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

SB/T 10360-2008

Replacing SB/T 10360-2003; SB/T 10361-2003

**Evaluating rule on the food quality certification of the safe meat
products**

(English Translation)

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Foreword

In order to standardize the organization to establish and implement the quality management system of safety products and the certification of third-party organizations, the organization provides high and low temperature meat.

The products meet the requirements of national standards, industry standards and safety product quality standards to ensure the safety of high and low temperature meat products and protect consumers.

The interests of this special standard.

This standard replaces and abolishes SB/T 10360-2003 "Guidelines for Quality Certification of Low Temperature Meat Products Safety Products", SB/T 10361-2003 "Guidelines for Quality Certification of Quality Products for High Temperature Meat Products".

The main changes in this standard compared with SB/T 10360-2003 and SB/T 10361-2003 are as follows.

- Combine SB/T 10360-2003, SB/T 10361-2003 into the cost standard by category;
- The definition of high and low temperature meat products has been revised;
- Increased the limit indicators of cadmium, inorganic arsenic and total mercury;
- The limit of lead is modified to not exceed 0.5mg/kg;
- Cancel the limit indicator of complex phosphate.

This standard is proposed and managed by the Ministry of Commerce of the People's Republic of China.

Appendix A, Appendix B, Appendix C, Appendix D, and Appendix E of this standard are normative appendices.

This standard was drafted. Ministry of Commerce Slaughter Technical Appraisal Center, China Food Hengxin (Beijing) Quality Certification Center Co., Ltd.

1 Scope

This standard specifies the terms and definitions and review requirements for the establishment and implementation of safety product quality management systems for high and low temperature meat products manufacturers.

And review points.

This standard applies to third-party certification of high- and low-temperature meat products (including production, specifications, quantification and packaging) of safe food (including Post-certification supervision and extension of the validity period of the certificate).

2 Normative references

The terms in the following documents become the terms of this standard by reference to this standard. All dated references, followed by all Modifications (not including errata content) or revisions do not apply to this standard, however, parties to agreements based on this standard are encouraged to study is it possible to use the latest version of these files? For undated references, the latest edition applies to this standard.

GB 2726 sanitary standard for cooked meat products GB 2760 food additive use standard GB/T 4789.17 Food hygiene microbiological examination meat and meat products inspection GB 5749 Sanitary Standard for Drinking Water GB 7718 prepackaged food labeling rules GB 9959.1 fresh and frozen pork GB 9959.2 Split fresh and frozen pork lean meat GB 9961 fresh and frozen mutton GB 13100 Meat canned hygiene standard GB 16869 Fresh and frozen poultry products GB/T 17238 fresh and frozen split beef GB/T 17239 fresh and frozen rabbit meat GB 18394 Livestock and poultry meat moisture limit GB 19303 cooked meat products enterprise production hygiene specifications GB/T 20711 smoked ham GB/T 20712 ham sausage

3 Terms and definitions

The following terms and definitions established by GB/T 19000 and GB/T 19080 apply to this standard.

Sanitary standard operating procedure sanitationstandardoperatingprocedure (SSOP) in order to ensure the quality of product hygiene, organize the operating practices that should be observed during the processing of the product.

Note: The SSOP mainly includes the following. contact products (including raw materials, semi-finished products, finished products) or items in contact with the product, including water and ice, should be safe, Hygienic requirements; appliances, gloves and internal and external packaging materials that come into contact with the product must be clean, hygienic and safe; ensure that the product is protected from cross-contamination;

Cleaning and disinfecting personnel hands, keeping toilet facilities clean; preventing lubricants, fuels, cleaning and disinfecting supplies, condensate and other chemical, physical and biological Contaminants cause safety hazards to the product; properly label, store and use all kinds of toxic chemicals; ensure the health of employees who have contact with the product Health and hygiene; prevention and elimination of rodents and pests.