

进口肉类境外生产企业注册条件及对照检查要点

Compliance Checklist for Registration of Overseas Establishments of meat to be Exported to P.R.China

- 填表说明：1.根据《进口食品境外生产企业注册管理规定》(原国家质量监督检验检疫总局令第 145 号公布，根据海关总署令第 243 号修订)，向中国申请注册的境外肉类生产企业，其卫生条件应当符合中国法律法规和标准规范的有关规定，符合输华肉类检验检疫议定书要求。
2. 进口肉类境外主管官方根据本表对肉类生产企业开展官方检查并根据检查的实际情况如实作出符合性判定。根据中国海关总署进出口食品安全局相关要求提交本表及境外肉类生产企业提供的证明材料。
3. 境外肉类生产企业根据本表在申请注册前进行自我评估并开展自我检查。按本表中“填报要求及证明材料”栏目中的内容提供证明材料。证明材料应有目录，编号及内容应与“填报要求及证明材料”栏中的编号及内容对应，使用中文及英文填写，内容真实完整。
- 4.英文内容仅供参考，以中文内容为准。

- Notes:** 1. According to *the Administration of Registration of Foreign Food Establishments intended to be imported into the P.R.China* (released by Order No.145 of the former General Administration of Quality Supervision, Inspection and Quarantine and revised according to Order No.243 of the General Administration of Customs), the sanitation conditions of overseas meat establishments applying for registration in China shall conform to the relevant provisions of Chinese laws, regulations, standards and norms and to the requirements of the Protocol on Inspection and Quarantine of Meat to Be Exported to China.
2. The competent authorities of overseas establishments applying for registration shall carry out official audit according to this form and determine the compliance of the establishments based on their actual situations and audit results. The form shall be submitted according to the relevant request from Bureau of Import and Export Food Safety of the General Administration of Customs with supporting materials provided by meat establishments.
3. Foreign meat establishments shall conduct self-assessment and self-check before applying for registration according to this form. Supporting materials required in the column of “Filling in Requirements and Supporting Information” in this form shall be provided, which shall be numbered and catalogued according to the requirements mentioned in the column of “Key points of Review and Audit”, and written in Chinese or English, and all the materials shall be true and complete.
4. This English version is for reference only. The authentic version is the Chinese version.

企业名称及注册号 Establishment Name and Approval No.:

企业地址 Establishment Address:

项目 Item	主要条件及依据 Sanitation Conditions/Leagl basis	填报要求及证明材料 Filling-in Requirements and Supporting Information	审查要点 Key points of Review and Audit	符合性判定 Compliance (Yes/No)	备注 Remarks
1. 企业基本情况 Basic Information of Establishment					
1.基本情况 Basic information	1.《进口食品境外生产企业注册管理规定》第六条、第七条 <i>Articles 6 and 7 of the Administration of Registration of Foreign Food Establishments intended to be imported into the P.R.China.</i> 2.《进出口肉类产品检验检疫监督管理办法》 <i>Administrative Measures on the Inspection and Quarantine of Import and Export Meat Products.</i> 3.《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694)	1.填写《进口肉类/肉制品境外生产企业注册申请表》 <i>Fill in the form of Application For Export of Meat and Meat Products to P.R.China.</i>	1.企业应如实填报信息，基本信息应与出口国主管部门提交的信息一致、应与实际生产加工情况一致 <i>Meat establishmets shall fill the true information in the application form, which shall be in line with the actual production of the establishment and the information provided by the competent authority.</i> 2.人力资源（企业和官方）应能满足企业生产加工和	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	

	<p><i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).</p> <p>4 . 申请国主管当局与海关总署签订的输华肉类检验检疫议定书</p> <p>Protocol on Inspection and Quarantine of Meat to Be Exported to China signed between the competent authority of the applicant state and the General Administration of Customs of China(GACC).</p>		<p>官方检验监管的要求</p> <p>Human resources (establishments and official veterinarians) shall be able to meet the needs of establishment production and official inspection control.</p> <p>3.拟输华肉类产品应符合议定书规定的产品范围</p> <p>Meat products to be exported to China must fall within the scope of products specified in the Protocol.</p> <p>4.屠宰线速度应能够保障宰后检验的有效实施 ,去骨分割、加工能力应与屠宰能力相匹配</p> <p>The slaughter line speed shall ensure the effective implementation of post-mortem inspection, and the deboning and cutting capacity shall match the slaughter capacity.</p> <p>5.制冷储存能力应满足连续</p>		
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			生产储存冷冻/冰鲜肉类产品的能力 Cold storage capacity shall meet the needs of continuous production and storage of frozen/chilled meat.		
2. 企业位置、车间布局和设施设备 Location, Workshop Layout and Facilities & Equipments					
2.1 企业选址及厂区环境 The location and environment of meat establishment	《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 3.1、3.2 Articles 3.1 and 3.2 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).	2.1 提供厂区所处地区环境的图片，图片中应标明周围环境信息(市区、郊区、工业、农业和居民区等) Provide pictures of the establishment location and environment, indicating clearly the surrounding environment information (urban, suburban, industrial, agricultural, residential areas, etc.).	厂区周围不应有污染源 No pollution sources shall be found around the plant area.	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	

