



United States Department of Agriculture

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Dear Dr. Bi,

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of the People's Republic of China's (PRC) poultry inspection systems for both processed and slaughtered poultry from May 8 through May 28, 2015. Enclosed are copies of the final audit reports of each audit. The comments received from the People's Republic of China are included as an attachment and appendix to the respective processed and slaughter poultry reports.

As stated in the final audit report for the poultry slaughter inspection system, FSIS now will recommend moving forward with the rulemaking process for poultry slaughter system equivalence and the issuance of a proposed rule.

If you have any questions regarding FSIS reports for the processed and slaughtered poultry or require additional information, please contact Jane Doherty, International Coordination Executive, by email at Jane.Doherty@fsis.usda.gov.

Sincerely,

Alfred V. Almanza
Deputy Under Secretary, Office of Food Safety
Acting Administrator, FSIS

Enclosure

FINAL REPORT OF AN AUDIT CONDUCTED IN
THE PEOPLES'S REPUBLIC OF CHINA
MAY 8 TO MAY 28, 2015

EVALUATING THE FOOD SAFETY SYSTEMS GOVERNING
SLAUGHTERED POULTRY FOR
EXPORT TO THE UNITED STATES OF AMERICA

February 17, 2016
Food Safety and Inspection Service
United States Department of Agriculture

Executive Summary

This report describes the outcome of an FSIS follow up audit to determine whether the People's Republic of China (PRC) poultry slaughter inspection system is equivalent to FSIS's poultry slaughter inspection system. FSIS conducted this audit from May 8-28, 2015. The audit objective was to verify whether the PRC's poultry slaughter inspection system has adopted the corrective measures that the PRC proffered in response to the 2010 and 2013 audits. This audit occurred concurrently with an equivalence audit of PRC's poultry processing inspection system, for which the observed findings are included in a separate report.

Determinations concerning the effectiveness of the PRC's poultry slaughter inspection system focused on performance of its six equivalence components: (1) Government Oversight, (2) Statutory Authority and Food Safety Regulations, (3) Sanitation, (4) Hazard Analysis and Critical Control Point Systems, (5) Chemical Residue Programs, and (6) Microbiological Testing Programs.

The FSIS auditors evaluated the administrative functions of the provincial China's Inspection and Quarantine (CIQ) offices in the Shandong and Anhui provinces and the two local inspection offices that oversee the slaughter establishments that FSIS also audited. The audit included an assessment of the operations at one duck slaughter establishment located in the Shandong province and one chicken slaughter establishment located in the Anhui province. Additionally, FSIS assessed the adequacy of the inspection system's technical support by assessing the functions of one government microbiology laboratory located in the Shandong province and one chemical residue government laboratory in the Anhui province.

FSIS has concluded that the six components of the poultry inspection system of the PRC's poultry inspection system, as designed and implemented, meet FSIS equivalence criteria.

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I. INTRODUCTION

This report describes the results of a follow-up initial equivalence audit that FSIS conducted from May 8 through May 28, 2015, as part of the process to determine whether the People's Republic of China (PRC) slaughter inspection system is equivalent to FSIS's system. During this audit, FSIS verified that the PRC has made necessary changes to its slaughter inspection system in response to previous FSIS audit findings and has maintained improvements previously introduced to address past audit findings. Those previous audit findings are discussed below in Sections III, IV and V.

The audit began with an entrance meeting held on May 8, in Beijing with the participation of representatives from the Central Competent Authority (CCA) – General Administration of Quality Supervision, Inspection, and Quarantine (AQSIQ), China's National Accreditation Service for Conformity Assessment (CNAS), Certification and Accreditation Administration (CNCA), representatives from China's Inspection and Quarantine (CIQ) from the Shandong and Anhui provinces, and the auditors from FSIS.

II. AUDIT OBJECTIVE, SCOPE, AND METHODOLOGY

The objective of the FSIS 2015 initial equivalence follow-up audit was to verify that the corrective actions proffered by the CCA in response to the findings of the audits conducted in 2010 and 2013 had been adequately implemented. Additionally, FSIS sought information to verify that the PRC's food safety system governing slaughtered poultry production for export to the United States meets FSIS equivalence criteria, with the ability to ensure production of processed poultry products that are safe, wholesome, unadulterated, and correctly labeled and packaged.

