

Remarks:

The Chinese version is regarded as authentic, the English version is for reference only.



REGULATION ON ADMINISTRATION OF CERTIFICATION OF HACCP SYSTEM FOR FOOD ESTABLISHMENTS

CNCA Bulletin No.3, 2002

CHAPTER I GENERAL PROVISIONS

Article 1

In order to regulate the development, implementation and verification of the Hazard Analysis and Critical Control Point (hereinafter referred to as HACCP) system for food establishments and the HACCP certification, improve the quality of food safety, sanitation and promote the food export, this regulation is formulated in accordance with the Law of the People's Republic of China on Food Hygiene, the Law of the People's Republic of China on Import and Export Commodity Inspection, the Regulations for the Implementation of the Law of the People's Republic of China on Import and Export Commodity Inspection and relevant regulations of the State Council.

Article 2

The state should encourage establishments which are engaged in food producing and processing for export (hereinafter referred to as establishment) to develop and implement the HACCP system. Establishments listed in "The List of Products Subject to HACCP Audit for Sanitary Registration" (hereinafter referred to as List) shall develop and implement the HACCP system.

Article 3

Entry & exit inspection and quarantine authorities throughout the country (hereinafter referred to as the local CIQ) are responsible for the verification of the HACCP system

of establishments within their respective administrative areas. The local CIQ should issue verification certificates at the request of food safety authorities in importing countries.

Article 4

According to relevant regulations of the State Council, State Administration for Certification and Accreditation of the People's Republic of China (hereinafter referred to as "CNCA") exercises administrative responsibilities by undertaking unified management, supervision and overall coordination of certification and accreditation related to the HACCP system all over the country, supervising the implementation of the HACCP system and the verification performed by the local CIQs. CNCA is also in charge of promulgating and adjusting the "List".

CHAPTER II BASIC REQUIREMENTS ON THE APPLICATION FOR THE HACCP SYSTEM

Article 5

Prior to application of the HACCP to any establishment, the establishment shall meet China's requirements on food safety and sanitation.

The establishment shall develop and implement a Sanitation Standard Operating Procedure (SSOP), which should include as follows.

- (1) Safety of the water that comes into contact with food or food contact surfaces, or is used in the manufacture of ice;
- (2) Condition and cleanliness of food contact surfaces, including utensils, gloves, and outer garments;
- (3) Preventing food from cross contamination;
- (4) Maintenance of hand washing, hand sanitizing, and toilet facilities;
- (5) Protection of food from adulteration with lubricants, fuel, pesticides, cleaning compounds, sanitizing agents, condensate, and other chemical, physical, and biological contaminants;
- (6) Proper labeling, storage, and use of toxic compounds;
- (7) Control of employee health and hygiene conditions to prevent contamination of food;
- (8) Exclusion and prevention of pests from the food establishment.

Article 6

The application of HACCP system consists of the following seven principles.

- (1) Conduct a hazard analysis and identify the preventive measures;
- (2) Determine the Critical Control Points (CCPs);
- (3) Establish critical limits;
- (4) Establish monitoring procedures;
- (5) Establish corrective actions;
- (6) Establish record-keeping and documentation procedures;
- (7) Establish verification procedures.

Article 7

Development and implementation of the HACCP system should be undertaken by the employees who have received the HACCP training or have the work experience equivalent to the HACCP training.

Article 8

The HACCP plan should be approved by the top management which has the executive responsibility. The HACCP system shall be operated effectively to meet the requirements. When carrying out the HACCP plan, the establishment should have inner auditing and improve the HACCP plan periodically, if necessary.

CHAPTER III CERTIFICATION

Article 9

Certifying bodies engaging in HACCP system certification (hereinafter referred to as HACCP certification) shall be approved by CNCA and obtain the qualification from the national accreditation organization according to relevant regulations.

