

Số: **1 1 7 9** /BCT-KHCN

Hà Nội, ngày **09** tháng **03** năm 2022

V/v hướng dẫn doanh nghiệp sản xuất thực phẩm thuộc trách nhiệm quản lý nhà nước về ATTP của Bộ Công Thương thực hiện đăng ký xuất khẩu vào Trung Quốc

Kính gửi:

- Sở Công Thương các tỉnh/thành phố trực thuộc Trung ương;
- Ban Quản lý an toàn thực phẩm: Thành phố Hồ Chí Minh, Đà Nẵng, Bắc Ninh.

Từ năm 2022, theo quy định của Tổng cục Hải quan Trung Quốc (GACC), việc đăng ký doanh nghiệp sản xuất xuất khẩu vào Trung Quốc được thực hiện trực tuyến trên website của Tổng cục Hải quan Trung Quốc (<https://cifer.singlewindow.cn>). Theo đó, doanh nghiệp xuất khẩu các sản phẩm thực phẩm<sup>1</sup>: chất béo và dầu thực vật; sản phẩm bột ngũ cốc và mạch nha chế biến; các loại bánh có nhân phải đăng ký mở tài khoản và có thể bắt đầu thực hiện đăng ký sản phẩm mong muốn xuất khẩu vào Trung Quốc sau khi tài khoản được lập tại website trên.

Để có cơ sở công bố, xác nhận sự đáp ứng của doanh nghiệp xuất khẩu với quy định an toàn thực phẩm của Trung Quốc và Việt Nam (Phụ lục 1), Bộ Công Thương đề nghị Sở Công Thương/Ban Quản lý an toàn thực phẩm các tỉnh, thành phố trực thuộc Trung ương hướng dẫn doanh nghiệp xuất khẩu thực phẩm trên địa bàn gửi văn bản đề nghị kèm theo Bản thuyết minh (Phụ lục 2) về Bộ Công Thương (Vụ Khoa học và Công nghệ<sup>2</sup>).

Trong thời gian 7 ngày làm việc kể từ ngày nhận được đề nghị, Bộ Công Thương sẽ rà soát thông tin, công bố với Tổng cục Hải quan Trung Quốc về sự đáp ứng của doanh nghiệp đối với quy định an toàn thực phẩm của Trung Quốc và Việt Nam. Trong trường hợp cần thiết, Bộ Công Thương tiến hành kiểm tra việc chấp hành quy định an toàn thực phẩm<sup>3</sup>, lấy mẫu kiểm nghiệm sản phẩm trong quá trình sản xuất thực phẩm xuất khẩu. Doanh nghiệp trực tiếp theo dõi quá trình đăng ký và nhận phản hồi của Bộ Công Thương và Tổng cục Hải quan Trung Quốc trên website.

<sup>1</sup> Tra cứu theo mã HS tại tỉnh năng "Product type query" để biết về phân loại hồ sơ đối với mặt hàng dự kiến đăng ký xuất khẩu. Đối với sản phẩm được phân loại "Yes" đối với yêu cầu "Official recommendation", hồ sơ sẽ cần phải đăng ký thông qua Bộ Công Thương

<sup>2</sup> Thông tin chi tiết liên hệ: Ông Nguyễn Mạnh Thắng-Vụ Khoa học và Công nghệ, Bộ Công Thương (Điện thoại: 02422.202.412; email:thangngm@moit.gov.vn).

<sup>3</sup> Luật an toàn thực phẩm Việt Nam và các văn bản hướng dẫn; Appendix5-2-1; Appendix5-2-2; Appendix5-2-4.

Bộ Công Thương thông báo đề Sở Công Thương/Ban Quản lý an toàn thực phẩm các tỉnh, thành phố trực thuộc Trung ương biết, hướng dẫn doanh nghiệp./.

**Nơi nhận:**

- Như trên;
- Bộ trưởng (để báo cáo);
- TT. Nguyễn Sinh Nhật Tân (để báo cáo);
- Các đơn vị: XNK; AP;
- Lưu: VT, KHCN, thangngm.

**TL. BỘ TRƯỞNG**  
**KT. VỤ TRƯỞNG VỤ KHOA HỌC VÀ CÔNG NGHỆ**  
**PHÓ VỤ TRƯỞNG**



**Nguyễn Việt Tấn**

(Kèm theo Công văn số: **1 1 7 9** /BCT-KHCN ngày **09** tháng **05** năm 2022)

**Declaration of Conformity of \_\_\_\_\_ (Exporting Country or Regional Authority) to Recommend Manufacturers to Register in China**

General Administration of Customs of the People's Republic of China (GACC):

\_\_\_\_\_ (name of exporting country or regional authority) hereby recommends \_\_\_\_\_ (product category) manufacturing enterprise(s) to register in China and provides relevant materials.

It is hereby declared that the information of the recommended manufacturer(s) is true and complete, and can meet the relevant regulations of China and \_\_\_\_\_ (name of exporting country or region) and the *Regulations of the People's Republic of China on the Registration and Administration of Overseas Manufacturers of Imported Food*. Please register them.

Thanks for your cooperation.

\_\_\_\_\_ (name of exporting country or regional authority)

Seal:

Date:

(Kèm theo Công văn số: 1 1 7 9 /BCT-KHCN ngày 09 tháng 05 năm 2022)

**CỘNG HÒA XÃ HỘI CHỦ NGHĨA VIỆT NAM/  
SOCIALIST REPUBLIC OF VIETNAM  
Độc lập - Tự do - Hạnh phúc  
Independence - Freedom – Happiness**

....., ngày..... tháng.... năm..../Date

**BẢN THUYẾT MINH**

**Điều kiện bảo đảm an toàn thực phẩm của cơ sở sản xuất thực phẩm**  
*Document of compliance with food safety regulations*

(Điền bằng tiếng Việt và tiếng Anh)

**I- THÔNG TIN CHUNG/General information**

1. Tên cơ sở sản xuất/*Name of manufacturer* (Tiếng Việt và Tiếng Anh theo Giấy chứng nhận đăng ký kinh doanh hoặc Giấy chứng nhận đăng ký doanh nghiệp):

.....

2. Giấy đăng ký kinh doanh hoặc quyết định thành lập/*Business registration certificate or establishment decision*:

.....

Mã số doanh nghiệp/*Registration number*: .....

Số đăng ký doanh nghiệp (Mã số thuế):.....

4. Địa chỉ nơi đặt trụ sở/*Address of head office*:

.....

5. Địa chỉ cơ sở sản xuất/*Address of production place*:

.....

6. Năm bắt đầu hoạt động/*Time to start operating (year)*:

7. Công suất thiết kế/*Design capacity*:

8. Sản lượng sản xuất (thống kê 3 năm trở lại đây)/*Production output (last 3 years statistics)*: .....

9. Thị trường tiêu thụ chính/*Main consumer market*: .....

10. Loại hàng hóa dự định đăng ký xuất khẩu và mã HS tương ứng:.....

11. Đính kèm bản sao (có xác nhận của doanh nghiệp) Giấy chứng nhận cơ sở đủ điều kiện an toàn thực phẩm hoặc một trong các loại giấy chứng nhận theo Điểm k, Điều 12 của Nghị định số 15/2018/NĐ-CP ngày 02 tháng 02 năm 2018 của Chính phủ quy định chi tiết thi hành một số điều của Luật An toàn thực phẩm tương ứng với loại sản phẩm mong muốn đăng ký.

## II. MÔ TẢ VỀ SẢN PHẨM/ *PRODUCT DESCRIPTION*

TT	Tên sản phẩm <i>/Name of product</i>	Nguyên liệu/Input materials		Cách thức đóng gói và thông tin ghi trên bao bì/ <i>Packing method and information on the package</i>
		Nguyên liệu (Material name)	Nguồn gốc xuất xứ (Origin)	

## III. TÓM TẮT HIỆN TRẠNG ĐIỀU KIỆN CƠ SỞ SẢN XUẤT/ *SUMMARY OF CURRENT CONDITION OF PRODUCTION FACILITIES*

### 1. Nhà xưởng, trang thiết bị/ *Factory, equipment*

- Tổng diện tích các khu vực sản xuất/ *Total area of production* .....m<sup>2</sup>, trong đó/in which:

+ Khu vực tiếp nhận nguyên liệu/ *Material receiving area*: .....m<sup>2</sup>

+ Khu vực sản xuất/ *Production area*: .....m<sup>2</sup>

+ Khu vực đóng gói thành phẩm/ *Finished product packing area*: .....m<sup>2</sup>

+ Khu vực bảo quản thành phẩm/ *Finished product storage area*: .....m<sup>2</sup>

+ Khu vực sản xuất khác/ *Other production areas*: .....m<sup>2</sup>

- Sơ đồ bố trí mặt bằng sản xuất/ *Layout plan of production site*:

### 2. Trang thiết bị chính/ *Main equipment*

Tên thiết bị/ <i>Name of equipment</i>	Số lượng/ <i>Quantity</i>	Nước sản xuất/ <i>The origin</i>	Tổng công suất/ <i>Total capacity</i>	Năm bắt đầu sử dụng/ <i>Year started using</i>

### 3. Hệ thống phụ trợ/ *Auxiliary system*

- Nguồn nước đang sử dụng/ *Water source in use*

Nước máy công cộng/ *Public tap water*

Nước giếng khoan/ *Well water*

Hệ thống xử lý/ *Treatment system*: Có/ *Yes*  Không/ *No*

Phương pháp xử lý/ *Treatment method*:

.....

