New registration Reconstruction and expansion Registration restoration

**Part 1. Basic information about the enterprise**

1. Enterprise name

2. Address

3. Registration NO.

4. Registration Approval Authority

5. Types of enterprises

* Enterprise for the production and processing of aquatic products
* Refrigerated ship
* Fish processing vessel
* Fishing and transport vessel
* Storage

6. Registered product categories (please provide specific product name and storage conditions: e.g. Atlantic salmon (chilled / frozen).

* Fish:
* Crustaceans:
* Molluscs:
* Echinoderm:
* Jellyfish:
* Aquatic plants:
* Other categories (cephalic, amphibians, reptiles, aquatic mammals, etc.):

7. Production and processing capacity (tons / year, indicate storage capacity)

8. Current exporting country

9. Contact person, phone number, email address

10. Has the enterprise carried out a self-examination in accordance with the Basic Requirements for the Registration of Foreign Manufacturers of Imported Aquatic Products and the Basic Provisions of the Comparative Test and confirmed that it meets the relevant requirements?

(Yes / no)

**Part 2. Enterprise declaration**

1. The enterprise declares that the aquatic products exported to China and their manufacturing process comply with the relevant provisions of the laws, regulations and standards of the PRC.
2. The above information and additional materials provided are correct.

Full name and position of legal representative

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Legal representative's signature and enterprise stamp Date

**Part 3. Approval of the competent** **authority**

After verification, it is confirmed that the above materials provided by the enterprise are reliable, and the sanitary conditions of the enterprise can comply with the relevant provisions of the laws, regulations and standards of the PRC.

Name and position of the person in charge

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Signature of the responsible person and stamp of the competent authority (date)

**PART 4. BASIC REQUIREMENTS FOR REGISTRATION OF FOREIGN PRODUCERS OF WATERFISHING PRODUCTS EXPORTED TO CHINA AND BASIC PROVISIONS OF COMPARATIVE VERIFICATION**

