



## 进口肉类国外生产企业注册申请表

### APPLICATION FOR EXPORT OF MEAT AND MEAT PRODUCTS TO P.R.CHINA

这是中华人民共和国国家认证认可监督管理局(CNCA)要求向中国出口肉类的国外屠宰、加工企业必须提供的用于评估和注册的申请，请用中文或英文提交，申请资料内容要求完整，以避免导致申请过程的延误。并请提供其它任何支持本申请表的资料。

NOTE: This application on foreign slaughterhouse and/or meat processing establishment is required by Certification and Accreditation Administration of the People's Republic of China (CNCA) for evaluation and registration to export meat and meat products to China. All information must be submitted in Chinese or English. Complete Information must be provided in the information as inadequate/incomplete submission will result in delays. Please provide any additional information to support your application.

#### I. 企业声明 Declaration by Establishment

声明如下情况真实无误

I HEREBY DECLARE THAT THE INFORMATION GIVEN ABOVE IS TRUE AND CORRECT.

提交人姓名和职务

Name and designation of person who submitted above information

法人签名和公司盖章

日期

Signature of the owner and Company Stamp

Date



## II. 兽医主管当局确认 Verification by Veterinary Authority

经审核确认，兹证明该公司提供的上述材料真实，无误。

I HAVE VERIFIED THE ABOVE INFORMATION GIVEN BY THE COMPANY  
AND CERTIFIED IT IS TRUE AND CORRECT.

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主管兽医姓名和职务

Name and designation of veterinarian who verified above information

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主管兽医签名和主管当局盖章（日期）

Signature and official stamp of veterinary authority ( Date )

### 1. 企业基本情况 Particulars of Establishment

1.1 企业名称 Name of Establishment:

1.2 地址 Address:

1.3 企业注册编号 Approval Number:

1.4 注册批准生产操作 Approval Activity :

如果是屠宰企业，请列明畜/禽/其它活动物的来源 For slaughterhouses, List

Countries/Sate/districts from which the livestock/poultry/other live animals are obtained:

如果是分隔屠体或肉类产品的来源 For cutting plants or processing plants, List

Countries/Sate/districts from which the carcasses or meat products are obtained:



分隔或加工企业，请说明本场是否具有速冻库或 / 和冷藏，是否具有直接出口资格 For cutting plants or processing plants, are there quick frozen storage / cold store on site using for exports. If yes, write down the quick frozen storage / cold store approval number :

冷库企业，请注明是否批准从事再包装操作（破坏接收产品外包装后直接接触产品表面的）。如有，请提供批准证书 For independent cold store, Whether the repacking activities (open the outside packaging, contact the meat and meat products after receiving) are approved. If yes, attached a copy of approval certificate :

1.5 建厂日期 Year Constructed:

1.6 总占地面积 Total Land Area:

1.7 总建筑面积 Total Built-in Area:

1.8 加工产品种类 Types of Products Manufactured/stored:

1.9 拟出口到中国的产品名称(附成品的标签或照片)

Products Intended for export to China (attach the labels or photos of finished products):

1.10 送牲畜/禽是否随附有检疫证书（如有，请附样本复印件）

Whether the livestock/poultry are companied with the quarantine certificate (if have, attached a copy of the sample):

1.11 列出已批准本企业出口的国家、注册日期、注册产品的类别、首次出口年份和最近出口日

期，并随附最近一次出口至各国家的兽医卫生证书复印件

List the names of countries approving the establishment to export, dates of approval, and types of products approved, year of first export, dates of most recent export. Attach copy of veterinary health certificate that accompanied the latest shipment to each country.

## 2. 企业位置和布局 Location and Layout of Establishment



2.1 描述企业所处的地区（例如：市区、郊区、工业、农业和居民区），并需标明企业周围环境

Description of the area where establishment is located (e.g. downtown, suburb, industrial, agricultural, residential, etc.) and showing clearly the surrounding where the establishment is located:

2.2 企业布局平面图（标示出不同的操作区域包括重要的设备设施，并用彩色箭头标示出人流和物流）

Layout Plan of Establishment: (Attach layout plan showing properly rooms for different operations, including the important equipment/facilities and the personnel and process/product flow must be in color indicated by arrows)

2.3 车间设计和使用的建筑材料 Materials Used & Design

2.3.1 地面 Floor:

2.3.2 墙壁 Walls:

2.3.3 天花板和上部结构 Ceiling & Superstructure :

2.3.4 照明 Lighting:

2.3.5 通风系统 Ventilation System:

2.3.6 进入屠宰/加工车间或区域的鞋靴清洗设施

Footbaths for entrance into slaughter/processing rooms/areas:

### 3. 水/冰的供给 Water Supply/Ice

3.1 水源 Source of water:

3.2 加氯处理（是/否）Chlorination: (Yes/No)



( 如果是, 说明加入多少ppm ) If yes, state level in ppm:

### 3.3 细菌学检查 Bacteriological examination

3.3.1 检查项目和方法 Item and Method:

3.3.2 频率 Frequency:

3.3.3 有无记录: 有/无 Records available: (Yes/No)

