

**Voluntary Report** – Voluntary - Public Distribution

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**Report Name:** China Notifies Code of Hygienic Practice of Producing for Prepared Meat Products

**Country:** China - People's Republic of

**Post:** Beijing

**Report Category:** Agricultural Situation, Livestock and Products, Poultry and Products, FAIRS Subject Report, MISC-Commodity, WTO Notifications

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**Report Highlights:**

On November 15, 2021, China notified the National Food Safety Standard: Code of Hygienic Practice of Producing for Prepared Meat Products to the WTO SPS Committee as G/SPS/N/CHN/1240. This is the first notification of a domestic code of hygienic practice of producing for prepared meat products in China. Comments on the measure may be submitted to China's SPS Enquiry Point (sps@customs.gov.cn) by January 14, 2022. There is currently no published date for implementation of the standard. This report contains the original text of the draft standard and an unofficial translation.

## **Summary:**

On November 15, 2021, China's National Health Commission (NHC) and the State Administration of Market Regulation (SAMR) notified the National Food Safety Standard of the People's Republic of China (PRC): "Code of Hygienic Practice of Producing for Prepared Meat Products" to the WTO SPS Committee for comment as G/SPS/N/CHN/1240. The full Chinese language text of the draft regulation is attached.

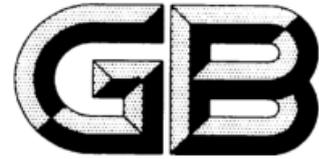
This report highlights portions of the standard that may be of interest for exporters. The entirety of the draft standard will apply to overseas facilities that export prepared meat products to China. Exporters should work with their Chinese importers and partners to closely monitor the standard development process, provide their comments on issues of interest, and ensure compliance with the standard once entered into force.

This draft standard defines the basic requirements and regulation principles on producing prepared meat products, including raw material purchasing, processing, packaging, storage and transportation concerning processing area, facilities and equipment and workers. Prepared meat products are defined as non-instant meat products that need refrigeration or freezing for storage and transportation, mainly produced from livestock and poultry products with addition of flavoring, spices and/or other auxiliary materials which are subject to pre-treatment, preparation, processing and packing. This is a national, mandatory food safety standard that applies to both domestic and imported products.

For imported products, the provisions that may be of particular interest includes Article 7.2 (the unofficial translation is reprinted below). Article 7.2 specifies that fresh and frozen livestock and poultry products and thawed products shall comply with provisions in GB 2707 and other relevant standards. Additionally, the Standard indicates that the use of food additives shall comply with relevant provisions of GB 2760. For more information on GB 2702 and GB 2760 please refer to FAS GAIN Country Report for China on [Food and Agricultural Import Regulations and Standards](#).

Comments can be sent to China's SPS Enquiry Point at [sps@customs.gov.cn](mailto:sps@customs.gov.cn). The deadline for comment submission is January 14, 2022. China has not announced a proposed date of entry into force for the standard. This report contains an unofficial English translation of the Draft Standard for Comment.

BEGIN UNOFFICIAL TRANSLATION



**National Standard of the People's Republic of China**

**GB XXXX - XXXX**

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**National Food Safety Standard**

**Code of Hygienic Practice of Producing for Prepared Meat Products**

**(Draft for Comments)**

Issued date: XX-XX-XXXX

Implementation date: XX-XX-XXXX

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Published by the National Health Commission of the People's Republic of  
China and the State Administration for Market Regulation

## National Food Safety Standard

### Code of Hygienic Practice of Producing for Prepared Meat Products

#### 1 Scope

The Standard specifies the basic requirements and management principles for sites, facilities, equipment and personnel with regard to purchase of raw materials, processing, packaging, storage, transportation and other steps during production of prepared meat.

The Standard applies to production of prepared meat.

#### 2 Terms and definitions

Terms and definitions specified in GB 14881, GB 2707 and GB 31646 and following terms and definitions apply to the Standard.

##### 2.1 Prepared Meat Products

Prepared meat products refer to the non-instant meat products that need refrigeration or freezing for storage and transportation, mainly produced from livestock and poultry products with addition of flavoring, spices and/or other auxiliary materials which are subject to pre-treatment, preparation, processing and packing. .

