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**Quality management practice for broiler slaughtering
(English Translation)**

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Table of Contents

Foreword...	3
1 Scope...	4
2 Normative references...	4
3 Terms and definitions...	5
4 Factory and workshop requirements...	5
5 Quarantine inspection requirements...	7
6 Production process requirements...	8
7 Packaging, marking and transport requirements...	14
8 Quality inspection requirements...	15
9 Staff health, hygiene management and training requirements...	15
10 Quality management system requirements...	16

Foreword

This standard was proposed by the Ministry of Agriculture of the People's Republic of China.

This standard shall be under the jurisdiction of the National Animal Husbandry Standardization Technical Committee.

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Quality management practice for broiler slaughtering

1 Scope

This standard specifies the equipment requirements, hygienic quality requirements and quarantine inspection requirements for broiler slaughtering and processing.

This standard applies to broiler slaughtering and processing enterprises to

organize production AND conduct quality management level evaluation.

2 Normative references

The provisions in following documents become the provisions of this Standard through reference in this Standard. For the dated references, the subsequent amendments (excluding corrections) or revisions do not apply to this Standard; however, parties who reach an agreement based on this Standard are encouraged to study if the latest versions of these documents are applicable. For undated references, the latest edition of the referenced document applies.

GB/T 4456 Polyethylene blown film for packaging

GB 5749 Sanitary standard for drinking water

GB/T 6543 Single and double corrugated boxes for transport packages

GB 7718 General standard for the labeling of prepackaged foods

GB 14881 General hygienic regulation for food enterprises

GB 16548 Code for the bio-safety disposal of carcasses and by-products from diseased livestock and poultry

GB 16549 Quarantine requirements for livestock and poultry at the places of production

GB 16869 Fresh and frozen poultry product

NY/T 330 Technology of the chick processing

JJF 1070 Rules of metrological testing for net quantity of products in prepackages with fixed content

4.2.8 The factory shall have the harmless processing facilities in accordance with the requirements of GB 16548.

4.2.9 The factory shall set up a special area for cleaning and disinfecting of the live broiler transportation vehicles and tools as well as the related equipment.

4.2.10 The transportation vehicles and containers of live broilers shall be

thoroughly cleaned and disinfected before leaving the factory.

4.3.1 Plant construction shall be durable, easy to repair, clean and disinfection,

AND has a good thermal insulation and fire performance.

4.3.2 The height of the parapet wall of the workshop shall not be less than 2 m,

AND the height of the parapet wall at the bloodletting area shall not be less than 3 m. The parapet wall shall use non-toxic, harmless, easy to clean, light color and bright building materials.

4.3.3 The design of the trench in the factory shall be smooth AND easy to

clean and disinfection, and equipped with a device to prevent the entry of solid waste, odor overflow, and rodents access.

4.3.4 The design of other facilities such as dressing room, bathroom, shower

and so on in the factory shall comply with the requirements of GB 14881.

5.1 The pre-slaughtering and post-slaughtering quarantine inspection in

the slaughtering plant shall be conducted by the animal quarantine officers stationed or dispatched by animal epidemic prevention supervision institutes.

5.2.1 The live broiler shall, before entering into factory, have the animal

quarantine certificate and animal and animal products delivery disinfection certificate as issued by the animal husbandry epidemic prevention supervision institute.

5.2.2 It shall stop feeding the live broiler 12 h before slaughtering AND feed

sufficient water until 3 h before slaughtering.

5.2.3 The quarantine officer shall first check and collect the quarantine

certificate and the disinfection certificate of the animal and animal product

6.2.1.1 It shall provide the bloodletting equipment, except otherwise there are relevant requirements of religious customs.

6.2.1.2 It shall provide a blood collection tank which is impermeable AND easy to clean and disinfection.

6.2.2.1 It shall gently grasp and hang the live broiler to avoid mechanical damage AND hang the both legs of the chicken on the hook at the same time.

6.2.2.2 The bloodletting equipment voltage control shall be maintained at 30 V ~ 50 V.

6.2.2.3 Chickens entering the slaughtering room shall immediately be subjected to bleeding after faint, except otherwise there are relevant requirements of religious customs.

6.2.2.4 During bleeding, it shall accurately cut off the carotid artery, AND the dripping duration shall be maintained at 3 min ~ 5 min.

6.2.2.5 The bleeding tools in the production shall be cleaned and disinfected in accordance with the specified frequency.

6.2.2.6 It shall establish the cleaning procedures AND the production tools shall be kept clean and well maintained.

6.2.2.7 The pre-slaughtering room, bleeding room, and dripping room shall be thoroughly cleaned and disinfected after production.

6.3.1.1 It shall have the immersion tank compatible with the production capacity which has automatic temperature control facilities.

6.4.1.1 All operations for visceral removal shall be performed in the visceral removal room.