China: The Status of Cattle and Beef Traceability

March 2017
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**Executive Summary:**
Over the past 10 years, China has promulgated a series of laws and measures mandating full traceability of livestock and meat products sold through commercial channels. While China’s 2015 Food Safety Law, issued by the State Council, calls for the national government to establish traceability for all foodstuffs, implementation of the system is spread across several national ministries including the Ministry of Agriculture (MOA) and the Ministry of Commerce (MOFCOM), and local municipalities. New regulations continue to be developed, including a key new slaughter standard issued by the National Health and Family Planning Commission and the China Food and Drug Administration (CFDA), which mandates that animal processing facilities implement traceability systems both backward to its livestock sources, and forward for meat products. China has established traceability requirements for beef imports from the U.S. that are broadly consistent with the existing body of laws and regulations that apply to beef produced in China. During the spring of 2017, USMEF staff observed traceability programs that have been implemented in Beijing, Shanghai and Guangzhou. Although the use of existing beef and meat traceability infrastructure appears inconsistent even in these largest cities, a high-level commitment by the central government to assure food safety and reduce safety scandals is expected to make the system more robust over time.

**National laws, measures and standards**

The earliest specific act regarding animal traceability was promulgated in mid-2006 by MOA. Act 67, entitled **Measures for Management of Animal Identification and Animal Farming Records** established regulations requiring swine, cattle, sheep and goats to be tagged with a unique identifier within 30 days of birth and before being moved from its “region of origin.” The act further specified that production farms shall develop and maintain records on input use, including feed, feed additives and veterinary drugs. Other salient provisions of Act 67 include:

- Establishing an animal ID coding system of 15 digits, which includes the species code, the country level administrative code, and the ID sequence number;

- Requiring local animal health and quarantine officers to refuse issuance of a health certificate to livestock not tagged with an ID.

In 2010, the Ministry of Agriculture promulgated Act No.6, titled **Animal Quarantine Management Measures**. Act 6 requires any livestock or livestock product traded and transported out of the region of origin to be accompanied by an animal quarantine certificate. To obtain the certificate, livestock owners must show animal farming records and animal identification – i.e. tags – to the local issuing veterinarian.

The amended 2009 Food Safety Law (FSL) adopted in October 2015 directs the State to “establish a full traceability system (TS) for food safety.” China’s Food and Drug Administration (CFDA), in concert with other “relevant” departments, including agriculture, is charged with establishing a synergy mechanism for full traceability, while food producers and distributors are “encouraged” to collect and distribute information “by means of information technology.” As a guidance document, the FSL contains no other specific information on how producers should establish a TS, what records to keep, who will monitor and regulate the traceability systems of enterprises, and if and how the government will collect, monitor and utilize traceability data.
Laws are normally enforced through the issuance of detailed national standards. There are four levels of standards; 1) national; 2) local; 3) professional; 4) enterprise. Only a fraction of national standards is mandatory, but those that are mandatory can be viewed as regulations for the particular product or production process they cover. A newly issued mandatory national standard entitled *Code of Hygienic Practice for Livestock and Poultry Slaughtering and Processing* (GB 12694-2016) establishes traceability requirements for all slaughter enterprises, specifying complete traceability of products forward, and traceback systems for incoming livestock. Clause 9.1 specifies, “A robust traceability system shall be established to ensure that meat and its products can be traceable, where any unacceptable risk of food safety risk occurs.” Clause 12.1 related to recordkeeping states: “The establishment shall build and effectively implement a recording system, including the record of entering incoming inspection, ante-mortem inspection, post-mortem inspection, bio-safety disposal, disinfection and storage, etc. of livestock and poultry as well as the maintenance records of equipment, facilities, vehicles, tools for slaughtering and processing. These records shall be complete and authentic so that effective traceability to all links of livestock and poultry from their incoming to the delivery of their products can be ensured.” The standard, published by the National Health and Family Planning Commission and CFDA, further directs each slaughter establishment to maintain its own record-keeping system, and keep such records until at least 6 months (and up to two years) after any given batch of meat expires. The national standard was published on Dec. 23, 2016, and will take effect one year later. It should be noted that the requirement that slaughter cattle be linked to veterinary certificates was promulgated much earlier in 2004 under National Standard GB/T 19477 entitled *Operating Procedures of Cattle Slaughtering*.

**Other governmental traceability initiatives**

Government discussions of food traceability first emerged in 2004 when China’s State Council proposed a monitoring and traceability system for the quality and safety of all agricultural products. This led to several pilot projects at municipal levels to establish retail market-to-farm traceability programs for vegetables. The melamine-in-milk incident that unfolded in the summer of 2008 created anxiety in advance of Beijing’s hosting of the Olympics later that summer, and game organizers mandated full traceability of all food products entering game venues. In 2010, the MOA published its Opinion for Establishment of Animal Identification and Animal Product Traceability System for 2011-2015. The plan established the following goals:

By the end of 2011: 90% of pigs, cattle and sheep will be affixed/tagged with a two-dimensional ear-tag; 100% of animals entering distribution channels will be tagged.

By the end of 2013: All pigs, cattle, and sheep will be tagged and traceability management systems will be established for all animals of these species transported commercially;

By the end of 2014: full traceability system will be in place, with data collection and transmission achieved.

Little data is available on whether these goals have been met, but MOA’s official website claims that animal traceability pilot programs have been implemented in Tianjin, Inner Mongolia, Hunan and Xinjiang provinces, and the ministry claims that in 2011, it distributed 3.56 billion ear tags and uploaded 190 million points of traceability data to a “central database.” USMEF has confirmed that such a database exists ([http://111.205.51.1:8088/login/index.aspx](http://111.205.51.1:8088/login/index.aspx)), although its password-protected data site precludes further analysis of the extent of data uploads. From the password-protected entry site on the webpage, the site describes the database as a “National Animal Disease Prevention and Animal Health Work Cloud Platform,” suggesting its use as an animal health monitoring tool. In addition to the central database, referred to as the national livestock and animal identification center database, the
website states that provinces also store traceability data, and that this data is integrated into the national database.

While MOA is focused on animal traceability, **MOFCOM**, in concert with municipal departments and governments, has been systematically developing agricultural product traceability systems from slaughter and processing plants to end-user outlets. The initiative, or ‘Notification [2011]56’ titled “Ministry of Commerce Notice on issuing ‘Basic Requirements for Meat Circulation Traceability System’, ‘Basic Requirements for Vegetable Circulation Traceability System’ and other technical specifications,” was launched in 2011, when MOFCOM joined hands with the **Ministry of Finance** to fund a series of both meat and vegetable traceability pilot projects in 58 cities. In the cities covered, these initiatives are mandatory for the sellers and buyers (e.g. end-users) of meat and vegetable products. MOFCOM lists the following end users as required to use the system: wholesale markets, wet markets, supermarkets, institutions, hotels and meat processing companies (i.e. those that source meat from slaughter plants). It is unclear whether foodservice is covered, but because both independent and chain restaurants are largely supplied by wholesalers, MOFCOM’s system should be interpreted as comprehensive.

The basic infrastructure and technology of MOFCOM’s traceability involves the generation of a physical “meat and vegetable distribution service card” which follows the product from the slaughter plant to the end user (pictured right). Enterprises handling meat, from the slaughter facility to end users, are required to apply to receive such cards from municipal authorities. Information on the card, in essence an electronic record keeping system, includes the quarantine inspection certificate number for the meat, plus other commercial data such as enterprise contact details, transport info and product lot numbers. A MOFCOM website [http://www.mofcom.gov.cn/aarticle/b/g/201109/20110907750591.html](http://www.mofcom.gov.cn/aarticle/b/g/201109/20110907750591.html) provides full implementation guidelines both to enterprises that utilize the system and local authorities overseeing each municipal traceability program. A copy of the relevant ACT 56 provisions appears in the annexes below. According to MOFCOM guidelines, municipalities shall upload traceability information it collects from local enterprises back to the national level. A pictorial of the program appears below.

At least 14 municipalities have opened traceability information websites where consumers and other users can enter a 20-digit code contained on a meat or vegetable retail package label, and obtain a readout of its origins.


Shanghai: [http://db.shan.gov.cn](http://db.shan.gov.cn)

Hangzhou: [http://www.hzrczs.gov.cn/Pages/Site/Index.aspx](http://www.hzrczs.gov.cn/Pages/Site/Index.aspx)

Yantai: [http://www.ylttzs.cn/Yantai](http://www.ylttzs.cn/Yantai)

As of last summer, according to MOFCOM a total of 15,000 enterprises had established traceability systems, covering more than 300,000 business operators. As mentioned below, traceability kiosks installed by municipal governments have appeared in some large retail outlets as local governments mount campaigns to demonstrate to consumers the traceability programs in place.

Observations on Traceability Implementation & Industry Practices

a) Farm to plant

Because most of China’s domestic beef output is produced within supply chains involving small-scale producers and slaughter plants, it is difficult to assess the extent to which China’s slaughter cattle are being tagged at origin premises and traced to slaughter. And because many of the smaller beef slaughter facilities likely serve local demand, it is similarly difficult to estimate what percentage of beef products distributed into commercial channels (esp. from rural areas to third- and fourth-tier cities and smaller urban areas) carries paperwork with it to the point of sale as prescribed by the laws, acts and directives described above. In previous visits by USMEF staff to cattle farms in Inner Mongolia, Jilin Province and Yunnan Province, cattle observed had ear tags, although these farms were preselected by the hosts and almost surely represent best practices. That said, unit values of live cattle and calves in China are high, and USMEF assumes that the incentive to tag would be strong to assure compliance with laws and regulations. In addition, there is good reason to believe that the extensive network of local government veterinary quarantine stations at least provides an infrastructure to check compliance with Act 67, although assessing actual compliance would require major additional field work. As explained earlier, in order to obtain health certificates for beef shipments into the marketplace, plants must source it from animals that have traceability records back to the birth farm. China has also made strides in monitoring animal diseases, and given growing concern over food safety – and new harsher penalties for noncompliance with China’s new food safety law including for officials that don’t carry out its provisions – it is safe to conclude that traceability at the farm-to-plant level is increasing across all sectors of the industry and sizes of operations.

Besides the MOA traceability referenced earlier, there is no evidence of the existence of an industry managed cattle traceability program or database. Although the China Cattle Industry Association promotes traceability in its literature and industry messaging, there appears to be no major program investment in promoting or supporting the practice beyond providing technical assistance to producers on a case-by-case basis. The evolving structure of China’s cattle industry will probably make traceability easier, as the growing trend of commercial beef production is for calves to be placed directly into feedlots following weaning. With environmental controls being placed on China’s pasturelands, there
is little land for backgrounding of cattle, although large numbers of cattle are still pastured in China’s northern and western grassland areas.

b) Plant to point-of-sale

Although MOFCOM’s plant-to-plate traceability systems are being implemented in more urban areas, quarantine certificates appear to be a key traceability document utilized by authorities in tracking product movements from plants to market. There are four types of such certificates: two for transporting live animals within or between provinces (Type A), and two for transporting meat and products within or between provinces (Type B). Sample forms of translated A & B certificates are attached. Although Type B certificates do not specify the farm of origin – only the plant – Act 6 specifies that slaughter plants can only obtain health certificates for meat that is derived from animals sourced and slaughtered according to the tagging and record-keeping requirements of Act 67; i.e., from those animals issued Type A certificates. Type A certificates for live animal commerce require producers and plants to record ear tag numbers and other source of origin information.

USMEF staff visited several different retail market formats in Beijing, Guangzhou and Shanghai in March 2017, recording observations of traceability practices for domestic beef products. Quarantine certificates were found – and prominently displayed - in most retail markets visits, ranging from wet markets, meat and vegetable shops and supermarkets. The format of the paperwork varied among even within the three cities, suggesting traceability practice and enforcement is being conducted according to local regulations and conventions, and under the auspices of the municipal traceability programs described above. Private standards of some major retailers also mandate suppliers provide fully traceable beef products (see below) and several of the larger Chinese beef packers operate their own traceability systems which are highlighted on their packaging.

In Guangzhou, operators of wet market meat stalls and meat and vegetable shops display (see pictures below) various formats of Type B health certificates issued by the Guangzhou Bureau of Agriculture. Similar practices were found in Shanghai and Beijing. In Beijing, outlets of several large retail chains, including Walmart, contain in-store traceability kiosks (see picture right) where consumers can scan the bar codes of retail packages of meat to obtain production data. While USMEF staff could not successfully scan packages of beef at one of the Beijing kiosks, scans of retail pork packages provided real-time information on the slaughter plant and county (but not farm) of origin. Outside of the Beijing kiosks, USMEF found no evidence of MOFCOM’s meat and vegetable
distribution service card, although as a backroom recordkeeping requirement, it would have lower consumer visibility.

As noted earlier, several large packers including Kerchin and Hondo, include traceability codes on their subprimal and retail packaged beef sold in major supermarkets (see picture right).
Interestingly, Haoyue, also a top three beef producer and distributor to large national retail chains, does not (see picture above right), but has claimed in press releases that due to its vertically integrated structure, it practices full cattle and beef traceability. One major beef processor headquartered in Jiangsu Province told USMEF that traceability of the cattle it purchases is imperfect. Not an integrated enterprise, the processor purchases cattle both direct from farms and from middlemen who in turn purchase smaller lots of animals from individual farms. Middlemen do provide a local Type A health certificate for the animals they sell to the plants, and the processor keeps these records on file as part of its routine record-keeping.

China does not mandate country-of-origin labeling at foodservice outlets, and thus traceability initiatives for the foodservice and catering industry are less visible. Both restaurant operators and foodservice distributors have told USMEF that local inspectors check for health certificate paperwork with greater frequency. Part of this effort likely stems from national anti-beef smuggling efforts that have intensified in recent years. Specifically, up until several years ago, checks on in-market boxed imported meat and poultry were largely confined to wholesale markets, but in the last several years, there has been a noticeable uptick in inspections at end-user outlets.

**Private Standards**

At least one major retailer – Metro – operates its own traceability system for select foodstuffs it sells in its 80+ China stores. The firm’s Star Farm traceability system allows consumers to scan bar codes from retail packages of several major perishable food categories at in-store kiosks, or enter such information on its Star Farm website traceability page (http://www.metro.com.cn/en/metro-food-safety/traceability). Coverage now extends to the chain’s fruits and vegetables, meat and poultry, dairy products and seafood. Walmart announced in October 2016 that it was initiating a project using blockchain’s distributed ledger technology to build a full traceability system for its China-sourced pork. Considered a pilot, the project will involve input from both IBM and Tsinghua University.

**Imports**

Imported meat sold into wholesale channels, most of which is consumed by foodservice and institutional end users, is required to carry paperwork attesting to its legal importation, including the import permit issued by the General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) after inspection. Inspections of wholesale channels for imported meat by authorities including local (CIQ) inspection and quarantine officials, public security and CFDA officials has tightened, but
remains challenged by the sheer geographic challenges of policing a dispersed distribution network. Import data for neighboring areas such as Vietnam and Hong Kong suggest that large volumes of meat continue to be moved into China through unofficial channels. Market players in China report increased inspections at the end-user level, including both restaurants and retail outlets. Under the new food safety law, those possessing illegally imported meat face strict penalties. According to some market players, utilization of such products has declined in the last several years, especially by chain restaurants in larger cities.

Several retailers of imported meat commented to USMEF that store inspections had become more frequent. In at least one store in Guangzhou, local CFDA officials told the operator to include information on the packaged product label linking the cut of meat back to the import permit (see red-circled code in right picture of U.S. pork). Supermarket chains featuring imported meat maintain records of their purchases, including copies of the import health permit issued by AQSIQ.

