

ICS 67.120
CCS X 01

SB

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

SB/T 10366-2012

Replacing SB/T 10366-2003

**Evaluating rule on the safety food quality of the slaughtered
poultry products
(English Translation)**

Issued on: January 1, 1970

Implemented on: January 1, 1970

Issued by: Ministry of Commerce of the People's Republic of China

Table of Contents

Foreword

1 Scope

2 Normative references

3 Terms and definitions

Foreword

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

This standard replaces SB/T 10366-2003 "Guidelines for the Quality Certification of Chicken Slaughter Segmentation Safety Products", and SB/T 10366-2003 in comparison, the main technical changes are as follows.

---Modified standard name;

--- Revised the scope of application;

--- Revised the definition of hygienic standard operating procedures, fresh and frozen poultry products, increased the definition of pre-slaughter inspection, and deleted the standard operating rules Definition of the banned veterinary drug and its compounds;

--- Revised the review requirements;

---Modify quality management as 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., Linyi Xincheng Gold Yan Meat Products Group Co., Ltd., New Hope Liuhe Co., Ltd., Fujian Senbao Food Group Co., Ltd.

1 Scope

This standard specifies the review requirements, system management requirements, production basic requirements, and key processes for the quality certification of poultry slaughter and segmentation safety products.

Control, quarantine inspection requirements, product requirements, product traceability and recalls.

This standard applies to the safety product quality certification of poultry 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.

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

GB/T 191 packaging storage and transportation icon GB/T 4456 polyethylene blown film for food packaging GB/T 5737 food plastic container 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 9687 Hygienic standard for polyethylene molded products for food packaging GB 9688 Hygienic standard for polypropylene molded products for food packaging GB 10457 plastic self-adhesive plastic wrap for food GB 16869-2005 Fresh and frozen poultry products GB/T 19000 Quality Management System Foundation and Terminology (GB/T 19000-2008, idt ISO 9000:2005) GB/T 19480 Meat and meat products terminology GB/T 19478 broiler slaughter operation procedures GB/T.20094-2006 Health management practices for slaughter and meat processing enterprises GB/T 20799 Fresh and frozen meat transportation conditions GB/T 22000 Food Safety Management System Requirements for various organizations in the food chain "Pests and Quarantine Regulations for Poultry" (Ministry of Agriculture of the People's Republic of China, issued on May 31, 2010)

3 Terms and definitions

The following terms and definitions defined in GB/T 19000, GB/T 19480, GB/T.20094 and GB/T 22000 apply to this file.

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.