

## **The registration conditions for overseas manufacturers of imported meat and key points for contrast check**

Name of establishment and registration number :

Address of establishment :

Explanatory notes: 1. According to the “Regulations on Registration Administration of overseas manufacturers of imported food”( Issued by Order No. 145, AQSIQ, and amended according to Orders No. 243, GACC), for the overseas meat manufacturers applying for registration in China, their sanitary conditions of shall comply with the relevant Chinese laws, regulations, standards, and the requirements of Protocol of Requirements for the Export of Meat From Overseas to China. In accordance with listed main conditions and basis, which are used for evaluation and registration applications, the overseas manufacturers of imported meat shall fill in this form and submit proof materials, conduct contrast check.

2. Applicants should submit their applications in Chinese or English, in which the content should be true and complete, the attached certification materials should be numbered, and the number and content of these materials should be correspond exactly to the number and content in the column “fill-in requirements and certification materials”. At the same time the catalogue or list of the attached certification materials should be submitted.

Items	Main conditions and basis	Fill-in requirements and certification materials	Key points for review	Determination of conformity	Notes
<b>1. Basic information of establishment</b>					
1. Basic information	<p>1. Article 6, Article 7 on “Regulations on Registration Administration of overseas manufacturers of imported food”</p> <p>2. “Administrative Measures of Inspection, Quarantine and Supervision on Import and Export Meat Products”</p> <p>3. “National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694)</p> <p>4. Protocol of Inspection, Quarantine or the Export of Meat from applicant country to China between GACC and responsible ministry of applicant country</p>	1. Fill in “APPLICATION FOR EXPORT OF MEAT PRODUCTS TO P.R.CHINA”	<p>1. The information must be filled in truthfully and correctly by establishment, the basic information should be consistent with the information submitted by the responsible authority of the exporting country and should be consistent with the actual production and processing</p> <p>2. Human resources (enterprise and official) should be able to meet the requirements of enterprise production and processing and official inspection and supervision</p> <p>3. The meat products intended for export to China should comply with the product scope specified in the Protocol</p> <p>4. The speed of the slaughter line should be able to guarantee the effective implementation of the post-slaughter inspection, the deboning and processing capacity should be consistent with the slaughtering ability</p>	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> not compliance(co mply)	

			5. Refrigeration storage capacity should be consistent with ability to continuously produce and storage frozen/chilled meat products		
<b>2. Establishment location, workshop layout and facilities</b>					
2.1 Establishment location and plant environment	Article 3.1 and 3.2, "National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry" (GB 12694)	2.1 Provide the pictures of environment in which the plant is located. The pictures should indicate the surrounding environment information (urban, suburban, industrial, agricultural, and residential areas)	There should be no pollution sources around the plant	<input type="checkbox"/> compliance(comply) <input type="checkbox"/> not compliance(comply)	
2.2 Plant layout	Article 3.1 and 3.3 and 4.1, "National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry" (GB 12694)	2.2 Provide the layout of the plant area, in which should be indicated the live animal holding area, isolation / emergency slaughter area, slaughter area, partition area, shipping area, chemical storage room, laboratory (if applicable), harmless treatment area (if applicable), etc. different functional areas; and should be indicated the entry, unloading, cleaning, disinfection and leaving route of the transport	The layout of the plant should be consistent with the needs of production and processing. The plant area should be divided into production areas and non-production areas. The transportation of live livestock and poultry, waste materials and finished products should avoid cross-contamination.	<input type="checkbox"/> compliance(comply) <input type="checkbox"/> not compliance(comply)	

		vehicles for live animals; should be indicated the entry, loading and leaving routes of the transport vehicles for meat product; should be indicated the transportation route for the waste materials			
2.3 Workshop design and layout	Article 4.1, 4.2 and 5, "National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry" (GB 12694)	2.3 Provide the layout of workshop, in which should be indicated clearly the scope of the cleaning area and the non-cleaning area; should be indicated the personnel locker room, slaughtering workshop, split workshop, edible by-product processing workshop, tool cleaning and disinfection room, pre-cooling room (including edible by-product pre-cooling facilities), functional areas such as internal and external packaging areas, quick freezing and refrigerated storage areas; should be indicated the flow direction of personnel and products in the workshop	The layout of the workshop should be consistent with the needs of production and processing and avoid cross-contamination.	<input type="checkbox"/> compliance(comply) <input type="checkbox"/> not compliance(comply)	

