Annex 5-2-1

Registration requirements for overseas manufacturers of imported edible fats and oils

And control check points

Registration number:

Company Name:

Company address:

Date of filling:

Instructions for filling out the form:

1. According to"Regulations of the People's Republic of China on the Registration and Administration of Imported Food Overseas Production Enterprises" (General Administration of Customs Order No. 248), Overseas edible oil and oil production enterprises that apply for registration in China shall establish an effective food safety and sanitation management and protection system to ensure that food exported to China meets relevant Chinese laws and regulations and national food safety standards, and meets the requirements of the General Administration of Customs and the General Administration of Customs. Relevant inspection and quarantine requirements agreed upon by the competent authority of the country (region) where it is located. This form is for the overseas competent authorities of imported edible fats and oils to carry out official inspections of edible fats and oils production companies based on the main conditions and basis listed in comparison with the main points of review; at the same time, overseas edible fats and oils production companies, according to the main conditions and basis listed, Fill in and submit supporting materials, and conduct self-inspection against the main points of the review, which can be used for self-assessment before the company applies for registration.

2. Overseas authorities in charge and overseas edible oil and oil production enterprises shall truthfully make compliance judgments based on the actual conditions of the comparison inspection.

3. The submitted materials should be filled out in Chinese or English, and the content should be true and complete. The attachments should be numbered. The number and content of the attachments should accurately correspond to the item numbers and content in the "Requirements and Proof Materials" column. At the same time, submit the list of attachments to the certification materials.

4. Edible oils and fats refer to single products or mixtures of vegetable oils prepared from edible vegetable oils for processing or edibles, and vegetable oils processed by one or more methods of refining and fractionation. Oil crops refer to the grains of oil crops used for extracting edible vegetable oils, such as peanuts and sesame seeds for oil.