- Nguồn nước đá sử dụng (nếu có)/ *Source of ice used (if any)*

Tự sản xuất/ *Self-produced*  Mua ngoài/ *Purchased*

Phương pháp kiểm soát chất lượng nước đá/ *Method of controlling ice*

*quality*:

.....  
.....

### 4. Hệ thống xử lý chất thải/ *Waste treatment system*

Cách thức thu gom, vận chuyển, xử lý/ *Method of collection, transportation and treatment*:

.....  
.....  
5. Người sản xuất/*Manpower*

- Tổng số/*Total*: .....người/*person(s)*, trong đó/*in which*
  - + Lao động trực tiếp/*Direct labor*: .....người/*person(s)*.
  - + Lao động gián tiếp/*Indirect labor*: .....người/*person(s)*.
- Số người (chủ cơ sở, người trực tiếp sản xuất, kinh doanh) được kiểm tra sức khỏe theo quy định/*Number of people (owners of establishments, people directly engaged in production and business) who are checked for health according to regulations*:  
.....
- Số người (chủ cơ sở, người trực tiếp sản xuất, kinh doanh) được cấp giấy xác nhận kiến thức về ATTP/*Number of people (owners of establishments, people directly engaged in production and business) who are granted certificates of knowledge about food safety*:  
.....
- Số người (chủ cơ sở, người trực tiếp sản xuất, kinh doanh) được miễn cấp giấy xác nhận kiến thức về ATTP/*Number of people (owners of establishments, people directly engaged in production and business) exempted from issuance of certificates of food safety knowledge*:  
.....

6. Vệ sinh nhà xưởng, trang thiết bị/*Cleaning factory, equipment*

- Tần suất làm vệ sinh/*Cleaning frequency*:
- Nhân công làm vệ sinh/*Cleaning workers*: .....người/*person(s)*; trong đó/*in which*:
  - Nhân công của cơ sở/*Employees of the establishment*: .....
  - Nhân công thuê ngoài/*Outsourced workers*:

7. Danh mục các loại hóa chất, phụ gia/ chất bổ sung, chất tẩy rửa-khử trùng sử dụng/*List of chemicals, additives / supplements, detergents-disinfectants used*:

Tên hóa chất/ <i>Product name</i>	Thành phần chính/ <i>Main ingredient</i>	Nguồn gốc/ xuất xứ/ <i>The origin</i>	Mục đích sử dụng/ <i>Purpose of use</i>	Nồng độ/ <i>Concentration</i>
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8. Hệ thống quản lý chất lượng đang áp dụng (HACCP, ISO,.....)/ *Quality management system being applied (HACCP, ISO,...)*:

9. Phòng kiểm nghiệm/*Testing Laboratory*

- Của cơ sở/*Establishment's Lab*
- Các chỉ tiêu PKN của cơ sở có thể phân tích/*The criteria can be analyzed*: .....
- .....
- Thuê ngoài/*Outsourced Lab*
- Tên những Phòng thử nghiệm gửi phân tích/*Name of Lab*: .....
- .....

10. Kiểm soát dịch hại/*Pest control*

- Phân tích, xác định mối nguy dịch hại trong quá trình sản xuất và lưu giữ, hoặc ủy thác cho các tổ chức chuyên môn thực hiện/*Identification of possible harmful*

organisms in the process of production and storage, or entrustment of professional institutions to carry out this work

.....

- Các biện pháp trong quá trình sản xuất và bảo quản để sản phẩm không bị nhiễm dịch hại, theo dõi kiểm dịch dịch hại/ Measures during production and storage to prevent products from being infected by pests, monitor quarantine pests

.....

11. Doanh nghiệp sẵn có và cam kết tuân thủ các yêu cầu về an toàn thực phẩm của Trung Quốc/ Availability and commitment to comply with China's food safety requirements

Tên tiêu chuẩn/Name of standard	
1. Tiêu chuẩn An toàn Thực phẩm Quốc gia Sản xuất Thực phẩm Quy tắc Vệ sinh Chung (GB14881-2013). <i>National Food Safety Standard Food Production General Hygiene Code (GB14881-2013)</i>	Có/Yes <input type="checkbox"/> Không/No <input type="checkbox"/>
2. Tiêu chuẩn Quốc gia của Cộng hòa Nhân dân Trung Hoa: Tiêu chuẩn Vệ sinh Nước uống (GB5749-2006). <i>National Standard of the People's Republic of China: Sanitation Standard for Drinking Water" (GB5749-2006).</i>	Có/Yes <input type="checkbox"/> Không/No <input type="checkbox"/> Không cần/ NA <input type="checkbox"/>
3. Giới hạn tiêu chuẩn an toàn thực phẩm quốc gia của vi khuẩn gây bệnh trong thực phẩm (GB29921-2013) Bảng 1 <i>National Food Safety Standard Limits of Pathogenic Bacteria in Foods (GB29921-2013) Table 1</i>	Có/Yes <input type="checkbox"/> Không/No <input type="checkbox"/>
4. Tiêu chuẩn An toàn Thực phẩm Quốc gia về Sử dụng Phụ gia Thực phẩm (GB2760-2014). <i>National Food Safety Standard for Use of Food Additives (GB2760-2014).</i>	Có/Yes <input type="checkbox"/> Không/No <input type="checkbox"/> Không cần/ NA <input type="checkbox"/>
5. Giới hạn tiêu chuẩn an toàn thực phẩm quốc gia của độc tố nấm mốc trong thực phẩm (GB 2761-2017). <i>National Food Safety Standard Limits of Mycotoxins in Foods (GB 2761-2017).</i>	Có/Yes <input type="checkbox"/> Không/No <input type="checkbox"/>
6. Tiêu chuẩn An toàn Thực phẩm Quốc gia Giới hạn của Chất gây ô nhiễm trong Thực phẩm (GB2762-2017) <i>National Food Safety Standard Limits of Contaminants in Food (GB2762-2017)</i>	Có/Yes <input type="checkbox"/> Không/No <input type="checkbox"/>
7. Tiêu chuẩn An toàn Thực phẩm Quốc gia về Giới hạn Dư lượng Tối đa của Thuốc trừ sâu trong Thực phẩm (GB 2763-2021). <i>National Food Safety Standard for Maximum Residue Limits of Pesticides in Foods (GB 2763-2021).</i>	Có/Yes <input type="checkbox"/> Không/No <input type="checkbox"/>
8. Hệ thống phân tích mối nguy và điểm kiểm soát tới hạn (HACCP) Yêu cầu chung đối với doanh nghiệp sản xuất thực phẩm" (GB / T 27341-2009) <i>Hazard Analysis and Critical Control Points (HACCP) System General Requirements for Food Production Enterprises" (GB/T 27341-2009)</i>	Có/Yes <input type="checkbox"/> Không/No <input type="checkbox"/>
9. Tiêu chuẩn quy định cho từng nhóm thực phẩm/nông	Có/Yes <input type="checkbox"/>

sản đăng ký xuất khẩu/ Standards specified for each group of food/agricultural products registered for export. (Liệt kê/List) .....	Không/No <input type="checkbox"/> Không có/ NA <input type="checkbox"/>
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Chúng tôi cam kết các thông tin nêu trên là đúng sự thật/*We undertake that the above information is true.*

**ĐẠI DIỆN CƠ SỞ/ REPRESENTATIVE OF FACILITIES**  
(Ký tên, đóng dấu/*Signature and seal*)



## Conditions and Key Points of Control Inspection for Registration of Overseas Production Enterprises of Imported Edible Oils and Oil Seeds

Registration No.:

Enterprise Name:

Address:

Date of Filling:

Notes:

1. In accordance with the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs), the overseas edible oils and oil seeds production enterprises applying for registration with China shall establish effective food safety and hygiene management and protection system to ensure that the food exported to China complies with the relevant laws and regulations of China and the national food safety standards, and meets the relevant inspection and quarantine requirements agreed upon by the General Administration of Customs and the competent authorities of the countries (regions) where they are located. This form is for the foreign edible oils and oil seeds to conduct official inspection on edible oil and oil seeds production enterprises according to the listed main conditions and basis and against the inspection points. At the same time, edible oil and oil seeds production enterprises shall fill in and submit information to support the application form according to the listed main conditions and basis, and can also conduct self-inspection against the inspection points for

self-evaluation before applying for registration.