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| --- | --- | --- | --- | --- | --- |
| **Name** | **Basic conditions and validity** |  **Requirements for filling out the form and supporting materials** | **The main provisions of the check** | **Compliance** | **Notes** |
| **1. Basic information about the enterprise** |
| 1.Basic information about the enterprise | 1. Articles 6 and 7 "Regulations on the registration of foreign enterprises for the production of food products exported to China."2. "Administrative measures for the inspection and quarantine of imported and exported aquatic products"3. Protocol on Inspection and Quarantine of Aquatic Products Exported to China, signed between the competent authority of the applicant country and the General Administration of Customs of China (GACC). | 1.1. Fill out form No. 1 with basic information about the enterprise for the production of imported aquatic products | 1. Enterprises must provide reliable information, basic information must correspond to the information provided by the competent authority of the exporting country and correspond to the actual conditions of production and processing.2. Aquatic products exported to China must appear in the relevant agreements, protocols, memorandums regarding the inspection and quarantine of aquatic products exported to China. | □ Compliant□ Non-compliant |  |
| 1. **Location of the enterprise and the layout of the workshop**
 |
| 2.1.Location and environment on the territiry of enterprise | 1. Paragraph 3.1, 3.2. "General Sanitary Rules for Food Production" (GB 14881)2. Paragraph 3.1, 3.2 "Sanitary rules for the production of aquatic products" (GB 20941) |  2.1.1. Provide a plan of the production area, indicate the names of the different production areas.2.1.2. Provide photographs of the location of the plant and the environment, clearly indicating the environmental information (urban, suburban, industrial, agricultural, residential areas, etc.). | 1. The layout of the production area meets the needsfor production and processing.2. There should be no sources of contamination around the production area. | □ Compliant□ Non-compliant |  |
| 2.2 Workshop layout | 1. Paragraph 4.1. "General Sanitary Rules for Food Production" (GB 14881)2. Paragraph 4.1. "Sanitary rules for the manufacture of aquatic products" (GB 20941) | 2.2. Provide a layout of workshop, indicate the flow of people, cargo flow, water flow, production lines, clean areas. | 1. The layout of the workshop should be rational, meet the needs of production and processing, and avoid cross-contamination. | □ Compliant□ Non-compliant |  |
| 1. **Equipment**
 |
| 3.1.Equipment for production and processing | 1. Paragraph 5.2.1. "General Sanitary Rules for Food Production" (GB 14881)2. Paragraph 5.2.1. "Sanitary rules for the manufacture of aquatic products" (GB 20941)  | 3.1 Provide a list of major equipment and facilities, as well as design and processing capacities. | 1. The enterprise should be equipped with equipment in accordance with its production capacity. | □ Compliant□ Non-compliant |  |
| 3.2.Storage equipment | 1. Paragraph 10 of the General Sanitary Rules for the Production of Food Products (GB 14881)2. Paragraph 10.2. "Sanitary rules for the manufacture of aquatic products" (GB 20941) | 3.2 If a cold store is available, describe the temperature control requirements and control methods. (If applicable) | 1. The storage equipment can meet the product storage temperature requirements. | □ Compliant□ Non-compliant |  |
| 1. **Water / ice / steam**
 |
| 4.1. Water / steam / ice used in production and processing (if applicable) | 1. "Sanitary and hygienic standard for potable water" (GB 5749)2. Paragraph 5.1.1. "Sanitary rules for the manufacture of aquatic products" (GB 20941)3. Paragraph 5.1.1. "General Sanitary Rules for Food Production" (GB 14881) | 4.1.1 Provide photographs of the stand-alone water supply or secondary water supply facilities and indicate if there are personnel in charge of food protection measures such as the use of a lock. (If applicable)4.1.2 Provide a plan for monitoring water used for production and processing and ice / steam (if applicable) in direct food contact, including items, methods, frequency, records, bacteriological test results and the last two test reports.4.1.3 Provide additives for the boiler used in direct contact of production steam with food and indicate whether they meet the requirements of food production and processing. | 1. The production water monitoring plan should cover all plant outlets.2. Do the items and methods comply with the requirements of the "Sanitary and Hygienic Standard for Household Drinking Water" (GB5749). 3. Additives for the boiler used in direct contact of industrial steam with food products must comply with the requirements of food production and processing. | □ Compliant□ Non-compliant□ Not applicable |  |
| **5. Raw materials and auxiliary materials and packaging materials** |
| 5.1. Acceptance control of raw materials and auxiliary materials | 1. Paragraph 7 "General Sanitary Rules for the Production of Food Products" (GB 14881)2. Paragraph 7 "Sanitary rules for the production of aquatic products" (GB 20941)  | 5.1. Provide measures for acceptance control of raw materials, additives, including an acceptance control standard and methods of acceptance control. | 1. Standard for acceptance control of raw materials and additives. Compliance with Chinese laws and standards. | □ Compliant□ Non-compliant |  |

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| **5. Raw, auxiliary and packaging materials** |
| 5.1. Reception control of raw and auxiliary materials  | 1. Paragraph 7 of the General Sanitary Rules of Food Production (GB 14881)

2. Paragraph 7 of the General Sanitary Rules of Fishery Production (GB 20941)  | 5.1. Provide reception control measures applicable to raw materials and additives, including reception control standard and methods  | 1. Reception control standard applicable to raw materials and additives. Compliance with the requirements of Chinese laws and standards.
 | □ Compliant□ Non-compliant |  |
| 5.2. Origin of raw materials  | 1. Paragraph 7.2 of the Sanitary and Hygiene Norms and Rules of Fishery Production (GB 20941)2. As raw materials deriving from fishery products, those parts can be used that lack muscle tissue, like viscera of aquatic animals, roe, skin, dorsal fin, scales, bones and shells, compliant with the Standard “Fresh and Frozen Fishery Products of Animal Origin” (GB 2733).3. Raw materials deriving from fishery products of animal origin shall comply with the Standard “Fresh and Frozen Fishery Products of Animal Origin” (GB 2733).4. Raw materials deriving from algae shall comply with the Standard “Algae and Products thereof” (GB 19643).5. Table 1 “Permissible Content Levels of Microorganisms in Food Products” (GB 29921)6. Paragraphs 3.6, 3.7 of the Standard “Fishery Products of Animal Origin” (GB10136). | 5.2.1. If raw materials are comprised of fishery products with biological toxins or of raw fishery products, provide the latest testing report, if applicable. 5.2.2. In case of fishing vessel, provide official certificate of the fishing vessel with indication of its fishing zone, type of fishing and description of fishing method, if applicable. 5.2.3. In case of raw materials intended for hatching, provide a certificate that confirms the corresponding operation of the hatchery, if applicable.  | Fishery raw materials with biological toxins, like shellfish and fugu fish, shall be checked for toxins, while reception and treatment shall be performed in compliance with relevant rules to ensure raw materials safety. 2. Raw materials shall comply with the requirements of relevant agreements, protocols, memorandums related to inspection and quarantine of fishery products exported to China.  | □ Compliant□ Non-compliant □ Not applicable |  |
| 5.3. Raw materials of bivalves  | 1. Paragraph 7.2 of the Sanitary Rules of Fishery Production (GB 20941)1. Table 1 “Permissible Content Levels of Pathogenic Microorganisms in Food Products” (GB 29921)

