



Ministero della Salute

DIREZIONE GENERALE PER L'IGIENE E LA SICUREZZA DEGLI ALIMENTI E DELLA NUTRIZIONE
UFFICIO IX ex DGSAN

Regioni e
Province Autonome di Trento e Bolzano
Servizi Veterinari
LORO SEDI

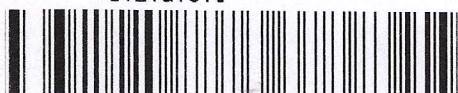
Associazioni di categoria
Loro sedi

E p.c. D.S.V.E.T.O.C.
Ufficio III

Ministero della Salute
DGSAN

0041309-P-02/11/2015

I.2.a.c.1



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OGGETTO: ricognizione stabilimenti italiani che producono carni fresche suine Rif note DGSAN 22749 del 05.06.2014 (*questionario per registrazione di macelli e impianti di sezionamento di prodotti carnei nella RPC*) e nota DGSAN n° 39819 del 21.10.2014 (*integrazione con le procedure HACCP ed SSOP in lingua inglese per ogni singolo stabilimento compreso nella lista allegato1*)

Si fa seguito alle comunicazioni indicate in oggetto con le quali lo scrivente Ministero ha informato codesti Enti della possibilità di predisporre un elenco di stabilimenti italiani che operano nel settore delle carni, interessati ad esportare verso la Cina, da sottoporre alle Autorità cinesi e ha richiesto la compilazione dell' "**APPLICATION FOR EXPORT OF MEAT AND MEAT PRODUCTS TO P.R. CHINA**"

Al riguardo, si fa presente la necessità che tutta la documentazione già inviata dalle aziende di cui all'allegato 1) allo scrivente Ufficio venga riformulata e ripresentata attenendosi alle seguenti indicazioni fornite dalla nostra Ambasciata a seguito di una preliminare disamina della documentazione.

In particolare, le ditte sopra citate interessate a confermare la richiesta di iscrizione in lista Cina dovranno ripresentare il questionario (allegato 2) il quale dovrà essere:

- compilato in tutte le sue parti **esclusivamente in lingua inglese senza modificare l'impaginazione** dello stesso;
- **redatto esclusivamente al computer** e assolutamente non a mano;
- corredato di tutti gli **allegati** richiesti, che dovranno essere anche essi tutti redatti **in lingua inglese e al computer**. Ogni allegato dovrà riportare nella intestazione il **riferimento al numero della domanda** del formulario cui si riferisce;

Si raccomanda particolare attenzione alla redazione in lingua inglese di:

- manuali HACCP, SSOP o loro estratti ;
- planimetrie e flussi e loro legenda; con riferimento alle planimetrie, si richiede un formato chiaramente leggibile.

Relativamente ai *rapporti di prova* rilasciati dai laboratori di analisi o alle *schede di controllo* (spesso disponibili solo in lingua italiana) è fondamentale fornirne *una traduzione in inglese* al fine di consentire la loro valutazione da parte delle Autorità cinesi.

Si rappresenta che qualora la documentazione pervenuta a questo Ufficio non sarà ritenuta in linea con quanto sopra richiesto non sarà inoltrata alle Autorità cinesi.

L'invio della documentazione a questo Ufficio, su indicazioni della nostra Ambasciata a Pechino, potrà essere effettuato *anche solo su supporto informatico*, pertanto tenuto conto della corposità della documentazione, si richiede una trasmissione su CD o pen drive e si invita a non utilizzare la posta elettronica.

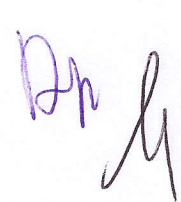
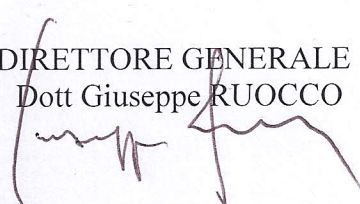
Al fine di uniformare le modalità di presentazione della documentazione, anche le aziende che ritengono di aver già ottemperato alle richieste di cui sopra dovranno provvedere nuovamente all'invio di quanto richiesto. Si precisa che non è necessario ripresentare il modello per le procedure HACCP proposto da questo Ministero con nota n° 39819-p del 21.10.2014 attenendosi invece a quanto richiesto dal questionario.

Il termine per la consegna al Ministero è fissato per il **27 novembre 2015**, si precisa pertanto che per motivi organizzativi, la documentazione che perverrà oltre tale termine non potrà essere inviata in Cina.

Nel caso in cui detta documentazione venisse trasmessa per il tramite delle Associazioni di categoria, le Ditte dovranno comunque darne comunicazione scritta agli Assessorati per il tramite delle AASSLL di appartenenza.

Si invitano gli Enti in indirizzo a voler informare di quanto sopra i Servizi Veterinari delle Aziende Sanitarie Locali territorialmente competenti nonché gli operatori di settore interessati.

IL DIRETTORE GENERALE
Dott Giuseppe RUOCCO



ALLEGATO 1

alla nota min sal 41309-p 2-11-2015

ESTABLISHMENTS INTERESTED TO EXPORT PORK FRESH MEAT INTO THE PEOPLE'S REPUBLIC OF CHINA

SLAUGHTERHOUSES (WITH CUTTING ACTIVITY ANNEXED)

APPROVAL NUMBER	NAME	ADDRESS	REGION	ACTIVITY ¹
CE IT 190 M	SASSI SPA	Via della Selva, 96 Colorno (PR)	EMILIA ROMAGNA	SH - CP
CE IT 207 M	AGRICOLA TRE VALLI SOC.COOPERATIVA	Via Mazzacavallo, 47 Frazione Magreta Formigine (MO)	EMILIA ROMAGNA	SH - CP
CE IT 304 M	MEC CARNI SPA	Via P.M. Virgilio 22 Marcaria (MN)	LOMBARDIA	SH - CP
CE IT 312 M	PINI ITALIA S.R.L.	Strada Statale Bergamasca 98/100 Castelveverde (CR)	LOMBARDIA	SH - CP
CE IT 361 M	COOPERATIVA PRODUTTORI SUINI PRO - SUS SCA	Via Malta S.N. Vescovato (CR)	LOMBARDIA	SH - CP
CE IT 378 M	C.L.A.I. COOPERATIVA LAVORATORI AGRICOLI IMOLESI SOC. COOP. AGRICOLA	Via S. Silvestro, 178 Faenza (RA)	EMILIA ROMAGNA	SH - CP
CE IT 404 M	ANNONI SPA	Loc. Madonna Prati Busseto (PR)	EMILIA ROMAGNA	SH - CP
CE IT 523 M	PADANIA SRL	Via Circonvallazione Sud, 47 - Offanengo (CR)	LOMBARDIA	SH - CP
CE IT 643 M	MARTELLI F.LLI SPA	Via Fratelli Martelli 2/4 Dosolo (MN)	LOMBARDIA	SH - CP
CE IT 725 M	AL.PI. SPA	Via Nazionale, 22 Baldichieri D'Asti (AT)	PIEMONTE	SH - CP
CE IT 791 M	ITALCARNI SOC. COOP. AGRICOLA	Via per Guastalla, 21/A – 41012 Migliarina di Carpi (MO)	EMILIA ROMAGNA	SH – CP
E IT 1039 L	SALUMIFICIO PEDRAZZOLI SPA	Via San Giovanni, 16/A San Giovanni Del Dosso (MN)	LOMBARDIA	SH - CP
CE IT 2829 M	SICILIANI S.P.A.	Stada Provinciale Palo Del Colle-Bitonto Palo Del Colle (BA)	PUGLIA	SH - CP

¹ SH: SLAUGHTERHOUSE

CP: CUTTING PLANT

CUTTING PLANTS

APPROVAL NUMBER	NAME	ADDRESS	REGION	ACTIVITY ¹
CE IT 354 M	ARTIC SERVICE S.R.L.	Via Regina Margherita, 18 Momo (NO)	PIEMONTE	CP
CE IT 362 S	GLOBALCARNI SPA	Via Sardegna, 98 Spilamberto (MO)	EMILIA ROMAGNA	CP
CE IT 491 S	FRIGO-GEL SRL	Via San Giacinto 8 Sassuolo (MO)	EMILIA ROMAGNA	CP

