

进口水产品境外生产企业注册条件
及对照检查要点
Registration Conditions and Inspection Focuses for Manufacturers
of Imported Aquatic Products

注册编号 Registration Number:

企业名称 Name:

企业地址 Address:

填表日期 Date:

填表说明:

1.根据《中华人民共和国进口食品境外生产企业注册管理规定》（海关总署令第 248 号令），向中国申请注册的境外水产品生产企业，其卫生条件应当符合中国法律法规和标准规范的有关规定，符合输华水产品检验检疫议定书要求。本表供进口水产品境外主管官方根据所列主要条件及依据，对照审查要点对水产品生产企业开展官方检查；同时，境外水产品生产企业根据所列主要条件及依据，填报并提交证明性材料，对照审查要点也可开展自我检查，用于企业申请注册前的自我评估。

2.境外主管官方及境外水产品生产企业应根据对照检查的实际情况如实作出符合性判定。

3.提交材料应用中文或英文填写，内容真实完整，附件应当进行编号，附件编号及内容应与“填报要求及证明材料”栏中的项目编号及内容准确对应，同时提交证明材料附件目录。

4.“水产品”指供人类食用的水生动植物产品及其制品，包括水母类、软体类、甲壳类、棘皮类、头索类、鱼类、两栖类、爬行类、水生哺乳类动物等水生动物产品及其制品，以及藻类等海洋植物产品及其制品，不包括活水生动物及水生动植物繁殖材料。

5.“水产品生产企业”指申请在华注册的境外水产品加工企业、储存库、冷冻捕捞船、捕捞运输船、捕捞加工船。

Notes:

1. According to the *Regulations on the Registration Administration of Overseas Manufacturers of Imported Food* (Decree No.243 of the General Administration of Customs), the sanitary conditions of overseas manufacturers of aquatic products applying for registration in China shall conform to Chinese laws, regulations, and standards, including the requirements of the Protocol on Inspection and Quarantine of Aquatic Products Exported to China. This table is to be used by the overseas competent authorities of imported aquatic products for their implementation of official inspections on manufacturers of aquatic products based on the listed main conditions, covering the inspection focuses. Meanwhile, it is also to be used by overseas manufacturers of aquatic products for their filling-out and submission of supporting materials based on the listed main conditions. In addition, self-evaluation prior to application may be carried out with reference to the inspection focuses.
2. Determination for compliance shall be made by the competent authorities and manufacturers according to the actual conditions.
3. Submitted materials shall be truly filled out in Chinese or English. Attachments shall be numbered, accurately corresponding to those in the column of "Filling-Out Requirements and Supporting Materials". The list of supporting materials shall be attached.
4. "Aquatic product" means aquatic animal and plant products and products of their origin for human consumption, such as from jellyfish, mollusks, crustaceans, echinoderm, cephalophora, fish, amphibians, reptiles, aquatic mammals and algae , excluding live aquatic animals and propagating materials.
5. Manufacturers of aquatic products mean processing plants, warehouses, reefer fishing vessels, fishing carriers and factory vessels.

1.企业基本情况 Enterprise Overview				
项目 Item	条件及依据 Conditions and Reference	填报要求及证明材料 Filling-out requirements and supporting materials	审核要点 Examination Focus	备注 Remarks
1.企业基本情况 Overview	<p>1. 《中华人民共和国食品安全法》第九十四条、第九十六条。 Articles 94 and 96 of the <i>Law on Food Safety of P.R. China</i>.</p> <p>2. 《中华人民共和国进口食品境外生产企业注册管理规定》(海关总署令第 248 号) 第五条、第六条、第七条、第八条。 Articles 5, 6, 7 and 8 of the <i>Regulations on the Registration Administration of Overseas Manufacturers of Imported Food</i> (Decree No.248 of the General Administration of Customs).</p> <p>3. 《中华人民共和国进出口食品安全管理办法》(海关总署令第 249 号)。 <i>Measures for the Administration of Food Safety for Import and Export</i> (Decree</p>	<p>1.1 填写进口水产品境外生产企业基础信息表。 Fill in basic information of overseas manufacturers of imported aquatic products.</p>	<p>1.企业应如实填报信息, 基本信息应与出口国主管部门提交的信息一致、应与实际生产加工情况一致。 Information provided by the enterprises shall be truthful and consistent with that submitted by the competent authority of the exporting country as well as with the actual processing conditions.</p> <p>2.拟输华水产品应符合输华水产品检验检疫相关协议、议定书、备忘录等规定的产品范围。 Aquatic products to be</p>	<p>如不适用, 请备注有关原因。(下同) If not, please comment the reason.</p> <p>Se completa en formato específico de información básica.</p>

	<p>No.249 of the General Administration of Customs).</p> <p>4. 申请国主管当局与海关总署商定的相关检验检疫要求。 .</p> <p>Relevant inspection and quarantine requirements agreed between the competent authorities and the General.</p>		<p>exported to China shall be within the product scope stipulated in relevant agreements, protocols and memorandums on inspection and quarantine of aquatic products exported to China.</p> <p>3. 人力资源（企业和官方）应能满足企业生产加工和官方检验监管的要求。</p> <p>Human resources (both of the private and official sectors) shall be capable to fulfill operation and official supervision requirements.</p> <p>4. 制冷储存能力应满足连续生产储存冷冻/冰鲜水产品的能力。</p> <p>Cold storage capacity shall be compatible with continuous processing and storage of frozen/fresh aquatic products.</p>	
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2.企业位置与车间布局

Enterprise Location and Workshop Layout

<p>2.1 选址及厂区环境</p> <p>Site Selection and Plant Environment</p>	<p>1. 《中华人民共和国食品安全法》第三十三条。 Articles 33 of the <i>Law on Food Safety</i> of P.R. China.</p> <p>2. 《食品安全国家标准 食品生产通用卫生规范》(GB 14881) 中 3.1、3.2。 Articles 3.1 and 3.2 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p> <p>3. 《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中 3.1、3.2。 Articles 3.1 and 3.2 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>	<p>2.1.1 提供厂区平面图, 标明不同作业区域名称。 Provide a plant layout, indicating identifications of different operation areas.</p> <p>2.1.2 提供厂区所处地区环境的图片, 图片中应标明周围环境信息(市区、郊区、工业、农业和居民区)。 Provide pictures of surrounding areas, indicating the periphery information (such as urban, rural, industrial, agricultural and residential areas).</p>	<p>1. 厂区布局满足生产加工需要。 The plant layout meets the needs of processing.</p> <p>2. 厂区周围无污染源。 The plant is free from pollution.</p>	<p>2.1.2 Se requieren fotos y una breve descripción en inglés de lo que se muestra en cada foto, se debe ver la periferia de la planta. Importante se indique que tipo de área es: urbana, rural, industrial, Agrícola o residencial.</p>
<p>2.2 车间布局</p> <p>Workshop Layout</p>	<p>1. 《中华人民共和国食品安全法》第三十三条。 Articles 33 of the <i>Law on Food</i></p>	<p>2.2 提供车间平面图, 标注人流、物流、水流、加工流程, 不同清洁区</p>	<p>1. 车间布局应合理, 满足生产加工要求, 避免交叉污染。</p>	<p>2.2 El diagrama deberá mostrar las áreas limpias y sucias, mostrar los diferentes flujos</p>

