

Voluntary Report – Voluntary - Public Distribution

Date: December 20, 2021

Report Number: CH2021-0168

Report Name: China Notifies Code of Hygienic Practice for Livestock and Poultry Edible Offal and Byproducts for Domestic Comment

Country: China - People's Republic of

Post: Beijing

Report Category: Agricultural Situation, FAIRS Subject Report, Livestock and Products, Poultry and Products, Sanitary/Phytosanitary/Food Safety, WTO Notifications, MISC-Commodity

Prepared By: FAS China Staff, Alexandra Baych

Approved By: Adam Branson

Report Highlights:

On November 15, 2021, China notified the National Food Safety Standard: Code of Hygienic Practice for Livestock and Poultry Edible Offal and Byproducts to the WTO SPS Committee as G/SPS/N/CHN/1234. This is the first notification of a domestic code of hygienic practices for livestock and poultry edible offal and byproducts 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 for Livestock and Poultry Edible Offal and Byproducts to the WTO SPS Committee for comment as G/SPS/N/CHN/1234. The full Chinese language text of the draft regulation is attached.

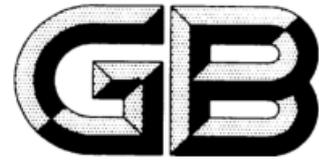
This report highlights portions of the standard that may be of interest for exporters. The entirety of the draft standard will apply to overseas facilities that export livestock and poultry edible offal products to China. Exporters should work with their Chinese importers and partners to closely monitor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

This draft standard specifies the basic requirements of domestic production and processing facilities involved in the production of livestock and poultry edible offal and byproducts. The regulation covers facilities, equipment, personnel and hygiene control management standards for raw material procurement, classification, repair, cleaning, cooling, inspection, packaging, storage and transportation, product traceability and recall in the processing of edible livestock and poultry by-products. This standard is applicable to the processing of domestic edible livestock and poultry by-products, and also specifies how facilities should collect and dispose of livestock and poultry blood. It 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 include Article 7 and Article 8.2.6 (the unofficial translations are reprinted below). Article 7 specifies that food additives and processing agents must comply with GB 2760; and packing materials of edible livestock and poultry byproducts must comply with GB 4806.6 and GB 4806.7. Article 8.2.6 specifies that the packing of edible livestock and poultry byproducts must comply with GB 14881, China's general hygiene standard for food production. For more information on GB 2760, GB 4806.6, GB 4806.7, and GB 14881 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. 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

National Food Safety Standard

**Code of Hygienic Practice for Livestock and Poultry Edible Offal and
Byproducts**

(Draft for Comments)

Issued date: XX-XX-XXXX

Implementation date: XX-XX-XXXX

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 for Livestock and Poultry Edible Offal and Byproducts

1 Scope

The Standard specifies the basic requirements and hygienic control management principles on sites, equipment, facilities and personnel with regard to raw materials purchase, classification, trimming, cleaning, cooling, test, packaging, storage, transportation, product traceability, recall and other steps during processing of edible livestock and poultry byproducts.

The Standard applies to processing of edible livestock and poultry byproducts and also collection of livestock and poultry blood.

2 Terms and definitions

Terms and definitions defined of GB 14881 and GB 12694 applies to the Standard.

3 Site Selection and Factory Environment

It shall comply with relevant provisions of GB 14881 and GB 12694.

4 Plants and Workshops

4.1 General Requirements

It shall comply with relevant provisions of GB 14881 and GB 12694.

4.2 Design and Layout

4.2.1 Storage rooms for blood and processing rooms, cooling rooms, freezing rooms, inner and outer packing rooms, cooled meat storage rooms and frozen meat storage rooms for edible livestock and poultry byproducts shall be set according to requirements of the production process.

4.2.2 Collection of edible blood shall be carried out nearby the sites of slaughtering and bloodletting process for livestock and poultry, and there shall be special closed collection containers.

4.2.3 The area of processing rooms for edible livestock and poultry byproducts shall be suitable for the production capability and be properly distributed according to the slaughtering process of livestock and poultry and the clean degree of livestock and poultry byproducts.

With regard to processing rooms for edible livestock, processing rooms for such visceral organs as hearts, livers and lungs, processing rooms for spleens, stomachs, intestines, bladders and etc., and processing rooms for heads, hoofs, tails and etc. shall be set respectively. For processing rooms for edible poultry byproducts, processing rooms for visceral organs and processing rooms for heads and claws shall be set respectively.

4.2.4 Temporary waste storage areas shall be set for processing rooms for edible livestock and poultry byproducts. Special exits for finished products and special exits for such wastes as contents of digestive tracts shall be set respectively. Special exits for finished products shall be far away from special exits for wastes.