CE IT 669 S	ALCAR UNO SPA	Via della Pace 10 Castelnuovo Rangone (MO)	EMILIA ROMAGNA	CP
CE IT 675 S	AL.PI SPA	Via Mazzini, 2 San Damiano D'Asti (AT)	PIEMONTE	CP
CE IT 701 S	GAMS SPA	Via Montanara 13/A Castelnuovo Rangone (MO)	EMILIA ROMAGNA	CP
CE IT 779 S	GIGI IL SALUMIFICIO SRL	Via Aldo Moro 3/B Castelnuovo Rangone (MO)	EMILIA ROMAGNA	CP
CE IT D4U2T	CASTELFRIGO SRL	Via Allende 4 Castelnuovo Rangone (MO)	EMILIA ROMAGNA	CP
CE IT L7Y3R	FIMAR CARNI SPA	Via Montanara 44 Castelvetro Di Modena (MO)	EMILIA ROMAGNA	CP
CE IT P213A	CENTRO SELEZIONE CARNI SRL	Via delle Arti, 18 Vignola (MO)	EMILIA ROMAGNA	CP
CE IT 622 S	FURLANI CARNI SPA	Via Maccani, 144 Trento (TN)	TRENTO	CP

CASINGS

APPROVAL NUMBER	NAME	ADDRESS	REGION	ACTIVITY ¹
CE IT 785 LOA	BLANCASINGS INDUSTRIALE SRL	Via Montegrappa, 17 Tribiano (MI)	LOMBARDIA	PP
CE IT 853 LOA	LA.BU.NAT. SRL	Via Basaglie 4 Quistello (MN)	LOMBARDIA	PP

¹ PP: PROCESSING PLANT



进口肉类国外生产企业注册申请表

APPLICATION FOR EXPORT OF MEAT AND MEAT PRODUCTS TO P.R.CHINA

这是中华人民共和国国家认证认可监督管理局(CNCA)要求向中国出口肉类的国外屠宰、加工企业必须提供的用于评估和注册的申请,请用中文或英文提交,申请资料内容要求完整,以避免导致申请过程的延误。并请提供其它任何支持本申请表的资料。

NOTE: This application on foreign slaughterhouse and/or meat processing establishment is required by Certification and Accreditation Administration of the People's Republic of China (CNCA) for evaluation and registration to export meat and meat products to China. All information must be submitted in Chinese or English. Complete Information must be provided in the information as inadequate/incomplete submission will result in delays. Please provide any additional information to support your application.

1. 企业基本情况 Particulars of Establishment

1.1 企业名称 Name of Establishment:

1.2 地址 Address:

1.3 企业注册编号 Registration Number:

1.4 注册批准机构 Approval Authority :

1.5 建厂日期 Year Constructed:

1.6 总占地面积 Total Land Area:

1.7 总建筑面积 Total Built-in Area:

1.8 加工产品种类 Types of Products Manufactured:

1.9 拟出口到中国的产品名称(附成品的标签或照片)

Products Intended for export to China (attach the labels or photos of finished products):

1.10 畜/禽/其他动物的来源 Source of livestock/poultry/other animals:

1.10.1 屠宰加工畜/禽/其他动物来自的省份/地区

List provinces/districts from which the livestock/poultry/other Animals are obtained for slaughter/processing:

1.10.2 送宰畜/禽是否随附有检疫证书 (如有 , 请附样本复印件)

Whether the livestock/poultry are companied with the quarantine certificate (if have, attached a copy of the sample):

1.10.3 是公司自有农场还是合同农场 Whether company's farms or contract farms:

1.11 列出已批准本企业出口的国家、注册日期、注册产品的类别、首次出口年份和最近出口日期, 并随附最近一次出口至各国家的兽医卫生证书复印件

List the names of countries approving the establishment to export, dates of approval, and types of products approved, year of first export, dates of most recent export. Attach copy of veterinary health certificate that accompanied the latest shipment to each country.

2. 企业位置和布局 Location and Layout of Establishment

2.1 描述企业所处的地区 (例如: 市区、郊区、工业、农业和居民区) , 并需标明企业周围环境

Description of the area where establishment is located (e.g. downtown, suburb, industrial, agricultural, residential, etc.) and showing clearly the surrounding where the establishment is located:



2.2 企业布局平面图 (标示出不同的操作区域包括重要的设备设施 , 并用彩色箭头标示出人流和物流)

Layout Plan of Establishment: (Attach layout plan showing properly rooms for different operations, including the important equipment/facilities and the personnel and process/product flow must be in color indicated by arrows)

2.3 车间设计和使用的建筑材料 Materials Used & Design

2.3.1 地面 Floor:

2.3.2 墙壁 Walls:

2.3.3 天花板和上部结构 Ceiling & Superstructure :

2.3.4 照明 Lighting:

2.3.5 通风系统 Ventilation System:

2.3.6 进入屠宰/加工车间或区域的鞋靴清洗设施

Footbaths for entrance into slaughter/processing rooms/areas:

3. 水/冰的供给 Water Supply/Ice

3.1 水源 Source of water:

3.2 加氯处理 (是/否) Chlorination: (Yes/No)

(如果是 , 说明加入多少ppm) If yes, state level in ppm:

3.3 细菌学检查 Bacteriological examination



3.3.1 检查项目和方法 Item and Method:

3.3.2 频率 Frequency:

3.3.3 有无记录: 有/无 Records available: (Yes/No)

3.4 车间是否有制冰机: 有/无 Ice making machine available in premises: (Yes/No)

3.4.1 如果有, 机器的制冰能力 If yes, capacity of machine:

3.4.2 冰的储藏和容量 Ice storage and capacity:

4. 人力资源 Manpower

4.1 员工情况(列明企业的专业技术人员、一般工人等的数目、资格)

Staff Information (List the number, qualifications of technical, general workers, etc, employed by establishment):

4.2 健康检查和健康史 Medical Examination and History:

4.2.1 雇用前员工是否进行体检并证明适合在食品加工企业工作

Are employees medically examined and certified fit to work in a food preparation establishment prior to employment: (Yes/No)

4.2.2 工人是否每年体检及保存记录的情况

Annual Health Check and Records for Workers: (Yes/No)

4.3 驻厂官方兽医和官方检验员人数 Number of official Vets and official inspector:

4.4 工作服的清洗 (在工厂内或由合同点) Laundry (in-plant or by contract):



5. 屠宰分割车间 Slaughtering and Boning /Cutting Premises

5.1 设备 Equipment

附所用主要设备清单 (型号、品牌和制造商)

Attach list of equipment (types, brand and manufacturer) used.

5.2 简要描述屠宰程序 (附工艺流程图) 及屠宰线速度:

Brief description of slaughtering processing (attach process flowcharts) and slaughtering line speed:

5.3 食品安全控制程序 Food Safety Programs

5.3.1 是否基于或等同于 HACCP 体系: (是/否; 如果是, 请附 HACCP 计划)

Whether based on HACCP system or equivalent: (Yes/No; if yes, attach the HACCP plan)

5.3.2 说明在企业内部检验还是由具有相应资格的社会实验室进行检验。如果是在企业内部检验, 列明检测设施和检测项目(附实验室手册复印件)。

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual).