	<p>Safety of P.R. China.</p> <p>2. 《食品安全国家标准 食品生产通用卫生规范》 (GB 14881) 中 4.1。 Article 4.1 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p> <p>3. 《食品安全国家标准 水产制品生产卫生规范》 (GB 20941) 中 4.1。 Article 4.1 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>	<p>域。</p> <p>Provide a workshop layout, indicating people flow, product flow, water flow, process flow and different cleaning zones.</p>	<p>The workshop layout shall be reasonable to meet processing requirements and prevent cross contamination.</p>	<p>solicitados. Puede ser un diagrama único que muestre los flujos solicitados plenamente identificados o diagramas separados para cada flujo.</p>
<p>2.3 内部结构与材料 Interior Structure and Materials</p>	<p>1. 《中华人民共和国食品安全法》第三十三条。 Articles 33 of the <i>Law on Food Safety of P.R. China.</i></p> <p>2. 《食品生产通用卫生规范》 (GB14881) 中 4.2。 Article 4.2 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p> <p>3. 《水产制品生产卫生规范》 (GB 20941) 中 4.2。 Article 4.2 of the <i>National Food Safety Standards-Hygienic Standard for</i></p>	<p>2.3 顶棚、墙壁、门窗、地面现场照片和使用材料清单。</p> <p>Provide photos of ceilings, walls, windows, doors and the floors, including a list of materials.</p>	<p>1. 建筑内部结构应易于维护、清洁或消毒，应采用适当的耐用材料建造。 The interior structure shall be easy to be maintained, cleaned or sanitized, using proper and durable materials.</p> <p>2. 顶棚、墙壁、门窗、地面应结构合理，易于清洁，无卫生死角。 The ceilings, walls, windows, doors and floors shall be of reasonable</p>	<p>2.3 Se requieren fotos y una breve descripción en inglés de lo que se muestra en cada foto. Describir los materiales de cada elemento (techos, paredes, etc.) requerido</p>

	<i>Aquatic Products Production</i> (GB 20941).		structure, easy to be cleaned and free from insanitary conditions. 3.使用无毒、无味、防霉、不易脱落、易于清洁的材料。 Materials shall be nontoxic, odorless, mold-resistant, easy to clean and not easy to fall off.	
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3.设施设备 Facility and Equipment				
3.1 生产加工设备 Processing Equipment	<p>1. 《中华人民共和国食品安全法》第三十三条。 Articles 33 of the <i>Law on Food Safety</i> of P.R. China.</p> <p>2. 《食品安全国家标准 食品生产通用卫生规范》(GB 14881) 中 5.2.1。 Article 5.2.1 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p> <p>3. 《食品安全国家标准 水产制品生产</p>	<p>3.1 提供主要设备设施清单, 及设计加工能力。 Provide a list of main equipment and facilities and information of their design processing capacities</p>	<p>1.企业应配备与生产能力相适应的生产设备。 Production equipment shall be suitable for the production capacity.</p>	<p>Lista del equipo principal e instalaciones así como información sobre las capacidades de proceso.</p>

	<p>卫生规范》(GB 20941) 中 5.2.1。 Articles 5.2.1 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>			
<p>3.2 供排水设施 Plumbing</p>	<p>1. 《食品生产通用卫生规范》(GB14881) 中 5.1.2 Article 5.1.2 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p>	<p>3.2 车间供排水图, 标注水流方向。 Provide the water flow diagram for the workshop, indicating flow directions.</p>	<p>1. 供水应能保证水质、水压、水量及其他要求符合生产需要。 The safety, pressure, volume and related requirements shall be met for operation.</p> <p>2. 食品加工用水与其他不与食品接触的用水(如间接冷却水、污水或废水等)应以完全分离的管路输送, 避免交叉污染。各管路系统应明确标识以便区分。 Food processing water and water without contact with food (such as indirect cooling water, sewage and waste water) shall be conveyed in thoroughly separated pipes to prevent cross contamination. Pipes</p>	<p>3.2 El diagrama deberá mostrar la instalación hidráulica mostrando el flujo de la misma, así como la del drenaje. El flujo del drenaje deberá ir de áreas limpias a sucias.</p>

			<p>shall be clearly indicated for identification.</p> <p>3.排水通畅无积水、便于清洁维护, 污水排放不会污染食品或加工用水。</p> <p>Properly convey sewage without causing any standing water. Drainage shall not contaminate food or processing water.</p> <p>4.室内排水流向应从高清洁区流向低清洁区。</p> <p>Drainage shall be from high clean zone to low clean zone.</p>	
<p>3.3 清洁消毒设施</p> <p>Cleaning and Sanitizing facilities</p>	<p>1. 《食品生产通用卫生规范》(GB14881) 中 5.1.3</p> <p>Article 5.1.3 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p>	<p>3.3 设施清单, 可现场观察清洁消毒设施情况。</p> <p>Provide a list of facilities. On-site observation may be made.</p>	<p>1. 配备足够的清洁消毒设施。</p> <p>The cleaning and sanitizing facilities shall be sufficient.</p> <p>2. 避免清洁、消毒工器具带来的交叉污染。</p> <p>Prevent cross contamination caused by cleaning or sanitizing utensils.</p>	<p>3.3 La lista deberá incluir instalaciones y herramientas para limpieza y desinfección de equipos y utensilios, así como la descripción de como se identifican para evitar contaminación.</p>

<p>3.4 个人卫生 设施 Personal Sanitary Facilities</p>	<p>1. 《食品生产通用卫生规范》 (GB14881) 中 5.1.5 Article 5.1.5 of <i>the National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p>	<p>3.4 车间平面图, 可现场 观察个人卫生设施情 况。 Provide a workshop layout. On-site observation may be made.</p>	<p>1. 车间入口处应设置更衣 室, 个人物品应与工作服分 开放置。 Dressing rooms shall be provided at the entrances of workshops. Personal belongings and outer garments shall be separated. 2. 应在车间入口及必要处设 置与加工规模匹配的洗手、 消毒、鞋靴消毒设施, 洗手 水龙头应为非手动式, 必要 时配备热水, 临近处应标示 洗手方法。 Hand washing and sanitizing facilities as well as boot sanitizing facilities shall be provided at the entrances of workshops and where as necessary, compatible with processing volume. Manual taps shall not be used for hand cleaning facilities, which is equipped with hot water as necessary. Hand</p>	<p>3.4 El diagrama deberá mostrar las zonas de vestidores y las zonas de lavado y desinfección de manos y botas, señalando de manera clara las entradas y salidas de las áreas de proceso. Incluir fotografías de las instalaciones y una breve descripción en inglés de lo que se muestra en cada foto. No se permiten llaves manuales para instalaciones de limpieza de manos.</p>
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			<p>washing methods shall also be illustrated by hand washing facilities.</p> <p>3.应根据需要配备卫生间, 卫生间应保持清洁, 内设洗手设施, 并不得与食品生产、包装或贮存等区域直接联通。</p> <p>Adequate toilet facilities shall be provided as needed. They shall be in a sanitary condition, and equipped with hand washing facilities, without any direct connect with food processing, packing or storage areas.</p>	<p>Los métodos de lavados de manos deben ser ilustrados.</p> <p>La instalación de los sanitarios no deben tener conexión con áreas de proceso ni áreas de empaque.</p>
<p>3.5 照明设施 Lighting</p>	<p>1. 《食品生产通用卫生规范》(GB14881) 中 5.1.7 Article 5.1.7 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p>	<p>3.5 照明设施照片, 可现场观察照明设施情况。 Provide photos of lights. On-site observation may be made.</p>	<p>1.具有足够照度, 且不改变食品真实颜色。 Provide adequate lighting without altering food colors.</p> <p>2.食品和原料上方的照明设施, 使用安全型照明或采取防护措施。 Provide safety-type lights or take protection measures</p>	

