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China Announces Standards for Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise as WTO SPS Notification 1012

Report Categories:

FAIRS Subject Report

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Report Highlights:

On November 19, 2015, China notified the WTO of the National Food Safety Standard of Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise, issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/1012. The deadline for submission of final comments to China is January 18, 2016. The proposed date of entry is yet to be determined. Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn. The following report contains an unofficial translation of this draft measure.

GENERAL INFORMATION

BEGIN TRANSLATION

National Food Safety Standard

Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise

Preface

This standard replaces GB 12694-1990 "Hygienic Specifications for Meat Processing Plant", GB/T 20094-2006, "Specifications for Sanitary Management of Slaughtering and Meat Processing Enterprises", and GB/T 22289-2008, "Technical Requirements for Cooled Pork Processing".

Compared with the standards replaced, this standard has the following changes:

- Revised the name of the standard;
- Integrated and revised the structure of the standard;
- Integrated and revised part of the terms and definitions;
- Integrated, revised and supplemented the requirements for site selection, plant environment, factory and workshops, facilities and equipment, and the management requirements for hygienic control and operation
- Added the requirements for product traceability and recall management;
- Added the requirements for record and document management.

National Standard for Food Safety

Code of Hygienic Practice for the Livestock and Poultry Slaughtering Enterprise

1 Scope

This standard provides for the basic requirements of the sites, facilities and equipment and personnel, and the management guidelines for hygienic control and operation for livestock and poultry acceptance, slaughtering, segmentation, packaging, transportation and other aspects in the livestock and poultry slaughtering and processing processes.

This standard applies to the above-scale livestock and poultry slaughtering and processing enterprises.

2 Terms and Definitions

The terms provided in GB 14881 and the following terms apply to this standard.

2.1 Above-Scale Livestock and Poultry Slaughtering and Processing Enterprise

The enterprise that has an actual annual capacity to slaughter 20,000 pigs, 3,000 cattle, 30,000 sheep, 2 million of chicken and 1 million of ducks and geese and above.

2.2 Livestock and Poultry

The livestock and poultry for human consumption. Including pigs, cattle, sheep, chickens, ducks, geese and other livestock and poultry.

2.3 Meats

All parts of the livestock and poultry for human consumption, or that have been determined to be safe and suitable for human consumption. Including the carcasses, meat in pieces and edible by-products of livestock and poultry.

2.4 Carcasses

The animal body with body bled, hair removed, skin peeled, or head and hoof (or claw) cut, internal organs removed.

2.5 Edible By-Products

Including organs, fat, blood, bone, head, hoof (or claw), tail, etc.

2.6 Inedible By-Products

Including skin, hair, horn and other parts of the livestock and poultry.

2.7 Ante-Mortem Inspection

Before the slaughter of livestock and poultry, comprehensively determine whether the livestock and poultry are healthy and applicable for human consumption, and the check shall be carry out to the livestock and poultry groups and individuals.

2.8 Postmortem Inspection

After the slaughter of livestock and poultry, determine whether the livestock and poultry are healthy and applicable for human consumption, and check their heads, carcasses, viscera and other parts of the livestock and poultry.

2.9 Non-Clean Area

The area for leading to slaughter, stunning, bleeding, scalding, hair removing and peeling.

2.10 Clean Area

The area for eviscerating, carcass processing, dressing, cooling, segmenting, temporarily storing, packaging and other processing.

3 Site Selection and Plant Environment

In addition to the relevant regulations of GB 14881, the following requirements shall also be met.

3.1 Site Selection

3.1.1 Health protection distance should be in accordance with the requirements of GB 18078.1 and the requirements of animal epidemic prevention.

3.1.2 The plant shall have good environmental sanitary conditions around the site. The plant should be far from the polluted water body and should avoid the industrial enterprises emitting harmful gas, smoke, dust and other pollution sources or other areas and places producing pollution sources.

3.1.3 The plant site must have water sources and power supply meeting the requirements, should be determined combined with the process requirements in the light of the local conditions, and should comply with the requirements for setting planning of the slaughtering enterprises.

