

ICS 67.120.10

X 22



**NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC
OF CHINA**

中华人民共和国国家标准

GB/T 19479-2004

Good manufacturing practice for pig slaughtering

生猪屠宰良好操作规范

Issued on March 16, 2004

Implemented on August 01, 2004

**Issued by General Administration of Quality Supervision, Inspection
and Quarantine of the People's Republic of China**

**Standardization Administration of the People's Republic of
China**

Contents

Foreword.....	1
1 Scope	2
2 Normative references	2
3 Terms and definitions	2
4 personnel.....	5
5 Environment and facilities	7
6 Process of slaughtering and cutting	12
7 Slaughter process inspection.....	18
8 Packaging, labeling and identification	19
9 Storage and transportation of finished goods	20
10 Make records	20
11 Quality management	21

Foreword

This standard is developed according to the principle of CAC/RCPT-1969, Rev.3 (1997) and CAC/RCPT-1969, R ev.3 (1997) Annex and by referring to part 110 of US FDA and the content of relevant Canadian standards and China's national conditions. This standard clearly defined the factory environment, plant and facilities, equipment, organizational structure, personnel, health management, process management, packaging and health marking, labeling, quality management, storage management, feedback and process of information about quality, system establishment and records and so on of the slaughter and processing enterprises.

This standard is proposed by China General Chamber of Commerce.

This standard is under the jurisdiction of China Meat Association.

The draft of this standard is in the charge of College of Food Science of China Agricultural University and SETC slaughtered Identification Centre.

Main drafters of this standard: Ma Changwei, Jin Zhixiong, Xu Jing, Wang Guiji, Zhang Xinling and Liu Hucheng,

Good manufacturing practice for pig slaughtering

1 Scope

This standard specifies the basic technical requirements for personnel, environment and equipment of pig slaughtering and cutting enterprises, processing and segmentation before slaughtering, in slaughtering and after slaughtering and quality and sanitation management during storage and transportation and other aspects.

This standard applies to pig slaughtering and cutting and processing enterprises.

2 Normative references

The articles contained in the following documents have become this standard when they are quoted herein. For the dated documents so quoted, all the modifications (excluding corrections) or revisions made thereafter shall not be applicable to this standard. For the undated documents so quoted, the latest editions shall be applicable to this standard.

GB 5749 Standards for drinking water quality

GB/T 6388 Transport package shipping mark

GB 7188 Office machines and data processing equipment; Keyboard layouts for numeric applications

GB 9959.2 Fresh and frozen pork lean cuts

GB 9959.3 Frozen pork, parts

GB 13457 Discharge standard of water pollutants for meat packing industry

GB/T 17236-1998 The operating procedures of pig-slaughtering

GB/T 17996-1999 Code for product quality inspection for pig in slaughtering

GB 50317-2000 Code for design of pigs slaughtering and cutting rooms

Food Hygiene Law of the People's Republic of China

3 Terms and definitions

The following terms and definitions apply to this standard.

3.1

Pig body

The body of the pig after slaughtering and bloodletting.

完整版本请在线下单/Order Checks Online for Full version

联系我们/or Contact:

TEL: 400-678-1309

QQ: 19315219 | Skype: Lancarver

Email : info@lancarver.com

<http://www.lancarver.com>

线下付款方式 :

I. 对公账户 :

单位名称 : 北京文心雕语翻译有限公司

开户行 : 中国工商银行北京学清路支行

账 号 : 0200 1486 0900 0006 131

II. 支付宝账户 : info@lancarver.com

III. Paypal: info@lancarver.com

注: 付款成功后, 请预留电邮, 完整版本将在一个工作日内通过电子 PDF 或 Word 形式发送至您的预留邮箱, 如需索取发票, 下单成功后的三个工作日内安排开具并寄出, 预祝合作愉快!

NOTE All documents on the store are in electronic Adobe Acrobat PDF format, there is not sell or ship documents in hard copy. Mail the order and payment information to info@lancarver.com, you will shortly receive an e-mail confirming your order.

