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INDUSTRY STANDARD OF THE

PEOPLE'S REPUBLIC OF CHINA

SN/T 3260-2012

Protocol for inspection and quarantine of chilled pork exported to Hong Kong and Macao

供港澳冰鲜猪肉检验检疫规程

(English Translation)

Implemented on: May 1, 2013

Issued by: General Administration of Customs

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Foreword

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

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

The drafting unit of this standard. Guangdong Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China.

1 Scope

This standard specifies the terms and definitions of chilled pork, inspection and quarantine, determination of results and issuance of certificates and disposal of nonconforming products.

This standard applies to inspection and quarantine of frozen pork for Hong Kong and Macao.

2 Normative reference documents

The following documents are indispensable for the application of this document. For dated references, only dated dates apply to this article Pieces. For undated references, the latest edition (including all modifications) applies to this document.

Standard for biosafety handling of animal products and diseases Entry and exit animal quarantine sampling GB/T 18088 Code of inspection for export of frozen pork and by - products SN/T 0420 Export Pork Trichinella Test Method (Digestion) Code of Practice for Inspection of Meat Hygiene

3 Terms and definitions

The following terms and definitions apply to this document.

Chilled pork chiledpork Pig slaughter before slaughter and inspection of quarantine, the

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carcass within 24 hours after the cooling to the hind leg center temperature is not higher than 8 °C, for the norms and good health conditions, not higher than 12 °C in the workshop processing, and pre-chilled acid to the meat center temperature 0 °C ~ 4 °C made Pork products.

Transport inspection Inspection of conveyances, transport conditions and transport procedures.

Supervise inspectionatloading in order to ensure that the variety, quantity and batch of the shipment are the same as those listed in the inspection and quarantine certificate, the vehicle in the factory warehouse or the goods Stations, terminals, airports and other places on the shipment conditions, the process of monitoring and verification.

Raw batch lotoflivepigs the same registration or filing farms at the same time the same supply certificate for the supply of live pigs for a raw material approved. Each batch of raw materials A raw material identification code, the number of rules is "feeding needle number serial number." 1 year for a flow number cycle.

Production batch shiftlot with the same registration or filing farms, the same day with a production line processing products for a production batch. The numbering rule is "raw." Production date (sun and moon) raw material batch code ".

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