

## **Addendum A**

Of VPN/59/2019-10: Registration and maintenance of approved establishments for the export of animals and animal products to markets which have import requirements different from the South African national standards (split system).

### **Requirements for registration of farms, feedlots, slaughterhouses, cutting plants and cold stores for the exportation of beef from South Africa to China**

#### **1. BACKGROUND**

- a) The General Administration of Customs of the People's Republic of China (GACC) and the Department of Agriculture, Forestry and Fisheries (DAFF), now called the Department of Agriculture, Land Reform and Rural Development (DALRRD) of South Africa have agreed to a protocol for the importation of beef from South Africa to China. This protocol requires animal diseases and food safety risk mitigation measures which may differ from the import requirements of other countries.

The purpose of this addendum is to outline the requirements for:

- facilities from the farm of birth of the cattle to the cold store prior to export,
- the import requirements, as described in the agreed upon protocol for the export of beef to China
- registration of establishments to export beef to China.

#### **2. COUNTRY AND AREA ANIMAL DISEASES FREEDOM**

- 1) South Africa is free from Rinderpest, Contagious Bovine Pleuropneumonia (CBPP), Bovine Spongiform Encephalopathy (BSE) and Peste des Petits Ruminants (PPR).
- 2) South Africa implements regional management of Foot and Mouth Disease (FMD) recognised by the General Administration of Customs of the People's Republic of China (GACC), which excludes Limpopo Province, Ehlanzeni in Mpumalanga Province and Umkhanyakude, KwaZulu-Natal Province.
- 3) The cattle must be born, reared and slaughtered in South Africa, within the FMD free zone where vaccination is not practiced, as recognised by GACC.

### **3. FARM OF ORIGIN (BIRTH) AND FEEDLOT**

#### **1) Registration of farms and feedlots**

- a) All farms of origin and feedlots must be registered according to VPN/59/2019-10: Registration and maintenance of approved establishments for the export of animals and animal products to markets which have import requirements different from the South African national standard (split system) and Addendum A.

#### **2) Animal Diseases Freedom**

- a) The feedlot and farm must be situated in the South African FMD free zone where vaccination is not practiced, as recognised by GACC.
- b) All cattle on the feedlot/farm must be born and reared in South Africa.
- c) There must be no clinical signs of Rabies, Brucellosis, Anthrax, Pseudorabies, Paratuberculosis, Vesicular Stomatitis, Rift Valley Fever, Tuberculosis, Q fever, Bovine Malignant Catarrhal Fever (BMC), Bovine Viral Diarrhea (BVD) and African Trypanosomiasis reported on the feedlot and farm for the past 12 months.
- d) The feedlot must be approved as a Lumpy Skin Disease free compartment, as described in section 3 below. Specific requirements, as described in section 3.b) below, will apply for introduction of cattle to the feedlot from the farm of origin.
- e) The feedlot and farm may not be under quarantine or veterinary restriction for the past 12 months.
- f) The farms of origin and feedlot must not have introduced any cloven hoofed animal from the area outside the FMD free zone, where vaccination is not practiced, for the past 12 months.
- g) No animals intended for slaughter for the export of beef to China must be introduced to the feedlot and farm from outside the FMD free zone where vaccination is not practiced.
- h) The cattle must be kept and fed on the feedlot and farm for at least 60 days prior to slaughter.

- i) The cattle may not be vaccinated with live anthrax vaccine and LSD vaccine less than 14 days and 60 days respectively, before slaughter. Only vaccines which are registered under the Fertilisers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947) may be used. Therefore no autogenous, compounded or off label vaccines may be used on animals intended for export of beef to China.
- j) The cattle may not come into contact with any cattle and any other animal species of a health status which is not equivalent and does not comply for export to China, during transportation to the slaughterhouse.

3) Lumpy Skin Disease free compartment:

- a) The People's Republic of China requires that the cattle, from which the beef destined for export to the People's Republic of China is derived, were kept in a LSD free compartment prior to slaughter, for the exportation of frozen beef from South Africa to China. It is therefore compulsory for the feedlot to comply with the below described requirements for a LSD free compartment, in order to provide cattle for slaughter at a slaughterhouse approved by the People's Republic of China for export of beef to China.
- b) Cattle may only be introduced into a LSD free compartment if they comply with the following;
  - i. The LSD free compartment begins at the feedlot or farm directly supplying cattle to the slaughterhouse. All cattle from farms not included in the compartment shall be vaccinated against LSD prior to introduction to the compartment.
  - ii. Implement clinical surveillance for LSD in compartment, so as to prove that the cattle to be slaughtered are free of LSD clinical signs.
  - iii. All suspect cases of LSD are immediately reported to the private veterinarian and the state veterinarian responsible for supervising the farm and/or feedlot. A full investigation must be initiated. Records must be kept of all suspect cases of LSD. This record must include the investigation report and relevant samples taken, with the laboratory results. These records are available on request.
  - iv. In the case of a positive result for LSD being found, all beef from cattle, derived from that compartment, slaughtered within the 28 day incubation period prior to the positive test result, must be immediately recalled.

- v. In the event of a LSD outbreak within the compartment, the registered feedlot will no longer be eligible to supply cattle for slaughter for export of beef to China for 12 months from the date that the farm regains freedom from LSD Virus. A slaughterhouse which receives cattle for slaughter from various compartments, including the suspended compartment (farm or feedlot), may continue to export beef to China, if it no longer slaughters cattle from the suspended farm or feedlot.
- vi. In order for a suspended LSD free compartment to regain freedom after a positive test result for LSD, there must be no clinical signs of LSD for a period of 12 months.
- vii. The slaughterhouses related to the compartment must establish and implement practical biosecurity measures necessary for LSD control.
- viii. In order for the export certifying state veterinarian to provide certification with regard to the beef originating from a LSD free feedlot, they will need a copy of the inspection records noting any clinical signs of disease and the investigation report, including the laboratory test results for these cases to ensure there was no LSD present at the feedlot.

#### 4) Feed requirements

- a) The cattle may not be fed with meat-and-bone-meal or greaves derived from ruminants. These requirements are included in section B5 of the VPN.

#### 5) Prohibited and restricted medications and feed additives

- a) The cattle may not have the following veterinary medicines and feed additives, which are prohibited by China, administered to them in any form:

- i. Prohibited pharmaceuticals used in feed and animal drinking water:

(This includes the listed medication, its salts, esters and preparations)

- Adrenergic receptor agonists:
- Ractopamine (Ractopamine)
- Dopamine Hydrochloride (Dopamine Hydrochloride)
- Terbutaline Sulfate Sulfate
- Phenylethanolamine A (Phenylethanolamine A):  $\beta$ -adrenergic receptor agonists.
- Bambuterol:  $\beta$ -adrenergic receptor agonists.

