

(1) Quality management system

1. Whether enterprises are required to establish a quality management system.

Enterprise shall set up, include but not limited to, plant health prevention and control, food safety management (additives, non-GMO materials, poisonous and harmful material, packing material management control system), personnel management, chemical use, raw material acceptance, quality and safety of production and storage and transportation process control, product export inspection and nonconforming product recall, traceability management (including the non-GM traceability management), and other aspects of the management system.

2. Whether the enterprise is required to have a sound quality management organization.

The enterprise shall set up a department or a post responsible for the administration of phytosanitary and food safety, and shall be staffed with managerial personnel with professional background in phytosanitary and food safety.

(2) Safety management of raw materials

Whether enterprises are required to implement traceability management for product raw materials

Enterprises need to have traceability management for raw materials, knowing details about the source of raw materials, inspect and test the phytosanitary and transgenic safety of raw materials before they enter the factory, and take the necessary measures to ensure the raw materials not polluted by GM products and conform to the requirements of the production safety, and establish records of the traceability management, inspection and acceptance

(3) Management of production safety

1. Production environment

There should be no cause of pollution to product safety around the production area of the enterprise.

2. Personnel requirements

The employees of an enterprise shall have the healthy and hygienic conditions necessary for production safety.

3 Process Control

The production and processing technological process of the enterprise and the corresponding main technological parameters should be scientific and standardized to ensure the product safety, and special hazard control measures should be taken or CCP should be set up in the key links with safety risks.

4. Safety risk control

Enterprises shall control and monitor food safety risks in product such as product quality, pesticide residues, pollutants, biotoxins, genetically modified organisms and food additives (if used) in products to ensure its compliance with the requirements of China and the country of origin.

5. Foreign substance control.

The enterprise shall take measures to ensure that foreign substances are not mixed into the products and shall inspect the products.

6. Production water (if used)

The enterprise shall test the quality of the water used for production to ensure that it meets safety requirements and will not cause pollution to the products.

7. Biological control of disease vectors

Enterprises should establish control measures against mosquitoes, flies, rats and other vectors at all production links.

8. Cleaning and disinfection management

Enterprises should have relatively independent cleaning and disinfection area, equipped with cleaning and disinfection equipment suitable for production, washing, disinfectant, etc., and storage them safely to avoid pollution to products. The enterprise shall establish use and keep records.

(4) Product management

1. Product inspection

The enterprise shall carry out phytosanitary, GMO, food safety and other tests on its products to ensure compliance with China's requirements and keep test records.

2. Packaging Materials

The packaging, labels and marks of the products shall meet the requirements of China.

(5) Warehouse management

1. The enterprise shall establish relatively independent and closed storage facilities suitable for production. The temperature, humidity, sanitation and other conditions in the storage facility are suitable for product storage.

2. The products shall be inspected before entering the warehouse, and shall establish records on acceptance into warehouse, storage and outbound.

(6) Inspection and testing capability

The inspection and testing ability of the enterprise for plant quarantine, food safety and transgenic projects.

(7) Training

The enterprise shall regularly train its production and management personnel on plant quarantine, food safety, GMO safety and personnel self-protection.