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INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN/T 1347-2004

Code of hygienic pratice for registration on fish and fishery products establishment

水产品生产企业卫生注册规范

(English Translation)

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Foreword

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

This standard is mainly drafted by. National Certification and Accreditation Administration Committee Registration Department, Shandong Entry-Exit Inspection and Quarantine Bureau, Zhejiang Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China, Liaoning Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China Xiamen Entry-Exit Inspection and Quarantine Bureau.

Introduction

At CAC/RCP1-1969, Rev. 3 (1997), Amd. (1999) General Principles of Food Hygiene and Water in Many Countries and Regions of the World in the hygienic standard of product manufacturing enterprises, the establishment of a sanitary control system for aquatic products from the "farm to the table" process, sanitary control of raw materials, the requirements of the application of the HACCP system have become an important part of it.

National Certification and Accreditation Administration Committee as China's export food hygiene registration and import food foreign production enterprise health registration the competent authority has established the establishment of the HACCP system as a prerequisite for the health registration of import and export aquatic products manufacturers.

Aquatic product manufacturing enterprise health registration specification

1 Scope

This standard stipulates the raw materials, plant environment, workshop and facilities and equipment, production process hygiene control and processing conditions of aquatic products manufacturers.

Requirements, storage and transportation, personnel hygiene, control and operation of the

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production quality system.

This standard applies to the sanitary control of aquatic product manufacturers and production processes.

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

SN 0400 Export Canning Inspection Procedure SN/T 1252 Hazard Analysis and Critical Control Point (HACCP) System and its Application Guide

3 Terms and definitions

The following terms and definitions apply to this standard.

All light, marine aquatic animals and amphibians suitable for human consumption, as well as foods made from them.

Aquatic product processing plants, processing vessels, and cold storage and storage for storage of aquatic products.

Pretreatment that changes the shape integrity of aquatic products, such as slaughter, head removal, peeling, dirt removal, fin removal, etc.

The process of treating aquatic products by physical or chemical means, such as cooling, freezing, heating, dehydration, smoking, frying, canning, pickling, fermentation, etc.

Reduce the temperature of the aquatic product to a temperature close to the melting temperature.

The process of placing a aquatic product in a refrigeration unit to cool it down to quickly pass the temperature range of the largest crystallization zone. Only the product reaches the heat After the balance, the hot center temperature of the product reaches -18 ° C (0) or less, and the freezing is considered complete.

Any fresh or frozen, edible oyster, clam, mussel, scallop, or edible portion thereof; except for products consisting of fully closed muscles.

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