**附件5-1-5**

进口蜂产品境外生产企业注册条件及对照检查要点

Compliance Checklist for Registration of Overseas Establisments of bee products

to be Exported to P.R.China

注册编号Approval No.：

企业名称Name of Establisment:

企业地址Address of Establisment：

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），向中国申请注册的境外蜂产品生产加工企业，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，符合输华蜂产品检验检疫议定书要求。

2. 进口蜂产品境外主管当局根据本表对蜂产品生产企业开展官方检查并根据检查的实际情况如实作出符合性判定。根据中国海关总署进出口食品安全局相关要求提交本表及境外蜂产品生产企业提供的证明材料。

3. 蜂产品境外生产企业根据本表在申请注册前进行自我评估并开展自我检查。按本表中“填报要求及证明材料”栏目中的内容提供证明材料。证明材料应有目录，编号及内容应与“填报要求及证明材料”栏中的编号及内容对应，使用中文及英文填写，内容真实完整。

4.英文内容仅供参考，以中文内容为准。

1. According to *the Administration of Registration of Foreign Food Establishments intended to be imported into the P.R.China* (No.248 of the General Administration of Customs), the sanitation conditions of overseas meat establishments applying for registration in China shall conform to the relevant provisions of Chinese laws, regulations, standards and norms and to the requirements of the Protocol on Inspection and Quarantine of Bee Products to be Exported to China.

2. The competent authorities of overseas establishments applying for registration shall carry out official audit according to this form and determine the compliance of the establishments based on their actual situations and audit results. The form shall be submited according to the relavant request from Bureau of Import and Export Food Safety of the General Administration of Customs with supporting materials provided by bee productst establshiments.

3. Foreign bee products establishments shall conduct self-assessment and self-check before applying for registration according to this form. Supporting materials required in the column of “Filling in Requirements and Supporting Information” in this form shall be provided, which shall be numbered and catalogued according to the requirements mentioned in the column of “Key points of Review and Audit”, and written in Chinese or English, and all the materials shall be true and complete.