5 Facilities and Equipment

5.1 General Requirements

5.1.1 It shall comply with relevant provisions of GB 14881 and GB 12694.

5.1.2 Ventilation facilities shall be set over the production areas which produce a lot of heat, vapor and strong odor.

5.2 Water Supply and Drainage Facilities

5.2.1 Cold-water pipes and hot-water pipes shall be respectively set in the positions where water are used in the processing workshops for edible livestock and poultry byproducts 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.

5.2.2 Drainage facilities shall be set according to requirements of the production process.

There shall be strainer meshes in the drain outlet to prevent solid wastes from blocking drain lines.

5.3 Cleaning and Sterilization Facilities

5.3.1 Cleaning and sterilization facilities for different processing workshops of edible livestock and poultry byproducts shall be set respectively.

5.3.2 Cleaning and sterilization facilities shall be made of nontoxic, corrosion resisting and easy-to-clean materials.

5.4 Temperature and Humidity Monitoring Facilities

There shall be temperature display device installed in processing rooms, cooling rooms, freezing rooms, inner and outer packing rooms, cooled meat storage rooms and frozen meat storage rooms for edible livestock and poultry byproducts, and the temperature shall be monitored. There shall be humidometers in the cooled meat storage rooms and frozen meat storage rooms.

5.5 Equipment and Appliances

5.5.1 There shall be corresponding production equipment according to the characteristics of livestock and poultry byproducts, which shall be set according to different production processes to avoid crossed contamination.

5.5.2 Equipment and appliances in different areas shall not be mixed.

5.5.3 Cleaning equipment, tools and appliances shall be made of stainless steel. Containers shall be waterproof and be made of materials which are nontoxic, odorless, corrosion persisting, not easy deform and not easy to fall off and can be cleaned and sterilized repeatedly.

5.5.4 Containers for wastes shall be made of metals or other waterproofing materials. Containers for wastes shall not be mixed with containers for edible livestock and poultry byproducts. Containers with different uses shall have distinct marks or color difference.

6 Hygienic Management

6.1 It shall comply with relevant provisions of GB 14881.

6.2 The quality of water for production shall comply with provisions of GB 5749. It is recommended that the temperature of hot water for cleaning not lower than 40°C, and the temperature of hot water for sterilization not lower than 82°C.

6.3 Hygienic management systems for cleaning and sterilization shall be established. Equipment, tools and appliances before cleaning and sterilization shall be separated from those after cleaning and sterilization to avoid crossed contamination.

6.4 It is recommended that safety control systems for edible livestock and poultry byproducts be established and be effectively performed according to the principles of the Hazard Analysis and Critical Control Point (HACCP) system.

7 Food Materials, Food Additives and Food Related Products

7.1 It shall comply with relevant provisions of GB 14881.

7.2 Raw materials of edible livestock and poultry byproducts shall not enter the processing workshops until they are qualified in quarantine and inspection.

7.3 Use of food additives and processing agents shall comply with relevant provisions of GB 2760.

7.4 Packaging containers and materials of edible livestock and poultry byproducts shall comply with relevant standards or regulations and shall not affect food safety and product characteristics under specified conditions of storage and use. Packaging materials in contact with food shall comply with requirements of GB 4806.6 and GB 4806.7.

8 Food Safety Control During Production

8.1 General Requirements

8.1.1 It shall comply with relevant provisions of GB 14881.

8.1.2 It is recommended that the temperature of processing rooms for such visceral organs as hearts, livers and lungs and processing rooms for poultry viscera be controlled at a level below 12°C.

8.1.3 For poultry viscera, hearts, livers, stomachs and intestines shall be separated and then be sent to different areas respectively for subsequent processing.

8.1.4 During processing of edible livestock and poultry byproducts, tissues in such abnormal states as abscessus and (or) necrosis shall be removed and be subject to harmless treatment.

8.1.5 It shall prevent suspicious tissues with pathological changes, body fluid, contents of digestive tracts from contaminating processing sites, facilities and equipment, and contaminated facilities, tools and containers including processing sites, knives, boards and platforms shall be not used before they are cleaned and sterilized.

8.1.6 Edible livestock and poultry byproducts shall be subject to cooling treatment within 2 hours after bloodletting of the livestock and poultry.

8.1.7 There shall be enough space to facilitate inspection. Inspection shall be carried out according to relevant national laws, regulations and standards.

8.2 Hygienic Control

8.2.1 Collection of Edible Blood Materials

8.2.1.1 Ways including collecting blood with hollowed knife and bloodletting by stabbing are recommended for collection of blood.

8.2.1.2 Blood needs to be filtered after collection according to production need, in which no water, feathers, chyme or other foreign matters shall be mixed.

