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China Announces New Standards on Aquatic Products

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Report Highlights:
On September 4, 2015, China notified the WTO of the National Food Safety Standard on Aquatic Products, issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/994. The deadline for submission of final comments to China is November 3, 2015. This standard pertains to the production of edible aquatic product, including fishes, shrimps, shellfish, crabs, cephalopod, echinodermata, coelenterate, alga and other edible aquatic organisms in fresh water or sea water. 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.

Executive Summary:

On September 4, 2015, China notified the WTO of the National Food Safety Standard on Aquatic Products, issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/994. The deadline for submission of final comments to China is November 3, 2015. This Standard partially replaces (GB/T20941-2007) on Good Manufacturing Practice for Fish Products Processing Factory and (GB/T23871-2009) on Code of Hygienic Practice for Fish and Fishery Products Processing Establishment. This standard pertains to the production of edible aquatic product, including fishes, shrimps, shellfish, crabs, cephalopod, Echinodermata, coelenterate, alga and other edible aquatic organisms in fresh water or sea water. 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. In addition, interested parties are also welcomed to submit comments through the U.S. SPS Enquiry Point below so that comments can be considered as part of the U.S. Government official comment submission to the WTO:

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BEGIN TRANSLATION:

National Food Safety Standard

Code of Hygienic Practice for Aquatic Product

Issued by National Health and Family Planning Commission of the People's Republic of China

Foreword

This national standard will replace GB/T20941-2007 Good Manufacturing Practice for Fish Products Processing Factory and GB/T23871-2009 Code of Hygienic Practice for Fish and Fishery Products Processing Establishment.

In comparison with GB/T20941-2007 and GB/T23871-2009, the main changes in this standard are as follows:

- The title was modified;
- The standard structure was modified;
- The standard scope was modified;
- The terms and definitions were modified and supplemented;
- The food safety control requirements for the whole production process of aquatic product, i.e., raw material, processing product storage and transport, were emphasized, and the main measures for control of biological contamination, chemical contamination and physical contamination were worked out;

– Annex A “guide for microbiological monitoring procedure in aquatic product processing” was added.

National Food Safety Standard

Code of Hygienic Practice for Aquatic Product

1 Scope

This standard specifies the essential requirement and management rule for site, facility and personnel involved in raw materials procurement, processing, packaging, storage and transport and so on in aquatic product production process.

This standard is applicable to the production of edible aquatic product.

2 Terms and Definitions

2.1 GB14881-2013 the terms and definitions given in GB14881-2013 are applicable to this standard.

2.2 Aquatic product

Fishes, shrimps, shellfish, crabs, cephalopod, Echinodermata, coelenterate, alga and other edible aquatic organisms in fresh water or sea water.

2.3 Aquatic product

The aquatic product is a kind of food made of the raw material of fishery product through processing and packaging. The alga and other aquatic products may be implemented by reference.)

2.4 Fishery product processing

The process through which the aquatic product or other products are made of the raw material of fishery product.

2.5 Edible part

The part of fishery product fit for human consumption.

2.6 Leftover

The remaining part of the raw material of fishery product after aquatic product processing.

2.7 Pickle

It is a processing method to make table salt, sauce or soy sauce and sugar or organic acid permeate or inject into fishery product organization, to dehydrate partially or reduce the water activity and control the microorganism reproduction selectively.

2.8 Salting

A method for pickling the fishery product by table salt or saline water.

2.9 Dry-making

A method for removing partial water in fishery product.

2.10 Temporary rearing

An operating process of placing the live aquatic raw material into clean water for rising for a period.

2.11 Shellfish purification

The process of placing the live shellfish into the natural or artificial clean sea water for a period to reduce the quantity of microorganism in shellfish body.

3. Site Selection and Plant Environment

3.1 Site selection

It shall meet the relevant regulations in provision 3.1 of GB 14881-2013.

3.2 Plant environment

3.2.1 It shall meet the relevant regulations in provision 3.2 of GB 14881-2013.

3.2.2 The plant area shall be provided with the rat proof facility and the site free from breeding of mosquitoes and flies and other insect pests.