**Conclusions**

Chinese consumer interest in traceability has been driven by a series of food safety problems over the past decade, prompting the national, provincial and regional governments to announce a number of traceability regulations and initiatives, involving those for livestock and meat. In the meantime, enterprises – including producers, processors, retailers and other end users – are implementing their own systems in order to protect their brands and manage their own food safety risks. The 2015 Food Safety Law calls for the national government to establish traceability for all foodstuffs, and existing MOA and MOFCOM programs for meat and vegetables are driving more supply chain record-keeping. Technology and data systems are being designed for full traceability, from farm of origin to end-users in the marketplace. Although meat traceability is mandatory according to regulations, enforcement is at the beginning stages and is inconsistent. Implementation is proceeding in stages starting with Tier 1 and Tier 2 cities, but is likely to spread as distribution infrastructure and more national distribution networks further develop. It is difficult to predict what system or systems will evolve to meet emerging requirements, whether these requirements will be enforced, and whether enforcement will be piecemeal or throughout all supply chains. China wants to require that the U.S. establish full cattle and beef traceability back to the birth farm. Similar requirements are in place for other supplying countries, although protocol language does not prescribe the type of system required, nor is it explicit whether suppliers must be able to trace back to the birth premises through all steps of the supply chain.
List of Annexes

1. China’s Traceability Requirements for U.S. Beef
2. MOA Act 67 – (Google translate)
3. MOA Act 6 – (Google translate)
5. Sample Animal Quarantine Certificate
Provisions on Traceability System of U.S. Beef Exports to China

Beef intended for export to China should be derived from bovine animals that: have identifications and a uniformly managed cattle database to record their complete information; and, can be traced to the farms where they are born and raised. Specifically:

1. Each animal should be tagged for identification by using a unique code;

2. Each animal should be tagged for identification within 30 days of its birth; if the animal leaves the birth farm within 30 days of its birth, it should be tagged before leaving the holding;

3. Cattle farms should establish and maintain farm archives to update the cattle management database in a timely manner, stating: the number of bovine animals, breeding records, tagging information, origins, destinations, birth dates or dates of entering and leaving the farm; and, sources, names, using objects, using time and amounts of feed, feed additives and veterinary medicines.

4. A management database should be in place to record the movement of cattle in a complete and uniform manner, and should be able to trace the information and movement of each individual animal.
People 's Republic of China Ministry of Agriculture Order

No. 67

The Measures for the Administration of Archives and Aquaculture Archives were examined and approved by the 14th executive meeting of the Ministry of Agriculture on June 16, 2006 and are hereby promulgated and shall come into effect as of July 1, 2006. On May 24, 2002, the Measures for the Administration of Animal Immunization Marks issued by the Ministry of Agriculture (Decree No. 13 of the Ministry of Agriculture) were abolished at the same time.

Minister: Du Qinglin

June 26, 2006

Measures for the Administration of Labeling and Culture of Livestock and Poultry

Chapter 1 General Provisions

Article 1 In order to standardize the production and operation of animal husbandry, strengthen the livestock and poultry identification and culture file management, establish the traceability system of livestock and poultry and livestock and poultry products, effectively prevent and control major animal diseases and ensure the quality and safety of livestock and poultry products. According to "People's Republic of China Animal husbandry law "," People's Republic of China Animal Epidemic Prevention Law "and " People's Republic of China agricultural product quality and safety law ", the development of this approach.

Article 2 The term "livestock and poultry" as used in these Measures refers to the ear tag, electronic label, foot ring and other information that carries the information of livestock and poultry approved by the Ministry of Agriculture.

Article 3 In the territory of the People 's Republic of China engaged in livestock, poultry and livestock and poultry products production, operation, transportation and other activities, should abide by the approach.

Article 4 The Ministry of Agriculture shall be responsible for the supervision and administration of the national livestock and poultry identification and breeding archives.

The administrative departments of animal husbandry and veterinary of the local people's governments at or above the county level shall be responsible for the supervision and administration of livestock and poultry identification and breeding archives within their respective administrative areas.

Article 5 The livestock and poultry labeling system shall adhere to the principle of unified planning, classification guidance, step by step implementation and steady progress.

Article 6 The cost of livestock and poultry identification shall be included in the budget of the provincial people's government.

The second chapter is the management of livestock and poultry

Article VII of the livestock and poultry logo implementation of a standard, the code should be unique.

Article VIII of the livestock and poultry identification code by the livestock and poultry species code, county-level administrative region code, logo sequence number a total of 15 digits and special bar code composition.
Pig, cattle, sheep, livestock and poultry species code were 1, 2, 3.

The code is: × (type code) - ×××××× (county administrative area code) - ××××××× (identification serial number).

Article 9 The Ministry of Agriculture shall formulate and publish the technical specifications for livestock and poultry labeling, and the livestock and poultry logo produced by the production enterprise shall meet the requirements of the regulations.

Provincial animal disease prevention and control agencies unified procurement of livestock and poultry logo, step by step supply.

Article 10 Livestock and livestock labeling enterprises shall not provide livestock and poultry identification to units and individuals other than the provincial animal disease prevention and control institutions.

Article 11 Livestock and poultry farmers shall apply to the local county level animal disease prevention and control institutions for the identification of livestock and poultry, and in accordance with the following provisions of the livestock and poultry livestock and poultry logo:

(A) newborn livestock and poultry, within 30 days after birth, add livestock and poultry logo; 30 days to leave the rearing, and leave the breeding ground before the introduction of livestock and poultry logo; from abroad to introduce livestock and poultry, in the livestock and poultry reach destination 10 Incidental animal husbandry identification.

(2) pigs, cattle, sheep in the middle of the left ear plus livestock and poultry logo, need to be added to the livestock and poultry logo, in the middle of the right ear plus facilities.

Article 12 After the livestock and poultry signs are severely worn, damaged and damaged, a new logo shall be added in time and a new identification code shall be recorded in the culture file.

Article XIII animal health supervision agencies to implement the origin quarantine, animal and poultry should be identified logo. If there is no sign of livestock and poultry, no quarantine certificate shall be issued.

Article 14 The animal health supervision institution shall inspect and register the livestock and poultry logo before slaughtering livestock and poultry.

Livestock slaughter operators should be livestock and poultry slaughtering livestock and poultry identification, by the animal health supervision institutions to save, destroy.

Article 15 After passing the slaughter and quarantine of livestock and poultry, the animal health supervision institution shall indicate the livestock and poultry identification code in the quarantine mark of livestock and poultry products.

Article 16 The administrative department of animal husbandry and veterinary of the people's government at the provincial level shall establish a system for the collection, custody, distribution, use, registration, recovery and destruction of livestock and poultry identification and necessary supporting equipment.

Article 17 The livestock and poultry logo shall not be reused.

The third chapter is the culture management of animal husbandry

Article 18 Livestock and poultry farms shall establish a culture file, which shall include the following:

(1) the variety, quantity, reproduction record, identification, source and date of entry and exit of livestock and poultry;

(2) Sources, names, objects of use, time and dosage of inputs and veterinary drugs such as feed and feed additives;
(3) quarantine, immunization, monitoring and disinfection;
(4) the incidence, treatment, death and harmless treatment of livestock and poultry;
(5) livestock and poultry breeding code;
(6) other contents specified by the Ministry of Agriculture.

Article 19 The county-level animal disease prevention and control institution shall establish an animal and poultry epidemic prevention file, which shall include the following contents:

(1) livestock and poultry farms: name, address, type of livestock and poultry, quantity, date of immunization, name of vaccine, livestock and poultry breeding code, livestock and poultry identification sequence number, immunization personnel and medication records.

(2) Livestock and poultry recreation households: household name, address, type of livestock and poultry, quantity, date of immunization, name of vaccine, identification number of livestock and poultry, immunization personnel and medication records.

Article 20 Livestock and poultry farms and breeding communities shall file with the administrative department of animal husbandry and veterinary medicine of the people's government at the county level according to law and obtain the code for livestock and poultry breeding.

Livestock and poultry breeding code by the county people's government animal husbandry and veterinary administrative departments in accordance with the record sequence unified number, each livestock and poultry farms, breeding area only one livestock and poultry breeding code.

The livestock and poultry breeding code consists of six county-level administrative area codes and four order numbers, which are the culture file numbers.

Article 21 Breeding of livestock and poultry shall establish an individual culture file, which shall indicate information such as identification code, sex, date of birth, type of paternal and maternal varieties, and identification of female parent.

When the animals are transported, they should be marked and transferred to the individual culture file. The individual culture file should be shipped with each other.

Article twenty-two culture files and epidemic prevention files Storage time: commercial pigs and poultry for 2 years, cattle for 20 years, sheep for 10 years, long-term preservation of livestock and poultry.

Article 23 The seller and the purchaser engaged in the operation of livestock and poultry shall report to the local county animal disease prevention and control institution the relevant contents of the updated epidemic prevention files.

If the seller or purchaser belongs to the farm, the livestock and poultry identification code and relevant information changes shall be registered in the livestock and poultry culture file in time.

Article 24 The culture file of livestock and poultry farms and the format of individual culture of livestock and poultry are formulated by the Ministry of Agriculture.

Chapter 4 Information Management

Article 25 The State shall carry out the information management of livestock and poultry identification and breeding archives and realize the traceability of livestock and poultry products.

Article 26 The Ministry of Agriculture shall establish a national livestock and poultry identification information management system including the national database of national livestock and poultry identification information.
The administrative department of animal husbandry and veterinary of the provincial people's government shall establish a database of livestock and poultry identification information in the administrative area and become a sub-database of the national database of livestock and poultry identification information.

Article 27 The administrative departments of animal husbandry and veterinary of the people's governments at or above the county level shall organize the entry, uploading and updating of relevant information on livestock and poultry breeding according to the data collection requirements.

Chapter 5 Supervision and Administration

Article 28 The animal health supervision organs under the administrative departments of animal husbandry and veterinary of the local people's governments at or above the county level shall specifically undertake the supervision and administration of the livestock and poultry marks within their respective administrative areas.

Article 29 The information recorded in the livestock and poultry identification and breeding archives shall be continuous, complete and true.

Article 30 In any of the following circumstances, the livestock and poultry products shall be subject to traceability:

(A) logo and livestock, livestock and poultry products do not match;
(B) livestock and poultry, livestock and poultry products;
(3) There is no quarantine certificate for livestock and poultry products;
(4) Violating the use of veterinary drugs and other toxic and harmful substances;
(5) the occurrence of major animal health and safety incidents;
(6) other cases where retrospective should be carried out.

Article 31 The administrative departments of animal husbandry and veterinary of the people's governments at or above the county level shall carry out retrospective treatment of livestock and poultry and poultry products according to information such as livestock and poultry identification and breeding files.

Article 32 The introduction of a foreign animal and poultry in a country shall be carried out by the Ministry of Agriculture in conjunction with the relevant department.

Article 33 No unit or individual may sell, acquire, transport or slaughter livestock and animals that shall be marked without identification.

Chapter 6 Supplementary Provisions

Article 34 Whoever violates the provisions of these Measures shall be punished in accordance with the relevant provisions of the Law of the People’s Republic of China on Animal Husbandry, the Animal Epidemic Prevention Law of the People’s Republic of China and the Law on Quality and Safety of Agricultural Products of the People’s Republic of China.

Article 35 The Measures shall go into effect as of July 1, 2006, and the Measures for the Administration of Animal Immunization Marks issued by the Ministry of Agriculture (Ministry of Agriculture Order No. 13) issued on May 24, 2002 shall be abolished at the same time.
Pigs, cattle, sheep and other livestock and poultry identification time and specific measures by the Ministry of Agriculture separately.

People's Republic of China Ministry of Agriculture Order

2010 No. 6

The Measures for the Administration of Animal Quarantine have been examined and approved at the first executive meeting of the Ministry of Agriculture on January 4, 2010 and are hereby promulgated and shall come into force as of March 1, 2010. On May 24, 2002, the Measures for the Administration of Animal Quarantine (Ministry of Agriculture Order No. 14) promulgated by the Ministry of Agriculture were abolished at the same time.

January 21, 2010

Measures for the Administration of Animal Quarantine

Chapter 1 General Provisions

Article 1 In order to strengthen animal quarantine activities to manage, prevent, control and combat animal diseases, ensure the safety of animal and animal products, protect human health and maintain public health and safety. According to the Animal Epidemic Prevention Law of the People's Republic of China (hereinafter referred to as the "Animal Epidemic Prevention Law"), The development of this approach.

Article 2 These Measures shall apply to animal quarantine activities in the territory of the People’s Republic of China.

Article 3 The Ministry of Agriculture shall be responsible for the national animal quarantine work.

Veterinary authorities of the local people's governments at or above the county level shall be responsible for the work of animal quarantine in their respective administrative areas.

The animal health supervision organ established by the local people's government at or above the county level shall be responsible for the quarantine and supervision and administration of animal and animal products in their respective administrative areas.

Article 4 The scope, object and procedure of animal quarantine shall be formulated, adjusted and promulgated by the Ministry of Agriculture.

Article 5 The animal health supervision organ shall appoint an official veterinary surgeon to carry out the quarantine inspection of animals and animal products in accordance with the provisions of the Animal Epidemic Prevention Law and the present Measures, issue quarantine certificates and impose quarantine marks.

The animal health supervisory authority may designate veterinary specialists to assist the official veterinarian in the implementation of animal quarantine according to the quarantine work needs.

Article 6 Animal quarantine follows the principle of combining process supervision, risk control, regionalization and traceability management.

Chapter II Quarantine declaration

Article 7 The State shall implement the system of animal quarantine declaration.

Animal health supervision agencies should be based on the needs of quarantine work, a reasonable set of animal quarantine declaration points, and to the community to declare animal quarantine declaration, quarantine scope and quarantine objects.
Veterinary authorities at or above the county level shall strengthen the construction and management of animal quarantine declaration points.

Article 8 The following animals and animals shall, before leaving their place of origin, declare the goods to the locality animal health supervision organ at the prescribed time limit for quarantine inspection:

(1) the sale and transportation of animal products and animals for slaughter and continued breeding shall be declared and quarantined three days in advance.

(2) Animals for sale and transportation of mammals, species of animals and their semen, eggs, embryos, eggs, and animals participating in exhibitions, performances and competitions shall be declared and quarantined 15 days in advance.

(3) To import the relevant susceptible animal and susceptible animal product into the animal disease area without authorization, the owner shall, in addition to submitting the quarantine inspection to the animal health supervision organ according to the regulations, Supervise the organization to declare quarantine.

Article 9 Where a wild animal is legally collected, it shall, within 3 days after the catch, declare the quarantine at the county level animal health supervision institution.

Article 10 Slaughter of animals shall be reported to the locality animal health supervision organ for 6 hours in advance and shall be declared at any time.

Article 11 Whoever declares and quarantine shall submit the quarantine declaration form; the trans -province, autonomous region or municipality directly under the Central Government shall transport the milk animal, the animal and its semen, the embryo and the egg, and shall also submit the animal health of the province, autonomous region or municipality directly under the Central Government Supervision agency approved the "inter-provincial introduction of animal breeding quarantine approval form."

Declare the quarantine to submit a report, fax, telephone, etc. to declare. The use of telephone declaration, the need to fill in the field quarantine declaration.

Article 12 The animal health supervision institution shall, after accepting the quarantine declaration, dispatch an official veterinary surgeon to the site or designate the place where the quarantine is carried out; if it is inadmissible, the reason shall be stated.

Chapter III Quarantine of Origin

Article 13 Animals and animal products sold or transported shall be qualified for the official veterinary inspection of the county-level animal health supervision organ at the locality and shall obtain the "Certificate of Qualification of Animal Quarantine" before they can leave the place of origin.

Article 14 An animal that is sold or transported shall be certified by the official veterinary surgeon if it meets the following conditions: "Animal quarantine certificate of conformity"

(1) from non-blocking areas or no related animal outbreaks (households);

(2) compulsory immunization in accordance with national regulations and during the period of effective protection;

(3) clinical examination of health;

(4) the Ministry of Agriculture stipulates that the need for laboratory disease detection, the test results meet the requirements;

(5) The relevant records of the culture files and the identification of livestock and poultry are in accordance with the provisions of the Ministry of Agriculture.

Milk, species of animals and pets, but also should meet the health standards set by the Ministry of Agriculture.
Article 15 Wild animals that are legally caught shall be kept, operated and transported after being certified by the official veterinary surgeon in accordance with the following conditions:

(1) from non-blockade;
(2) clinical examination of health;
(3) the Ministry of Agriculture provides the need for laboratory disease detection, test results meet the requirements.