- Zilpaterol Hydrochloride:  $\beta$ -adrenergic receptor agonists.
- Cloprenaline Hydrochloride: Beta-adrenergic receptor agonists.
- Mabuterol:  $\beta$ -adrenergic receptor agonists.
- Cimbuterol:  $\beta$ -adrenergic receptor agonists.
- Brombuterol:  $\beta$ -adrenergic receptor agonists.
- Arformoterol Tartrate: long-acting  $\beta$ -adrenergic receptor agonists.
- Formoterol Fumatrate: long-acting  $\beta$ -adrenergic receptor agonists.

ii. Reproductive hormones:

- Diethylstilbestrol (Diethylstilbestrol)
- Estradiol (Estradiol)
- Estradiol valerate
- Estradiol Benzene (Estradiol Benzoate)
- Chlorotrianisene
- Ethinylestradiol
- Quinestrol
- Chlormadinone acetate
- Levonorgestrel (Levonorgestrel)
- Norethisterone
- Chorionic Gonadotrophin (Chorionic Gonadotrophin)
- Follicle-stimulating hormone (urinary urinary hormone mainly with follicle stimulation FSHT and luteinizing hormone LH) (Menotropins)
- Estrogen-like substances: Zearine Zeranol, Trenbolone, Methamphetamine Mengestrol, Acetate
- Methyltestosterone, Testosterone Propionate, Nandrolone
- Medroxyprogesterone acetate

iii. Protein assimilation hormones:

- Iodinated Casein: Protein Assimilation Hormone, a precursor of thyroxine
- Nandrolone phenylpropionate (Nandrolone phenylpropionate)

iv. Medications:

- Clonidine Hydrochloride: Antihypertensive drugs.
- Cyproheptadine Hydrochloride: Antihistamines.

- Chlorpromazine Hydrochloride
- Promethazine Hydrochloride (Promethazine Hydrochloride)
- Diazepam (Diazepam)
- Phenobarbital (Phenobarbital)
- Phenobarbital sodium

v. Barbitals:

- Amobarbital (Amobarbital)
- Amobarbital sodium (Amobarbital Sodium)
- Reserpine (Reserpine)
- Estazolam
- Methamphetamine (Meprobamate)
- Midazolam
- Nitrazepam
- Oxazepam
- Pemoline
- Triazolam
- Zolpidem

vi. State controlled psychotropic substances

- Losartanazole
- Ronidazole
- Zearalcoxin
- Norethisterone
- Toxaphene (chlorinated)
- Chlordimeform
- Formamidin
- Trypanoside arsenic
- Tryparsamide
- Sodium pentachlorophenolate
- Pentachlorophenol sodium
- Pyridine acetate
- Chubu Long
- $\beta$ -stimulants: Clenbuterol, Salbutamol, Cimetamol
- Chloramphenicol (including: chloramphenicol Succinate)

- Diphenylsulfone Dapsone
  - Nitrofurans: furazolidone, furaltadone, sodium furan monostearate Nifurstyrenate sodium
  - Nitro compounds: Nitrophenol Sodium nitrophenolate Nitrovin Nitrates
  - Hypnotic, sedation class: Methaqualone
  - Lindane (B 665), Lindane Pesticides
  - Toxaphene (chlorinated alkene), Camahechlor insecticide, Qing pond
  - Carbofuran Insecticide
  - Chlordimeform Insecticide
  - Amitraz Pesticides
  - Antimonated Potassium, Tartrate Antimony potassiumtartrate Insecticide
  - Trypans of Cordyceps Tryparsamide Insecticide
  - Malachite green antibacterial, insecticide
  - Pentachlorophenolate, Pentachlorophenolsodium
  - Various mercury preparations: mercuric chloride (calomel) Calomel, mercuric acetate Mercurous nitrate, Mercurous acetate, Pyridyl mercurous acetate
  - Phenylpropionate,
  - Nitroimidazoles: Metronidazole Metronidazole, Dimetronidazole
- vii. Antibiotic residues:
- Antibiotic filter residue: the class of antibiotics used in the production process in the feed and feeding process for animals for promoting growth.
- b) The procedure to provide evidence of compliance with the Chinese import requirements pertaining to prohibited and restricted medications and feed additives are described in section B5 and B6 of the VPN.
- 6) Identification and traceability
- a) China requires that the cattle must bear a unique identification mark which can be traced from the slaughterhouse back to the farm of birth. The requirements for identification and traceability are described in section B7 of the VPN.

#### 4. SLAUGHTERHOUSES AND CUTTING PLANTS:

(Articles referred to below are from the agreed upon Protocol for the exportation of beef from South Africa to China)

## 1) General requirements

- a) The slaughterhouse/cutting plant must comply with the requirement of the Meat Safety Act, 2000 and additional requirements imposed under Section 14(1)(d) [Chinese standards for slaughterhouses and cutting plants to be included once available].
- b) The slaughterhouse/cutting plant must establish and operate food safety programmes and procedures based on the HACCP principles.
- c) The slaughterhouse must only slaughter cattle and cutting plants must only cut and debone cattle.
- d) The slaughterhouses related to the compartment must establish and implement practical biosecurity measures necessary for LSD control (article 3(c)(vii)).

## 2) Procedures to register a slaughterhouse/cutting plant for export of beef to China

- a) The Provincial Executive Officer (PEO) must forward the following to the National Executive Officer (NEO):
  - i. An inspection report and recommendation letter signed by the PEO.
  - ii. Specimen signature and stamp form completed, signed and stamped by the certifying veterinarian (one form to be completed by each veterinarian) [Addendum A AnnexIII: "Specimen signatures and stamp form"].
  - iii. An application form and supporting documents completed by the owner or manager of the slaughterhouse [Addendum A Annex IV: "Application for export of meat to P. R. China"].
  - iv. Production Statistics Form completed by the owner or manager of the slaughterhouse/cutting plant [Addendum A Annex V: "The Investigation Form of the Information of the Production Capacity of the Meat Establishment which Planned to export Beef to China"].
  - v. The slaughterhouse/cutting plant will only be recommended for approval by GACC if the application complies with the requirements.
  - vi. The slaughterhouse/cutting plant may only start exporting once approval by China has been confirmed.

## 5. COLD STORES



1) General requirements

- a. The cold store must comply with the requirements of VPN/38 and the Meat Safety Act, 2000.
- b. A specific area must be identified within the cold store which shall be used exclusively for the storage of frozen beef intended for export to China.
- c. The cold store must have sufficient facilities to keep frozen beef for export to China at -18°C or below.

**6. OPERATIONAL REQUIREMENTS AT SLAUGHTERHOUSES, CUTTING PLANTS AND COLD STORES**

1) Transporting of animals for slaughter at a slaughterhouse (Article 7(1))

- a) The cattle for slaughter and intended for export to China are not allowed to come into contact with any live cattle or other species of animals which do not comply with the requirements of Article 3 and 4, or
- b) Any live cattle or other animal species from an establishment which has not achieved registration as prescribed in Article 5 of this Protocol. .

2) Offloading (Articles 4 and 6(b))

- a) Each slaughter batch must be accompanied by a declaration of health.
- b) The cattle must bear a unique identification mark which can be traced back to the feedlot and farm of origin.