2.4 Production equipment	Article 5.4, "National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry" (GB 12694)	2.4 provide a list of the main equipment and facilities	Enterprises should be equipped with production equipment that is compatible with production capacity	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> not compliance(co mply)	
2.5 Warehousing equipment	Article 8.2, "National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry" (GB 12694)	2.5 Briefly describe the health management requirements of the repository and provide relevant pictures of the inside repository which could reflect the storage situation	Enterprises should ensure that the meat exported to China is clearly marked, stored in a special area, and the storage and transportation environment is clean and hygienic.	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> not compliance(co mply)	
<b>3. Processing water / ice / steam supply</b>					
3.1 Water treatment of processing water (if applicable)	1. Article 5.1.1 and 11.2.2, "National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry" (GB 12694) 2. "Standards for drinking water hygienic management" (GB 5749)	3.1 If from establishment's own water source, please explain the relevant measures for water quality control and provide the latest production water quality test report (if applicable)	Chlorine dosage on the chlorination treatment should be complied with the "Standards for drinking water hygienic management" (GB 5749) ; if no chlorine is added, the establishment should ensure that the water quality comply with the "Standards for drinking water hygienic management" ( GB 5749)	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> not compliance(co mply) <input type="checkbox"/> Not applicable	

3.2 Water/ice/steam microbial control	Article 5.1.1 and 11.2.2, "National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry" (GB 12694)	<p>3.2.1 Microbiological monitoring plan for production water and ice/steam in direct contact with food. The scope of microbiological monitoring should include production water, ice/steam, and the content of the plan should include the items, frequency, test methods and determination standard for testing</p> <p>3.2.2 Provides the latest microbiological test report on water, ice/steam</p>	The testing item, methods and test result should be complied with the requirement on "Standards for drinking water hygienic management" ( GB 5749)	<input type="checkbox"/> compliance(c omply)  <input type="checkbox"/> not compliance(co mply)	
<b>4. Live animals sources</b>					
4.1 Source area and farms of live animals	Protocol of Inspection, Quarantine or the Export of Meat from applicant country to China between GACC and responsible ministry of applicant country	<p>4.1.1 Country/Province/Region information form of the live animals sources</p> <p>4.1.2 The list of farm for live animal sources, in which should indicate whether the farm owned by establishment or the contract-farm</p>	Enterprises should take effective measures to distinguish and guarantee, that the animals of the meat exported to China are from countries or regions specified by the Protocol(or from the specific province/region specified in the protocol), and cannot purchase raw animals from foreign countries	<input type="checkbox"/> compliance(c omply)  <input type="checkbox"/> not compliance(co mply)	

<p>4.2 Quarantine certificate for live animals *Determination of the age of the month (for cattle)</p>	<p>1. Protocol of Inspection, Quarantine or the Export of Meat from applicant country to China between GACC and responsible ministry of applicant country 2. Article 6.2.1, “National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694)</p>	<p>4.2.1 Sample of quarantine certificate for live animals sending to slaughter 4.2.2 Provide monthly age determination standard standards and operating procedure files(for cattle)</p>	<p>1.The quarantine certificate shall be confirmed by authority to ensure that the raw animals are from qualified areas, in which can be traced back to the farm, and relevant records are retained 2. The determination of the monthly age should be accurate, and the operation method should be reasonable and easy to operate</p>	<p><input type="checkbox"/>compliance(c omply)  <input type="checkbox"/>not compliance(co mply)</p>	
<p><b>5. Meat slaughter and cutting</b></p>					
<p>5.1 Meat inspection  5.1.1 Inspection procedures  5.1.2 Determination standard with rejected or accepted of carcasses/meat</p>	<p>1. Article 6 and 10.5 “National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694) 2. Protocol of Inspection, Quarantine or the Export of Meat from applicant country to China between GACC and responsible ministry of applicant country</p>	<p>5.1.1 Briefly describe the inspection by who, in what position/process pre-slaughter and post-slaughter 5.1.2 Provide the pictures related to the work area of inspection after slaughter. The picture of the work area shall include the contaminated carcass dressing area, suspicious carcass indwelling area, unqualified carcass storage facility, post- slaughter inspection workbench, slaughter line emergency stop button, etc.</p>	<p>1. Only the meat that has passed the pre-slaughter and post-slaughter inspection can be allowed to pass to China 2. The post-slaughter inspection should be ensured that the internal organs will be consistent with the carcass 3.应避免粪便胆污造成的交叉污染 Cross contamination caused by contaminated fecal bile should be avoided</p>	<p><input type="checkbox"/>compliance(c omply)  <input type="checkbox"/>not compliance(co mply)</p>	