5.3.3 采样和检测程序 Sampling and testing procedures:

5.3.4 原料和产品检测的判定标准

Criteria for rejection/acceptance of products/raw materials testing:

5.4 简要描述产品追溯和召回体系 Brief description of products traceability and recall system:

5.5 卫生标准操作程序 Sanitation Standards Operating Procedures (SSOP)

5.5.1 简要描述 Brief description:

5.5.2 实施和维持 SSOP 活动的人员名单和职务

Name and designation of individuals implementing and maintaining SSOP activities:



5.5.3提供屠宰分割所用的SSOP手册的复印件

Attach copy of the SSOP manual used for slaughtering and cutting :

5.6 日加工能力 Daily Throughput

5.6.1 每天几班 Number of shifts:

5.6.2 每班的屠宰能力 Slaughter capacity (tones) per shift:

5.6.3 每星期工作天数 Number of working days per week:

5.7 年屠宰能力 (吨) Total annual slaughter capacity (tons):

5.8 肉类检验 Meat Inspection

5.8.1 是由官方兽医检验还是由企业的质量控制人员检验

By government inspectors or company's QC staff:

5.8.2 检验员总数、资格和培训情况 Total number of inspectors, qualification and training:

5.8.3 每班检验员的数量 Number of inspectors per shift:

5.8.4 检验程序(附检验手册复印件)

Inspection procedures (attach a copy of the inspection manual):

5.8.5 胴体/肉类拒绝或接受的判定标准(附最近的不合格情况记录复印件)

Criteria for rejection/acceptance of animal body/section: (attach a copy of the latest condemnation record):

5.9 去骨/分割车间 Boning /Cutting Room

5.9.1 温度控制特点 (说明多少度) Temperature control features (state temperature) :

5.9.2 去骨/分割能力 Boning /Cutting production capacity:

5.10 简述胴体/肉类冷却程序

Brief description of cooling procedures of animal body/section:

5.11 可食性副产品处理 Edible Offal Handling

5.11.1 简要描述可食性副产品处理程序 (附工艺流程图) :

Brief description of edible offal handling (attach process flowcharts)

5.11.2 可食性副产品车间数量及面积 quantity of offal handling rooms and theirs area:

5.11.3 可食性副产品处理能力 edible offal handling capacity:

5.11.4 可食性副产品车间温度控制特点 (说明多少度)

Temperature control features in the offal handling rooms (state temperature) :

5.11.5 提供可食性副产品处理所用的 SSOP 手册的复印件

Attach copy of the SSOP manual used for edible offal handling:

5.11.6 可食性副产品拒绝或接受的判定标准(附最近的不合格情况记录复印件)

Criteria for rejection/acceptance of edible offal: (attach a copy of the latest condemnation record):

6.肉制品加工车间 Meat Product Processing Premises

6.1 肉的来源 Source of meat

列明用于肉制品加工的原料肉来自的国家、企业及其注册编号

List countries and Registration No. of plants where meat is obtained for processing:



6.2 加工类型(如：香肠，即食肉制品，罐头等),

Type of Processing: (e.g. sausages, ready-to-eat, canning, etc)

6.3 加工程序 Processing Procedures

6.3.1 拟出口到中国的每种类型产品的加工流程图，包括关键控制点

Attach process flowcharts for each type of product for export to China showing clearly the critical control points (CCP's).

6.3.2 简述出口到中国的每种产品的加工方式 (包括肉制品/罐头产品加工的时间和温度)

Brief description for processing methods of every product planned to export to China, including time and temperature of meat product processing /canning:

6.3.3 列出拟出口到中国的每种产品的成分和原料

List ingredients and composition of each product for export to CHINA:

6.4 食品安全控制程序 Food Safety Programs

6.4.1 是否基于或等同于 HACCP 体系:是/否 (如果是，请附 HACCP 计划) Whether based on HACCP system or equivalent: (Yes/No ; If yes, attach the HACCP plan)

6.4.2 说明在企业内部检验还是由具有相应资格的社会实验室进行检验。如果是在企业内部检验，列明检测设施和检测项目(附实验室手册复印件)。

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual):

6.4.3 采样和检测程序 Sampling and testing procedures::

6.4.4 原料和产品检测的判定标准

Criteria for rejection/acceptance of products/raw materials testing:

6.5 简要描述产品追溯和召回体系 Brief description products traceability and recall system:



6.6 卫生标准操作程序 Sanitation Standards Operating Procedures (SSOP)

6.6.1 简要描述 Brief description:

6.6.2 实施和维持 SSOP 活动的人员名单和职务

Name and designation of individuals implementing and maintaining SSOP activities:

6.6.3 提供肉制品加工 (包括罐头) 所用的 SSOP 手册的复印件.

Attach copy of the SSOP manual used for the meat products processing /canning.

6.7 日加工量 Daily Throughput:

6.7.1 每天几班 Number of shifts:

6.7.2 每班的生产能力 (吨) Production capacity (tones) per shift:

6.7.3 每星期工作天数 Number of working days per week:

6.8 每种产品的年生产能力 (吨) Total annual production capacity (tons) of each product:

7. 储藏设施 Storage Facilities

7.1 包装材料/罐装物料贮存间:有/无 Packing materials storage room: (Yes/No)

7.2 干配料储存间:有/无 Dry ingredients storage room: (Yes/No)

7.3 化学物质、消毒剂和其它清洁剂储存间: 有/无 (附最近使用情况记录复印件)

Chemicals, disinfectants and other cleaning agents storage room: (Yes/No; if yes, attach copies of the latest records)

8. 冷却库/速冻库/冷藏库数量、类型(静冷、风冷等/氨制冷或氟里昂制冷) 和容量

Numbers, type (static, air blast etc/ammonia or freon), capacity of chillers/deep freezers/cold



storage:

9. 废物处理和排放 **Waste Treatment/Disposal**

9.1 非食用/不合格产品处理程序 Procedures for treatment of inedible/unqualified products :

9.2废物处理排放程序Procedure of waste treatment/disposal:

9.3 污水处理方法和日处理能力

Procedure of effluent treatment/disposal and daily treatment/disposal capability:

9.4 虫害控制 Pest control system:

虫害控制系统的简介 (随附虫害控制点的平面图以及最近虫害控制记录复印件)

Brief description on the pest control system implemented.(Attach copy of layout map of pest control points and latest copy of pest control records)

10. 福利/卫生设施 **Welfare/Washing facilities**

10.1 职工餐厅、更衣室、更衣柜、淋浴设施:有/无

Staff canteen(s), Changing rooms, Lockers, Shower facilities :(Yes/No)

10.2 洗手消毒设施和厕所冲水设施:有/无

Hands-free operated features for taps and toilet flush and washing and disinfecting hands facilities: (Yes/No)

11. 企业有关照片、录像 (CD) 、宣传画册、年度报告以及相关材料 (可与该申请一起提供) :

Photographs, video (in CD form), brochures, annual reports and other relevant information of the establishment (to submit together with this application):

12. 企业声明 **Declaration by Establishment**

声明上述情况真实无误

I HEREBY DECLARE THAT THE INFORMATION GIVEN ABOVE IS TRUE AND CORRECT.

提交人姓名和职务

Name and designation of person who submitted above information

法人签名和公司盖章

日期

Signature of the owner and Company Stamp

Date

13. 兽医主管当局确认 **Verification by Veterinary Authority**

经审核确认，兹证明该公司提供的上述材料真实，无误。

**I HAVE VERIFIED THE ABOVE INFORMATION GIVEN BY THE COMPANY
AND CERTIFIED IT IS TRUE AND CORRECT.**

主管兽医姓名和职务

Name and designation of veterinarian who verified above information

主管兽医签名和主管当局盖章 (日期)

Signature and official stamp of veterinary authority (Date)



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APPLICATION FOR EXPORT OF MEAT AND MEAT PRODUCTS TO P.R.CHINA

□□□□□□□□□□□□□□□□(CNCA)□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□
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NOTE: This application on foreign slaughterhouse and/or meat processing establishment is required by Certification and Accreditation Administration of the People's Republic of China (CNCA) for evaluation and registration to export meat and meat products to China. All information must be submitted in Chinese or English. Complete Information must be provided in the information as inadequate/incomplete submission will result in delays. Please provide any additional information to support your application.

1. ~~□□□□□□~~ Particulars of Establishment

1.1 □□□□ Name of Establishment:

1.2 □□ Address:

1.3 □□□□□□ Registration Number:

1.4 □□□□□□ Approval Authority□

1.5 □□□□ Year Constructed:

1.6 □□□□□□ Total Land Area:

1.7 Total Built-in Area:

1.8 Types of Products Manufactured:

1.9 (attach the labels or photos of finished products)

Products Intended for export to China (attach the labels or photos of finished products):

1.10 Source of livestock/poultry/other animals:

1.10.1

List provinces/districts from which the livestock/poultry/other Animals are obtained for slaughter/processing:

1.10.2

Whether the livestock/poultry are companied with the quarantine certificate (if have, attached a copy of the sample):

1.10.3 Whether company's farms or contract farms:

1.11 ,

List the names of countries approving the establishment to export, dates of approval, and types of products approved, year of first export, dates of most recent export. Attach copy of veterinary health certificate that accompanied the latest shipment to each country.