4. This English version is for reference only. The authentic version is the Chinese version.

企业名称及注册编号 EstablismentName and Approval No.：

企业地址 Establisment Address：

填表日期： 年 月 日

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| 项目  Item | 主要条件及依据  Sanitation Conditions/Leagl basis | 填报要求及证明材料  Filling-in Requirements and Supporting Information | 审查要点  Key points of Review and Audit | 符合性判定  Compliance  (Yes/No) | 备注  Remarks |
| **1. 企业基本情况 Basic Information of Establisment** | | | | | |
| 1.基本情况Basic information | 1.《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 、7and 8 of *the Administration of Registration of Foreign Food Establishments intended to be imported into the P.R.China（*Decree 248*）.*  2.《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）。  *Administrative Measures on the Inspection and Quarantine of Import and Export Food Safty（*Decree 249*）*  3.《食品安全国家标准 食品生产通用卫生规范》（GB 14881）。  National Food Safety Standard General Hygienic Regulation for Food Production(GB14881)  4．申请国主管当局与海关总署签订的输华蜂产品检验检疫议定书。  Protocol on Inspection and Quarantine of Bee Products to Be Exported to China signed between the competent authority of the applicant state and the General Administration of Customs of China(GACC) | 1.填写《进口蜂产品境外生产企业注册申请书》。  Fill in the form of *Application For Export of Beet Products to P.R.China.* | 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。  Bee Products establishmets shall fill the true information in the application form, which shall be in line with the actual production of the establishment and the information provided by the competent authority.  2.企业的人力资源应能满足企业生产加工和质量安全控制的要求。  Human resources (establishments and official veterinarians) shall be able to meet the needs of establishment production and official inspection control.  3.拟输华蜂产品应符合议定书规定的产品范围。  Bee products to be exported to China must fall within the scope of products specified in the Protocol. | □符合  Yes  □不符合No |  |
| **2. 企业位置、车间布局和设施设备 Location, Workshop Layout and Facilities & Equipments** | | | | | |
| 2.1企业选址  Site selection | 《食品安全国家标准 食品生产通用卫生规范》（GB 14881）中3.1。  Article 3.1 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 2.1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、农业和居民区等）。  Provide pictures of the establishment location and environment, indicating clearly the surrounding environment information (urban, suburban, industrial, agricultural, residential areas, etc.). | 厂区周围不应有污染源。  No pollution sources shall be found around the plant area. | □符合Yes  □不符合No |  |
| 2.2厂区环境与布局  Bee Products establishment environment and layout | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中3.2。  Article 3.2 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 2.2提供厂区平面图，平面图应标明生产加工、原料/成品储存、化学品存放间、实验室（如适用）等不同功能区。  Provide the factory floor plan , which shall indicate different functional areas such as production and processing, raw material / finished product storage, chemical storage room, laboratory (if applicable). | 厂区布局满足生产加工需要，功能区划分合理，防止产品被污染的风险。  The layout of the factory shall meet the needs of production,  and the functional areas are reasonably divided to be prevented from cross contamination. | □符合Yes  □不符合No |  |
| 2.3车间设计和布局  Design and layout of workshop | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中4.1。  Article 4.1 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 2.3提供生产车间平面图，车间平面图应明确标出清洁区和非清洁区的范围；标明人员更衣间、生产加工、工器具清洗消毒间等功能区；标明车间内人员及产品流动方向。  Provide the workshop floor plan, which shall clearly mark the scope of clean area and non clean area; Indicate functional areas such as personnel dressing room, production and processing room, tool and instrument cleaning and disinfection room; Indicate the flow direction of personnel and products in the workshop. | 车间布局应合理，满足生产加工需要，避免交叉污染。  The layout of the workshop shall be reasonable to meet the needs of production and avoid cross contamination. | □符合Yes  □不符合No |  |
| 2.4车间建筑结构与材料  building structure and materials of workshop | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中4.2。  Article 4.2 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 2.4提供车间顶棚、墙壁、地面、门窗的照片，能够说明其材质。  Provide pictures of workshop ceiling, wall, floor, doors and windows, which can explain their materials. | 车间的建筑结构和材质符合食品生产加工卫生要求，易于清洗，防止对食品造成污染。  The building structure and material of the workshop meet the hygienic requirements for food production and processing, easy to clean and prevent food pollution. | □符合Yes  □不符合No |  |