3. Paragraphs 3.6, 3.7 of the Standard “Fishery Products of Animal Origin” (GB10136-2015). | * + 1. Indicate location of the sea section where raw materials of bivalves originate from, and provide official license on bivalves fishing.
		2. Provide purification treatment method applied to shellfish raw materials.
		3. Provide measures of saxitoxin monitoring and control in shellfish raw materials.
 | 1. Bivalves shall originate from the water area officially authorized for their production or fishing, and, if necessary, shall be purified. Those who produce or fish shellfish raw materials shall bear license issued by the official competent authority.
2. Regularly check for saxitoxin determination, confirm safety of raw materials.
 | □ Compliant□ Non-compliant □ Not applicable |  |
| 5.4. Food additives, if applicable  | 1. Paragraph 7.3 of the General Sanitary Rules of Food Production (GB 14881)
2. Paragraph 7.3 of the Sanitary Rules of Fishery Production (GB 20941)
3. “State Standards of Food Products Safety. Use of Food Additives” (GB 2760)
 | * 1. Provide the list of food additives used in production and processing (including name, application, amount, etc.)
 | 1. All food additives used in production shall comply with the Chinese rules and laws on food additives application.  | □ Compliant□ Non-compliant □ Not applicable |  |
| 5.5. Packaging materials | 1. Paragraph 8.5 of the General Sanitary Rules of Food Production (GB 14881)2. Paragraph 8.5 of the Sanitary Rules of Fishery Production (GB 20941)3. Relevant bilateral agreements, memorandums, protocols on performance of inspection and quarantine  | 5.5.1. Provide materials that confirm that external and internal packaging materials are fit for packaging of products. 5.5.2. Provide an example of a label corresponding to a finished product intended for export to China.  | 1. Packaging materials shall not affect product’s safety and characteristics under specific storage and usage conditions. 2. Package marking shall comply with the requirements of bilateral agreements, memorandums, protocols.  | □ Compliant□ Non-compliant  |  |

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| **6. Production and processing control** |
| 6.1 Implementation of HACCP system and operational conditions  | 1. Article 8.1 of the Sanitary Rules of Fishery Production (GB 20941) (applicable to cold-storage fishery products)2. Hazard Analysis and Critical Control Points (HACCP). General Requirements to Food Producing Establishments (GB/T 27341) | 6.1.1 Provide technological scheme of production process, working sheet of risk analysis and HACCP plan table for products intended for export to China. 5.2.2 Provide examples of records on CCP control, corrections and checks. | 1. HACCP plan shall analyze and effectively control biological, physical and chemical risks. 2. Production process shall be reasonable to avoid cross-contamination;3. A critical control point shall be scientific and feasible, while correction and check measures shall be relevant.  | □ Compliant□ Non-compliant □ Not applicable |  |
| 6.2 Temperature control | 1. Articles 8.2.2.1.4, 8.2.2.1.6 of the General Sanitary Rules of Food Production (GB 14881)2. Article 8.2.2.2.1 of the Sanitary Rules of Fishery Production (GB 20941) (applicable to cold-storage fishery products) | 6.2.1 Provide methods of raw materials thawing, as well as requirements to temperature control and thawing time, if applicable. 6.2.2 Provide requirements to temperature and time control in processing units and storage facilities, as well as equipment for temperature control (applicable to cold-storage fishery products). | 1. Thawing time and temperature control of raw materials2. In units where cold-storage fishery products are processed, measures shall be taken to control temperature, and it is necessary to promptly move fishery products after processing to a cold-storage facility provided with a temperature gauge.  | □ Compliant□ Non-compliant □ Not applicable |  |
| 6.3 Frozen fishery products  | 1. Article 8.2.2.2.2 of the Sanitary Rules of Fishery Production (GB 20941)  | 6.3.1 Provide freezing methods, time and requirements to freezing temperature control, as well as grounds for their approval. 6.3.2 In case of raw fishery products, provide freezing temperature and time. . | 1. Depending on thickness, condition, production volume of fishery products, establish freezing time and temperature to ensure passing of maximum crystallization zone.

