

## List of Documents Submitted for Document reviewing on Foreign Establishments

List of documents submitted according to Article 12, Enforcement Rules of the 'The Special Act on Imported Food Safety Management'	Details
1. Application for Registration (Updating) of Foreign Establishments (Annex 5). Checklist for Italian Processed Pork Meat Product Livestock Products Establishment (Manufacturing factory)	1.Same as Left
2.Document that verifies regular management and supervision of the corresponding foreign establishment by the exporting country's government, or an inspection checklist completed by the exporting country's government according to the inspection standards defined and notified by the Minister of MFDS.	2.Legal basis related to the management and supervision of foreign establishments by the government of exporting country and documents issued by the government of exporting country regarding the results of inspections conducted on corresponding establishments by inspectors of the exporting country's government within one year (Separate attachment of a checklist by the

	<p>exporting county is not necessary.).</p> <p>* (Example) According to the results of an inspection conducted on A Establishment (EST No., Name, Address) by the NVWA of Netherlands pursuant to EC No. 852/2004, EC No. 853/2004, and EC No. 852/2004, it was appropriate for the country's own sanitation management standards. Or, there were some inappropriate results for certain standards, but corrective measures were completed on August 10, 2016.</p> <p>- Insect-proof net was damaged → the insect-proof net was repaired</p> <p>Or, a checklist inspected by the exporting country's government in accordance with the inspection criteria notified by the Minister of Food and Drug Safety</p>
3. Copy of the approval and licensing document regarding the business of foreign establishment that is certified by the exporting country's government.	3. Plant permit, registration certificate, or other evidential documents issued by the government of exporting country indicating the establishment's EST No.

<p>4.For establishments that adopt standards corresponding to the HACCP pursuant to 「the Livestock Products Sanitary Control Act」 , the summary of the HACCP plan and a copy of the work process chart indicating critical control points (CCP).</p>	<p>4.Summary including the contents of HACCP Plan, CCP (Critical Control Point) and critical limits, monitoring system, improvement measures and verification methods. And a work process diagram of products for export.</p> <p>*If there is no CCP, summary of Hazard analysis table, CP (Control Point), and monitoring system. And a work process diagram of products for export.</p>
<p>5.For establishments that do not adopt standards corresponding to the HACCP pursuant to the 「Livestock Products Sanitary Control Act」 , the summary of the sanitation standard operating procedures (SSOP) in the pertinent establishment and a copy of the work process chart.</p>	<p>5.Summary including the contents of the sanitation management standards (GMP, SSOP, etc.), major details for the establishment facilities and sanitation management standards 8228, and a copy of monitoring checklist. And a copy of a work process diagram of products for export.</p>