2. Location and Layout of Establishment

2.1

Description of the area where establishment is located (e.g. downtown, suburb, industrial, agricultural, residential, etc.) and showing clearly the surrounding where the establishment is located:

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3.3 Bacteriological examination

3.3.1 □□□□□□ Item and Method:

3.3.2 Frequency:

3.3.3 0000: 0/0 Records available: (Yes/No)

3.4 ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐: ☐/ ☐ Ice making machine available in premises: (Yes/No)

3.4.1 ☐ If yes, capacity of machine:

3.4.2 Ice storage and capacity:

4. ☐☐☐☐ Manpower

4.1 字符串(字符串常量、字符串变量)

Staff Information (List the number, qualifications of technical, general workers, etc, employed by establishment):

4.2 ☐☐☐☐☐☐ Medical Examination and History:

4.2.1 □□□□□□□□□□□□□□□□□□□□□□□□□□

Are employees medically examined and certified fit to work in a food preparation establishment prior to employment: (Yes/No)

4.2.2 □□□□□□□□□□□□□□

Annual Health Check and Records for Workers: (Yes/No)

4.3 Number of official Vets and official inspector:

4.4 Laundry (in-plant or by contract):

5. **slaughter and Boning /Cutting Premises**

5.1 **Equipment**

Attach list of equipment (types, brand and manufacturer) used.

5.2 **slaughter processing (attach process flowcharts) and slaughtering line speed:**

Brief description of slaughtering processing (attach process flowcharts) and slaughtering line speed:

5.3 **Food Safety Programs**

5.3.1 **HACCP : /; HACCP**

Whether based on HACCP system or equivalent: (Yes/No; if yes, attach the HACCP plan)

5.3.2 **(attach a copy of manual).**

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual).

5.3.3 **Sampling and testing procedures:**

5.3.4 **Criteria for rejection/acceptance of products/raw materials testing:**

5.4 **Brief description of products traceability and recall system:**

5.5 **Sanitation Standards Operating Procedures (SSOP)**

5.5.1 **Brief description:**

5.5.2 **SSOP**

Name and designation of individuals implementing and maintaining SSOP activities:

5.5.3 SSOP

Attach copy of the SSOP manual used for slaughtering and cutting

5.6 Daily Throughput

5.6.1 Number of shifts:

5.6.2 Slaughter capacity (tones) per shift:

5.6.3 Number of working days per week:

5.7 Total annual slaughter capacity (tons):

5.8 Meat Inspection

5.8.1

By government inspectors or company's QC staff:

5.8.2 Total number of inspectors, qualification and training:

5.8.3 Number of inspectors per shift:

5.8.4 ()

Inspection procedures (attach a copy of the inspection manual):

5.8.5 ()

Criteria for rejection/acceptance of animal body/section: (attach a copy of the latest condemnation record):

5.9 Boning /Cutting Room

5.9.1 Temperature control featuresstate temperature

5.9.2 Boning /Cutting production capacity:

5.10

Brief description of cooling procedures of animal body/section:

5.11 Edible Offal Handling

5.11.1

Brief description of edible offal handling (attach process flowcharts)

5.11.2 quantity of offal handling rooms and theirs area:

5.11.3 edible offal handling capacity:

5.11.4

Temperature control features in the offal handling roomsstate temperature

5.11.5 SSOP

Attach copy of the SSOP manual used for edible offal handling:

5.11.6

Criteria for rejection/acceptance of edible offal: (attach a copy of the latest condemnation record):

6. Meat Product Processing Premises

6.1 Source of meat

List countries and Registration No. of plants where meat is obtained for processing:

6.2 (),

Type of Processing: (e.g. sausages, ready-to-eat, canning, etc)

6. Processing Procedures

6.3.1

Attach process flowcharts for each type of product for export to China showing clearly the critical control points (CCP's).

6.3.2

Brief description for processing methods of every product planned to export to China, including time and temperature of meat product processing /canning:

6.3.3

List ingredients and composition of each product for export to CHINA:

6.4 Food Safety Programs

6.4.1 HACCP : / HACCP Whether based on HACCP system or equivalent: (Yes/No ; If yes, attach the HACCP plan)

6.4.2

()

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual):

6.4.3 Sampling and testing procedures::

6.4.4

Criteria for rejection/acceptance of products/raw materials testing:

6.5 Brief description products traceability and recall system:

6.6 ☐ Sanitation Standards Operating Procedures (SSOP)

6.6.1 ☐ Brief description:

6.6.2 ☐ SSOP ☐

Name and designation of individuals implementing and maintaining SSOP activities:

6.6.3 ☐ SSOP ☐.

Attach copy of the SSOP manual used for the meat products processing /canning.

6.7 ☐ Daily Throughput:

6.7.1 ☐ Number of shifts:

6.7.2 ☐ Production capacity (tones) per shift:

6.7.3 ☐ Number of working days per week:

6.8 ☐ Total annual production capacity (tons) of each product:

7. ☐ Storage Facilities

7.1 ☐ Packing materials storage room: (Yes/No)

7.2 ☐ Dry ingredients storage room: (Yes/No)

7.3 ☐ ☐

Chemicals, disinfectants and other cleaning agents storage room: (Yes/No; if yes, attach copies of the latest records)

8. ☐ (☐ / ☐)

Numbers, type (static, air blast etc/ammonia or freon), capacity of chillers/deep freezers/cold



storage:

9. 固体废物 Waste Treatment/Disposal

9.1 不可/不合格品 Procedures for treatment of inedible/unqualified products :

9.2 固体废物 Procedure of waste treatment/disposal:

9.3 污水处理 Procedure of effluent treatment/disposal

Procedure of effluent treatment/disposal and daily treatment/disposal capability:

9.4 虫害 Pest control system:

虫害防治系统实施情况描述

Brief description on the pest control system implemented.(Attach copy of layout map of pest control points and latest copy of pest control records)

10. 福利/清洗 Welfare/Washing facilities

10.1 员工食堂/更衣室/储物柜/淋浴设施:是/否

Staff canteen(s), Changing rooms, Lockers, Shower facilities :(Yes/No)

10.2 洗手设施:是/否

Hands-free operated features for taps and toilet flush and washing and disinfecting hands facilities: (Yes/No)

11. 照片、CD、宣传册、年度报告和其他相关信息: Photographs, video (in CD form), brochures, annual reports and other relevant information of the establishment (to submit together with this application):

12. 声明 Declaration by Establishment

声明

I HEREBY DECLARE THAT THE INFORMATION GIVEN ABOVE IS TRUE AND CORRECT.



□□□□□□□□

Name and designation of person who submitted above information

□□□□□□□□

Signature of the owner and Company Stamp

□□

Date

13. □□□□□□□□ Verification by Veterinary Authority

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**I HAVE VERIFIED THE ABOVE INFORMATION GIVEN BY THE COMPANY
AND CERTIFIED IT IS TRUE AND CORRECT.**

□□□□□□□□

Name and designation of veterinarian who verified above information

□□□□□□□□□□□□□□□□

Signature and official stamp of veterinary authority□Date□

SERVIZIO PREVENZIONE COLLETTIVA E SANITÀ PUBBLICA
IL RESPONSABILE**ADRIANA GIANNINI**

	TIPO	ANNO	NUMERO
REG.	PG	2015	811055
DEL	04/11/2015		

RESPONSABILI
AREA SANITA' PUBBLICA VETERINARIA
AZIENDE UU.SS.LL
REGIONE EMILIA ROMAGNA**OGGETTO: EXPORT CINA - carni suine fresche**

Si trasmette in allegato la nota del Ministero della Salute:

- **DGISAN/44309 del 02.11.2015, con oggetto: RICOGNIZIONE STABILIMENTI ITALIANI CHE PRODUCONO CARNI FRESCHE SUINE.**

Al fine di agevolare la compilazione dell'allegato 2 si invia lo stesso in formato word modificabile.