3) Lairaging (Article 7 (1))

- a) Lairages and pens must be able to separate cattle intended for slaughter and export to China from any live cattle or other species of animals which do not comply with the requirements of Article 3 and 4 of the Protocol.
- b) There must be a crush pen or effective facilities to restrain animals for detailed examination.
- c) There must be a separate isolation area.
- d) There must be standard operating procedures for slaughter and dressing of animals indicating the order of preference for slaughter.

#### 4) Isolation (Article 2(3))

- a) Animals suspected of showing LSD signs and/or lesions must be isolated in a separate area for further examination by a veterinarian.

#### 5) Ante-Mortem Inspection (Article 2(3))

- a) Ante-mortem inspection must be carried out by an inspector authorised and registered under the Meat Safety Act, 2000.
- b) The Hygiene Management Program (HMP) for Ante-mortem inspection must include:
  - control measures to identify animals with LSD,
  - ensure that all animals which for some reason or other cannot be processed into safe meat are identified and handled in accordance with Part VIII of the Red Meat Regulations (No. 1072 of 2004),
  - procedures to convey the information acquired in the lairages to the registered inspectors in the meat inspection area, and a method of marking specific animals for the attention of a registered inspector,
- c) In addition to the routine procedure, the registered inspector must check for the following during ante-mortem inspection:
  - Signs of fever, diarrhoea, nasal discharge and salivation,
  - Cutaneous nodules (various sizes which may occur throughout the body),
  - Skin lesions (may show scab formation),

- Swelling of superficial lymph nodes and limbs, and lameness,
- Secondary infection may lead to joint and tendon inflammation.

6) Meat Inspection (primary and secondary) (Article 2(3))

- a) All relevant information, including antemortem and health records, must be taken into consideration when doing meat inspection
- b) The slaughterhouse must develop a standard operating procedure for inspection of the meat for signs of LSD. The registered inspector must look for the following post mortem signs of LSD:
  - Ulcerative lesions in the mucosa of the respiratory and digestive tract,
  - Reddish, haemorrhagic to whitish lesions in the lungs,
  - Oedema (interlobular) and nodules in the lungs,
  - Heart lesion (endocardium),
  - Thrombosis of skin vessels followed by cutaneous infarction and sloughing.
- c) Carcass of an animal showing, on ante-mortem examination, generalized acute infection accompanied with fever, must be condemned.

7) Dressing and evisceration (Article 6(f),(g))

- a) All visible and major lymphatic nodes and gland tissue must be removed from the carcasses and condemned

8) Maturation of carcasses (Article 6(g))

- a) All carcasses must, prior to cutting and deboning, be chilled and subjected to maturation for a period of at least 24 hours at a temperature of higher than 2°C but less than 7°C in order to achieve a pH value of below 6.0 when measured in the middle of both the longissimus dorsi (loin) muscles.
- b) Chillers in which veterinary maturation of meat occurs must
  - be sealable after loading of carcasses to avoid interruption of the maturation process.
  - be able to maintain a carcass temperature between +2°C and +7°C at the end of the veterinary maturation process.

c) The slaughterhouse must have a protocol for veterinary maturation of carcasses approved by the PEO. The protocol must:

- Indicate how all carcasses will be matured at a temperature between 2°C – 7°C for a minimum period of 24 hours following slaughter.
- Indicate a procedure to ensure that the pH of all carcasses is measured in the middle of both the longissimus dorsi muscles.
- Indicate corrective actions that would be taken when the pH of the sampled carcasses does not get below 6.0.
- Indicate how temperature will be monitored from the time the chiller doors are sealed to the a point of at least 24 hours thereafter.
- Indicate corrective actions that will be taken when the temperature of the chillers cannot be maintained between 2°C – 7°C.
- Describe how accurate records of each slaughter batch matured, chiller temperatures, pH measurements and corrective actions will be maintained.
- Indicate the training of workers on implementation of the protocol and SOP.

d) Maturation verification forms must be completed and signed by a registered meat inspector for each batch matured and records should be available on request.

#### 9) Cutting/ Deboning (Article 6(g))

- a) All carcasses must have undergone a verifiable maturation process as outlined in section 8 of the addendum. The pH of all the carcasses must be below 6.0 prior to cutting and deboning,
- b) All obviously visible lymphatic tissue must be removed from the carcasses and condemned.
- c) Carcasses whose pH does not drop below 6.0 at end of the maturation period do not qualify for export to China.

#### 10) Chilling and freezing practices (Articles 7(2) and (3))

- a) The carcasses intended for exportation to China must not be stored in the same chiller with any products of other species, or beef which is not intended for exportation to China.

- b) The frozen beef intended for exportation to China must not be processed with any products of other species, or beef which is not intended for exportation to China.
- c) A specific area must be identified within the cold store which shall be used exclusively for the storage of the frozen beef intended for export to China.
- d) The core temperature of the frozen beef products must be kept at -18°C and below.

#### 11) Wrapping, Packaging and Labelling (Article 8)

- a) The frozen beef for export to China must be packed separately and labeled with the name and description of the product, country of origin, establishment registration number and the batch numbers on the interior package.
- b) The name and description of the product, specifications, place of origin (country, province and city), establishment registration number, batch numbers, destination (should be China only), production date (year/month/day), shelf life and storage temperature, should be labeled on the outside package in Chinese.
- c) The inspection and quarantine stamp and seal (ZA approval stamp) of the facility must be on the packaging material.
- d) The labels of pre-packaged beef products shall comply with the standards and regulatory requirements of China on pre-packaged food labelling.

#### 12) Loading and transport (Article 9)

- a) The storage and transportation must be done under suitable temperatures to keep the core temperature of the frozen beef products does not get higher than -18°C.
- b) Prior to shipment, the container must be sealed under the supervision of the South African veterinary officer. The seal number must be indicated in the veterinary health certificate.
- c) During transportation, the package of the products must not be unwrapped or changed.

#### 13) Sampling Programmes (Article 6 (h) and (i))

- a) Microbiological monitoring:

- A microbiological monitoring programme must be developed and implemented.
- Samples must only be analysed by a SANAS accredited laboratory which is independent from the slaughterhouse.
- Corrective actions must be documented and the records must be available for inspection. .

b) Chemical Residues Monitoring

- A chemical residues monitoring programme must be developed and implemented.
- The programme must include all compounds of interest as required China.
- The slaughterhouse must be available to participate in the national residue monitoring programme and sampling must be according to the sampling grids provided under the programme.

14) Records

- a) Records of each slaughter batch must be available on request by any authorised government official.

**7. Export Certification (Article 10)**

- 1) Each consignment or container of frozen beef to be exported from South Africa to China must be accompanied by at least one original veterinary health certificate attesting that the products comply with the veterinary and public health rules and regulations of China, South Africa and the relevant requirements of the Protocol.
- 2) Consignments can only move from an slaughterhouse or cutting plant to a cold store when accompanied by a movement permit. Procedures described in VPN/17 to be followed
- 3) The veterinarian at the approved cold store must issue a non-manipulation certificate to enable the veterinarian at the slaughterhouse or cutting plant to issue a veterinary health certificate.
- 4) Only veterinary health certificates mutually agreed by South Africa and China can be used. The veterinary health certificate should be written in Chinese and English.

