

附件

保加利亚去壳葵花籽企业注册登记审核要求

Bulgarian shell Sunflower Seed Enterprise registration Audit requirements

1 基本情况 Basic information

企业应当获得所在国家和地区生产经营许可，并提供自审核之日起前3年(成立不足3年的，提供自企业成立以来的信息)生产经营信息，包括生产能力，每年实际产量(按品种统计)、出口量(如有按品种和国家统计)等。

The enterprise shall obtain the production and operation license of the country and region in which it is located and provide the production and operation information, including production capacity, annual actual output (by variety statistics), export volume (if available by variety and national statistics), 3 years before the date of the audit (which has been established for less than 3 years).

2 质量管理体系 2 Quality Management System

2.1 管理制度 2.1 Management System

企业应当建立涵盖但不限于植物检疫防控、食品安全管理、人员管理、化学品使用、原料验收、仓储管理、成品出口检验、不合格品召回、溯源管理等方面的管理制度文件。

Enterprises shall establish management system documents covering,

but not limited to, phytosanitary prevention and control, food safety management, personnel management, use of chemicals, acceptance of raw materials, warehousing management, export inspection of finished products, recall of nonconforming products, traceability management, etc.

2.2 管理组织机构 2.2 Management of organizational bodies

检查企业应当设立负责植物卫生、食品安全管理的部门或岗位，并配备具有植物卫生、食品安全相关专业背景的管理人员。

Inspection enterprises shall set up departments or posts responsible for plant hygiene and Food Safety management, and be equipped with managers with professional backgrounds related to plant hygiene and food safety.

3 原料安全管理 3 Raw Material Safety management

3.1 原料采购 3.1 Raw Material sourcing

企业生产原料应来自非中方关注的检疫性有害生物发生区域，原料供应商应具备符合当地要求的资质。

The raw materials produced by enterprises should come from areas where quarantine pests are not of concern to the Chinese side, and raw material suppliers should have qualifications that meet local requirements.

3.2 原料验收及存放 3.2 Raw material acceptance and storage

企业在原料入厂前应对原料的植物检疫、植物安全情况进行检查，或采取必要的除害措施，确保原料符合安全生产要求，并建立验收记录和除害记录。

Enterprises should inspect the phytosanitary and plant safety of raw materials before they enter the factory, or take necessary pesticide measures to ensure that the raw materials meet the requirements of production safety, and establish acceptance records and pesticide records.

4 生产安全管理 4 Production Safety Management

4.1 生产环境 4.1 Production environment

企业生产区域周边不应存在对产品安全造成污染的因素。

There should be no pollution factors for product safety around the production area of the enterprise.

4.2 人员要求 4.2 Personnel requirements

企业从业人员应当具备安全生产所需要的健康、卫生条件。

Enterprise employees should have the health and sanitary conditions needed for safe production.

4.3 过程控制 4.3 Process Control

企业的生产加工工艺流程及相应的主要工艺参数应科学、规范，能够保证产品安全，并在存在安全风险的关键环节采取专门的危害控制措施或设立关键控制点（CCP）。

The production and processing process of the enterprise and the corresponding main process parameters shall be scientific and standardized, be able to ensure the safety of the product, and take special hazard control measures or set up key control points (CCP) in the key link where there is a safety risk.

4.4 安全风险控制 4.4 Security Risk Control

企业应对产品中微生物、重金属、农药残留、食品添加剂(如使用)等食品安全风险进行控制并实施监测,确保符合中国及原产国要求。

Enterprises should control and monitor food safety risks such as microorganisms, heavy metals, pesticide residues, food additives (such as use) in products to ensure compliance with China and country of origin requirements.

4.5 异物控制 4.5 Foreign Body Control

企业应采取措施确保产品中不会混入异物,并对成品进行检查。

Enterprises should take measures to ensure that products are not mixed with foreign bodies and that the finished product is inspected.