##### 2.2 Pre-treatment of Raw and Auxiliary Materials

It refers to the all or a part of processing processes including thawing, bone removal, cutting apart, sorting, slicing (cutting into shreds) , curing, rolling and kneading.

##### 2.3 Processing of Preparation

It refers to all or a part of processing including shaping (filling, stringing meat on sticks, etc. ), coating (flour coating, starching), pre-heating (heating in hot water, steaming, boiling, frying, roasting, curing, etc.), cooling and freezing.

##### 2.4 Refrigerated Prepared Meat Products

Prepared meat products stored and transported at a temperature of 0 °C~4 °C after cooling treatment and packing.

## **2.5 Frozen Prepared Meat Products**

Prepared meat products stored and transported at a temperature of -18 °C or below after freezing treatment and packing.

## **3 Site Selection and Factory Environment**

It shall comply with relevant provisions of GB 14881.

## **4 Plants and Workshops**

### **4.1 Design and Layout**

4.1.1 It shall comply with relevant provisions of GB 14881.

4.1.2 The layout of workshops and equipment shall comply with process requirements and shall be easy to clean and sterilize.

4.1.3 Processing areas shall be set according to the process of product processing and match the production capability, and processing workshops shall keep well ventilated.

4.1.4 Pre-treatment areas for raw and auxiliary materials shall be set according to the production process of products.

4.1.5 Areas for storage of raw and auxiliary materials shall be separated from areas for storage of final products.

4.1.6 Storage rooms and storage areas shall be set respectively according to physical characteristics of different raw and auxiliary materials, and effective isolation shall be in place.

4.1.7 Inner packing and outer packing shall be separately stored in special rooms or special areas.

### **4.2 Inner Structure and Materials for Buildings**

4.2.1 It shall comply with relevant provisions of GB 14881.

4.2.2 Ceilings shall be easy to clean and sterilize, and their structure shall effectively prevent condensate water from vertically dripping so as to avoid propagation of pests and mildew.

4.2.3 Workshops shall have enough space and height to meet the requirements of equipment installation and maintenance, production, hygiene and cleaning, transport of materials, lighting, ventilation and hygienic inspection. It is recommended that clearance height in the main factory buildings be over 3m.

## **5 Facilities and Equipment**

### **5.1 General Requirements**

5.1.1 It shall comply with relevant provisions of GB 14881, GB 31646.

5.1.2 The structure design and way of placement shall facilitate cleaning and sterilization to avoid contaminant retention and propagation of harmful microbes.

5.1.3 For facilities and equipment, check, maintenance and change of damaged parts and components shall be carried out regularly to prevent such substances as metal debris and lubricating oil from contaminating products.

### **5.2 Ventilation Facilities and Equipment**

Processing workshops which have pre-heating processes including heating in hot water, steaming, boiling, frying and curing and packing process shall be equipped with good ventilation facilities and equipment.

### **5.3 Facilities and Equipment for Cleaning and Sterilization**

5.3.1 Facilities and equipment for cleaning and sterilization for livestock and poultry products and other auxiliary materials shall be set respectively, their quantity or capacity shall match the processing capability, and all kinds of equipment shall have distinct marks to indicate their usage.

5.3.2 Facilities and equipment for cleaning and sterilization for tools and containers in direct contact with final products shall be separated from cleaning and sterilization facilities and equipment for tools and containers in direct contact with raw and auxiliary materials of food.

5.3.3 Workshops shall be equipped with cleaning and sterilization device for facilities and equipment, such as temperature-regulating high-pressure washers.

## **5.4 Facilities and Equipment for Monitoring of Temperature and Humidity**

5.4.1 Regulation & control, display and record device for temperature and humidity shall be installed according to environment conditions, temperature and humidity shall be effectively recorded, monitored and regulated and shall be calibrated and maintained regularly.

5.4.2 Temperature and humidity of each workshop or storage rooms shall be controlled within specified range according to the processing process and product storage requirements.

## **5.5 Facilities and Equipment for Water Supply and Drainage**

5.5.1 Cold-water pipes and hot-water pipes shall be separately set in the positions where water are used in the processing workshops for prepared meat according to requirements of the production process. Cold-water pipes and hot-water pipes shall have distinct marks to make a distinction between them, whose flow direction shall be also marked.