		5.1.3 Provide the determination standard with rejected or accepted of carcasses/meat			
5.2 Information on establishment and operation of the HACCP system	<p>1. Article 11.1, “National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694)</p> <p>2. “Hazard analysis and critical control point(HACCP) system – General requirements for food processing plant”(GB/T 27341)</p>	<p>5.2.1 Provide production process flow chart of all products intended to be exported to China, hazard analysis worksheet and HACCP plan</p> <p>5.2.2 Provide CCP point monitoring records, correction records, and verification records</p>	<p>1. The HACCP plan should analyze and effectively control biological, physical, and chemical hazards</p> <p>2. Production process should be reasonable to avoid cross-contamination</p> <p>3. The CCP point setting should be scientifically feasible, the correction and verification measures should be appropriate</p> <p>4. The HACCP plan should include all products intended to be exported to China</p>	<p><input type="checkbox"/>compliance(c omply)</p> <p><input type="checkbox"/> not compliance(co mply)</p>	
5.3 Hygienic standard operating procedure *Establish and implement hygienic standard operating procedures for bovine spongiform encephalopathy (BSE) special risk materials (SRMs) (for cattle)	<p>1. Article 5.4.5、 5.4.6、 7.2、 7.3、 7.4、 7.5、 10.4 and 11.2, “National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694)</p> <p>2. The requirements for special risk materials specified in the Protocol of Inspection, Quarantine or the Export of Meat from applicant country to China between GACC and responsible ministry of applicant country</p>	<p>5.3.1 Briefly describe when, by whom, and how often the equipment, tools, and work clothes are cleaned and disinfected</p> <p>5.3.2 Briefly describe or provide hygienic standard operational requirements for positions/process that easy to cause carcass pollution with removal of anus, viscera, fur, etc.</p> <p>5.3.3 Briefly describe or provide the scope of the definition of special risk Materials (SRMs); standard</p>	<p>1. Sanitary standard operating procedures should be able to eliminate cross-contamination and comply with hygienic requirements</p> <p>2. Establishment should clarify the scope of special risk materials (SRMs), establish operational requirements on SRMs removal, conduct employee training, effectively control SRMs, and prevent cross-contamination(if applicable)</p>	<p><input type="checkbox"/>compliance(c omply)</p> <p><input type="checkbox"/> not compliance(co mply)</p>	

		operating requirements on SRMs removal, clarify the position setting on SRMs removal, specify the operations of different positions etc.			
5.4 Self-checking and self-control	<p>1. Article 6.1 and 7.1, “National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694)</p> <p>2. The requirements for microbe specified in the Protocol of Inspection, Quarantine or the Export of Meat from applicant country to China between GACC and responsible ministry of applicant country</p>	<p>5.4.1 Provide a microbiological monitoring plan of establishment. All products intended to be exported to China should be included in the monitoring plan, in which the monitoring items, frequency, determination standard, unqualified treatment measures should be specified.</p> <p>5.4.2 Provide an analysis report of the results of microbiological control in the last 6 months</p> <p>5.4.3 If establishment has its own laboratory, they shall submit the qualification certificate of the laboratory.</p>	Establishment shall establish self-inspection and self-control plans. The sampling, inspection and determination standard for raw materials and product testing should comply with Chinese requirements to ensure product safety and hygiene	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> not compliance(co mply)	
<b>6. Processing of edible by-product (if applicable)</b>					
6. Processing of edible by-products	1. Article 4.1.6, 7.6 and 7.7, “National food safety standard – Hygienic specifications for slaughtering and processing of	6.1 Provide edible by-product processing room/area layout, in which the edible	1. The edible by-product workshop should correspond with the registered products declared by	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> not compliance(co	