4.6 生产用水(如使用) 4.6 Production water (if used)

企业应当对生产用水水质进行检测,确保符合安全要求,不会对产品造成污染。Enterprises shall test the water quality of production water to ensure that it meets safety requirements and does not cause pollution to products.

4.7 疾病媒介生物控制 4.7 Disease Vector Biological control

企业在生产各环节应建立防蚊、蝇、鼠等媒介生物控制措施。

Enterprises should establish anti-mosquito, fly, rat and other media biological control measures in all aspects of production.

4.8 清洁消毒管理 4.8 Cleaning and disinfection management

企业应具备相对独立的清洁消毒区域,配备与生产相适应的清洁消

毒设备，洗涤、消毒剂等，并安全存放避免对产品造成污染。企业应建立使用和保存记录。Enterprises should have a relatively independent cleaning and disinfection area, equipped with the production of clean disinfection equipment, washing, disinfectant, etc., and safe storage to avoid pollution to the product. The enterprise shall establish the use and preservation of records.

5 产品管理 5 Product Management

5.1 产品检验 5.1 Product Inspection

企业应对产品实施植物检疫、食品安全等检测，确保符合中国要求，并保存检测记录。Enterprises should implement plant quarantine, food safety and other testing to ensure compliance with Chinese requirements, and maintain testing records.

5.2 包装材料 5.2 Packaging Materials

产品包装包装、标签、标识应当符合中国要求。Product packaging packaging, labelling, marking should meet China's requirements.

6 仓储管理 6 Warehousing Management

6.1 企业应建立与生产相适应，相对独立、封闭的仓储设施。仓储设施内的温度、湿度、卫生等条件适宜产品存储。6.1 Enterprises shall establish a relatively independent and closed warehousing facility that is compatible with production. The temperature, humidity, hygiene and other conditions in the storage facilities are suitable for product storage.

6.2 产品进入仓库前应当进行检查，并有入库验收、存放、出库记录。6.2 Products should be inspected before entering the warehouse, and there is storage acceptance, storage, warehouse records

7 有害生物控制 7 Pest Control

7.1 对中方关注的检疫性有害生物的防控 7.1 Prevention and control of quarantine pests concerned by China

企业应在生产、存储环节采取有效措施防止产品被有害生物侵染，并对中方关注的检疫性有害生物进行监测。Enterprises should take effective measures in the production and storage links to prevent products from being infected by pests, and monitor quarantine pests of concern to China.

7.2 有害生物鉴定 7.2 Pest Identification

企业对在生产、存储过程中发现的有害生物，应具备鉴定能力，或委托专业机构实施鉴定，并建立工作记录。Enterprises should have the ability to identify harmful organisms found in the production and storage process, or entrust professional institutions to carry out identification, and establish work records.

7.3 有害生物防治 7.3 Harmful Biological control

企业应定期或在必要的时候，在生产、存储区域实施有害生物防治措施。Enterprises shall, on a regular basis or when necessary, implement harmful biological control measures in production and storage areas.

7.4 熏蒸处理 7.4 Fumigation Treatment

企业应当在产品存储期间及向中国出口前，对产品进行熏蒸处理。熏蒸处理方法应当符合中方要求，实施熏蒸的机构和人员应具备相关资质或条件。The enterprise shall fumigation the products during the storage of the products and before exporting them to China. Fumigation treatment methods should meet the requirements of the Chinese side, the implementation of fumigation institutions and personnel should have the relevant qualifications or conditions.

8 检验检测能力 8 Inspection and inspection capability

企业应当具备产品植物检疫、食品安全检验检测能力，或者委托具有相关资质的机构实施检验检测。Enterprises shall have the ability of phytosanitary, food safety inspection and testing of products, or entrust institutions with relevant qualifications to carry out inspection and testing.

9 培训 9 Training

企业应当定期对生产和管理人员进行产品植物检疫、食品安全相关培训。Enterprises shall regularly carry out training in product phytosanitary and food safety related to production and management personnel.