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SB

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

SB/T 10364-2012

Replacing SB/T 10364-2003

**Evaluating rule on the safety food quality of the slaughtered
beef products**

(English Translation)

Issued on: January 1, 1970

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Foreword

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

This standard replaces SB/T 10364-2003 "Guidelines for the Quality Certification of Cattle Slaughter Segmentation Safety Products", and SB/T 10364-2003 in comparison, the main technical changes are as follows.

--- Revised the scope of application;

--- Revised the definition of hygienic standard operating procedures, added definition of cooling, deleted standard operating procedures, cooled beef, fresh, frozen the definition of split beef, banned veterinary drugs and their compounds;

--- Revised the review requirements;

--- Modify quality management requirements for system management requirements;

---Modify the good operating practices, the sanitary standard operating procedures for the two sections of the production basic requirements, and increase the qualified supplier evaluation and quality.

test;

---Modify the standard operating procedures for key process control; delete the operating equipment operating procedures; modify the non-conforming product control;

---Modify product quality standards and inspections as quarantine inspection requirements and product requirements;

---Modify product after-sales management for product traceability and recall;

--- Removed Appendix C;

--- Removed references.

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

This standard was drafted. Ministry of Commerce Circulation Industry Promotion Center, China Food Hengxin (Beijing) Quality Certification Center Co., Ltd., Gansu Province Food Co., Ltd., Heilongjiang Hengyang Cattle Co., Ltd., Heilongjiang Manor Meat Industry Co., Ltd., Xinjiang Lvxiang Animal Husbandry Co., Ltd.

the company.

1 Scope

This standard specifies the quality certification review requirements, system management requirements, production basic requirements, and key process control for cattle slaughter and segmentation safety products.

System, quarantine inspection requirements, product requirements, non-conforming product control, product traceability and recall.

This standard applies to the safety product quality certification of cattle slaughter products.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article.

Pieces. For undated references, the latest edition (including all amendments) applies to this document.

GB/T 191 packaging storage and transportation icon GB 2707 fresh (frozen) meat hygiene standards GB/T 4456 polyethylene blown film for packaging GB 5749 Sanitary Standard for Drinking Water GB/T 6388 transport packaging receipt and delivery mark GB/T 6543 single corrugated box and double corrugated box for transport packaging GB 7718 National Food Safety Standards for Prepackaged Food Labels GB/T 9960 fresh and frozen quartered beef GB/T 17238 fresh and frozen split beef GB 18393 Quality inspection procedures for cattle and sheep slaughter products GB/T 19000 Quality Management System Foundation and Terminology GB/T.20094 Sanitary and meat processing enterprise health management practices GB/T 20799 Fresh and frozen meat transportation conditions NY/T 676 Beef Quality Grading "Regulations on quarantine of cattle slaughter" (Ministry of Agriculture of the People's Republic of China, released on May 31, 2010)

3 Terms and definitions

The following terms and definitions defined in GB/T 19000, GB/T 9960 and GB/T 17238 apply to this standard.

Sanitary standard operating procedure sanitationstandardoperatingprocedure (SSOP) in order to ensure that food hygiene requirements are met, the operating procedures for controlling production and processing hygiene are established.

(GB/T.20094-2006, definition 3.13) 3.2 Cooling chilling in the environment of $0^{\circ}\text{C} \sim 4^{\circ}\text{C}$, the temperature of the meat block center temperature is cooled to below 7°C within 36 h.

(GB/T 9960-2008, definition 3.2)