- 5) Only veterinarians whose specimen signatures have been submitted to GACC can sign the certificates.

Approved by:



**Dr Mpho Maja**

**DIRECTOR: ANIMAL HEALTH**

Date:



**Dr Mphane Molefe**

**DIRECTOR: VETERINARY PUBLIC HEALTH**

Date:



**VPN/59/2019-10 Addendum A Annex I**  
**Specifically For Beef Exports to China**

**Health attestation for movement permit from Farm of Origin to Feedlot and**  
**from Feedlot to Slaughterhouse**

Farm of origin (Name, ZA number, Address, Owner/Manager\*):

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Feedlot (Name, ZA Number, Address, Owner/Manager\*):

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Identification of cattle (Attach list signed and stamped where there are too many cattle to be described on the movement permit):

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- 1) The cattle are be born, reared and slaughtered in the Foot and mouth disease free zone where vaccination is not practiced, as recognised by GACC.
- 2) The feedlot/farm\* must be situated in the South African Foot and Mouth Disease (FMD) free zone where vaccination is not practiced, as recognised by GACC.
- 3) There were no clinical signs of Rabies, Brucellosis, Anthrax, Pseudorabies, Paratuberculosis, Vesicular stomatitis, Rift valley fever, Tuberculosis, Q fever, Bovine malignant catarrhal fever (BMC), Bovine viral diarrhea (BVD) and African Trypanosomiasis reported on the feedlot/farm\* for the past 12 months.
- 4) The feedlot/farm\* may not be under quarantine or veterinary restriction for the past 12 months.
- 5) The feedlot/farm\* has not introduced any cloven hoofed animal from the area outside the Foot and mouth disease free zone, where vaccination is not practiced, for the past 12 months.



- 6) No animals intended for slaughter for the export of beef to China were introduced to the feedlot/farm\* from outside the Foot and mouth disease free zone where vaccination is not practiced.
- 7) The feedlot/farm\* is approved as a Lumpy skin disease free compartment, ZA number \_\_\_\_\_, in compliance with the requirements as described in section 3.3) of Addendum A of VPN/59/2019-10: Registration and maintenance of approved establishments for the export of animals and animal products to markets which have import requirements different from the South African national standard (split system).  
All cattle from farms outside the compartment shall be vaccinated against LSD prior to introduction to the compartment.
- 8) The cattle were kept and fed on the feedlot/farm\* for at least 60 days prior to slaughter.
- 9) The cattle were not vaccinated with live anthrax vaccine and Lumpy skin disease vaccine less than 14 days and 60 days respectively, before slaughter. Only vaccines which are registered by Act 36 were used. No autogenous, compounded or off label vaccines were used.
- 10) The cattle did not come into contact with any animals of another species and any cattle of a health status which is not equivalent and does not comply for export to China.
- 11) The feedlot/farm\* owner/manager\* has been informed that the cattle may not come into contact with any animals of another species and any cattle of a health status which is not equivalent and does not comply for export to China during transport.
- 12) The cattle were not be fed with meat-and-bone-meal or greaves derived from ruminants.
- 13) The cattle have not had the veterinary medications and feed additives which are prohibited by China, as listed in section 8 of Addendum A of VPN 59 administered to them in any form.
- 14) The cattle bear a unique identification mark which can be traced back to the farm of birth.

Signed at \_\_\_\_\_ on \_\_\_\_\_

Signature: \_\_\_\_\_ Official Stamp: \_\_\_\_\_

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\* Delete as applicable

**VPN/59/2019-10 Addendum A Annex II**

**Specifically for Beef Exports to China**

**Inspection Checklist for every visit to the Feedlot/Farm\* by the Authorised Private Veterinarian**

No.	Requirement	Comments
1)	There are no cattle on the feedlot/farm* which were not born in South Africa.	
2)	There are no clinical signs of Rabies, Brucellosis, Anthrax, Pseudorabies, Paratuberculosis, Vesicular stomatitis, Rift valley fever, Tuberculosis, Q fever, Bovine malignant catarrhal fever (BMC), Bovine viral diarrhoea (BVD) and African Trypanosomiasis.	
3)	There is no report of Lumpy skin disease in the Lumpy skin disease free compartment.	
4)	The feedlot/farm* may not be under quarantine or veterinary restriction	
5)	No cattle have been introduced to the feedlot/farm* from outside the Foot and Mouth Free zone without vaccination, as recognised by GACC.	
6)	Records regarding vaccination of cattle are up to date and include Anthrax and Lumpy Skin Disease vaccinations. The vaccinations are registered by	

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Requirements for registration of farms, feedlots, abattoirs, cutting plants and cold stores for the exportation of beef from South Africa to China

	Act 36. No autogenous, compounded or off label vaccines are used.	
7)	The cattle do not come into contact with any animals of another species and any cattle of a health status which is not equivalent and does not comply for export to China	
8)	Records are kept of all animals leaving and introduced to the feedlot/farm*. Copies of all movement permits and health attestations are available.	
9)	The feedlot/farm* has a standard operating procedure which will ensure the application of the biosecurity measures described in section 3.2) and 3.3) of Addendum A of VPN 59	
10)	The feedlot/farm* complies with the Lumpy Skin Disease surveillance as described in section 3.3)b) of Addendum A of VPN 59	
11)	The feedlot/farm* owner or manager must have access to information on the identification of Lumpy Skin Disease available.	
12)	There are no clinical signs of Lumpy Skin Disease on the feedlot/farm*	
12.	All suspect cases of Lumpy Skin Disease are immediately reported to the private	

	<p>veterinarian and the state veterinarian responsible for supervising the farm and/or feedlot. A full investigation must be initiated. Records must be kept of all suspect cases of Lumpy Skin Disease. This record must include the investigation report and relevant samples taken, with the laboratory results. These records are available on request.</p>	
13)	<p>There are no suspect cases of Lumpy Skin Disease. If there are any cases, please provide identification of the animal, description of clinical signs and action taken thus far to investigate, as well as test results as soon as available.</p>	
14)	<p>The cattle are not be fed with meat-and-bone-meal or greaves derived from ruminants.</p>	
15)	<p>The cattle have not been administered any of the veterinary medications and feed additives which are prohibited by China, as listed in section 3.5) of Addendum A of VPN 59</p>	
16)	<p>All cattle bear a unique identification mark from birth. The records of all movements onto and off the feedlot/farm*</p>	

	can be traced by the identification mark.	
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Signature:

Date:

Name:

Authorised private veterinarian or State veterinarian\*

Address:

Stamp:

\* Delete as applicable.