8.2.1.3 Collected blood need to be stored in closed containers according to the need of production, and the closed containers shall be numbered synchronously. Where the slaughtering of livestock and poultry is not qualified in quarantine and inspection, the blood shall be discarded and destroyed.

8.2.1.4 The temperature of collected blood shall be reduced to a level below 8°C within 4 hours after collection and be stored in an environment with a temperature of 0°C ~4°C. The time from blood collection to processing shall not exceed 72 hours.

8.2.2 Processing of Visceral Organs Including Hearts, Livers and Lungs

8.2.2.1 Separate hearts, livers and lungs according to requirements of the production process.

8.2.2.2 Damage shall be avoided during removal of bile cysts; the parts contaminated by bile shall be restored or removed.

8.2.3 Processing of Visceral Organs Including Spleens, Stomachs, Intestines and Bladders

8.2.3.1 Spleens, stomachs and intestines shall be separated, and the spleens shall be stored separately.

8.2.3.2 Stomachs and intestines shall be emptied and be cleaned with running water. There shall be no seeper on the operation platforms.

8.2.3.4 Proper measures shall be taken to ensure that contents of stomachs and intestines don't contaminate the serosa of stomachs and intestines, and it is recommended that special tools and appliances or equipment be used for removal of contents of stomachs and intestines.

8.2.3.5 Contents of stomachs and intestines shall be placed in special areas, be stored in special containers and be cleaned and transported out by special personnel in time and be transported to waste storage areas with the pipeline blowing device.

8.2.3.6 Bladders and other visceral organs shall be separately cleaned with running water, collected and stored.

8.2.4 Processing of Heads, Hoofs (Claws), Tails and Etc.

8.2.4.1 Heating up in hot water and hair removal shall be completed before cleaning for heads.

8.2.4.2 Heating up in hot water, shell removal and hair removal shall be completed before cleaning for hoofs; heating up in hot water and skin removal shall be completed before cleaning for claws.

8.2.5 Cooling and Freezing of Edible Livestock and Poultry Byproducts

8.2.5.1 In processing of cooled products, the edible livestock and poultry byproducts shall be cooled immediately after treatment, the central temperature of visceral products shall be kept at a level below 3°C, and the central temperature of other livestock and poultry byproducts shall be kept at a level below 7°C.

8.2.5.2 When running water is used for cooling, the temperature of running water shall be constantly lower than the central temperature which the products shall have after being cooled.

8.2.5.3 During processing of frozen products, the central temperature of edible livestock and poultry byproducts shall reach a level below -15°C within 48 hours before the said byproducts are stored in the cold storage.

8.2.6 Packing of Edible Livestock and Poultry Byproducts

8.2.6.1 It shall comply with relevant provisions of GB 14881.

8.2.6.2 Packaging materials shall comply with relevant standards and shall not contain toxic or hazardous materials or change the sensory features of products.

8.2.6.3 It is recommended that edible livestock and poultry byproducts of different kinds be packaged in a classified way.

8.2.6.4 For edible livestock and poultry byproducts which have been subject to cooling or freezing, their packing shall be completed as soon as possible if any, and the temperature of packaging rooms shall not be higher than 12°C.

8.3 Control of Biological Contamination

8.3.1 Cleaning and Sterilization

8.3.1.1 Cleaning and sterilization methods shall be safe, hygienic and effective.

8.3.1.2 Cleaning tools in different processing areas shall have distinct marks and shall not be mixed.

8.3.1.3 During production, appliances, operation panels and processing surfaces in contact with products shall be cleaned and sterilized regularly, and proper measures shall be taken to prevent contamination of products.

8.3.1.4 Appliances and equipment used during processing of edible byproducts shall be cleaned and sterilized after use according to requirements.

8.3.1.5 Processing workshops shall be sterilized regularly.

8.3.2 Microbial Monitoring During Production

8.3.2.1 It is recommended that the possible risk of microbial contamination in the production process and production environment be determined with Hazard Analysis Critical Control Point (HACCP) and is controlled effectively.

8.3.2.2 Establish the microbial monitoring process during processing of edible livestock and poultry byproducts when necessary, including: microbial monitoring indexes, sampling points, monitoring frequency, sampling and inspection methods, judgment principles and treatment for non-compliance. For details, refer to Appendix A .

8.4 Control of Chemical Contamination

8.4.1 The used detergents and disinfectants shall comply with provisions of GB 14930.1 and GB 14930.2 respectively.

8.4.2 Equipment, tools, appliances and operation panels shall be cleaned completely after being treated with detergents and disinfectants. There shall be no residues of detergents or disinfectants on the surface in contact with edible livestock and poultry byproducts.