<p>2.2 厂区布局 Layout of the factory</p>	<p>《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 3.1、3.3 和 4.1 Articles 3.1, 3.3 and 4.1 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).</p>	<p>2.2 提供厂区平面图，平面图应标明活动物暂养区、隔离/急宰区、屠宰区、分割区、发运区、化学品存放间、实验室（如适用）、无害化处理区（如适用）等不同功能区；标明活动物运输车辆进入、卸载、清洗消毒及离开路线；标明肉类产品运输车辆进入、装载、离开路线；标明废弃物运输路线信息 Provide the factory floor plan , which shall indicate different functional areas such as lairage area of live animal, isolation/emergency slaughter area, slaughter</p>	<p>厂区布局满足生产加工需要，厂区应划分为生产区和非生产区，活畜禽、废弃物运送和成品出厂应避免交叉污染。 The layout of the factory shall meet the needs of production, with clear division of production areas and non-production areas. The transportation of live animal, the wastes and the final products shall be prevented from cross contamination.</p>	<p><input type="checkbox"/>符合 Yes <input type="checkbox"/>不符合 No</p>	
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		area, cutting area, dispatching area, chemical storage room, laboratory (if applicable), bio-safety disposal area(if applicable); indicate the routes for live animal transportation vehicles to enter, unload, be cleaned and disinfected, and leave as well as the routes for final product transportation vehicles to enter, load and leave; indicate the waste transportation route information.			
2.3 车间设计和布局 Design and layout of workshop	《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 4.1、4.2、5. Articles 4.1, 4.2 and 5 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).	2.3 提供生产车间平面图，车间平面图应明确标出清洁区和非清洁区的范围；标明人员更衣间、屠宰车间、分割车间、可食用副产品加工车间、工器具清洗消	车间布局应合理，满足生产加工需要，避免交叉污染。不应在同一屠宰间，同时屠宰不同种类的畜禽。 The layout of the workshop shall be reasonable to meet the needs of production and avoid cross contamination. Different species of animal	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	

		<p>毒间、预冷间 (包括可食用副产品预冷设施)、内外包装区、速冻及冷藏存储区等功能区;标明车间内人员及产品流动方向</p> <p>Provide workshop floor plan, which shall clearly indicates the boundary of clean areas and non-clean areas; indicates personnel dressing room, slaughtering, cutting and deboning room, edible by-product handling room, tools cleaning and disinfection room, cooling room (including edible by-product cooling facilities), internal and external packaging area, quick-freezing and refrigerating storage</p>	<p>shall not be slaughtered simultaneously in the same slaughtering room.</p>		
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		area and other functional areas; indicate the flow direction of personnel and products in the workshop.			
2.4 生产设备 Production equipments	《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 5.4 Article 5.4 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).	2.4 提供主要设备设施清单 Provide a list of major equipments and facilities.	企业应配备与生产能力相适应的生产设备 Establishment shall be equipped with equipments in line with its production capacity.	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	
2.5 仓储设施 Storage facilities	《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 8.2 Article 8.2 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).	2.5 简述储存库卫生管理要求,提供能够体现仓储情况的储存库内相关图片 Describe the sanitation management requirements of the storage and provide relevant pictures that can reflect the storage conditions.	企业应保证输华肉类明确标识、专区存放,贮存和运输环境清洁卫生 Establishment shall ensure that meat exported to China is clearly marked and stored in dedicated areas. The storage and transportation shall be clean and hygienic.	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	