Article XVI of the sale and transportation of animal semen, eggs, embryos, eggs, quarantine meet the following conditions, issued by the official veterinary "animal quarantine certificate":

(1) from the non-blockade area, or no animal-related animal breeding grounds;
(2) donor animals are compulsorily immunized in accordance with national regulations and are in effective protection period;
(3) donor animals meet animal health standards;
(4) the Ministry of Agriculture stipulates that the need for laboratory disease detection, the test results meet the requirements;
(5) The records of livestock culture files and the identification of livestock and poultry are in accordance with the provisions of the Ministry of Agriculture.

Article 17 For the sale and transportation of bones, horns, raw hides, raw wool, cashmere and other products, the quarantine shall meet the following conditions and shall be issued by the official veterinary certificate of animal quarantine certificate:

(1) from non-blocking areas, or no related animal outbreaks (households);
(2) disinfection qualified according to the relevant regulations;
(3) the Ministry of Agriculture provides the need for laboratory disease detection, test results meet the requirements.

Article 18 Animals and animal products that have been quarantined by quarantine shall be issued by the official veterinary surgeon and supervise the owner in accordance with the technical specifications prescribed by the Ministry of Agriculture.

Article 19 The shipper or the carrier shall report to the county-level animal health supervision institution at the county level within 24 hours and accept the supervision and inspection after the introduction of the non-dairy and non-breeding animals to the destination by the inter-provincial, autonomous region or municipality directly under the Central Government The

Article 20 The dairy products introduced by the provinces, autonomous regions and municipalities directly under the Central Government shall, after the arrival of the animals, enter the place of entry, and shall, under the supervision of the animal health supervision organ at the locality, isolate them at the isolation sites in the segregation or breeding grounds (breeding area) Observation, large and medium-sized animal isolation period of 45 days, small animal isolation period of 30 days. Insulated by the isolation before the mix can be mixed; unqualified, in accordance with the relevant provisions of the treatment. After the isolation observation to continue to transport in the province, the owner should apply for replacement of "animal quarantine certificate." Animal health supervision agencies to replace the "animal quarantine certificate" shall not be charged.

Chapter IV slaughter and quarantine
Article 21 The county-level animal health supervision institution shall, according to law, carry out the
quarantine of the official veterinary surgeon (factory) at the slaughterhouse (factory or point). The
slaughterhouse (factory, point) should provide facilities such as the official veterinary resident quarantine room
and quarantine station compatible with the scale of slaughter
should provide the official veterinary resident quarantine room and quarantine station with the scale of slaughter. The animal products of the appearance (factory, point) shall be qualified by the official veterinary surgeon and
shall be marked with the quarantine certificate.

Article 22 Animals entering the slaughterhouse (factory, point) shall be accompanied by "animal
quarantine certificate of conformity" and wear the livestock and poultry logo specified by the Ministry of
Agriculture.

The official veterinary surgeon should check the "animal quarantine certificate" and the livestock and
poultry logo, check the health status of the animals to be taken, and isolate the suspected infected animals.

The official veterinary surgeon shall, in accordance with the provisions of the Ministry of Agriculture,
carry out the whole process of simultaneous quarantine and the necessary laboratory disease detection during
the animal slaughtering process.

Article 23 If the quarantine results meet the following conditions, the official veterinary certificate shall
be issued by the official veterinary certificate, and the carcass and the animal products of the divided and
packaged shall be stamped with the quarantine certificate or other quarantine marks:

(1) unspecified infectious and parasitic diseases;

(2) to comply with the requirements of the relevant slaughter and quarantine regulations stipulated by
the Ministry of Agriculture;

(3) the need for laboratory disease detection, test results meet the requirements.

Bone, horns, raw hides, wool, cashmere quarantine should also be in line with the relevant provisions of
Article XVII.

Article 24 Animals and animal products that have been quarantined by quarantine shall be issued by the
official veterinary surgeon and supervise the slaughterhouse (factory or point) or the owner in accordance with
the technical specifications prescribed by the Ministry of Agriculture.

Article 25 The official veterinary surgeon shall recycle the "Certificate of Animal Quarantine Compliance"
attached to the slaughterhouse (factory, point) animal and fill in the record of slaughter and quarantine. Recycled
"animal quarantine certificate of conformity" should be kept for more than twelve months.

Article 26 After the arrival of the quarantined animal product reaches the destination, it needs to be
distributed directly in the local area. The owner can apply for replacement of the animal health supervision
institutions. Replacement should meet the following conditions:

(1) to provide the original effective "animal quarantine certificate", quarantine signs complete, and
exhibits consistent;

(2) in the relevant national standards within the shelf life, and no corruption.

Article 27 Where an animal product that has been qualified for quarantine has reached its destination
and needs to be transported or distributed after storage, the owner may re-declare the quarantine to the animal
safety supervision organ. Input to the county level animal health supervision institutions to meet the following
conditions of animal products, issued a "animal quarantine certificate."

(1) to provide the original effective "animal quarantine certificate", quarantine signs complete, and
exhibits consistent;

(2) in the relevant national standards within the shelf life, no corruption;
(3) having a sound record of entry and exit;

(4) The Ministry of Agriculture shall carry out the necessary laboratory disease detection, and the test results shall meet the requirements.

Chapter 5 Quarantine of aquatic products

Article 28 Whoever sells or transports aquatic animals, such as the parents, juveniles, larvae, fertilized eggs, eggs and other genetic breeding materials, shall submit the quarantine at the county level animal health supervision institution 20 days in advance; Quarantine qualified, and obtain "animal quarantine certificate" before they can leave the origin.

Article 29 Whoever breeds, sells or transports wild aquatic seed that is legally caught by the wild aquatic product shall be declared to the local county animal health supervision institution within 2 days after the catch of the wild aquatic seedling; the quarantine shall be qualified and obtained "animal quarantine Qualified to prove before they can put the farm, sell or transport.

Legally caught wild aquatic seed Before the quarantine is carried out, the owner should isolate it from the temporary quarantine site that meets the following conditions:

(I) physical isolation facilities with other farms;

(2) having independent drainage and waste water treatment facilities and special fishing gear;

(3) other epidemic prevention conditions stipulated by the Ministry of Agriculture.

Article 30 Where an aquatic product is quarantined, the official veterinary certificate of animal quarantine shall be issued in accordance with the following conditions:

(1) the seed production field has not recently occurred related aquatic animal epidemic;

(2) clinical health examination qualified;

(3) the Ministry of Agriculture regulations required by the aquatic animal disease diagnosis laboratory test, the test results meet the requirements.

If the quarantine is unqualified, the animal health supervision institution shall supervise the owner in accordance with the technical regulations stipulated by the Ministry of Agriculture.

Article 31 After the introduction of aquatic fingerlings into the destination, the owner or the carrier shall, within 24 hours, report in accordance with the relevant provisions and accept the supervision and inspection of the local animal health supervision institution.

Chapter VI No Animal Accident Zone Animal Quarantine

Article 32 In the case of an animal quarantine certificate issued by an animal health supervision institution with an export animal, the animal or animal product related to the transport of the relevant animal disease area shall also be sent to the province, autonomous region or municipality directly under the Central Government Animal health supervision agencies to declare quarantine, and in accordance with the provisions of Article 33, Article 34 of the input to obtain the “animal quarantine certificate of conformity.”

Article 33 The relevant susceptible animals imported into the unspecified animal epidemic area shall be segregated in accordance with the relevant quarantine requirements of the unregulated animal epidemic area stipulated by the Ministry of Agriculture at the designated place designated by the animal health supervision organ of the province, autonomous region or municipality directly under the Central Government quarantine. Large and medium-sized animal quarantine quarantine period of 45 days, small animals quarantine period of 30 days. Issued quarantine qualified, by the input to the provinces, autonomous regions and municipalities animal health supervision agencies of the official veterinarians issued "animal quarantine certificate"; unqualified, are not allowed to enter, and according to the law.
Article 34 The relevant susceptible animal products imported into the diseased area shall be imported into the designated area of the animal health supervision organ of the province, autonomous region or municipality directly under the Central Government in accordance with the provisions of the Ministry of Agriculture.

Quarantine is carried out in accordance with the relevant quarantine requirements of the unregulated animal epidemic area as stipulated by the Ministry of Agriculture. If the quarantine is qualified, the official veterinary certificate of the animal health supervision institution of the province, autonomous region or municipality directly under the Central Government shall issue a certificate of conformity for animal quarantine. If it is not qualified, it shall be allowed to enter and handle according to law.

Chapter VII Inspection and Approval of Animal Quarantine for Breeding

Article 35 In the provinces, autonomous regions and municipalities directly under the Central Government, the introduction of mammals, species animals and their semen, embryos and eggs shall be completed. The shipper shall fill in the "Import and Export Animal Quarantine Approval Form for Breeding Species" Autonomous regions and municipalities animal health supervision agencies to apply for approval procedures.

Article 36 The animal health supervision institution of the province, autonomous region or municipality directly under the Central Government shall, within 10 working days from the date of accepting the application, make a decision on whether or not to agree to introduce it. If the following conditions are met, the applicant shall be informed in writing and the reasons shall be stated if the following conditions are met:

1. the output and input of the farms, breeding area to obtain "animal epidemic prevention conditions certificate";
2. the input of the farms, breeding community animals in line with animal health standards;
3. the output of the milk, species of animal breeding files related records in line with the provisions of the Ministry of Agriculture;
4. the output of semen, embryos, eggs of the donor in line with animal health standards.

Article 37 The shipper shall, in accordance with the provisions of these Measures, declare the quarantine to the county-level animal health supervision organ at the output level, which is issued by the animal health supervision organ of the province, autonomous region or municipality directly under the Central Government. The animal health supervision institution at the county level shall, at the output level, implement the quarantine according to the provisions of these Measures.

Article 38 The introduction of milk for breeding animals shall be transported within the validity period of the introduction of the animal quarantine approval form for the breeding of dairy products. Overdue introduction, the owner should re-apply for approval procedures.

Chapter 8 Quarantine Supervision

Article 39 Animals that are slaughtered, operated and transported, and participate in exhibitions, performances and competitions shall be accompanied by "animal quarantine certificate of conformity"; animal products for operation and transportation shall be accompanied by "animal quarantine certificate of conformity" and quarantine mark.

Animals and animal health supervision institutions that meet the provisions of the preceding paragraph may inspect and quarantine certificates, quarantine marks, sampling, inspection and sampling of animals and animal products, but shall not repeat the quarantine charges.
Article 40 Animals whose quarantine shall be quarantined according to law shall not be quarantined and shall be punished by the animal health supervision institution in accordance with the provisions of Paragraph 2 of this Article and shall be punished in accordance with the Animal Epidemic Prevention Law.

If the following conditions are met, the animal health supervision institution shall issue the Certificate of Qualification for Animal Quarantine. If it does not meet the requirements, it shall be dealt with in accordance with the relevant provisions of the Ministry of Agriculture.

1) the identification of livestock and poultry in accordance with the provisions of the Ministry of Agriculture;
2) clinical examination of health;
3) the Ministry of Agriculture provides the need for laboratory disease detection, test results meet the requirements.

Article 41 Any animal, such as bone, corner, raw hides, raw wool, cashmere and other products that have been quarantined according to law shall be quarantined according to the following conditions, and the animal health supervision organ shall issue a certificate of conformity for animal quarantine. If the goods are not in conformity, The At the same time, in accordance with the "Animal Epidemic Prevention Law" to deal with punishment.

1) the owner within 5 days to provide the output of animal health supervision agencies issued from the non-blockade proof;
2) the appearance of inspection without rotten deterioration;
3) to re-disinfect according to the relevant regulations;
4) the Ministry of Agriculture provides the need for laboratory disease detection, the test results meet the requirements.

Article 42 If the following conditions are met, the animal health supervision institution shall issue a certificate of conformity for animal quarantine, if the quarantine, embryo, and eggs are quarantined according to law, and if the nonconformity is met, the destruction shall be forfeited. At the same time, in accordance with the "Animal Epidemic Prevention Law" to deal with punishment.

1) the owner within 5 days to provide the output of animal health supervision agencies issued from the non-blockade of proof and donor animals in line with health standards proof;
2) within the prescribed shelf life, and by visual inspection without corruption;
3) the Ministry of Agriculture provides the need for laboratory disease detection, test results meet the requirements.

Article 43 Whoever quasi-quarantined according to law shall not be quarantined meat, organs, fat, head, hoof, blood, ribs, etc., subject to the following conditions, animal health supervision agencies issued by the "animal quarantine certificate" Animal Epidemic Law, "the provisions of Article 78 of the punishment; does not meet the following conditions, shall be confiscated and destroyed, and in accordance with the" Animal Epidemic Law "Article 76 of the provisions of punishment:

1) the owner within 5 days to provide the output of animal health supervision agencies issued from the non-blockade proof;
2) by visual inspection no lesions, no corruption and deterioration;
3) the Ministry of Agriculture provides the need for laboratory disease detection, test results meet the requirements.
Article 44 The animal and animal products that are quarantined by railways, highways, waterways and air transport shall be provided with the Certificate of Verification of Animal Quarantine when checked by the shipper. There is no "animal quarantine certificate", the carrier shall not be carried.

Article 45 The owner or the carrier shall, after loading and unloading, carry out disinfection of the animal and animal products, such as the means of delivery of the animal and animal products, the feeding equipment and the loading equipment, in accordance with the technical specifications prescribed by the Ministry of Agriculture, Feces, dirt and other harmless treatment.

Article 46 The regulation of the carriage of commercial eggs and fresh milk in the blockade shall be carried out in accordance with the Regulations on Emergency Response to Major Animal Epidemics.

Article 47 An animal or animal product that has been qualified for quarantine shall reach the destination within the prescribed time. Quarantine of qualified animals in the transport of the epidemic, should be reported and disposed of in accordance with the relevant provisions.

Chapter IX Penalties

Article 48 In violation of Article 19 and Article 31 of these Measures, the introduction of non-dairy, non-breeding animals and aquatic finger for breeding in provinces, autonomous regions and municipalities directly under the Central Government shall not be Where the animal health supervision organ of the locality reports, the animal health supervision institution shall impose a fine of not less than 500 yuan but not more than 2,000 yuan.

Article 49 Whoever violates the provisions of Article 20 of these Measures shall not be allowed to observe and inspect the dairy products imported by the provinces, autonomous regions and municipalities directly under the Central Government after the arrival of the animals to the input site, and shall be ordered by the animal health supervision organ. A fine of not less than 2,000 yuan but not more than 10,000 yuan.

Article 50 Any other violation of the provisions of these Measures shall be punished in accordance with the relevant provisions of the Animal Epidemic Prevention Law.

Chapter X Supplementary Provisions

Article 51 The format or style of the animal health supervision sign shall be formulated by the Ministry of Agriculture.

Article 52 The quarantine of aquatic origin shall be entrusted by the local animal health supervision organ to the competent department of fishery at the same level. Aquatic animals and their products other than aquatic products are not subject to quarantine.

Article 53 These Measures shall enter into force as of March 1, 2010. The Measures for the Administration of Animal Quarantine (Ministry of Agriculture Order No. 14) issued by the Ministry of Agriculture on May 24, 2002 shall be abolished from the date of implementation of these Measures.
National Standard of the People’s Republic of China

GB 12694-2016

National Food Safety Standard
Code of Hygienic Practice for Livestock and Poultry Slaughtering and Processing

Issued on Dec. 23, 2016
Implemented on Dec. 23, 2017

Issued by National Health and Family Planning Commission of the People’s Republic of China and China Food and Drug Administration
Foreword

This Standard supersedes the GB12694-1990 *Hygienic Specifications of Meat Processing Plant*, the GB/T 20094-2006 *Code of Hygienic Practice for Abattoir and Meat Processing Establishments* and the GB/T22289-2008 *Technical Requirements for Processing Chilled Pork*).

Compared with the superseded standards, the main changes in the Standard are as follows:

-- the name of this standard is changed to “*National Food Safety Standard – Code of Hygienic Practice of Livestock and Poultry Slaughtering and Processing*”;  
-- the structure of this standard is integrated and modified;  
-- terms and definitions are partially integrated and modified;  
-- the requirements for site selection, plant environment, factory and workshops as well as facilities and equipment, and the management requirements for hygienic control and operation are integrated, modified and supplemented;  
-- the requirements for product traceability and recall management are added; and  
-- the requirements for record and document management are added.
National Food Safety Standard

Code of Hygienic Practice ofLivestock and Poultry Slaughtering and Processing

1 Scope
This Standard specifies the basic requirements of the sites, facilities, equipment and personnel, and the management rules of hygienic control and operation for livestock and poultry acceptance, slaughtering, cutting, packaging, storage, transportation and other links during the process of slaughtering and processing.