Article 10

Certifying bodies which apply for the HACCP certification should have enough quantity of professional auditors. The above persons should major in the field related to food and get the degree of bachelor or above, have experiences on the food processing and have received HACCP training, and qualified by the national personnel certification registration organization.

Article 11

The legal basis for HACCP certification should be the relevant national laws and

regulations, national and industry standards and relevant international standards, norms or practices, etc.

Article 12

The establishment developing and implementing HACCP system may apply for HACCP certification. If establishments are audited to be in compliance with requirements by the certifying bodies according to regulations, the HACCP certification certificates should be issued.

CHAPTER IV VERIFICATION

Article 13

The local CIQ should verify the HACCP system developed and implemented by establishments according to relevant regulations. The verification should be based on the basic requirements in chapter II in this regulation.

According to bilateral agreements between the Chinese competent authority and relevant importing countries' (areas') authorities and relevant requirements of the importing countries or sales contracts, establishments should be verified by the importing countries' competent authorities on request.

Article 14

The local CIQ shall/should verify the following establishments' HACCP system:

- (1) Establishments whose products are listed in the "List";
- (2) Establishments whose HACCP certification certificates are required to be issued by the local CIQ at the request of relevant organizations abroad.

Article 15

The HACCP verification should focus on the following aspects:

- (1) The related document to demonstrate the development and implementation of HACCP system of the establishment or the certification document issued by the certifying bodies;
- (2) The adequacy of the establishment's HACCP plan, i.e. the overall and appropriate analysis on all potential, significant hazard(s) and appropriate control measures;
- (3) The efficiency of the implementation of the establishment's HACCP plan, i.e., application conditions of the HACCP plan and the effectiveness on the safety and sanitation of the products after implementing.

CHAPTER V SUPERVISING AND ADMINISTERING

Article 16

CNCA should supervise the development and implementation of the establishment's HACCP system, direct and inspect the HACCP verification conducted by the local CIQ.

Article 17

CNCA should supervise and administer the country's HACCP certification and verification, supervise and regulate HACCP certification activities. Certifying bodies, consultative and training organizations (including the Chinese-foreign joint, cooperative, foreign-funded organizations) which are engaged in the HACCP certification should be established in compliance with China's relevant regulations.

Article 18

CNCA shall be in charge of the administration and coordination of the HACCP verification conducted by importing food sanitation competent authorities for the Chinese establishments, accepting relevant complaints and investigating and dealing with the related issues.

Article 19

During verifications, if it is found that certifications conducted by certifying bodies (including the Chinese-foreign joint, cooperative, foreign-funded organizations) are not in compliance with requirements of the regulation, issue false, buy and sale certificates, reporting should be made by local CIQ to CNCA to investigate and deal with them.

CHAPTER VI SUPPLEMENTARY PROVISIONS

Article 20

Definitions of following items in this regulation are:

- (1) Critical Control Point means a step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level;
- (2) Hazard Analysis and Critical Control Point (HACCP) means a systematic approach to the identification, evaluation, and control of food safety hazards;
- (3) HACCP Plan means the written document which is based upon the principles of HACCP and which delineates the procedures to be followed;
- (4) HACCP System means the result of the implementation of the HACCP system which can be efficiently implemented based on the scientific and appropriate HACCP plan after conducting a hazard analysis, determining the CCPs, and can achieve the anticipant goal to ensure the food safety during the food processing;
- (5) Certification of HACCP system means the activity which is conducted by the qualified certifying bodies entrusted by the establishments to certify the HACCP system developed by the establishments themselves;
- (6) Verification means the activities which are conducted by the local CIQ, the importing food sanitation competent authorities or the related organization to supervise and inspect the HACCP system developed and implemented by the establishments;

Article 21

This regulation should be followed by other food establishments, in the field of the application of the HACCP system, and the administration and inspection of their certification and verification.

Article 22

CNCA is responsible for the explanation of this regulation.

Article 23

This regulation shall go into effect by May.1st, 2002.

Remarks:

The Chinese version is regarded as authentic, the English version is for reference only.