L'indirizzo a cui trasmettere quanto riportato nella nota è il seguente:

Ministero della Salute – DGSAN Uff IX Via Giorgio Ribotta, n° 5 – 00144 ROMA.

Distinti saluti.

Adriana Giannini
(documento firmato digitalmente)Referente
Marco Pierantoni
Tel. 0515277378Viale Aldo Moro 21 – 40127 Bologna – tel. 051.527.7453 – 7454 - 7455
segrsanpubblica@regione.emilia-romagna.it
segrsanpubblica@postacert.regione.emilia-romagna.it

	ANNO	NUMERO	INDICE	LIV.1	LIV.2	LIV.3	LIV.4	LIV.5	ANNO	NUMERO	SUB
a uso interno	DP	Classif.	5122	600	130	170		Fasc.	2015	2	20



Ministero della Salute

DIREZIONE GENERALE PER L'IGIENE E LA SICUREZZA DEGLI ALIMENTI E DELLA NUTRIZIONE
UFFICIO IX ex DGSAN

Regioni e
Province Autonome di Trento e Bolzano
Servizi Veterinari
LORO SEDI

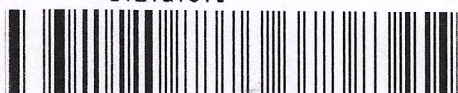
Associazioni di categoria
Loro sedi

E p.c. D.S.V.E.T.O.C.
Ufficio III

Ministero della Salute
DGSAN

0041309-P-02/11/2015

I.2.a.c.1



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OGGETTO: ricognizione stabilimenti italiani che producono carni fresche suine Rif note DGSAN 22749 del 05.06.2014 (*questionario per registrazione di macelli e impianti di sezionamento di prodotti carnei nella RPC*) e nota DGSAN n° 39819 del 21.10.2014 (*integrazione con le procedure HACCP ed SSOP in lingua inglese per ogni singolo stabilimento compreso nella lista allegato1*)

Si fa seguito alle comunicazioni indicate in oggetto con le quali lo scrivente Ministero ha informato codesti Enti della possibilità di predisporre un elenco di stabilimenti italiani che operano nel settore delle carni, interessati ad esportare verso la Cina, da sottoporre alle Autorità cinesi e ha richiesto la compilazione dell' "**APPLICATION FOR EXPORT OF MEAT AND MEAT PRODUCTS TO P.R. CHINA**"

Al riguardo, si fa presente la necessità che tutta la documentazione già inviata dalle aziende di cui all'allegato 1) allo scrivente Ufficio venga riformulata e ripresentata attenendosi alle seguenti indicazioni fornite dalla nostra Ambasciata a seguito di una preliminare disamina della documentazione.

In particolare, le ditte sopra citate interessate a confermare la richiesta di iscrizione in lista Cina dovranno ripresentare il questionario (allegato 2) il quale dovrà essere:

- compilato in tutte le sue parti **esclusivamente in lingua inglese senza modificare l'impaginazione** dello stesso;
- **redatto esclusivamente al computer** e assolutamente non a mano;
- corredato di tutti gli **allegati** richiesti, che dovranno essere anche essi tutti redatti **in lingua inglese e al computer**. Ogni allegato dovrà riportare nella intestazione il **riferimento al numero della domanda** del formulario cui si riferisce;

Si raccomanda particolare attenzione alla redazione in lingua inglese di:

- manuali HACCP, SSOP o loro estratti ;
- planimetrie e flussi e loro legenda; con riferimento alle planimetrie, si richiede un formato chiaramente leggibile.

Relativamente ai *rapporti di prova* rilasciati dai laboratori di analisi o alle *schede di controllo* (spesso disponibili solo in lingua italiana) è fondamentale fornirne *una traduzione in inglese* al fine di consentire la loro valutazione da parte delle Autorità cinesi.

Si rappresenta che qualora la documentazione pervenuta a questo Ufficio non sarà ritenuta in linea con quanto sopra richiesto non sarà inoltrata alle Autorità cinesi.

L'invio della documentazione a questo Ufficio, su indicazioni della nostra Ambasciata a Pechino, potrà essere effettuato *anche solo su supporto informatico*, pertanto tenuto conto della corposità della documentazione, si richiede una trasmissione su CD o pen drive e si invita a non utilizzare la posta elettronica.

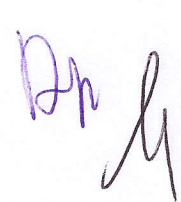
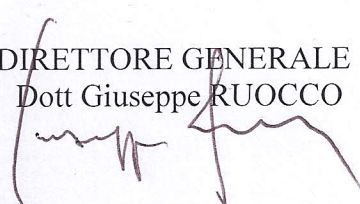
Al fine di uniformare le modalità di presentazione della documentazione, anche le aziende che ritengono di aver già ottemperato alle richieste di cui sopra dovranno provvedere nuovamente all'invio di quanto richiesto. Si precisa che non è necessario ripresentare il modello per le procedure HACCP proposto da questo Ministero con nota n° 39819-p del 21.10.2014 attenendosi invece a quanto richiesto dal questionario.

Il termine per la consegna al Ministero è fissato per il **27 novembre 2015**, si precisa pertanto che per motivi organizzativi, la documentazione che perverrà oltre tale termine non potrà essere inviata in Cina.

Nel caso in cui detta documentazione venisse trasmessa per il tramite delle Associazioni di categoria, le Ditte dovranno comunque darne comunicazione scritta agli Assessorati per il tramite delle AASSLL di appartenenza.

Si invitano gli Enti in indirizzo a voler informare di quanto sopra i Servizi Veterinari delle Aziende Sanitarie Locali territorialmente competenti nonché gli operatori di settore interessati.

IL DIRETTORE GENERALE
Dott Giuseppe RUOCCO



ALLEGATO 1

alla nota min sal 41309-p 2-11-2015

ESTABLISHMENTS INTERESTED TO EXPORT PORK FRESH MEAT INTO THE PEOPLE'S REPUBLIC OF CHINA

SLAUGHTERHOUSES (WITH CUTTING ACTIVITY ANNEXED)

APPROVAL NUMBER	NAME	ADDRESS	REGION	ACTIVITY ¹
CE IT 190 M	SASSI SPA	Via della Selva, 96 Colorno (PR)	EMILIA ROMAGNA	SH - CP
CE IT 207 M	AGRICOLA TRE VALLI SOC.COOPERATIVA	Via Mazzacavallo, 47 Frazione Magreta Formigine (MO)	EMILIA ROMAGNA	SH - CP
CE IT 304 M	MEC CARNI SPA	Via P.M. Virgilio 22 Marcaria (MN)	LOMBARDIA	SH - CP
CE IT 312 M	PINI ITALIA S.R.L.	Strada Statale Bergamasca 98/100 Castelveverde (CR)	LOMBARDIA	SH - CP
CE IT 361 M	COOPERATIVA PRODUTTORI SUINI PRO - SUS SCA	Via Malta S.N. Vescovato (CR)	LOMBARDIA	SH - CP
CE IT 378 M	C.L.A.I. COOPERATIVA LAVORATORI AGRICOLI IMOLESI SOC. COOP. AGRICOLA	Via S. Silvestro, 178 Faenza (RA)	EMILIA ROMAGNA	SH - CP
CE IT 404 M	ANNONI SPA	Loc. Madonna Prati Busseto (PR)	EMILIA ROMAGNA	SH - CP
CE IT 523 M	PADANIA SRL	Via Circonvallazione Sud, 47 - Offanengo (CR)	LOMBARDIA	SH - CP
CE IT 643 M	MARTELLI F.LLI SPA	Via Fratelli Martelli 2/4 Dosolo (MN)	LOMBARDIA	SH - CP
CE IT 725 M	AL.PI. SPA	Via Nazionale, 22 Baldichieri D'Asti (AT)	PIEMONTE	SH - CP
CE IT 791 M	ITALCARNI SOC. COOP. AGRICOLA	Via per Guastalla, 21/A – 41012 Migliarina di Carpi (MO)	EMILIA ROMAGNA	SH – CP
E IT 1039 L	SALUMIFICIO PEDRAZZOLI SPA	Via San Giovanni, 16/A San Giovanni Del Dosso (MN)	LOMBARDIA	SH - CP
CE IT 2829 M	SICILIANI S.P.A.	Stada Provinciale Palo Del Colle-Bitonto Palo Del Colle (BA)	PUGLIA	SH - CP