This Standard applies to livestock and poultry slaughtering and processing establishments above designated size.

2 Terms and Definitions
The terms and definitions specified in GB 14881-2013 apply.

2.1 Livestock and poultry slaughtering and processing establishments above designated size
These establishments shall have the actual capacity to slaughter more than 20,000 hogs, 3,000 cattle, 30,000 sheep, 2,000,000 chickens and 1,000,000 ducks or geese per annum.

2.2 Livestock and poultry
The livestock and poultry for human consumption.

2.3 Meats
All parts of livestock and poultry that are intended for human consumption or have been identified as safe and fit for human consumption, including carcasses, cut meats and edible byproducts.

2.4 Carcasses
Animal body left after bloodletting bleeding, unhairing dehairing, skinning (or without skinning), head / hoof (or claw) removing and offal removing.

2.5 Edible byproducts
Offal, grease, blood, bone, skin, head, hoof (or claw), tail and other edible products obtained from the slaughtering and processing of livestock and poultry.

2.6 Inedible byproducts
Hides, hair, horn and other inedible products obtained after the slaughtering and processing of livestock and poultry.

2.7 Ante-mortem inspection
Inspection carried out before slaughtering on the flock/herds and individual animals of livestock or poultry for the purpose of having a comprehensive judgment on whether the livestock or poultry are healthy and fit for human consumption.

2.8 Post-mortem inspection

Inspection carried out after slaughtering on the head, carcass, offal and other parts of the livestock and poultry for the purpose of having a comprehensive judgment on whether the livestock or poultry are healthy and fit for human consumption.

2.9 Unclean areas

Areas for pre-slaughter treatment, stunning, bloodletting, scalding, unhairing and skinning, etc.

2.10 Clean areas

Areas for carcass processing, trimming, cooling, cutting, temporary storage and packaging, etc.

3 Site Selection and Plant Environment

3.1 General requirements

Conform to the relevant regulations in Chapter 3 of GB14881-2013.

3.2 Site selection

3.2.1 The distance of sanitary protection zone shall comply with the GB 18078.1 as well as the requirements of animal epidemic prevention.

3.2.2 The surrounding of the site selected should have good conditions of environment and sanitation. The plant site shall be far away from any polluted water and shall be away from the industrial enterprises discharging sources of pollution like noxious gases, fume and dust, etc. or other areas or places generating other sources of pollution.

3.2.3 The site must be provided with the sources of water and power supply compliant with requirements; the site shall be determined based on local conditions and technical requirements and shall also comply with the requirements of abattoir planning.

3.3 Plant environment

3.3.1 Main roads in the plant shall be hardened (e.g. concrete or asphalt pavement, etc.), with flat surfaces easy to wash and without accumulated water.

3.3.2 The plant area shall be provided with temporary waste or refuse dump site or disposal facilities. Wastes shall be timely cleared away or disposed so as to prevent the plant environment from being polluted. Scrapped equipment and other sundries shall not be piled up in the plant area.

3.3.3 The storage and disposal of wastes shall comply with China’s requirements of environmental protection.

3.3.4 It is prohibited to breed animals irrelevant to slaughtering or processing in the plant area.
4 Plants and Workshops

4.1 Design and layout

4.1.1 The plant area shall be divided into production area and non-production area. Livestock and poultry as well as wastes cannot be transported from the same gate from which the finished goods leave the plant, and in the plant area, they cannot share the same access road.

4.1.2 The layout and facilities of each workshop in the production area shall meet the technical processes of production and the requirements of sanitation. In a workshop, clean areas shall be separated from unclean areas.

4.1.3 The building area and building facilities of the slaughtering and cutting workshops shall be commensurate with the scale of production. All production areas in a workshop shall be precisely divided by technical process of production, where the people flow will not interfere with the material flow, and shall comply with the requirements of the processing method, sanitation, inspection and quarantine.

4.1.4 The slaughtering establishment shall be furnished with pen (area) for livestock on the hoof, separation room, emergency slaughtering room, laboratory, official veterinary room, storage room for chemicals and bio-safety disposal room. The plant area shall have special areas for cleaning and disinfection of tools and vehicles for transporting livestock and poultry as well as products.

4.15 For the slaughtering establishment without bio-safety disposal room a professional agency of bio-safety disposal qualifications shall be entrusted with the bio-safety disposal.

4.1.6 The rooms dedicated to edible and inedible byproducts processing shall be set up, respectively. The area of edible byproducts processing workshops shall be commensurate with the slaughtering and processing capacities and the facilities and equipment shall meet hygienic requirements. Regarding the layout of the plant, different processing areas should be separated so as to prevent cross contamination.

4.2 Internal structures and materials of buildings

The relevant provisions in 4.2 of GB 14881-2013 shall be observed.

4.3 Temperature control of workshop

4.3.1 Workshop temperature shall be controlled within the specified range according to the technical requirements of products. The temperature of the pre-cooling facilities shall be controlled at 0 °C - 4 °C; the temperature of cutting workshop shall be controlled below 12 °C; the temperature of freezing workshop shall be controlled below -28 °C; the temperature of the cold storage shall be controlled below -18 °C.

4.3.2 Any processes or places, which have temperature requirements, shall be furnished with temperature indicators to monitor and control temperature, and with hygrometers where necessary. Thermometers and hygrometers shall be calibrated regularly.
5 Facilities and Equipment

5.1 Water supply requirements

5.1.1 The production water used in slaughtering and cutting workshops shall comply with the requirements of GB 5749, and the establishment shall control the quality of water.

5.1.2 According to the requirements of technical process, the slaughtering and cutting workshops shall be separately provided with cold and hot water pipes at their water consumption points. The temperature of hot water for washing should not be lower than 40 °C and the temperature of hot water for disinfection shall not be less than 82 °C.

5.1.3 The emergency slaughtering and bio-safety disposal rooms shall be equipped with cold and hot water pipes.

5.1.4 The water pipelines for processing shall be equipped with anti-siphon devices or backflow preventers, and the water outlets in the water supply network shall not be directly inserted below the sewage liquid level.

5.2 Requirements of water drainage

5.2.1 The slaughtering and cutting workshops shall be free from water accumulation on their floors, and the direction of its drainage shall flow from clean areas to unclean areas.

5.2.2 The drainage outlet of open ditch shall be equipped with gratings made of corrosion resistant materials and provided with rat prevention facilities and gully traps.

5.2.3 The production wastewater shall be treated in a centralized way and discharged in accordance with China’s relevant regulations.

5.3 Cleaning and disinfection facilities

5.3.1 Cleaning and disinfection facilities in locker rooms, washrooms and toilets

5.3.1.1 Washing facilities supplying water of proper temperature, disinfection facilities, and hand drying facilities that are commensurate to the production capacity of the plant shall be furnished at workshop entrances, washrooms, and proper places in the workshops. Non-manually-activated water faucets shall be used. Water from the hand washing facilities shall be directly discharged into sewer lines.

5.3.1.2 Locker rooms, toilets, and shower rooms consistent with the production capacity shall be provided and connected to the workshops. Their facilities and layouts shall not impose any potential contamination risks to the products.

5.3.1.3 Areas with different requirements for cleanliness shall be equipped with separate locker rooms. Personnel clothes shall be separately stored from work clothes.

5.3.1.4 The structure, facilities and internal materials of shower rooms and toilets shall be easy to keep clean and disinfected. Exhaust and ventilation facilities and fly and vermin-proof facilities shall
be provided in the washrooms and shall be kept clean and sanitary. Toilets shall not be directly connected with the areas for slaughtering, processing, packaging or storage. In toilets, automatic doors shall be used, and doors and windows shall not directly open towards workshops.

5.3.2 Cleaning and disinfection facilities in the plant area and workshops

5.3.2.1 The factory entrance for vehicles transporting livestock and poultry shall have a disinfection tank with the width the same as the gate, length of 4 m and depth above 0.3 m. The production workshop entrance and necessary parts in the workshop shall have the facilities for changing shoes (or wearing shoes covers) or work shoes disinfection, with the specification and size meeting the disinfection needs.

5.3.2.2 The facilities for disinfecting wheels and work boots shall be provided at the doors of isolation room and the bio-safety disposal workshop.

5.4 Equipment, tools and containers

5.4.1 The production equipment consistent with the production capacity shall be provided and arranged as per the technological process so as to prevent cross contamination.

5.4.2 Equipment, tools, and containers in contact with meat shall be made of non-toxic, odorless, non-absorbent, corrosion-resistant, not-easy-to-get-deformed-and-fallen-off materials that can be repeatedly cleaned and disinfected, and under normal production conditions, shall not react with meat, detergent and disinfectant, and shall be kept intact. Tools and containers made of bamboos or wood shall be prohibited.

5.4.3 Processing equipment shall be installed in such places that are convenient for maintenance, cleaning and disinfection so as to prevent cross contamination during processing.

5.4.4 The containers for wastes shall be made of metal or other waterproof materials. Containers for wastes and for meat shall not be interchangeably used. The containers for different uses shall have obvious marks or difference in color.

5.4.5 Some tools and equipment used during the process of slaughtering and inspection of livestock and poultry, e.g. slaughtering equipment, horn removal equipment, inspection knives and tools, knives and saws for chest opening and hacking, and plates used to contain offal for quarantine inspection, shall be cleaned and disinfected with hot water above 82 ℃ after each use.

5.4.6 In line with the requirements of production, the facilities and equipment in workshops shall be cleaned and disinfected in a timely manner. During the process of production, tools, appliances, operating platforms and processing surfaces in contact with food shall be cleaned and disinfected periodically, and when cleaning and disinfecting, proper measures shall be taken to prevent the products from being polluted.

5.5 Ventilation facilities

5.5.1 Good ventilation and exhaust facilities shall be installed in workshops so as to timely remove the polluted air and steam. Air shall flow from clean areas to unclean area.
5.5.2 Air vents shall be provided with screen mesh or nets made of other protective and corrosion-resistant materials so as to prevent the entry of insect pests. These mesh or nets shall be easy to install, remove, clean, maintain or change.

5.6 Lighting facilities

5.6.1 Proper natural light or artificial lighting shall be provided for workshops. The illumination of lighting fittings shall not alter the natural color of processed products and the luminance shall be fit for the work of inspection and quarantine personnel and operating personnel.

5.6.2 Safety lighting facilities or protective facilities shall be used for lamps above the exposed meat to prevent meat from being polluted by broken lamps.

5.7 Warehousing facilities

5.7.1 The temperature of the warehouse shall meet the specific requirements of the products stored.

5.7.2 Warehouses shall be kept clean, neat and ventilated. Mildew-, rat- and vermin-prevention facilities shall be installed.

5.7.3 The temperature of refrigerated warehouse shall be monitored and controlled, and when necessary, hygrometers shall be provided; thermometers and hygrometers shall be calibrated regularly.

5.8 Waste storage and bio-safety disposal facilities

5.8.1 The facilities for temporary storage of wastes shall be provided at appropriate locations far away from the production workshops. The facilities shall be made of materials easy to clean and disinfect, and have tight structures to prevent the entry of insect pests, and to avoid wastes from polluting the plant area and roads or infecting operating personnel. In workshops, the facilities and containers for storing wastes shall have clear and obvious marks.

5.8.2 The equipment configuration for bio-safety disposal shall meet the requirements of China’s relevant laws and regulations, standards and procedures, and meet the needs for bio-safety disposal.

6 Inspection and Quarantine

6.1 Basic requirements

6.1.1 The establishment shall have the inspection departments commensurate with its production capacity. The establishment shall have the test methods and relevant standards and materials needed for inspection, and shall have a complete internal management system, to ensure the accuracy of inspection results; original records shall be kept for inspection. The laboratories shall be equipped with the facilities and equipment satisfying inspection needs. Where a social inspection agency is entrusted with the inspection, the agency shall have the corresponding qualifications. The entrusted inspection shall meet the establishment’s needs for daily inspection work.

6.1.2 The measuring instruments, facilities and equipment needed for product processing and inspection and for maintaining the operation of food safety control system shall go through metrological verification as per relevant requirements, and shall be calibrated before use.
6.2 Ante-mortem inspection

6.2.1 The livestock and poultry to be slaughtered shall be accompanied with animal quarantine certificates and wear labels compliant with requirements.

6.2.2 The livestock and poultry to be slaughtered shall go through ante-mortem inspection in accordance with China’s relevant regulations, procedures and standards. Live livestock and poultry brought into the slaughterhouse shall accept clinical health examination in accordance with relevant procedures to observe their states of appearance, such as behavior, posture, physical conditions, body appearance, excrement and odor, etc. The livestock and poultry that have abnormal occurrence shall be isolated for observation, body temperature measurement and for further examination. If necessary, sampling inspection shall be performed in laboratory as required.

6.2.3 The livestock and poultry, which are condemned unfit for normal slaughtering, shall be handled as per the relevant regulations.

6.2.4 Before the livestock and poultry are slaughtered, feed deprivation shall be adopted.

6.2.5 The information about ante-mortem inspection shall be timely fed back to the farm and the personnel responsible for post-mortem inspection, and ante-mortem inspection records shall be well kept.

6.3 Post-mortem inspection

6.3.1 Inspection for the heads, hooves (or claws), carcasses and offal (coelom) of the slaughtered livestock and poultry shall be carried out in accordance with China’s relevant regulations, procedures and standards.

6.3.2 Dedicated tracks to retain carcasses suspected to be infected with disease shall be installed at the appropriate position in the slaughter workshop for further inspection and diagnosis for the carcasses suspected to be infected with disease. Independent low-temperature space or areas shall be set up to temporarily store the carcasses or tissue suspected to be infected with disease.

6.3.3 Sufficient space shall be left in the workshop for implementing post-mortem inspection.

6.3.4 Slaughtering workshop for hogs shall have a trichinella inspection laboratory with inspection facilities.

6.3.5 For the items that should be tested in a laboratory as required by China’s regulations, laboratory sampling inspection shall be performed.

6.3.6 The information obtained from ante-mortem and post-mortem inspection shall be utilized to comprehensively determine the results of inspection and quarantine.

6.3.7 Those condemned to be discarded shall be clearly marked and treated, and be prevented from being mixed with other meat so as to avoid cross contamination.

6.3.8 To ensure that the post-mortem inspection or other emergencies are thoroughly completed or resolved, the official veterinarian has the authority to slow down or stop slaughtering and processing.
6.4 Bio-safety disposal

6.4.1 For the livestock and poultry as well as their tissue which are discovered to be infected with infectious diseases, parasitic disease or toxic diseases or have residues of hazardous substances through inspection and quarantine, they shall be put in special sealed, watertight containers and timely transported with specialized vehicles, and the bio-safety disposal shall be carried out under the supervision of the official veterinarian. For those livestock and poultry as well as tissue which are suspected to be infected with diseases, they shall be handled as per relevant quarantine and inspection procedures, and for those confirmed with infection, bio-safety disposal shall be performed.

6.4.2 For other livestock and poultry and tissue which have been determined to require bio-safety disposal, the bio-safety disposal shall be conducted under the supervision of the official veterinarian.

6.4.3 The establishment shall formulate corresponding protective measures to prevent hazards to personnel as well as product cross contamination and environmental pollution during the process of bio-safety disposal.

7 Hygienic Control for Slaughtering and Processing

7.1 Monitoring regulations on residue, illegal ingredient and pathogenic microorganism set out by the competent governmental authority shall be implemented by the establishment. On top of this, the establishment shall develop its own residue monitoring plan and illegal ingredient and pathogenic microorganism monitoring plan for all meat.

7.2 Inspection posts shall be set at a proper location to inspect the carcasses and products for hygienic conditions.

7.3 Appropriate measures shall be taken to prevent carcasses, tissue, body fluid (e.g. bile, urine, milk, etc.), and stomach and intestinal contents of livestock and poultry suspected to be infected with disease from contaminating other meats, equipment, and sites. The contaminated equipment and sites shall be cleaned and disinfected before being reused for slaughtering and processing of normal animals.

7.4 Carcasses or products contaminated by pus, exudate, pathological tissue, body fluid, stomach and intestinal contents, or other contaminants shall be trimmed, removed or discarded according to relevant regulations.