8.4.3 There shall be detailed records for purchase and use of detergents and disinfectants, including the users, purpose of use, use areas, amount of use, time of use, preparation methods and concentrations.

8.4.4 Detergents and disinfectants shall have distinct warning marks on their outer packing, shall be stored in special rooms and be kept by special personnel.

8.5 Treatment of Wastes

8.5.1 Wastes including hair, bile and contents of digestive tracts generated in production of edible livestock and poultry byproducts shall be cleaned in time.

8.5.2 Temporary waste storage facilities in workshops shall be distinctively marked, and final placement sites for wastes shall be set outside the production and processing sites to avoid contamination. Overflow of such bad odor as stench and pest propagation shall be avoided.

8.5.3 Hazardous wastes shall be kept in closed storage and be subject to harmless treatment in time, or the harmless treatment may be entrusted to qualified special harmless treatment agencies.

9 Inspection

It shall comply with relevant provisions of GB 14881.

10 Storage and Transportation

10.1 It shall comply with relevant provisions of GB 14881.

10.2 Storage rooms for refrigerated edible livestock and poultry byproducts shall maintain a temperature of 0°C~4°C, and storage rooms for frozen edible livestock and poultry byproducts shall maintain a temperature below -18°C, and temperatures shall be recorded.

10.3 Temperature display and area division marks for the cooling rooms shall be distinct and standardized.

10.4 The first-in first-out principle shall be followed in the case of delivery of products from the storage.

10.5 For refrigerated edible livestock and poultry byproducts, the central temperature of products shall be reduced to a level of 0°C~4°C before shipment, and during transportation the temperature in the carriage body shall be kept at a level of 0°C~4°C. For frozen edible

livestock and poultry byproducts, the central temperature of products shall be reduced to a level of -15°C or below before shipment, during transportation the temperature in the carriage body shall be kept at a level of -18°C or below, and temperature records shall be kept.

10.6 It is recommended that unpackaged edible livestock and poultry byproducts not be transported. Heads, hoofs, claws and viscera shall be transported with waterproof containers. Unpackaged stomachs and intestines shall not be placed in the same containers with hearts, livers, lungs and kidneys.

10.7 Means of transportation shall be cleaned and sterilized in time to keep clean and hygienic.

11 Product Traceability and Recall Management

It shall comply with relevant provisions of GB 14881.

12 Training

It shall comply with relevant provisions of GB 14881.

13 Management System and Personnel

It shall comply with relevant provisions of GB 14881.

14 Records and Documents Management

It shall comply with relevant provisions of GB 14881.

Appendix A

Guide to Process of Microbial Monitoring During Processing of Edible Livestock and Poultry Byproducts

A.1 The Appendix specifies the requirements on microbial monitoring for the environment and products during processing of edible livestock and poultry byproducts, 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 microbial 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 provisions of GB 14881 shall be implemented in establishing monitoring processes for environmental microbes. The methods for sampling, treatment and inspection for samples are according to practical production condition into consideration.

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

Table A.1 Requirements on Microbial Monitoring During Processing of Edible Livestock and Poultry Byproducts

Monitoring Item		Recommended sampling point ^a	Recommended microbes subject to monitoring ^b	Recommended monitoring frequency ^c	Recommended limits for monitoring indexes
Microbial monitoring for the environment	Surface in contact food	Processing personnel's hands, work cloths, gloves, conveyer belts, surface of operating platforms, cooling	total numbers of colony, coli group, salmonella, etc.	At least once a month	The limits of monitoring indexes are determined according to experiment data or scientific materials, variety characteristics of edible

		water and other equipment surface in direct contact with edible livestock and poultry byproducts			livestock and poultry byproducts and practical production condition.
	Surface in contact adjacent to food or adjacent 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 experiment data or scientific materials, variety characteristics of edible livestock and poultry byproducts and practical production condition.
	Ambient air in processing areas	Positions next to naked food	Total numbers of colony, etc.	At least once a month	The limits of monitoring indexes are determined according to experiment data or scientific materials, variety characteristics of edible livestock and poultry byproducts and practical production condition.
Microbial monitoring of products in production process		Products to be packaged at the end of production lines	Total numbers of colony, coli group, etc.	At least once a month	The limits of monitoring indexes are determined according to experiment data or scientific

				materials, variety characteristics of edible livestock and poultry byproducts and practical production condition.
^a Sampling points may be selected according to food characteristics and processing process. ^b One or more indicator(s) may be chosen for monitoring as needed. ^c The monitoring frequency may be determined according to risk of the specific sampling point.				

END UNOFFICIAL TRANSLATION

Attachments:

[Hygienic Practice for Livestock and Poultry Edible Offal and By-products.pdf](#)