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**GB/T 27301-2008**

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**Food Safety Management System-  
Requirements for Meat and Meat Product  
Establishments**

**食品安全管理体系肉及肉制品生产企业要求**

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

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## **Foreword**

Annex A to the standard is informative.

The standard is proposed by China National Accreditation Service for Conformity Assessment and Hebei Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China.

The standard is under the jurisdiction of the Standardization Administration of the People's Republic of China (SAC/TC 261).

Drafting units of the standard: China National Accreditation Service for Conformity Assessment, Hebei Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China, Registration Management Department of Certification and Accreditation Administration of the People's Republic of China, China Quality Certification Center, Shijiazhuang Animal Husbandry & commerce Development Corporation, Henan Shuanghui Group, Shanghai Shanghai Husi Food Co., Ltd, Beijing Huadu Broiler Co., Ltd, Jiangsu Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China and Slaughter Technology Appraisal Center of Ministry of Commerce.

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## Introduction

Starting with the key problems existing in meat and meat products in China, the standard, based on the principle of laying stress on both independent innovation and active introduction as well as the production characteristics of meat and meat product establishments, makes specific requirements for setting up a food safety management system for meat and meat product establishments in China.

The standard is worked out on the basis of “food safety management system: requirements for meat and meat product establishments”, one of the achievements in scientific research of the National Science and Technology Major Project in the “10<sup>th</sup> Five-year Plan”- establishment and implementation of HACCP system in food enterprises and foodservice industry.

GB/T 22000-2006 Food Safety Management Systems-Requirements for Any Organization in the Food Chain provides general requirements. Meat and meat product establishments and interested parties, in their application of GB/T 22000, make a request for further detail of the general requirements according to the production characteristics of the food enterprises of the type.

To ensure conformity of the food safety management for meat and meat product establishments to the laws and regulations and documents at both home and abroad, the standard explicitly propose to apply relevant requirements as stated in GB 19303-2003 Hygienic Practice of Cooked Meat and Meat-Products Factory and GB/T 20094-2006 Code of Hygienic Practice for Abattoir and Meat Processing Establishment. The standard puts forward requirements of “Critical process control”, which include raw material acceptance, which is used to underline the idea that food safety begins in the farm; and ante-mortem and post-mortem inspection, which is used to reflect the particularity of meat slaughtering; and microbiological control, which is to call for process hygiene monitoring to ensure product safety. Considering the differences of meat product establishments in production processes, the standard only gives general requirements for meat product establishments. In order to ensure its conformity to other laws and regulations, the standard also introduces the concept and requirements of sanitation standard operation

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procedure (SSOP).

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# **Food Safety Management System**

## **Requirements for Meat and Meat Product Establishments**

### **1 Scope**

The standard defines the particular requirements of food safety management systems for meat and meat product establishments, including human resources, prerequisite programs, Critical process control, inspection, product tracing and recall.

The standard, together with GB/T 22000, is applicable to meat and meat product establishments for setting up, implementation and self-evaluation of their food safety management systems, and is also applicable to external evaluation and certification of the food safety management system of such establishments.

When used for the purpose of certification, the standard shall be used with GB/T 22000.

The correspondence between GB/T 22000 and the standard is shown in Annex A.

### **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 2760 Hygienic Standard for Uses of Food additives

GB 19303-2003 Hygienic Practice of Cooked Meat and Meat-Products Factory

GB/T 20094-2006 Code of Hygienic Practice for Abattoir and Meat Processing Establishment

GB/T 22000-2006 Food Safety Management Systems - Requirements for Any Organization in the Food Chain

### **3 Terms and Definitions**

The terms and definitions as established in GB/T 22000-2006 and below apply to the standard.

#### **3.1 Meat**

Flesh of domestic or wild mammals and birds that is fit for human eating and their edible byproducts.

#### **3.2 Ante-mortem Inspection**

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