7.5 The tools and containers (e.g. containers for products, water pipes for washing, etc.) for processing shall not be dropped to the ground or contact with unclean surfaces so as to avoid cross contamination of products; appropriate measures shall be taken to get rid of pollution in case the products are dropped to the ground.

7.6 Where the carcasses and edible byproducts need to be pre-cooled in accordance with the technical requirements, pre-cooling shall be performed immediately. After cooling, the core temperature of the livestock meat shall be kept below 7 °C, the core temperature of poultry meat maintained below 4°C and the core temperature of offal products kept below 3 °C. Processing, cutting, and deboning, etc.
shall be made as quick as possible. In case of producing frozen products, the core temperature of meat shall be lowered below -15 ℃ within 48 hours and then meat is allowed to be moved to the refrigerated warehouse.

7.7 The slaughtering workshop shall have sufficient area to ensure that the operations meet relevant requirements. Different kinds of livestock and poultry shall not be slaughtered in the same slaughtering workshop at the same time.

7.8 Strict management shall be provided for the storage and use of toxic and hazardous substances to ensure the detergents, disinfectants, insecticides, fuel oil, lubricating oil, chemical agents used in the factory, workshop and laboratory as well as other toxic and hazardous substances that have to be used during processing be effectively controlled so as to avoid pollution of the meat.

8 Packaging, Storage and Transportation

8.1 Packaging

8.1.1 Conform to the provisions in 8.5 of GB14881-2013.

8.1.2 Packaging materials shall meet relevant standards, and shall be free from toxic or hazardous substances and without change to the sensory attributes of the meat.

8.1.3 Packaging materials of meat shall not be repeatedly used, unless such materials are made of easy-to-clean and corrosion-resistant materials and have been cleaned and disinfected before reuse.

8.1.4 Inner and outer packaging materials shall be stored separately and the warehouses of packaging materials shall be kept dry, ventilated and sanitary.

8.1.5 The temperature of product packaging rooms shall comply with the specific requirements of products.

8.2 Storage and transportation

8.2.1 Conform to the relevant provisions in Chapter 10 of GB14881-2013.

8.2.2 The finished products stored in the warehouse shall be kept a proper distance from walls and ceiling and shall not be in direct contact with the floor. They shall be stored in different stacks by category or batch, and clearly marked.

8.2.3 Articles detrimental to hygiene shall not be stored in warehouses, and the products which may result in cross contamination or tainted smell shall not be stored in the same warehouse. Disinfection shall be performed for warehouses on a regular basis.

8.2.4 The cold stores shall be defrosted regularly.

8.2.5 Meat shall be transported with dedicated vehicles, and the vehicles shall not transport livestock and poultry, livestock and poultry products that should go through bio-safety disposal or other articles which may contaminate meat.
8.2.6 Packed meat and raw meat shall not be transported in the same vehicle where possible, or else physical isolation measures shall be taken.

8.2.7 Vehicles shall be furnished with refrigerating and thermal insulation facilities according to the characteristics of the products. The products shall be kept at proper temperature during the transportation.

8.2.8 Vehicles shall be cleaned and disinfected in a timely manner and shall be kept clean and sanitary.

9 Product Traceability and Recall Management

9.1 Product traceability

A robust traceability system shall be established to ensure that meat and its products can be traceable, where any unacceptable risk of food safety occurs.

9.2 Product recall

9.2.1 The livestock and poultry slaughtering and processing establishment shall set up a product recall system according to the relevant laws and regulations. When the outgoing product is unsafe food, it shall be recalled and reported to the official veterinarian.

9.2.2 The recalled products shall be handled in accordance with the relevant provisions in Chapter 11 of GB 14881-2013.

10 Personnel Requirements

10.1 Conform to the requirements of relevant laws and regulations of China.

10.2 Personnel engaged in operation in direct contact with packed or unpacked meat, meat equipment and appliance, and meat-contacting surfaces shall subject to health examination and obtain health certificates from the regional medical institution before taking up their posts. The health examination shall be carried out every year, and if necessary, ad hoc health examinations may be carried out. Any staff suffered from the diseases detrimental to food safety shall be transferred away from the food production posts.

10.3 Personnel engaged in meat production, quarantine, inspection and management shall keep personal hygiene, and shall not carry any objects irrelevant to production into the workshop. They shall not either wear jewelry or watch or make up during working. They shall wash hands, be disinfected, and wear work uniform, caps, and shoes when entering the workshop; they shall take them off when leaving the workshop.

10.4 Personnel working in areas or at posts with different hygienic requirements shall wear work uniform and caps of different colors or marks. Personnel working in different processing areas shall not leave their posts and go to others’ areas.

10.5 The establishment shall be arranged with appropriate staffing level for inspection and quarantine. Personnel engaged in slaughtering, cutting, processing, inspection and hygienic control shall be professionally trained and pass relevant examinations before taking up their posts.
11 Sanitation Management

11.1 Management system

11.1.1 The establishment shall build and implement a food safety control system focused on hazard analysis and prevention and control measures.

11.1.2 The establishment is encouraged to build and implement the Hazard Analysis and Critical Control Points (HACCP) system.

11.1.3 The top management personnel of the establishment shall make clear the establishment’s policies and objectives of hygienic quality, set up a corresponding institutional framework, and supply sufficient resources so as to ensure the food safety control system can be effectively implemented.

11.2 Sanitation management requirements

11.2.1 The establishment shall develop the sanitation management requirements in writing, specify the responsibilities of the person in charge of its execution, determine the frequency of execution, implement effective monitoring and take corresponding corrective and preventive measures.

11.2.2 Water and ice in direct or indirect contact with meat (including raw materials, semi-finished products and finished products) shall comply with the sanitation requirements.

11.2.3 The appliances, tools, gloves as well as inner and outer packaging materials in contact with meat shall be kept clean, sanitary and safe.

11.2.4 The personnel sanitation, operation of employees and facilities shall be designed to ensure the meat free from cross contamination.

11.2.5 The hand washing and disinfection facilities for operators as well as the facilities in washrooms shall be kept clean and maintained on a regular basis.

11.2.6 Meat, meat packaging materials and meat-contacting surfaces shall be prevented from being polluted by chemical, physical and biological pollutants, etc.

11.2.7 Various kinds of toxic chemicals shall be correctly marked, stored and used.

11.2.8 Meat, meat packaging materials and meat-contacting surfaces shall be prevented from being polluted by unfit employees.

11.2.9 The rodent pest, insect pest and bird pest shall be prevented and eliminated.

12 Record and Document Management

12.1 The establishment shall build and effectively implement a recording system, including the record of incoming inspection, ante-mortem inspection, post-mortem inspection, bio-safety disposal, disinfection and storage, etc. of livestock and poultry as well as the maintenance record of equipment, facilities, vehicles, tools for slaughtering and processing. These records shall be complete and authentic, so that effective traceability to all links of livestock and poultry from their incoming to the delivery of their products can be ensured.
12.2 The establishment shall record the name, batch, size and number of recalled products as well as cause of recall, follow-up corrective program and handling of recalled products, etc.

12.3 The establishment shall make a good record of employment and personnel training, etc.

12.4 For the relevant records reflecting sanitation and quality of products, the establishment shall develop and implement quality recording and management procedures and make corresponding requirements for marking, collection, cataloging, filing, storage and handling of quality records.

12.5 All records shall be accurate, standardized and traceable, and shall have retention life not less than 6 months after the expiration date of meat, and for the products without a specific shelf life, not less than 2 years.

12.6 The establishment shall develop necessary procedure documents for the food safety control system.
<table>
<thead>
<tr>
<th>启运地点</th>
<th>省 province 市 city（州） 县 county（市、区） 乡 town（镇） 村 village（养殖场、交易市场） farm, trading market</th>
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<tbody>
<tr>
<td>到达地点</td>
<td>省 province 市 city（州） 县 county（市、区） 乡 town（镇） 村 village（养殖场、屠宰场、交易市场 farm, slaughter plant, trading market）</td>
</tr>
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<td>用途</td>
<td>承运人 carrier 联系电话 Contact No.</td>
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<td>运载方式</td>
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<tr>
<td>运载工具消毒情况</td>
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本批动物经检疫合格，应于____日内到达有效。
This lot of animal has passed quarantine inspection, certificate valid for shipment arrive within ____ days

官方兽医签字:
Official veterinarian signature:
签发日期：年 月 日
Issuing Date:
（动物卫生监督所检疫专用章）
Animal health inspection checkpoint official stamp

牲畜耳标号
Livestock ear tag No.

动物卫生监督检查站签章
Animal health inspection checkpoint signature and stamp

备注
remarks

注：1. 本证书一式两联，第一联由动物卫生监督所留存，第二联随货同行。
2. 跨省调运动物到达目的地后，货主或承运人应在 24 小时内向输入地动物卫生监督机构报告。
3. 牲畜耳标号只需填写后 3 位，可另附纸填写，需注明本检疫证明编号，同时加盖动物卫生监督机构检疫专用章。
4. 动物卫生监督所联系电话：

Note: 1. This certificate contents two copies, the first for the animal health inspection checkpoint to keep record, the second travel with the goods.
2. When the trans-province animal arrives at the destination, the owner or carrier shall report to the destination animal health inspection agency within 24 hours.
3. Animal ear tag only need to fill the last three digits, the paper can be attached, need to indicate the quarantine certificate serial number.
4. Animal Health inspection checkpoint Telephone number.

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编号 Serial Number:

注: 1. 本证书一式两联, 第一联由动物卫生监督所留存, 第二联随货同行。
2. 本证书限省境内使用。
3. 牲畜耳标号只需填写后 3 位, 可另附纸填写, 并注明本检疫证明编号, 同时加盖动物卫生监督所检疫专用章。

Note: 1. This certificate contents two copies, the first for the animal health inspection checkpoint to keep record, the second travel with the goods.
2. This certificate is to use within the territory of the province.
3. Animal ear tag only need to fill the last three digits, the paper can be attached, need to indicate the quarantine certificate serial number, and stamped by the animal health inspection agency official stamp.
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<thead>
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<th>货主</th>
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本批动物经检疫合格，应于____日内到达有效。
This lot of animal has passed quarantine inspection, certificate valid for shipment arrive within ____days

官方兽医签字：
Official veterinarian signature:

签发日期：年 月 日
Issuing Date:

（动物卫生监督所检疫专用章）
Animal health inspection checkpoint official stamp

动物卫生监督检查站
Animal health inspection checkpoint signature and stamp

备注
remarks

注：1. 本证书一式两联，第一联由动物卫生监督所留存，第二联随货同行。
Note: 1. This certificate contains two copies, the first for the animal health inspection checkpoint to keep record, the second travel with the goods.

2. 动物卫生监督所联系电话：

2. Animal Health inspection checkpoint Telephone number.
动物检疫合格证明 (产品B)

Animal quarantine certificate (Product B)

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<th>remarks</th>
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</table>

本批动物经检疫合格，应于当日内到达有效。
This lot of animal has passed quarantine inspection, certificate valid for shipment arrive in the day.

官方兽医签字:
Official veterinarian signature:

签发日期: 年 月 日
Issuing Date: Year Month Day

（动物卫生监督所检疫专用章）
Animal health inspection checkpoint official stamp

注: 1. 本证书一式两联，第一联由动物卫生监督所留存，第二联随货同行。
Note: 1. This certificate contains two copies, the first for the animal health inspection checkpoint to keep record, the second travel with the goods.

2. 本证书限省境内使用。
2. This certificate is to use within the territory of the province.
Basic requirements for meat circulation traceability system

From Act 56

(Trial)

This specification specifies the general requirements for the circulation of the meat circulation, and the basic requirements of the basic management, basic management, trace management, process management, data collection and so on. It is applicable to fixed-point slaughterhouse, wholesale market, distribution center, retail market, Supermarkets, group consumption units and other enterprises.

First, terms and definitions

The following terms and definitions apply to this specification.

(1) **tag electronic scales.** Label electronic scale is a measurement, networking, booth number management, multi-batch management, limited control, data upload and delivery, tracking code printing and other functions of the equipment.

(2) **card single counterparts.** Card counterparts refer to meat and vegetable circulation service cards and meat transaction vouchers to follow meat buyers.

Second, the basic requirements of slaughtering plants

(1) the general requirements.

Through the establishment of covering pigs into the plant, slaughtering, quarantine, inspection and meat factory and other key aspects of the entire process of information management, to achieve the information on the slaughter of live pigs traceability requirements. According to the source of quarantine of pig production, it is based on the meat trading certificate and the meat and vegetable circulation service card as the basis of the flow (the card counterparts) to realize the docking of the source information and the flow information. Large and medium-sized slaughtering plants to electronic settlement as the principle, do not have electronic settlement according to the basic requirements of the retroactive subsystem implementation.

(2) basic management.

The establishment of internal network, configuration and the enterprise to adapt to the hardware equipment, the installation of pig slaughtering part of the retroactive subsystem, through the Internet or telecommunications network and urban management platform to link back. Implement full-time management personnel, daily management of the tracing subsystem. Require managers to have basic knowledge of the computer, familiar with business processes, skilled application of traceability subsystem to ensure long-term operation.
(3) Retrospective management.

With the pig’s origin quarantine certificate access, with the transaction certificate, meat and vegetable circulation service card ready. To ensure that the source of information on the source of pigs to match the flow of meat information, slaughtering plant pig source information docking wholesale, retail terminal information, to achieve information interlocking traceability requirements.

(4) business process management.

1. Entry operator (owner, buyer) for the record.

The entry operator shall have a valid identity document, a business license and provide a copy of the corresponding copy to the slaughterhouse for filing. The basic information is registered by the slaughterhouse and the meat and vegetable circulation service card is written and distributed to the operator. The implementation of card management, no card who may not participate in pig slaughter and processing and meat transactions.

2. pig into the factory registration.

In the pig into the factory set up a registration window, by the slaughterhouse management staff to verify (pig production quarantine certificate) receipt, the goods match after the required division of the batch, and the information into the tracing subsystem, generate electronic account, save the original single Card for more than 2 years. The actual number of pigs into the number of pigs should not exceed the number of quarantine, more than part of the rejection.

3. Slaughter batch management.

To live pig quarantine certificate for the batch management basis, with a certificate of origin of the same batch of pigs for the same batch. Different batches of live pigs need to be slaughtered separately to distinguish each batch.

4. Pre-slaughter quarantine registration.

In the pig slaughter before the need for pre-slaughter quarantine, the "urine sample of clenbuterol" after sampling, the test results into the tracing subsystem, before slaughter.

5. Registration of post-mortem quarantine inspection.

After the quarantine and meat quality inspection, the test results into the retroactive sub-system, substandard products are not allowed to leave the factory.
6. Meat trade (factory) management.

Set up a special registration window, registration of meat transactions (factory) related information. The owner of the transaction issued by the owner, the buyer with the transaction to the registration window to register, the source of pig information and meat flow information, and the information written to the buyer meat and vegetable circulation service card, print transaction certificate. Registration window can also bear the funds settlement function, on behalf of the payment payment.

The slaughterhouse with meat wholesale trading space should be equipped with electronic settlement system to support a variety of payment methods, and bear the functions of fund settlement and retrospective management. The slaughterhouse administrator or shipper uses the self-service transaction terminal or the handheld (mobile) trading terminal and other suitable equipment to enter the meat transaction information, real-time transmission settlement system, to achieve the flow of funds and information flow phase, and the information written to the buyer meat Vegetables circulation service card, print transaction certificate.

7. Information reporting management.

The information of the main body of the business, the information of the pig entry, the quarantine inspection information, and the information of the meat transaction in time (information within 1 hour after the entry of the information) are uploaded to the city through the management of the slaughterhouse. Platform, and retained in the retroactive subsystem for more than 2 years.

(5) data collection content (details and explanations see annex).

1. Basic information of slaughtering plant.

Enterprise code, business name, industrial and commercial registration certificate number, under the administrative divisions and code (to the county level), the record date, legal representative, business address, telephone, fax.

2. Entrance operator (owner, buyer) basic information.

Record the name of the business, the date of filing, the legal representative (referring to the enterprise), the mobile phone number, the information update, the name of the operator, the name of the operator, the name of the businessman, date.