3. 加工用水/冰/蒸汽的供给 Water/Ice/Steam supply					
<p>3.1 加工用水的水质处理 (如适用)</p> <p>The treatment of water used in production (if applicable)</p>	<p>1.《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 5.1.1、11.2.2</p> <p>Articles 5.1.1 and 11.2.2 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).</p> <p>2. 《生活饮用水卫生标准》(GB 5749)</p> <p><i>Standards for Drinking Water Quality</i> (GB 5749).</p>	<p>3.1 如果是企业自有水源,请说明水质控制的相关措施并提供最近一次生产用水水质检测报告 (如适用)</p> <p>In the case that the water source is owned by the establishment, please describe the relevant measures for water quality control and provide the latest test report on the water used in production (if applicable).</p>	<p>加氯处理加氯量应符合《生活饮用水卫生标准》(GB 5749) 要求;如果不加氯,企业应确保水质符合《生活饮用水卫生标准》(GB 5749) 要求</p> <p>Chlorine dosage for chlorination treatment must meet the requirements of <i>Standards for Drinking Water Quality</i> (GB 5749); in case of no chlorination treatment, the establishment must ensure that the water quality meets the requirements of <i>Standards for Drinking Water Quality</i> (GB 5749).</p>	<p><input type="checkbox"/>符合 Yes</p> <p><input type="checkbox"/>不符合 No</p> <p><input type="checkbox"/>不适用 NA (not applicable)</p>	
<p>3.2 水/冰/蒸汽微生物控制</p> <p>Microbial control of</p>	<p>《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 5.1.1、11.2.2</p>	<p>3.2.1 提供生产用水以及与食品直接接触的冰/蒸汽的微生物监控</p>	<p>检测项目、方法及检测结果应符合《生活饮用水卫生标准》(GB 5749) 要求</p>	<p><input type="checkbox"/>符合 Yes</p> <p><input type="checkbox"/>不符合 No</p>	

water/ice/steam	Articles 5.1.1 and 11.2.2 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).	<p>计划。微生物监控范围应涵盖生产用水、冰/蒸汽，计划内容应包括检测的项目、频率、检测方法、判定标准</p> <p>Provide microbiological monitoring plans for water and ice/steam in direct contact with food. The microbial monitoring plan shall cover water, ice/steam used in the production, and specify the test item, frequency, test method and limit criteria.</p> <p>3.2.2 提供最近 1 次的水、冰/蒸汽的微生物检测报告</p> <p>Provide the latest microbial test report of water, ice/steam.</p>	The test items, methods and test results shall meet the requirements of <i>Standards for Drinking Water Quality</i> (GB 5749).		
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4. 活动物来源 Source of Live Animals

<p>4.1 活动物的来源地区及养殖场 Source areas and farms of live animals</p>	<p>申请国主管当局与海关总署签订的输华肉类检验检疫议定书 Protocol on Inspection and Quarantine of Meat to Be Exported to China signed between the competent authority of the applicant state and the GACC.</p>	<p>4.1.1 提供活动物来源的国家/省份/地区信息表 Provide the information talbe of country , province, and region where the live animal is sourced from.</p> <p>4.1.2 提供活动物来源养殖场名单 , 应注明企业自有养殖场还是合同养殖场 Provide the list of farms providing live animals, indicating whether it is own -farms or contracted-farms.</p>	<p>企业应采取有效措施区分并保障输华肉类原料动物应来自议定书规定的国家或区域(或议定书明确规定的具体省份/地区), 不能采购外国地区原料动物 Establishments shall take effective measures to distinguish and guarantee that the animals slaughtered for the meat exported to China shall come from countries or regions specified in the protocol (or specific provinces/regions specified in the protocol), and shall not purchase animals from other foreign countries or regions.</p>	<p><input type="checkbox"/>符合 Yes <input type="checkbox"/>不符合 No</p>	
<p>4.2 活动物检疫合格证书</p>	<p>1. 申请国主管当局与海关总署签订的输华肉类检验检疫议定书 Protocol on Inspection and</p>	<p>4.2.1 提供送宰活动物检疫合格证书样本 Provide models of</p>	<p>1. 检疫证书应经官方部门确认合格 , 能确保原料动物来</p>	<p><input type="checkbox"/>符合 Yes <input type="checkbox"/>不符合 No</p>	

<p>* 月龄的判定 (适用于牛) Quarantine certificate for live animals *Determination of month age (for cattle)</p>	<p>Quarantine of Meat to Be Exported to China signed between the competent authority of the applicant state and the GACC. 2.《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694)中 6.2.1 Article 6.2.1 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).</p>	<p>quarantine certificates of live animals for slaughter. 4.2.2 提供月龄判断标准及操作程序文件(适用于牛) Provide criteria to determine the month age and the operation procedures (for cattle).</p>	<p>自合格区域,能够追溯到养殖场,并留存相关记录 The quarantine certificate shall be certified by the official authority to ensure that animals come from permitted areas and can be traced back to the farm, and relevant records shall be kept. 2.对月龄的判定应准确,操作方法应合理并易于操作(适用于牛) The determination of the month age shall be accurate, and the operation method shall be reasonable and easy to operate (for cattle).</p>		
<p>5. 肉类屠宰分割 Slaughter and deboning/Cutting</p>					
<p>5.1 肉类检验 Meat inspection 5.1.1 检验程序 Inspection</p>	<p>1.《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694)中 6、10.5 Articles 6 and 10.5 of <i>National</i></p>	<p>5.1.1 简述由谁、在何岗位/工序实施宰前宰后检验 Describe who will carry</p>	<p>1.只有经宰前宰后检验合格的肉类方可允许输华 Only meat that passes the ante mortem and post</p>	<p><input type="checkbox"/>符合 Yes <input type="checkbox"/>不符合 No</p>	