2. For raw fishery products, it is necessary to provide sufficient freezing to ensure dying of parasites that are harmful to human health. Freeze and store for 7 days at the ambient temperature lower than -20°C;Freeze to solid condition at the ambient temperature of -35°C or lower, and store for 15 hours;Freeze to solid condition at the ambient temperature of -35°C or lower, but store at the ambient temperature lower than -20°C for 24 hours.  | □ Compliant□ Non-compliant □ Not applicable |  |
| 6.4 Dried fishery products, of applicable | 1. Article 8.2.2.2.3 of the Sanitary Rules of Fishery Production (GB 20941) | 6.4 Provide drying time and temperature, ambient moisture, in the process of dried fishery products processing, as well as water activity of finished products, and storage and packaging methods.  | 1. It is necessary to guarantee that water activity of dried fishery products is within the safety range.  | □ Compliant□ Non-compliant □ Not applicable |  |
| 6.5 Salted fishery products, if applicable  | 1. Article 8.2.2.2.4 of the Sanitary Rules of Fishery Production (GB 20941) | 6.5 Provide sugar/salt content percentage for salted fishery products.  | 1. Production of salted products requires usage of appropriate salt content percentage to prevent proliferation of non-halophilic microorganisms.  | □ Compliant□ Non-compliant □ Not applicable |  |
| 6.6 Canned fishery products, if applicable  | 1. Article 8.2.2.2.5 of the Sanitary Rules of Fishery Production (GB 20941) | 6.6.1 Provide sterilization temperature and time requirements for different types of canned fishery products, as well as the latest records on sterilization/temperature.6.6.2 Provide data on diathermancy and heat distribution of sterile containers for different types of canned fishery products.  | 1. For canned fishery products, it is necessary to provide sufficient time and temperature of sterilization.  | □ Compliant□ Non-compliant  |  |

