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**Good manufacturing practice for livestock and poultry
slaughtering - Pig**

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Good manufacturing practice for livestock and poultry slaughtering - Pig

1 Scope

This Standard specifies the site selection and factory environment, plants and workshops, facilities and equipment, inspection and quarantine, sanitary control of slaughter and processing, packaging, storage and transportation, product tracing and recall management, personnel requirements, sanitation management, records and documents management requirements for slaughter and processing of pigs.

This Standard applies to pig slaughter and processing enterprises.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only the dated version applies to this document. For undated references, the latest edition (including all amendments) applies to this document.

GB 5749, Standards for drinking water quality

GB 7718, National Food Safety Standard - Standard for nutrition labelling of prepackaged foods

GB 12694, Hygienic specifications of meat packing plant

GB/T 17236, Operating procedures of livestock and poultry slaughtering - Pig

GB/T 17996, Code for product quality inspection for pig in slaughtering

GB/T 19480, Terms of meat and meat products

GB 20799, Fresh and frozen meat transport condition

GB 50317, Code for design of pigs slaughtering and cutting rooms

Regulations on the Administration of Slaughtering of Pigs (Ministry of Agriculture Veterinary Bureau Document [2010] No. 27 Appendix 1)

5 Plants and workshops

5.1 Design and layout

5.1.1 The factory shall be divided into production area and non-production area. The production area shall include acceptance room (zone), isolation room, waiting room, emergency slaughtering room, slaughtering workshop, cutting workshop, by-product processing room, waste collection room, harmless treatment room.

5.1.2 The entrances and exits for live pigs and wastes AND products and personnel in the production area shall be separated; they shall not share the same passage in the factory.

5.1.3 The pre-slaughter building facilities shall include pig unloading platforms, pig-driving lanes, receiving platforms, isolation rooms, waiting rooms, veterinary studios. These facilities shall meet the requirements of GB 50317.

5.1.4 The pig unloading area at the entrance shall have a fixed vehicle disinfection site, and shall be equipped with vehicle cleaning and disinfection equipment.

5.1.5 The emergency slaughtering room shall be located near the isolation room, and shall be equipped with a separate changing room and shower room. The ground drainage slope shall not be less than 2%.

5.1.6 The slaughtering and cutting workshop shall be set up in the upwind direction of the harmless treatment room, waste collection room, sewage treatment site, boiler room, and waiting room, and away from the breeding area.

5.1.7 The road and ground around the area where the slaughtering and cutting workshop is located shall be level and free of water. The main passages and sites should be paved with asphalt or concrete.

5.1.8 The processing areas in the workshop shall meet the requirements of technology, sanitation, inspection and quarantine; the discharge of people, logistics, airflow, and waste shall not cause cross contamination.

5.1.9 The slaughtering workshop shall be divided into clean areas and non-clean areas. The two areas shall be clearly divided and shall not be cross-contaminated.

5.1.10 Inspection and quarantine positions shall be set up in the slaughtering workshop, and sufficient space shall be reserved.

5.1.11 A temporary storage room for suspected sick pig products shall be set up in the slaughtering workshop; it shall also be set up in the vicinity of the

shall not have gaps, concave corners or protrusions that are not easy to clean. It is not advisable to set up too dense secondary beams.

5.2.4 Doors and windows shall be made of good-sealing, non-deformable, non-seepage, and corrosion-resistant materials. The inner window sill should be designed as a 45° downward slope, or a windowless structure. Stairs and elevators shall be easy to clean and disinfect.

5.2.5 The door through which the product or semi-finished product passes shall be wide enough to avoid contact with the product. The width of the door opening through which the hanger rail passes shall not be less than 1.2 m; the double-leaf door through which the trolley passes shall be a two-way free door; the upper part of the door leaf shall be installed with a window that is made of non-breakable material.

5.2.6 The bloodletting trough and blood collection pool shall be made of impermeable and corrosion-resistant materials; the surface shall be smooth and flat. The slope of the bottom that is 8 m ~ 10 m at the initial segment of the bloodletting trough shall not be less than 5%; the lowest point shall be respectively equipped with the blood and water pipelines. The blood collection pool shall be able to hold the blood collection volume of at least 3 hours of slaughtering; the bottom of the pool shall have a slope of 2%, and be connected to the blood drainage vessel.

5.3 Workshop temperature control

5.3.1 It shall meet the requirements of GB 12694.

5.3.2 The room temperature of the packing room shall not be higher than 12 °C.

6 Facilities and equipment

6.1 Facilities

6.1.1 Water supply facilities

6.1.1.1 The water supply system shall meet the needs of production; the facilities shall be reasonable and effective, and kept unblocked; the production water shall meet the requirements of GB 5749.

6.1.1.2 The water storage equipment in the workshop shall be equipped with anti-pollution facilities and cleaning and disinfection facilities, and shall be cleaned and disinfected regularly.