2. Foreign competent authorities and foreign edible oil and oil seeds production enterprises must make a truthful judgment of conformity according to the actual situation of the control inspection.

3. The submitted materials shall be truly filled out in Chinese or English. The Appendix shall be numbered, and their numbers and contents shall accurately correspond to the item numbers and contents in the column of "Filling Requirements and Supporting Materials". The list of supporting materials shall be attached.

4. Edible oils refer to the single products or mixtures of vegetable oils prepared from edible vegetable oil seeds for processing or consumption as well as vegetable oils processed in one or several ways in refining and extraction. Oil Seeds refer to the kernels of oil seeds vegetables used to squeeze edible vegetable oil, such as *Arachis hypogaea* for oil and sesame seeds.

Items	Conditions and bases	Filling requirements and supporting materials	Key points for review	Conformity determination	Remarks
<b>1. Enterprise Overview</b>					
1.1. Enterprise Overview	1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration	1.1.1 Fill out the: 1. form of basic information of overseas production enterprises of imported edible oils and oil seeds; and 1.1.2 An enterprise shall provide the production and operation information in the past 2 years (or information since the establishment of the enterprise in case of establishment for less than 2 years), including the	1. Enterprises should truthfully fill in the information. The basic information should be consistent with that submitted by the competent authority of the exporting country and with the actual production and processing. 2. The edible oils and oil seeds to be exported to China shall conform to the product scope	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

	<p>of Customs)  2. Relevant Inspection and Quarantine Protocol signed between the competent authority of the applicant country and the General Administration of Customs.</p>	<p>production capacity, annual actual output (by variety), export volume (if any, by variety and country), etc.</p>	<p>stipulated in relevant agreements, protocols, and memorandums on inspection and quarantine.</p>	
<p>1.2 Management system</p>	<p>1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)  2. Relevant Inspection and Quarantine Protocol signed between the competent authority of the applicant country and the General Administration of Customs.</p>	<p>1.2 Enterprises shall provide management system documents in terms of phytosanitary prevention and control, food safety management, personnel management, chemical use, raw material acceptance, storage management, finished product export inspection, recall of unqualified products, traceability management, etc.</p>	<p>The enterprise shall establish and effectively implement management procedure documents covering but not limited to the phytosanitary prevention and control, food safety management, personnel management, use of chemicals, acceptance of raw materials, warehouse management, an inspection of the finished product for export purposes, recall of nonconforming products, and traceability management.</p>	<p><input type="checkbox"/> Conforming  <input type="checkbox"/> Non-conforming</p>
<p>1.3 Management organization</p>	<p>1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas</p>	<p>1.3 Provide the information on the personnel assigned by the enterprise management organization and the departments or posts related to phytosanitary and food safety management.</p>	<p>The enterprise shall set up a department or post responsible for the management of plant health and food safety, and shall have management personnel with the background of these</p>	<p><input type="checkbox"/> Conforming  <input type="checkbox"/> Non-conforming</p>

	<p>Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)</p> <p>2. Protocol on Inspection and Quarantine of Edible Grains Exported to China signed by the competent authority of the applicant country and the General Administration of Customs.</p>			professions.	
<b>2. Enterprise Location and Workshop Layout</b>					
<p>2.1 Site Selection and Plant Environment</p>	<p>1. Articles 3.1 and 3.2 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 3.2 in the National Food Safety Standard— Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p>	<p>2.1.1 Provide a plant plan, indicating the names of different operation areas.</p> <p>2.1.2 The ground used for stacking and drying oil seeds shall not pollute food vegetable oil seeds, such as asphalt ground.</p>	<p>1. The plant layout meets the needs of production and processing.</p> <p>2. There is no pollution source around the plant.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>	
<p>2.2 Workshop Layout</p>	<p>1. Article 4.1 of National Food Safety Standards - General Hygienic</p>	<p>2.2 Provide workshop plan. The edible oil filling area shall be separated from other operation areas</p>	<p>1. There shall be no factors that may cause contamination to products around the growing area</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>	

	<p>Regulation for Food Production (GB 14881)</p> <p>2. Articles 4.2 and 4.3 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p>	to prevent cross contamination.	of the enterprise	
<b>3. Facility and Equipment</b>				
3.1 Production and Processing Equipment	<p>1. Article 5.2.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 5.4 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p>	<p>3.1 Provide a list of main production equipment and facilities and design production processing capacity.</p>	<p>1. The enterprise should be equipped with production and processing equipment suitable for the production and processing capacity.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA
3.2 Storage Facility	<p>Article 10 of National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 5.4, 5.5, 5.6, and 5.7 in the National Food Safety Standard—Specification for</p>	<p>3.2 Provide information on storage tank, warehouse or goods yard.</p>	<p>1 Enterprises shall establish relatively independent and closed storage facilities suitable for production. The temperature, humidity, sanitation, and other conditions in the storage facilities shall be suitable for product storage.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA

	Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)				
<b>4. Water/Ice/Steam</b>					
4.1 Water/ice/steam for production and processing (if applicable)	<p>1. National Food Safety Standard—Standard for Drinking Water Quality (GB 5749)</p> <p>2. Article 5.2 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p> <p>3. Articles 5.1. of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p>	<p>4.1.1 Provide the required materials for steam condensation used in edible oil processing in direct contact with the product. (If applicable)</p>	<p>The enterprise shall inspect the water quality of production water (if used) to ensure it meets safety requirements.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
<b>5. Raw and Auxiliary Materials and Packaging Materials</b>					
5.1 Acceptance of Raw and Auxiliary Materials	<p>1. Article 7 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p>	<p>5.1 Provide the acceptance measures, acceptance criteria, acceptance records, and harm-elimination records of raw materials.</p>	<p>1. The enterprise shall carry out plant quarantine and plant safety inspection of raw materials, or take necessary harm-elimination measures before they are delivered to the factory.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
5.2 Source of Raw Materials	<p>1. Table 1 in the National Food Safety Standard—Limit of Pathogens in</p>	<p>5.2.1 Provide the evidentiary material for the compliance of raw materials.</p>	<p>1. The raw materials used shall meet the requirements stipulated</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

<p>Food Products (GB 2921)</p> <p>2. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760)</p> <p>3. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761)</p> <p>4. National Food Safety Standard - Limit of Contaminants in Foods (GB 2762)</p> <p>5. National Food Safety Standard - Maximum Residue Limits for Pesticides in Food (GB 2763)</p> <p>6. National Food Safety Standard—Vegetable Oil (GB 2716)</p> <p>7. National Food Safety Standard—Edible Vegetable Oil Seeds (GB 19641)</p> <p>8. Regulations on Administration of Agricultural Genetically Modified Organisms Safety</p> <p>9. Measures for the Administration on the Inspection and Quarantine of the Genetically Modified</p>	<p>5.2.2 Provide materials to demonstrate that the raw materials purchased for the enterprise's production shall come from any area without the reporting of quarantine pests under close supervision of the Chinese government, and raw material suppliers shall have the qualifications required by the local regulations.</p> <p>5.2.3 Raw material types are genetically modified or non-genetically modified. Provide relevant evidentiary materials.</p>	<p>in Chinese laws and regulations, national food safety standards, relevant agreements, protocols, and memorandums on inspection and quarantine, and other provisions.</p> <p>2. Whether the enterprise has established raw material conformity assessment and implemented traceability management for the purchased raw materials in accordance with the requirements of the agreement.</p>	
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	Organism Entering and Exiting the Territory				
5.3 Packaging Materials	<p>1. Article 8.5 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 7.4 in the Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p>	<p>5.3.1 Provide proof that the inner and outer packaging materials are suitable for product packaging.</p> <p>5.3.2 Provide label styles for finished products to be exported to China. (If applicable)</p>	<p>1. Packaging materials do not affect food safety and product characteristics under specific storage and use conditions.</p> <p>2. Packaging labels shall meet the requirements of bilateral inspection and quarantine agreements, memorandums, and protocols.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p> <p><input type="checkbox"/> NA</p>	
<b>6 Production and Processing Control</b>					
6.1 Operation of food safety and hygiene control system	<p>1. Article 8 of National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 8.1 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p> <p>3. Hazard Analysis and Critical Control Point (HACCP) System - General Requirements for Food Processing Plant (GB/T 27341).</p>	<p>6.1.1 Provide the manufacturing process flow, indicate the critical control points (CCP) and the hazard control measures being taken.</p> <p>6.1.2 If the HACCP system is adopted, provide hazard analysis worksheet and HACCP Schedule, CCP monitoring record, deviation correction record, and verification record sample sheet (if applicable).</p>	<p>1. The production and processing technology and flows and major relevant process parameters of the enterprise shall be scientific and standardized to ensure product safety. Moreover, special hazard control measures shall be taken, or critical control points (CCP) shall be set, for any and all processes crucial to controlling safety risk.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p> <p><input type="checkbox"/> NA</p>	



