

General Administration of Quality Supervision, Inspection and Quarantine of the People's  
Republic of China

**The response letter regarding the implementation on NPIS**

Dear Under Secretary Almanza;

We received your letter dated on June 23<sup>rd</sup> regarding the implementation on NPIS in China. We explain as below:

China has organized personnel to translate and evaluate the relative rules, and based on the new development of the rules, we modified the Inspection and Quarantine Working Manual on Poultry Products Exports to United States (hereinafter referred to as "the Manual" and "the Manual of Microbiological Control of Poultry Exports") and clearly put forward the following requests:

1. When making HACCP, SSOP plans or documents, establishments need to establish and implement relative working procedures to ensure there is no visual fecal contamination on the poultry carcass before the pre-chilling process, to prevent intestinal bacteria and fecal contamination.
2. Establishments need to establish and implement microbiological sampling and testing plan and maintain relevant records. The official regulatory agencies will verify the above.
3. To add NPIS (New Poultry Inspection System) as an option into the Manual. If the establishment decides to use NPIS, then before implementation of NPIS, the establishment must apply for it to the local official regulatory agency, and after approval, the establishment may use it.
4. The Manual clarify the definition of RTC (Ready To Cook), establishment can follow FSIS Notice 38-15(2015/1/7) to take appropriate measures, to make written procedures and then implement. The official regulatory agency needs to verify the above.

Regards,

DDG Wang HongBing  
Food Safety Bureau, AQSIQ  
Aug 11<sup>th</sup>, 2016