	<p>livestock and poultry” (GB 12694)</p> <p>2. The requirements for edible by-products specified in the Protocol of Inspection, Quarantine or the Export of Meat from applicant country to China between GACC and responsible ministry of applicant country</p>	<p>by-product processing room/horn (claw) removal treatment area, pre-cooling facility, and the location of the packaging room, the flow of people and logistics direction should be indicated. Provide the pictures of processing workshop of by-product on production status</p> <p>6.2 Provide process flow chart, hazard analysis worksheet and HACCP plan for processing edible by-products</p> <p>6.3 Provide the Sanitation Standard Operation Procedure(SOP) of edible by-product. In the SOP, the edible by-product processing area, the qualified product determination standard or defect standard of the rejected product, control requirement on the product temperature, the product batch management requirement should be specified at least</p> <p>6.4</p>	<p>the establishment. For example, the product area of the livestock's head claws and viscera is sufficient, the layout is reasonable, and the viscera area and clear area are separated to avoid cross-contamination</p> <p>2. The processing capacity of edible by-products should correspond with the slaughtering capacity</p> <p>3. To prevent the export to China of by-products from unqualified animals, for edible by-products such as head and hoofs that have been removed prior to post-slaughter inspection, should ensure accurately identify and dispose the edible by-product once the corresponding lesion of internal organs are found to be unsuitable for human consumption</p> <p>4. The edible by-product should be included in the microbiological monitoring plan</p> <p>5. During the duck/goose fat liver process, the areas of gut/process internal organs and cutting meat should be different,</p>	<p>apply) <input type="checkbox"/>Not applicable</p>	
--	---	---	---	--	--

		<p>Describe the established necessary procedures to ensure accurately identify and dispose the edible by-product once the corresponding lesion of internal organs are found to be unsuitable for human consumption (Apply for edible by-products such as head hoof)</p> <p>6.5 Attached to the microbiological monitoring plan of edible by-products, in which the sampling method, frequency, monitoring and testing items, detection limits and determination standards should be indicated at least.</p> <p>6.6 Provides space/time isolation measures for processing areas to gut/process internal organs and carcass cutting. Provide the materials to prove avoiding cross-contamination(for duck/goose fat liver process)</p>	<p>and not at the same time(for duck/goose fat liver process)</p>		

7. Temperature control					
7.1 Temperature control in the workshop	Article 4.3, "National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry" (GB 12694)	7.1 Brief description on the temperature requirement for pre-cooling facility, cutting workshop, freezing room, cold storage	The temperature in workshop should be controlled within the specified range according to the product process requirements. Temperature of pre-cooling facility: 0°C~4°C; temperature of cutting workshop: below 12 ° C; temperature of freezing room: below 28°C; temperature of cold storage: below -18°C	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> not compliance(co mply)	
7.2 temperature control for the product/ exhaust acid	1. Article 7.6, "National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry" (GB 12694) 2. The requirements for temperature and PH specified in the Protocol of Inspection, Quarantine or the Export of Meat from applicant country to China between GACC and responsible ministry of applicant country(if applicable)	7.2.1 Brief description on the temperature requirement for meat center and by-product center 7.2.2 Provide the procedure on exhaust acid, including cooling methods and facilities(for cattle)	1. According to the process requirements, the carcass and edible by-products which are need to be pre-cooled, should be immediately pre-cooled. After cooling, the center temperature of the meat should be kept below 7 °C, the temperature of the poultry center should be kept below 4 °C, and the temperature of the center of the internal organs product should be kept below 3 °C. Processing, segmentation, bone removal, etc. should be as fast as possible 2. Processing time should be limited to ensure processing as quickly as possible. With producing frozen	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> Not compliance(co mply)	

