

**○○(Year) Expanding the Numbers of Establishments for the ○○
(Country) ○○(Meat) Products**
Basic Information of the Establishment
**(Slaughterhouse, Cutting Plant, Processing Plant, Cold Store and
Warehouse)**

Taiwan Food and Drug Administration

10.10.2018
Amend 26.05.2019
Amend 21.06.2019
Amend 21.07.2020

PART A

Information of Company and the Establishment

1. The Company: Please fill out the required information

(1) Company name: _____

(2) Company address: _____

(3) Description of the company

History: _____

Established year: _____ type of the company: _____

Brands: _____

Capitals: _____

2. The Establishment: Please fill out the required information

(1) Description of the establishment

Establishment name: _____

Establishment number: _____ Approve time: _____

Establishment address _____

Established year: _____ the last reconstruction year: _____

Area: _____ hectares /acreages

Number of the factory buildings: _____

(2) Number of employees

Total: _____

Further processing: _____

By-products: _____

Sanitation: _____

Administrative: _____

Product information
(For human consumption)

Products produced in this establishment: Please check the appropriate box () , fill out the specific products.

• **Bovine**

- Meat of bovine animals, intact (not ground), fresh, chilled, frozen
- Meat of bovine animals, with bone in, fresh, chilled, frozen
- Meat of bovine animals, non-intact (trimming, raw ground)
- Bone with meat of bovine animals, fresh or chilled, frozen
- Edible offals of bovine animals, fresh, chilled or frozen
- Bovine fat, free of lean meat, not rendered or otherwise extracted, fresh, chilled, or frozen
- Others _____

• **Swine**

- Meat of swine, fresh, chilled or frozen
- Bone with meat of swine, fresh or chilled
- Edible offals of swine, fresh, chilled or frozen
- Pig fat, free of lean meat, not rendered or otherwise extracted, fresh, chilled, or frozen
- Others _____

• **Ovine**

- Meat of sheep or goats, fresh, chilled or frozen
- Bone with meat of sheep or goats, fresh or chilled
- Edible offals of sheep, goats, chilled or frozen
- Others _____

• **Poultry**

- Meat of the fowls, fresh, chilled or frozen
- Meat of the turkeys, fresh, chilled or frozen
- Meat of the ducks, fresh, chilled or frozen
- Meat of the geese, fresh, chilled or frozen
- Meat of guinea fowls, fresh, chilled or frozen
- Edible offal of the fowls, duck, turkeys, fresh, chilled or frozen
- Poultry fat, free of lean meat, and, not rendered or otherwise extracted, fresh, chilled, frozen, salted, in brine, dried or smoked
- Others _____

• **Others Species**

- Meat of horses, asses, mules or hinnies, fresh, chilled or frozen

• **Further Processing/Preparation meat products**

- Cooked, ready-to-eat product chilled or frozen _____
- Cured/Drying/Fermented/Smoked with heat process, chilled or frozen

Cured/Drying/Fermented/Smoked with heat process, shelf stable

Thermally Processed – Commercially Sterile, shelf stable (Canned)

Products mix with meat from more than one species: _____

Fatty livers _____

Casing _____

Others _____

Information of source of animals and raw materials

1. **Source of animals slaughtered in this establishment:** Please check the appropriate box () and fill out the required information

(Please provide the information by species: beef, pork, poultry, lamb meat or others)

(1) Species

Bovine; Swine; Ovine; Poultry; Others _____

(2) Source

Domestic: _____%

Imported: _____%; Countries: _____

2. **Source of meat or fat which are not from the animals slaughtered in this establishment**

(Please provide the information by species: beef, pork, poultry, lamb meat or others)

Yes, we used the meats which are not from the animals slaughtered in this establishment.

(1) Species: Bovine; Ovine; Poultry; Others _____

(2) Source:

Domestic: _____% ;

Imported: _____%; Countries: _____

No, we use the meat and fat from animals slaughtered in this establishment only.

Production information

1. Type of operation: Please check the appropriate box () and fill out the required information
(Please provide the information by species: beef, pork, poultry, lamb meat or others)

- Slaughter
- Meat processing
 - Fabrication (_____)
 - Further processing (canning, heating, drying, smoked,
 marinated, others_____)
- By-product
 - Edible by-product
 - Inedible by-product collection
- Product storage
 - Ambient temperature storage
 - Refrigeration storage (0~7° C)
 - Freezer (-18° C or less)
 - Others_____
- Packaging
 - (Vacuum packaging, Modified atmosphere packing, Others_____)
- Others_____