6.2 Temperature Control	1. Article 7.3 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)	6.2.1 Temperature and moisture records during storage	1. Silos and storage tanks storing bulk raw materials shall be placed by separate warehouses and tanks according to different varieties and different quality grades. The temperature and moisture shall be inspected and recorded for oil seeds during storage.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA
6.3 Use of food additives and nutritional fortification substances (if applicable)	1. Article 7.3 of National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881) 2. Article 7.2 in the National Food Safety Standard— Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955) 3. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760) 4. National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods (GB 14880)	6.3 List of food additives and nutritional fortification substances used in production and processing (including designation, application, the volume of addition, etc.) (if applicable)	1. The food additives and nutritional fortification substances used in the production conform to China's regulations on the use of food additives.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA
<b>7.Cleaning and Sanitizing</b>				
7.1. Cleaning and Sanitizing	1. Article 8.2.1 of National Food Safety Standards - General Hygienic	7.1 Provide cleaning and disinfection equipment, washing and disinfectants	1. Cleaning and disinfection measures should be able to	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming

	Regulation for Food Production (GB 14881)	adapted to production (provide lists) and provide use records and storage records.	eliminate cross contamination and meet hygiene requirements.		
<b>8 Safety risk control</b>					
8.1Chemical Pollution Control	<p>1. Article 8.3 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 8.4 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p> <p>3. National Food Safety Standard - Limit of Contaminants in Foods (GB 2762)</p> <p>4. National Food Safety Standard—Maximum Residue Limits for Pesticides in Food (GB 2763)</p> <p>5. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760)</p> <p>6. National Food Safety Standard for the Use of Nutritional Fortification</p>	<p>8.1.1 Provide food safety risk control measures and relevant monitoring records for heavy metals, pesticide residues, and food additives (if used) in the product.</p> <p>8.1.2 Records of monitoring the key process parameters during the processing of edible oils and their products</p>	<p>1. Ensure compliance with the requirements of China and of the country of origin.</p> <p>2. Monitoring of process parameters</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	

	<p>Substances in Foods (GB 14880)</p> <p>7. National Food Safety Standard—Vegetable Oil (GB 2716)</p> <p>8. National Food Safety Standard—Edible Vegetable Oil Seeds (GB 19641)</p>				
<p>8.2 Physical contamination control</p>	<p>1. Article 8.4 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 8.5 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p>	<p>8.2 Provide control measures for foreign matter.</p>	<p>1. Screens, filters, metal detectors, etc. shall be equipped to control foreign matters, formulate operating specifications, and conduct monitoring effectively. The source of foreign matter found shall be analyzed in a timely manner and relevant control measures shall be taken.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>	
<p>8.3 Biocontamination control</p>	<p>1. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761)</p> <p>2. National Food Safety Standard—Limit of Pathogens in Food Products (GB 29921)</p>	<p>8.3 Provide the control measures for microbial risks in the product as well as the relevant monitoring records.</p>	<p>1. The product complies with the requirements of China and the country of origin.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p> <p><input type="checkbox"/> NA</p>	
<p>8.4 Disease-prone vector control</p>	<p>1. Article 6.4 of National Food Safety Standards - General Hygienic</p>	<p>8.4.1 Vector control measures against mosquitoes, mice, and other vectors established by enterprises throughout all</p>	<p>1. Insect and rat pests such as mosquitoes and flies shall be avoided to affect production</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>	

	Regulation for Food Production (GB 14881) 2. Articles 6.2 and 7.3 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)	production processes 8.4.2 Photos of the installed protective facilities such as screens, rat guards, air curtains, etc. in the closed production and storage places such as filling workshops and warehouses 8.4.3 Pest inspection records of oil seeds during storage, and corresponding treatment measures taken for mildew and worm-eaten found	safety and health. 2. Pest records of the oil seeds during storage	
8.5 Waste Management	1. Article 6.5 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	8.5 Provide waste management system and relevant disposal records.	1. Edible product containers and waste storage containers in the workshop shall be clearly marked and distinguished. 2. Waste should be stored separately and disposed of in time to avoid pollution to production.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA
<b>9. Product Traceability</b>				
9.1 Traceability and Recall	1. Article 11 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	9.1. Describe the product traceability procedure in a brief manner and take the batch number of a batch of finished products as an example to illustrate how to trace raw materials from finished products.	1. Traceability procedures should be established to realize the two-way traceability of the whole chain from raw materials, production, and processing processes to finished products.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming
9.2 Warehouse - in and out management	1. Article 11 and 14.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	9.2 Provide product warehouse-in and warehouse-out management.	1 Products shall be inspected before entering the warehouse, and the records of incoming inspection, storage, and delivery shall be well maintained and kept for at least 2 years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming

<b>10. Personnel Management and Training</b>			
10.1 Personnel Health and Hygiene Management	1. Article 6.3 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	10.1 Provide pre-employment health management and medical examination requirements for employees.	<p>1. Employees should have a medical examination and prove that they are suitable for working in food processing enterprises before employment.</p> <p>2. Employees shall have regular physical examinations and keep records.</p> <p style="text-align: right;"><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>
10.2 Personnel Training	1. Article 12 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	10.2 Provide annual training plans, contents, assessments and records for employees.	<p>1. The training shall cover relevant inspection and quarantine memorandums, agreements and protocols, Chinese regulations and standards, etc.</p> <p style="text-align: right;"><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>
10.3 Requirements for management personnel	1. Article 13.3 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	10.3 Provide the training records of management personnel on the relevant provisions of the laws and regulations on phytosanitary and food safety of the country/region where the exported products are located and of China and conduct on-site sampling inspection and Q&A when necessary.	<p>1. The business competence of the production and management personnel of the enterprise shall be adapted to the post requirements, familiar with the relevant provisions of phytosanitary and food safety laws and regulations in the country/region where it is located and China, and the requirements of the protocol and the Specification concluded by the two sides.</p> <p>2. Have qualifications and capabilities suitable for their work.</p> <p style="text-align: right;"><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>
<b>11. Self-inspection and Self-control</b>			

<p>11 Product inspection</p>	<p>1. Article 9 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)  2. Article 9 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)  3. National Food Safety Standard—Vegetable Oil (GB 2716)  4. National Food Safety Standard—Edible Oil Products (GB 15196)  5. National Food Safety Standard—Edible Vegetable Oil Seeds (GB 19641)  6. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760)  7. National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods (GB 14880)  8. National Food Safety Standard - Limit of Mycotoxins in Foods</p>	<p>11.1 Provide the items, indicators, inspection and quarantine methods, and frequency of plant quarantine and food safety inspection.  11.2 If the enterprise has its own laboratory, please submit the laboratory capability and qualification certificates; if the enterprise entrusts a third-party laboratory, please provide the qualification certificates of the entrusted laboratory.  11.3 Inspection and testing records</p>	<p>1. The enterprise shall carry out plant quarantine, food safety, and other tests on the products, ensuring that the results of tests meet the requirements of China. The test records shall be kept for no less than 2 years.  2. The enterprise shall be capable of inspecting and testing the phytosanitary and food safety or may entrust a qualified institution with such inspection and testing.</p>	<p><input type="checkbox"/> Conforming  <input type="checkbox"/> Non-conforming</p>	
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			<p>(GB 2761)  9. National Food Safety Standard - Limit of Contaminants in Foods (GB 2762)  10. National Food Safety Standard - Maximum Residue Limits for Pesticides in Food (GB 2763)  11. National Food Safety Standard—General Rules of Pre-packaged Food Labels (GB 7718)  12. National Food Safety Standard—General Rules for Nutrition Labeling of Prepackaged Foods (GB 28050)  13. National Food Safety Standard—Limited Concentrations of Radioactive Materials in Foods (GB 14882)</p>				
<b>12 Pest Control</b>							
12.1 Prevention and control of quarantine pests of concern to China	Bilateral inspection and quarantine memorandum, agreement, and protocol	12.1 Provide the list of quarantine pests of concern to China and the monitoring system and records.		1. The enterprise shall take effective measures during production and storage to prevent products from being infected by harmful organisms, monitor the quarantine pests of concern to China, and keep the monitoring		<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	

			records for at least 2 years.		
12.2 Identification of Pests	Bilateral inspection and quarantine memorandum, agreement, and protocol	12.2 Provide the records of pests found during production and storage as well as the records of identification made by itself or entrusted professional institutions.	1. The enterprise shall be capable of identifying pests found during the processing of production and storage or entrust a professional organization with the identification, and establish work records, which shall be kept for no less than 2years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
12.3 Pest control	Bilateral inspection and quarantine memorandum, agreement, and protocol	12.3 Provide the records of implementation of pest control measures in production and storage areas.	1. The enterprise shall implement pest control measures in production and storage areas on a regular basis or when necessary. Relevant control measures shall be documented, and the records shall be kept for at least 2 years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
12.4 Fumigation treatment (if necessary)	Bilateral inspection and quarantine memorandum, agreement, and protocol	12.4 Provide the fumigation treatment method as well as the qualification of the fumigation institution and personnel.	1. Fumigation treatment method shall meet the requirements of China, and the institution and personnel conducting fumigation shall have relevant qualifications or conditions.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
<b>13. Statement</b>					
13.1 Declaration by Enterprise	1. Articles 8 and 9 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)		1. Signature of legal person and company seal	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	