			over exposed food or materials.	
3.6 仓储设施 Storage Facilities	<p>1. 《中华人民共和国食品安全法实施条例》第二十四条。 Article 24 of <i>the Implementation Rules of the Law on Food Safety</i> of P.R. China.</p> <p>2. 《食品安全国家标准 食品生产通用卫生规范》(GB14881) 中 10。 Article 10 of <i>the National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p> <p>3. 《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中 10.2。 Articles 10.2 of <i>the National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>	<p>3.6 如有冷库, 请描述温度控制要求及及监测方式。(如适用) Describe the temperature control requirements and monitoring methods if there is a cold storage. (where applicable)</p>	<p>1. 仓储设施能满足产品储存温度要求。 Storage facilities shall meet the temperature requirements for storage.</p> <p>2. 原料、半成品、成品、包装材料等应依据性质不同分设储存场所或分区存放, 有明确标识, 防止交叉污染。 According to their natures, raw materials, semi-final products, final products, packaging materials and packing materials shall be stored in separate storage or areas, with clear identifications to prevent cross contamination.</p> <p>3. 贮存物品应与墙壁、地面保持适当距离, 库内不得存放有碍卫生的物品。</p>	<p>3.6 Se requiere un breve descripción de las condiciones de almacenamiento de materia prima, producto terminado, material de empaque etc., así como los controles y monitoreo de temperatura, según proceda.</p>

			Proper distance from the walls and floors shall be kept during storage. Other stored articles shall not impede the sanitary condition in the storage.	
3.7 温控设施 Temperature Control Facilities	1. 《食品生产通用卫生规范》(GB14881) 中 5.1.9 Article 5.1.9 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).	3.7 设施清单, 现场观察温控设施情况。 Provide a list of facilities. On-site observation may be made.	1.应根据食品生产的特点, 配备适宜的加热、冷却、冷冻等设施, 以及用于监测温度的设施。 Proper heating, cooking or freezing facilities as well as temperature monitoring facilities shall be equipped on the basis of processing characteristics. 2.根据生产需要, 设置控制和监控室温的设施。 Control and monitoring facilities for room temperature shall also be equipped as needs.	3.7 Se deberá enviar un lista de instalaciones propias para calentamiento, cocción o congelación así como la instalación para el monitoreo de la temperatura y/o instalación de control y monitoreo, con una breve descripción de cada uno, Los procesos dependerán de los productos registrados, su vigencia de exportación y lo indicado en la hoja de datos básicos.

4.水/冰/蒸汽
Water/Ice/Steam

<p>4. 生产加工用水/蒸汽/冰 (如适用) Water/ice/steam for production and processing (if applicable)</p>	<p>1. 《食品安全国家标准 生活饮用水卫生标准》 (GB 5749) The National Food Safety Standards-Hygienic Standards for Potable Water (GB 5749).</p> <p>2. 《食品安全国家标准 水产制品生产卫生规范》 (GB 20941) 中 5.1.1。 Articles 5.1.1 of the National Food Safety Standards-Hygienic Standard for Aquatic Products Production (GB 20941).</p> <p>3. 《食品安全国家标准 食品生产通用卫生规范》 (GB 14881) 中 5.1.1。 Article 5.1.1 of the National Food Safety Standards-General Hygienic Standard for Food Production (GB14881).</p>	<p>4.1.1 提供自备水源或二次供水设施照片, 并说明是否有专人负责、上锁等食品防护措施。(如适用) Provide photos of private water system or secondary water supply facilities and explain whether there are food protection measures such as designated persons or locks (if applicable)</p> <p>4.1.2 提供生产加工用水以及与食品直接接触的冰/蒸汽 (适用时) 的监控计划, 包括细菌学检查的项目、方法、频率、记录、检测结果和最近 2 次的检测报告。 Provide a monitoring plan for water used in processing and ice/steam (where applicable) in</p>	<p>1.生产用水监控计划应覆盖工厂内所有出水口。 The production water monitoring plan shall cover all water outlets in the plant.</p> <p>2.项目、方法是否符合《生活饮用水卫生标准》 (GB 5749)要求。 Whether the items and methods meet the requirements of The National Food Safety Standards-Hygienic Standards for Potable Water (GB 5749).</p> <p>3.加工用水应按需增设水质净化或消毒设施, 必要时在无污染区设置储水设施, 二次供水设施制定实施卫生控制程序, 具备适当的食品防护措施。 Purification or sanitizing facilities should be equipped as needed, as well as storage facilities in</p>	<p>Proveer fotos del sistema de agua privado o la instalación de abastecimiento secundario y explicar las medidas de control como candado o persona designada (si aplica)</p> <p>4.1.2 El plan de monitoreo debe especificar la frecuencia y los parámetros microbiológicos y fisicoquímicos que se evalúan.</p> <p>En caso de utilizar vapor, aqui se evalúa y debe cumplir con requerimientos de procesamiento de alimentos.</p>
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		<p>direct contact with food, including bacteriological testing items, methods, frequency, records, results and the latest 2 reports.</p> <p>4.1.3 提供生产直接与食品接触的蒸汽时使用的锅炉添加剂，并说明其是否符合食品生产加工要求。（如适用）</p> <p>Provide information about boiler additives used in the production of steam in direct contact with food, and explain whether they meet the requirements of food processing (if applicable).</p>	<p>non-contaminated zone. Sanitary control procedures shall be made and implemented for secondary water supply facilities and appropriate food protection measures shall be in place.</p> <p>4.生产直接与食品接触的蒸汽时使用的锅炉添加剂应符合食品生产加工要求。（如适用）</p> <p>Boiler additives used in the production of steam in direct contact with food shall meet the requirements of food processing.</p>	
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5.原辅料和包装材料 Raw Materials, Ingredients and Packaging Materials				
5.1 原辅料验收	1.《中华人民共和国食品安全法实施条例》第五十条。	5.1 提供原料、添加剂的验收措施，包括验收标	1.原料、添加剂验收标准和符合中国的法规和标准要	