3.2.3 It is forbidden to raise the animal irrelevant to the production and processing in the production area.

4. Factory Building and Workshop

It shall meet the relevant regulations in chapter 4 of GB 14881-2013.

5. Facilities and Equipment

5.1 Facility

5.1.1 Water supply facility

5.1.1.1 It shall meet the relevant regulations in provision 5.1.1 of GB 14881-2013.

5.1.1.2 Water purification or disinfection facility shall be provided for the processing water according to the local water quality characteristic and product requirement; the water storage facility shall be provided in the area free from contamination and shall be made of non-toxic, odorless and corrosion proof material not easy to fall off for convenience in regular cleaning and disinfection; Moreover, the sealing and appropriate protection shall be provided to ensure the safety and sanitation of processing.

5.1.2 Drainage facility

It shall meet the relevant regulations in provision 5.1.2 of GB 14881-2013.

5.1.3 Cleaning and disinfection facility

It shall meet the relevant regulations in provision 5.1.3 of GB 14881-2013.

5.1.4 Waste storage facility

5.1.4.1 It shall meet the relevant regulations in provision 5.1.4 of GB 14881-2013.

5.1.4.2 The waste vessel shall be water proof, corrosion proof and leakage proof. If the waste is conveyed by the pipeline, the pipeline installation, maintenance and use shall prevent the product contamination.

5.1.5 Private sanitary facility

It shall meet the relevant regulations in provision 5.1.5 of GB 14881-2013.

5.1.6 Ventilation equipment

It shall meet the relevant regulations in provision 5.1.6 of GB 14881-2013.

5.1.7 Lighting facilities

It shall meet the relevant regulations in provision 5.1.7 of GB 14881-2013.

5.1.8 Warehousing facilities

It shall meet the relevant regulations in provision 5.1.8 of GB 14881-2013.

5.1.9 Temperature control facility

It shall meet the relevant regulations in provision 5.1.9 of GB 14881-2013.

5.2 Equipment

5.2.1 Production equipment

5.2.1.1 General requirements

It shall meet the relevant regulations in provision 5.2.1.1 of GB 14881-2013.

5.2.1.2 Texture

It shall meet the relevant regulations in provision 5.2.1.2 of GB 14881-2013.

5.2.1.3 Design

5.2.1.3.1 It shall meet the relevant regulations in provision 5.2.1.3 of GB 14881-2013.

5.2.1.3.2 The equipment, vessel and appliance contacting aquatic product shall be designed and manufactured with consideration given to easy drainage and adequate cleaning, disinfection and maintenance.

5.2.1.3.3 The equipment and tool and instrument shall be leveling and smooth and free from obvious inner angle, embossment, crack or cleft to prevent the material or dust adhesion.

5.2.2 The monitoring equipment shall meet the relevant regulations in provision 5.2.2 of GB 14881-2013.

5.2.3 Equipment maintenance and repair

5.2.3.1 They shall meet the relevant regulations in provision 5.2.3 of GB 14881-2013.

5.2.3.2 The equipment maintenance shall neither influence the processing nor result in contamination and the maintenance area shall be cleaned and disinfected after maintenance.

6 Hygienic management

6.1 Hygienic management system

6.1.1 It shall meet the relevant regulations in provision 6.1of GB 14881-2013.

6.1.2 The dedicated vessel shall have the obvious mark and the waste vessel and edible product vessel shall not be mixed mutually.

6.2 Hygienic management of factory building and facility

It shall meet the relevant regulations in provision 6.2 of GB 14881-2013.

6.3 Health management and hygienic requirements for aquatic product processing personnel.

It shall meet the relevant regulations in provision6.3 of GB 14881-2013.

6.4 Insect pest control

It shall meet the relevant regulations in provision6.4 of GB 14881-2013.

6.5 Waste disposal

6.5.1 It shall meet the relevant regulations in provision 6.5of GB 14881-2013.

6.5.2 All waste shall be disposed effectively and in time, to prevent the contamination to aquatic product, aquatic product contact surface, water supply and ground.