<p>13.2 Confirmation by Competent Authority</p>	<p>1. Articles 8 and 9 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)</p>		<p>1. Signature of principal and seal of competent authority</p>	<p><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>	
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## Conditions and Control Inspection Points for Registration of Foreign Enterprises Stuffed pastry products

Registration No.:

Enterprise Name:

Address:

Date of Filling:

Notes:

1. According to the Regulations on the Registration Administration of Overseas Manufacturers of Imported Food (Decree No.248 of the General Administration of Customs), the sanitary conditions of overseas manufacturers of Stuffed pastry products applying for registration in China shall conform to Chinese laws, regulations, standards and norms, and the requirements of the protocol on inspection and quarantine of Stuffed pastry products to be exported to China. This form is for the official inspection of Stuffed pastry products production enterprises by overseas competent officials of imported Stuffed pastry products according to the listed main conditions and basis against the review points; At the same time, the overseas Stuffed pastry products production enterprises shall fill in and submit supporting materials according to the listed main conditions and basis, and carry out self - inspection against the key points of review for self - assessment before the enterprise applies for registration.

2. Foreign competent authorities and foreign Stuffed pastry production enterprises must make a truthful judgment of conformity according to the actual situation of the control inspection.
3. The submitted materials shall be truly filled out in Chinese or English. The Appendix shall be numbered, and their numbers and contents shall accurately correspond to the item numbers and contents in the column of "Filling Requirements and Supporting Materials". The list of supporting materials shall be attached.
4. "Stuffed pastry products" refers to triticum or flour products. The skins of such products are processed with wheat flour or other starch-rich raw material flour and their stuffing is made of one or several raw materials such as livestock and poultry meat, fruits and vegetables, aquatic products, egg products, and dairy products from registered enterprises in China, with or without independently packaged seasoning bags. Such products are produced with processing technologies such as preparation, heating (or not heating) followed by quick-freezing, and cold (freezing) storage and can be consumed through simple treatment.

Items	Conditions and bases	Filling requirements and supporting materials	Key points for review	Conformity determination	Remarks
1.1. Enterprise Overview	1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General	<p><b>1. Enterprise Overview</b></p> <p>1.1.1 Fill out the: 1. form of basic information of overseas production enterprises of imported Stuffed pastry products. 1.1.2 An enterprise shall provide the production and operation information in the past 2 years (or information since the</p>	1. Enterprises should truthfully fill in the information. The basic information should be consistent with that submitted by the competent authority of the exporting country and with the actual production and processing. 2. Stuffed pastry products to be	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

	<p>Administration of Customs) 2. Protocol on Inspection and Quarantine of Stuffed pastry products Exported to China signed by the competent authority of the applicant country and the General Administration of Customs.</p>	<p>establishment of the enterprise in case of establishment for less than 2 years), including the production capacity, annual actual output (by variety), export volume (if any, by variety and country), etc.</p>	<p>exported to China shall conform to the product scope stipulated in relevant agreements, protocols, and memorandums on inspection and quarantine of Stuffed pastry products to be exported to China.</p>	
<p>1.2 Management system</p>	<p>1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)</p>	<p>1.2 Enterprises shall provide management system documents in terms of phytosanitary prevention and control, food safety management, personnel management, chemical use, raw material acceptance, storage management, finished product export inspection, recall of unqualified products, traceability management, etc.</p>	<p>The enterprise shall establish and effectively implement management procedure documents covering but not limited to the phytosanitary prevention and control, food safety management, personnel management, use of chemicals, acceptance of raw materials, warehouse management, an inspection of the finished product for export purposes, recall of nonconforming products, and traceability management.</p>	<p><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>
<p>1.3 Management organization</p>	<p>1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs) 2. Protocol on Inspection</p>	<p>1.3 Provide the information on the personnel assigned by the enterprise management organization and the departments or posts related to phytosanitary and food safety management.</p>	<p>The enterprise shall set up a department or post responsible for the management of plant health and food safety, and shall have management personnel with the background of these professions.</p>	<p><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>

	and Quarantine of Stuffed pastry products Exported to China signed by the competent authority of the applicant country and the General Administration of Customs.				
<b>2. Enterprise Location and Workshop Layout</b>					
2.1 Site Selection and Plant Environment	1. Articles 3.1 and 3.2 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881) 2. Article 4.2 in the National Food Safety Standard—Quick-frozen Food Made of Wheat Flour and Rice (GB 19295)	2.1.1 Provide a plant plan, indicating the names of different operation areas. 2.1.2 Provide pictures of the environment of the area where the plant is located, indicating the ambient information (urban, suburban, industrial, agricultural, and residential areas).	1. The plant layout meets the needs of production and processing. 2. There is no pollution source around the plant.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
2.2 Workshop Layout	1. Article 4.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	2.2 Provide a workshop plan, indicating people flow, material flow, water flow, processing flow, and different cleaning areas.	1. The workshop shall be adapted to the production capacity and the arrangement of the equipment in terms of its area and height, conform to the technological process and safety and hygiene requirements of the processed products, and prevent cross contamination. 2. Openable doors and windows in the workshop and access to the outside shall be provided with facilities for preventing insects,	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

					rats, birds, and bats.	
<b>3. Facility and Equipment</b>						
3.1 Production and Processing Equipment	1. Article 5.2.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	3.1 Provide a list of main equipment and facilities and design processing capacity.	1. The enterprise should be equipped with production and processing equipment suitable for the production capacity.			<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming
3.2 Storage Facility	1. Article 10 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	3.2 Please describe the temperature control requirements and monitoring methods if there is a cold storage. (If applicable)	1. Storage facilities shall meet the basic requirements for product storage as well as the requirements for preventing insects, temperature control, and humidity control.			<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming
<b>4. Water/Ice/Steam</b>						
4.1 Water/ice/steam for production and processing (if applicable)	1. National Food Safety Standard—Standard for Drinking Water Quality (GB 5749) 2. Articles 5.1.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	4.1.1 Provide photos of self-provided water sources or secondary water supply facilities and explain whether there are food protection measures such as assigning specific persons for management and locking. (if applicable) 4.1.2 Provide a monitoring plan for water used in production and processing and ice/steam (where applicable) in direct contact with food, including bacteriological inspection items, methods, frequency, records, inspection results. 4.1.3 Provide boiler additives	1. The production water monitoring plan shall cover all water outlets in the plant. 2. Whether the projects and methods conform to the requirements of the National Food Safety Standards for Drinking Water Quality (GB 5749) 3. Hygiene control procedures shall be formulated and implemented for the secondary water supply facilities, and appropriate food protection measures shall be in place. 4. Boiler additives used in the production of steam in direct			<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA

		used in the production of steam in direct contact with food and explain whether they meet the requirements of food production and processing.	contact with food shall meet the requirements of food production and processing.	
<b>5. Raw and Auxiliary Materials and Packaging Materials</b>				
5.1 Acceptance and control of raw materials and excipients	<p>1. Article 7 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 3.1 in the National Food Safety Standard—Quick-frozen Food Made of Wheat Flour and Rice (GB 19295)</p>	<p>5.1 Provide acceptance measures for raw materials and additives, including acceptance standards and methods.</p>	<p>1. Acceptance standards for raw materials and additives, and their compliance with the requirements of Chinese laws and standards.</p> <p>2. Before the raw materials are allowed to enter, the enterprise shall check the plant quarantine and plant safety of the raw materials, or take necessary pest control measures to ensure that the raw materials meet the requirements of work safety, and establish the records of acceptance and pest control, which shall be kept for no less than 2 years.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>
5.2 Source of Raw Materials	<p>1. National Food Safety Standard—Limit of Pathogens in Food Products (GB 29921)</p> <p>2. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760)</p> <p>3. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761)</p> <p>4. National Food Safety</p>	<p>5.2.1 Provide the test report on the latest product conforming to China's national food safety standards. (If applicable)</p> <p>5.2.2 Provide materials to demonstrate that the raw materials purchased for the enterprise's production shall come from any area without the reporting of quarantine pests under close supervision of the</p>	<p>1. The raw materials used shall meet the requirements stipulated in Chinese laws and regulations, national food safety standards, relevant agreements, protocols, and memorandums on inspection and quarantine, and other provisions of 'Stuffed pastry products exported to China.</p> <p>2. Whether the enterprise has established raw material</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>

