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Regarding responses to the new coronavirus disease (COVID-19) (notification)

Recently, in Thailand, there is a growing concern that humans will be infected with the new coronavirus via fishery products. We appreciate your correct understanding of the following:

The primary means of transmission of the new coronavirus are thought to be through droplet infection and contact infection. There have been no reported cases of transmission of the new coronavirus through food, including raw fisheries products.

If general hygiene management measures for food handlers, such as physical condition management and frequent hand washing, are implemented at each stage of production, distribution, cooking, and sales, there is no need to worry about food-borne infection.

In Japan we are making efforts to ensure that Japanese foods remain safe by instructing business establishments handling agriculture, forestry, fisheries, and food products to carry out thorough general hygiene management.

Please enjoy Japanese food without fear.

(Ref. 1)

1. Regarding responding to the new coronavirus disease at food handling establishments (information) (Ministry of Agriculture, Forestry and Fisheries website) [Japanese]

https://www.maff.go.jp/j/saigai/n_coronavirus/attach/pdf/index-1.pdf

2. Q & A about the new coronavirus disease (for related industries) (Ministry of Health, Labor and Welfare website) [Japanese]

https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/kenkou_iryoku/covid19_qa_kanren_kigyuu.html

(provisional translation)

(Ref. 2)

In a press release on February 28, the Ministry of Public Health of Thailand also stated that “as vice-Minister of Public Health stated, we would like to emphasize that cooking with heat, using serving chopsticks (spoons), and hand washing are important. The danger may reside in the cooking process. This is not limited to sushi and sashimi but to any food. Sushi can be eaten if the cooking process is hygienic and appropriate.”

Press conference by the Ministry of Public Health of Thailand (applicable information begins at the 33 minutes and 23 seconds mark)

<https://www.youtube.com/watch?v=Hu5zOrpYEZg>