**VPN/59/2019-10 Addendum A Annex III:**

**SPECIMEN SIGNATURES AND STAMP FORM FOR CERTIFYING OFFICIAL  
VETERINARIAN**

**Province:** \_\_\_\_\_

**Slaughterhouse/cutting plant/cold store:** \_\_\_\_\_

**Name of Official Veterinarian:** \_\_\_\_\_

**Veterinary Qualification:** \_\_\_\_\_

**Specimen signatures (Please sign in each block)**


**Official Stamp**

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## 进口肉类境外生产企业注册申请表

### APPLICATION FOR EXPORT OF MEAT TO P.R.CHINA

这是中华人民共和国国家认证认可监督管理局(CNCA)要求向中国出口肉类的境外屠宰、加工企业必须提供的用于评估和注册的申请，请用中文或英文提交，申请资料内容要求完整，以避免导致申请过程的延误。并请提供其它任何支持本申请表的资料。

NOTE: This application on foreign slaughterhouse and/or meat processing establishment is required by Certification and Accreditation Administration of the People's Republic of China (CNCA) for evaluation and registration to export meat and meat products to China. All information must be submitted in Chinese or English. Complete Information must be provided in the information as inadequate/incomplete submission will result in delays. Please provide any additional information to support your application.

#### 1. 企业基本情况 Particulars of Establishment

1.1 企业名称 Name of Establishment:

1.2 地址 Address:

1.3 企业注册编号 Registration Number:

1.4 联系人姓名/职务 Contact Name/title:

1.4.1 联系人电话/传真（请注明国家/地区代码及区域码）或者手机:

Contact Telephone/Fax(Include Area/Country/Region Code)or Cell Phone:

1.4.2 联系人电子邮件信箱 Contact E-mail:

1.5 注册批准机构 Approval Authority :

1.6 建厂日期 Year Constructed:

1.7 总占地面积 Total Land Area:

1.7.1 总建筑面积 Total Built-in Area:

1.8 加工产品种类 Types of Products Manufactured:

1.9 拟出口到中国的产品名称(附成品的标签或照片)

Products Intended for export to China (attach the labels or photos of finished products):

1.10 畜/禽/其他动物的来源 Source of livestock/poultry/other animals:

1.10.1 屠宰加工畜/禽/其他动物来自的省份/地区

List provinces/districts from which the livestock/poultry/other Animals are obtained for slaughter/processing:

1.10.2 送宰畜/禽是否随附有检疫证书 (如有, 请附样本复印件)

Whether the livestock/poultry are accompanied with the quarantine certificate (if have, attached a copy of the sample):

1.10.3 是公司自有农场还是合同农场 Whether company's farms or contract farms:



1.11 列出已批准本企业出口的国家、注册日期、注册产品的类别、首次出口年份和最近出口日期, 并随附最近一次出口至各国家的兽医卫生证书复印件

List the names of countries approving the establishment to export, dates of approval, and types of products approved, year of first export, dates of most recent export. Attach copy of veterinary health certificate that accompanied the latest shipment to each country.

## 2. 企业位置和布局 Location and Layout of Establishment

2.1 描述企业所处的地区 (例如: 市区、郊区、工业、农业和居民区), 并需标明企业周围环境  
Description of the area where establishment is located (e.g. downtown, suburb, industrial, agricultural, residential, etc.) and showing clearly the surrounding where the establishment is located:

2.2 企业布局平面图 (标示出不同的操作区域包括重要的设备设施, 并用彩色箭头标示出人流和物流)

Layout Plan of Establishment: (Attach layout plan showing properly rooms for different operations, including the important equipment/facilities and the personnel and process/product flow must be in color indicated by arrows)

2.3 车间设计和使用的建筑材料 Materials Used & Design

2.3.1 地面 Floor:

2.3.2 墙壁 Walls:

2.3.3 天花板和上部结构 Ceiling & Superstructure :

2.3.4 照明 Lighting:

2.3.5 通风系统 Ventilation System:

2.3.6 进入屠宰/加工车间或区域的鞋靴清洗设施

Footbaths for entrance into slaughter/processing rooms/areas:

### **3. 水/冰的供给 Water Supply/Ice**

3.1 水源 Source of water:

3.2 加氯处理 (是/否) Chlorination: (Yes/No)

(如果是, 说明加入多少ppm) If yes, state level in ppm:

3.3 细菌学检查 Bacteriological examination

3.3.1 检查项目和方法 Item and Method:

3.3.2 频率 Frequency:

3.3.3 有无记录: 有/无 Records available: (Yes/No)

3.4 车间是否有制冰机: 有/无 Ice making machine available in premises: (Yes/No)

3.4.1 如果有, 机器的制冰能力 If yes, capacity of machine:

3.4.2 冰的储藏和容量 Ice storage and capacity:

### **4. 人力资源 Manpower**

4.1 员工情况(列明企业的专业技术人员、一般工人等的数目、资格)

Staff Information (List the number, qualifications of technical, general workers, etc, employed by establishment):

4.2 健康检查和健康史 Medical Examination and History:

4.2.1 雇用前员工是否进行体检并证明适合在食品加工企业工作

Are employees medically examined and certified fit to work in a food preparation establishment prior to employment: (Yes/No)

4.2.2 工人是否每年体检及保存记录的情况

Annual Health Check and Records for Workers: (Yes/No)

4.3 驻厂官方兽医和官方检验员人数 Number of official Vets and official inspector:

4.4 工作服的清洗 ( 在工厂内或由合同点 ) Laundry (in-plant or by contract):

## 5. 屠宰分割车间 Slaughtering and Boning /Cutting Premises

### 5.1 设备 Equipment

附所用主要设备清单 ( 型号、品牌和制造商 )

Attach list of equipment (types, brand and manufacturer) used.

### 5.2 简要描述屠宰程序 ( 附工艺流程图 ) 及屠宰线速度:

Brief description of slaughtering processing (attach process flowcharts) and slaughtering line speed:

### 5.3 食品安全控制程序 Food Safety Programs

#### 5.3.1 是否基于或等同于 HACCP 体系: ( 是/否; 如果是, 请附 HACCP 计划 )

Whether based on HACCP system or equivalent: (Yes/No; if yes, attach the HACCP plan)

5.3.2 说明在企业内部检验还是由具有相应资格的社会实验室进行检验。如果是在企业内部检验, 列明检测设施和检测项目(附实验室手册复印件)。

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual).