<p>procedure 5.1.2 胴体/肉类 拒绝或接受的 判定标准 Criteria for carcass/meat rejection or acceptance</p>	<p><i>Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694). 2. 申请国主管当局与海关总署签订的输华肉类检验检疫议定书 Protocol on Inspection and Quarantine of Meat to Be Exported to China signed between the competent authority of the applicant state and the GACC.</p>	<p>out ante-mortem and post-mortem inspection and where to conduct it. 5.1.2 提供工作状态下宰后检验工作区相关图片，工作区图片应包括宰后检验工作台、污染胴体修整区、可疑胴体留置区、不合格胴体存放设施、屠宰流水线急停按钮等 Provide pictures of postmortem inspection areas when the inspection is in process, including postmortem inspection table, contaminated carcass trimming area, suspicious carcass holding area, condemned carcass storage facilities, emergency stop button of slaughtering line, etc..</p>	<p>mortem inspection can be exported to China. 2. 应保证宰后检验内脏与胴体准确对应 The correspondence of viscera with carcass shall be ensured after slaughter. 3. 应避免粪便胆汁造成的交叉污染 Cross contamination caused by feces and bile shall be avoided.</p>		
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		5.1.3 提供胴体/肉类拒绝或接受的判定标准 Provide the criteria for carcass/meat rejection or acceptance.			
5.2 HACCP体系建立及运行情况 Establishment and operation of HACCP system	1.《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 11.1 Article 11.1 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694). 2. 《危害分析与关键控制点 (HACCP) 体系 食品生产企业通用要求》(GB/T 27341) <i>Hazard Analysis and Critical Control Point (HACCP) System-General Requirements for Food Processing Plant</i> (GB/T 27341).	5.2.1 提供所有拟输华产品的生产加工工艺流程图、危害分析工作单和 HACCP 计划表 Provide the production flow chart, hazard analysis worksheet and HACCP plan of all products applied for export to China. 5.2.2 提供 CCP 点监控记录、纠偏记录、验证记录样表 Provide model records of CCP monitoring, correction and verification.	1.HACCP 计划应分析和有效控制生物的、物理的、化学的危害； The biological, physical and chemical hazards shall be analyzed and effectively controlled in HACCP plan; 2.生产工艺流程应合理，避免交叉污染； The process flow shall be reasonable and avoid cross contamination; 3.CCP 点设置应科学可行，纠偏、验证措施应恰当 CCP point shall be scientific and feasible, and the measures of correction, and verification shall be appropriate.	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	

			4.HACCP 计划应包括所有拟输华产品 All the products applied for export to china shall be included in the HACCP system.		
5.3 卫生标准操作程序 *对牛海绵状脑病 (BSE) 特殊风险物质 (SRMs) 建立并实施卫生标准操作程序 (适用于牛) Sanitation Standard Operation Procedure * A Sanitation Standard Operation Procedure (applicable to	1.《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 5.4.5、5.4.6、7.2、7.3、7.4、7.5、10.4、11.2 Articles 5.4.5, 5.4.6, 7.2, 7.3, 7.4, 7.5, 10.4 and 11.2 of the <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694). 2.申请国主管当局与海关总署签订的输华肉类检验检疫议定书中规定的特殊风险物质 (SRMs) 要求 Special Risk Materials (SRMs) requirements as stipulated in the Protocol on Inspection and	5.3.1 简述设备设施、工器具、工作服清洗消毒在何时、由谁、以何频率实施 Briefly describe when, by whom and at what frequency the cleaning and disinfection of equipment and facilities, tools and working cloths will be carried out. 5.3.2 简述或提供去除肛门、内脏、皮毛等易导致胴体污染岗位/工序的卫生标准操作要求 Briefly describe or	1.卫生标准操作程序应能够消除交叉污染,符合卫生要求 The Sanitation Standard Operation Procedure should be able to eliminate cross contamination and meet hygienic requirements. 2.企业应明确特殊风险物质 (SRMs) 范围,建立 SRMs 去除操作要求、进行员工培训,有效控制 SRMs,防止交叉污染 (如适用) The establishment shall define the scope of the SRMs, establish SRMs removal operation requirements, conduct	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	

