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

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**Code of quality and safety control on poultry and poultry
products for export
(English Translation)**

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Foreword

Appendix A of this Guidance Document is a normative appendix.

This Guidance Document is proposed and managed by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China.

The guiding technical documents drafted by. General Administration of Quality Supervision, Inspection and Quarantine Import and Export Food Safety Bureau, People's Republic of China Shandong Exit Inspection and Quarantine.

1 Scope

This Guidance Document specifies the quality and safety control requirements for export poultry meat and products processing enterprises and their supply farms.

The guidance of technical documents applicable to export poultry and products processing enterprises from feeding management to export the entire process of processing quality and safety control.

2 Normative references

The following documents contain provisions which, through reference in this Guidance Document, become the provisions of this Guidance Note document. All dated Reference documents, all subsequent amendments (not including errata content), or revisions do not apply to this guidance document, however, drums Recipients of the agreement based on this guidance document are encouraged to study whether the latest versions of these documents are applicable. All undated references the latest version of this document applies to this guidance document.

GB 5749 drinking water health standards GB/T 19538 Hazard Analysis and Critical Control Point (HACCP) system and its application guide SN/T 0397 export of frozen pigeon inspection procedures SN/T 0419 export frozen chicken meat inspection procedures SN/T 0428 exports of frozen ducks, frozen goose inspection procedures

3 Terms and definitions

The following terms and definitions apply to this guidance document.

Any influenza type A virus of the H5 or H7 subtypes, or other IVP, greater than 1.2 (or equivalent to animal death Mortality rate of at least 75%) of the bird flu virus infection caused by avian infectious disease. Bird flu virus is divided into highly pathogenic to be notified of bird flu virus (HPNAIV) and low pathogenicity to be notified of the bird flu virus (LPNAIV).

At 6 weeks of age, the IVI was greater than 1.2, or at least 75% of the birds vaccinated for 4 weeks to 8 weeks flu virus. For H5 or H7 subtype avian influenza virus with an IVPI not greater than 1.2 or less than 75% mortality due to intravenous inoculation If the amino acid sequence corresponding to the hemagglutinin HA gene cleavage site is similar to HPNAI, the H5 or H7 subtype of bird flu the virus is HPNAIV.

All H5 or H7 subtype A non-HPNAI avian influenza viruses.

Inoculated with avian paramyxovirus type I avian infection, the strain's intracerebral inoculation pathogenicity index (ICPI) was greater than 0.7.

4 General rules

4.1

The export of poultry meat and products processing enterprises shall comply with the requirements of the relevant registered health norms and obtain a certificate of health registration.