6.6 Work clothes management

It shall meet the relevant regulations in provision6.6 of GB 14881-2013.

7 Raw material, food additives and food-related product

7.1 General requirements

It shall meet the relevant regulations in provision7.1 of GB 14881-2013.

7.2 Raw material

7.2.1 It shall meet the relevant regulations in provision 7.2 of GB 14881-2013.

7.2.2 The live raw material and the raw material of fresh or frozen aquatic product shall meet the regulations of GB 2733.

7.2.3 The viscera, skin, scale, bone and shell and other non-muscular tissues of aquatic animals shall meet the requirements of GB 2733 when they are used as the raw materials of aquatic product.

7.2.4 The quality of temporary rearing water for the raw material of live fishery product from sea water and the raw material of live fishery product from fresh water, shall meet the requirements of GB 3097 and GB 11607 respectively.

7.2.5 The bivalve mollusk shall be subject to shellfish purification if necessary.

7.3 Food additives

7.3.1 It shall meet the relevant regulations in provision7.3 of GB 14881-2013.

7.3.2 The food additives shall be used in accordance with the requirements of GB 2760 and the relevant regulations of food safety standard of the corresponding product.

7.4 Food-related product

7.4.1 It shall meet the relevant regulations in provision 7.4of GB 14881-2013.

7.4.2 The processing water, ice-making water and steam water shall meet the regulations of GB 5749.

7.4.3 The making, breaking, transport and storage of ice used for processing shall be carried out under the hygienic conditions; and the vessel for ice accommodation, transport and storage shall be easy for cleaning and avoid contamination.

7.5 Other

7.5.1 It shall meet the relevant regulations in provision 7.5of GB 14881-2013.

8. Food Safety Control in Production Process

8.1 Product contamination risk control

8.1.1 It shall meet the relevant regulations in provision 8.1 of GB 14881-2013.

8.1.2 The raw material pretreatment, refrigeration, dry curing, stewing, smoke curing, salting and other processing shall be relatively isolated according to their respective processing technology and product feature, to prevent the cross contamination from stream of people, material and air.

8.1.3 The roe, milt and fish liver and other leftovers for reuse shall be the separate and appropriate storage container and equipment, to avoid the cross contamination of waste.

8.1.4 The raw material and product shall be protected against the contamination due to water and waste during processing.

8.2 Bio contamination control

8.2.1 Cleaning and disinfection

8.2.1.1 They shall meet the relevant regulations in provision 8.2 of GB 14881-2013.

8.2.1.2 The cleaning and disinfection plans shall be developed according to the processing characteristics and special person shall be assigned for effective implementation, and the detergent and disinfectant used shall meet the regulations of GB 14930.1 and GB 14930.2 respectively.

8.2.2 Microorganism control of aquatic product processing

8.2.2.1 It shall meet the relevant regulations in provision 8.2.2 of GB 14881-2013.

8.2.2.2 The key processes shall be determined for microbiological monitoring in environment and production process according to the characteristics of the aquatic product manufactured and shall be monitored according to the requirements of Annex A; and the pathogenic bacteria monitoring procedure shall be developed for aquatic product processing if necessary, including the pathogenic bacteria monitoring of production environment and process product.

8.2.2.3 In case of any abnormal monitoring index of aquatic product at the end of production line, the sampling frequency of environmental microorganism monitoring and the sampling point shall be increased as the appropriate corrective measures.

8.2.2.4 The salted product shall be produced with the proper salinity to prevent the reproduction of non-halophilic bacteria.

8.2.2.5 The dried product shall be protected against the invasion of mosquitoes and flies and other insect pests in the production process.

8.3 Chemical contamination control

8.3.1.1 They shall meet the relevant regulations in provision 8.3 of GB 14881-2013.

8.4 Physical contamination control

8.4.1 It shall meet the relevant regulations in provision 8.4 of GB 14881-2013.

8.4.2 For the frozen product, the quick freezing shall be ensured with its center temperature lower than -18℃.

8.4.3 For the dried product, the drying time, drying temperature and ambient humidity shall be controlled strictly to ensure that its water activity is within the safety range.