<p>Bovine) shall be established and implemented for the Special Risk Materials (SRMs) of the Bovine Spongiform Encephalopathy (BSE)</p>	<p>Quarantine of Meat to Be Exported to China signed between the competent authority of the applicant state and the GACC.</p>	<p>provide sanitation standard operating requirements for removing the anus, offal and fur that will easily contaminate the carcass. 5.3.3 简述或提供牛特殊风险物质 (SRMs) 界定范围 ; SRMs 去除标准操作要求 , 明确 SRMs 去除岗位设置、细化不同岗位具体操作等内容 Briefly describe or provide the definition scope of the SRMs; the standard operation requirements for SRMs removal; clear post settings and the detailed operations of SRMs removal in different posts, etc..</p>	<p>employee training, effectively control SRMs, and prevent cross contamination (if applicable).</p>		
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<p>5.4 自检自控情况 self-control</p>	<p>1.《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 6.1、7.1 Articles 6.1 and 7.1 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).</p> <p>2.申请国主管当局与海关总署签订的输华肉类检验检疫议定书中规定的微生物要求 Microbial requirements as stipulated in the Protocol on Inspection and Quarantine of Meat to Be Exported to China signed between the competent authority of the applicant state and the GACC.</p>	<p>5.4.1 提供企业微生物监控计划，监控计划范围应包括所有拟输华产品，计划应列明监控项目、频率、判定标准、不合格处理措施等 Provide the microbiological monitoring plan made by establishments which shall cover all products applied for export to China, and shall specify the monitoring items, frequency, limit criteria and follow-up action of non-conformity etc..</p> <p>5.4.2 提供最近 6 个月微生物监控结果的分析报告 Provide an analysis report on the microbiological monitoring results in</p>	<p>企业应建立自检自控计划，原料和产品检测的采样、检测和判定标准应符合中国要求，确保产品安全卫生 The establishment shall establish a self-control plan. The sampling, testing and limit criteria for raw materials and final products shall meet the requirements of competent authorities and China to ensure the safety and wholesome of products.</p>	<p><input type="checkbox"/>符合 Yes <input type="checkbox"/>不符合 No</p>	
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		<p>recent 6 months.</p> <p>5.4.3 企业有自属实验室，提交企业实验室能力与资质证明；企业委托第三方委托实验室，提供委托实验室资质</p> <p>In case of laboratory owned by the establishment, submit certificates for its laboratory capability and qualification; in case of laboratory entrusted by a third party, provide the qualification of the laboratory entrusted.</p>			
6. 可食用副产品加工 (如适用) Edible By-product Processing (if applicable)					
<p>6.可食用副产品加工、处理</p> <p>Edible By-product handling</p>	<p>1.《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 4.1.6、7.6、7.7</p> <p>Articles 4.1.6, 7.6 and 7.7 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry</i></p>	<p>6.1 提供可食用副产品加工处理间/区平面图，平面图应标注出可食用副产品处理间/蹄(爪)去除处理区、预</p>	<p>1.可食用副产品车间应与企业申报的注册产品相对应，如畜禽头爪蹄、内脏等产品车间面积充足、布局合理，脏区净区分隔，避免交叉污</p>	<p><input type="checkbox"/>符合 Yes</p> <p><input type="checkbox"/>不符合 No</p> <p><input type="checkbox"/>不适用 NA (not applicable)</p>	