3.2 Plant Environment

3.2.1 The main road of the plant should be hardened (such as with concrete or asphalt pavement, etc.), the pavement should be smooth and easy to wash without water accumulation.

3.2.2 The plant should be designed with temporary waste and garbage storing or disposing facilities, the wastes should be promptly removed or disposed, avoiding the pollution to the factory environment. The waste equipment and other debris shall not be piled up in the plant.

3.2.3 The waste storage and disposal should be in line with the national requirements for environmental protection.

3.2.4 The feed of animals unrelated to slaughtering and processing is strictly prohibited in the plant area.

4 Factory and Workshops

4.1 Design and Layout

4.1.1 The plant area should be divided into production area and non-production area. The shipment of live poultry and waste and the delivery of finished products shall not share one gate, and shall not share one channel in the field.

4.1.2 The layout and facilities of the workshops in the production area shall meet the production process flow and health requirements. The clean area and non-clean area in the workshop shall be separated strictly.

4.1.3 The construction area the construction facilities of the slaughter and segmentation workshop shall be adapted to the scale of production. All processing areas in the workshop shall be divided clearly according to the production process flow, and the flow of people and the flow of equipment and products shall not be interfered with each other, and shall comply with the requirements of process, health, quarantine and inspection.

4.1.4 The slaughter enterprises should set slaughter waiting circle (area), isolation circle, urgent slaughter room, laboratory, official veterinary laboratory, chemicals storage room and biosafety disposal room, the slaughter enterprise can entrust the qualified professional biosafety disposal site with the implementation of biosafety disposal. The plant area of the slaughter enterprise shall be provided with special areas for cleaning and disinfection of the transport vehicles of livestock, poultry and products.

4.1.5 The special edible and non-edible by-product processing and handling rooms shall be separately established. The area of the edible by-product processing workshop shall be suitable for the slaughter and processing capacity, the facilities and equipment shall be in accordance with the hygienic requirements, and the process layout should be made to have the different processing and handling areas separated, avoiding cross contamination.

4.2 Internal Structure and Materials of Building

It shall be in accordance with the relevant regulations in 4.1 of GB 14881.

4.3 Workshop Temperature Control

4.3.1 The workshop temperature should be controlled in the specified range according to the requirements of product process control. Among them, the temperature of the pre-cooling facility should be controlled at 0°C -4°C, the temperature of the segmentation workshop shall be controlled below 12°C, and the temperature of the freezing room shall be controlled below -28°C.

4.3.2 The process and site having temperature requirements shall be fitted with a temperature display device to monitor the temperature and if necessary, with a humidity meter; the temperature meter and humidity meter should be calibrated regularly.

5 Facilities and Equipment

5.1 Water Supply Requirements

5.1.1 The water for production of slaughter and segmentation workshop should be in accordance with the requirements of GB 5749, and the enterprise should control the quality of water.

5.1.2 The slaughter and segmentation workshop shall be provided with cold and hot water pipes at the water consumption positions, respectively, according to the needs of the production process flow. The temperature of the hot water for cleaning should not be lower than 40°C, and the temperature of the hot water for disinfection should not be lower than 82°C.

5.1.3 The urgent slaughter room and biosafety disposal room should be provided with cold and hot water pipes.

5.1.4 The water pipeline for processing should be designed with anti-siphon device or backflow prevention device, and the water outlet of the water supply pipe network should not be inserted directly into the sewage liquid level.

5.2 Drainage Requirements

5.2.1 The water shall not be accumulated on the floor of the slaughter and segmentation workshop, the direction of water flow shall be designed as from the workshop to the non-clean area.

5.2.2 The open drainage ditches should be designed with grilles of anticorrosion materials with anti-rodent and deodorization facilities at the outlets.

5.2.3 The production wastewater should be disposed in concentrated mode, and the discharge should be in line with the relevant state regulations.

5.3 Cleaning and Disinfection Facilities

5.3.1 Locker Room, Toilet Cleaning and Disinfection Facilities

5.3.1.1 The hand washing facilities and disinfection, dry-hand facilities should be equipped with at the workshop entrance and the appropriate positions in the bathroom and workshop, adaptable to the production capacity. The hand washing facilities should use non-manual control cocks. The drainage of the hand washing facilities should be directly connected to the sewer pipes.