Receiving	<p>Article 5 0of <i>the Implementation Rules of the Law on Food Safety of P.R. China.</i></p> <p>2. 《食品安全国家标准 食品生产通用卫生规范》(GB 14881) 中7。 <i>Article 7 of the National Food Safety Standards-General Hygienic Standard for Food Production (GB14881).</i></p> <p>3. 《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中7。 <i>Articles 7 of the National Food Safety Standards-Hygienic Standard for Aquatic Products Production (GB 20941).</i></p>	<p>准, 验收方式。 Provide acceptance measures for raw materials and additives, including acceptance standards and methods.</p>	<p>求。 Acceptance standards for raw materials and additives, and their compliance with the requirements of Chinese laws and standards.</p>	<p>5.1 Breve descripción de los controles y criterios de aceptación de materia prima, aditivos. Deben incluir los estándares y los métodos.</p> <p>Incluir formatos o registros. Los criterios deben considerar las especificaciones chinas.</p>
5.2 原料来源 Sources	<p>1. 《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中7.2。 <i>Articles 7.2 of the National Food Safety Standards-Hygienic Standard for Aquatic Products Production (GB 20941).</i></p> <p>2.以水产动物内脏、卵、皮、鳍、鳞、骨、壳等非肌肉组织作为水产制品原料的, 应符合《食品安全国家标准 鲜、冻动物源性水产品》(GB 2733)。 Raw materials, such as viscera, eggs,</p>	<p>5.2.1 若原料为自身带有生物毒素的水产制品原料或生食水产品原料, 请提供最近一次的检测报告。(适用时) Provide the latest test report if the raw materials are of toxin-forming species or for products commonly eaten raw (if applicable).</p>	<p>1.对双壳贝类、河豚鱼等自身带有生物毒素的水产制品原料应进行毒素检测, 并按相关规定进行验收和处理, 确保原料的安全性。 Toxin tests shall be carried out on toxin-forming materials such as bivalve shellfish and puffer fish. Acceptance standards and treatment shall be followed</p>	<p>Para buques atuneros</p> <ul style="list-style-type: none"> • No. IMO. (Organización Marítima Internacional) • Certificado de matrícula (SEMAR) <p>Para las demas embarcaciones</p> <ul style="list-style-type: none"> • Permiso de pesca

<p>skin, fins, scales, bones, shells and other non-muscle tissues of aquatic animals, shall conform to <i>the National Food Safety Standards- Fresh and Frozen Aquatic Products of Animal Origin</i> (GB 2733).</p> <p>3.动物性水产制品的原料应符合《食品安全国家标准 鲜、冻动物源性水产品》(GB 2733)。</p> <p>Aquatic products of animal origin shall conform to <i>the National Food Safety Standards- Fresh and Frozen Aquatic Products of Animal Origin</i> (GB 2733).</p> <p>4.藻类制品的原料应符合《食品安全国家标准 藻类及其制品》(GB 19643)。</p> <p>Algae products shall conform to the <i>the National Food Safety Standards- Algae and Algae Products</i> (GB 19643).</p> <p>5.《食品安全国家标准 食品中致病菌限量》(GB 29921) 表1。</p> <p>Table 1 of <i>the National Food Safety Standards- the Maximum Levels of Pathogenic Bacteria in Food</i> (GB29921).</p>	<p>5.2.2 若为捕捞渔船, 提供官方对渔船作业区域、作业时间、捕捞品种的许可证明文件及捕捞方式说明。(适用时)</p> <p>Provide official permits or licenses for the fishing area, time and species and describe fishing methods if raw materials are from fishing vessels (if applicable).</p> <p>5.2.3 若为养殖原料, 提供养殖场的资质证明。(适用时)</p> <p>Provide qualification of farms, if raw materials are from aquaculture (if applicable).</p>	<p>in accordance with relevant stipulations to ensure the safety of raw materials.</p> <p>2.所使用原料应符合输华水产品检验检疫相关协议、议定书、备忘录等规定要求。</p> <p>Raw materials shall meet the requirements of relevant agreements, protocols, memorandums on inspection and quarantine of aquatic products exported to China.</p>	<p>(CONAPESCA)</p> <p>5.2.3 Para camarones y pescados que provienen de granjas, se deberá enviar certificado de SENASICA vigente. (para atún, concesión acuícola de maricultura). En caso de no contar con certificado, los resultados de los controles de la granja.</p>
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<p>5.3 双壳贝类原料 (适用时) Bivalve Shellfish (Where Applicable)</p>	<p>1. 《食品安全国家标准 水产制品生产卫生规范》 (GB 20941) 中 7.2。 Article 7.2 of <i>the National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p> <p>2. 《食品安全国家标准 食品中致病菌限量》 (GB29921) 表1。 Table 1 of <i>the National Food Safety Standards- the Maximum Levels of Pathogenic Bacteria in Food</i> (GB29921).</p> <p>3. 《食品安全国家标准 动物性水产制品》 (GB10136) 中3.6、 3.7。 Articles 3.6 and 3.7 of <i>the National Food Safety Standards- Aquatic Products of Animal Origin</i> (GB10136).</p>	<p>5.3.1 提供贝类原料来源的海域位置说明及双壳贝类捕获者的官方许可证明。 Provide a description of growing waters where shellfish are originated and the official permits for harvesters.</p> <p>5.3.2 提供贝类原料的净化处理方。 Provide information about purification and treatment.</p> <p>5.3.3 提供贝类原料贝类毒素监控措施。 Describe monitoring measures for shellfish toxins.</p>	<p>1.双壳贝类应来自官方允许的养殖或捕捞水域, 并在必要时进行净化。贝类原料的养殖者或捕捞者应有官方主管机构的许可证。 Bivalve shellfish shall be originated from the growing or harvesting waters approved by the control authority and purified as necessary. Farmers and harvesters shall be approved by the control authority.</p> <p>2.定期对贝类原料进行贝类毒素检测, 验证原料安全性。 Routine testing on shellfish toxins shall be carried out to verify the safety.</p>	<p>5.3.1 Para el caso de moluscos bivalvos procesados deberá describir que el producto procede de un área clasificada sanitariamente y envía certificado de cosechador.</p> <p>5.3.2- Describir proceso de depuración (si hubiese)</p> <p>5.3.3. describir de manera general el monitoreo de biotoxinas.</p>

<p>5.4 食品添加剂 (适用时) Food Additives (Where Applicable)</p>	<p>1. 《食品安全国家标准 食品生产通用卫生规范》 (GB14881) 第7.3条。 Article 7.3 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p> <p>2. 《食品安全国家标准 水产制品生产卫生规范》 (GB 20941) 第7.3条。 Articles 7.3 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p> <p>3. 《食品安全国家标准 食品添加剂使用标准》 (GB 2760) 。 The National Food Safety Standard - Standards for Uses of Food Additives (GB 2760).</p>	<p>5.4 生产加工中使用的食品添加剂清单 (包括名称、用途、添加量等) 。 List of food additives used (including the name, purpose and added amount, etc.).</p>	<p>1.生产所使用食品添加剂符合中国对食品添加剂的使用规定。 The food additives used in the production conform to China's regulations on the use of food additives.</p>	<p>Deben estar en concordancia con la regulación China.</p>
<p>5.5 包装材料及标识 Packaging Materials</p>	<p>1. 《中华人民共和国食品安全法实施条例》第三十三条。 Article 33 of the <i>Implementation Rules of the Law on Food Safety of P.R. China</i>.</p> <p>2. 《食品安全国家标准 食品生产通用卫生规范》 (GB14881) 中8.5。 Article 8.5 of the <i>National Food Safety Standards-General Hygienic Standard</i></p>	<p>5.5.1 提供内外包装材料适合进行水产品包装的证明材料。 Provide proof to demonstrate that both packaging and packing materials are suitable for aquatic products.</p> <p>5.5.2 提供拟输往中国的</p>	<p>1.包装材料在特定贮存和使用条件下不影响食品的安全和产品特性。 Packaging and packing materials do not affect food safety and product characteristics under specific storage and use conditions.</p> <p>2.包装标识应符合双边检验</p>	<p>5.5.1 Podrá incluir certificados del proveedor de los materiales de empaque, que indique que son apropiados para uso en contacto con alimentos.</p>