3. Raw pig information.

The name of the slaughtering enterprise, the name of the slaughtering enterprise, the date of entering the factory, the code of the owner, the name of the owner, the quarantine number of the pig production, the quantity of the quarantine certificate, the purchase price, the actual number and weight of the approach, the number of road visits, the quarantine results, Origin name, farm name, transport license plate number.
4. Slaughter and quarantine inspection information.

The name of the slaughtering enterprise, the name of the slaughtering enterprise, the name of the owner, the number of the quarantine number of the pig, the number of samples, the sampling number, the inspector, the sampling date, the positive number of the animal product, the quarantine certificate of the animal product inspection certificate.

5. Slaughterhouse meat trade information.

The name of the slaughtering enterprise, the date of the transaction, the owner's code, the owner's name, the buyer's code, the buyer's name, the animal product quarantine certificate number, the meat quality inspection certificate, the product code, the product name, weight, Transaction document number.

Third, the wholesale market (distribution center) the basic requirements

(1) The general requirements.

Through the establishment of covering meat into the field, testing and trading and other key aspects of the entire process of information management, to pork wholesale (distribution) information traceability requirements. To slaughtering plant transaction certificate, meat and vegetable circulation service card for the basis of meat to the wholesale market transaction certificate, meat and vegetable circulation service card for the meat flow based on (card counterparts) to ensure that the source information and flow information associated with, On the pig slaughtering enterprises, the owner, the next retail booth business households. In the wholesale market within the venue trading stalls, must be connected with the wholesale transaction information, the use of label electronic scales to print retail vouchers.

(2) Basic management.

The establishment of internal network, configuration and the wholesale market to adapt to the hardware equipment, install the wholesale link tracing subsystem, through the Internet or telecommunications network and urban management platform to connect. Implement full-time management personnel, daily management of the tracing subsystem. Managers must have the basic knowledge of the computer, familiar with the wholesale business processes, skilled application of traceability subsystem to ensure long-term operation. Large and medium-sized wholesale market (on the wholesale volume of more than 500) to implement electronic settlement, configuration suitable for electronic settlement of the relevant equipment.

(3) Retrospective management.

(Or animal product quarantine certificate and meat quality inspection certificate), meat and vegetable circulation service card (wholesaler) access, with the wholesale market transaction certificate, meat and vegetable circulation service card (retailer) Quasi-out To ensure that the source of meat information to match the flow of meat information, the upper reaches of the meat source information docking meat wholesale flow information, wholesale information docking retail terminal information, to achieve information interlocking traceability requirements.
(4) business process management.

1. Entry operators (wholesalers, retailers) for the record.

The main body of the transaction must be valid identity documents, business license, and provide a copy of the corresponding, to the wholesale market for the record. By the wholesale market registration operator basic information, and write the meat and vegetable circulation service card, issued to the operator. The implementation of card management, no card who may not participate in the transaction.


In the meat into the registration office set up by the wholesale market administrator to verify (slaughtering plant transaction certificate) receipt, read the meat and vegetable circulation service card, the information automatically into the retroactive sub-system to complete the system with the batch of meat Matching of product information.

For meat products that have not yet been established for electronic accounts, the goods will be verified by the wholesale market administrator (meat quarantine certificate), and the goods will be entered into the retroactive sub-system according to the agreement. The original documents will be stored in batches. Years or more.

To achieve electronic settlement, the need for each pork weighing weighing, the transaction certificate number (meat quarantine certificate number), wholesalers, meat weight, linked to the number of information related.

3. Meat detection registration management.

In the meat before the meat transactions for meat, clenbuterol and other tests, the test information into the tracing subsystem.


Wholesale market should build electronic settlement system, support a variety of payment methods, while taking the funds settlement and traceability management and other functions. Set up a special registration window for the meat transaction, or use the self-service transaction terminal or the handheld transaction terminal to carry out the transaction information entry, associate the meat source information with the flow information, and transmit the settlement system in real time to realize the capital flow and the information flow , And the relevant information written to the buyer meat and vegetable circulation service card, print the transaction certificate.

5. Data reporting management.

The information of the main body of the business, the meat entry information, the meat detection information, and the meat transaction information (information within 1 hour after the information entry) are listed in the data collection section specified in (5) by the wholesale market. The city traces back to the management platform and remains at least 2 years in the retroactive subsystem.
(5) data collection content (details and explanations see annex).

1. Wholesale market (distribution center) basic information.

Enterprise code, business name, industrial and commercial registration certificate number, under the administrative divisions and code (to the county level), the record date, legal representative, business address, telephone, fax.

2. Entrance operator (wholesaler, retailer) Basic information.

The name of the operator, the name of the operator, the name of the operator, the name of the operator, the registration number or identity number, the nature of the operator, the type of business, the date of filing, the legal representative (referring to the enterprise), the mobile phone number, date.


Wholesale market code, wholesale market name, date of entry, wholesaler code, wholesaler name, transaction certificate number or animal product quarantine certificate number or meat quality inspection certificate number, commodity code, product name, weight, unit price, origin Code, origin name, carrier license plate, supply slaughterhouse or wholesale market code, supply slaughterhouse or wholesale market name.


Wholesale code, wholesale market name, wholesaler code, wholesaler name, transaction certificate number or animal product quarantine certificate number or meat quality inspection certificate number, commodity code, product name, sample number, inspector, date of inspection, Test results.


Wholesaler code, wholesale market name, transaction date, wholesaler code, wholesaler name, retailer code, retailer’s name, transaction certificate number or animal product quarantine certificate number or meat quality inspection certificate number, commodity code, commodity name, weight, unit price, arrival, transaction certificate number.

Fourth, the basic requirements of the retail market

(1) the general requirements.

Through the retail market acceptance of meat imports, and slaughtering enterprises, wholesale market meat and vegetable circulation service card docking in the retail terminal automatically generate purchase information, and with the label electronic scale to achieve information docking, and ultimately through the meat retail certificate output. With the transaction certificate (slaughterhouse or wholesale market), meat and vegetable circulation service card for meat purchase basis, meat source information download label electronic scale as a means to ensure that retail vouchers are traceable.
(2) basic management.

The establishment of internal network, configuration of computers, read and write cards, as well as with the market to adapt to other hardware devices, the installation of retail market tracing subsystem, through the Internet or telecommunications network and urban management platform to connect. Meat sales booth configuration dedicated electronic scales, to achieve electronic scale networking. Implement full-time management staff, responsible for day-to-day management of retroactive subsystems. Managers must have basic knowledge of the computer, familiar with business processes, proficient in using traceability subsystem to ensure long-term operation.

(3) Retrospective management.

With the wholesale market (or slaughterhouse) trading certificate or animal product quarantine certificate and meat quality inspection certificate, meat and vegetable circulation service card access. To ensure that the meat purchase information docking meat retail information.

(4) business process management.

1. Card management.

Retailers in the city of any one slaughterhouse, wholesale market or retail market for the record, the establishment of retail information file, for meat and vegetable circulation service card. The implementation of card management, no card who may not operate.

2. Cable inspection management.

When the meat comes into play, it is checked by the retail market administrator (slaughterhouse or wholesale market transaction certificate).


For the establishment of electronic accounts, read the meat and vegetable circulation service card, the information automatically imported into the retail market tracing subsystem to complete the system with the batch of meat information matching verification. Not established electronic account, by the manual entry, the establishment of electronic accounts account.

4. Data download electronic scales.

Completed into the inspection after registration, will enter the meat varieties, purchase volume, traceability and other information in the sales before the electronic scale.

5. Retail voucher print.

When the meat is sold, the retailer shall print the retail voucher for the consumer, record the name of the market, the stall number, the date, the product name, the trace code, the price, the quantity, the amount and so on.
6. data upload.

(1 hour) to upload the city back to the management platform; after the end of the day after the business, the electronic scale sales data uploaded to the tracing of the sub-track (5) after the completion of the provisions of the data collected in the entry information System, and sales summary information in a timely manner (within 1 hour) upload the city traced back to the management platform. The information remains at least 2 years in the traceback subsystem.

(5) data collection content (details and explanations see annex).

1. Retail market basic information.

Enterprise code, business name, industrial and commercial registration certificate number, under the administrative divisions and code (to the county level), the record date, legal representative, business address, telephone, fax.

2. Entrance operator (retailer) Basic information.

Record the retail market code, the name of the retail market, the operator code, the operator name, business registration certificate number or ID number, the nature of the business, business type, filing date, legal representative (referring to business), mobile phone number, information updates date.


Retail market code, retail market name, date of entry, retailer code, retailer's name, transaction certificate number or animal product quarantine certificate number or meat quality inspection certificate number, commodity code, product name, weight, unit price Cargo slaughterhouse or wholesale market code, supply slaughterhouse or wholesale market name.


Retail market code, retail market name, date of purchase, date of sale, retailer code, retailer’s name, retail booth number, transaction certificate number or animal product quarantine certificate number or meat quality inspection certificate number, product code, trade name, Weight, unit price, retail voucher number.

Fifth, the basic requirements of the supermarket

(1) the general requirements.

Through the improvement of the internal business processes of the supermarket, the development of personalized solutions to enter the confirmation and transaction billing management as the core, intelligent traceability scales or tag electronic scales for the information symmetry control means, in the meat packaging label superimposed on the code, Meat sales can be traced back.
(2) Basic management.

Configuration and the supermarket to adapt to the hardware equipment, installation of the supermarket tracing subsystem, through the Internet or telecommunications network and urban management platform to connect. Equipped with a print trace function electronic scale or modified electronic scale software. Implement full-time management staff, responsible for day-to-day management of retroactive subsystems. Managers must have basic knowledge of the computer, familiar with business processes, proficient in using traceability subsystem to ensure long-term operation.

(3) Retrospective management.

With the wholesale market (or slaughterhouse) trading vouchers or animal products quarantine certificate and meat quality inspection certificate, meat and vegetable circulation service card access, with meat packaging label quasi-out. To ensure that the meat purchase information docking meat packaging label information.

(4) Business process management.

1. Supplier filing.

The meat supplier for the record, the establishment of basic information files, the issue of meat and vegetable circulation service card. The supplier has been filed with other circulation nodes and does not need to re-issue the card.

2. Cable inspection.

When the meat comes into play, it is checked by the supermarket administrator (the slaughterhouse or the wholesale market transaction certificate). After the goods are checked, the meat and vegetable circulation service card is read and the information is imported into the tracing subsystem. Batch identification of meat information.

3. Data transmission electronic scales.

After the completion of the cable inspection, through the network or read the meat and vegetable circulation service card, the meat varieties, weight, transaction certificate number and other information in the packaging, sales before the electronic scale or weighing packaging equipment.

4. Storage management.

According to the meat supplier, date, batch storage, not mixed batch storage.

5. Segmented packaging management.

According to the same supplier of the same batch of meat split packaging, packaging equipment in the weighing can support traceable print, in the original meat packaging label superimposed on the trace code.
6. On-site segment management.

Meat segmentation should be the same supplier of the same batch of meat into the same turnover box, each week on the box has a clear label, a label corresponding to a trace code.


Electronic scale support trace code printing function, through the electronic scale shortcut keys or code input, you can choose to sell varieties, set the sales price and traceability code.

8. Data upload.

By the supermarket is responsible for, (5) provided by the provisions of the data collection of the main business information and approach information in a timely manner (within 1 hour after the entry of information) to upload the city retrospective management platform. The information remains at least 2 years in the traceback subsystem.

(5) data collection content (details and explanations see annex).

1. Supermarket basic information.

Enterprise code, business name, industrial and commercial registration certificate number, under the administrative divisions and code (to the county level), the record date, legal representative, business address, telephone, fax.

2. Supplier basic information.

Record the name of the supermarket, the name of the company, the name of the supplier, the name of the supplier, the registration number or identity number, the type of business, the date of filing, the legal representative (the enterprise), the mobile phone number and the information.


Supermarket code, supermarket name, date of entry, supplier code, supplier name, transaction certificate number or animal product quarantine certificate number or meat quality inspection number, product code, product name, weight, unit price, retail voucher number.

Sixth, the basic requirements of group consumption units.

(1) the general requirements.

Through the group consumption units (large and medium-sized enterprises, schools, hotels, meat products processing plants, etc.) for meat goods to test the goods, and meat and vegetable circulation service card information docking, in the group consumption tracing subsystem automatically generated purchase record information.
(2) Basic management.

Configure the computer, read and write card device and other equipment, installation group consumption link tracing subsystem, through the Internet or telecommunications network and urban management platform to connect. Implement full-time management staff, responsible for day-to-day management of retroactive subsystems. Managers must have basic knowledge of the computer, proficient in using traceability subsystem to ensure long-term operation.

(3) Retrospective management.

With the transaction certificate or retail voucher, meat and vegetable circulation service card access.

(4) Business process management.


Group consumption units should go to the upstream procurement enterprises (slaughter plants, wholesale markets or retail market) for registration, and for meat and vegetable circulation service card, card purchase.

2. Cable inspection.

When the meat comes into play, it will be checked by the enterprise administrator (transaction certificate or retail voucher) inspection, the goods will be read after matching the meat and vegetable circulation service card, the information will be automatically imported into the tracing subsystem, Matching of Meat Information.

3. Data upload.

Upon completion of a batch of meat purchase data entry, within 1 hour will be (5) provided by the data collected in the contents of the data uploaded to the city tracing management platform. Related information is retained in the retroactive subsystem for more than 2 years.

(5) Data collection content (details and explanations see annex).

1. Group consumption unit basic information.

(The district), the date of filing, legal representative, business address, contact telephone, fax, the name of the enterprise, the enterprise name, the enterprise name, the enterprise name, the enterprise name, the business registration certificate number, the administrative division and the code (to the county level).


The name of the consumer, the name of the group, the date of purchase, the supplier's code, the supplier's name, the transaction document number or the retail voucher number, the product code, the product name, the weight, the unit price, the supply market or the slaughterhouse code, the supply market Or slaughterhouse name.

