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**Hygienic Specifications of Meat Packing Plant
肉类加工厂卫生规范**

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Hygienic Specifications of Meat Packing Plant

1 Subject contents and applicable scopes

This specification contains the hygienic requirements of design and facilities of meat packing plant, hygienic management, process technology and storage and transportation of finished products.

This specification is suitable plants that slaughter pigs, cows and sheep and produce cut meat and meat products.

The hygiene "in packing process" in this specification is temporarily based on pig, and national specifications for cows and sheep will be separately formulated.

2 Normative references

Hygienic Standard for Fresh Pork

Hygienic Standard for Fresh Beef, Fresh Mutton and Fresh Rabbit Meat

Hygienic Standard of Use for Food Additives

Hygienic Standard for Drinking Water

General Standard for Food Labeling

3 Terms

3.1 Carcass: refers to the body of livestock after slaughter and bloodletting.

3.2 Midsection: refers to the body parts except the mane, viscera, head, tail and four limbs (under wrist and joint) after slaughter and bloodletting.

3.3 Cut meat: after the boning, the midsection is cut into meat with fat and meat without fat according to specifications.

3.4 Meat product: refers to raw or cooked meat products made of pork, beef and sheep as the main raw materials through one or several processing methods of saucing, red cooking, smoking, roasting, curing, digestion.

3.5 Conditioned edible meat: refers to meat that must undergo high temperature, freezing or treatments through other effective methods to reach the hygienic standards and be harmless to people who eat.

3.6 Rendering: refers to treating the carcasses or other pathological tissues, organs, viscera and others that do not conform to the hygienic standards (unedible) through dry method or wet method to reach the standard of no harm to people and livestock.

4 Plant design and hygiene of facilities

4.1 Site selection

4.1.1 The meat packing plant, slaughter plant, meat product plant shall be established at high and dry places with adequate water source and convenient transportation, without harmful gases, sand dust or other pollution sources, and convenient for water drainage.

4.1.2 The meat packing plant and slaughter plant shall not be established in area with dense residents. The meat production packing plant (workshop) can be established at proper urban places after approval of Urban Planning Department and Hygiene Department.

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