	<p>Standard - Limit of Contaminants in Foods (GB 2762)</p> <p>5. National Food Safety Standard - Maximum Residue Limits for Pesticides in Food (GB 2763)</p> <p>6. National Food Safety Standard—Grains (GB 2715)</p>	<p>Chinese government, and raw material suppliers shall have the qualification required by the local regulations.</p>	<p>conformity assessment and implemented traceability management for the purchased raw materials in accordance with the requirements of the agreement.</p>	
<p>5.3 Food additives (if applicable)</p>	<p>1. Article 7.3 of National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760)</p>	<p>5.3 List of food additives used in production and processing (including the name, purpose and added amount, etc.).</p>	<p>1. The food additives used in the production conform to China's regulations on the use of food additives.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p> <p><input type="checkbox"/> NA</p>
<p>5.4 Packaging Materials</p>	<p>1. Article 8.5 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 4.1 in the National Food Safety Standard—Quick-frozen Food Made of Wheat Flour and Rice (GB 19295)</p> <p>3. Relevant bilateral inspection and quarantine agreements, memorandums and protocols</p>	<p>5.4.1 Provide proof that the inner and outer packaging materials are suitable for product packaging.</p> <p>5.4.2 Provide label styles for finished products to be exported to China.</p>	<p>1. Packaging materials do not affect food safety and product characteristics under specific storage and use conditions.</p> <p>2. Packaging labels shall meet the requirements of bilateral inspection and quarantine agreements, memorandums, and protocols.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>
<p><b>6 Production and Processing Control</b></p>				



6.1 Establishment and Operation of HACCP System	1. National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881) 2. Hazard Analysis and Critical Control Point (HACCP) System - General Requirements for Food Processing Plant (GB/T 27341).	6.1.1 Provide the production and processing flow chart, hazard analysis worksheet, and HACCP schedule of all products to be exported to China. 6.1.2 Provide sample tables of CCP monitoring records, correction records, and verification records.	1. Biological, physical and chemical hazards should be analyzed and effectively controlled in the HACCP program. 2. The production process flow should be reasonable to avoid cross contamination. 3. The setting of CCPs should be scientific and feasible, and corrective and verification measures should be appropriate.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA
6.2 Mycotoxins control	1. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761) 2. Article 4.2 in the National Food Safety Standard—Quick-frozen Food Made of Wheat Flour and Rice (GB 19295)	6.2 Provide the sampling inspection report that the mycotoxins in the products produced, processed, and stored meet the national food safety standards of China.	1. Whether the control system of mycotoxins in the products after production and processing and of the stored products is reasonable in the processing plant. 2. The test results shall conform to China's national food safety standards.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA
6.3 Use of food additives and nutritional fortification substances (if applicable)	1. Article 7.3 of National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881) 2. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760) 3. National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods (GB 14880)	6.3 Provide the manufacturing process, product monitoring plan, and monitoring results.	1. The test results shall conform to China's national food safety standards.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA

<b>7. Cleaning and Disinfection</b>			
7.1 Cleaning and Disinfection	1. Article 8.2.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	7.1 Provide cleaning and disinfection measures, including cleaning and disinfection methods and frequency, and verification of cleaning and disinfection effects.	1. Cleaning and disinfection measures should be able to eliminate cross contamination and meet hygiene requirements.  <input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming
<b>8. Control of Chemicals, Waste and Damage by Insects and Rats</b>			
8.1 Control of Chemicals	1. Article 8.3 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	8.1 Briefly describe the chemical use and storage requirements.	1. The chemical management system is reasonable and can effectively prevent the chemicals used from contaminating the products.  <input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA
8.2 Management of physical contamination	1. Article 8.4 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881) 2. Article 3.5 in the National Food Safety Standard— Quick-frozen Food Made of Wheat Flour and Rice (GB 19295)	8.2 Provide the management system to prevent physical contamination and relevant treatment records.	1. A management system for preventing foreign matter contamination shall be established to analyze possible pollution sources and pollution routes and corresponding control plans and control procedures shall be developed. 2. Measures such as equipment maintenance, hygiene management, on-site management, migrant management, and processing supervision shall be taken to the greatest extent to reduce the risk of food contamination by foreign matters  <input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming

				such as glass, metal, and plastic. 3. Effective measures such as setting screens, collectors, magnets, and metal detectors shall be taken to reduce the risk of food contamination by metals or other foreign matters.	
8.3 Control of Damage by Insects and Rats	1. Article 6.4 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	8.3 Provide control methods and layout plans for damage by insects. If the control is undertaken by a third party, provide the qualification of the third party.	8.3 Provide control methods and layout plans for damage by insects. If the control is undertaken by a third party, provide the qualification of the third party.	1. Insect and rat pests such as mosquitoes and flies shall be avoided to affect production safety and health.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming
8.4 Waste Management	1. Article 6.5 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	8.4 Provide waste management system and relevant disposal records.	8.4 Provide waste management system and relevant disposal records.	1. Edible product containers and waste storage containers in the workshop shall be clearly marked and distinguished. 2. Waste should be stored separately and disposed of in time to avoid pollution to production.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming
<b>9. Product Traceability</b>					
9.1 Traceability and Recall	1. Article 11 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	9.1. Describe the product traceability procedure in a brief manner and take the batch number of a batch of finished products as an example to illustrate how to trace raw materials from finished products.	9.1. Describe the product traceability procedure in a brief manner and take the batch number of a batch of finished products as an example to illustrate how to trace raw materials from finished products.	1. Traceability procedures should be established to realize the two-way traceability of the whole chain from raw materials, production, and processing processes to finished products.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming
9.2 Warehouse in and out management	1. Article 11 and 14.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB	9.2 Provide product warehouse-in and warehouse-out management.	9.2 Provide product warehouse-in and warehouse-out management.	1 Products shall be inspected before entering the warehouse, and the records of incoming inspection, storage, and delivery shall be well maintained and kept	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming

	14881)			for at least 2 years.	
<b>10. Personnel Management and Training</b>					
10.1 Personnel Health and Hygiene Management	1. Article 6.3 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	10.1 Provide pre-employment health management and medical examination requirements for employees.	1. Employees should have a medical examination and prove that they are suitable for working in food processing enterprises before employment. 2. Employees shall have regular physical examinations and keep records.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
10.2 Personnel Training	1. Article 12 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	10.2 Provide annual training plans, contents, assessments and records for employees.	1. The training shall cover the memorandum, agreement, and protocol, Chinese regulations, and standards of inspection and quarantine of Stuffed pastry products exported to China.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
10.3 Requirements for management personnel	1. Article 13.3 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	10.3 Provide the training records of management personnel on the relevant provisions of the laws and regulations on phytosanitary and food safety of the country/region where the exported products are located and of China and conduct on-site sampling inspection and Q&A when necessary.	1. The business competence of the production and management personnel of the enterprise shall be adapted to the post requirements, familiar with the relevant provisions of phytosanitary and food safety laws and regulations in the country/region where it is located and China, and the requirements of the protocol and the Specification for the Stuffed pastry products concluded by the two sides. 2. Have qualifications and capabilities suitable for their	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

			work.	
<b>11. Self-inspection and Self-control</b>				
11. Finished Product Inspection	<p>1. Article 9 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. National Food Safety Standard—Quick-frozen Food Made of Wheat Flour and Rice (GB 19295)</p> <p>3. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760)</p> <p>4. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761)</p> <p>5. National Food Safety Standard - Limit of Contaminants in Foods (GB 2762)</p> <p>6. National Food Safety Standard - Maximum Residue Limits for Pesticides in Food (GB 2763)</p>	<p>11.1 Provide items, indicators, methods and frequency of finished product inspection.</p> <p>11.2 If the enterprise has its own laboratory, please submit the laboratory capability and qualification certificates; if the enterprise entrusts a third-party laboratory, please provide the qualification certificates of the entrusted laboratory.</p>	<p>1. The enterprise shall carry out plant quarantine, food safety, and other tests on the products, ensuring that the results of tests meet the requirements of China. The test records shall be kept for no less than 2 years.</p> <p>2. The enterprise shall be capable of inspecting and testing the phytosanitary and food safety or may entrust a qualified institution with such inspection and testing.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>
<b>12 Pest Control</b>				
12.1 Prevention and control of quarantine pests of concern to China		12.1 Provide the list of quarantine pests of concern to China and the monitoring system and records.	<p>1. The enterprise shall take effective measures during production and storage to prevent products from being infected by harmful organisms, monitor the quarantine pests of concern to China, and keep the monitoring</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p> <p><input type="checkbox"/> NA</p>

			records for at least 2 years.		
12.2 Identification of Pests		12.2 Provide the records of pests found during production and storage as well as the records of identification made by entrusted professional institutions.	1. The enterprise shall be capable of identifying pests found during the processing of production and storage or entrust a professional organization with the identification, and establish work records, which shall be kept for no less than 2years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
12.3 Pest control		12.3 Provide the records of implementation of pest control measures in production and storage areas.	1. The enterprise shall implement pest control measures in production and storage areas on a regular basis or when necessary. Relevant control measures shall be documented, and the records shall be kept for at least 2 years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
12.4 Fumigation treatment (if necessary)		12.4 Provide the fumigation treatment method as well as the qualification of the fumigation institution and personnel.	1. Fumigation treatment method shall meet the requirements of China, and the institution and personnel conducting fumigation shall have relevant qualifications or conditions.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
<b>13. Statement</b>					
13.1 Declaration by Enterprise	1. Articles 8 and 9 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)			1. Signature of legal person and company seal	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming
13.2 Confirmation	1. Articles 8 and 9 of the Provisions of the People's			1. Signature of principal and seal of competent authority	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming

by Competent Authority	Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)			
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## Conditions and Key Points of Control Inspection for Registration of Imported Grain milling industrial products and Malt Overseas Manufacturers