Annex: the details of the distribution of data and detailed description of the distribution node data
Annex

Detailed data and detailed description of each node data collection

First, the slaughterhouse data collection content

Table 1 Basic Information of Slaughterhouse

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enterprise code</td>
<td>Refers to the &quot;meat circulation traceability system coding rules&quot; generated slaughterhouse main body code</td>
</tr>
<tr>
<td>Company Name</td>
<td>Refers to the industrial and commercial administrative departments registered the specific name of the enterprise</td>
</tr>
<tr>
<td>Business registration certificate number</td>
<td>Refers to the slaughterhouse in the industrial and commercial administration registration number</td>
</tr>
<tr>
<td>Under the administrative divisions and code (to the county level)</td>
<td>Refers to the specific name of the place where the slaughterhouse is located (to the county level) and the administrative division code determined according to the &quot;GB / T 2260 Administrative Division Code of the People's Republic of China&quot;</td>
</tr>
<tr>
<td>Filing date</td>
<td>Refers to the slaughtering enterprise in the city retrospective management platform for the record date, the format is yy-mm-dd</td>
</tr>
<tr>
<td>legal representative</td>
<td></td>
</tr>
<tr>
<td>Business Address</td>
<td>Refers to the slaughterhouse in the business activities of the location of the communication address, specific to the house number</td>
</tr>
<tr>
<td>contact number</td>
<td>Refers to the slaughterhouse is mainly responsible for the fixed telephone, mobile phones and other major contact information</td>
</tr>
<tr>
<td>fax</td>
<td>Refers to the slaughterhouse is mainly responsible for the daily reception of fax calls</td>
</tr>
</tbody>
</table>
### Table 2 slaughterhouse approach operators (owner, buyer) basic information

<table>
<thead>
<tr>
<th><strong>Specific indicators</strong></th>
<th><strong>Indicator description</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Record slaughterhouse code</td>
<td>Refers to the entry operator to record the slaughterhouse code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Record slaughterhouse name</td>
<td>Refers to the name of the slaughterhouse for the issuer</td>
</tr>
<tr>
<td>Operator code</td>
<td>Refers to the owner in the slaughterhouse engaged in trading activities of the main body code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Operator name</td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce, self-employed refers to the name on the ID card</td>
</tr>
<tr>
<td>Business registration certificate number or ID number</td>
<td>Enterprise legal person refers to the number registered in the industrial and commercial administration department, the individual user refers to the identity card number</td>
</tr>
<tr>
<td>The nature of the operator</td>
<td>Means that the operator is a corporate or self-employed</td>
</tr>
<tr>
<td>Business type</td>
<td>Distribution wholesalers, meat wholesalers, meat retailers, distribution companies, and other types</td>
</tr>
<tr>
<td>Filing date</td>
<td>Refers to the operator in the circulation node filing date, the format is yy-mm-dd</td>
</tr>
<tr>
<td>Legal representative (referring to enterprise) cellphone number</td>
<td>Refers to the operator often use, and can contact the phone number at any time</td>
</tr>
<tr>
<td>Information update date</td>
<td>Refers to the date the last operator updates the record date, in the format yy-mm-dd</td>
</tr>
<tr>
<td><strong>Specific indicators</strong></td>
<td><strong>Indicator description</strong></td>
</tr>
<tr>
<td>----------------------------------------------</td>
<td>-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Slaughterhouse code</td>
<td>Refers to the pig slaughter into the slaughterhouse code, according to &quot;meat circulation traceability system coding rules&quot; implementation</td>
</tr>
<tr>
<td>Slaughterhouse name</td>
<td>Refers to the name of the slaughterhouse where the pig enters</td>
</tr>
<tr>
<td>Enter the date</td>
<td>Refers to the specific date of the live pig into the slaughterhouse in the format yy-mm-dd</td>
</tr>
<tr>
<td>Shipper code</td>
<td>Refers to the main code of the operator who is the owner of the farmer, and executes it according to the &quot;meat circulation traceability system coding rule&quot;</td>
</tr>
<tr>
<td>Shipper name</td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce; individual name refers to the identity card name</td>
</tr>
<tr>
<td>Raw pig sanitation certificate number</td>
<td>Refers to the hog origin of the official quarantine agencies issued by the number of pig production quarantine certificate, usually in the first establishment of electronic accounts as a batch number</td>
</tr>
<tr>
<td>Number of quarantine numbers</td>
<td>Refers to the number of live pigs (unit: head)</td>
</tr>
<tr>
<td>Purchase price</td>
<td>Refers to the entry price of live pig (unit: yuan / kg)</td>
</tr>
<tr>
<td>Actual approach quantity and weight</td>
<td>Refers to the actual number of live pigs (unit: head) and weight (unit: kg) of the same live pig sanitation certificate as determined by the slaughterhouse manager;</td>
</tr>
<tr>
<td>Number of road passes</td>
<td>Refers to the number of deaths (in units of head) of live pigs on the basis of a live pig's quarantine certificate,</td>
</tr>
<tr>
<td>Quarantine results</td>
<td>Refers to the quarantine officers on the results of live pig quarantine</td>
</tr>
<tr>
<td>Origin code</td>
<td>Refers to the administrative division code of the pig growing area (to the county level), according to &quot;GB / T 2260 administrative division code of the People's Republic of China&quot;</td>
</tr>
<tr>
<td>Place of origin</td>
<td>Refers to the specific name of the pig growing area (to the county level), according to &quot;GB / T 2260 administrative division code of the People's Republic of China&quot;</td>
</tr>
<tr>
<td>Farm name</td>
<td>Refers to the pig farm in the industrial and commercial administrative departments registered the specific name, if it is self-employed as the identity card on the name</td>
</tr>
<tr>
<td>Transport license plate number</td>
<td>Refers to the transport vehicle pig brand</td>
</tr>
</tbody>
</table>
Table 4 Slaughterhouse slaughter and quarantine inspection information

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slaughterhouse code</td>
<td>Refers to the code of the slaughterhouse for quarantine inspection of live pigs, according to the &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Slaughterhouse name</td>
<td>Refers to the name of the slaughterhouse for quarantine inspection of live pigs</td>
</tr>
<tr>
<td>Shipper code</td>
<td>Refers to the subject code of the pig owner who is sampled, according to the &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Shipper name</td>
<td>Enterprise legal person refers to the name registered in the administrative department of industry and commerce; individual name refers to the identity card on the name</td>
</tr>
<tr>
<td>Raw pig sanitation certificate number</td>
<td>Means the number of the quarantine certificate issued by the official quarantine office of the pig producing area</td>
</tr>
<tr>
<td>Head count</td>
<td>Refers to the number of piglets (the unit: the head) marked on the quarantine certificate</td>
</tr>
<tr>
<td>Number of sampling heads</td>
<td>Refers to the number of pigs sampled at the time of quarantine inspection of live pigs (Unit: head)</td>
</tr>
<tr>
<td>Sampling sample number</td>
<td>Refers to the collection of samples for the quarantine of the code, compiled by the slaughterhouse</td>
</tr>
<tr>
<td>Inspectors</td>
<td>Refers to the slaughterhouse on the prospective pigs for quarantine inspection test staff</td>
</tr>
<tr>
<td>Sampling date</td>
<td>Refers to the date of collection of samples, the format is yy-mm-dd</td>
</tr>
<tr>
<td>Positive head number</td>
<td>Refers to the quarantine test results were positive pigs (unit: head)</td>
</tr>
<tr>
<td>Animal product quarantine certificate number</td>
<td>Refers to the slaughterhouse official quarantine agencies issued after the quarantine of the meat quarantine certificate number</td>
</tr>
<tr>
<td>Meat quality inspection number</td>
<td>Refers to the factory meat quality inspection departments issued by the meat quality inspection certificate number</td>
</tr>
<tr>
<td><strong>Specific indicators</strong></td>
<td><strong>Indicator description</strong></td>
</tr>
<tr>
<td>--------------------------</td>
<td>---------------------------</td>
</tr>
<tr>
<td>Slaughterhouse code</td>
<td>Refers to the production of meat trading slaughterhouse code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Slaughterhouse name</td>
<td>Refers to the name of the slaughterhouse where the meat trade takes place</td>
</tr>
<tr>
<td>transaction date</td>
<td>Refers to the date of the meat trade, in the form yy-mm-dd</td>
</tr>
<tr>
<td>Shipper code</td>
<td>Refers to the owner of the sale of meat products, according to the &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Shipper name</td>
<td>Enterprise legal person refers to the name registered in the administrative department of industry and commerce; individual name refers to the identity card on the name</td>
</tr>
<tr>
<td>Buyer code</td>
<td>Refers to the purchase of meat business operator code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Buyer name</td>
<td>Enterprise legal person refers to the name registered in the administrative department of industry and commerce; individual name refers to the identity card on the name</td>
</tr>
<tr>
<td>Animal product quarantine certificate number</td>
<td>Refers to the slaughterhouse factory official quarantine agencies issued animal product quarantine certificate number</td>
</tr>
<tr>
<td>Meat quality inspection number</td>
<td>Refers to the factory meat quality inspection departments issued by the meat quality inspection certificate number</td>
</tr>
<tr>
<td>Commodity code</td>
<td>Refers to the purchaser of the procurement of meat varieties of the code, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>product name</td>
<td>Refers to the purchaser of the specific name of the purchase of meat, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>weight</td>
<td>Refers to the weight of the transaction between the buyers and sellers (Unit: kg)</td>
</tr>
<tr>
<td>unit price</td>
<td>Refers to the price of the goods traded on both sides (unit: yuan / kg)</td>
</tr>
<tr>
<td>To arrive</td>
<td>Refers to the buyer to purchase meat specific flow address (including wholesale, retail market, supermarket and other names and specific locations)</td>
</tr>
<tr>
<td>Transaction document number</td>
<td>Refers to the slaughterhouse for the buyer issued by the transaction certificate on the trace code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
</tbody>
</table>
Second, the wholesale market data collection content

Table 6 Wholesale market (distribution center) Basic information

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enterprise code</td>
<td>Refers to the &quot;meat circulation traceability system coding rules&quot; generated by the wholesale market main body code</td>
</tr>
<tr>
<td>Company Name</td>
<td>Refers to the wholesale market in the industrial and commercial administrative departments registered the specific name</td>
</tr>
<tr>
<td>Business registration certificate number</td>
<td>Refers to the wholesale market in the industrial and commercial administration registration number</td>
</tr>
<tr>
<td>Under the administrative divisions and code (to the county level)</td>
<td>Refers to the specific name of the location of the wholesale market place of business (to the county level) and the administrative division code determined according to the &quot;GB / T 2260 Administrative Division Code of the People’s Republic of China&quot;</td>
</tr>
<tr>
<td>Filing date</td>
<td>Refers to the wholesale market in the city retrospective management platform for the date of the record, the format is yy-mm-dd</td>
</tr>
<tr>
<td>legal representative</td>
<td></td>
</tr>
<tr>
<td>Business Address</td>
<td>Refers to the wholesale market in the business activities of the location of the communication address, specifically to the house number</td>
</tr>
<tr>
<td>contact number</td>
<td>Refers to the wholesale market is mainly responsible for the fixed telephone, mobile phone and other major contact information</td>
</tr>
<tr>
<td>fax</td>
<td>Refers to the wholesale market is mainly responsible for the daily reception of fax calls</td>
</tr>
</tbody>
</table>
### Table 7 wholesale market entry operators (wholesalers, retailers) basic information

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Record the wholesale market code</td>
<td>Refers to the entry market operators to record the wholesale market code, according to &quot;meat circulation traceability system coding rules&quot; implementation.</td>
</tr>
<tr>
<td>Record wholesale market name</td>
<td>The name of the wholesale market for the issuer.</td>
</tr>
<tr>
<td>Operator code</td>
<td>Refers to the wholesale market in the wholesale market wholesalers, retailers, the main code, according to &quot;meat circulation traceability system coding rules&quot;.</td>
</tr>
<tr>
<td>Operator name</td>
<td>An enterprise legal person refers to the name registered in the administrative department for industry and commerce; the individual user refers to the name on the resident identity card.</td>
</tr>
<tr>
<td>Business registration certificate number or ID number</td>
<td>Enterprise legal person refers to the registration number in the administrative department for industry and commerce; individual refers to the identity card number.</td>
</tr>
<tr>
<td>The nature of the operator</td>
<td>Means that the operator is a corporate or self-employed.</td>
</tr>
<tr>
<td>Business type</td>
<td>Distribution wholesalers, meat wholesalers, meat retailers, distribution companies, and other types.</td>
</tr>
<tr>
<td>Filing date</td>
<td>Refers to the operator in the circulation node filing date, the format is yy-mm-dd.</td>
</tr>
<tr>
<td>Legal representative (referring to enterprise)</td>
<td></td>
</tr>
<tr>
<td>cellphone number</td>
<td>Refers to the operator often used, and can contact the phone number at any time.</td>
</tr>
<tr>
<td>Information update date</td>
<td>Refers to the operator in the circulation node last update the record date, the format is yy-mm-dd.</td>
</tr>
</tbody>
</table>
Table 8 Information on meat market entry in wholesale market

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wholesale market code</td>
<td>Refers to the meat into the wholesale market code, according to &quot;meat circulation traceability system coding rules&quot; implementation</td>
</tr>
<tr>
<td>Wholesale market name</td>
<td>Refers to the name of the wholesale market for meat entering</td>
</tr>
<tr>
<td>Date of entry</td>
<td>Refers to the specific date of the meat entering the wholesale market in the format yy-mm-dd</td>
</tr>
<tr>
<td>Wholesaler code</td>
<td>Refers to the purchase of meat in the wholesale market sales of the main code of the wholesalers, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Wholesaler name</td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce; individual name refers to the identity card name</td>
</tr>
<tr>
<td>Transaction certificate number or animal product quarantine certificate number or meat quality inspection certificate number</td>
<td>Transaction certificate number refers to the batch of meat from the slaughterhouse or on the link in the wholesale market to bring the transaction code on the trace code; animal product quarantine certificate number slaughtering factory official quarantine agencies issued animal products quarantine certificate Number; meat quality inspection certificate number refers to the factory meat quality inspection department issued by the meat quality inspection certificate number. In the upper reaches of the establishment of the electronic account of the meat, only to collect the transaction certificate number; in the upper reaches of the establishment of electronic accounts are not established meat, the general collection of animal products quarantine certificate number or meat quality inspection certificate number, the establishment of electronic accounting. And one of the certificate number as a batch number</td>
</tr>
<tr>
<td>Commodity code</td>
<td>Refers to the wholesaler purchase of meat varieties of the code, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>product name</td>
<td>Refers to the wholesaler purchase of meat specific name, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>weight</td>
<td>Refers to the weight of the meat purchased by the wholesaler (unit: kg)</td>
</tr>
<tr>
<td>unit price</td>
<td>Refers to the price of the meat purchased by the wholesaler (unit: yuan / kg)</td>
</tr>
<tr>
<td>Origin code</td>
<td>Refers to the pig area (to the county level) administrative division code, according to &quot;GB / T 2260 People's Republic of China administrative division code&quot; implementation, in the upper reaches</td>
</tr>
<tr>
<td><strong>Place of origin</strong></td>
<td>Refers to the specific name of the pig production (to the county level), according to &quot;GB / T 2260 administrative division code of the People's Republic of China&quot; implementation, in the upper reaches of the establishment of electronic accounts do not need this information</td>
</tr>
<tr>
<td>---------------------</td>
<td>------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td><strong>Transport license plate number</strong></td>
<td>Refers to the carriage of goods into the vehicle license plate number</td>
</tr>
<tr>
<td><strong>Supply slaughterhouse or wholesale market</strong></td>
<td>Refers to the wholesalers to purchase meat from the slaughterhouse or on the link in the wholesale market, the main code, according to “meat circulation traceability system coding rules”</td>
</tr>
<tr>
<td><strong>Supply slaughterhouse or wholesale market name</strong></td>
<td>Refers to the wholesalers to purchase meat for the slaughterhouse or the last link to the specific name of the wholesale market</td>
</tr>
<tr>
<td>Specific indicators</td>
<td>Indicator description</td>
</tr>
<tr>
<td>-------------------------------------------------------</td>
<td>------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Wholesale market code</td>
<td>Refers to the entry of meat for quarantine inspection of the wholesale market code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Wholesale market name</td>
<td>Refers to the name of the wholesale market for quarantine inspection of incoming meat</td>
</tr>
<tr>
<td>Wholesaler code</td>
<td>Refers to the meat code of the wholesalers of the main code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Wholesaler name</td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce, the individual's name on the identity card</td>
</tr>
<tr>
<td>Transaction certificate number or animal product quarantine certificate number or meat quality inspection certificate number</td>
<td>Same as table 8</td>
</tr>
<tr>
<td>Commodity code</td>
<td>Refers to the sampling of meat samples, refer to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>product name</td>
<td>Refers to the specific name of the meat was sampled, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>Sample No</td>
<td>Refers to the detection of personnel to extract samples of meat samples, compiled by the wholesale market</td>
</tr>
<tr>
<td>inspector</td>
<td>Refers to the wholesale market for the detection of meat into the staff</td>
</tr>
<tr>
<td>Detection date</td>
<td>Refers to the wholesale market for the appearance of meat sampling the specific date, the format is yy-mm-dd</td>
</tr>
<tr>
<td>Test results</td>
<td>Refers to the wholesale market inspectors on the sampling of meat test results, generally qualified or failed</td>
</tr>
<tr>
<td>Specific indicators</td>
<td>Specific indicators of indicators</td>
</tr>
<tr>
<td>------------------------------------------------</td>
<td>-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Wholesale market code</td>
<td>Wholesale market code refers to the production of meat market transactions of the wholesale market, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Wholesale market name</td>
<td>The name of the wholesale market is the name of the wholesale market where the meat trade takes place</td>
</tr>
<tr>
<td>Transaction date</td>
<td>The date of the transaction is the date on which the meat is sold to the purchaser in the wholesale market in the form yy-mm-dd</td>
</tr>
<tr>
<td>Wholesaler code</td>
<td>Wholesaler code refers to the sale of meat wholesalers of the main code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Wholesaler name</td>
<td>Name of the wholesaler Enterprise legal person refers to the name registered in the administrative department for industry and commerce, the individual's name on the identity card</td>
</tr>
<tr>
<td>Retailer code</td>
<td>The retailer code refers to the main code of the buyer who purchases the meat at the wholesaler, according to the &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Retailer name</td>
<td>Name of retailer Enterprise legal person refers to the name registered in the administrative department for industry and commerce, individual name refers to the name on the ID card</td>
</tr>
<tr>
<td>Transaction certificate number or animal product quarantine certificate number or meat quality inspection certificate number</td>
<td>the table 8</td>
</tr>
<tr>
<td>Commodity code</td>
<td>Commodity code refers to the retailer procurement of meat varieties of the code, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>Product name</td>
<td>Product name refers to the retailer to purchase the specific name of the meat, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>Weight</td>
<td>Weight refers to the weight of the meat sold by both parties (unit: kg)</td>
</tr>
<tr>
<td>Unit price</td>
<td>Price refers to the price of meat and goods traded on both sides (unit: yuan / kg)</td>
</tr>
<tr>
<td>To arrive</td>
<td>Arrived at the retailer to purchase the specific flow of meat to the address (including the retail market, supermarkets and other names and specific locations)</td>
</tr>
<tr>
<td>Transaction document number</td>
<td>Transaction certificate refers to the wholesale market for retailers issued by the transaction certificate on the trace code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
</tbody>
</table>