5.5.2 There shall be such device as strainer meshes in the drain outlet to prevent solid wasters blocking drain lines.

## **6 Hygienic Management**

It shall comply with relevant provisions of GB 14881.

## **7 Raw and Auxiliary Materials of Food, Food Additives and Food Related Products**

### **7.1 General Requirements**

It shall comply with relevant provisions of GB 14881.

### **7.2 Raw and Auxiliary Materials of Food**

7.2.1 Upon check and acceptance of food materials, relevant conformity certificates related to animal quarantine and meat product quality inspection shall be asked for from the suppliers. For imported livestock and poultry products, certification documents related to entered goods shall be asked for, and qualified livestock and poultry products shall be accepted.

7.2.2 Fresh and frozen livestock and poultry products and thawed products shall comply with provisions in GB2707 and other relevant standards.

7.2.3 Inspection reports shall be asked for from suppliers and qualified auxiliary materials shall be accepted.

7.2.4 Auxiliary materials shall comply with requirements of relevant regulations.

### **7.3 Food Additives**

7.3.1 The use of food additives shall comply with relevant provisions of GB 2760.

7.3.2 Upon acceptance of compound food additives, when in ingredients there are food additives whose use range and limits are specified in GB 2760, documents for the amount of addition of the said food additives in ingredients shall be asked for, and use exceeding the range or limits shall be forbidden. For storage and use of food additives, a special system shall be established, and there shall be special personnel responsible for management.

### **7.4 Food Related Products.**

7.4.1 Low temperature resistant materials shall be adopted for the inner packing of frozen products.

7.4.2 For products which need inner packing to complete heat treatment, heat resistant materials shall be adopted for inner packing and comply with relevant requirements on safety and hygiene.

7.4.3 Sticks for stringing of meat shall have smooth surface, have no thorns or mildew and comply with requirements in relevant provisions.

7.4.4 Materials or ingredients used for smoke curing shall comply with requirements in relevant provisions.

## **8 Food Safety Control of Production Process**

### **8.1 General Requirements**

8.1.1 It shall comply with relevant provisions of GB 14881.

8.1.2 Requirements on temperature and time for pre-treatment and processing of raw materials and semi-finished products shall be strictly followed according to the processing process of products.

8.1.3 Effective measures shall be taken to monitor the temperature and humidity of the storage environment for raw and auxiliary materials which have special requirements for the environment.

### **8.2 Pre-treatment of Raw and Auxiliary Materials**

8.2.1 Proper thawing methods shall be selected according to the characteristics of frozen livestock and poultry products and the requirements of processing process, it is recommended that the ambient temperature for thawing not be higher than 18°C and the thawing time not exceed 24 hours, and the central temperature of thawed livestock and poultry products shall not be higher than 4°C.

8.2.2 During bone removal, cutting apart, sorting, slicing (cutting into shreds) or mincing of livestock and poultry products, the ambient temperature shall be controlled at a level not higher than 15°C, and operations including bone removal, cutting apart, sorting, slicing, cutting into shreds and mincing shall be completed as quick as possible. There shall be measures of heat radiation and prevention of overstock to prevent livestock and poultry products from going bad.

8.2.3 Curing agents or curing solutions shall be prepared strictly according to the technical formula, even distribution of curing agents shall be ensured, proper curing methods shall be selected according to the characteristics of livestock and poultry products and process characteristics, and the curing time shall be controlled. it is recommended that curing solutions be used on the day when they are prepared, and the ambient temperature for curing shall not be higher than 4°C.

8.2.4 During mixing, kneading or rolling livestock and poultry products, the temperature inside the containers shall be controlled at a level of 0°C ~ 4°C, and proper mixing, kneading or rolling methods shall be adopted according to characteristics of livestock and poultry products and requirements of processing.

### **8.3 Processing of Preparation**

8.3.1 During coating and starching, livestock and poultry products shall be coated with auxiliary materials evenly, ambient temperature shall be controlled at level not higher than 12°C, and the time for coating and starching shall be shortened as possible.

8.3.2 Temperature and heating time for pre-heating treatment processes including steaming, boiling, frying and stir-frying shall be controlled strictly. Heating medium shall maintain a proper heating temperature, and the temperature shall be adjusted as needed. Raw and auxiliary materials which have been subject to pre-heating treatment shall be used as soon as possible after being cooled.