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| **7. Cleaning and disinfection** |
| 7.1 Cleaning and disinfection | 1. Article 8.2.1 General Hygienic Regulation for Food Production (GB 14881)2. Article 8.2.1 Sanitary Requirements for Production of Aquatic Products (GB 20941) | 7.1 Provide information on cleaning and disinfection practice measures, including cleaning techniques, cleaning and disinfection frequency and evidence of effectiveness of cleaning and disinfection.  | Cleaning and disinfection measures should be sufficient for elimination of cross-contamination and must meet sanitary requirements.  | □ Compliance□ Non-compliance |  |
| 7.2 Environmental microbiological monitoring | 1. Articles 8.2.2.1.2, 8.2.2.1.3 Sanitary Requirements for Production of Aquatic Products (GB 20941) | 7.2 Provide a microbiological environmental monitoring plan for products during production, including controlled indicators, frequency, evaluation criteria, corrective actions put in place in case of positive results. | 1. Key control points should include areas where microorganisms can easily hide and multiply.2. Set up of sample points. In case of major repair or construction works are underway or deterioration of sanitary condition, mandatory sample points should be added to the monitoring plan.3. Can frequency for environmental monitoring plan be regulated according to test results and severity of risk of contamination?  | □ Compliance□ Non-compliance  |  |
| **8. Monitoring of chemical substances, control of waste disposal, insects and rodents** |
| 8.1 Monitoring of chemical substances | 1. Article 8.3 General Hygienic Regulation for Food Production (GB 14881-2013)2. Article 8.3 Sanitary Requirements for Production of Aquatic Products (GB 20941) | 8.1 Provide a short description of conditions of safe use and storage of chemicals. | 1. Prevention product contamination when dealing with chemicals. | □ Compliance□ Non-compliance □ N/A |  |
| 8.2 Control of waste disposal | 1. Article 8.1.4 Sanitary Requirements for Production of Aquatic Products (GB 20941) | 8.2.1 Provide photographs of demarcation lines markings on food containers and waste storage containers in workshops. 8.2.2 Provide short description of waste disposal procedure.  | 1. Food containers and waste storage containers should be clearly marked for distinction. 2. Waste should be stored separately and timely disposed to avoid contamination during production.  | □ Compliance□ Non-compliance |  |
| 8.3 Control of insects and rodents | 1. Article 6.4 General Hygienic Regulation for Food Production (GB 14881) | 8.3 Provide control methods and control points location scheme of insects and rodents; in cases when a third-party is in charge for control, provide accreditation certificate of the third-party. | 1. It is necessary to avoid impact of insects and rodents on safety and sanitary condition during production. | □ Compliance□ Non-compliance |  |
| **9. Product traceability** |
| 9. Traceability and recall | 1. Article 11 General Hygienic Regulation for Food Production (GB 14881)2. Article 11 Sanitary Requirements for Production of Aquatic Products (GB 20941) | 9. Provide a short description of product traceability using the example of batch number of finished product; explain how to trace the finished product back through the system to the raw material.  | 1. Traceability system should be established - tracing the finished products forward through the supply chain from raw material, production and processing in both directions.  | □ Compliance□ Non-compliance |  |
| **10. Management of personnel and training** |
| 10.1 Medical examination and sanitary monitoring of personnel  | 1. Article 6.3 General Hygienic Regulation for Food Production (GB 14881)2. Article 6.3 Sanitary Requirements for Production of Aquatic Products (GB 20941) | 10.1 Provide information on medical examination requirements for workers and medical examination prior hiring. | 1. Prior hiring, the personnel is required to undergo a medical screening and evaluation to prove employment suitability for a food processing establishment.2. Personnel should regularly undergo medical examination and it is necessary to maintain appropriate registers.  | □ Compliance□ Non-compliance |  |
| 10.2 Personnel training  | 1. Article 12 General Hygienic Regulation for Food Production (GB 14881)2. Article 12 Sanitary Requirements for Production of Aquatic Products (GB 20941) | 10.2 Provide annual personnel training plan, including list of training topics, personnel performance evaluation and registers. | List of training topics should include memorandums, agreements and protocols on export inspection and quarantine of aquatic products, laws, regulations and standards of China. | □ Compliance□ Non-compliance |  |
| **11. Self-inspection and monitoring** |
| 11. Finished product inspection  | 1. Article 9 General Hygienic Regulation for Food Production (GB 14881)2. Article 9 Sanitary Requirements for Production of Aquatic Products (GB 20941)3. National Food Safety Standards for Fresh and Frozen Aquatic Animal Products (GB 2733)4. National Food Safety Standards for Aquatic Animal Products (GB 10136)5. National Food Safety Standards for Seasoning Made from Aquatic Products (GB 10133)6. National Food Safety Standards for Algae and Algae Products (GB 19643)7. National Food Safety Standards for Food Additive Use (GB 2760)8. National Food Safety Standards for Maximum Levels of Mycotoxin in Food» (GB 2761)9. National Food Safety Standards for Maximum Levels of Contaminants in Foods (GB 2762)10. National Food Safety Standards for Maximum Residue Limits of Pesticides in Foods (GB 2763)Maximum Permitted Levels of Radioactive Contamination in Foods (GB 14882)National Food Safety Standards for Dried Sea Cucumber (GB 31602) | 11.1 Provide name of performance indicators, their quantity, finished product inspection methods and inspection frequency. 11.2 In cases when the establishment has its own laboratory, provide information on testing capacity and accreditation certificate; in cases when the establishment uses a third-party laboratory to perform testing, provide its accreditation certificate respectively.  | 1. Finished product inspection meets the performance requirements of Chinese Standards.  | □ Compliance□ Non-compliance |  |
| **12. Declaration by establishment** |
| 11.1 Declaration by establishment | Article 6, Article 7 Regulation on Registration and Administration of Overseas Manufacturers of Food Products  |  | Availability of Signature and seal of legal entity | □ Compliance□ Non-compliance |  |
| 11.2 Confirmation by competent authority | Article 6, 7 Regulation on Registration and Administration of Overseas Manufacturers of Food Products  |  | Availability of signature and seal of competent authority staff  | □ Compliance□ Non-compliance |  |