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**NATIONAL STANDARD OF THE
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Prerequisite programmes on food safety -- Part 3: Farming

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Foreword

GB/T 35999 "Quality Preconditions for Food Quality Control" is divided into 6 parts.

--- Part 1. Food processing;

---Part 2. Catering;

--- Part 3. Farms;

--- Part 4. Production of food packaging;

--- Part 5. Storage and Transportation;

--- Part 6. Feed.

This part is Part 3 of GB/T 35999.

This section was drafted in accordance with the rules given in GB/T 1.1-2009.

This section uses the translation method equivalent to the use of ISO /T S22002-3:2011 "Food Safety Prerequisite Program Part 3. Farm".

This part is proposed and managed by the National Standardization Technical Committee for Food Quality Control and Management (SAC/TC313).

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Introduction

Food and feed safety should be ensured at all stages of the food chain. The operator is responsible for ensuring that food production, processing and distribution are met

Hygienic requirements.

Similarly, farmers (organizations) should implement relevant food safety control measures needed to ensure the safety of end products. This applies to all farms

End product, but the required safety requirements may depend on the intended use, such as whether it is ready for processing, and whether it can be in the rear part of the food chain.

Control hazards. Farmers (organizations) should be able to implement these control measures, record them when necessary, ensure upstream and downstream traceability, and retain relevant

Purchase documents, if necessary, sample analysis.

Farmers (organizations) need to meet relevant regulatory requirements, including general and specific health regulations, and good health plans. When it does not exist

In the case of such regulations, Codex standards or the laws of the country in which they are sold shall apply.

At present, food safety control measures in farms are often integrated into good practices [eg Good Agricultural Practice (GAP), Good Farm Regulations]

Fan (GFP), Good Veterinary Practice (GVP), Good Hygienic Practice (GHP)]. GAP and GFP can solve the ring about farm processing

Environmental, economic, and social sustainability issues, resulting in safe and high-quality edible and non-edible agricultural products. The GHP addresses the necessary conditions and

Measures to ensure the safety and suitability of feed or food at all stages of the food chain. GVP makes reasonable use of veterinary drugs or feed additives

Use as required, in accordance with approved doses and withdrawal periods to allow animals to receive adequate treatment while leaving the animal source food as much as possible

less. The purpose of these specifications is usually to control pollution that affects safety and applicability or both, without controlling a specific

harm.

The roles and responsibilities of the International Codex Alimentarius Commission (CAC) and the World Organisation for Animal Health (OIE) are to establish international standards as

The basis for safe international trade under the framework of the Agreement on the Implementation of Sanitary and Phytosanitary Measures (referred to as the SPS Agreement). OIE established

Animal health (including farm measures on food safety) and official standards for health certification. CAC Establishes Food Safety and Labeling Officer

Party standard.

GB/T 22000-2006 points out the food safety requirements within the food chain. One of the requirements is that the organization will establish, implement and

Preserve PRPs to help control food safety hazards (7.2 of GB/T 22000-2006). The prerequisite program is the entire food

Maintain the basic conditions necessary for the production, handling and supply of safe products and safe food for human consumption in the product chain

And activities.

When a farm is converted from a GHP-based system to a GB/T 22000-2006-based system, if a hazard analysis is missing, it should be

Hazard analysis. Most of the terms of the GHP can continue to be used as prerequisite programs. If the hazard analysis comes to the conclusion that there is a need to adopt targeted

To control the harm of control, other terms of the GHP can be classified as operational prerequisite programs (oPRPs).

This section does not repeat the requirements of GB/T 22000-2006, and aims to establish, implement, and maintain the requirements of GB/T 22000-2006.

Use when you have a specific prerequisite program. This section is not used for certification.

In actual operation, following the provisions of GB/T 22000-2006, the following applications of this section are feasible.

a) Organize the preconditions for the development of operational procedures, or check that existing procedures are consistent with this section.

b) The farmer households establish a common food safety management system. Based on the hazard analysis, the team identified the controls that each member needed to implement.

Measures. The farmer team uses this section to establish a corresponding farm premise program to form documents and records. If certification is required,

Farmers' groups are not certified for individual members.

c) One or more organizations establish an overall food safety management system covering farms and processing. According to the hazard analysis, the organization determines the need

Control measures to be implemented at the farm and processing stages. The prerequisite program applied to the farm is implemented according to the provisions of this section;

The prerequisite program for processing is implemented according to the provisions of ISO /T S22002-1. For certification, the entire system is certified.

d) Farmers establish a food safety management system. According to the hazard analysis, the farmers establish the necessary control measures to implement this part of the

According to the establishment and recording of the prerequisite program for the farm. If certification is required, it is for the certification of farmers.

The clauses in Chapters 5, 6 and 7 which guide the selection of the prerequisite program propose the food safety goals first, followed by general

Requirements to maintain a healthy environment in primary production. In addition, examples of prerequisite programs that meet these requirements are also recommended. The last one of each clause

The paragraphs describe the document requirements that are needed or proposed, including records, and the measures that need to be taken when the requirements are no longer met.

Food quality control prerequisite program

Part 3. Farm

1 Scope

This part of GB/T 35999 specifies the requirements for the establishment, implementation and maintenance of Prerequisite Programs (PRPs) for maintaining environmental hygiene and control.

Food safety hazards in the food chain.

Note 1. The last paragraph of the introduction provides information on the correct understanding of Chapters 5, 6 and 7 of this section.

This section applies to farm production organizations of all sizes and complexity (including individual farms or farm groups) designed to

The provisions of 7.2 of GB/T 22000-2006 implement the prerequisite program. If the organization refers to this section, develop self-declaration of conformity or need to obtain

When the food safety management system is certified (for example, if there are exceptions or alternative measures are implemented), it must be justified and recorded.

This section applies to the cultivation of crops (such as cereals, fruits, vegetables), farm animal farming (such as cattle, poultry, pigs, fish) and their products.