In pursuit of this objective, FSIS reviewed past onsite audit reports and additional information provided by the CCA, related to the corrective actions designed to address past audit findings. FSIS auditors also reviewed the list of slaughter establishments that, according to the CCA, intend to export slaughtered poultry products to the United States. In 2013, the CCA presented for the audit four slaughter establishments located in the Shandong province; however, for this audit, the CCA presented only one duck slaughter establishment located in Shandong province and one chicken slaughter establishment located in the Anhui province.

The FSIS auditors were accompanied throughout the entire audit by government officials from the provincial and local CIQ offices. Determinations concerning program effectiveness of the slaughtered poultry inspection system focused on performance of its six equivalence components: (1) Government Oversight, (2) Statutory Authority and Food Safety Regulations, (3) Sanitation, (4) HACCP, (5) Chemical Residues, and (6) Microbiological Testing Programs.

The audit included visits to the Shandong and Anhui provincial government offices, the local offices that provide regulatory oversight to the audited slaughter establishments. The establishment that slaughters ducks is located in Shandong Province and operates under a system that is designed to reflect FSIS's traditional post-mortem inspection in 9 CFR 381.67

and 381.76. The one that slaughters chickens, located in Anhui Province, operates under an inspection system equivalent with FSIS's streamlined inspection system in 9 CFR 381.76.

FSIS assessed the administrative functions of the CCA through review of records, face to face interviews of supervisory and in-plant CIQ officials, and observation of the implementation of the management control system that is designed to ensure that the verification and enforcement strategies of the poultry slaughter inspection system operate as intended at the provincial government offices, local inspection offices, and the audited establishments.

The FSIS auditors paid particular attention to the extent to which industry and government interact to control hazards and prevent non-compliances that would threaten public health, with an emphasis on the CCA's ability to provide oversight through supervisory reviews conducted in accordance with 9 CFR 381.196.

Audit Scope Summary

Competent Authority Visits		No.	Locations
Competent Authority	Central	1	<ul style="list-style-type: none"> Administration of Quality Supervision, Inspection and Quarantine (AQSIQ), Beijing
	Provincial Offices	2	<ul style="list-style-type: none"> China Inspection and Quarantine (CIQ), Shandong Province CIQ, Anhui Province
	Local Offices	2	In-plant CIQ Weifang, Shandong Province In-plant CIQ Chuzhou, Anhui Province
Government Laboratories		2	CIQ Microbiology Laboratory Qingdao, Shandong Province CIQ Chemical Residue Laboratory, Hefei, Anhui Province
Establishments		2	3700/03263 Duck slaughter, Shandong province 3400/03042 Chicken slaughter, Anhui province

This audit was undertaken to determine whether the PRC maintains requirements equivalent to the following United States' laws and regulations:

- The Poultry Products Inspection Act (21 U.S.C. 451 et seq.)
- The Poultry Products Inspection Regulations (9 CFR 381 et seq.), and in particular,
- The Food Safety and Inspection Service Regulations for Imported Poultry (9 CFR Part 381, Subpart T)

III. BACKGROUND

In May 2004, PRC submitted a request to the FSIS for initial eligibility to export poultry products to the United States. Animal and Plant Health Inspection Service (APHIS) has classified the PRC as a region affected with Highly Pathogenic Avian Influenza subtype

H5N1 and Exotic Newcastle Disease. As a result, to export products to the United States, the CCA must meet APHIS regulation 9 CFR 94.6 as well as be determined by FSIS to meet the United States level of protection. Therefore, even if FSIS were to list the PRC as a country eligible to export poultry products derived from product slaughtered in the PRC, China's ability to do so would be limited by APHIS under 9 CFR 94.6, which only permits the importation of cooked poultry products from the PRC into the United States.

In June 2010, a team of FSIS experts traveled to the PRC to collect information related to legislation applicable to the poultry slaughter inspection system. Subsequently, FSIS conducted a comprehensive analysis of the PRC's Food Safety Law (FSL) promulgated in 2009 and conducted an onsite audit of PRC's poultry slaughter inspection system in December 2010. At the conclusion of that audit, FSIS reported that the CCA administered a system that lacked uniform regulatory enforcement across provincial jurisdictions, and that the method used by the CCA to assign inspection personnel to slaughter facilities was not based on objective measurements such as production line speeds, inspection workloads, or line configuration. Additionally, FSIS reported that the CCA utilized establishment-paid inspectors to conduct official inspection and post-mortem inspection, resulting in inconsistent identification of pathological conditions. Furthermore, the CCA was not fully aware of FSIS's requirements for *ready-to-cook* poultry (9 CFR 381.1), and the PRC did not require establishments to maintain HACCP systems equivalent to those required by FSIS.