| 2.5生产设施设备  Production facilities and equipment | 《食品安全国家标准 食品生产通用卫生规范》（GB 14881）中5、6.2。  Articles 5 and 6.2 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 2.5.1提供生产加工的主要设备设施清单。  Provide a list of major equipments and facilities.  2.5.2提供主要生产加工以及供水、排水、清洁消毒、废弃物存放、个人卫生、照明、温控（如适用）等设备设施的照片。  Provide pictures of main production and processing, water supply, drainage, cleaning and disinfection, waste storage, personal hygiene, lighting, temperature control (if applicable) and other equipment and facilities. | 企业应配备与生产能力相适应的生产设备，并且能够保证生产加工过程的卫生条件符合要求。  Establishment shall be equipped with equipments in line with its production capacity.and And it can ensure that the sanitary conditions in the production and processing process meet the requirements | □符合Yes  □不符合No |  |
| 2.6仓储设施  Storage facilities | 《食品安全国家标准 食品生产通用卫生规范》（GB 14881）中5.1.8、10。  Articles 5.1.8 and 10 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 2.6简述原料和成品储存库管理要求，提供能够体现仓储情况的储存库内相关图片。  Describe the sanitation management requirements of the storage and provide relevant pictures that can reflect the storage conditions. | 应保证输华产品的原料、半成品、成品标识明确清晰、专区存放，贮存和运输环境清洁卫生，有温度要求的仓库应有符合要求的温控设施。  Ensure that the raw materials, semi-finished products and finished products of products exported to China are clearly marked, stored in a special area, and the storage and transportation environment is clean and sanitary. Warehouses with temperature requirements shall have temperature control facilities that meet the requirements. | □符合  Yes  □不符合No |  |
| **3. 加工用水的供给 Water supply** | | | | | |
| 3.1加工用水的水质处理（如适用）  The treatment of water used in production (if applicable) | 1.《食品安全国家标准 食品生产通用卫生规范》（GB 14881）中5.1.1、5.1.2。  Articles 5.1.1 and 5.1.2 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881)  2.《生活饮用水卫生标准》（GB 5749）。  *Standards for Drinking Water Quality*  (GB 5749) | 3.1如果是企业自有水源，请说明水质控制的相关措施并提供最近一次生产用水水质检测报告（如适用）。  In the case that the water source is owned by the establishment, please describe the relevant measures for water quality control and provide the latest test report on the water used in production (if applicable) | 加氯处理加氯量应符合《生活饮用水卫生标准》（GB 5749）要求；如果不加氯，企业应确保水质符合《生活饮用水卫生标准》（GB 5749）要求。  Chlorine dosage for chlorination treatment must meet the requirements of  *Standards for Drinking Water Quality* (GB 5749); in case of no chlorination treatment, the establishment must ensure that the water quality meets the requirements of *Standards for Drinking Water Quality* (GB 5749). | □符合  Yes  □不符合No  □不适用NA  (not applicable) |  |
| **4. 蜂产品原料来源 Source of** the raw material | | | | | |
| 4.1养蜂环节  Beekeeping | 1.申请国主管当局与海关总署签订的输华蜂产品检验检疫议定书。  Protocol on Inspection and Quarantine of Bee products to Be Exported to China signed between the competent authority of the applicant state and the GACC. | 4.1.1为本企业提供原料的养蜂场/摇蜜间的清单（清单中应包括养蜂场/摇蜜间的位置信息）及其被本国主管机关批准的证明材料。  The list of apiaries or the extract honey rooms that provide raw materials for the enterprise(the list should include the information of the location of the apiary or the extract room. ) and the supporting materials approved by the competent authorities of the country.  4.1.2来自第三国的蜂产品原料，提供来源于符合输华蜂产品检验检疫议定书的证明材料（如适用）。  For the raw materials of bee products from a third country, provide the certification materials from compliance with the protocol on inspection and Quarantine of bee products exported to China (if applicable).  4.1.3蜂产品原料符合双边议定书规定要求的证明材料。  Certification that the raw materials of bee products meet the requirements of bilateral protocols. | 为输华蜂产品提供原料的养蜂场或摇蜜间应经所在国家主管当局批准并有效监管，符合双边议定书相关要求。Apiaries or  extract honey rooms that provide raw materials for bee products exported to China shall be approved and effectively supervised by the competent authority of the country where they are located, and comply with the relevant requirements of the bilateral protocol. | □符合  Yes  □不符合No |  |
| 4.2原料验收  Raw material acceptance | 1.申请国主管当局与海关总署签订的输华蜂产品检验检疫议定书。  Protocol on Inspection and Quarantine of Bee products to Be Exported to China signed between the competent authority of the applicant state and the GACC.  2.《食品安全国家标准 食品生产通用卫生规范》（GB 14881）中7.1、7.2。  Articles 7.1 and 7.2 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 4.2.1简述企业对蜂产品原料供应方（包括养蜂场和提供原料的摇蜜间等）的管理要求。  Briefly describe the management requirements of the enterprise for the raw material suppliers of bee products (including apiaries and the extract honey rooms providing raw materials).  4.2.2提供原料验收制度（包括指标、限量、验收要求等，包括如何防止有毒有害蜜源进入工厂）。  Provide raw material acceptance system (including indicators, limits, acceptance requirements etc., including how to prevent toxic and harmful honey sources purchased)  4.2.3提供防范蜂产品被蜜蜂疫病病原体感染风险管理制度。  Provide the risk management system to prevent bee products from being infected by bee infectious diseases | 1.生产输华蜂产品的原料应是安全卫生，适合人类食用。  The raw materials for the production of bee products to be exported to China should be safe, hygienic and suitable for human consumption  2.根据双边议定书的规定采取有效措施防止通过输华蜂产品传播相关蜜蜂疫病。  In accordance with the provisions of the bilateral protocol, effective measures shall be taken to prevent the bee products to be exported to China spreading related bee diseases | □符合  Yes  □不符合No |  |