6.1.1.3 The supply of non-potable water (such as firefighting, refrigeration, steam production) shall be completely separated from drinking water; non-

6.1.4.1 The temporary waste storage facilities which are set up in the non-clean area of the factory shall be made of materials that are easy to clean and disinfect; the structure shall be tight enough to prevent insects, murine and other harmful organisms from entering and breeding.

6.1.4.2 Waste storage facilities shall not leak.

6.1.4.3 Hazardous waste shall be stored separately; an agreement shall be signed with a qualified organization for professional treatment.

6.1.5 Personal hygiene facilities

6.1.5.1 The shower room shall be provided with skylights or ventilation holes and heating facilities, and communicate with the changing room. Showers are counted by staffs in each shift; there shall be no less than 1 shower for every 20 people.

6.1.5.2 There shall be lockers and coat hangers; the lockers shall be separated; the lockers shall be more than 20 cm above the ground.

6.1.5.3 The material of the locker should be corrosion resistant, easy to clean and disinfect. The top of the locker shall have a certain slope for easy cleaning.

6.1.5.4 The locker and shoe cabinet shall be installed separately; storage compartment of personal belongings should be added if conditions permit.

6.1.5.5 The toilet of the production workshop shall be set outside the workshop and shall be flushed. There shall be hand-washing facilities and deodorization devices; the entrances and exits shall not face the door of the workshop, and shall avoid the passage. The sewage pipe and the drainage pipe in the workshop shall be separated.

6.2 Equipment and tools

6.2.1 The design and manufacture of all processing equipment and operating surfaces, processing tools, containers, packaging and transportation tools that contact meat products shall meet the sanitary requirements; the surface of the used materials shall be smooth, non-toxic, impermeable, corrosion-resistant, rust-resistant, and easy to clean and disinfect.

6.2.2 The installation method of fixed equipment shall be easy to carry out comprehensive cleaning. Spouts and similar equipment shall be easy to inspect; there shall be cleaning openings, when necessary, to ensure effective cleaning.

6.2.3 The tools that are used in the workshop shall be clearly marked or distinguished by different colors. Tools for different clean areas and of different cleanliness levels shall not be mixed.

8.1.3 The supplier shall sign a quality assurance commitment with the abattoir, to ensure that the supplied products meet the requirements of national laws and regulations.

8.2 Pre-slaughter acceptance

8.2.1 Check whether pigs wear livestock and poultry logos before entering the factory. Pigs without livestock and poultry logos shall not enter the factory.

8.2.2 Check the materials; check whether they carry the "Animal quarantine qualification certificate"; check the number of heads, the valid period, the signature and seal of the quarantine personnel, to understand whether there is an epidemic situation in the place of production and the death on the way. Enter only after passing the inspection.

8.2.3 It shall be ensured that the disinfectant in the wheel disinfection pool thoroughly disinfects the wheels.

8.2.4 Unload the pigs and drive them into the slaughter circle to wait for slaughtering; mark them according to the source of the pigs. Pigs from different sources shall not be mixed in the same slaughter circle.

8.2.5 The abattoir shall be equipped with special patrol personnel to carry out inspections during the rest period. After observation of static, dynamic and drinking water status, if suspected pigs are found, they shall be immediately transferred to the quarantine for isolation and observation, and the official veterinarian shall be notified to carry out inspection.

8.2.6 The slaughter circle shall be cleaned and disinfected in time after use.

8.3 Process control

8.3.1 Rough methods such as kicking and sticking shall not be used when driving pigs.

8.3.2 Spray the pigs before slaughtering.

8.3.3 The voltage, current, and stunning time shall be controlled during electrical stunning; the concentration of CO₂ and the stunning time shall be controlled during CO₂ stunning. After pigs are stunned, their hearts beat and they are in a coma. They shall not be fatal or repeatedly stunned.

8.3.4 The knives which are used for slaughtering shall be disinfected once for every pig, to prevent cross-contamination.

8.3.5 The knife shall not puncture the heart, shall not cut off the trachea and esophagus, to prevent blood from flowing into the lungs and chest cavity.

8.3.21 The rooms with temperature requirements shall have temperature records.

9 Packaging, storage and transportation

9.1 Packaging

9.1.1 The marking of products should be implemented in accordance with the requirements of "Administrative Measures for the Packaging and Marking of Agricultural Products" and GB 7718.

9.1.2 The packaging materials and labels shall be kept by special personnel and stored in special warehouses. The storage, distribution, requisition, and disposal of packaging materials and labels shall be recorded.

9.1.3 The inner packaging materials shall be disinfected regularly.

9.2 Storage

Product storage shall meet the requirements of GB/T 17236.

9.3 Transportation

Product transportation shall meet the requirements of GB 20799.

10 Product tracing and recall management

10.1 Enterprises shall establish a product tracing and recall system.

10.2 There shall be detailed production records and sales records during the processing; sales records shall include at least batch number, shipping time, receiving party, quantity, contact information.

10.3 There should be no less than one recall drill per year.

11 Personnel requirements

The personnel shall meet the requirements of GB 12694.

12 Sanitation management

Sanitation management shall meet the requirements of GB 12694.

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