The CCA responded to the reported findings by proffering corrective actions to address the presented concerns. FSIS conducted a follow-up audit in March 2013. The results of that audit demonstrated that the CCA was able to meet the principal requirements for Sanitation, HACCP, Chemical Residue Programs, and Microbiological Testing Programs. However, because of inconsistencies between the proffered corrective actions and observations made at the slaughter establishments, FSIS found that the Government Oversight and Statutory Authority and Food Safety Regulations components were not equivalent because they were linked to a finding initially reported in 2010 that remained unresolved. Specifically, the CCA still lacked a standardized method to assign inspection personnel to slaughter facilities based on objective measurements, such as inspection methodologies, production line speeds, inspection workloads, and line configuration, including bird presentation and inspection station sequence. Responding to that reported concern, the CCA indicated that it would implement changes to its poultry inspection system. Furthermore, the CCA stated in its written response that three establishments (Jiulian Qingdao Nine-Alliance Group 3700/03235, Zhongao Holdings Group Co., Ltd. 3700/03416 and Weifang Legang Food Co., Ltd. 3700/03263), located in the Shandong province, would voluntarily modify their equipment and facilities to allow inspectors to conduct post-mortem inspection of three aspects of the presented birds, i.e., body surface, body cavity, and viscera of birds, thus meeting the requirements of the United States.

Before conducting the audit, the auditors reviewed the proffered corrective action plan and supporting documents provided by the CCA in response to the 2013 FSIS audit findings. These documents included descriptions of the new control measures and procedures adopted by the CCA.

This follow-up audit focused primarily on verifying the implementation of the aspects of the proffered corrective actions that had been implemented at two slaughter establishments, one located in the Shandong province and another one in the Anhui province.

The FSIS previous audit reports for PRC's poultry slaughter system are available on the FSIS' website at:

http://www.fsis.usda.gov/wps/wcm/connect/2bb9562a-77de-4a71-b2b4-8ba799843f49/China2010_Poultry_Slaughter.pdf?MOD=AJPERES

http://www.fsis.usda.gov/wps/wcm/connect/ed782de3-82e1-4298-aac9-14da84d1ebd2/2013_China_Poultry_Slaughter_FAR.pdf?MOD=AJPERES

IV. COMPONENT ONE: GOVERNMENT OVERSIGHT (ORGANIZATION AND ADMINISTRATION)

The first of the six equivalence components that the auditors reviewed was Government Oversight. FSIS import regulations require an equivalent foreign inspection system to be organized by the national government in such manner to provide ultimate control and supervision over all official inspection activities; ensure the uniform enforcement of requisite laws; provide sufficient administrative technical support; and assign competent qualified inspection personnel at establishments where products are prepared for export to the United States.

The auditors verified that the CCA, AQSIQ, has the authority to administer the poultry slaughter inspection system for exports. The CCA ensures the safety of food products for export, promulgates regulations on food inspection, and has sole authority to enforce the laws and regulations governing the production of slaughtered poultry for export. Registration and certification of import and export food producing establishments is conducted by two major bureaus of the CCA: the Certification and Accreditation Administration (CNCA) and the Entry-Exit Food Safety Bureau (FSB). These agencies verify that establishments are fulfilling official requirements before they receive certification to export. The Bureau of Animal Health (BAH) is part of the Ministry of Agriculture, providing official veterinarians to support the in-plant CIQ in conducting ante-mortem and post-mortem inspection of birds at the slaughter establishments. The China National Accreditation Service for Conformity Assessment (CNAS), an agency of the CNCA, ensures that the laboratories of the system meet the requirements for laboratory quality systems in accordance with the ISO 17025 standard. In addition, AQSIQ delegates to the CIQ and BAH the responsibility to regulate the primary production of poultry and requires that those two agencies of the Chinese government conduct inspection and verification activities at the farms and at the slaughter establishments to ensure animal health, adequate husbandry practices, and chemical residue controls and food safety. The FSIS auditors verified that this organizational structure for the delegation of authorities has not changed since the 2013 audit.

