Chinastandards.org

ICS 67.040
CCS X 70

SN

INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN 0400.3-1995

Replacing SN 0400.2-1995

Rules for inspection of canned food for import and export. Part 3: Processing sanitation

出口罐头检验规程

(English Translation)

Issued on: September 30, 2005 **Implemented on: May 1, 2006**

Issued by: General Administration of Quality Supervision, Inspection and Quarantine of the People Republic of China

Preview: page 1 of 4 shown, 7 in the full document. Complete English PDF, instant download:
https://chinastandards.org/standards/sn-0400-3-1995

Chinastandards.org

Table of Contents

Foreword
1 Scope
2 Normative references
3 Terms and definitions

Foreword

SN/T 0400 "Import and Export Canned Food Inspection Regulations" is divided into 12 parts.

--- Part 1. General;

--- Part 2. raw and auxiliary materials;

--- Part 3. Processing hygiene;

--- Part 4. Containers;

--- Part 5. Canned;

---Part 6. Thermal sterilization;

--- Part 7. Finished product;

--- Part 8. Packaging;

---Part 9. Labels;

--- Part 10. retort pouch food;

--- Part 11. Glass containers;

--- Part 12. Port inspection.

This part is the third part of SN/T 0400. This section refers to Good Manufacturing Practices (GMP), Hazard Analysis, and Critical Control Points.

(HACCP) and other internationally accepted food safety control system requirements, combined with the characteristics of China's canned food production, trade and inspection write.

This part replaces SN 0400.2-1995 "Export Canning Inspection Procedures Processing Health".

This section is revised on the basis of SN 0400.2-1995. The main changes compared with

Preview: page 2 of 4 shown, 7 in the full document. Complete English PDF, instant download:
https://chinastandards.org/standards/sn-0400-3-1995

SN 0400.2-1995 are as follows.

--- Revised from 4 to 5;

--- "Reference standard" was changed to "normative reference document" (Chapter 2 of the 1995 edition; Chapter 2 of this edition);

--- Added "terms and definitions" (Chapter 3 of this edition);

--- "Inspection" was changed to "Check Content" and its contents were revised (Chapter 3 of the 1995 edition; Chapter 4 of this edition);

--- "Determination and Disposal of Sanitary Inspection Results" was changed to "Determination and Disposal of Processing Hygiene Inspection Results" and its contents were revised (Chapter 4 of the 1995 edition; Chapter 5 of this edition);

--- Added Appendix A "Characteristics of Food Contact Surface Materials" (Appendix A of this edition).

Appendix A of this section is an informative annex.

This part is proposed and managed by the National Certification and Accreditation Administration.

This section drafted by. Shanxi Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China, Xiamen Entry-Exit Inspection and Quarantine Bureau, Heilongjiang Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China.

1 Scope

This part of SN/T 0400 stipulates the inspection and inspection results and the judgment of the inspection results of canned food production enterprises.

This section applies to the inspection of the processing hygiene of canned food production enterprises.

2 Normative references

The terms in the following documents become the provisions of this section by reference to this part of SN/T 0400. Quotations with dated , all subsequent amendments (not including errata content) or revisions do not apply to this section, however, encouragement is achieved under this section the latest versions of these documents should be available for study by parties to the agreement. For undated references, the latest edition applies to this section.

GB 5749-1985 Hygienic standard for drinking water GB/T 10791 soft drink raw and auxiliary materials requirements GB 17051 Hygienic standard for secondary water supply facilities SN/T 0400.2 Inspection rules for canned foods - Part 2. Raw materials SN/T 0400.4

Preview: page 3 of 4 shown, 7 in the full document. Complete English PDF, instant download:
https://chinastandards.org/standards/sn-0400-3-1995

Specification for canned foods for import and export - Part 4. Containers SN/T 0400.5 Inspection rules for canned foods - Part 5. Canned SN/T 0400.6 Inspection procedures for canned foods and cans - Part 6. Thermal sterilization National Supplement [2003] No. 51 export canned food production enterprise registration health standard WHO Guidelines for Drinking Water Quality

3 Terms and definitions

The following terms and definitions apply to this part of the SN/T 0400.

Including adding to canned food as effective distribution of soup water, ice making water, raw and auxiliary materials, washing water, processing facilities (site, design Cleaning water for cleaning equipment, sterilization cooling water, clean water for personnel, and water for inspection.

The production area with the highest hygiene requirements in the real tank workshop is mainly processed for cooking, canning, and container sealing. The cleaning area is generally full Closed or relatively independent processing areas, personnel entering the cleaning area can only take a dedicated passage, personnel in other areas can not directly enter the cleaning Area. The processed product is transferred mechanically through a launder, conveyor belt, pipe, etc. or manually passed through the material window to the cleaning zone for further processing.

Processing, the can container is sealed and transferred mechanically or manually through the material window to the quasi-cleaning area for cage, sterilization or other operating.

The processing area in the real tank workshop except the cleaning area.

Equipment, work benches, tools, pools, sinks, pipes, production equipment, conveyor belts, transportation tools, etc. used in processing products.

Preview: page 4 of 4 shown, 7 in the full document. Complete English PDF, instant download:
https://chinastandards.org/standards/sn-0400-3-1995