5.3.1.2 The locker room, bathroom and shower room adaptable to the production capacity and connected to the workshop shall be provided, and the facilities and layout shall not cause potential risk of pollution to the products.

5.3.1.3 The areas having different cleanliness requirements should be equipped with separate locker rooms, the personal clothing and work clothes should be stored separately.

5.3.1.4 The structure, facilities and internal materials of the shower room and toilet should be easy to keep clean and disinfect. The toilet should be provided with exhaust and ventilation facilities and anti-fly and pest control facilities to maintain it clean and sanitary. The toilet shall not be directly connected with the slaughter, processing, packaging or storage or other area. The door of the bathroom should be automatically shut down, the door and window should not open directly toward the workshop.

5.3.2 Plant and Workshop Cleaning and Disinfection Facilities

5.3.2.1 The plant area shall be designed with disinfection pool, and the gate for the vehicles to transport the livestock and poultry shall be designed with a distinction pool in the same width with the gate, 4m long and 0.3m above deep; the production workshop shall be provided, as required, with shoe change

(putting on shoe sleeve) facilities or work boot disinfection facilities at the entrance and at the places inside as required. The size of the facilities should meet the requirements for disinfection.

5.3.2.2 The ill livestock and poultry isolation room and biosafety disposal workshop should be provided with car wheels, shoes and boots disinfection facilities at the entrances.

5.4 Equipment and Apparatus

5.4.1 The production equipment adaptable to the production capacity should be equipped with, and should be arranged in order according to the process flow to avoid cross contamination.

5.4.2 The equipment, utensils and containers in contact with the meat products and wastes shall be made from materials that should be non-toxic, odorless, non-absorbent and corrosion-resistant, not easy to deform and fall off, should be repeatedly cleaned and disinfected, not react with foods, detergents and disinfectants under normal production conditions, and should be kept intact; the surface should be smooth without pits and cracks. The use of bamboo or wood utensils and containers is prohibited.

5.4.3 The processing equipment should be installed in the place easy to maintain, clean and disinfect, preventing cross contamination during processing.

5.4.4 The container for waste and the container for meat can't be mixed in use. The waste container shall be made of metal or other non-permeable materials. The containers for different purposes should have clear signs or in different colors.

5.4.5 Some utensils and equipment used in livestock slaughter and inspection processes, such as slaughtering, dehorning equipment, head inspection tool, chest opening and slitting tools and saws, trays for synchronous inspecting and containing viscera and others, shall be cleaned and disinfected with hot water of higher than 82°C or by using the equivalent disinfection method.

5.4.6 The workshop facilities and equipment shall be cleaned and disinfected according to the production needs. The utensils, operating table and processing surface in contact with the food should be cleaned and disinfected regularly in production process, and the appropriate measures should be taken to prevent the pollution caused to the products when cleaning and disinfecting.

5.5 Ventilation Facilities

5.5.1 The workshop should have good ventilation and exhaust devices to timely discharge the polluted air and water vapor. The direction of the air flow should be from the clean area to the non-clean area.

5.5.2 The vents should be installed with gauze or screen cover made of other protective, corrosion resistant materials, to prevent pest infestation. The gauze or screen cover should be easy to load and unload, clean, repair or replace.

5.6 Lighting Facilities

5.6.1 The workshop should have appropriate natural light or artificial lighting. The luster of the lighting fixture should not change the original color of the processed object, and the brightness should be able to meet the work requirements of the quarantine and inspection personnel and the production operator.

5.6.2 The lighting fixture should be installed above where the meat is exposed, the lighting should use the safety lighting facility or take protective measures to prevent the lighting fixture broken leading to contamination of the meat.

5.7 Storage Facilities

5.7.1 The temperature of the storage house should comply with the specific requirements of the stored products.

5.7.2 The storage house should be kept clean, tidy and well ventilated. It shall have mildew-proof, anti-rodent and pest control facilities.