FSIS auditors verified that CIQ and BAH employees are stationed at the eligible slaughter establishments and are conducting on-line inspection during all slaughter operations. The

BAH officials conduct ante and post-mortem inspection and CIQ officials monitor and verify the adequacy of the programs included in the HACCP systems of the establishments.

In 2013, FSIS concluded that this component of the poultry slaughter system did not meet FSIS equivalence criteria. The auditors reported several discrepancies that existed between the contents of the inspection manual that described the post-mortem systems that the CCA indicated it would implement to ensure uniformity of regulatory oversight of the slaughter establishments and the actual systems of inspection in operation at the audited slaughter establishments. During this 2015 audit, CCA officials informed the FSIS auditors that the inspection manual had been revised to include a post-mortem inspection design that met the United States requirements for the duck slaughter establishment. In addition, as it pertains to the chicken slaughter establishment, at the time of the audit, the manual also provided a description of requirements and additional provisions for a post-mortem inspection system that is in line with FSIS requirements. Rather than prescribe adherence of establishments to the regulations of FSIS, the revised inspection manual cites FSIS rules as reference, supporting the instructions contained in the manual. Observations, interviews, and records reviews conducted at the slaughter establishments demonstrate that the reported findings have been adequately addressed at the audited establishments. Thus, the particular equivalence issue reported in 2013 and above described for this component has been resolved.

During this audit, the FSIS auditors also verified that CIQ and BAH officials assigned to the audited slaughter establishments received training on the contents of the revised manuals. The auditors paid special attention to the actions taken by the CIQ and BAH to train inspection personnel assigned to the chicken slaughter establishment in Anhui Province that the CCA indicated intends to export product to the United States should the PRC become eligible to export this product. As indicated by the CCA and verified by the FSIS auditors, poultry inspection experts from the CIQ authorities, from both the Shandong and Anhui provinces, jointly conducted training of the inspectors stationed at the audited establishment in the Anhui province on the United States food safety standards and requirements.

The FSIS auditors conducted interviews and observations at the audited establishments and confirmed that supervisory and in-plant CIQ and BAH officials possess the knowledge required to evaluate compliance of establishments with PRC's regulatory requirements that are similar to FSIS requirements and that apply to each of the steps in the slaughter process. Observations conducted at the establishments during operations demonstrated that the government inspectors effectively perform their assigned duties. Interviews of supervisory and in-plant inspection personnel conducted by FSIS auditors at the provincial offices and at the slaughter establishments, together with the review of official records, showed that the officials have been trained and possess an acceptable level of knowledge about their regulatory enforcement procedures, the food safety regulations of the PRC, and food safety requirements of the PRC that are similar to United States requirements.

The FSIS auditors confirmed that CIQ personnel stationed at the establishments have been trained to conduct verification and inspection in a uniform manner, and that they have the ability to evaluate the implementation of HACCP, sanitation, and other prerequisite programs maintained by the establishments. The CIQ officials demonstrated that they

possess the ability to monitor the food safety controls and verification activities conducted by the establishments. FSIS also confirmed that CIQ and BAH supervisory personnel conduct periodic evaluations of employee performance and provide instructions to address performance deficiencies when necessary. The auditors reviewed supervisory records and interviewed supervisors to assess the procedures used to evaluate employee performance. The auditors concluded that supervisors have the ability to effectively assess the inspectors' knowledge, skills, and ability required to perform their inspection activities.

Based on the assessment of the implementation of the corrective actions proffered by the PRC in response to the 2013 audit, and the results of the current verification activities conducted in this audit, FSIS concludes that the CCA adequately administers and coordinates inspection activities conducted by CIQ and the BAH, which deliver inspection services at slaughter establishments in the Shandong and Anhui Provinces. Furthermore, FSIS verified that the CCA has continued to improve the skills and abilities of inspection personnel stationed at slaughter establishments. Government inspectors receive training on how to conduct inspection and verification activities in accordance with CCA issued inspection manuals that are being uniformly implemented at eligible slaughter establishments. Therefore, this component of the PRC's poultry slaughter inspection system meets FSIS equivalence criteria.

V. COMPONENT TWO: STATUTORY AUTHORITY AND FOOD SAFETY REGULATIONS (INSPECTION SYSTEM OPERATION AND PRODUCT STANDARDS)

The second of six equivalence components that the FSIS auditors reviewed was Statutory Authority and Food Safety Regulations. This component pertains to the legal authority and regulatory framework utilized by the CCA to implement and maintain an equivalent system to that of the system of poultry slaughter inspection organized and maintained in the United States. The system must provide for ante-mortem inspection of birds; post-mortem inspection of carcasses and parts; controls over condemned materials; controls over establishment construction, facilities, and equipment; daily inspection; and periodic supervisory visits to official establishments.