			products, the center temperature of the meat should be below -15 °C within 48 hours before entering the refrigerated storage. 3. The PH of the meat after exhaust acid should comply with the requirements in protocol(for cattle)		
<b>8. Chemical and packaging materials management</b>					
8.1 Chemical materials management and storage	Article 7.8 and 11.2.7, “National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694)	8.1.1 Brief description on requirements for chemical using and storage 8.1.2 Provide pictures of the chemical storage room	1. Chemicals (including disinfectants and other wash detergent) should comply with Chinese requirements 2. Chemicals should be stored in a special area, strictly managed, and clearly identified	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> Not compliance(co mply)	
8.2 Inner and outer packaging materials management and storage	Article 8.1, “National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694)	8.2 Provide documents to prove that the inner and outer packaging materials are suitable for meat packaging	Packaging materials should not contain toxic or hazardous substances and should not alter the sensory properties of meat.	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> Not compliance(co mply)	
<b>9. Waste treatment and pest and rats control</b>					
9.1 Waste treatment	Article 3.3.2、3.3.3、4.1.5、5.2.3、5.4.4、5.8、6.3.7 and 6.4, “National food safety standard – Hygienic specifications for slaughtering and processing of livestock	9.1.1 Provide pictures of distinguishing identifier of containers for edible product and waste storage in the workshop	1. containers for edible product and waste storage should be clearly identified and distinguished 2. Waste should be stored	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> Not compliance(co mply)	

	and poultry” (GB 12694)	9.1.2 Brief description on the requirements for waste disposal procedures; provide the corresponding qualifications of third-party companies, if the harmless treatment by the third party	separately and treated in time to avoid pollution to production	mply)	
9.2 Pest and rats control	Article 5.2.2、 5.5.2、 5.7.2、 5.8.1 and 11.2.9,“National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694)	9.2 Provide the pest control layout, if the control undertaken by the third party, the corresponding qualifications of third-party should be provided	Shall avoid the impact of pests and rats on production safety and health	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> Not compliance(co mply)	
<b>10. Product traceability and recall</b>					
10. Product traceability and recall system	1. Article 9,“National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694) 2. The requirements for traceability and recall specified in the Protocol of Inspection, Quarantine for the Export of Meat from applicant country to China between GACC and responsible ministry of applicant country	10.1 Brief description on the product traceability procedure, taking the batch number of finished products as an example to illustrate how to trace to the corresponding farm or the source company of the previous step by the finished product 10.2 Independent cold storage enterprises shall provide documents to proof that the source company of the product has obtained the registered qualification	1. The identification of the animal or product source should be identified by the batch number, the traceability management in one step forward and one step backward should be realized by batch management and receipt of sales records 2. The products exported to China of independent cold storage enterprises should come from the slaughter and cutting enterprises that have obtained the qualifications for registration in China; the inside and outside packaging and labeling should be	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> Not compliance(co mply)	

		in China (if applicable) 10.3 Independent cold storage enterprises shall provide brief description on the storage management of the products exported to China, indicating the operational requirements for source, receiving and storage of the products exported to China (if applicable).	completed; the product receiving comply with the temperature control requirements; after receiving, only the quick freezing and freezing storage shall be carried out, and the processing such as repacking and changing labels on the received product shall not be allowed		
<b>11. Personnel management and training</b>					
11.1 Employee qualification and health management	Article 10.1 and 10.2,“National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694)	11.1 Provide the requirement for pre-employment health management and employee medical examination	1. Before the employment, employees should take the medical examination to prove suitable for working in food processing companies 2. Employees should take regular medical examinations and keep the records	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> Not compliance(co mply)	
11.2 Personnel training	Article 10.5,“National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry” (GB 12694)	11.2 Provide the employee’s annual training plan, content, assessment, record	The protocol of Inspection, Quarantine for the Export of Meat to China, Chinese regulatory standards and SRMs control (for cattle) should be covered in the training content	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> not compliance(co mply)	
<b>12. Declaration</b>					

12.1 Establishment declaration		1. Fill in "APPLICATION FOR EXPORT OF MEAT PRODUCTS TO P.R.CHINA"	With a signature of legal person and company seal	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> not compliance(co mply)	
12. Certification by the competent veterinary authorities		1. Fill in "APPLICATION FOR EXPORT OF MEAT PRODUCTS TO P.R.CHINA"	With a signature of the Official Veterinarian and authority seal	<input type="checkbox"/> compliance(c omply) <input type="checkbox"/> not compliance(co mply)	