5.7.3 The temperature of the refrigerating storage house should be below -18°C and monitored, and if necessary, the storage house should be equipped with a humidity meter; the temperature meter and humidity meter should be calibrated regularly

5.8 Waste Storage and Biosafety Disposal Facilities

5.8.1 The temporary waste storage facilities should be provided in the appropriate places far away from the production workshop. The facilities should be made from the materials easy to clean and disinfect; the structure should be tight, to prevent the entry of pests, and to avoid the waste polluting the plant and road or infecting the operator. The waste storage facilities and containers in the workshop shall be clearly identified.

5.8.2 The configuration of the biosafety disposal equipment should be in accordance with the requirements of the current GB 16548, and meet the needs for biosafety disposal.

6 Inspection and Quarantine

6.1 Basic Requirements

6.1.1 The enterprise shall have the inspection department adaptable to the production capacity. It shall have the inspection methods and relevant standards documentation required for inspection, and establish a complete internal management system, to ensure the accuracy of the test results; the original records of the tests shall be provided. The laboratory shall be equipped with the facilities and equipment satisfying inspection needs. Where the social inspection agency is entrusted with inspection, this inspection agency shall have the corresponding qualifications. The entrusted inspection shall satisfy the needs of the daily inspection work of the enterprise.

6.1.2 The measuring instruments, facilities and equipment required for operation of the health quality system for product processing, inspection and maintenance shall be examined for measurement in accordance with the regulations, and shall be calibrated before use.

6.2 Ante-Mortem Inspection

6.2.1 The livestock and poultry to be slaughtered shall be attached with animal quarantine certificate and livestock and poultry identification meeting the requirements, and the clinical health inspection shall be conducted for admission of the livestock and poultry.

6.2.2 The ante-mortem inspection shall be conducted for the livestock and poultry to be slaughtered according to the relevant national regulations, procedures and standards. The livestock and poultry shall be visually inspected according to the relevant procedures, such as the behavior, posture, physical conditions, body appearance, excretion and smell of the livestock and poultry, etc. The livestock and poultry that have abnormal occurrence should be isolated for observation, measuring body temperature and for further examination. If necessary, the laboratory testing should be carried out as required.

6.2.3 The livestock and poultry that are determined as not suitable to be normally slaughtered, shall be treated in accordance with the relevant provisions.

6.2.4 The livestock and poultry should stop feeding and rest before slaughter.

6.2.5 The information on the ante-mortem inspection shall be feedback timely to the feeding field and the postmortem inspection personnel, and records shall be well kept

6.3 Postmortem Inspection

6.3.1 The inspection of the head, hoof (claw), carcass and viscera of the livestock and poultry shall be performed in accordance with relevant national regulations, procedures and standards.

6.3.2 The livestock slaughter workshop shall be equipped with special retention tracks for suspicious diseased carcasses at proper location for further inspection and judgement of the suspicious diseased carcasses. An independent low-temperature space or area shall be set up for temporary storage of suspicious diseased carcasses or tissues.

6.3.3 A sufficient space shall be preserved in the workshop to facilitate the implementation of the postmortem inspection.

6.3.4 The trichina laboratory with inspection facilities shall be provided in the pig slaughter room.

6.3.5 Where the laboratory testing is required according to the state regulations, the laboratory sampling test should be carried out.

6.3.6 The information of ante-mortem and postmortem inspections shall be used to determine the results of the inspection and quarantine.

6.3.7 What that is determined as waste, shall be identified with clear signs and disposed, to prevent confusion with other meat, resulting in cross contamination.

6.3.8 In order to ensure the full completion of the postmortem inspection or other emergencies, the formal veterinarian has the right to slow down or stop slaughtering and processing.

6.4 Biosafety Disposal

6.4.1 The livestock and poultry and their tissues, which are found to have infectious diseases, parasitic diseases, toxic diseases or harmful substance residue in inspection and quarantine, shall be transported timely with special vehicles in special closed and watertight containers, and shall be subjected to biosafety disposal under formal veterinary supervision. Those with suspected diseases should be tested in accordance with the relevant quarantine procedures, and those confirmed with diseases should be subjected to biosafety disposal.

6.4.2 The livestock and poultry and their tissues determined to be subjected to biosafety disposal shall be subjected to biosafety disposal under the supervision of the formal veterinarian.