	<p>for Food Production (GB14881).</p> <p>3. 《食品安全国家标准 水产制品生产卫生规范》 (GB 20941) 中8.5。 Articles 5 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p> <p>4. 相关双边检验检疫协议、备忘录及议定书要求。 Relevant requirements from bilateral inspection and quarantine agreements, memorandums and protocols.</p>	<p>成品标签样式。 Provide model labels for finished products to be exported to China.</p>	<p>检疫协议、备忘录及议定书要求。 Labels shall meet the requirements of bilateral inspection and quarantine agreements, memorandums and protocols.</p>	<p>5.5.2.- Proveer etiquetas en chino e inglés o en chino y español.</p>
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6 生产加工控制 Process Controls				
<p>6.1 质量安全管理体系建立 Establishment and Implementation of Quality</p>	<p>1. 《中华人民共和国食品安全法实施条例》第四十八条。 Article 48 of the <i>Implementation Rules of the Law on Food Safety of P.R. China</i>.</p> <p>2. 《食品安全国家标准 水产制品生产</p>	<p>6.1.1 提供所有拟输华产品的生产加工工艺流程图、危害分析工作单和HACCP 计划表。 Provide flow chart, hazard analysis work</p>	<p>1.HACCP 计划应分析和有效控制生物的、物理的、化学的危害。 Biological, physical and chemical hazards shall be analyzed and effectively controlled in HACCP.</p>	<p>6.1.1 al menos debe enviar diagrama de flujo, analisis de peligros y Plan HACCP. Preferentemente completo.</p> <p>6.1.2 Deberá remitir una muestra de registros</p>

<p>and Safety Management System</p>	<p>卫生规范》(GB 20941) 中8.1。 Article 8.1 of t the National Food Safety Standards-Hygienic Standard for Aquatic Products Production (GB 20941). 3.《危害分析与关键控制点 (HACCP) 体系 食品生产企业通用要求》(GB/T 27341)。 Hazard Analysis and Critical Control Point (HACCP) System - General Requirements for Food Processing Plant (GB/T 27341).</p>	<p>sheet and HACCP plan of all products to be exported to China. 6.1.2 提供 CCP 点监控记录、纠偏记录、验证记录样表。 Provide sample records for CCP monitoring, corrective actions and verification.</p>	<p>2.生产工艺流程应合理, 避免交叉污染。 Process flow shall be reasonable to prevent cross contamination. 3.CCP 点设置应科学可行, 纠偏、验证措施应恰当。 The establishment of CCPs should be scientific and feasible.Corrective actions and verification shall be appropriate. 4.现场正在监控的 CCP 位置、数量以及操作限制与体系要求一致。 The location, quantity and operation restrictions of CCP being monitored on site are consistent with system requirements. 5.偏离关键限值时, 采取适当的纠偏行动并如实记录, 验证程序得到执行并如实记录。</p>	<p>recientes* en copias de sus PCCs, así como de las actividades de verificación y de las acciones correctivas en casos de desviaciones de los PCC. Si no han ocurrido desviaciones recientes* a los PCC, hay que referirlo. *Del mismo año o del anterior</p>
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			When critical limit are deviated, appropriate corrective actions are taken and documented. Verification procedures are carried out and documented.	
6.2 产品污染 风险控制 Contamination Risk Controls	1. 《水产制品生产卫生规范》（GB 20941）中 8.1。 Article 8.1 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941). 2. 《食品生产通用卫生规范》（GB14881）中 8.1。 Article 8.1 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).	6.2 企业食品安全管理体系的现场执行情况。 Implementation of food safety management System.	1.原料预处理、冷冻、蒸煮、干制、熏制、盐渍等加工过程应按照各自加工工艺和产品特点进行相对隔离,防止人流、物流和气流交叉污染。 Processes, such as Raw material preparation, freezing, cooking, drying, smoking and salting, shall be segregated according to each steps and product characteristics to prevent cross contamination of people ,materials and air flow. 2.应避免废水、废弃物对原料及产品造成污染。 Contamination shall be	6.2 Deberá enviar una breve descripción de los controles que tiene para evitar la contaminación cruzada así como el manejo de desechos. (separación de áreas, flujos identificados (personas, materia prima, etc.)

			prevented by sewage or wastes on materials or products.	
6.3 温度控制 Temperature Control	<p>1. 《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中8.2.2.1.4、8.2.2.1.6. Article 8.2.2.1.4 to 8.2.2.1.6 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p> <p>2. 《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中8.2.2.2.1 (冷藏水产品适用)。 Article 8.2.2.2.1 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941)(applicable to refrigerated aquatic products).</p>	<p>6.3.1 提供原料解冻的方式, 及解冻时间温度控制要求 (如适用)。 Provide information about thawing method, time and temperature control requirements of raw materials (if applicable).</p> <p>6.3.2 提供加工车间及储存库温度控制要求及温度监控设备。(冷藏水产品适用)。 Provide information about temperature control requirements and temperature monitoring equipment for processing workshops and storage warehouses. (applicable to refrigerated aquatic products).</p>	<p>1.控制原料解冻时间及温度。 Control thawing time and temperature.</p> <p>2.冷藏水产品加工车间应有温度控制措施, 应尽快将加工后的水产制品移至冷藏环境中, 冷藏室中应配备温度指示。 Temperature controls shall be in place in the processing workshop for refrigerated aquatic products. Processed aquatic products shall be moved to the refrigerated environment as soon as possible. The refrigerating chamber shall be equipped with temperature indicators.</p>	<p>Aquí se evalúa las temperaturas de descongelación en caso de aplicar y el método.</p> <p>También se evalúa la refrigeración si es que aplica.</p>