	<p><i>Slaughtering Enterprise</i> (GB 12694).</p> <p>2. 申请国主管当局与海关总署签订的输华肉类检验检疫议定书中规定的可食用副产品要求</p> <p>Edible by-product requirements as stipulated in the Protocol on Inspection and Quarantine of Meat to Be Exported to China signed between the competent authority of the applicant state and the GACC.</p>	<p>冷设施、包装间的位置，注明人流、物流方向，提供生产状态下可食用副产品加工车间的图片</p> <p>Provide a floor plan of the handling room/area for edible by-products, which shall indicate the location of edible by-product handling room, hoofs (feet) removal area, cooling facilities and packaging room, as well as the flow direction of personnel and materials, and provide the pictures of edible byproduct handling room when the production is in process.</p> <p>6.2 提供可食用副产品加工的工艺流程图、危害分析工作单和 HACCP 计划表</p>	<p>染</p> <p>Edible by-product room shall be suitable for the production of products applied by the establishment for export, including that the room where the head, feet and other visera are processed shall be sufficient in working area, reasonable in layout, separated the clean areas from the non-clean areas and the cross contamination can be avoided.</p> <p>2. 可食用副产品处理能力应与屠宰能力相对应</p> <p>Edible by-product handling capacity shall match the slaughtering capacity.</p> <p>3. 可食用副产品如头蹄爪，在宰后检验前即已经切除的，应当保证胴体内脏发现不适合人类食用病变时能够准确识别对应的可食用副产品并进行处置，防止不</p>		
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		<p>Provide the production flow chart, hazard analysis worksheet and HACCP plan of all the edible by-products.</p> <p>6.3 提供可食用副产品卫生标准操作程序 (SOP) ,SOP 应当至少列明可食用副产品加工区域、合格产品判定标准或是拒收产品缺陷标准、产品温度控制要求、产品批次管理要求等</p> <p>Provide the Standard Operation Procedure (SOP) for edible by-products. The SOP shall at least indicate the handling areas of edible by-products, the criteria for acceptance or rejection of the products, the temperature</p>	<p>合格动物的可食用副产品输华</p> <p>If the edible by-products, such as the head, feet and claws, have been removed before post-mortem inspection, the edible by-products shall be accurately identified and disposed when the carcass viscera are found to be unfit for human consumption, so as to prevent the edible by-products of condemned animals from being exported to China.</p> <p>4.输华产品微生物监控计划应当包括可食用副产品</p> <p>The microbiological monitoring plan for products to be exported to China shall cover edible by-products.</p> <p>5.对于取鸭/鹅肥肝操作 ,内脏掏脏环节不应与分割肉同区域同时加工 (适用于取</p>		
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		<p>requirements of product, the requirements of product batch management, etc..</p> <p>6.4 说明已建立的必要程序保证胴体内脏发现不适合人类食用病变时能够准确识别对应的可食用副产品并进行处置,防止不合格动物的可食用副产品输华(申请可食用副产品,如头蹄爪)</p> <p>Explain necessary procedures established to ensure that the corresponding edible by-products can be accurately identified and disposed of when the viscera and the carcass are found to be unfit for human consumption, so as to prevent the edible</p>	<p>鸭/鹅肥肝工艺)</p> <p>For the duck/goose fatty liver plucking operation, the evisceration shall not be carried out in the same area and at the same time with the meat cutting (applicable to the duck/goose fatty liver plucking).</p>		
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		<p>by-products of condemned animals from being exported to China (Applicable to export of edible by-products, such as head, feet).</p> <p>6.5 随附可食用副产品微生物监控计划，计划中应至少列明取样方式、频率、监控检测项目、检测限值、判定符合的标准等</p> <p>Provide an edible by-product microbiological monitoring plan, which shall specify the sampling method, frequency, monitoring items, detect limits, limit criteria for compliance, etc..</p> <p>6.6 提供内脏掏脏加工与胴体分割加工区域</p>			
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		<p>的空间/时间隔离措施 , 并提供避免发生交叉污染的证明材料(适用于取鸭/鹅肥肝工艺)</p> <p>Provide the space/time measures separating the areas of offal process after evisceration and carcass cutting, with the supporting materials of avoiding the cross contamination (applicable to plucking of duck/goose fatty liver).</p>			
7. 温度控制 Temperature Control					
<p>7.1 车间温度控制</p> <p>Room temperature control</p>	<p>《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 4.3</p> <p>Article 4.3 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).</p>	<p>7.1 简述预冷设施、分割车间、冻结间、冷藏库的温度要求</p> <p>Brief description of the temperature requirements of chilling facilities, cutting room, freezing room and cold storage.</p>	<p>应按照产品工艺要求将车间温度控制在规定范围内。预冷设施温度控制在 0°C ~4°C;分割车间温度控制在 12°C 以下;冻结间温度控制在 -28°C 以下;冷藏储存库温度控制在 -18°C 以下</p>	<p><input type="checkbox"/>符合 Yes</p> <p><input type="checkbox"/>不符合 No</p>	

			The room temperature shall be controlled within the required range, i.e. the temperature of chilling facilities shall be controlled between 0 °C ~4 °C ; the temperature of the cutting room shall be limited below 12 °C ; the freezing room temperature is controlled below -28 °C and the temperature of cold storage shall be controlled below -18°C.		
7.2 产品温度/排酸控制 Product temperature/ carcass aging control	1.《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 7.6 Article 7.6 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694). 2.申请国主管当局与海关总署签订的输华肉类检验检疫议定书中规定的温度和 PH 值要求 (如	7.2.1 简述冷却后肉类中心温度、副产品中心温度要求 Brief description of the requirements of the central temperature of meat and edible by-products after chilling. 7.2.2 提供肉类排酸程序 , 包括冷却方式、设施 (如适用)	1.应按照工艺要求,屠宰后胴体和食用副产品需要进行预冷的,应立即预冷。冷却后,畜肉的中心温度应保持在 7°C以下,禽肉中心温度应保持在 4°C以下,内脏产品中心温度应保持在 3 °C 以下。加工、分割、去骨等操作应尽可能迅速 According to the process	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	

