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

GB/T 22469-2008

Hygiene conditions for fresh poultry meat producing holdings

禽肉生产企业兽医卫生规范

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Foreword

The standard proposed by the People's Republic of China Ministry of Agriculture. This standard by the National Standardization Technical Committee on Animal Epidemic Prevention. This standard was drafted. Ministry of Agriculture, Animal Quarantine, Ministry of Agriculture and Veterinary Authority. The main drafters of this standard. Wang Zhiliang, Song Cuiping, Wang Changjiang, Cai Lijuan. Poultry producers veterinary hygiene practices

1 Scope

GB/T 22469-2008 is the Chinese national standard on hygiene conditions for fresh poultry meat producing holdings, in the field of health care technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 4 November 2008 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 1 January 2009. Classification: ICS 11.220, CCS B41. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This standard specifies the poultry production enterprises in the slaughter, carcass segmentation, meat storage and transport process to be followed by the veterinary hygiene standards. This standard applies to fresh poultry meat production enterprises, including slaughtering, cutting, freezing cold storage (workshop).

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB 5749 drinking water health standards

GB/T 6543 transport packaging corrugated box with a single and double corrugated boxes

GB 12694 meat processing plant health norms

GB 13457 meat processing industrial water pollutant discharge standards

3 Terms and Definitions

The following terms and definitions apply to this standard.

3.1 Farmed for the production and consumption of meat, eggs, chickens, turkeys, guinea fowl, ducks, geese, quail, meat pigeon, duck, ostrich and other birds, not included Including display, observation or experiment with poultry.

3.2 All parts of the body is adapted to poultry for human consumption.

3.3 In addition to the use of cooling, freezing or quick freezing outside, without any preservative treatment of poultry.

3.4 Poultry by bleeding, hair loss, gutted the whole body or part of the divided body.

3.5 Other than edible parts of poultry carcasses, as well as from the carcass of the head, neck and claws and wings.

3.6 Chest, abdomen and pelvic cavity meat by-products, sometimes including the trachea, esophagus and crop.

3.7 For land, sea and air transport of cars, trains, ships, containers, aircraft.