¹ SH: SLAUGHTERHOUSE

CP: CUTTING PLANT

CUTTING PLANTS

APPROVAL NUMBER	NAME	ADDRESS	REGION	ACTIVITY ¹
CE IT 354 M	ARTIC SERVICE S.R.L.	Via Regina Margherita, 18 Momo (NO)	PIEMONTE	CP
CE IT 362 S	GLOBALCARNI SPA	Via Sardegna, 98 Spilamberto (MO)	EMILIA ROMAGNA	CP
CE IT 491 S	FRIGO-GEL SRL	Via San Giacinto 8 Sassuolo (MO)	EMILIA ROMAGNA	CP

CE IT 669 S	ALCAR UNO SPA	Via della Pace 10 Castelnuovo Rangone (MO)	EMILIA ROMAGNA	CP
CE IT 675 S	AL.PI SPA	Via Mazzini, 2 San Damiano D'Asti (AT)	PIEMONTE	CP
CE IT 701 S	GAMS SPA	Via Montanara 13/A Castelnuovo Rangone (MO)	EMILIA ROMAGNA	CP
CE IT 779 S	GIGI IL SALUMIFICIO SRL	Via Aldo Moro 3/B Castelnuovo Rangone (MO)	EMILIA ROMAGNA	CP
CE IT D4U2T	CASTELFRIGO SRL	Via Allende 4 Castelnuovo Rangone (MO)	EMILIA ROMAGNA	CP
CE IT L7Y3R	FIMAR CARNI SPA	Via Montanara 44 Castelvetro Di Modena (MO)	EMILIA ROMAGNA	CP
CE IT P213A	CENTRO SELEZIONE CARNI SRL	Via delle Arti, 18 Vignola (MO)	EMILIA ROMAGNA	CP
CE IT 622 S	FURLANI CARNI SPA	Via Maccani, 144 Trento (TN)	TRENTO	CP

CASINGS

APPROVAL NUMBER	NAME	ADDRESS	REGION	ACTIVITY ¹
CE IT 785 LOA	BLANCASINGS INDUSTRIALE SRL	Via Montegrappa, 17 Tribiano (MI)	LOMBARDIA	PP
CE IT 853 LOA	LA.BU.NAT. SRL	Via Basaglie 4 Quistello (MN)	LOMBARDIA	PP

¹ PP: PROCESSING PLANT



进口肉类国外生产企业注册申请表

APPLICATION FOR EXPORT OF MEAT AND MEAT PRODUCTS TO P.R.CHINA

这是中华人民共和国国家认证认可监督管理局(CNCA)要求向中国出口肉类的国外屠宰、加工企业必须提供的用于评估和注册的申请,请用中文或英文提交,申请资料内容要求完整,以避免导致申请过程的延误。并请提供其它任何支持本申请表的资料。

NOTE: This application on foreign slaughterhouse and/or meat processing establishment is required by Certification and Accreditation Administration of the People's Republic of China (CNCA) for evaluation and registration to export meat and meat products to China. All information must be submitted in Chinese or English. Complete Information must be provided in the information as inadequate/incomplete submission will result in delays. Please provide any additional information to support your application.

1. 企业基本情况 Particulars of Establishment

1.1 企业名称 Name of Establishment:

1.2 地址 Address:

1.3 企业注册编号 Registration Number:

1.4 注册批准机构 Approval Authority :

1.5 建厂日期 Year Constructed:

1.6 总占地面积 Total Land Area:

1.7 总建筑面积 Total Built-in Area:

1.8 加工产品种类 Types of Products Manufactured:

1.9 拟出口到中国的产品名称(附成品的标签或照片)

Products Intended for export to China (attach the labels or photos of finished products):

1.10 畜/禽/其他动物的来源 Source of livestock/poultry/other animals:

1.10.1 屠宰加工畜/禽/其他动物来自的省份/地区

List provinces/districts from which the livestock/poultry/other Animals are obtained for slaughter/processing:

1.10.2 送宰畜/禽是否随附有检疫证书 (如有 , 请附样本复印件)

Whether the livestock/poultry are companied with the quarantine certificate (if have, attached a copy of the sample):

1.10.3 是公司自有农场还是合同农场 Whether company's farms or contract farms:

1.11 列出已批准本企业出口的国家、注册日期、注册产品的类别、首次出口年份和最近出口日期, 并随附最近一次出口至各国家的兽医卫生证书复印件

List the names of countries approving the establishment to export, dates of approval, and types of products approved, year of first export, dates of most recent export. Attach copy of veterinary health certificate that accompanied the latest shipment to each country.

2. 企业位置和布局 Location and Layout of Establishment

2.1 描述企业所处的地区 (例如: 市区、郊区、工业、农业和居民区) , 并需标明企业周围环境

Description of the area where establishment is located (e.g. downtown, suburb, industrial, agricultural, residential, etc.) and showing clearly the surrounding where the establishment is located:



2.2 企业布局平面图 (标示出不同的操作区域包括重要的设备设施 , 并用彩色箭头标示出人流和物流)

Layout Plan of Establishment: (Attach layout plan showing properly rooms for different operations, including the important equipment/facilities and the personnel and process/product flow must be in color indicated by arrows)

2.3 车间设计和使用的建筑材料 Materials Used & Design

2.3.1 地面 Floor:

2.3.2 墙壁 Walls:

2.3.3 天花板和上部结构 Ceiling & Superstructure :

2.3.4 照明 Lighting:

2.3.5 通风系统 Ventilation System:

2.3.6 进入屠宰/加工车间或区域的鞋靴清洗设施

Footbaths for entrance into slaughter/processing rooms/areas:

3. 水/冰的供给 Water Supply/Ice

3.1 水源 Source of water:

3.2 加氯处理 (是/否) Chlorination: (Yes/No)

(如果是 , 说明加入多少ppm) If yes, state level in ppm:

3.3 细菌学检查 Bacteriological examination

3.3.1 检查项目和方法 Item and Method:

3.3.2 频率 Frequency:

3.3.3 有无记录: 有/无 Records available: (Yes/No)

3.4 车间是否有制冰机: 有/无 Ice making machine available in premises: (Yes/No)

3.4.1 如果有, 机器的制冰能力 If yes, capacity of machine:

3.4.2 冰的储藏和容量 Ice storage and capacity:

4. 人力资源 Manpower

4.1 员工情况(列明企业的专业技术人员、一般工人等的数目、资格)

Staff Information (List the number, qualifications of technical, general workers, etc, employed by establishment):

4.2 健康检查和健康史 Medical Examination and History:

4.2.1 雇用前员工是否进行体检并证明适合在食品加工企业工作

Are employees medically examined and certified fit to work in a food preparation establishment prior to employment: (Yes/No)

4.2.2 工人是否每年体检及保存记录的情况

Annual Health Check and Records for Workers: (Yes/No)

4.3 驻厂官方兽医和官方检验员人数 Number of official Vets and official inspector:

4.4 工作服的清洗 (在工厂内或由合同点) Laundry (in-plant or by contract):



5. 屠宰分割车间 Slaughtering and Boning /Cutting Premises

5.1 设备 Equipment

附所用主要设备清单 (型号、品牌和制造商)

Attach list of equipment (types, brand and manufacturer) used.

5.2 简要描述屠宰程序 (附工艺流程图) 及屠宰线速度:

Brief description of slaughtering processing (attach process flowcharts) and slaughtering line speed:

5.3 食品安全控制程序 Food Safety Programs

5.3.1 是否基于或等同于 HACCP 体系: (是/否; 如果是, 请附 HACCP 计划)

Whether based on HACCP system or equivalent: (Yes/No; if yes, attach the HACCP plan)

5.3.2 说明在企业内部检验还是由具有相应资格的社会实验室进行检验。如果是在企业内部检验, 列明检测设施和检测项目(附实验室手册复印件)。

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual).