The CCA issues regulatory requirements for establishments engaged in poultry slaughter. The regulations of the poultry inspection system require that establishments authorized to export poultry products meet the PRC's food safety laws and meet the food safety requirements of the importing countries. Correspondingly, the CCA has transcribed into inspection manuals specific instructions, procedures, and methods to be followed to establish requirements equivalent to the United States food safety requirements that apply to poultry slaughter. The manuals include instructions to inspection personnel on all aspects of the regulatory controls that they are to implement at the poultry slaughter establishments that the CCA intends to certify as eligible to export slaughtered poultry to the United States. Additionally, the CCA has made provisions to ensure that government inspectors conduct carcass-by-carcass post-mortem inspection during slaughter operations at establishments that intend to export poultry products to the United States, should the country become eligible to export product to the United States. Establishments must also meet regulatory requirements

that apply to construction and maintenance of the facilities; sanitation programs, HACCP systems; and control over inedible and condemned materials. Furthermore, inspection officials are subjected to periodic supervisory reviews.

In 2013, FSIS determined that the equivalence of this component of the system could not be determined because the CCA had not implemented the corrective actions that it had proffered in its response to the findings of the 2010 audit. The CCA had lacked a standardized method to assign inspection personnel to slaughter facilities based on objective measurements such as inspection methodologies, production line rates, inspection workloads, and line configuration, including bird presentation and inspection station sequence. In addition, during the 2013 audit FSIS reported that the CCA lacked a standardized method for conducting post-mortem inspection of poultry based on objective measurements, such as production line rates, inspection workloads, and line configuration. As noted above, the CCA said that it would implement changes to its poultry inspection system. The CCA said further that the three slaughter establishments located in the Shandong province would modify their equipment and facilities to allow inspectors to conduct post-mortem inspection of three aspects of the presented birds (i.e., body surface, body cavity, and viscera of birds), thus meeting the requirements of the United States.

FSIS accepted the proffered corrective action and notified the CCA of its intention to conduct a follow-up verification audit of the PRC's poultry slaughter inspection system in 2015.

The FSIS auditors verified that, at the duck slaughter establishment, post-mortem inspection is performed in accordance with instructions contained in the manuals of slaughter inspection issued by the CCA. Government inspectors conduct post-mortem inspection of each presented bird. The inspectors inspect the body cavity, viscera, and outside surfaces of the birds at a maximum line speed of 25 birds per minute, which is consistent with the speed allowed for the traditional poultry inspection system in the United States. The on-line inspectors demonstrated knowledge, skills, and ability necessary to conduct post-mortem inspection and to make dispositions of carcasses and parts. The inspection stations meet the requirements specified in the inspection manual issued by the CCA, which are consistent with facility requirements specified in 9 CFR 381.36(c). FSIS auditors verified that in-plant inspection personnel enforce requirements equivalent to FSIS's ready-to-cook requirements, and that the establishment has the ability to monitor production to remove protruding pin-feathers, vestigial feathers, head, crop, oil gland, trachea, esophagus, entrails, and lungs from the carcasses before they enter the chilling tanks.

At the chicken slaughter establishment, post-mortem inspection is performed in accordance with instructions contained in the manual of slaughter inspection for the United States' exports issued by the CCA. Government inspectors inspect the body cavity, viscera, and outside surfaces of the birds with the assistance of a mirror, at maximum line speed of 35 birds per minute, which is consistent with FSIS's Streamlined Inspection System. This establishment uses a mechanical evisceration machine. The inspectors demonstrated the ability to conduct post-mortem inspection procedures and to make dispositions of carcasses and parts in accordance with equivalent inspection regulations. The inspection stations are equally in line with the requirements contained in the CIQ inspection manual. An evaluation of a sample of inspected carcasses conducted by the auditors, at the pre-chill inspection

station, showed that the establishment is able to meet FSIS finished product standards. Additionally, the auditors determined that the inspectors conducting post-mortem inspection had knowledge and training to identify and eliminate pathological lesions.