<p>6.4 冷冻水产品</p> <p>Frozen Aquatic Products</p>	<p>1.《食品安全国家标准 水产制品生产卫生规范》(GB 20941)中8.2.2.2.2。</p> <p>Article 8.2.2.2.2 of <i>the National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>	<p>6.4.1 提供冷冻水产品的冻结方式,时间和冻结温度控制要求及其确定依据。</p> <p>Provide information about freezing method, time and temperature control requirements of frozen aquatic products and their determination bases.</p> <p>6.4.2 若为生食水产品,提供冷处理温度及时间。</p> <p>Provide information about temperature and time of cold treatment for aquatic products commonly eaten raw.</p>	<p>1.根据水产品的厚度、形状、生产量确定其冻结时间和温度,确保尽快通过最大冰晶生产带。</p> <p>Based on the thickness, shape and production volume, freezing time and temperature are determined to ensure that products pass the maximum ice crystal generation zone as soon as possible.</p> <p>2.生食水产品应保证充足的冷处理,以确保杀死对人体有害的寄生虫。在-20°C以下环境温度下冷冻保存7天。</p> <p>Aquatic products commonly eaten raw shall go through sufficient cold treatment to destroy parasites harmful to humans.They shall be kept for 7 days at an ambient temperature below -20°C.</p> <p>3.在-35°C或以下环境温度</p>	<p>6.4.1 La descripción deberá incluir el método, tiempos, temperaturas de congelación, tomando en consideración el volumen de producto.</p> <p>6.4.2 Breve descripción de los controles para parásitos en productos como pescado y filetes de pescado.tiempos y temperatura</p>
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<p>6.5 干制水产品 (适用时)</p> <p>Dried Aquatic Products (Where Applicable)</p>	<p>1.《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中8.2.2.2.3。</p> <p>Article 8.2.2.2.3 of of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>	<p>6.5 提供干制水产品加工的干燥时间、干燥温度、环境湿度及成品水份活度及包装储存方式。</p> <p>Provide information</p>	<p>1.应确保干制品的水分活度在安全范围内。</p> <p>Water activity of dried products shall be within a safe range.</p>	<p>Productos secos: Tiempos y temperatura. de secado</p> <p>Humedad y actividad de agua en el producto final y método de almacenamiento.</p>

		about drying time and temperature, ambient humidity, water activity of finished products and packaging and storage methods.		
6.6 腌制水产品 (适用时) Salted Aquatic Products (Where Applicable)	1.《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中8.2.2.2.4。 Article 8.2.2.2.4 of of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).	6.6 提供腌制水产品的糖/盐度。 Provide information about sugar content/salinity.	1.腌制产品应采用适当盐度, 防止嗜盐菌的繁殖。 Proper salinity shall be adopted to prevent the reproduction of non-halophilic bacteria.	6.6 Aplica a medusa. Deberá indicar la especificación de salinidad del producto terminado.
6.7 罐头水产品 (适用时) Canned Aquatic Products (Where Applicable)	1.《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中8.2.2.2.5。 Article 8.2.2.2.5 of of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).	6.7.1 提供不同规格的罐头水产品的杀菌温度和时间要求, 及最近一次的杀菌/温度记录。 Provide information about sterilization temperature and time requirements for canned aquatic products of different specifications, and the latest sterilization/temperature records.	1.罐头水产品应保证足够的杀菌温度和杀菌时间。 Sufficient sterilization temperature and time shall be provided for canned aquatic products.	6.7.2 Se deberá presentar estudios de penetración de calor. Y los últimos registros de esterilización/temperatura

		6.7.2 提供不同规格的罐头水产品的杀菌容器的热穿透、热分布报告。 Provide heat penetration and distribution reports for different specifications.		
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7.清洗消毒 Cleaning and Sanitizing				
7.1 清洗消毒 Cleaning and Sanitizing	1.《食品安全国家标准 食品生产通用卫生规范》(GB 14881) 中8.2.1。 Article 8.2.1 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881). 2.《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中8.2.1。 Article 8.2.1 of the <i>National Food</i>	7.1 提供清洗消毒措施, 包括清洗消毒方法和频率, 及清洗消毒效果验证。 Provide information about cleaning and sanitizing measures, including methods, frequency, and effect	1.清洗消毒措施应能够消除交叉污染, 符合卫生要求。 Cleaning and sanitizing measures shall be able to eliminate cross contamination and meet hygiene requirements.	7.1. Podrá enviar POES donde se observen medidas, métodos, frecuencia y verificación.

	<i>Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).	verification.		
7.2 环境微生物监控 Environmental Microbiological Monitoring	1.《食品安全国家标准 水产制品生产卫生规范》(GB 20941)中8.2.2.1.2、8.2.2.1.3。 Articles 8.2.2.1.2 and 8.2.2.1.3 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).	7.2 提供环境和生产过程的产品微生物监控计划,包括监控项目、频率、判定标准、阳性结果纠偏措施。 Provide monitoring plan for microorganisms in the environment and products during production, including monitoring items, frequency, criteria and corrective measures for positive results.	1.监控重点应涵盖微生物容易藏匿和滋生区域。 The focus of monitoring shall cover areas where microorganisms are easy to hide and breed. 2.取样点设置。如重大维护、施工活动、或者卫生状况变化时,在监控计划中增加必要的取样点。 Selection of sampling sites. Add necessary sampling sites to the monitoring plan in case of major maintenance, construction activities or worsen sanitary conditions. 3.是否根据检测结果和污染风险严重程度来调整环境监控计划实施的频率。 Frequency for environment monitoring shall be adjusted according to test	7.2 Enviar el plan de monitoreo El propósito es determinar la sanidad del ambiente de proceso. Plan de monitoreo para microorganismos en el medio ambiente, productos durante producción, incluyendo frecuencia, criterios, medidas correctivas para resultados positivos. Selección de sitios de muestreo, en caso de mantenimiento mayor, actividades de construcción o las peores condiciones sanitarias

			<p>results and severity of contamination risks.</p> <p>4. 阳性结果纠偏措施。 Corrective measures due to positive results.</p>	
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<p>8. 化学品、废弃物、虫鼠害控制 Control of Chemicals, Waste and Pest</p>				
<p>8.1 化学品控制 Chemicals Controls</p>	<p>1. 《食品安全国家标准 食品生产通用卫生规范》 (GB14881) 中8.3。 Article 8.3 of of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p> <p>2. 《食品安全国家标准 水产制品生产卫生规范》 (GB 20941) 中8.3。 Article 8.3 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>	<p>8.1 简述化学品使用与储存要求。 Brief description of the requirements for the use and storage of chemicals.</p>	<p>1. 防止所使用化学品污染产品。 Prevent the contamination by chemicals.</p>	
<p>8.2 废弃物管理 Waste Controls</p>	<p>1. 《中华人民共和国食品安全法实施条例》第三十三条。 Article 33 of the <i>Implementation Rules of the Law on Food Safety</i> of P.R.</p>	<p>8.2.1 提供车间内可食用产品容器、废弃物存放容器的区分标识图片。 Provide photos of</p>	<p>1. 车间可食用产品容器、废弃物存放容器应明显标识并加以区分。 Edible product containers</p>	<p>8.2.1 fotos de contenedores para producto comestible y de desecho. (identificados y separados)</p>

	<p>China.</p> <p>2. 《食品安全国家标准 水产制品生产卫生规范》 (GB 20941) 中 8.1.4。 Article 8.1.4 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>	<p>edible product containers and waste containers in the workshop.</p> <p>8.2.2 简述废弃物处理程序要求。 Describe the procedures of waste disposal.</p>	<p>and waste containers in the workshop shall be clearly identified and separated..</p> <p>2.废弃物应区分存放、及时处理，避免对生产造成污染。 Waste shall be stored separately and disposed of in time to prevent contamination to production.</p>	<p>8.2.2 describir los procedimientos de disposición de desechos.</p>
<p>8.3 虫鼠害控制 Pest Controls</p>	<p>1. 《中华人民共和国食品安全法实施条例》第三十三条。 Article 33 of the <i>Implementation Rules of the Law on Food Safety</i> of P.R. China.</p> <p>2. 《食品安全国家标准 食品生产通用卫生规范》 (GB 14881) 中 6.4。 Article 6.4 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p>	<p>8.3 提供虫害控制方式及布点平面图，若由第三方承担，提供第三方资质。 Provide information about controls and distribution diagram. If controls are undertaken by a third party, provide its qualification.</p>	<p>1.应避免虫害、鼠害对生产安全卫生造成影响。 Pest shall be excluded.</p>	<p>8.3 Para el requisito de la calificación del tercero se deberá incluir el registro de quien realice el servicio. Licencia sanitaria, si es autoaplicación también deben tener licencia</p>