5.3.3 采样和检测程序 Sampling and testing procedures:

5.3.4 原料和产品检测的判定标准

Criteria for rejection/acceptance of products/raw materials testing:

5.4 简要描述产品追溯和召回体系 Brief description of products traceability and recall system:

5.5 卫生标准操作程序 Sanitation Standards Operating Procedures (SSOP)

5.5.1 简要描述 Brief description:

5.5.2 实施和维持 SSOP 活动的人员名单和职务

Name and designation of individuals implementing and maintaining SSOP activities:



5.5.3提供屠宰分割所用的SSOP手册的复印件

Attach copy of the SSOP manual used for slaughtering and cutting :

5.6 日加工能力 Daily Throughput

5.6.1 每天几班 Number of shifts:

5.6.2 每班的屠宰能力 Slaughter capacity (tones) per shift:

5.6.3 每星期工作天数 Number of working days per week:

5.7 年屠宰能力 (吨) Total annual slaughter capacity (tons):

5.8 肉类检验 Meat Inspection

5.8.1 是由官方兽医检验还是由企业的质量控制人员检验

By government inspectors or company's QC staff:

5.8.2 检验员总数、资格和培训情况 Total number of inspectors, qualification and training:

5.8.3 每班检验员的数量 Number of inspectors per shift:

5.8.4 检验程序(附检验手册复印件)

Inspection procedures (attach a copy of the inspection manual):

5.8.5 胴体/肉类拒绝或接受的判定标准(附最近的不合格情况记录复印件)

Criteria for rejection/acceptance of animal body/section: (attach a copy of the latest condemnation record):

5.9 去骨/分割车间 Boning /Cutting Room

5.9.1 温度控制特点 (说明多少度) Temperature control features (state temperature) :

5.9.2 去骨/分割能力 Boning /Cutting production capacity:

5.10 简述胴体/肉类冷却程序

Brief description of cooling procedures of animal body/section:

5.11 可食性副产品处理 Edible Offal Handling

5.11.1 简要描述可食性副产品处理程序 (附工艺流程图) :

Brief description of edible offal handling (attach process flowcharts)

5.11.2 可食性副产品车间数量及面积 quantity of offal handling rooms and theirs area:

5.11.3 可食性副产品处理能力 edible offal handling capacity:

5.11.4 可食性副产品车间温度控制特点 (说明多少度)

Temperature control features in the offal handling rooms (state temperature) :

5.11.5 提供可食性副产品处理所用的 SSOP 手册的复印件

Attach copy of the SSOP manual used for edible offal handling:

5.11.6 可食性副产品拒绝或接受的判定标准(附最近的不合格情况记录复印件)

Criteria for rejection/acceptance of edible offal: (attach a copy of the latest condemnation record):

6.肉制品加工车间 Meat Product Processing Premises

6.1 肉的来源 Source of meat

列明用于肉制品加工的原料肉来自的国家、企业及其注册编号

List countries and Registration No. of plants where meat is obtained for processing:



6.2 加工类型(如：香肠，即食肉制品，罐头等),

Type of Processing: (e.g. sausages, ready-to-eat, canning, etc)

6.3 加工程序 Processing Procedures

6.3.1 拟出口到中国的每种类型产品的加工流程图，包括关键控制点

Attach process flowcharts for each type of product for export to China showing clearly the critical control points (CCP's).

6.3.2 简述出口到中国的每种产品的加工方式 (包括肉制品/罐头产品加工的时间和温度)

Brief description for processing methods of every product planned to export to China, including time and temperature of meat product processing /canning:

6.3.3 列出拟出口到中国的每种产品的成分和原料

List ingredients and composition of each product for export to CHINA:

6.4 食品安全控制程序 Food Safety Programs

6.4.1 是否基于或等同于 HACCP 体系:是/否 (如果是，请附 HACCP 计划) Whether based on HACCP system or equivalent: (Yes/No ; If yes, attach the HACCP plan)

6.4.2 说明在企业内部检验还是由具有相应资格的社会实验室进行检验。如果是在企业内部检验，列明检测设施和检测项目(附实验室手册复印件)。

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual):

6.4.3 采样和检测程序 Sampling and testing procedures::

6.4.4 原料和产品检测的判定标准

Criteria for rejection/acceptance of products/raw materials testing:

6.5 简要描述产品追溯和召回体系 Brief description products traceability and recall system:



6.6 卫生标准操作程序 Sanitation Standards Operating Procedures (SSOP)

6.6.1 简要描述 Brief description:

6.6.2 实施和维持 SSOP 活动的人员名单和职务

Name and designation of individuals implementing and maintaining SSOP activities:

6.6.3 提供肉制品加工 (包括罐头) 所用的 SSOP 手册的复印件.

Attach copy of the SSOP manual used for the meat products processing /canning.

6.7 日加工量 Daily Throughput:

6.7.1 每天几班 Number of shifts:

6.7.2 每班的生产能力 (吨) Production capacity (tones) per shift:

6.7.3 每星期工作天数 Number of working days per week:

6.8 每种产品的年生产能力 (吨) Total annual production capacity (tons) of each product:

7. 储藏设施 Storage Facilities

7.1 包装材料/罐装物料贮存间:有/无 Packing materials storage room: (Yes/No)

7.2 干配料储存间:有/无 Dry ingredients storage room: (Yes/No)

7.3 化学物质、消毒剂和其它清洁剂储存间: 有/无 (附最近使用情况记录复印件)

Chemicals, disinfectants and other cleaning agents storage room: (Yes/No; if yes, attach copies of the latest records)

8. 冷却库/速冻库/冷藏库数量、类型(静冷、风冷等/氨制冷或氟里昂制冷) 和容量

Numbers, type (static, air blast etc/ammonia or freon), capacity of chillers/deep freezers/cold

storage:

9. 废物处理和排放 **Waste Treatment/Disposal**

9.1 非食用/不合格产品处理程序 Procedures for treatment of inedible/unqualified products :

9.2废物处理排放程序Procedure of waste treatment/disposal:

9.3 污水处理方法和日处理能力

Procedure of effluent treatment/disposal and daily treatment/disposal capability:

9.4 虫害控制 Pest control system:

虫害控制系统的简介 (随附虫害控制点的平面图以及最近虫害控制记录复印件)

Brief description on the pest control system implemented.(Attach copy of layout map of pest control points and latest copy of pest control records)

10. 福利/卫生设施 **Welfare/Washing facilities**

10.1 职工餐厅、更衣室、更衣柜、淋浴设施:有/无

Staff canteen(s), Changing rooms, Lockers, Shower facilities :(Yes/No)

10.2 洗手消毒设施和厕所冲水设施:有/无

Hands-free operated features for taps and toilet flush and washing and disinfecting hands facilities: (Yes/No)

11. 企业有关照片、录像 (CD) 、宣传画册、年度报告以及相关材料 (可与该申请一起提供) :

Photographs, video (in CD form), brochures, annual reports and other relevant information of the establishment (to submit together with this application):

12. 企业声明 **Declaration by Establishment**

声明上述情况真实无误

I HEREBY DECLARE THAT THE INFORMATION GIVEN ABOVE IS TRUE AND CORRECT.

提交人姓名和职务

Name and designation of person who submitted above information

法人签名和公司盖章

日期

Signature of the owner and Company Stamp

Date

13. 兽医主管当局确认 Verification by Veterinary Authority

经审核确认，兹证明该公司提供的上述材料真实，无误。

**I HAVE VERIFIED THE ABOVE INFORMATION GIVEN BY THE COMPANY
AND CERTIFIED IT IS TRUE AND CORRECT.**

主管兽医姓名和职务

Name and designation of veterinarian who verified above information

主管兽医签名和主管当局盖章 (日期)

Signature and official stamp of veterinary authority (Date)



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APPLICATION FOR EXPORT OF MEAT AND MEAT PRODUCTS TO P.R.CHINA

□□□□□□□□□□□□□□□□(CNCA)□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□
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NOTE: This application on foreign slaughterhouse and/or meat processing establishment is required by Certification and Accreditation Administration of the People's Republic of China (CNCA) for evaluation and registration to export meat and meat products to China. All information must be submitted in Chinese or English. Complete Information must be provided in the information as inadequate/incomplete submission will result in delays. Please provide any additional information to support your application.