3.4 车间是否有制冰机: 有/无 Ice making machine available in premises: (Yes/No)

3.4.1 如果有, 机器的制冰能力 If yes, capacity of machine:

3.4.2 冰的储藏和容量 Ice storage and capacity:

## 4. 人力资源 Manpower

4.1 员工情况(列明企业的专业技术人员、一般工人等的数目、资格)

Staff Information (List the number, qualifications of technical, general workers, etc, employed by establishment):

4.2 健康检查和健康史 Medical Examination and History:

4.2.1 雇用前员工是否进行体检并证明适合在食品加工企业工作

Are employees medically examined and certified fit to work in a food preparation establishment prior to employment: (Yes/No)

4.2.2 工人是否每年体检及保存记录的情况

Annual Health Check and Records for Workers: (Yes/No)



4.3 驻厂官方兽医和官方检验员人数 Number of official Vets and official inspector:

4.4 工作服的清洗 (在工厂内或由合同点) Laundry (in-plant or by contract):

## 5. 屠宰分割车间 Slaughtering and Boning /Cutting Premises

5.1 设备 Equipment

附所用主要设备清单 (型号、品牌和制造商)

Attach list of equipment (types, brand and manufacturer) used.

5.2 简要描述屠宰程序 (附工艺流程图) 及屠宰线速度:

Brief description of slaughtering processing (attach process flowcharts) and slaughtering line speed:

5.3 食品安全控制程序 Food Safety Programs

5.3.1 是否基于或等同于 HACCP 体系: (是/否; 如果是, 请附 HACCP 计划, HACCP 计划至少应包括危害分析工作表和关键控制点概览)

Whether based on HACCP system or equivalent: (Yes/No; if yes, attach the HACCP plan, HACCP plan include hazard analysis form & CCP summary at least)

5.3.2 说明在企业内部检验还是由具有相应资格的社会实验室进行检验。如果是在企业内部检验, 列明检测设施和检测项目(附实验室手册复印件)。

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual).

5.3.3 采样和检测程序 Sampling and testing procedures:

5.3.4 原料和产品检测的判定标准

Criteria for rejection/acceptance of products/raw materials testing:

5.4 简要描述产品追溯和召回体系 Brief description of products traceability and recall system:



## 5.5 卫生标准操作程序 Sanitation Standards Operating Procedures (SSOP)

### 5.5.1 简要描述 Brief description:

### 5.5.2 实施和维持 SSOP 活动的人员名单和职务

Name and designation of individuals implementing and maintaining SSOP activities:

### 5.5.3 提供屠宰分割所用的SSOP手册的复印件

Attach copy of the SSOP manual used for slaughtering and cutting :

## 5.6 日加工能力 Daily Throughput

### 5.6.1 每天几班 Number of shifts:

### 5.6.2 每班的屠宰能力 Slaughter capacity (tones) per shift:

### 5.6.3 每星期工作天数 Number of working days per week:

## 5.7 年屠宰能力 (吨) Total annual slaughter capacity (tons):

## 5.8 肉类检验 Meat Inspection

### 5.8.1 是由官方兽医检验还是由企业的质量控制人员检验

By government inspectors or company's QC staff:

### 5.8.2 检验员总数、资格和培训情况 Total number of inspectors, qualification and training:

### 5.8.3 每班检验员的数量 Number of inspectors per shift:

### 5.8.4 检验程序(附检验手册复印件)

Inspection procedures (attach a copy of the inspection manual):



5.8.5 胴体/肉类拒绝或接受的判定标准(附最近的不合格情况记录复印件)

Criteria for rejection/acceptance of animal body/section: (attach a copy of the latest condemnation record):

5.9 去骨/分割车间 Boning /Cutting Room

5.9.1 温度控制特点 (说明多少度) Temperature control features (state temperature):

5.9.2 去骨/分割能力 Boning /Cutting production capacity:

5.10 简述胴体/肉类冷却程序

Brief description of cooling procedures of animal body/section:

5.11 可食性副产品处理 Edible Offal Handling

5.11.1 简要描述可食性副产品处理程序 (附工艺流程图):

Brief description of edible offal handling (attach process flowcharts)

5.11.2 可食性副产品车间数量及面积 quantity of offal handling rooms and theirs area:

5.11.3 可食性副产品处理能力 edible offal handling capacity:

5.11.4 可食性副产品车间温度控制特点 (说明多少度)

Temperature control features in the offal handling rooms (state temperature):

5.11.5 提供可食性副产品处理所用的 SSOP 手册的复印件

Attach copy of the SSOP manual used for edible offal handling:

5.11.6 可食性副产品拒绝或接受的判定标准(附最近的不合格情况记录复印件)

Criteria for rejection/acceptance of edible offal: (attach a copy of the latest condemnation record):





## 6.肉制品加工车间 Meat Product Processing Premises

### 6.1 肉的来源 Source of meat

列明用于肉制品加工的原料肉来自的国家、企业及其注册编号

List countries and Registration No. of plants where meat is obtained for processing:

### 6.2 加工类型(如：香肠，即食肉制品，罐头等),

Type of Processing: (e.g. sausages, ready-to-eat, canning, etc)

### 6.3 加工程序 Processing Procedures

#### 6.3.1 拟出口到中国的每种类型产品的加工流程图，包括关键控制点

Attach process flowcharts for each type of product for export to China showing clearly the critical control points (CCP' s).