9.产品追溯
Product Traceability

<p>9. 追溯和召回 Traceability and Recall</p>	<p>1. 《中华人民共和国食品安全法实施条例》第四十二条。 Article 33 of <i>the Implementation Rules of the Law on Food Safety of P.R. China</i>.</p> <p>2. 《食品安全国家标准 食品生产通用卫生规范》(GB14881) 中11。 Article 11 of <i>the National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p> <p>3. 《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中11。 Article 11 of <i>the National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>	<p>9. 简述产品追溯程序, 以一批次成品批号为例, 说明如何自成品追溯至原料。 Describe traceability procedure in a brief manner and illustrate how to trace from finished products to raw materials with a batch number.</p>	<p>1. 应建立追溯程序, 实现原料、生产加工过程、成品的全链条双向追溯。 Traceability procedures shall be established to fulfill thorough tracking traceability from raw materials, processes to finished products.</p> <p>2. 安全卫生质量检验工作的追溯, 包括重大事件及后续处理情况等。 Traceability of safety, health and quality inspection, including major incidents and subsequent treatment.</p>	<p>9. Breve descripción de como la empresa rastrea e ilustrar como traza de producto terminado a materia prima con un número de lote</p> <p>La trazabilidad de seguridad, salud y calidad, incluyendo mayores, o incidentes y su subsecuente tratamiento (recall)</p>
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<p style="text-align: center;">10. 人员管理及培训 Personnel Management and Training</p>				
<p>10.1 人员健康及卫生管理</p>	<p>1. 《中华人民共和国食品安全法实施条例》第四十五条。 Article 45 of <i>the Implementation Rules of the Law on Food Safety of P.R.</i></p>	<p>10.1 提供员工雇佣前健康管理制度以及员工体检要求。</p>	<p>1. 应建立并执行食品加工人员健康管理制度。 Personnel health management system shall be</p>	

<p>Personnel Health and Hygiene Controls</p>	<p>China.</p> <p>2. 《食品安全国家标准 食品生产通用卫生规范》 (GB 14881) 中 6.3。 Article 6.3 of the <i>National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p> <p>3. 《食品安全国家标准 水产制品生产卫生规范》 (GB 20941) 中6.3。 Article 6.3 of the <i>National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>	<p>Provide information about health controls prior to employment and medical examination requirements.</p>	<p>established and implemented.</p> <p>2. 雇用员工前应进行体检并证明适合在食品加工企业工作，上岗前接受卫生培训。员工应定期体检并保存记录。 Employees shall have a medical examination and prove that they are suitable for working in food processing enterprises before employment. Training on sanitation shall be provided.</p> <p>3. 患有有碍食品安全的疾病或明显皮肤损伤未愈合的员工，不应从事可能影响食品安全的工作岗位。 Food handlers with an apparent illness which might impede food safety or open lesions shall be excluded from any positions which might affect food safety.</p> <p>4. 员工进入食品生产场所前</p>	
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<p>10.2 人员培训 Personnel Training</p>	<p>1. 《中华人民共和国食品安全法实施条例》第四十四条。 Article 44 of <i>the Implementation Rules of the Law on Food Safety of P.R. China</i>.</p> <p>2. 《食品安全国家标准 食品生产通用卫生规范》(GB 14881) 中12。 Article 12 of <i>the National Food Safety Standards-General Hygienic Standard for Food Production</i> (GB14881).</p> <p>3. 《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中12。 Article 12 of <i>the National Food Safety Standards-Hygienic Standard for Aquatic Products Production</i> (GB 20941).</p>	<p>10.2 提供员工年度培训计划、内容、考核、记录。</p> <p>Provide annual training plans, contents, assessments and records for employees.</p>	<p>1. 培训内容应涵盖输华水产品检验检疫备忘录、协议及议定书、中国法规标准等内容。</p> <p>Training shall cover the contents of memorandums, agreements and protocols on inspection and quarantine of aquatic products exported to China, Chinese laws and standards, etc.</p>	<p>10.2 Plan anual de capacitación, contenido, evaluaciones y registros para empleados. Deberán incluir capacitación sobre la legislación china</p>
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11. 自检自控
Self-inspection and Self-control

<p>11.成品检验 Finished Product Tests</p>	<p>1.《食品安全国家标准 食品生产通用卫生规范》(GB 14881) 中9。 <i>Article 9 of the National Food Safety Standards-General Hygienic Standard for Food Production (GB14881).</i></p> <p>2.《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中9。 <i>Article 9 of the National Food Safety Standards-Hygienic Standard for Aquatic Products Production (GB 20941).</i></p> <p>3.《食品安全国家标准 鲜、冻动物性水产品》(GB 2733)。 <i>National Food Safety Standard - Fresh and Frozen Aquatic Products of Animal Origin (GB 2733).</i></p> <p>4.《食品安全国家标准 动物性水产制品》(GB 10136)。 <i>National Food Safety Standard - Aquatic Products of Animal Origin (GB 10136).</i></p> <p>5.《食品安全国家标准 水产调味品》(GB 10133)。 <i>National Food Safety Standard - Aquatic Flavouring (GB 10133).</i></p>	<p>11.1 提供成品检验的项目、指标、检验方式及频率。 <i>Provide information about testing items, indicators, methods and frequency for finished product.</i></p> <p>11.2企业有自属实验室,提交企业实验室能力与资质证明;企业委托第三方委托实验室,提供委托实验室资质。 <i>Provide qualification for either its own laboratory or entrusted third-party laboratories.</i></p>	<p>1.成品检验项目符合中国的标准要求。 <i>Testing items of finished product meet the requirements of Chinese standards.</i></p>	<p>11.1 Deberá enviar Programa de muestreo, especificaciones del producto terminado y los métodos utilizados para realizar las pruebas.</p> <p>11.2. Deberá presentar documento donde se observe la calificación del laboratorio (aprobación, acreditación). Del propio o un tercero</p>
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	<p>6. 《食品安全国家标准 藻类及其制品》 (GB 19643) 。 <i>National Food Safety Standard - Algae and Algae Products (GB 19643).</i></p> <p>7. 《食品安全国家标准 食品添加剂使用标准》 (GB 2760) 。 <i>National Food Safety Standard - Standards for Uses of Food Additives (GB 2760) .</i></p> <p>8. 《食品安全国家标准 食品中真菌毒素限量》 (GB 2761) 。 <i>National Food Safety Standard - Maximum Levels of Mycotoxins in Foods (GB 2761).</i></p> <p>9. 《食品安全国家标准 食品中污染物限量》 (GB 2762) 。 <i>National Food Safety Standard - Maximum Levels of Contaminants in Foods (GB 2762).</i></p> <p>10. 食品安全国家标准 食品中农药最大残留限量 (GB 2763) 。 《食品安全国家标准 食品中放射性物质限制浓度标准》 (GB 14882) 。</p>			
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	<p>《食品安全国家标准 干海参》 (GB 31602) 。</p> <p><i>National Food Safety Standard - Maximum Residue Limits for Pesticides in Food (GB 2763).</i></p> <p><i>Limited Concentrations of Radioactive Materials in Foods (GB 14882).</i></p> <p><i>National Food Safety Standard - Dried Sea Cucumber (GB 31602).</i></p>			
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<p align="center">12.食品安全卫生管理及防护体系运行情况</p> <p align="center">Food safety and sanitation management and operation of the protection system</p>				
<p>12.1 食品安全卫生管理体系运行情况</p> <p>Operation of Food Safety and Sanitation Management System</p>	<p>1. 《中华人民共和国食品安全法实施条例》第四十八条。</p> <p>Article 48 of 《the Regulations for the Implementation of the Food Safety Law of the People's Republic of China》 .</p> <p>2. 《中华人民共和国进口食品境外企业注册管理办法》第五条。</p> <p>Article 5 of 《the Regulations of the People's Republic of China on the</p>	<p>12.1 提供企业的质量手册和程序文件及记录。</p> <p>Provide the company's quality manual and procedure files and records.</p> <p>12.2 提供卫生质量体系的内部审核文件。</p> <p>Provide internal audit documents for the health</p>	<p>1. 食品安全卫生管理体系及 HACCP 体系规定与现场运行的符合性和效果。</p> <p>The compliance and effectiveness of food safety and hygiene management system and HACCP system regulations with on-site operation.</p> <p>2.应按照食品安全卫生管理</p>	<ul style="list-style-type: none"> • Capacitación del personal • Evaluación/Control de proveedores, • Evaluación del HACCP (implementación, verificación y validación) • Prerrequisitos (POES, control de