1. ~~□□□□□□~~ Particulars of Establishment

1.1 □□□□ Name of Establishment:

1.2 □□ Address:

1.3 □□□□□□ Registration Number:

1.4 □□□□□□ Approval Authority□

1.5 □□□□ Year Constructed:

1.6 □□□□□□ Total Land Area:

1.7 Total Built-in Area:

1.8 Types of Products Manufactured:

1.9 (attach the labels or photos of finished products)

Products Intended for export to China (attach the labels or photos of finished products):

1.10 Source of livestock/poultry/other animals:

1.10.1

List provinces/districts from which the livestock/poultry/other Animals are obtained for slaughter/processing:

1.10.2

Whether the livestock/poultry are companied with the quarantine certificate (if have, attached a copy of the sample):

1.10.3 Whether company's farms or contract farms:

1.11 ,

List the names of countries approving the establishment to export, dates of approval, and types of products approved, year of first export, dates of most recent export. Attach copy of veterinary health certificate that accompanied the latest shipment to each country.

2. Location and Layout of Establishment

2.1

Description of the area where establishment is located (e.g. downtown, suburb, industrial, agricultural, residential, etc.) and showing clearly the surrounding where the establishment is located:

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3.3 Bacteriological examination

3.3.1 □□□□□□ Item and Method:

3.3.2 Frequency:

3.3.3 0000: 0/0 Records available: (Yes/No)

3.4 ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐: ☐/ ☐ Ice making machine available in premises: (Yes/No)

3.4.1 ☐ If yes, capacity of machine:

3.4.2 Ice storage and capacity:

4. ☐ ☐ ☐ ☐ Manpower

4.1 数据源(数据源)

Staff Information (List the number, qualifications of technical, general workers, etc, employed by establishment):

4.2 ☐☐☐☐☐☐ Medical Examination and History:

4.2.1

Are employees medically examined and certified fit to work in a food preparation establishment prior to employment: (Yes/No)

4.2.2 □□□□□□□□□□□□□□

Annual Health Check and Records for Workers: (Yes/No)

4.3 Number of official Vets and official inspector:

4.4 Laundry (in-plant or by contract):

5. Slaughter and Boning /Cutting Premises

5.1 Equipment

□ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □

Attach list of equipment (types, brand and manufacturer) used.

5.2 □□□□□□□□□□□□□□□□□□□□:

Brief description of slaughtering processing (attach process flowcharts) and slaughtering line speed:

5.3 食品の安全と食品の安全プログラム

5.3.1 食品安全管理体系 HACCP 计划：00/0；食品安全管理体系 HACCP 计划

Whether based on HACCP system or equivalent: (Yes/No; if yes, attach the HACCP plan)

5.3.2 □□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□

□□□□□□□□□□□□□□(□□□□□□□□□□□□□□)

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual).

5.3.3 Sampling and testing procedures:

5.3.4 十进制转二进制

Criteria for rejection/acceptance of products/raw materials testing:

5.4 ☐ Brief description of products traceability and recall system:

5.5 **Sanitation Standards Operating Procedures (SSOP)**

5.5.1 □□□□ Brief description:

5.5.2 SSOP 検査項目

Name and designation of individuals implementing and maintaining SSOP activities:

5.5.3 SSOP

Attach copy of the SSOP manual used for slaughtering and cutting

5.6 Daily Throughput

5.6.1 Number of shifts:

5.6.2 Slaughter capacity (tones) per shift:

5.6.3 Number of working days per week:

5.7 Total annual slaughter capacity (tons):

5.8 Meat Inspection

5.8.1

By government inspectors or company's QC staff:

5.8.2 Total number of inspectors, qualification and training:

5.8.3 Number of inspectors per shift:

5.8.4 ()

Inspection procedures (attach a copy of the inspection manual):

5.8.5 ()

Criteria for rejection/acceptance of animal body/section: (attach a copy of the latest condemnation record):

5.9 Boning /Cutting Room

5.9.1 Temperature control featuresstate temperature

5.9.2 Boning /Cutting production capacity:

5.10

Brief description of cooling procedures of animal body/section:

5.11 Edible Offal Handling

5.11.1

Brief description of edible offal handling (attach process flowcharts)

5.11.2 quantity of offal handling rooms and theirs area:

5.11.3 edible offal handling capacity:

5.11.4

Temperature control features in the offal handling roomsstate temperature

5.11.5 SSOP

Attach copy of the SSOP manual used for edible offal handling:

5.11.6

Criteria for rejection/acceptance of edible offal: (attach a copy of the latest condemnation record):

6. Meat Product Processing Premises

6.1 Source of meat

List countries and Registration No. of plants where meat is obtained for processing:

6.2 (),

Type of Processing: (e.g. sausages, ready-to-eat, canning, etc)

6. Processing Procedures

6.3.1

Attach process flowcharts for each type of product for export to China showing clearly the critical control points (CCP's).

6.3.2

Brief description for processing methods of every product planned to export to China, including time and temperature of meat product processing /canning:

6.3.3

List ingredients and composition of each product for export to CHINA:

6.4 Food Safety Programs

6.4.1 HACCP : / HACCP Whether based on HACCP system or equivalent: (Yes/No ; If yes, attach the HACCP plan)

6.4.2

()

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual):

6.4.3 Sampling and testing procedures::

6.4.4

Criteria for rejection/acceptance of products/raw materials testing:

6.5 Brief description products traceability and recall system:

6.6.1 □□□□ Brief description:

Name and designation of individuals implementing and maintaining SSOP activities:

Attach copy of the SSOP manual used for the meat products processing /canning.

6.7.1 Number of shifts:

6.7.3 Number of working days per week:

7. ☐☐☐☐ Storage Facilities

7.2 ☐ ☒ Dry ingredients storage room: (Yes/No)

Chemicals, disinfectants and other cleaning agents storage room: (Yes/No; if yes, attach copies of the latest records)

Numbers, type (static, air blast etc/ammonia or freon), capacity of chillers/deep freezers/cold



storage:

9. 固体废物 Waste Treatment/Disposal

9.1 不可/不合格品 Procedures for treatment of inedible/unqualified products :

9.2 固体废物 Procedure of waste treatment/disposal:

9.3 污水处理 Procedure of effluent treatment/disposal

Procedure of effluent treatment/disposal and daily treatment/disposal capability:

9.4 虫害 Pest control system:

虫害防治系统实施情况

Brief description on the pest control system implemented.(Attach copy of layout map of pest control points and latest copy of pest control records)

10. 福利/清洗 Welfare/Washing facilities

10.1 员工食堂/更衣室/储物柜/淋浴设施: 是/否

Staff canteen(s), Changing rooms, Lockers, Shower facilities :(Yes/No)

10.2 洗手设施: 是/否

Hands-free operated features for taps and toilet flush and washing and disinfecting hands facilities: (Yes/No)

11. 照片、CD、宣传册、年度报告和其他相关信息: Photographs, video (in CD form), brochures, annual reports and other relevant information of the establishment (to submit together with this application):

12. 声明 Declaration by Establishment

声明

I HEREBY DECLARE THAT THE INFORMATION GIVEN ABOVE IS TRUE AND CORRECT.



□□□□□□□□

Name and designation of person who submitted above information

□□□□□□□□

Signature of the owner and Company Stamp

□□

Date

13. □□□□□□□□ Verification by Veterinary Authority

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**I HAVE VERIFIED THE ABOVE INFORMATION GIVEN BY THE COMPANY
AND CERTIFIED IT IS TRUE AND CORRECT.**

□□□□□□□□

Name and designation of veterinarian who verified above information

□□□□□□□□□□□□□□□□

Signature and official stamp of veterinary authority□Date□