Observations, interviews, and record reviews conducted at the slaughter establishments of inspection staff activities, demonstrate that the reported findings from the previous audits have been adequately addressed at the audited establishments. Thus, the particular equivalence issue reported in 2013 and above described for this component has been resolved.

FSIS auditors observed in-plant CIQ inspectors as they performed their assigned duties related to the verification of the adequacy of the establishments' HACCP systems and operational sanitation programs, observed BAH inspectors conducting ante and post mortem inspection, and interviewed supervisory and in-plant CIQ personnel to verify whether they know about the PRC requirements equivalent to United States requirements and the contents of the revised inspection manuals issued by the CCA. FSIS auditors concluded that supervisory and in-plant officials are knowledgeable of the food safety regulations of the PRC, their responsibilities as CIQ and BAH officials, and had the competency to enforce United States requirements.

The auditors also verified that CIQ officials manage a system of official recordkeeping that allows for the evaluation of the level of regulatory compliance maintained by the establishments. The inspectors document all performed inspection and verification procedures, observed non-compliances, implemented corrective actions that include preventive measures, and results of verification of adequacy of corrective actions.

The review of documents, interviews and observations conducted by the FSIS auditors, demonstrate that the CCA has the legal authority and the regulatory framework to impose requirements equivalent to those governing the United States system of poultry slaughter inspection. FSIS verified that the corrective actions implemented by the CCA to address reported findings from the audit conducted by FSIS in 2013 have been adequately implemented at the audited establishments. Therefore, FSIS concludes that this component of the PRC's poultry slaughter inspection system meets FSIS equivalence criteria.

VI. COMPONENT THREE: SANITATION

The third of the six equivalence components that the FSIS auditor reviewed was Sanitation. To be considered equivalent to FSIS' program, the CCA is to provide general requirements for sanitation, sanitary handling of products, and development and implementation of sanitation standard operating procedures (SSOP) that will prevent direct product contamination.

The FSIS auditors reviewed legislation, regulations, and official instructions issued by the PRC and confirmed that the CCA has legal authority to require establishments to develop, implement, and maintain sanitation programs to ensure sanitary handling of products and to prevent direct product contamination. The CCA has issued instructions to inspection personnel on how to inspect the facilities and how to monitor the implementation of sanitation programs at the slaughter establishments.

The FSIS auditors verified that slaughter establishments have developed written sanitation programs that they implement on a daily basis to ensure that sanitary conditions are maintained in the production areas, storage rooms, and surrounding areas before and during operations.

In addition, FSIS auditors observed that in-plant inspection personnel adequately evaluate the implementation of sanitation programs at the establishments, document noncompliance, and require corrective actions. However, during the audit conducted at the duck slaughter establishment in the Shandong province, the FSIS auditors observed that the carcass dressing procedures require minor adjustments to correct and prevent accidental spillage of ingesta during the manual detachment of the gastric system. CIQ officials notified the establishment of this observation and required that the establishment develop approaches to improve detachment of the gastric system and to prevent spillage of gastric contents. The establishment presented a plan of action that was reviewed and approved by CIQ and subsequently incorporated into the daily slaughter activities, rendering this matter resolved.

FSIS auditors observed inspection officials as they conducted verification and inspection activities as part of the monitoring of the adequacy of the establishments' sanitation programs. The observations revealed consistency in the manner in which the inspectors at different establishments prepare their equipment and inspection forms before beginning the daily evaluation of implementation of the sanitation programs. In addition, the FSIS auditors observed that the inspectors employ a methodical approach when inspecting product contact surfaces and other environmental surfaces, taking control actions to prevent the use of equipment and production areas when found unacceptable, in a manner that is consistent with current inspection practices in the United States.

The FSIS auditors verified that establishments and inspection personnel identify, document, and correct sanitation deficiencies that are noted during pre-operational and operational sanitation inspection. The auditors' observations of the facilities, sanitary controls, and operational activities revealed that the establishments' written sanitation programs are being implemented, the facilities are well maintained and in good repair, and sanitary controls are effectively implemented to prevent the development of insanitary conditions.

In conclusion, the performance of this component of the PRC's poultry slaughter inspection system meets FSIS equivalence criteria.

VII. COMPONENT FOUR: HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)

The fourth of the six equivalence components reviewed by FSIS was HACCP systems. The inspection system must require that each official establishment develop, implement, and maintain a HACCP program.