Registration No.:

Enterprise Name:

Address:

Date of Filling:

Notes:

1. According to the Regulations on the Registration Administration of Overseas Manufacturers of Imported Food (Decree No.248 of the General Administration of Customs), the sanitary conditions of overseas manufacturers of grain milling industrial products and malt production enterprises applying for registration in China shall conform to Chinese laws, regulations, standards and norms, and the requirements of the Protocol on Inspection and Quarantine of Grain milling industrial products and malt production to be exported to China. This form is for the foreign competent authorities of imported Grain milling industrial products and Malt to conduct official inspection on production enterprises of Grain milling industrial products and Malt according to the listed main conditions and basis and against the examination points. At the same time, foreign production enterprises of Grain milling industrial products and Malt shall fill in and submit information to support the application form according to the listed main conditions and basis, and can also conduct self-inspection against the examination points for self-evaluation before applying for registration.

2. Overseas competent officials and overseas grain milling industrial products and malt production enterprises shall truthfully determine the conformity according to the actual situation of the control inspection.



3. The submitted materials shall be truly filled out in Chinese or English. The Appendix shall be numbered, and their numbers and contents shall accurately correspond to the item numbers and contents in the column of "Filling Requirements and Supporting Materials". The list of supporting materials shall be attached.

4. Grain milling industrial products and Malt refer to the fine powdered products edible by grinding and screening the seeds or root crops or tubers of cultivated plants such as cereals and potatoes, or malt products formed through hydrolytic processing.

Items	Conditions and bases	Filling requirements and supporting materials	Key points for review	Conformity determination	Remarks
<b>1. Enterprise Overview</b>					
1.1. Enterprise Overview	1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs) 2. Protocol on Inspection and Quarantine of Grain milling industrial products and Malt to Be Exported to China signed by the competent authority of the applicant state and the General Administration of	1.1.1 Fill out the: 1. form of basic information of overseas production enterprises of imported Grain milling industrial products and Malt. 1.1.2 An enterprise shall provide the production and operation information in the past 2 years (or information since the establishment of the enterprise in case of establishment for less than 2 years), including the production capacity, annual actual output (by variety), export volume (if any, by variety and country), etc.	1. Enterprises should truthfully fill in the information. The basic information should be consistent with that submitted by the competent authority of the exporting country and with the actual production and processing. 2. The Grain milling industrial products and Malt to be exported to China shall conform to the product scope stipulated in relevant agreements, protocols, and memorandums on inspection and quarantine of Grain milling industrial products and Malt to be exported to China.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

	Customs.				
1.2 Management system	<p>1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)</p> <p>2. Protocol on Inspection and Quarantine of Grain and Milling industrial products and Malt to Be Exported to China signed by the competent authority of the applicant state and the General Administration of Customs.</p>	<p>1.2 Enterprises shall provide management system documents in terms of phytosanitary prevention and control, food safety management, personnel management, chemical use, raw material acceptance, storage management, finished product export inspection, recall of unqualified products, traceability management, etc.</p>	<p>The enterprise shall establish and effectively implement management procedure documents covering but not limited to the phytosanitary prevention and control, food safety management, personnel management, use of chemicals, acceptance of raw materials, warehouse management, an inspection of the finished product for export purposes, recall of nonconforming products, and traceability management.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
1.3 Management organization	<p>1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)</p> <p>2. Protocol on Inspection and Quarantine of Grain and Milling industrial products and Malt to Be Exported to</p>	<p>1.3 Provide the information on the personnel assigned by the enterprise management organization and the departments or posts related to phytosanitary and food safety management.</p>	<p>The enterprise shall set up a department or post responsible for the management of plant health and food safety, and shall have management personnel with the background of these professions.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

	China signed by the competent authority of the applicant state and the General Administration of Customs.				
<b>2. Enterprise Location and Workshop Layout</b>					
2.1 Site Selection and Plant Environment	1. Articles 3.1 and 3.2 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	2.1.1 Provide a plant plan, indicating the names of different operation areas. 2.1.2 Provide pictures of the environment of the area where the plant is located, indicating the ambient information (urban, suburban, industrial, agricultural, and residential areas).	1. The plant layout meets the needs of production and processing. 2. There is no pollution source around the plant.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
2.2 Workshop Layout	1. Article 4.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	2.2 Provide a workshop plan, indicating people flow, material flow, water flow, processing flow, and different cleaning areas.	1. The workshop shall be adapted to the production capacity and the arrangement of the equipment in terms of its area and height, conform to the technological process and safety and hygiene requirements of the processed products, and prevent cross contamination. 2. Openable doors and windows in the workshop and access to the outside shall be provided with facilities for preventing insects, rats, birds, and bats.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
<b>3. Facility and Equipment</b>					
3.1 Production and Processing Equipment	1. Article 5.2.1 of National Food Safety Standards - General Hygienic	3.1 Provide a list of main equipment and facilities and design processing capacity.	1. The enterprise should be equipped with production and processing equipment suitable for	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

	Regulation for Food Production (GB 14881)			the production capacity.	
3.2 Storage Facility	1. Article 10 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	3.2 Please describe the temperature control requirements and monitoring methods if there is a cold storage. (If applicable)		1. Storage facilities shall meet the basic requirements for product storage as well as the requirements for preventing insects, temperature control, and humidity control.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming
<b>4. Water/Ice/Steam</b>					
4.1 Water/ice/steam for production and processing (if applicable)	1. National Food Safety Standard—Standard for Drinking Water Quality (GB 5749) 2. Articles 5.1.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	4.1.1 The enterprise shall ensure that the water quality complies with the requirements for production and processing, and shall provide the test report of water for production and processing as required. 4.1.2 Water for food processing and other water not in contact with food (such as indirect condensate, sewage, or wastewater) shall be conveyed in completely separated pipelines to avoid cross contamination.		The enterprise shall inspect the water quality of production water (if used) to ensure it meets safety requirements.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA
<b>5. Raw and Auxiliary Materials and Packaging Materials</b>					
5.1 Acceptance and control of raw materials and excipients	1. Article 7 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	5.1 Provide acceptance measures for raw materials and additives, including acceptance standards and methods.		1. Acceptance standards for raw materials and additives, and their compliance with the requirements of Chinese laws and standards. 2. Before the raw materials are allowed to enter, the enterprise shall check the plant quarantine and plant safety of the raw materials, or take	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming

				necessary pest control measures to ensure that the raw materials meet the requirements of work safety, and establish the records of acceptance and pest control, which shall be kept for no less than 2 years.		
5.2 Source of Raw Materials	<p>1. National Food Safety Standard—Limit of Pathogens in Food Products (GB 29921)</p> <p>2. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760)</p> <p>3. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761)</p> <p>4. National Food Safety Standard - Limit of Contaminants in Foods (GB 2762)</p> <p>5. National Food Safety Standard - Maximum Residue Limits for Pesticides in Food (GB 2763)</p>	<p>5.2.1 Provide the test report on the latest product conforming to China's national food safety standards. (If applicable)</p> <p>5.2.2 Provide materials to demonstrate that the raw materials purchased for the enterprise's production shall come from any area without the reporting of quarantine pests under close supervision of the Chinese government, and raw material suppliers shall have the qualification required by the local regulations.</p>	<p>1. The raw materials used shall meet the requirements stipulated in Chinese laws and regulations, national food safety standards, relevant agreements, protocols, and memorandums on inspection and quarantine, and other provisions of the grain milling industrial products and malt production.</p> <p>2. Whether the enterprise has established raw material conformity assessment and implemented traceability management for the purchased raw materials in accordance with the requirements of the agreement.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming		
5.3 Food additives (if applicable)	<p>1. Article 7.3 of National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. National Food Safety</p>	<p>5.3 List of food additives used in production and processing (including the name, purpose and added amount, etc.).</p>	<p>1. The food additives used in the production conform to China's regulations on the use of food additives.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA		