6.4.3 The enterprises should formulate the corresponding protective measures to prevent the harm to the people, as well as product cross contamination and environmental pollution during biosafety disposal.

7 Hygienic Control of Slaughtering and Processing

7.1 The enterprises should implement the residual substances monitoring plan and the illegal additives and pathogenic microorganism monitoring plan developed by the government competent departments and establish their own residual substances monitoring plan and pathogenic microorganism monitoring plan on this basis for all edible products produced by their own enterprises.

7.2 The inspection post should be set up in the proper position to check the carcass and product for hygienic conditions

7.3 The appropriate measures should be taken to avoid the carcass, tissue, body fluids (such as bile, urine, milk, etc.) and stomach content of the suspicious diseased livestock and poultry contaminating other meat, equipment and sites. The contaminated equipment and site shall be cleaned and disinfected before restarting slaughtering and processing the normal animals.

7.4 The carcass or product that is contaminated by the pus, exudation, pathological tissue, body fluid, gastrointestinal contents and others shall be reconditioned, removed or abandoned in accordance with relevant regulations.

7.5 The utensils (such as containers for containing products, pipes for cleaning, etc.) shall not be put on the floor or in contact with the surface not cleaned, to avoid cross contamination of the product; if the product is put on the floor, the appropriate measures should be taken to eliminate the contaminant.

7.6 Where the carcass and edible by-products need to be precooled after slaughtering according to the process requirements, they should be precooled immediately. When segmenting, removing bones and packaging, the central temperature of livestock meat shall be kept below 7°C, the central temperature of the poultry shall be kept below 4°C and the central temperature of the edible by-products shall be kept below 3°C. The processing, segmenting, bone removing and other operations should be as quickly as

possible, so that the product is kept at the specified temperature. In the production of the frozen products, the central temperature of the meat should be reduced to -15°C and below in 48 hours before placing it in refrigerating storage.

7.7 The slaughter room shall have an adequate area to ensure the operations meet the requirements. The different livestock and poultry shall not be slaughtered at the same time in the same slaughter room.

8 Packaging, Storage and Transportation

8.1 Packaging

In addition to the relevant regulations of GB 14881, the following requirements shall also be met.

8.1.1 The materials shall be packaged in accordance with the hygienic standards, shall not contain toxic and harmful substances, and shall not change the sensory characteristics of meat.

8.1.2 The packaging materials of the meat shall not be reused unless the package is made of the corrosion-resistant materials easy to clean and leaned and disinfected before use.

8.1.3 The internal and external packaging materials shall be stored separately, the packaging materials shall be kept dry, ventilated, clean and hygienic.

8.1.4 The temperature of the product packaging room shall be in accordance with the specific requirements of the products.

8.2 Storage

8.2.1 The finished products shall keep a suitable distance from the wall in the storage house, shall not be in direct contact with the ground, shall keep a certain distance from the ceiling, and shall be stored in stacks by different kinds and batches with identification signs.

8.2.2 No items that are incompatible with health should be stored in the storage house, and no products that may cause mutual contamination or taint of odor should be stored in the same storage house. The storage house should be disinfected regularly.

8.2.3 The storage house should be defrosted regularly.

8.3 Transportation

8.3.1 The meat should be transported with special means of transportation, and the vehicles should not transport livestock and poultry, their products that should be subject to biosafety disposal or other materials and items that may contaminate the meats.

8.3.2 The packaged meat and unpackaged meat should not be transported with the same vehicle, with the exception of those with protective measures taken for physical isolation.

8.3.3 The means of transportation should be in accordance with the hygiene requirements and should be equipped with refrigeration, thermal insulation and other facilities according to the characteristics of the products. The appropriate temperature should be maintained during transportation.

8.3.4 The means of transportation should be cleaned and disinfected in time to keep clean and hygienic.

9 Product Traceability and Recall Management

9.1 Product Traceability

A sound traceability system should be established to ensure that the meat and its products can be traced in the case that an unacceptable risk of safety and health quality occurs.