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| project | Conditions and basis | Filling in requirements and supporting materials | Review points | Conformity Judgment | Remark |
| **1. Basic situation of the company** | | | | | |
| 1.1 Basic situation of the company | 1. Articles 5, 6, 7, and 8 of the "Regulations of the People's Republic of China on the Registration and Administration of Imported Food Overseas Production Enterprises" (General Administration of Customs Order No. 248).  2. The relevant inspection and quarantine protocol signed by the competent authority of the applicant country and the General Administration of Customs. | 1.1.1 Fill in the 1. Basic information form of overseas manufacturers of imported edible fats and oils.  1.1.2 Provide production and operation information in the first 2 years from the date of review (if established less than 2 years, provide information since the establishment of the enterprise), including production capacity, actual annual output (statistics by variety), and export volume (if any Varieties and national statistics) etc. | 1. The enterprise should fill in the information truthfully, and the basic information should be consistent with the information submitted by the competent authority of the exporting country, and should be consistent with the actual production and processing conditions.  2. The edible fats and oils to be exported to China shall comply with the product range stipulated in relevant inspection and quarantine agreements, protocols, memorandums, etc. | □Conform  □Inconsistent |  |
| 1.2 Management system | 1. Articles 5, 6, 7, and 8 of the "Regulations of the People's Republic of China on the Registration and Administration of Imported Food Overseas Production Enterprises" (General Administration of Customs Order No. 248).  2. The relevant inspection and quarantine protocol signed by the competent authority of the applicant country and the General Administration of Customs. | 1.2 Provide management system documents for plant quarantine prevention and control, food safety management, personnel management, chemical use, raw material acceptance, storage management, finished product export inspection, non-conforming product recall, traceability management, etc. | Enterprises should establish management system documents covering but not limited to plant quarantine prevention and control, food safety management, personnel management, chemical use, raw material acceptance, warehouse management, finished product export inspection, non-conforming product recall, traceability management, etc., and implement them effectively . | □Conform  □Inconsistent |
| 1.3 Management organization | 1. Articles 5, 6, 7, and 8 of the "Regulations of the People's Republic of China on the Registration and Administration of Imported Food Overseas Production Enterprises" (General Administration of Customs Order No. 248).  2. The inspection and quarantine protocol of edible grains exported to China signed by the competent authority of the applicant country and the General Administration of Customs. | 1.3 Provide information about the company's management organization and related plant health and food safety management departments or posts. | Enterprises should establish departments or positions responsible for plant health and food safety management, and be equipped with management personnel with professional backgrounds in plant health and food safety. | □Conform  □Inconsistent |
| **2. Enterprise location and workshop layout** | | | | | |
| 2.1 Site selection and plant environment | 1. "National Food Safety Standard 3.1 and 3.2 in General Hygienic Code of Food Production (GB14881).  2. Section 3.2 of "National Food Safety Standard for the Production of Edible Vegetable Oil and its Products" (GB 8955-2016). | 2.1.1Provide a floor plan of the factory area, indicating the names of different operating areas.  2.1.2 The ground used for oil storage and drying should not pollute food and vegetable oils, such as asphalt ground. | 1. The factory layout meets the needs of production and processing.  2. There is no pollution source around the plant. | □Conform  □Inconsistent |  |
| 2.2 Workshop layout | 1. "National Food Safety Standard 4.1 in General Hygienic Code of Food Production (GB14881).  2. "National Food Safety Standards Hygienic Regulations for the Production of Edible Vegetable Oils and Products" (GB 8955-2016) in 4.2 and 4.3. | 2.2 Provide a floor plan of the workshop. The edible oil filling area should be separated from other operating areas to prevent cross-contamination. | 1. There should be no pollution factors surrounding the production area of ​​the enterprise that may cause product safety. | □Conform  □Inconsistent |
| **3. Facilities and equipment** | | | | | |
| 3.1 Production and processing equipment | 1. "National Food Safety Standard 5.2.1 in General Hygienic Code of Food Production (GB14881).  2. 5.4 in "National Food Safety Standard for the Production of Edible Vegetable Oil and its Products" (GB 8955-2016). | 3.1Provide a list of main production equipment and facilities, and design production and processing capabilities. | 1. The enterprise should be equipped with production and processing equipment suitable for its production and processing capabilities. | □Conform  □Inconsistent  □Not applicable |  |
| 3.2 Storage facilities | . "National Food Safety Standard 10 in General Hygienic Code of Food Production (GB14881).  2. 5.4, 5.5, 5.6, 5.7 in "National Food Safety Standard for the Production of Edible Vegetable Oil and its Products" (GB 8955-2016). | 3.2 Provide storage tank, warehouse or cargo yard information. | 1. Enterprises should establish relatively independent and closed storage facilities that are compatible with production. The temperature, humidity, sanitation and other conditions in the storage facilities are suitable for product storage. | □Conform  □Inconsistent  □Not applicable |
| **4. Water/Ice/Steam** | | | | | |