8.3.3 The central temperature for products after being cooled shall reach 0°C ~ 4°C.

8.3.4 The central temperature for products after being frozen shall reach  $-15^{\circ}\text{C}$  and below. The ambient temperature of mold unloading after freezing treatment and inner packing areas shall be controlled, and retention time in the areas shall be shortened.

## **8.4 Packaging**

8.4.1 Products after being packaged shall be placed in cold storage in time.

8.4.2 Areas for inner packing and areas for outer packing shall be separated strictly, and the ambient temperature for packing shall be below  $12^{\circ}\text{C}$ .

## **9 Contamination Control During Production**

### **9.1 General Requirements**

It shall comply with relevant provisions of GB 14881.

### **9.2 Control of Biological Contamination**

#### **9.2.1 Cleaning and Sterilization**

9.2.1.1 Fresh eggs as auxiliary materials shall be cleaned and sterilized before use.

9.2.1.2 Processing facilities, equipment, tools and appliances shall be cleaned and sterilized in time after use to avoid crossed contamination of subsequent products.

9.2.1.3 Sticks for stringing shall be sterilized in an effective way and dried before use\.

9.2.1.4 When manual operation (such as stringing meat on sticks) is needed, workers shall take hygienic measures before work, including cleaning and sterilization for operation platforms and hands.

9.2.1.5 Inner and outer packing materials shall be cleaned and sterilized before product packaging.

9.2.1.6 Processing workshops shall be sterilized regularly.

9.2.1.7 When hot water is used for cleaning and sterilization, it is recommended that the temperature of water for cleaning not be lower than  $40^{\circ}\text{C}$ , and the temperature of water for sterilization shall not be lower than  $82^{\circ}\text{C}$ .

#### **9.2.2 Microbial Monitoring During Production**

Determine key steps of microbial monitoring for environment and production process according to the product characteristics of prepared meat products, including microbial monitoring items, sampling points and monitoring frequencies, and for detail, refer to requirements in Appendix A.

### **9.3 化学污染控制 Control of Chemical Contamination**

9.3.1 Tools, appliances, facilities and equipment in contact with raw and auxiliary materials shall be made of corrosion resisting and nontoxic materials.

9.3.2 Effective measures shall be taken during processing to control generation of secondary hazardous chemicals. Establish and verify relevant process parameters, strictly control the temperature and time of frying and curing and change oil for frying regularly.

9.3.3 Select proper detergents and disinfectants for facilities and equipment according to chemical characteristics of raw and auxiliary materials to prevent detergents and disinfectants on the surface of facilities and equipment from reacting with chemicals in raw and auxiliary materials to produce hazardous chemicals.

### **9.4 Control of Physical Contamination**

9.4.1 Selection and trimming for raw and auxiliary materials, removal of inapplicable parts including extravasated blood, fur and foreign substances in raw materials and removal of withered leaves, residual roots, pest, obviously damaged parts, foreign matters, mud and sand in fruits and vegetables shall be carried out. It is recommended that foreign matters be removed through mesh screening for powder or smashed solid.

9.4.2 Raw and auxiliary materials which need to be cleaned before production and processing shall be cleaned with running water.

9.4.3 Preventive measures shall be taken during processing to avoid contamination of tools and appliances.

## **10 Inspection**

It shall comply with relevant provisions of GB 14881.

## **11 Storage and Transportation**

## **11.1 General Requirements**

It shall comply with relevant provisions of GB 14881 and GB 31621.

## **11.2 Storage**

11.2.1 Refrigerated prepared meat products shall be stored in cold storage rooms at the temperature of 0°C ~ 4°C, and frozen prepared meat products shall be stored in frozen storage rooms at a temperature of not higher than -18°C.

11.2.2 The stored products shall be stacked in separate areas according to product categories, and there shall be proper distance between the stacks and the walls and floors. The height of product stacks shall ensure that the packing boxes don't deform, and the number of layers shall be appropriate. The way of stacking products shall not affect the circulation of cooled air.

11.2.3 Products which result in mutual contamination or will be tainted by each other shall not be stored in the same storage room.