9.2 Product Recall

9.2.1 The livestock and poultry slaughtering and processing enterprise should establish a product recall system, when the delivered product is found not acceptable or with potential quality and safety risk, the products of unacceptable batch should be promptly and completely recalled, and reported to the official veterinarian.

9.2.2 The treatment of recalled products should comply with the relevant regulations of GB 14881.

10 Personnel Requirements

In addition to the relevant regulations of GB 14881, the following requirements shall also be met.

10.1 The personnel engaged in the operation in direct contact with the packaged or unpackaged meat, meat equipment and utensils and meat contact surface, should be subject to medical examination and should obtain the health certificate issued by the regional medical institution before taking their jobs; the medical examination shall be carried out every year and, if necessary, a temporary health inspection can be carried out. Those suffered from the diseases that affect the food hygiene, should be removed from the food production jobs.

10.2 The personnel engaged in meat production and processing, inspection and quarantine, and management should keep personal cleanliness, and should not carry the objects not related to the production into the workshop; they should not wear jewelry and watches, should not make up in operation; they should wash their hands, disinfect, and wear overalls, hats, shoes before entering the workshop, and should take them off when leaving the workshop.

10.3 The personnel of areas and jobs with different health requirements should wear their work clothes and hats of different colors or signs. The personnel in different processing areas shall not visit each other.

10.4 The enterprises shall be arranged with appropriate manning level for inspection and quarantine. The personnel engaged in slaughter, segmentation, processing, inspection and health control should have

appropriate qualifications, should be professionally trained and should pass the test before taking their jobs.

11 Sanitary Management

11.1 Sanitary Management System

11.1.1 The enterprises shall establish and implement a food safety and health control system based on the hazard analysis and prevention and control measures as the core.

11.1.2 The enterprises shall be encouraged to establish and implement a hazard analysis and critical control point (HACCP) system.

11.1.3 The enterprise top management should be clear about the enterprise's health quality policy and objective, should establish the appropriate organizations and provide adequate resources to ensure the effective implementation of the health quality system.

11.2 Sanitary Management Requirements

The enterprises should develop the written health management requirements, clarify the responsibility of the executives, define the implementation frequency, and implement the effective monitoring and appropriate corrective and preventive measures. The health management requirements should include at least the following:

11.2.1 The water and ice in direct or indirect contact with the meat (including raw materials, semi-finished products and finished products) should comply with the hygienic requirements.

11.2.2 The utensils, gloves and internal and external packaging materials in contact with the meat should be kept clean, hygienic and safe.

11.2.3 The personnel hygiene, operation of employee and design of facilities shall ensure the meat free of cross contamination.

11.2.4 The hand washing and disinfection facilities bathroom facilities for the operators should be kept clean and maintained regularly.

11.2.5 Prevent the chemical, physical and biological contaminants causing contamination to the meat, meat packaging materials and meat contact surfaces.

11.2.6 Correctly identify, store and use all kinds of toxic chemicals.

11.2.7 Prevent the health conditions of the employees causing contamination to the meat, meat packaging materials and meat contact surfaces.

11.2.8 Prevent and eliminate the pests, including rodents, birds, domestic animals and insects, etc.

12 Record and Document Management

12.1 The enterprises shall establish and effectively implement a record system, including the maintenance records about inspection of livestock and poultry admission, ante-mortem inspection, postmortem inspection, biosafety disposal, disinfection, storage and other aspects, as well as the slaughtering and processing equipment, facilities, transport vehicles and equipment. The records should be complete and true, to ensure that the products can be effectively traced in all aspects from the admission of livestock and poultry to the delivery of the products.

12.2 The enterprises should record the name, batch number, size and specifications and quantity of the recalled products, and the reasons of recall, follow-up correction program, after-recall treatment and other contents.

12.3 The enterprises should keep a good record on the employee entry, training and other activities.

12.4 The enterprises shall develop and implement the quality record management procedures and formulate the related regulations on identification, collection, cataloguing, archiving, storage, retention and treatment for the quality records in response to the relevant records reflecting the product hygiene and quality.

12.5 All records should be accurate, standardized and have traceability with a retention period of not less than 2 years.

END OF TRANSLATION