| 4.1 Production and processing water/steam/ice (if applicable) | 1."National Food Safety Standard Sanitary Standard for Drinking Water (GB 5749).  2. Section 5.2 of "National Food Safety Standard for the Production of Edible Vegetable Oil and its Products" (GB 8955-2016).  3.《National Food Safety Standard 5.1.1 in General Hygienic Code of Food Production (GB14881). | 4.1.1 Provide materials that meet the requirements of the steam condensate in direct contact with the product used in the processing of edible fats and oils. (When applicable) | The enterprise shall test the water quality of the production water (if used) to ensure that it meets the safety requirements. | □Conform  □Inconsistent  □Not applicable |  |
| **5. Raw materials and packaging materials** | | | | | |
| 5.1 Acceptance of raw and auxiliary materials | 1. "National Food Safety Standard 7 in General Hygienic Code of Food Production (GB14881). | 5.1 Provide raw material acceptance measures, acceptance criteria, acceptance records and pest control records, etc. | 1. Before the raw material enters the factory, the enterprise shall respond to the plant quarantine and plant safety inspection of the raw material, or take necessary measures to eliminate pests. | □Conform  □Inconsistent |  |
| 5.2 Sources of raw materials | 1. "National Food Safety StandardLimits of Pathogenic Bacteria in Food" (GB29921) Table 1.  2. "National Food Safety Standard Standard for the Use of Food Additives" (GB 2760).  3. "National Food Safety Standard Limits of Mycotoxins in Foods" (GB 2761).  4. "National Food Safety Standard Limits of Contaminants in Food" (GB 2762).  5. "National Food Safety Standard Maximum Residue Limits of Pesticides in Food" (GB 2763).  6. National Food Safety Standard Vegetable Oil" (GB 2716-2018).  7. "National Food Safety Standard Edible vegetable oils" (GB 19641-2015).  8. "Regulations on the Safety of Agricultural Genetically Modified Organisms."  9. "Administrative Measures for the Inspection and Quarantine of Entry and Exit Genetically Modified Products". | 5.2.1Provide raw material qualification certification materials.  5.2.2 Provide materials to prove that the raw materials produced by the company come from areas where quarantine pests occur that are not of Chinese concern, and the raw material suppliers have the qualifications that meet local requirements.  5.2.3 The type of raw material is genetically modified or non-transgenic. Provide relevant supporting materials. | 1. The raw materials used should comply with Chinese laws and regulations, national food safety standards, and relevant inspection and quarantine agreements, protocols, memorandums and other requirements.  2. Whether the company establishes raw material conformity assessment and implements retrospective management of purchased raw materials in accordance with the requirements of the agreement. | □Conform  □Inconsistent |
| 5.3 Packaging materials | 1."National Food Safety Standard 8.5 in "General Hygienic Code of Food Production" (GB14881-2013).  2. "Hygienic Regulations for the Production of Edible Vegetable Oils and Products" (GB 8955-2016) 7.4. | 5.3.1 Provide proof that the inner and outer packaging materials are suitable for product packaging.  5.3.2 Provide label styles of finished products intended to be exported to China. (When applicable) | 1. The packaging material does not affect the safety and product characteristics of the food under specific storage and use conditions.  2. The packaging label shall comply with the requirements of bilateral inspection and quarantine agreements, memoranda and protocols. | □Conform  □Inconsistent  □Not applicable | . |
| **6 Production and processing control** | | | | | |
| 6.1 Operation of food safety and hygiene control system | 1. "National Food Safety Standard 8 in General Hygienic Code of Food Production (GB14881-2013).  2. "National Food Safety Standard The Hygienic Standards for the Production of Edible Vegetable Oils and Products (GB 8955-2016) in 8.1.  3. "Hazard Analysis and Critical Control Point (HACCP) System General Requirements for Food Production Enterprises" (GB/T 27341). | 6.1.1 Provide the production and processing process, indicate the critical control point (CCP) and the hazard control measures taken.  6.1.2 If the HACCP system is adopted, provide hazard analysis worksheets and HACCP plan sheets, CCP monitoring records, correction records, and verification record samples (when applicable). | 1. The enterprise's production and processing process and corresponding main process parameters should be scientific and standardized to ensure product safety, and take special hazard control measures or establish critical control points (CCP) in key links where safety risks exist. | □Conform  □Inconsistent  □Not applicable |  |
| 6.2 Temperature control | 1."National Food Safety Standard 7.3 of the "Hygienic Regulations for the Production of Edible Vegetable Oil and its Products" (GB 8955-2016). | 6.2.1 Records of temperature and moisture conditions during storage. | 1. Silos and storage tanks for storing bulk raw materials should be stored in separate silos and tanks according to different varieties and different quality levels. During the storage of oil, temperature and moisture conditions should be checked and recorded. | □Conform  □Inconsistent  □Not applicable |
| 6.3 Use of food additives and nutritional fortifiers (when applicable) | 1. "National Food Safety Standard Article 7.3 of the General Hygienic Code of Food Production (GB14881-2013).  2. "National Food Safety Standard, Hygienic Specification for the Production of Edible Vegetable Oil and Its Products" (GB 8955-2016) 7.2.  3. "National Food Safety Standard Standard for the Use of Food Additives" (GB 2760-2014).  4. "National Food Safety Standard Standard for the Use of Food Nutrition Fortifiers" (GB 14880-2014). | 6.3 List of food additives and nutrition fortifiers used in production and processing (including name, purpose, addition amount, etc.) (when applicable). | 1. The food additives and nutritional fortifiers used in the production comply with China's regulations on the use of food additives. | □Conform  □Inconsistent  □Not applicable |