## **11.3 Transportation**

11.3.1 Refrigerated trucks shall be used as means of transportation, insulation and operation facilitation facilities including insulation boards, door curtains and side doors shall be installed.

11.3.2 Before loading, the temperature inside the refrigerated carriages shall be pre-cooled to a temperature of 10°C or below.

11.3.3 The carriage temperature for shipment of refrigerated prepared meat products shall be controlled within the range of 0°C ~ 4°C, and the carriage temperature for shipment of frozen prepared meat products shall be controlled at -18°C or below.

11.3.4 The loading time shall be strictly controlled. The number of times and duration of door opening shall be reduced as possible, and the ascending range of food temperature during loading or unloading shall not exceed 3°C.

11.3.5 Temperature control during transportation shall comply with the temperature requirements for product being transported. There shall be temperature monitoring device in cold chain vans, and the monitoring

device shall be calibrated and maintained regularly. When the temperature inside the carriage of transportation exceeds the specified range, the deviation shall be corrected immediately, and the range and time of temperature excursion shall be recorded faithfully.

## **12 Product Traceability and Recall Management**

It shall comply with relevant provisions of GB 14881 and relevant regulations of China.

## **13 Training**

It shall comply with relevant provisions of GB 14881.

## **14 Management System and Personnel**

It shall comply with relevant provisions of GB 14881.

## **15 Records and Documents Management**

It shall comply with relevant provisions of GB 14881.

## Appendix A

### Guide to Process of Microbial Monitoring During Production of Prepared Meat Products

A.1 The Appendix specifies the requirements on microbial monitoring for the environment and process products during processing of prepared meat products, and the enterprises may adopt proper adjustment according to product characteristics and the technical level of production process.

A.2 Enterprises shall carry out inspection activities according to internal quality control requirements, verify the cleaning effectiveness, conduct monitoring for raw and auxiliary materials, semi-finished products, finished products and production environments, and Table A1 can be referred to for this.

A.3 Enterprises which carry out microbiological monitoring shall be equipped with corresponding inspection equipment, facilities and reagents. The quantity of inspection equipment shall match the enterprises' production capability.

A.4 Relevant regulations in GB 14881 shall be enforced in establishing monitoring processes for environmental microbes. The methods for sampling, treatment and inspection for samples are determined with practical production condition taken into consideration.

A.5 Sampling points for environmental microbes shall be mainly selected from the clean operation areas, and ingredients areas and curing areas with higher risk of contamination of materials may be monitored as needed.

**Table A.1 Requirements on Microbial Monitoring During Processing of Prepared Meat Products**

Monitoring Item		Sampling point a	Microbes subject to monitoring b	Monitoring frequency c	Limits for monitoring indexes
Microbial monitoring for the environment	Surface in contact with food	Processing personnel's hands, work cloths, gloves, conveyor belts, tools, appliances, surface of operating	total numbers of colony, coli group, etc.	Verification of cleaning effectiveness shall be carried out after cleaning and sterilization, and microbial monitoring	The limits of monitoring indexes are determined according to practical production condition taken into

		platforms and other equipment surface in direct contact with edible livestock and poultry byproducts		shall be carried out at least once a month for other situations.	consideration.
	Surface in contact adjacent to food or surface in contact with food	Surface in contact including outside surface of equipment, surface of brackets and control panels.	total numbers of colony, coli group, etc.	At least once a month	The limits of monitoring indexes are determined according to practical production condition taken into consideration.
	Ambient air in processing areas	Air in the position of drainage ditch and the position near naked products	total numbers of colony, Listeria monocytogenes, etc.	At least once a month	The limits of monitoring indexes are determined according to practical production condition taken into consideration.
Microbial monitoring of products in the production process		Auxiliary materials, semi-finished products after being pre-heated, products to be packaged at the end of production lines	total numbers of colony, coli group, salmonella, etc.	At least once a month	The limits of monitoring indexes are determined according to practical production condition taken into consideration.

- a Sampling points may be selected according to food characteristics and processing process.
- b One or multiple indicator(s) may be chosen for monitoring as needed.
- c The monitoring frequency may be determined according to risk of the specific sampling point.
- d Inspection shall focus on salmonella in fresh eggs as auxiliary materials.

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**Attachments:**

[Hygienic Practice of Producing for Prepared Meat Products.pdf](#)