	<p>适用) Temperature and PH value stipulated in the Protocol on Inspection and Quarantine of Meat to Be Exported to China signed between the competent authority of the applicant state and the GACC(if applicable).</p>	<p>Provide the carcass aging procedure, including chilling methods and facilities (if applicable). 7.2.3 提供预冷和熟化的温度曲线、胴体背最长肌中央的 PH 值检测记录 (如适用) Provide the temperature curve of chilling and aging, and the record of PH value measured in the center of the longissimus dorsi muscle of carcass (if applicable).</p>	<p>requirements, the carcasses and edible by-products that need to be chilled after slaughter shall be chilled immediately. After chilling, the central temperature of livestock meat shall be kept below 7°C; for the poultry meat, it shall be kept below 4 °C , and the central temperature of visceral products shall be kept below 3°C. The operations such as deboning and cutting shall be carried out as quickly as possible. 2. 应限定加工时间 ,确保尽快加工。生产冷冻产品时,应在 48h 内使肉的中心温度达到-15°C 以下后方可进入冷藏储存库 Production time shall be limited to ensure a rapid production. During the production of frozen products, the central temperature of the meat shall</p>		
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			<p>reach below -15°C within 48 hours before being placed in the coldstorage.</p> <p>3.肉类排酸后的 PH 值应符合议定书要求 (如适用)</p> <p>The PH value of meat after aging shall meet the requirements of the Protocol (if applicable).</p>		
8. 化学品及包装材料管理 Management of Chemicals and Packaging Materials					
<p>8.1 化学品管理 储存 Management and storage of chemicals</p>	<p>《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 7.8、11.2.7</p> <p>Articles 7.8 and 11.2.7 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).</p>	<p>8.1.1 简述化学品领用与储存要求</p> <p>Brief description of chemical use and storage requirements.</p> <p>8.1.2 提供化学品存放间的图片</p> <p>Provision of pictures of chemical storage rooms.</p>	<p>1.化学品 (包括消毒剂和其它清洁剂)应符合当地主管当局和中国要求</p> <p>The chemicals (including disinfectants and other detergents) shall meet the requirements of local competent authorities and China.</p> <p>2.化学品应专区贮存、严格管理、明确标识</p> <p>The chemicals shall be stored in dedicated areas, strictly managed and clearly</p>	<p><input type="checkbox"/>符合 Yes</p> <p><input type="checkbox"/>不符合 No</p>	

			marked.		
8.2 内外包装材料管理储存 Management and storage of exterior and interior packing materials	《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 8.1 Article 8.1 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).	8.2 提供内外包装材料适合进行肉类包装的证明材料 Provision of supporting materials indicating the internal and external packing materials are suitable for meat packaging.	包装材料不应含有有毒有害物质,不应改变肉的感官特性 Packing materials shall be free of any toxic and harmful substances and shall not change the characteristics of meat.	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	
9. 废弃物处理及虫鼠害控制 Waste Disposal and Pest Control					
9.1 废弃物处理 Waste disposal	《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 3.3.2、3.3.3、4.1.5、5.2.3、5.4.4、5.8、6.3.7、6.4 Articles 3.3.2, 3.3.3, 4.1.5, 5.2.3, 5.4.4, 5.8, 6.3.7 and 6.4 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).	9.1.1 提供车间内可食用产品容器、废弃物存放容器的区分标识图片 Provide the pictures of identification distinguished for edible product containers and waste storage containers in the room. 9.1.2 简述废弃物处理	1.可食用产品容器、废弃物存放容器应明显标识并加以区分 Edible product containers and waste storage containers shall be clearly marked and distinguished. 2.废弃物应区分存放、及时处理,避免对生产造成污染 Waste shall be stored separately and treated in time	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	

		<p>程序要求；如采用第三方进行无害化处理，请提供第三方企业的相应资质</p> <p>Brief description of waste disposal procedure and requirements; If a third party is contracted for biosafety disposal, please provide the corresponding qualification of the third party.</p>	to avoid contamination of production.		
9.2 虫鼠害控制 Pest control	<p>《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 5.2.2、5.5.2、5.7.2、5.8.1、11.2.9 Articles 5.2.2, 5.5.2, 5.7.2, 5.8.1 and 11.2.9 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).</p>	<p>9.2 提供虫害控制布点平面图，如第三方承担，提供第三方资质</p> <p>Provision of the layout plan for pest control. If a third party undertakes, please provide the qualification of the third party.</p>	<p>应避免虫害、鼠害对生产安全卫生造成影响</p> <p>Pests shall be avoided from influencing the safety and sanitation of production.</p>	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	