| **7. Cleaning and disinfection** | | | | | |
| 7.1 Cleaning and disinfection | 1."National Food Safety Standard 8.2.1 in General Hygienic Code of Food Production (GB14881). | 7.1 Equipped with cleaning and disinfection equipment, washing, disinfectant, etc. suitable for production (list provided), providing usage records and keeping records. | 1. Cleaning and disinfection measures should be able to eliminate cross-contamination and meet hygiene requirements. | □Conform  □Inconsistent |  |
| **8. Security risk control** | | | | | |
| 8.1Chemical pollution control | 1. "National Food Safety Standard 8.3 in General Hygienic Code of Food Production (GB14881-2013).  2. "National Food Safety StandardHygienic Specification for the Production of Edible Vegetable Oil and its Products (GB 8955-2016)Medium 8.4.  3. "National Food Safety Standard Limits of Contaminants in Food" (GB2762-2017).  4. "National Food Safety Standard Maximum Residue Limits of Pesticides in Food" (GB2763-2019)  5. "National Food Safety Standard Standard for the Use of Food Additives" (GB 2760).  6. "National Food Safety Standard Standard for the Use of Food Nutrition Fortifiers" (GB14880).  7. "National Food Safety Standard Vegetable Oil" (GB 2716-2018).  8. "National Food Safety Standard Edible vegetable oils" (GB19641-2015). | 8.1.1 Provide food safety risk control measures and related monitoring records for heavy metals, pesticide residues, and food additives (if used) in products.  8.1.2 Monitoring records of key process parameters during the processing of edible fats and oils and their products. | 1. Ensure compliance with China and country of origin requirements.  2. Process parameter monitoring. | □Conform  □Inconsistent  □Not applicable |  |
| 8.2 Physical pollution control | 1. "National Food Safety Standard 8.4 in General Hygienic Code of Food Production (GB14881-2013).  2. "National Food Safety StandardHygienic Specification for the Production of Edible Vegetable Oil and its Products (GB 8955-2016)Medium 8.5. | 8.2 Provide foreign body control measures. | 1. Screens, filters, metal checkers, etc. should be set up to control foreign objects, formulate operating specifications and monitor them. The source of the foreign matter found should be analyzed in time and corresponding control measures should be taken. | □Conform  □Inconsistent |
| 8.3 Biological contamination control | 1. "National Food Safety Standard 　Limits of Mycotoxins in Foods" (GB 2761).  2. "National Food Safety Standard Limits of pathogenic bacteria in food" (GB29921). | 8.3 Provide microbiological risk control measures and related monitoring records in the product. | 1. The product meets the requirements of China and the country of origin. | □Conform  □Inconsistent  □Not applicable |
| 8.4 Disease vector control | 1. "National Food Safety Standard 6.4 in "General Hygienic Code of Food Production" (GB14881-2013).  2.National Food Safety Standard Hygienic Specification for the Production of Edible Vegetable Oil and its Products (GB 8955-2016)In 6.2, 7.3. | 8.4.1The enterprise has established anti-mosquito, rodent and other vector control measures in all aspects of production.  8.4.2 Pictures of protective facilities such as screen windows, rat-proof panels, wind curtains, etc. installed in closed production and storage places such as filling workshops and warehouses.  8.4.3 Insect pest inspection records during the storage period of the oil, and the corresponding treatment measures should be taken if moldy, insect infestation, etc. are found. | 1. Avoid the impact of mosquitoes, flies and other pests and rodents on production safety and health.  2.Oil during storagePest records. | □Conform  □Inconsistent |  |
| 8.5 Waste management | 1. "National Food Safety Standard 6.5 in "General Hygienic Code of Food Production" (GB14881). | 8.5 Provide waste management system and related processing records. | 1. Edible product containers and waste storage containers in the workshop should be clearly marked and distinguished.  2. Waste should be stored separately and disposed of in time to avoid pollution to production. | □Conform  □Inconsistent  □Not applicable |  |
| **9. Product traceability** | | | | | |
| 9.1 Traceability and recall | 1. "National Food Safety Standard No. 11 in General Hygienic Code of Food Production (GB14881). | 9.1 Briefly describe the product traceability process, taking a batch of finished product batch numbers as an example, and explain how to trace the finished product to the raw material. | 1. Traceability procedures should be established to realize the two-way traceability of the entire chain of raw materials, production and processing processes, and finished products. | □Conform  □Inconsistent |  |
| 9.2 Warehouse management | 1. "National Food Safety Standard 11 and 14.1 in General Hygienic Code of Food Production (GB14881). | 9.2 Provide product warehousing management. | 1. The products shall be inspected before entering the warehouse, and records of acceptance, storage, and delivery shall be kept, and the records shall be kept for no less than 2 years. | □Conform  □Inconsistent |
| **10. Personnel management and training** | | | | | |
| 10.1 Personnel health and hygiene management | 1. "National Food Safety Standard 6.3 in General Hygienic Code of Food Production (GB14881). | 10.1 Provide employees with pre-employment health management and employee physical examination requirements. | 1. Before hiring employees, they should undergo a physical examination and prove that they are suitable for working in a food processing enterprise.  2. Employees should have regular physical examinations and keep records. | □Conform  □Inconsistent | . |
| 10.2 Personnel training | 1. "National Food Safety Standard No. 12 in General Hygienic Code of Food Production (GB14881). | 10.2 Provide employees with annual training plans, content, assessments, and records. | 1. The training content should cover relevant inspection and quarantine memorandums, agreements and protocols, Chinese regulations and standards, etc. | □Conform  □Inconsistent |  |