#### 5.3.3 采样和检测程序 Sampling and testing procedures:

#### 5.3.4 原料和产品检测的判定标准

Criteria for rejection/acceptance of products/raw materials testing:

### 5.4 简要描述产品追溯和召回体系 Brief description of products traceability and recall system:

### 5.5 卫生标准操作程序 Sanitation Standards Operating Procedures (SSOP)

#### 5.5.1 简要描述 Brief description:

#### 5.5.2 实施和维持 SSOP 活动的人员名单和职务

Name and designation of individuals implementing and maintaining SSOP activities:

#### 5.5.3 提供屠宰分割所用的SSOP手册的复印件

Attach copy of the SSOP manual used for slaughtering and cutting :

## 5.6 日加工能力 Daily Throughput

5.6.1 每天几班 Number of shifts:

5.6.2 每班的屠宰能力 Slaughter capacity (tones) per shift:

5.6.3 每星期工作天数 Number of working days per week:

5.7 年屠宰能力 (吨) Total annual slaughter capacity (tons):

## 5.8 肉类检验 Meat Inspection

5.8.1 是由官方兽医检验还是由企业的质量控制人员检验

By government inspectors or company's QC staff:

5.8.2 检验员总数、资格和培训情况 Total number of inspectors, qualification and training:

5.8.3 每班检验员的数量 Number of inspectors per shift:

5.8.4 检验程序(附检验手册复印件)

Inspection procedures (attach a copy of the inspection manual):

5.8.5 胴体/肉类拒绝或接受的判定标准(附最近的不合格情况记录复印件)

Criteria for rejection/acceptance of animal body/section: (attach a copy of the latest condemnation record):

## 5.9 去骨/分割车间 Boning /Cutting Room

5.9.1 温度控制特点 (说明多少度) Temperature control features (state temperature) :

5.9.2 去骨/分割能力 Boning /Cutting production capacity:

## 5.10 简述胴体/肉类冷却程序

Brief description of cooling procedures of animal body/section:

## 5.11 可食性副产品处理 Edible Offal Handling

5.11.1 简要描述可食性副产品处理程序 (附工艺流程图) :

Brief description of edible offal handling (attach process flowcharts)

5.11.2 可食性副产品车间数量及面积 quantity of offal handling rooms and theirs area:

5.11.3 可食性副产品处理能力 edible offal handling capacity:

5.11.4 可食性副产品车间温度控制特点 (说明多少度)

Temperature control features in the offal handling rooms ( state temperature ) :

5.11.5 提供可食性副产品处理所用的 SSOP 手册的复印件

Attach copy of the SSOP manual used for edible offal handling:

5.11.6 可食性副产品拒绝或接受的判定标准(附最近的不合格情况记录复印件)

Criteria for rejection/acceptance of edible offal: (attach a copy of the latest condemnation record):

## **6.肉制品加工车间 Meat Product Processing Premises**

6.1 肉的来源 Source of meat

列明用于肉制品加工的原料肉来自的国家、企业及其注册编号

List countries and Registration No. of plants where meat is obtained for processing:

6.2 加工类型(如：香肠，即食肉制品，罐头等),

Type of Processing: (e.g. sausages, ready-to-eat, canning, etc)

6.3 加工程序 Processing Procedures

6.3.1 拟出口到中国的每种类型产品的加工流程图，包括关键控制点

Attach process flowcharts for each type of product for export to China showing clearly the critical control points (CCP' s).

6.3.2 简述出口到中国的每种产品的加工方式（包括肉制品/罐头产品加工的时间和温度）

Brief description for processing methods of every product planned to export to China, including time and temperature of meat product processing /canning:

6.3.3 列出拟出口到中国的每种产品的成分和原料

List ingredients and composition of each product for export to CHINA:

6.4 食品安全控制程序 Food Safety Programs

6.4.1 是否基于或等同于 HACCP 体系:是/否（如果是，请附 HACCP 计划）Whether based on HACCP system or equivalent: (Yes/No ; If yes, attach the HACCP plan)

6.4.2 说明在企业内部检验还是由具有相应资格的社会实验室进行检验。如果是在企业内部检验，列明检测设施和检测项目(附实验室手册复印件)。

State whether testing done in the plant or provided by an external accredited laboratory. If in the plant, list facilities and tests (attach a copy of manual):

6.4.3 采样和检测程序Sampling and testing procedures::

6.4.4 原料和产品检测的判定标准

Criteria for rejection/acceptance of products/raw materials testing:

6.5 简要描述产品追溯和召回体系 Brief description products traceability and recall system:

## 6.6 卫生标准操作程序 Sanitation Standards Operating Procedures (SSOP)

6.6.1 简要描述 Brief description:

6.6.2 实施和维持 SSOP 活动的人员名单和职务

Name and designation of individuals implementing and maintaining SSOP activities:

6.6.3 提供肉制品加工（包括罐头）所用的 SSOP 手册的复印件。

Attach copy of the SSOP manual used for the meat products processing /canning.

6.7 日加工量 Daily Throughput:

6.7.1 每天几班 Number of shifts:

6.7.2 每班的生产能力（吨） Production capacity (tones) per shift:

6.7.3 每星期工作天数 Number of working days per week:

6.8 每种产品的年生产能力（吨） Total annual production capacity (tons) of each product:

## 7. 储藏设施 Storage Facilities

7.1 包装材料/罐装物料贮存间:有/无 Packing materials storage room: (Yes/No)

7.2 干配料贮存间:有/无 Dry ingredients storage room: (Yes/No)

7.3 化学物质、消毒剂和其它清洁剂贮存间:有/无（附最近使用情况记录复印件）

Chemicals, disinfectants and other cleaning agents storage room: (Yes/No; if yes, attach copies of the latest records)

## 8. 冷却库/速冻库/冷藏库数量、类型(静冷、风冷等/氨制冷或氟里昂制冷)和容量

Numbers, type (static, air blast etc/ammonia or freon), capacity of chillers/deep freezers/cold storage:

## 9. 废物处理和排放 Waste Treatment/Disposal

9.1 非食用/不合格产品处理程序 Procedures for treatment of inedible/unqualified products :

9.2 废物处理排放程序 Procedure of waste treatment/disposal:

9.3 污水处理方法和日处理能力

Procedure of effluent treatment/disposal and daily treatment/disposal capability:

9.4 虫害控制 Pest control system:

虫害控制系统的简介（随附虫害控制点的平面图以及最近虫害控制记录复印件）

Brief description on the pest control system implemented.(Attach copy of layout map of pest control points and latest copy of pest control records)

## 10. 福利/卫生设施 Welfare/Washing facilities

10.1 职工餐厅、更衣室、更衣柜、淋浴设施:有/无

Staff canteen(s), Changing rooms, Lockers, Shower facilities :( Yes/No)

10.2 洗手消毒设施和厕所冲水设施:有/无

Hands-free operated features for taps and toilet flush and washing and disinfecting hands facilities: (Yes/No)

11. 企业有关照片、录像（CD）、宣传画册、年度报告以及相关材料（可与该申请一起提供）:

Photographs, video (in CD form), brochures, annual reports and other relevant information of the establishment (to submit together with this application):

## 12. 企业声明 Declaration by Establishment

声明上述情况真实无误

I HEREBY DECLARE THAT THE INFORMATION GIVEN ABOVE IS TRUE AND CORRECT.

---

提交人姓名和职务

Name and designation of person who submitted above information

---

法人签名和公司盖章

日期

Signature of the owner and Company Stamp

Date

**13. 兽医主管当局确认 Verification by Veterinary Authority**

**经审核确认，兹证明该公司提供的上述材料真实，无误。**

**I HAVE VERIFIED THE ABOVE INFORMATION GIVEN BY THE COMPANY  
AND CERTIFIED IT IS TRUE AND CORRECT.**

---

主管兽医姓名和职务

Name and designation of veterinarian who verified above information

---

主管兽医签名和主管当局盖章（日期）

Signature and official stamp of veterinary authority ( Date )



THE INVESTIGATION FORM OF THE INFORMATION OF THE PRODUCTION CAPACITY OF THE MEAT ESTABLISHMENTS WHICH PLANNED TO EXPORT BEEF TO CHINA.

