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China Announces Standards for Code of Hygienic Practice for the Storage, Distribution and Sale of Meat and Meat Products

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Approved By:

Jennifer Clever

Prepared By:

Jennifer Clever and Ma Jie

Report Highlights:

On November 19, 2015, China notified the WTO of the National Food Safety Standard of Code of Hygienic Practice for the Storage, Distribution and Sale of Meat and Meat Products, issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/1011. This standard applies to the storage, distribution and sale of meat and meat products. 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 Standard for Food Safety

Code of Hygienic Practice for the Storage, Distribution and Sale of Meat and Meat Products

1 Scope

This standard provides the requirements for food safety of the meat and meat products in procurement, transportation, inspection, storage, sales and other business processes.

This standard applies to business activities of meat and meat products. The meat in this standard includes the fresh meat, cooled meat, frozen meat and edible meat by-products.

This standard doesn't apply to the business activities for network food trading, catering services, fresh meat and meat products on sales right after slaughtered.

2 Terms and Definitions

2.1 Fresh Meat

The meat of livestock and poultry that have been dried on standing for several hours after slaughtered, but not subjected to artificial cooling

2.2 Cooled Meat

The meat of livestock and poultry that have been treated by cooling after slaughtered, and kept at 0°C- 4°C in business process.

2.3 Frozen Meat

The meat treated by freezing process with a central temperature not higher than -15°C.

2.4 Edible Meat By-Products

Including organs, fat, blood, bone, head, hoof (or claw), tail and other parts.

2.5 Meat Products

The cooked or uncooked meat products made by salting, stewing, jelling, steaming, boiling, smoking, baking, roasting, drying, frying, forming, fermenting, preparing and other related processes with livestock or poultry meats or other edible by-products as the main raw materials with or without accessory materials.

3 Purchase

3.1 It shall comply with the relevant regulations of GB 31621.

3.2 The "License for Slaughter at Designated Points" and "Business License" and other qualification documents of the supplier should be checked when purchasing fresh meat, cooled meat, frozen meat and edible by-products.

3.3 The fresh meat, cooled meat, frozen meat and edible by-products should be marked with quarantine and inspection quality identification.

3.4 No meats and meat products of the livestock and poultry died due to diseases, poisoned or died of unknown cause shall be purchased, and no meats that are not subject to or failed to the quarantine and inspection according to the provisions, or not subject to or failed to the inspection shall be purchased.

4 Transportation

4.1 It shall comply with the relevant regulations of GB 31621.

4.2 The fresh meat (including the fresh edible by-products) shall be cooled to room temperature before shipment. The transport time should not exceed 2 h at room temperature.

4.3 The cooled meat (including cooled by-products) shall be cooled so that the product temperature is reduced within the range of 0°C - 4°C before shipment. The product temperature shall be kept at 0°C - 4°C during transportation.

4.4 The frozen meat (including frozen edible by-products) shall be cooled so that the central temperature of the products is reduced to -15°C or lower before shipment, and the product temperature shall be kept at -15°C or lower during transportation.

4.5 The meat products that their transportation at low temperature is required shall be implemented referring to the relevant provisions of 4.3.

4.6 The means of transportation shall be equipped with temperature monitoring device under the conditions of low temperature transportation.

4.7 The means of transportation should be closed, the inner wall should be complete, smooth, safe, innocuous, absorption and corrosion resistant, easy to clean and maintain.

4.8 The means of transportation shall be equipped with necessary placing and dust-proof facilities. The means of transportation shall be equipped with hoisting facilities when transporting fresh meat slices. When transporting with hoisting mode, an appropriate distance between products shall be kept, the products shall not touch the bottom of the transportation tool.

4.9 The fresh meat, cooled meat, frozen meat and edible by-products shall not be transported in the same vehicle with the live animals.

4.10 The animal head, foot (claw), internal organs and other parts shall be transported with containers sealed without water leakage. The stomach, intestine and heart, liver, lung and kidney shall not be put in a same container and shall not be in direct contact with the meat products.

4.11 The fresh meat, cooled meat, frozen meat and edible by-products shall be well separated, to prevent cross contamination.

4.12 The means of transportation of live livestock shall not be used to transport meat and meat products.

4.13 Stepping on the meat or meat products and putting the products on the ground is seriously prohibited during loading and unloading.

5 Acceptance

5.1 It shall be in accordance with the relevant regulations of GB 31621.

5.2 The quality identification of quarantine and inspection, product temperature and other information should be checked in acceptance of the fresh meat, cooled meat, frozen meat and edible by-products, and if necessary, the central temperature of the frozen meat shall be checked.

5.3 The temperature records, sanitary and maintenance conditions of means of transportation should be checked in acceptance of the meat and meat products.

6 Storage

6.1 It shall be in accordance with the relevant regulations of GB 31621.

6.2 The equipment for storage of the cooled meat (including the cooled edible by-products) and the meat that needs to be stored in low temperature should be able to maintain the temperature between 0°C and 4°C.

6.3 The equipment for storage of the frozen meat (including the frozen edible by-products) should be able to maintain the temperature at -18°C and below.

6.4 The places for storage of the meat products at room temperature should have the drying and ventilating functions.

6.5 The products that may cause taint of odor shall not be stored in the same refrigerating house.

7 Sales

7.1 It shall be in accordance with the relevant regulations of GB 31621.

7.2 The fresh meat, cooled meat, frozen meat and edible by-products should be stored in different partitions or cabinets for sales.

7.3 The frozen meat (including the frozen edible by-products) should be stored in a freezer at a temperature of $\leq -15^{\circ}\text{C}$ for sales, and the cooled meat (including the cooled edible by-products) and the meat products the need to sale at low temperature should be stored in a freezer at a temperature within 0°C and 4°C for sales.

7.4 The sales staff should check regularly the products on sales and check their shelf life and quality, and if any abnormal smell, color, deterioration and other abnormal conditions is found, stop selling at once.

7.5 The salesman for selling the directly eating products, should wear a mask and disposable gloves meeting the relevant standards.

8 Product Traceability and Recall

It shall be in accordance with the relevant regulations of GB 31621.

9 Sanitary Control

9.1 It shall be in accordance with the relevant regulations of GB 31621.

9.2 The transportation, storage and sales staff should follow the principle of cooked and cooked food separated for sales during the selling, if the hand has contacted the fresh meat, cooled meat or frozen meat, wash the hands for disinfection before continuing to sell the meat products.

9.3 The knives, containers, operating tables, chopping board and bulk containers used for transportation, storage and sales of fresh frozen meat, cooled meat should be cleaned and disinfected with hot water above 82°C or with detergent and disinfectant meeting the relevant standards before and after use.

9.4 The means of transportation should be kept clean and sanitary, and should be cleaned and disinfected thoroughly before and after use.

10 Training

It shall be in accordance with the relevant regulations of GB 31621.

11 Management System and Personnel

It shall be in accordance with the relevant regulations of GB 31621.

12 Record and Document Management

12.1 It shall be in accordance with the relevant regulations of GB 31621.

12.2 Record the temperature and time in details for the transportation, storage, sales and other processes of the meat and meat products.

END OF TRANSLATION