8.4.4 The sterilization temperature and time shall be strictly controlled for the canned aquatic product.

8.4.5 The fresh-frozen tunas for raw consumption shall be stored below -3℃ and the frozen tunas shall be stored below -50℃.

8.4.6 The operation requiring steam shall be provided with the adequate steam and pressure supply.

8.5 Packaging

8.5.1 It shall meet the relevant regulations in provision 8.5 of GB 14881-2013.

8.5.2 The low-temperature-resistant and waterproof packaging material shall be used for the frozen aquatic product.

9 Inspection

9.1 It shall meet the relevant regulations in chapter 9 of GB 14881-2013.

9.2 The aquatic product eaten raw shall be subject to parasite inspection.

9.3 The aquatic product shall be inspected by the metal detector.

10. Storage and Transport of Aquatic Product

10.1 It shall meet the relevant regulations in chapter 10 of GB 14881-2013.

10.2 Storage

10.2.1 The articles in the storage shall be at least 30 cm to the wall and 10 cm to the ground, keep a certain distance to the ceiling, stowed in block and marked clearly.

10.2.2 The temperature and humility in storage shall meet the requirements of product characteristics. The frozen product shall be stored in the frozen storage which shall meet the food hygiene requirements and has adequate refrigerating capacity, with the temperature controlled below -18℃ and the temperature fluctuation controlled within ±2℃. The refrigerated product shall be stored at 4℃ or below hygienically.

10.3 Transport

10.3.1 The aquatic product having particular temperature and humidity requirements shall be transported in accordance with these requirements.

10.3.2 The aquatic product requiring refrigerated transport shall be kept at the temperature specified by the processor, which shall not be higher than 4℃ in general. The frozen product shall be kept at -18℃ or below and the maximum temperature fluctuation shall be controlled within ±3℃.

11. Product Recall Management

It shall meet the relevant regulations in Chapter 11 of GB 14881-2013.

12 Training

It shall meet the relevant regulations in Chapter 12 of GB 14881-2013.

13. Management System and Personnel

It shall meet the relevant regulations in Chapter 13 of GB 14881-2013.

14. Record and Document Management

It shall meet the relevant regulations in Chapter 14 of GB 14881-2013.

Annex A

Guide for microbiological monitoring procedure in aquatic product processing

Table A.1 Microbiological monitoring in aquatic product processing

Monitoring items		Sampling point [a]	Monitored microorganism [b]	Monitoring frequency [c]	Monitoring index limit
Microbiological monitoring in environment	Aquatic product contact surface	The hand, work cloth, gloves, conveyor belt and tool and instrument of the aquatic product processing personnel and other equipment surface directly contacting to the aquatic product.	Total bacteria and coliform, etc.	The leaning effect shall be verified after cleaning and disinfection and the monitoring index limit may be verified once a week, two weeks or a month according to the actual production condition.	
	Aquatic product contact surface or contact surface adjacent to aquatic product contact surface	Equipment outside surface, bracket surface, control panel, parts car and other contact surface.	Total bacteria and coliform, etc.	Once two weeks or a month	
	Environment in processing area Air	Location close to the exposed product	Total bacteria Yeast and mold, etc.	Once a week, two weeks or a month	Determined according to the actual production condition Monitoring index limit
Microbiological monitoring in production process		The process product in which the microorganism level may change and influence the aquatic product security and/or quality in processing	Hygienic conditions indicator microorganism (For example, total bacteria, coliform, yeast and mold or other indicator bacteria)	The first batch of product after commencement of production and once a week (or two weeks or a month) in subsequently continuous production process according to the actual production condition.	

[a] The sampling point may be selected according to the food characteristic and actual processing conditions.
[b] One or more hygienic indicator microorganisms may be selected for implementation of monitoring according to the actual demands.
[c] The monitoring frequency can be determined according to the risk of specific sampling points.