| 4.3食品相关产品  Food-related products | 《食品安全国家标准 食品生产通用卫生规范》（GB 14881）中7.4。  Article7.4 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 4.3.1.简述食品包装材料、洗涤剂、消毒剂等采购的要求。  Briefly describe the procurement requirements of food packaging materials, detergents and disinfectants  4.3.2.简述直接与蜂产品接触的包装材料的消毒要求。  briefly describes the disinfection requirements of packaging materials in direct contact with bee products. | 食品相关产品应符合食品安全的要求，避免对食品造成污染。  The food-related productions should meet the food safety agreements to avoid food contamination. | □符合  Yes  □不符合No |  |
| **5. 加工过程控制** | | | | | |
| 5.1加工过程  Processing process | 1.《食品安全国家标准 蜂蜜》（GB14963）。  National Food Safety Standard Honey（GB14963）  2.申请国主管当局与海关总署签订的输华蜂产品检验检疫议定书。  Protocol on Inspection and Quarantine of Bee products to Be Exported to China signed between the competent authority of the applicant state and the GACC. | 5.1.1（蜂蜜企业适用）简述蜂蜜加工工艺（包括蜂蜜是否加热及加热的最高温度和压力、过滤筛网的目数、是否使用脱水浓缩工艺、是否添加食品添加剂等其他原辅料等）。  ( for honey enterprises)Briefly describe the honey processing technology (including whether honey is heated and the maximum temperature and pressure of heating, the mesh number of filter screen, whether dehydration and concentration technology is used, whether food additives and other raw and auxiliary materials are added, etc).  5.1.2（蜂王浆企业适用）简述生产加工工艺。  (for royal jelly enterprises )Briefly describe the production and processing technology  5.1.3按照双边议定书规定，采取有效措施排除蜜蜂疫病风险。  In accordance with the provisions of the bilateral protocol, take effective measures to eliminate the risk of honeybee epidemic.  5.1.4提供主要加工设备的图片。  Provide pictures of main processing equipment | 1.输华蜂蜜应符合蜂蜜的基本定义要求，蜂产品应保持其天然属性，不得添加其他食品添加剂、食品原料。  Honey exported to China shall meet the basic definition requirements of honey. Bee products shall maintain their natural attributions and shall not add other food additives and food raw materials.  2.确保输华蜂产品不具有传带双边议定书规定的相关蜜蜂疫病。  Ensure that bee products exported to China do not Spread,and contain relevant bee diseases stipulated in the bilateral protocol. | □符合  Yes  □不符合No |  |
| 5.2卫生控制情况  hygiene control | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中6.1、6.6、8。  Articles 6.1、6.6 and 8 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 5.2.1简述生产加工过程中卫生控制的基本要求、管理制度。  Brief description of the basic requirements and management system of health control in the process of production and processing  5.2.2提供加工车间实施卫生控制措施的图片。  Provide pictures of hygiene control measures implemented in the processing workshop. | 生产加工过程应实施有效的卫生控制措施，保证输华蜂产品的安全卫生。  Effective hygiene control measures shall be implemented in the production and processing process to ensure the safety and hygiene of Bee products to be exported to China | □符合  Yes  □不符合No |  |
| 5.3自检自控情况  self-control | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中9  Article 9 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 5.3.1企业有自属实验室的，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的，提供委托实验室资质证明材料。  In case of laboratory owned by the establishment, submit certificates for its laboratory capability and qualification; in case of laboratory entrusted by a third party, provide the qualification of the laboratory entrusted.  5.3.2提供企业监控计划，包括监控项目、频率、判定标准、不合格处理措施等。  Provide enterprise monitoring plan, including monitoring items, frequency, judgment standards, nonconforming treatment measures, etc | 企业应建立自检自控计划，原料和产品检测的采样、检测和判定标准应符合中国要求，确保产品安全卫生。  The establishment shall establish a self-control plan. The sampling, testing and limit criteria for raw materials and final products shall meet the requirements of competent authorities and China to ensure the safety and wholesome of products. | □符合  Yes  □不符合No |  |
| **8. 化学品及包装材料管理 Management of Chemicals and Packaging Materials** | | | | | |
| 8.1化学品管理储存  Management and storage of chemicals | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中7.4、8.3。  Articles 7.4and 8.3 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 8.1.1简述化学品领用与储存要求。  Brief description of chemical use and storage requirements.  8.1.2提供化学品存放间的图片。  Provision of pictures of chemical storage rooms. | 1.化学品（包括消毒剂和其它清洁剂）应符合当地主管当局和中国要求。  The chemicals (including disinfectants and other detergents) shall meet the requirements of local competent authorities and China.  2.化学品应专区贮存、严格管理、明确标识。  The chemicals shall be stored in dedicated areas, strictly managed and clearly marked. | □符合  Yes  □不符合No |  |