#### 6.3.2 简述出口到中国的每种产品的加工方式（包括肉制品/罐头产品加工的时间和温度）

Brief description for processing methods of every product planned to export to China, including time and temperature of meat product processing /canning:

#### 6.3.3 列出拟出口到中国的每种产品的成分和原料

List ingredients and composition of each product for export to CHINA:

### 6.4 食品安全控制程序 Food Safety Programs

#### 6.4.1 是否基于或等同于 HACCP 体系: 是/否（如果是，请附 HACCP 计划，HACCP 计划至

少应包括危害分析工作表和关键控制点概览）Whether based on HACCP system or equivalent:

(Yes/No ; If yes, attach the HACCP plan, HACCP plan include hazard analysis form &CCP summary at least)

#### 6.4.2 说明在企业内部检验还是由具有相应资格的社会实验室进行检验。如果是在企业内部检

验，列明检测设施和检测项目(附实验室手册复印件)。

State whether testing done in the plant or provided by an external accredited laboratory. If in



the plant, list facilities and tests (attach a copy of manual):

6.4.3 采样和检测程序Sampling and testing procedures::

6.4.4 原料和产品检测的判定标准

Criteria for rejection/acceptance of products/raw materials testing:

6.5 简要描述产品追溯和召回体系 Brief description products traceability and recall system:

6.6 卫生标准操作程序Sanitation Standards Operating Procedures (SSOP)

6.6.1 简要描述Brief description:

6.6.2 实施和维持SSOP 活动的人员名单和职务

Name and designation of individuals implementing and maintaining SSOP activities:

6.6.3 提供肉制品加工（包括罐头）所用的SSOP手册的复印件.

Attach copy of the SSOP manual used for the meat products processing /canning.

6.7 日加工量 Daily Throughput:

6.7.1 每天几班 Number of shifts:

6.7.2 每班的生产能力（吨） Production capacity (tones) per shift:

6.7.3 每星期工作天数 Number of working days per week:

6.8 每种产品的年生产能力（吨） Total annual production capacity (tons) of each product:

## 7. 储藏设施 Storage Facilities

7.1 包装材料/罐装物料贮存间:有/无 Packing materials storage room: (Yes/No)



7.2 干配料储存间:有/无 Dry ingredients storage room: (Yes/No)

7.3 化学物质、消毒剂和其它清洁剂储存间: 有/无 ( 附最近使用情况记录复印件 )

Chemicals, disinfectants and other cleaning agents storage room: (Yes/No; if yes, attach copies of the latest records)

## 8. 冷却库/速冻库/冷藏库 Chillers/Deep freezers/Cold Storage

### 8.1 冷却库/速冻库/冷藏库数量、类型(静冷、风冷等/氨制冷或氟里昂制冷)和容量

Numbers, type (static, air blast etc/ammonia or freon), capacity of chillers/deep freezers/cold storage:

### 8.2 食品安全控制程序 Food Safety Programs

8.2.1 是否基于或等同于 HACCP 体系:是/否 ( 如果是, 请附 HACCP 计划, HACCP 计划至少

应包括危害分析工作表和关键控制点概览 ) Whether based on HACCP system or equivalent:

(Yes/No ; If yes, attach the HACCP plan, HACCP plan include hazard analysis form & CCP summary at least)

8.2.2 简要描述产品追溯和召回体系 Brief description products traceability and recall system

8.2.3 请注明是否批准从事再包装操作 ( 破坏接收产品外包装后直接接触产品表面的 )。如有,

请提供加工流程图 For independent cold store, Whether the repacking activities (open the outside packaging, contact the meat and meat products after receiving) are approved. If yes, attached process flowcharts.

## 9. 废物处理和排放 Waste Treatment/Disposal

9.1 非食用/不合格产品处理程序 Procedures for treatment of inedible/unqualified products :

9.2 废物处理排放程序 Procedure of waste treatment/disposal:

9.3 污水处理方法和日处理能力

Procedure of effluent treatment/disposal and daily treatment/disposal capability:

9.4 虫害控制 Pest control system:



虫害控制系统的简介 ( 随附虫害控制点的平面图以及最近虫害控制记录复印件 )

Brief description on the pest control system implemented.(Attach copy of layout map of pest control points and latest copy of pest control records)

**10. 福利/卫生设施 Welfare/Washing facilities**

10.1 职工餐厅、更衣室、更衣柜、淋浴设施:有/无

Staff canteen(s), Changing rooms, Lockers, Shower facilities :( Yes/No)

10.2 洗手消毒设施和厕所冲水设施:有/无

Hands-free operated features for taps and toilet flush and washing and disinfecting hands facilities: (Yes/No)

**11. 企业有关照片、录像 ( CD )、宣传画册、年度报告以及相关材料 ( 可与该申请一起提供 ) :**

**Photographs, video (in CD form), brochures, annual reports and other relevant information of the establishment (to submit together with this application):**