2. Production capacity: Please check the appropriate box () and fill out the required information

(1) Cut-up meat and poultry

• Slaughter

Maximum capacity: _____ heads / hour; _____ heads / day

• Fabrication

Maximum capacity: _____ / hour; _____ / day

• Heating

Maximum capacity: _____ / hour; _____ / day

• Drying

Maximum capacity: _____ / hour; _____ / day

• Canning

Maximum capacity: _____ / hour; _____ / day

• Smoked

Maximum capacity: _____ / hour; _____ / day

• Marinated

Maximum capacity: _____ / hour; _____ / day

• Other further processing

Maximum capacity: _____ / hour; _____ / day

(2) By-products

• Edible by-product collection

Maximum capacity: _____ / hour; _____ / day

• Inedible by-product collection

Maximum capacity: _____ / hour; _____ / day

Information of storage and warehouse

Storage capacity for meat and poultry products: Please check the appropriate box () and fill out the required information

1. Storage types

Ambient temperature storage; Refrigeration storage (0~7° C); Freezer (-18° C or less)

2. Storage capacity: Rooms for store raw materials, semi-products and final-products in the working area:

Cooling rooms; Temperature: _____

Frozen tunnels; Temperature: _____

Frozen rooms; Temperature: _____

Refrigeration room; Temperature: _____

Ambient temperature rooms; Temperature: _____; Relative humidity (RH): _____

Information of product shipment and distribution

1. Product shipment

(1) Product packages: Box; Basket; Others _____

(2) Shipment by:

Shipment types

Road; Airway; Waterway

2. Product distribution

(Please check the appropriate box () and fill out the required information)

(Please provide the information by species: beef, pork, poultry, lamb meat or others)

(1) Cut-up meat and poultry products (Fresh/ chilled/ frozen): _____

Domestic: _____ %;

Export: _____ %; Destination country _____

(2) Ready to eat products: _____

Domestic: _____ %;

Export: _____ %; Destination country _____

(3) Further process meat products (ex. canned meat product, ham, sausage, heating, drying, smoked, marinated, etc.): _____

Domestic: _____ %;

Export: _____ %; Destination country _____

(4) Edible offal or by-products: _____

Domestic: _____ %;

Export: _____ %; Destination country _____

Food safety and hygiene control program

1. **SSOP Program:** Please fill out the required information.

(1) Internal audit

Frequency: _____; Last internal audit date and results: _____

(2) External audit (By certificated body if more than one):

Frequency: _____; Last external audit date and results: _____

(3) QC certificates:

List the QC certificates _____

2. **HACCP:** Please fill out the required information.

(1) CCP

A. CCP number: _____

B. List all CCPs (Please list all the CCPs)

CCP1: _____

CCP2: _____

CCP3: _____

...

(2) Internal audit

Frequency: _____; Last internal audit date and results: _____

(3) External audit (By certificated body if more than one):

Frequency: _____; Last external audit date and results: _____

3. **Food safety of canned food (if applicable)**

List type of canned meat and poultry products manufacturing in the Establishment and fill out the required information

• Product name: _____ pH ____

Sterilization method and condition (Temp., Pressure, Time): Retort ____°C __
kPa(Pa), ____ min, F value ____.

PART B

Official Control (For Officials)

1. On-site officials (Permanent) (in slaughterhouse): Please fill out the required information

- (1) Number of officials (or statutory) veterinarians: _____ hired by / from _____ agency/department
- (2) Number of officials (or statutory) meat inspectors (veterinarian assistants): _____ hired by / from _____ agency/department
- (3) Responsibility and tasks in the establishment: Please check the appropriate box ()
 - Inspection
 - Sampling
 - Others: _____

2. Regular official inspection: Please check the appropriate box () and fill out the required information

- (1) Routine inspection
 - Frequency: Daily; Weekly; Monthly; Others: _____
 - Inspection program (for example: inspection for HACCP, SSOP, etc.): _____
- (2) Pre-operation inspection
 - Frequency: Daily; Weekly; Monthly; Others: _____
 - Inspection program (for example: inspection for HACCP, SSOP, etc.): _____
- (3) Supervision of routine inspection
 - A. Central government/authority of food safety
 - The agency which conducts the inspection: _____
 - Frequency: Daily Weekly Monthly Others: _____
 - The latest inspection results
 - Inspection date: _____
 - Inspection results: _____
 - B. Regional government/authority of food safety
 - The agency which conducts the inspection: _____
 - Frequency: Daily Weekly Monthly Others: _____
 - The latest inspection results
 - Inspection date: _____
 - Inspection results: _____

3. BSE Control (For beef and relevant products producing establishment)

- (1) Health cattle confirmation: (Please describe briefly) _____
- (2) SRMs managements
 - A. SRMs including: _____
 - B. Please list the measures to prevent SRMs from contamination: _____
 - C. SRMs treatment: _____
- (3) BSE surveillance in this establishment
 - A. Frequency of sampling: _____

B. Positive case:

Yes, (please provide relevant information) _____

No.

(4) Segregation measure for the slaughtering, carcass and beef while processing: _____

(5) The beef products intent to export to Taiwan in this establishment and their processing are monitored by on-site officials and meet Taiwan's import requirement.

Yes.

No.