Table 10 Wholesale Market Meat Trading Information
Third, the retail market data collection content

Table 11 Retail market basic information

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enterprise code</td>
<td>Refers to the &quot;meat market circulation traceability system coding rules&quot; generated by the retail market main body code</td>
</tr>
<tr>
<td>Company Name</td>
<td>Refers to the retail market in the industrial and commercial administrative departments registered the specific name of the enterprise</td>
</tr>
<tr>
<td>Business registration certificate number</td>
<td>Refers to the retail market in the industrial and commercial administration registration number generated when the registration</td>
</tr>
<tr>
<td>Under the administrative divisions and code (to the county level)</td>
<td>Refers to the specific name of the location of the retail market place of business (to the county level) and the administrative division code determined according to the &quot;GB / T 2260 Administrative Division Code of the People's Republic of China&quot;</td>
</tr>
<tr>
<td>Filing date</td>
<td>Refers to the retail market in the city retrospective management platform for the date of the record, the format is yy-mm-dd</td>
</tr>
<tr>
<td>legal representative</td>
<td>Refers to the business address of the business in which the business address, specific to the house number</td>
</tr>
<tr>
<td>Business Address</td>
<td>Refers to the main person in charge of fixed telephone, mobile phone and other major contact information</td>
</tr>
<tr>
<td>contact number</td>
<td>Refers to the main person in charge of the daily reception of</td>
</tr>
<tr>
<td>fax</td>
<td>fax calls</td>
</tr>
</tbody>
</table>
Table 12 Retail Market Entry Operator (Retailer) Basic Information

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Retail market code</td>
<td>Refers to the entry market operators to record the retail market code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Retail market name</td>
<td>Refers to the name of the retail market for the issuer</td>
</tr>
<tr>
<td>Operator code</td>
<td>Refers to the retail market in the meat sales activities of the retail sales of the main code</td>
</tr>
<tr>
<td>Operator name</td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce, individual name refers to the resident identity card name</td>
</tr>
<tr>
<td>Business registration certificate number or ID number</td>
<td>The enterprise refers to the number registered in the administrative department for industry and commerce, the individual user refers to the identity card number</td>
</tr>
<tr>
<td>The nature of the operator</td>
<td>Means that the operator is a corporate or self-employed</td>
</tr>
<tr>
<td>Business type</td>
<td>Distribution wholesalers, meat wholesalers, meat retailers, distribution companies, and other types</td>
</tr>
<tr>
<td>Filing date</td>
<td>Refers to the retailer in the circulation node for the record date, the format is yy-mm-dd</td>
</tr>
<tr>
<td>Legal representative (referring to enterprise)</td>
<td></td>
</tr>
<tr>
<td>cellphone number</td>
<td>Refers to the retailers often use, and can contact the mobile phone at any time</td>
</tr>
<tr>
<td>Information update date</td>
<td>Refers to the date the retailer last updated the filing date in the format yy-mm-dd</td>
</tr>
</tbody>
</table>
### Table 13 Retail Market Meat Entry Information

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Retail market code</td>
<td>Refers to the meat market into the retail market code, according to &quot;meat circulation traceability system coding rules&quot; implementation</td>
</tr>
<tr>
<td>Retail market name</td>
<td>Refers to the name of the retail market for meat entering</td>
</tr>
<tr>
<td>Date of entry</td>
<td>Refers to the date of entry of meat into the retail market in the form yy-mm-dd</td>
</tr>
<tr>
<td>Retailer code</td>
<td>Refers to the purchase of the meat of the retailer's main code, according to &quot;meat and vegetable circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Retailer name</td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce, the individual name refers to the identity card name</td>
</tr>
<tr>
<td>Transaction certificate number or animal product</td>
<td>Transaction certificate number refers to the batch of meat from the slaughterhouse or on the link in the wholesale market to bring the transaction code on the trace code; animal product quarantine certificate number slaughtering factory official quarantine agencies issued animal products quarantine certificate Number; meat quality inspection certificate number refers to the factory meat quality inspection department issued by the meat quality inspection certificate number. In the upper reaches of the establishment of the electronic account of the meat, only to collect the transaction certificate number; in the upper reaches of the establishment of electronic accounts are not established meat, the general collection of animal products quarantine certificate number or meat quality inspection certificate number, the establishment of electronic accounting, And one of the certificate number as a batch number</td>
</tr>
<tr>
<td>commodity code</td>
<td>Refers to the retailer purchased the variety of meat products, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>product name</td>
<td>Refers to the retailer purchased the specific name of the meat, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>weight</td>
<td>Refers to the weight of the meat purchased by the retailer (unit: kg)</td>
</tr>
<tr>
<td>unit price</td>
<td>Refers to the price of the meat purchased by the retailer (unit: yuan / kg)</td>
</tr>
</tbody>
</table>
### Table 14 Summary of sales of meat in the retail market

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supply slaughterhouse or wholesale market</td>
<td>Refers to the retailer to purchase meat from the slaughterhouse or the last link wholesale market, the main code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Supply slaughterhouse or wholesale market name</td>
<td>Refers to the wholesalers to purchase meat from the slaughterhouse or on the link of the specific name of the wholesale market, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Retail market code</td>
<td>Refers to the retail market in which the retailer is engaged in the retail trade, according to the &quot;meat and vegetable circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Retail market name</td>
<td>Refers to the name of the retail market where the retailer is engaged in retail transactions</td>
</tr>
<tr>
<td>Date of purchase</td>
<td>Refers to the date of entry of meat into the retail market in the form yy-mm-dd</td>
</tr>
<tr>
<td>Sales date</td>
<td>Refers to the specific date in which the meat is sold to the consumer in the retail market in the form yy-mm-dd</td>
</tr>
<tr>
<td>Retailer code</td>
<td>Refers to the specific sales of meat retailers of the main code, according to &quot;meat and vegetable circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Retailer name</td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce, the individual name refers to the identity card name</td>
</tr>
<tr>
<td>Retail booth number</td>
<td>Refers to the number of the stall sold by the retailer</td>
</tr>
<tr>
<td>Transaction certificate number or animal product quarantine certificate number or meat quality inspection certificate number</td>
<td>Same as table 13</td>
</tr>
<tr>
<td>Commodity code</td>
<td>Refers to the retailer sales of meat varieties of the code, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>Product name</td>
<td>Refers to the retailer to sell the specific name of meat, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>Weight</td>
<td>Refers to the weight of the meat sold by the retailer (unit: kg)</td>
</tr>
<tr>
<td>Unit price</td>
<td>Refers to the price of the meat sold by the retailer (unit: yuan / kg)</td>
</tr>
<tr>
<td>Retail voucher number</td>
<td>Retailers issued by the consumer on the retail certificate on the trace code, generally follow the transaction certificate number</td>
</tr>
</tbody>
</table>
Fourth, the supermarket data collection content

Table 15 Supermarket basic information

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enterprise code</td>
<td>Refers to the &quot;meat circulation traceability system coding rules&quot; generated by the supermarket main code</td>
</tr>
<tr>
<td>Company Name</td>
<td>Refers to the supermarket in the industrial and commercial administrative departments registered the specific name of the enterprise</td>
</tr>
<tr>
<td>Business registration certificate number</td>
<td>Refers to the supermarket in the industrial and commercial administrative registration number generated when the registration</td>
</tr>
<tr>
<td>Under the administrative divisions and code (to the county level)</td>
<td>Refers to the specific name of the place where the supermarket place of business is located (to the county level) and the administrative division code determined according to the &quot;GB / T 2260 Administrative Division Code of the People's Republic of China&quot;</td>
</tr>
<tr>
<td>Filing date</td>
<td>Refers to the date of the supermarket in the city retrospective management platform for the record, the format is yy-mm-dd</td>
</tr>
<tr>
<td>legal representative</td>
<td></td>
</tr>
<tr>
<td>Business Address</td>
<td>Refers to the business address of the business in which the business address, specific to the house number</td>
</tr>
<tr>
<td>contact number</td>
<td>Refers to the main person in charge of fixed telephone, mobile phone and other major contact information</td>
</tr>
<tr>
<td>fax</td>
<td>Refers to the main person in charge of the daily reception of fax calls</td>
</tr>
</tbody>
</table>
### Table 16 supermarket meat supplier basic information

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Record the supermarket code</td>
<td>Refers to the supermarkets engaged in the sale of business operators to record the issuance of the supermarket code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Record the name of the supermarket</td>
<td>Refers to the supermarket to enter the sale of business operators to record the name of the supermarket</td>
</tr>
<tr>
<td>Supplier code</td>
<td>The main code of the operator who directs the supply of meat to the supermarket is executed according to the Rules for the Classification of Meat Vegetable Circulation Traceability System</td>
</tr>
<tr>
<td>Supplier name</td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce, the individual name refers to the identity card name</td>
</tr>
<tr>
<td>Business registration certificate number or ID number</td>
<td>Enterprise legal person refers to the registration number in the industrial and commercial administration department, the individual user refers to the identity card number</td>
</tr>
<tr>
<td>Business type</td>
<td>Distribution wholesalers, meat wholesalers, meat retailers, distribution companies, and other types</td>
</tr>
<tr>
<td>Filing date</td>
<td>Refers to the date the supplier is filing at the circulation node in the format yy-mm-dd</td>
</tr>
<tr>
<td>Legal representative (referring to enterprise)</td>
<td></td>
</tr>
<tr>
<td>cellphone number</td>
<td>Refers to the regular use of the supplier, and can contact the mobile phone at any time</td>
</tr>
<tr>
<td>Information update date</td>
<td>Refers to the date on which the supplier last updated the record material</td>
</tr>
</tbody>
</table>
Table 17 supermarket meat entry information

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supermarket code</td>
<td>Refers to the supermarket into the supermarket goods transactions, according to the &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Supermarket name</td>
<td>Refers to the name of the supermarket that entered the supermarket</td>
</tr>
<tr>
<td>Date of entry</td>
<td>Refers to the date of the meat into the supermarket, the format is yy-mm-dd</td>
</tr>
<tr>
<td>Supplier code</td>
<td>The main code of the operator who directs the supply of meat to the supermarket is executed according to the Rules for the Classification of Meat Vegetable Circulation Traceability System</td>
</tr>
<tr>
<td>Supplier name</td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce, the individual name refers to the identity card name</td>
</tr>
<tr>
<td>Transaction certificate number or animal product</td>
<td>Transaction certificate number refers to the batch of meat from the slaughterhouse or on the link in the wholesale market to bring the transaction code on the trace code; animal product quarantine certificate number slaughtering factory official quarantine agencies issued animal products quarantine certificate Number; meat quality inspection certificate number refers to the factory meat quality inspection department issued by the meat quality inspection certificate number. In the upper reaches of the establishment of the electronic account of the meat, only to collect the transaction certificate number; in the upper reaches of the establishment of electronic accounts are not established meat, the general collection of animal products quarantine certificate number or meat quality inspection certificate number, the establishment of electronic accounting, And one of the certificate number as a batch number</td>
</tr>
<tr>
<td>quarantine certificate number or meat quality inspection certificate number</td>
<td></td>
</tr>
<tr>
<td>Commodity code</td>
<td>Refers to the supplier to the supermarket supply of meat varieties of the code, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>product name</td>
<td>Refers to the supplier to the supermarket supply of meat specific name, with reference to &quot;GB / T...&quot;</td>
</tr>
</tbody>
</table>


Fifth, the group consumption unit data collection content

<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filing node enterprise code</td>
<td>Refers to the group of consumer units to record the node of the enterprise code, according to &quot;meat circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Filing node enterprise name</td>
<td>Refers to the group of consumer units to record the node of the enterprise code</td>
</tr>
<tr>
<td>Enterprise code</td>
<td>Refers to the &quot;meat flow through the traceability system coding rules&quot; generated group consumption unit main code</td>
</tr>
<tr>
<td>Company Name</td>
<td>Refers to the group of consumer units in the industrial and commercial administrative departments registered the specific name of the enterprise</td>
</tr>
<tr>
<td>Business registration certificate number</td>
<td>The enterprise refers to the number registered in the administrative department for industry and commerce</td>
</tr>
<tr>
<td>Under the administrative divisions and code (to the county level)</td>
<td>Refers to the specific name of the place where the consumer unit is located (to the county level) and the administrative division code determined according to the &quot;GB / T 2260 Administrative Division Code of the People's Republic of China&quot;</td>
</tr>
<tr>
<td>Filing date</td>
<td>Refers to the group consumption units in the city retrospective management platform for the date of the record, the format is yy-mm-dd</td>
</tr>
<tr>
<td>Legal representative</td>
<td></td>
</tr>
<tr>
<td>Business Address</td>
<td>Refers to the group consumption units engaged in business activities where the address of the address, specifically to the house number</td>
</tr>
<tr>
<td>Contact number</td>
<td>Refers to the main person in charge of fixed telephone, mobile phone and other major contact information</td>
</tr>
</tbody>
</table>

Table 18 Group Consumers Basic information
<table>
<thead>
<tr>
<th>Specific indicators</th>
<th>Indicator description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Group consumption unit code</td>
<td>Refers to the purchase of meat into the consumer groups of the code, according to &quot;meat and vegetable circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td>Group consumption unit name</td>
<td>Refers to the name of the consumer unit of the meat purchased</td>
</tr>
<tr>
<td>Date of purchase</td>
<td>Refers to the group consumption units in the upstream link (slaughterhouse, wholesale market, retail market, etc.) to purchase meat specific date, the format is yy-mm-dd</td>
</tr>
<tr>
<td>Supplier code</td>
<td>Refers to the main body code of the operator who is supplied to the consumer unit of the group and executes it according to the Rules for the Classification of Meat Vegetable Circulation Traceability System</td>
</tr>
<tr>
<td>Supplier name</td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce, the individual name refers to the identity card name</td>
</tr>
<tr>
<td>Transaction document number or retail voucher number</td>
<td>The transaction voucher refers to the tracing code on the transaction vouchers obtained when the group consumes the unit at the slaughterhouse or the wholesale market. The retail voucher number refers to the tracing code of the retail vouchers obtained when the group consumes the meat in the retail market. According to the &quot;meat circulation traceability system coding rules&quot; implementation</td>
</tr>
<tr>
<td>Commodity code</td>
<td>Refers to the group consumption unit procurement of meat varieties of the code, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td>product name</td>
<td>Refers to the group of consumer units to purchase the specific name of meat, with reference to &quot;GB / T 7635.1-2002 national major product classification and code Part 1: transportable products&quot; implementation</td>
</tr>
<tr>
<td><strong>weight</strong></td>
<td>Refers to the amount of meat purchased by the unit consumer unit (unit: kg)</td>
</tr>
<tr>
<td><strong>unit price</strong></td>
<td>Refers to the group consumer units purchase the day the price of meat (unit: yuan / kg)</td>
</tr>
<tr>
<td><strong>Supply market or slaughterhouse code</strong></td>
<td>Refers to the group of consumer units to purchase meat wholesale market, retail market or slaughterhouse of the main code, according to &quot;meat and vegetable circulation traceability system coding rules&quot;</td>
</tr>
<tr>
<td><strong>Supply market or slaughterhouse name</strong></td>
<td>Enterprise legal person refers to the name registered in the administrative department for industry and commerce, the individual name refers to the identity card name</td>
</tr>
</tbody>
</table>