	<p>Registration and Administration of Foreign Enterprises in Imported Food》.</p> <p>3.《食品安全国家标准 水产制品生产卫生规范》(GB 20941) 中8.1。</p> <p>8.1 in 《National Food Safety Standard, Hygienic Specification for the Production of Aquatic Products》(GB 20941).</p> <p>4.《危害分析与关键控制点 (HACCP) 体系 食品生产企业通用要求》(GB/T 27341)。</p> <p>《Hazard Analysis and Critical Control Point (HACCP) System General Requirements for Food Production Enterprises》(GB/T 27341).</p>	<p>quality system.</p> <p>12.3 提供 HACCP 食品安全管理体系文件记录。</p> <p>Provide HACCP food safety management system documentation.</p> <p>12.4提供HACCP食品安全管理体系的内部审核文件。</p> <p>Provide internal audit documents for HACCP food safety management system.</p>	<p>体系及相关文件的要求进行记录, 并保证记录的完整性、准确性、真实性。</p> <p>Records shall be carried out in accordance with the requirements of the food safety and hygiene management system and related documents, and the completeness, accuracy and authenticity of the records shall be guaranteed.</p> <p>3.建立并有效实施合格供应商评价程序。</p> <p>Establish and effectively implement evaluation procedures for qualified suppliers.</p> <p>4.建立并有效实施各环节的卫生控制程序。</p> <p>Establish and effectively implement sanitation control procedures in all links.</p> <p>5.建立并有效实施全过程的标识和追溯体系。</p>	<p>materias primas, control de proveedores etc.)</p> <ul style="list-style-type: none"> • Manejo de producto no conforme • Trazabilidad y Retiro de producto • Gestión de emergencias de inocuidad • Sistemas de auditorías (externas e internas para los sistemas de higiene y sanidad y para el plan HACCP) • Prevención de contaminación intencionada. • Sistema de procedimientos y registros para el control de todos los elementos del sistema de gestión
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			<p>Establish and effectively implement the whole process identification and traceability system.</p> <p>6.建立并有效执行产品召回制度。</p> <p>Establish and effectively implement a product recall system.</p> <p>7.建立和有效执行对不合格品的控制制度,包括原因分析分析、纠正措施和处理措施。</p> <p>Establish and effectively implement a control system for non-conforming products, including cause analysis, corrective measures and treatment measures.</p> <p>8. 企业食品安全卫生管理体系及 HACCP 体系内部审核的有效性。</p> <p>The effectiveness of the internal audit of the enterprise's food safety and</p>	<p>de sanidad e inocuidad y el HACCP</p> <p>Ejemplo:</p> <p>Internal audit Internal audit program There is an internal audit procedure (PR-MI-AC-HP-09) in which the internal audit requirements and program are documented throughout the year whose scope includes the implementation of the HACCP plan, prerequisite programs and procedures necessary for compliance with the standard. All activities are audited based on risk and at least once a year including a HACCP activity or section.</p>
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			<p>sanitation management system and the HACCP system.</p> <p>9.建立并有效执行对各类员工的培训并做好记录。</p> <p>Establish and effectively implement training for all types of employees and keep records.</p>	
<p>12.2 食品安全防护体系运行情况</p> <p>Operation of food safety protection system</p>	<p>1. 《中华人民共和国进口食品境外企业注册管理办法》第五条。</p> <p>Article 5 of 《the Regulations of the People's Republic of China on the Registration and Administration of Foreign Enterprises in Imported Food》.</p>	<p>12.2 提供针对食品可能存在的人为污染风险及可能的突发问题建立的预防性控制措施或安全防护计划书。</p> <p>Provide preventive control measures or safety protection plans for possible man-made contamination risks and possible emergencies in food.</p>	<p>1.企业建立并有效执行防护体系书面操作程序。</p> <p>The enterprise establishes and effectively implements the written operating procedures of the protection system.</p> <p>2.建立食品安全防护小组,并定期开展演练。</p> <p>Establish a food safety protection team and conduct regular drills.</p> <p>3.对食品安全防护的关键环节经过验证。</p> <p>The key links of food safety protection have been verified.</p>	<p>12.2 Enviar plan para atención de emergencias (contingencias) sanitarias.</p>

			4.建立针对紧急突发问题情况的应急处理程序。 Establish emergency handling procedures for emergencies.	
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13.声明 Declaration				
13.1 企业声明 Declaration	1. 《中华人民共和国进口食品境外生产企业注册管理规定》第九条。 Articles 9 of the Regulations on the Registration Administration of Overseas Manufacturers of Imported Food.	13.1 填写《进口水产品境外生产企业注册申请书》。 Fill out the application for overseas manufacturers of imported aquatic products.	1.应有法人签名和公司盖章。 Signature of legal person and company seal.	13.1- Utilizar formato de la plataforma CIFER, firmado y sellado.
13.2 主管当局确认 Confirmation by Competent	1. 《中华人民共和国进口食品境外生产企业注册管理规定》第八条。 Articles 8 of the Regulations on the Registration Administration of Overseas Manufacturers of Imported.	13.2 填写《进口水产品境外生产企业注册申请书》。 Fill out the application for overseas manufacturers of imported aquatic products.	1.应有主管当局人员签名和主管当局盖章。 Signature of principal and seal of competent authority.	13.2- La autoridad utiliza el formato disponible en la plataforma CIFER.

