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

SB/T 10395-2005

**Operating practice for livestock and poultry product in
circulating
(English Translation)**

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Foreword

To regulate the quality management of livestock and poultry products in the circulation field, strengthen the safety and hygiene control of livestock and poultry products, and ensure the safety of meat and health for urban and rural residents.

Kang, specially formulated this standard.

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 slaughter technical appraisal center.

1 Scope

This standard specifies the technical requirements for sanitary operation, sanitary management and product monitoring of livestock and poultry products entering the circulation field.

This standard applies to shopping malls, supermarkets, meat wholesale markets and farmers' markets that specialize in or operate livestock and poultry products.

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 if it is possible to use the latest version of these files? For undated references, the latest edition applies to this standard.

GB/T 5737 food plastic container GB 7718 Prepackaged Food Labels General GB 9683 Hygienic standard for composite food packaging bags GB 11680 Raw material hygiene

standard for food packaging GB 14930.2 Hygienic standard for detergents and disinfectants for food tools and equipment GB 16332 Hygienic standard for nylon molded products for food packaging materials

3 Terms and definitions

The following terms and definitions apply to this standard.

Pigs, cattle, sheep, chickens, ducks, geese, horses, donkeys,, rabbits, slaughtered and processed carcasses, heads, hooves, tails, internal organs and edible skin, blood, and meat Raw meat products.

4 Hygienic requirements for the procurement of livestock and poultry products

4.1

Livestock and poultry products should come from Article 7 of Chapter 2 of the Regulations on the Management of Livestock Slaughter and the Quality and Safety Supervision and Management of Food Production and Processing Enterprises.

The conditions stipulated in Chapter 2 of the Measures, and provide the distributor with the Slaughter License, Food Production License, Health License and Enterprise Law.

Qualification documents such as "Person License" or "Business License", the dealer shall establish a supplier account and a quality purchase and sale account.

4.2

The "factory store hook" system for livestock and poultry procurement should be established, and the procurement contract should be signed. The contract should stipulate that both parties guarantee the quality and safety of livestock and poultry products.

Rights, obligations, liability for breach of contract and handling methods, supply and receipt of livestock and poultry products according to contract.

4.3

The market access, certification and quality inspection system for livestock and poultry products should be strictly implemented, in line with national product standards and sanitary standards, and product inspection the proof of the certificate (inspection certificate or test sheet) can only accept the purchase.

5 Hygienic requirements for packaging of livestock and poultry products

5.1

The packaging of livestock and poultry products shall be equipped with packaging, sorting and sorting equipment corresponding to the scale of operation. Packaging operations should be in accordance with the packaging process specifications of the product the process and method are carried out. The label on the package shall comply with the provisions of GB 7718.

5.2

Packaging materials should meet the requirements of GB 9683, GB 11680 and GB 16332. The inner and outer packaging materials should be stored separately and should be dry Ventilate and keep clean.

5.3

The equipment, tools, containers, etc. used for packaging shall be cleaned with hot water above 82 °C before and after use. If contaminated packaging materials are found, According to the nature of the pollutants, the disinfectant should be disinfected according to the provisions of GB 14930.2, and then rinsed before use.