FSIS auditors verified that the regulatory requirements issued by the CCA that require each official establishment to develop, implement, and maintain a HACCP program are being effectively implemented at the poultry slaughter establishments. The auditors evaluated the design and implementation of HACCP programs at two poultry slaughter establishments that intend to export their products to the United States should they become eligible and verified that inspection personnel require operators to comply with equivalent HACCP system rules.

The inspection manuals that the CCA has issued instruct inspection officials assigned to slaughter establishments on how to enforce regulatory requirements related to HACCP systems. In accordance with regulations of the PRC that are equivalent to FSIS regulations, poultry slaughter establishments are required to develop HACCP systems to ensure the safety of their food products. The CCA also mandates that establishments develop HACCP plans that include one critical control point (CCP) for visible fecal contamination on the surfaces of carcasses. The CCA also requires that HACCP systems include pre-requisite programs designed to prevent the introduction of chemical hazards into the process, to monitor temperature of the product and programs for microbiological sampling of carcasses. The CCA also mandates that the hazard analysis conducted at the live birds receiving step address chemical hazards related to veterinary drugs residue. Establishments are mandated by the CCA to ensure that only farms that have followed protocols mandated by the CCA for the use of veterinary drugs supply live birds to the establishments. The establishments are thus required to implement procedures to document the origin of received flocks and to keep records reporting the medications administered to the flocks while at the farm. FSIS auditors verified that, at the point of receiving at the slaughter establishments, CIQ and BAH inspectors verify that the establishments comply with that requirement. The CCA has also issued information to the sectors of the system that are involved in the breeding and raising of birds for slaughter at establishments that intend to export to the United States, should they become eligible, to make them aware of the compounds that are not permitted in flocks destined for production for export to the United States.

During this audit, FSIS auditors conducted a joint verification, with the representatives of the CCA and the local inspection authorities of the Shandong and Anhui CIQ provinces analyzing the adequacy of design and implementation of the HACCP programs at the two poultry slaughter establishments. Documents evaluated by FSIS at those slaughter establishments show that the design of the HACCP systems in operation at the audited establishments is acceptable. The joint review demonstrated that the product process flow-charts include all steps in the actual slaughter process. Correspondingly, each one of the steps in each process was included in the hazard analysis conducted by the establishments. Furthermore, documents reviewed by the auditors showed that establishments and inspection officials maintain records that adequately document the results of daily monitoring of the implementation of HACCP plans. The review of the design and implementation of the HACCP systems in operation at both audited establishments showed that in-plant government inspectors have received training on HACCP requirements, that they demonstrate a good understanding of their regulatory responsibilities as in-plant government inspectors, and that they verify compliance by the establishments with requirements that are consistent with FSIS HACCP requirements.

Based on the observations, interviews, and review of documents, FSIS concludes that the HACCP component of the PRC's poultry slaughter inspection system is administered by the CCA and requires that eligible slaughter establishments implement HACCP systems that include food safety programs that are well designed and properly implemented. Furthermore, CIQ in-plant officials enforce the equivalent requirements and verify adequate implementation of corrective actions. Therefore, FSIS concludes that this component of the poultry slaughter meets FSIS equivalence criteria.

VIII. COMPONENT FIVE: GOVERNMENT CHEMICAL RESIDUE TESTING PROGRAMS

The fifth of the six equivalence components reviewed by FSIS was Chemical Residue Testing Programs. The inspection system must have a chemical residue control program that is organized and administered by the national government; includes random sampling of internal organs, muscle, and fat of carcasses for detection of chemical residues that have been identified by the exporting country's poultry inspection authorities or by FSIS as potential contaminants; and employs methods to deter recurrence of chemical residue violations.

The implementation of the chemical residue controls program for the poultry slaughter inspection system of the PRC is managed by the CCA in cooperation with the Ministry of Agriculture (MOA) of the PRC. The government agencies set the maximum residue limits, develop the sampling protocols, and delegate the sampling collection and analysis of samples to in-plant officials and laboratories respectively.

The government of the PRC issued in 2009 the FSL that provides the framework that agencies must follow to develop regulatory controls. The CCA has issued regulations based on the FSL requiring that poultry producing companies prevent the presence of chemical residues in their food products. Poultry farmers and slaughter establishments that are overseen by the CCA are tasked with implementing measures that ensure that poultry products for export meet national standards and the standards of importing countries. Poultry producing companies that are authorized to export their products must participate in programs designed to control the supply and use of veterinary drugs in accordance with protocols designed to meet the requirements of importing countries. In the case of the United States requirements, the CCA role has been to disseminate information to all stakeholders on the prevailing restrictions on authorized veterinary drugs, and prohibited veterinary drugs to be addressed, when production for export to the United States begins.