10. 产品追溯和召回 Product Traceability and Recall					
<p>10. 产品追溯和召回体系 Product traceability and recall system</p>	<p>1.《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 9. <i>Article 9 of National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise (GB 12694).</i></p> <p>2.申请国主管当局与海关总署签订的输华肉类检验检疫议定书中规定的追溯与召回要求 <i>Traceability and recall requirements as stipulated in the Protocol on Inspection and Quarantine of Meat to Be Exported to China signed between the competent authority of the applicant state and the GACC.</i></p>	<p>10.1 简述产品追溯程序，以一批次成品批号为例，说明如何自成品追溯至相应养殖场或前一步骤的来源企业 <i>Briefly describe the product traceability procedure, and take the batch number of a finished products as an example to explain how to trace the finished products to the farm or establishment where the raw material come from.</i></p> <p>10.2 提供独立冷库企业请提供产品来源企业已获得在华注册资格的证明文件（如适用） <i>Please the independed</i></p>	<p>1.应通过批次号构成识别动物或产品来源，通过批次管理和接收销售记录实现向前一步和向后一步的可追溯管理 <i>The animal or product sources shall be identified through the composition of batch numbers, and the backward and forward traceability shall be realized through batch number, the records of acceptance and sales.</i></p> <p>2.独立冷库企业输华产品应当来自已获得在华注册资格的屠宰分割企业，产品已完成内外包装和标识，产品接收符合温度控制要求，接收后只进行速冻和冷冻储存，不得对接收的产品进行</p>	<p><input type="checkbox"/>符合 Yes <input type="checkbox"/>不符合 No</p>	

		<p>cold storage facility provide the supporting documents (if applicable) to prove that the product come from the establishemt registered by China.</p> <p>10.3 提供独立冷库企业对输华产品储存管理的简要说明,说明输华产品来源及接收、存放等操作要求(如适用)</p> <p>Provision of the brief description of the storage and management of products exported to China by the indened cold storage indicating the source of the product exported to China and the requirements of acceptance and storage.(if applicable).</p>	<p>再包装、换标识等加工操作</p> <p>The products exporting to China through independent cold storage facilities shall source from slaughterhouses and cutting establishments which are registered in China. The products shall be finished with inner and exterior packing and labelling, the temperature requierment must be satisfied when received by the independent cold storage facility. After the products are received, no further packing, re-labelling, or any other processing opeation is allowed except fast-freezing and freeze storage.</p>		
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11. 人员管理及培训 Personnel Management and Training					
11.1 员工资格及健康管理 Staff qualification and health management	<p>《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 10.1、10.2</p> <p>Articles 10.1 and 10.2 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).</p>	<p>11.1 提供员工雇佣前健康管理以及员工体检要求</p> <p>Provide pre-employment health management and medical examination requirements for employees.</p>	<p>1.雇用前员工应进行体检并证明适合在食品加工企业工作</p> <p>The employees must be medically examined and certified to be fit for the work in food processing establishments prior to employment.</p> <p>2.员工应定期体检并保存记录</p> <p>Employees shall take regular medical examinations and the records shall be kept.</p>	<p><input type="checkbox"/>符合 Yes</p> <p><input type="checkbox"/>不符合 No</p>	
11.2 人员培训 Personnel training	<p>《食品安全国家标准 畜禽屠宰加工卫生规范》(GB 12694) 中 10.5</p> <p>Article 10.5 of <i>National Food Safety Standard – Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise</i> (GB 12694).</p>	<p>11.2 提供员工年度培训计划、内容、考核、记录</p> <p>Provide employee annual training plan, including training content, assessment and records.</p>	<p>培训内容应涵盖输华肉类检验检疫议定书、中国法规标准、SRMs 控制 (适用于牛) 等内容</p> <p>The training content shall cover the Protocol on Inspection and Quarantine of Meat to Be Exported to</p>	<p><input type="checkbox"/>符合 Yes</p> <p><input type="checkbox"/>不符合 No</p>	

			China, Chinese laws and regulations and standard, SRMs control (applicable to cattle), etc..		
12. 声明 Declaration					
12.1 企业声明 Declared by establishment		1.填写《进口肉类/肉制品境外生产企业注册申请表》 Fill in the <i>Application For Export of Meat and Meat Products to P.R.China.</i>	应有法人签名和公司盖章 The form shall be signed by responsible person and stamped with seal of the establishment.	<input type="checkbox"/> 符合 <input type="checkbox"/> 不符合	
12. 兽医主管当局确认 Confirmed by Veterinary Authority		1.填写《进口肉类/肉制品境外生产企业注册申请表》 Fill in the <i>Application For Export of Meat and Meat Products to P.R.China.</i>	应有主管兽医签名和主管当局盖章 The form shall be signed by official veterinarian in charge and stamped with official seal of the Authority.	<input type="checkbox"/> 符合 Yes <input type="checkbox"/> 不符合 No	