The Investigation Form of the Information of the Production Capacity of the Meat Establishments which planned to export beef to China													
输华肉类企业生产能力信息汇总表													
The registration number 注册编号	Name of the establishment 企业名称	Address of the establishment 企业地址	The name of the contact person 企业联系人姓名	The title of the contact person 职务	Telephone number 电话	Fax number 传真	e-mail address 电子邮件	The designed production capacity of the meat products (ton/year) 肉类产品设 计生产能力 (吨/年)	The real production volume in recent three years of the meat products (ton/year) 肉类产品最 近三年实际 产量 (吨/年)	The name and the category of the meat products which planned to export to China 预计输华 产品名称	The maximum volume which estimated to export to China (ton/year) 预计输华最 大实际产量 (吨/年)	The capacity of cold stores (number & capacity) 冷库容量 (吨/库)	The maximum capacity of cold stores which estimated to export to China (numbers & capacity) 最大冷藏能力 (库数量及库 容量 吨/库)

**VPN/59/2019-10 Addendum A Annex VI:**

**INSPECTION CHECKLIST: EXPORT BEEF TO CHINA  
INSPECTION CHECKLIST: EXPORT OF BEEF TO CHINA**

**SLAUGHTERHOUSES, CUTTING PLANTS AND COLD STORES**

Date(s) of inspection						
<b>ESTABLISHMENT INFORMATION</b>						
Name of establishment						
Export approval No. (ZA No.)						
Physical address						
Postal address						
Province and Town						
Telephone number						
Fax number						
E-mail						
Type of establishment	Abattoir		Cutting plant		Cold store	

Approval documentation	Compliance Yes/ No
1) Valid export certificate (ZA certificate)	
2) Submitted application for export of meat to China	
3) The Investigation form of the information of the production capacity of the meat establishments which planned to export beef to China	

## Part A: General Requirements

Assessment Criteria and Standard Requirement(s)	Reference	Compliance Yes/ No
1) <i>Is the slaughterhouse/cutting plant/ cold store linked to a compartment(s) (farm/feedlot) that is (are) approved for the export of beef to China?</i> <i>*if more than five compartments, provide details on a separate sheet</i>	12 (Article 3(c)(vii))	

**Details of compartment(s) and related establishments** (to be provided for slaughterhouses, cutting plants and cold stores)

Name	Registration No	Physical Address	Province
a			
b			
c			
d			
e			

2) <i>Does the slaughterhouse or cutting plant slaughter or debone cattle only?</i>	10.3	
---	------	--

Comment(s)

## Part B: Food Safety Management System

	Reference	Compliance Yes/ No
1) <i>Is the slaughterhouse/cutting plant implementing food safety programmes and procedures based on the HACCP principles?</i>	10.2	
<b>B.1. HACCP study</b>		
<b>Assessment Criteria and Standard Requirement(s)</b>		<b>Compliance Yes/ No</b>
1) <i>Did the slaughterhouse/cutting plant/cold store assemble a <b>HACCP Team</b>?</i>		
2) <i>Did the slaughterhouse/cutting plant/cold store describe the <b>product(s)</b>?</i>		
3) <i>Did the slaughterhouse/cutting plant/cold store identify <b>intended use(s)</b>?</i>		
4) <i>Did the slaughterhouse/cutting plant/cold store construct <b>flow diagram(s)</b>?</i>		
5) <i>Did the slaughterhouse/cutting plant/cold store conduct <b>on-site confirmation</b> of flow diagram(s)?</i>		
6) <i>Did the slaughterhouse/cutting plant/cold store conduct a <b>hazard analysis</b>? If yes, complete below</i>		
a) <i>Is there a list of all potential food safety hazards associated with each step and measures to control them?</i>		
b) <i>Did the slaughterhouse/cutting plant/cold store identify <b>Critical Control Points (CCP)</b>?</i>		
c) <i>Did the slaughterhouse/cutting plant/cold store establish <b>critical limits</b> for identified CCPs?</i>		
d) <i>Did the slaughterhouse/cutting plant/cold store establish <b>monitoring procedures</b> for each CCP?</i>		
e) <i>Did the slaughterhouse/cutting plant/cold store establish <b>corrective actions</b> for each CCP?</i>		
f) <i>Did the slaughterhouse/cutting plant/cold store establish <b>validation, verification and review procedures</b>?</i>		
g) <i>Did the slaughterhouse/cutting plant/cold store establish <b>documentation and record keeping procedures</b>?</i>		
<u>Comment(s)</u>		

## B.2 Prerequisite Programmes (PRPs)

		Compliance Yes/ No/ N/A
<p>1. Does the slaughterhouse/cutting plant/cold store have documented PRPs or Hygiene Management Programmes (HMP) applicable to its operations, as a minimum that address the following:</p>	a. Design, Layout and Construction	
	b. Personnel and Product flow	
	c. Water quality	
	d. Maintenance	
	e. Cleaning and Sanitation	
	f. Pest/Vermin Control	
	g. Training	
	h. Personal hygiene and medical fitness	
	i. Temperature Control	
	j. Control of suppliers/Acceptance of raw materials/Acceptance of Animals for Slaughter	
	k. Wrapping and Packaging	
	l. Transport/distribution and storage	
	m. Waste/ refuse management	
	n. Traceability	
o. Product recall/withdrawal procedures		
p. Product Sampling, Testing and Release		
q. Relevant records		
<p><u>Comment(s)</u></p>		

## Part C. Operational Requirements (Slaughterhouses And Cutting Plants)

		Reference	Compliance Yes/ No/ N/A
1)	<p><b>Transporting of animals for slaughter at an slaughterhouse</b></p> <p>1. Does the establishment have procedures that ensure that cattle for slaughter intended for export to China are not allowed to come into contact with any live cattle or other species of animals which do not comply with the requirements of Protocol?</p>	13 (Article 7 (1))	
2)	<p><b>Offloading</b></p> <p>1. Does the establishment have procedures that ensure that:</p>	14 (Article 4 and 6(b))	
	<p>a. each slaughter batch is accompanied by a declaration of health?</p> <p>b. the cattle bear a unique identification mark which can be traced back to the feedlot and farm of origin?</p>		
3)	<p><b>Lairaging</b></p> <p>1. Are lairages and pens capable of separating cattle intended for slaughter and export to China from any live cattle or other species that do not comply with the requirements of the Protocol?</p>	15 (Article 7 (1))	

Addendum A

Requirements for registration of farms, feedlots, abattoirs, cutting plants and cold stores for the exportation of beef from South Africa to China