	Standards - Standard for the Use of Food Additives (GB 2760)				
5.4 Packaging Materials	1. Article 8.5 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881) 2. Relevant bilateral inspection and quarantine agreements, memorandums and protocols	5.4.1 Provide proof that the inner and outer packaging materials are suitable for product packaging. 5.4.2 Provide label styles for finished products to be exported to China.	1. Packaging materials do not affect food safety and product characteristics under specific storage and use conditions. 2. Packaging labels shall meet the requirements of bilateral inspection and quarantine agreements, memorandums, and protocols.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
<b>6 Production and Processing Control</b>					
6.1 Operation of food safety and hygiene control system	1. Article 8 of National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881) 2. Hazard Analysis and Critical Control Point (HACCP) System - General Requirements for Food Processing Plant (GB/T 27341).	6.1.1 Provide the manufacturing process flow, indicate the critical control points (CCP) and the hazard control measures being taken. 6.1.2 If the HACCP system is adopted, provide hazard analysis worksheet and HACCP Schedule, CCP monitoring record, deviation correction record, and verification record sample sheet (if applicable).	1. The production and processing technology and flows and major relevant process parameters of the enterprise shall be scientific and standardized to ensure product safety. Moreover, special hazard control measures shall be taken, or critical control points (CCP) shall be set, for any and all processes crucial to controlling safety risk.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
6.2 Mycotoxins control	1. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761)	6.2 Provide the sampling inspection report that the mycotoxins in the products produced, processed, and stored meet the national food safety standards of China.	1. Whether the control system of mycotoxins in the products after production and processing and of the stored products is reasonable in the processing plant. 2. The test results shall conform to China's national food safety standards.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
6.3 Use of food	1. Article 7.3 of National	6.3 List of food additives and	1. The test results shall conform to	<input type="checkbox"/> Conforming	

additives and nutritional fortification substances (if applicable)	Food Safety Standards General Hygienic Regulation for Food Production (GB 14881) 2. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760) 3. National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods (GB 14880)	nutritional fortification substances used in production and processing (including designation, application, the volume of addition, etc.)	China's national food safety standards.	<input type="checkbox"/> Non-conforming <input type="checkbox"/> NA
<b>7. Cleaning and Disinfection</b>				
7.1 Cleaning and Disinfection	1. Article 8.2.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	7.1 Provide cleaning and disinfection measures, including cleaning and disinfection methods and frequency, and verification of cleaning and disinfection effects.	1. Cleaning and disinfection measures should be able to eliminate cross contamination and meet hygiene requirements.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming
<b>8. Control of Chemicals, Waste and Damage by Insects and Rats</b>				
8.1 Control of Chemicals	1. Article 8.3 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	8.1 Briefly describe the chemical use and storage requirements.	1. The chemical management system is reasonable and can effectively prevent the chemicals used from contaminating the products.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA
8.2 Management of physical contamination	1. Article 8.4 of National Food Safety Standards - General Hygienic Regulation for Food	8.2 Provide the management system to prevent physical contamination and relevant treatment records.	1. A management system for preventing foreign matter contamination shall be established to analyze possible pollution	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming

	Production (GB 14881)		<p>sources and pollution routes and corresponding control plans and control procedures shall be developed.</p> <p>2. Measures such as equipment maintenance, hygiene management, on-site management, migrant management, and processing supervision shall be taken to the greatest extent to reduce the risk of food contamination by foreign matters such as glass, metal, and plastic.</p> <p>3. Effective measures such as setting screens, collectors, magnets, and metal detectors shall be taken to reduce the risk of food contamination by metals or other foreign matters.</p>		
8.3 Control of Damage by Insects and Rats	1. Article 6.4 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	8.3 Provide control methods and layout plans for damage by insects. If the control is undertaken by a third party, provide the qualification of the third party.	<p>1. Insect and rat pests such as mosquitoes and flies shall be avoided to affect production safety and health.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
8.4 Waste Management	1. Article 6.5 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	8.4 Provide waste management system and relevant disposal records.	<p>1. Edible product containers and waste storage containers in the workshop shall be clearly marked and distinguished.</p> <p>2. Waste should be stored separately and disposed of in time to avoid pollution to production.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
<b>9. Product Traceability</b>					



9.1 Traceability and Recall	1. Article 11 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	9.1.1 Describe the product traceability procedure in a brief manner and take the batch number of a batch of finished products as an example to illustrate how to trace raw materials from finished products.	1. Traceability procedures should be established to realize the two-way traceability of the whole chain from raw materials, production, and processing processes to finished products.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
9.2 Warehouse - in and out management	1. Article 11 and 14.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	9.2 Provide product warehouse-in and warehouse-out management.	1 Products shall be inspected before entering the warehouse, and the records of incoming inspection, storage, and delivery shall be well maintained and kept for at least 2 years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
<b>10. Personnel Management and Training</b>					
10.1 Personnel Health and Hygiene Management	1. Article 6.3 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	10.1 Provide pre-employment health management and medical examination requirements for employees.	1. Employees should have a medical examination and prove that they are suitable for working in food processing enterprises before employment. 2. Employees shall have regular physical examinations and keep records.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
10.2 Personnel Training	1. Article 12 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	10.2 Provide annual training plans, contents, assessments and records for employees.	1. The training shall cover the memorandum, agreement, and protocol, Chinese regulations, and standards of inspection and quarantine of Grain milling industrial products and malt exported to China.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
10.3 Requirements for management	1. Article 13.3 of National Food Safety Standards - General Hygienic Regulation for Food	10.3 Provide the training records of management personnel on the relevant provisions of the laws and regulations on phytosanitary	1. The business competence of the personnel of the enterprise shall be adapted to the post requirements,	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

personnel	Production (GB 14881)	and food safety of the country/region where the exported products are located and of China and conduct on-site sampling inspection and Q&A when necessary.	familiar with the relevant provisions of phytosanitary and food safety laws and regulations in the country/region where it is located and China, and the requirements of the protocol and the Specification of the grain milling industrial products and malt production Exported to China concluded by the two sides.	
<b>11. Self-inspection and Self-control</b>				
11. Finished Product Inspection	<p>1. Article 9 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. National Food Safety Standard - Maximum Residue Limits for Pesticides in Food (GB 2763)</p> <p>3. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760)</p> <p>4. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761)</p> <p>5. National Food Safety Standard - Limit of Contaminants in Foods (GB 2762)</p>	<p>11.1 Provide items, indicators, methods and frequency of finished product inspection.</p> <p>11.2 If the enterprise has its own laboratory, please submit the laboratory capability and qualification certificates; if the enterprise entrusts a third-party laboratory, please provide the qualification certificates of the entrusted laboratory.</p>	<p>1. The enterprise shall carry out plant quarantine, food safety, and other tests on the products, ensuring that the results of tests meet the requirements of China. The test records shall be kept for no less than 2 years.</p> <p>2. The enterprise shall be capable of inspecting and testing the phytosanitary and food safety or may entrust a qualified institution with such inspection and testing.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>
<b>12 Pest Control</b>				

12.1 Prevention and control of quarantine pests of concern to China	Memorandums, agreements, and protocols of inspection and quarantine of Grain milling industrial products and Malt exported to China	12.1 Provide the list of quarantine pests of concern to China and the monitoring system and records.	1. The enterprise shall take effective measures during production and storage to prevent products from being infected by harmful organisms, monitor the quarantine pests of concern to China, and keep the monitoring records for at least 2 years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
12.2 Identification of Pests	Memorandums, agreements, and protocols of inspection and quarantine of Grain milling industrial products and Malt exported to China	12.2 Provide the records of pests found during production and storage as well as the records of identification made by entrusted professional institutions.	1. The enterprise shall be capable of identifying pests found during the processing of production and storage or entrust a professional organization with the identification, and establish work records, which shall be kept for no less than 2 years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
12.3 Pest control	Memorandums, agreements, and protocols of inspection and quarantine of Grain milling industrial products and Malt exported to China	12.3 Provide the records of implementation of pest control measures in production and storage areas.	1. The enterprise shall implement pest control measures in production and storage areas on a regular basis or when necessary. Relevant control measures shall be documented, and the records shall be kept for at least 2 years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
12.4 Fumigation treatment (if necessary)	Memorandums, agreements, and protocols of inspection and quarantine of Grain milling industrial products and Malt exported to China	12.4 Provide the fumigation treatment method as well as the qualification of the fumigation institution and personnel.	1. Fumigation treatment method shall meet the requirements of China, and the institution and personnel conducting fumigation shall have relevant qualifications or conditions.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
<b>13. Statement</b>					
13.1 Declaration by Enterprise	1. Articles 8 and 9 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food		1. Signature of legal person and company seal	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

	<p>Production Enterprises (Decree No. 248 of the General Administration of Customs)</p> <p>1. Articles 8 and 9 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)</p>	<p>13.2 Confirmation by Competent Authority</p>			<p>I. Signature of principal and seal of competent authority</p>	<p><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>	