| 10.3 Management requirements | 1. "National Food Safety Standard 13.3 in General Hygienic Code of Food Production (GB14881). | 10.3 Provide management personnel with training records on the country/region where the products are exported and the relevant provisions of China's plant health and food safety laws and regulations, and conduct on-site random inspections and questions if necessary. | 1. The business abilities of the production and management personnel of the enterprise should be suitable for the job requirements, and they should be familiar with the relevant regulations of the country/region where they are located and China's phytosanitary and food safety laws and regulations, as well as the signing of the protocol and the requirements of this specification.  2. Possess the relevant qualifications and abilities suitable for their work. | □Conform  □Inconsistent |
| **11. Self-inspection and self-control** | | | | |  |
| 11. Product inspection | 1. "National Food Safety Standard 9 in General Hygienic Code of Food Production (GB14881).  2. National Food Safety Standard Hygienic Specification for the Production of Edible Vegetable Oil and its Products (GB 8955-2016) Middle 9.  3. "National Food Safety Standard Vegetable Oil" (GB 2716-2018).  4. "National Food Safety Standard Edible oil products" (GB 15196-2015).  5. "National Food Safety Standard edible Vegetable Oils" (GB 19641-2015).  6. "National Food Safety Standard Standard for the Use of Food Additives" (GB 2760-2014).  7. "National Food Safety Standard Standard for the Use of Food Nutrition Fortifiers" (GB 14880-2012).  8. "National Food Safety Standard Limits of Mycotoxins in Foods" (GB 2761-2017).  9. "National Food Safety Standard Limits of Contaminants in Food" (GB 2762-2017).  10. "National Food Safety Standard Maximum Residue Limits of Pesticides in Food" (GB 2763-2019).  11. "National Food Safety Standard General Rules for the Labeling of Prepackaged Foods" (GB 7718-2011).  12. "National Food Safety Standard General Rules for Nutrition Labeling of Prepackaged Foods (GB 28050-2011).  13. "National Food Safety Standard Standard for the Restricted Concentration of Radioactive Substances in Food (GB 14882-1994). | 11.1 Provide phytosanitary and food safety inspection items, indicators, inspection and quarantine methods and frequencies.  11.2 The company has its own laboratory, and submits the company’s laboratory capabilities and qualification certificates; the company entrusts a third-party entrusted laboratory to provide the entrusted laboratory qualification.  11.3 Inspection and testing records. | 1. The company shall implement phytosanitary and food safety inspections for the products to ensure compliance with Chinese requirements, and the inspection records shall be kept for no less than 2 years.  2. The enterprise shall have the capability of product plant quarantine and food safety inspection and testing, or entrust an institution with relevant qualifications to carry out inspection and testing. | □Conform  □Inconsistent |  |
| **12. Pest control** | | | | | |
| 12.1 Prevention and control of quarantine pests of concern to China | Bilateral inspection and quarantine memorandum, agreement and protocol | 12.1 Provide a list of quarantine pests that China is concerned about, as well as monitoring systems and monitoring records. | 1. Enterprises should take effective measures to prevent products from being infested by pests in the production and storage links, and monitor the quarantine pests that China is concerned about, and keep the monitoring records for no less than 2 years. | □Conform  □Inconsistent  □Not applicable |  |
| 12.2 Pest identification | Bilateral inspection and quarantine memorandum, agreement and protocol | 12.2 Provide records of pests discovered during production and storage, as well as records of self-identification or entrusted professional agencies to identify. | 1. The enterprise shall have the ability to appraise the pests found in the production and storage process, or entrust a professional organization to carry out the appraisal, and establish work records, which shall be kept for no less than 2 years. | □Conform  □Inconsistent  □Not applicable |
| 12.3 Pest control | Bilateral inspection and quarantine memorandum, agreement and protocol | 12.3 Provide records of pest control measures implemented in production and storage areas | 1. The enterprise should implement pest control measures in the production and storage areas regularly or when necessary. The relevant control measures should be recorded and kept for no less than 2 years. | □Conform  □Inconsistent  □Not applicable |
| 12.4 Fumigation treatment (if necessary) | Bilateral inspection and quarantine memorandum, agreement and protocol | 12.4 Provide fumigation treatment methods, fumigation organization and personnel qualifications. | 1. The fumigation treatment method should meet the Chinese requirements, and the institutions and personnel implementing fumigation should have relevant qualifications or conditions. | □Conform  □Inconsistent  □Not applicable |
| **13. Statement** | | | | | |
| 13.1 Corporate Statement | 1. Articles 8 and 9 of the "Regulations of the People's Republic of China on the Registration and Administration of Imported Food Overseas Production Enterprises" (General Administration of Customs Order No. 248). |  | 1. Should have the signature of the legal person and the company seal | □Conform  □Inconsistent |  |
| 13.2 Confirmation by the competent authority | 1. Articles 8 and 9 of the "Regulations of the People's Republic of China on the Registration and Administration of Imported Food Overseas Production Enterprises" (General Administration of Customs Order No. 248). |  | 1. Should have the signature of the competent authority and the stamp of the competent authority | □Conform  □Inconsistent |  |