| 8.2内外包装材料管理储存  Management and storage of exterior and interior packing materials | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中7.5、8.5。  Articles 7.5 and 8.5 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 8.2提供内外包装材料适合进行蜂产品包装的证明材料。  Provision of supporting materials indicating the internal and external packing materials are suitable for bee products packaging. | 包装材料不应含有有毒有害物质,不应改变蜂产品的感官特性。  Packing materials shall be free of any toxic and harmful substances and shall not change the characteristics of bee products. | □符合  Yes  □不符合No |  |
| **9. 废弃物处理及虫鼠害控制 Waste Disposal and Pest Control** | | | | | |
| 9.1废弃物处  Waste disposal | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中6.5。  Article 6.5 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 9.1.1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 the pictures of identification distinguished for edible product containers and waste storage containers in the room.  9.1.2简述废弃物处理程序要求；如采用第三方进行无害化处理，请提供第三方企业的相应资质。  Brief description of waste disposal procedure and requirements; If a third party is contracted for biosafety disposal, please provide the corresponding qualification of the third party. | 1.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 and waste storage containers shall be clearly marked and distinguished.  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 treated in time to avoid contamination of production. | □符合  Yes  □不符合No |  |
| 9.2虫鼠害控制  Pest control | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中6.4。  Article 6.4 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 9.2提供虫害控制布点平面图，如第三方承担，提供第三方资质。  Provision of the layout plan for pest control. If a third party undertakes, please provide the qualification of the third party. | 应避免虫害、鼠害对生产安全卫生造成影响。  Pests shall be avoided from influencing the safety and sanitation of production. | □符合Yes  □不符合No |  |
| **10. 产品追溯和召回 Product Traceability and Recal** | | | | | |
| 10.产品追溯和召回体系  Product traceability and recall system | 1.《食品安全国家标准 食品生产通用卫生规范》（GB14881）中11、14。  Articles 11 and 14 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881)  2.申请国主管当局与海关总署签订的输华蜂产品检验检疫议定书中规定的追溯与召回要求。  Traceability and recall requirements as stipulated in the Protocol on Inspection and Quarantine of Bee Products to Be Exported to China signed between the competent authority of the applicant state and the GACC. | 10.1 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相应养蜂场或前一步骤的来源企业。  Briefly describe the product traceability procedure, and take the batch number of a finished products as an example to explain how to trace the finished products to the apiaries or establishment where the raw material come from.  10.2提供蜂产品加工原料、成品、半成品在存储、加工过程中进行批次标识的图片。  Provide pictures of batch identification of raw materials, finished products and semi-finished products of bee products in storage and processing. | 1.应通过批次号构成识别养蜂场或产品来源，通过批次管理和接收销售记录实现向前一步和向后一步的可追溯管理。  The apiaries or product sources shall be identified through the composition of batch numbers, and the backward and forward traceability shall be realized through batch number, the records of acceptance and sales.  2.应保证产品在加工、储存等各环节均得到有效标识。  It should ensure that products are effectively identified in all aspects of processing, storage and so on. | □符合  Yes  □不符合No |  |
| **11. 人员管理及培训 Personnel Management and Training** | | | | | |
| 11.1员工资格及健康管理 | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中6.3。  Article 6.3 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 11.1提供员工雇佣前健康管理以及员工体检要求。  Provide pre-employment health management and medical examination requirements for employees. | 1.雇用前员工应进行体检并证明适合在食品加工企业工作。  The employees must be medically examined and certified to be fit for the work in food processing establishments prior to employment.  2.员工应定期体检并保存记录。  Employees shall take regular medical examinations and the records shall be kept. | □符合  Yes  □不符合No |  |
| 11.2人员培训  Personnel training | 《食品安全国家标准 食品生产通用卫生规范》（GB14881）中12。  Article 12 of National Food Safety Standard General Hygienic Regulation for Food Production(GB14881) | 11.2提供员工年度培训计划、内容、考核、记录。  Provide employee annual training plan, including training content, assessment and records. | 培训内容应涵盖输华蜂产品检验检疫议定书、中国法规标准控制等内容。  The training content shall cover the Protocol on Inspection and Quarantine of Bee Products to Be Exported to China, Chinese laws and regulations and standard, etc.. | □符合Yes  □不符合No |  |
| **12. 声明 Declaration** | | | | | |
| 12.1 企业声明  Declared by establishment |  | 12.1填写《进口蜂产品境外生产企业注册申请书》。  Fill in the *Application For Export of Honey to P.R.China.* | 应有法人签名和公司盖章。  The form shall be signed by responsible person and stamped with seal of the establishment. | □符合 Yes  □不符合 No |  |
| 12.2兽医主管当局确认Confirmed by Veterinary Authority |  | 12.2填写《进口蜂产品境外生产企业注册申请书》。  Fill in the *Application For Export of Honey Products to P.R.China.* | 应有主管兽医签名和主管当局盖章。  The form shall be signed by official veterinarian in charge and stamped with official seal of the Authority. | □符合Yes  □不符合No |  |