	2. Is there a crush pen or facilities to restrain animals for detailed examination?		
	3. Is there a separate isolation area?		
	4. Does the establishment have standard operating procedures for slaughter and dressing of animals indicating the order of preference for slaughter?		
4)	<b>Isolation</b>	16(Article 2(3))	
	1. Does the slaughterhouse have procedures in place to ensure that animals suspected of showing Lumpy Skin Disease signs and/or lesions are isolated in a separate area for further examination by a veterinarian?		
5)	<b>Ante-Mortem Inspection</b>	17 (Article 2(3))	
	1. Does an inspector authorised and registered under the Meat Safety Act, 2000, conduct ante-mortem inspection?		
	2. Does the HMP for ante-mortem inspection include control measures to identify animals with Lumpy Skin Disease,		
	3. Does the HMP for Ante-mortem inspection include measures to ensure that all animals which for some reason or other cannot be processed into safe meat are identified and handled in accordance with Part VIII of the Red Meat Regulations (No. 1072 of 2004),		
	4. Does the HMP for Ante-mortem inspection include procedures to convey the information acquired in the lairages to the registered inspectors in the meat inspection area, and a method of marking specific animals for the attention of a registered inspector		
6)	<b>Dressing and evisceration</b>	19 (Article 6(f),(g))	
	1. Does the establishment have procedures to ensure all visible and major lymphatic nodes and gland tissue are removed from carcasses and condemned?		
7)	<b>Maturation of carcasses</b>	20 (Article 6(g))	
	1. Does the establishment have protocol approved by the PEO for veterinary maturation of carcasses?		
	2. Are the chillers used for veterinary maturation:		
	a. capable of maintaining a room temperature of at least +2°C for a period of at least 24 hours?		
	b. sealable after loading of carcasses to avoid interruption of the maturation process?		
	c. able to maintain a carcass temperature between +2°C and +7°C at the end of the maturation process.		
	3. Are maturation verification forms completed and signed by a registered meat inspector for each batch matured and are records available on request?		
8)	<b>Cutting/ Deboning</b>	21 (Article 6(g))	
	1. Does the establishment have procedures to:		
	a. ensure that all carcasses to be deboned/cut have undergone a verifiable maturation process at a temperature above +2°C for a minimum period of 24 hours?		
	b. verify that after maturation, carcasses have achieved a pH value of below 6.0 when measured in the middle of both the longissimus dorsi (loin) muscles.		
	c. ensure that the pH of all the carcasses is taken prior to cutting and deboning?		

		<i>d. ensure that all obviously visible lymphatic tissue are removed and condemned.</i>		
		<i>e. ensure that carcasses whose pH does not drop below 6.0 at the end of the maturation period do not qualify for export and are handled according to protocol approved by the PEO?</i>		
9)	<b>Sterilizers</b>			
	<i>1. Are there procedures to ensure that the temperature of sterilizers is maintained above 81°C during operations?</i>			
10)	<b>Chilling and freezing practices</b>		22(Article 7(2), 9)	
	<i>1. Does the establishment have procedures to:</i>	<i>a. ensure that carcasses intended for exportation to China are not stored in the same chiller with any products of other species, or beef which is not intended for exportation to China?</i>		
		<i>b. ensure that frozen beef intended for exportation to China is not processed with any products of other species, or beef which is not intended for exportation to China?</i>		
		<i>c. ensure that the core temperature of the frozen beef products are kept at -18°C and below?</i>		
11)	<b>Wrapping, Packaging and Labelling</b>		23 (Article 8)	
	<i>1. Does the establishment have procedures to:</i>	<i>a. ensure that the frozen beef exported to China is packed separately and labelled indicating the name and description of the product, country of origin, establishment registration number and the batch numbers on the interior package?</i>		
		<i>b. ensure that the name and description of the product, specifications, place of origin (Country, province and city), establishment registration number, batch numbers, destination (should be China only), production date (year/month/day), shelf life and storage temperature, printed on the outside package in Chinese?</i>		
		<i>c. ensure that the inspection and quarantine stamp and seal (ZA approval stamp) of the facility is printed on the packaging material?</i>		
		<i>d. ensure that the labels of pre-packaged beef products comply with the standards and regulatory requirements of China?</i>		
12)	<b>Sampling Programmes</b>		26(Article 6 (h), (l))	
	<b>1. Microbiological monitoring</b>	<i>a. Does the establishment have sampling programmes for laboratory analyses which includes the names of laboratories performing the analysis?</i>		
		<i>b. Are the laboratories performing the analysis SANAS accredited?</i>		
		<i>c. Are corrective actions documented when taken?</i>		
	<b>2. Residue Monitoring</b>	<i>a. Is the establishment participating in the National Residue Monitoring program?</i>		
		<i>b. Is sampling being conducted according to the sampling grids provided?</i>		
13)	<b>Loading and transport</b>		24 (Article 9)	
	<i>1. Do the dispatch facilities ensure that that the cold chain is maintained during loading?</i>			

	2. Are there procedures to ensure that the core temperature of the frozen meat is maintained below -18°C during transportation?			
14)	<b>Records</b>		28	
	1. Does the establishment have procedures to ensure that records of each slaughter batch are kept?			
	2. Are records of each slaughter batch available upon request?			
<b>C. OPERATIONAL REQUIREMENTS (COLD STORES)</b>				
	<b>General requirements</b>			
1)	1. Is the cold store registered as an export cold store?		29	
	2. Is there a specific area which was identified within the cold store to be used exclusively for the storage of frozen beef intended for export to China?			
	3. Is the cold store capable of maintaining the core temperature of the frozen beef products at -18°C and below			
2)	<b>Certification</b>		30 (Article 10)	
	1. Are there procedures to ensure that consignments are accompanied by a movement permit when they move from an slaughterhouse or cutting plant to a cold store?			
	2) Are there procedures to ensure that the veterinarian at the approved cold storage facility issues a non-manipulation certificate to enable the veterinarian at the slaughterhouse or cutting plant to issue a health certificate?			
<u>Comment(s)</u>				
<b>Part D: OFFICIAL SUPERVISION AND CERTIFICATION</b>				
1)	1. Was a state veterinarian(s) identified to:	a. provide official supervision of the establishment?	Certification (Article 10)	
		b. to conduct certification?		
	2. Were specimen signatures provided for submission to GACC?			
2)	<b>Loading and transport</b>		24 (Article 9)	
	1. Are there procedures to ensure that:	a. containers are sealed under the supervision by a veterinary official?		
		b. seal number(s) indicated on the veterinary health certificate?		
3) <b>Certification</b>				
1. Are there procedures to ensure that:	a. only veterinarians whose specimen signatures were submitted to GACC sign certificates?	Certification (Article 10)		
	b. each consignment exported is accompanied by at least one original veterinary health certificate?			
	c. consignments are accompanied by a movement permit when they move from a slaughterhouse or cutting plant to a cold store?			



4)	<b>Certification (cold stores)</b>		
	1. <i>Are there procedures to ensure that the veterinarian at the approved cold storage facility issues a non-manipulation certificate to enable the veterinarian at the slaughterhouse or cutting plant to issue a health certificate?</i>	Certification (Article 10)	

<b>Summary of main findings</b>	
1	<b>Part A:</b>
2	<b>Part B:</b>
3	<b>Part C:</b>
4	<b>Part D:</b>

<b>Recommendations</b>

<b>Compiled by</b>	<b>Date</b>	<b>Signature</b>