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SB

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

SB/T 10365-2012

Replacing SB/T 10365-2003

**Evaluating rule on the safety food quality of the slaughtered
mutton 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 10365-2003 "Guidelines for the Quality Certification of Sheep Slaughter Segmentation Safety Products", and SB/T 10365-2003 in comparison, the main technical changes are as follows.

- Revised the scope of application;
- Revised the definition of hygienic standard operating procedures, deleted standard operating procedures, cooled lamb, fresh, frozen split lamb, banned veterinary drugs and definition of its 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., Chengde Muyuan Ecological Food Development Co., Ltd., Xinjiang Luxiang Animal Husbandry Limited liability company.

1 Scope

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

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

This standard applies to the safety product quality certification of sheep 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 9961 fresh and frozen mutton 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 630 lamb quality grading "Pests and Quarantine Regulations for Sheep 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 and GB/T 9961 apply to this document.

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)

4 Review requirements

The organization shall establish a corresponding management system according to this standard to form a document, implement and maintain it, and continuously improve its effectiveness. Management body the effectiveness of the operation should be traceable for more than 3 months.