The FSIS auditors reviewed inspection records and interviewed the veterinary government inspectors that monitor compliance of farmers supplying the slaughter establishments presented by the CCA as eligible to export their products to the United States and confirmed that the CCA has regulatory mechanisms in place that are implemented by government officials. Additionally, in-plant inspection personnel ensure that live poultry received at the slaughter establishments come from farms that operate under government inspection and verify the acceptability of the documents that demonstrate compliance with that requirement. The government records reviewed by the FSIS auditors demonstrate that veterinary officials visit the farms with regularity in accordance with established protocols described in the

inspection manuals issued by the CCA and document the results of their visits. The veterinary officials document non-compliances and the results of their verification of establishment corrective actions. The government veterinarians possess a good understanding of the role they play as government authority representatives within the national residue control program and are knowledgeable of the chemical residue standards of the United States. The records reviewed also show that the veterinarians conduct sampling of muscle and other tissues in accordance with the sampling schedule prepared by the CCA and the MOA.

CIQ authorities oversee the functions of testing laboratories that support the inspection system as part of the national chemical residue control plan and ensure compliance with requirements of importing countries. The auditors assessed the adequacy of verification provided to the chemical residue laboratory in the Anhui Province, observing that the laboratory has adequately fulfilled the standards of proficiency required for accreditation on an ample scope of proficiencies. The laboratory is staffed with personnel that have completed academic training in chemistry and is periodically audited by accrediting institutions. Evaluations of proficiency are conducted in accordance with the ISO 17025 standard. Internal and external evaluations of the competency of analysts are conducted by the laboratory managers and international accreditation agencies, as well as CNAS. The internal audits are conducted by personnel of high proficiency after gaining qualification to do the work. The results of the review of the chemical laboratory of the Anhui Province demonstrates that laboratory personnel are qualified and adequately trained to perform analytical methods for the detection of chemicals of concern.

The FSIS auditors reviewed documents; interviewed in-plant inspection and laboratory personnel; conducted observations at the poultry slaughter establishments and a chemical residue laboratory; and determined that the CIQ inspection personnel adequately verify the compliance of the different sectors of the poultry production for export with regulations that are consistent with FSIS's regulations. Furthermore, government offices, the slaughter establishments, and the laboratory audited possess the readiness needed to ensure that compliance with those regulations. Based on analysis and on-site audit verification, FSIS concludes that this component of the poultry slaughter inspection system meets FSIS equivalence criteria.

IX. COMPONENT SIX: GOVERNMENT MICROBIOLOGICAL TESTING PROGRAMS

The last of the six equivalence components reviewed by FSIS was Microbiological Testing Programs. This component pertains to the regulatory requirement that the inspection system have a microbiological testing program, organized and administered by the national government that will ensure that poultry products produced for export to the United States are safe and wholesome.

The principal criteria used by FSIS to assess a foreign country's microbiological testing program for raw poultry are whether the inspection system includes a sampling and testing program of raw poultry, and whether it uses the test results to verify the adequacy of sanitary dressing controls for fecal contamination and enteric pathogens. The system also needs to

include a sampling and testing program for *Salmonella* spp. and *Campylobacter* in raw product, performance standards for each of these pathogens, and an assessment of whether poultry slaughter establishments meet the *Salmonella* and *Campylobacter* performance standards.

The FSIS auditors verified that the CCA coordinates the implementation of microbiological testing programs, delegating to CIQ provincial authorities the responsibility to conduct sampling and to analyze samples, as well as to administer regulatory enforcement actions in response to inadequate performance.

At the provincial and establishment level, FSIS verified that CIQ authorities have the ability to ensure that there is standardized implementation of microbiological testing programs, including sample collection techniques, laboratory analytical methods, and recording and evaluation of test results. The sample collection protocol used by inspectors is described in the manual prepared by the CCA to ensure uniformity of implementation of carcass-rinsing procedures. During this audit, FSIS verified that in-plant CIQ officials at the two slaughter establishments collect samples by following the procedures contained in the manual.

To assess the performance of this component of the PRC's poultry slaughter inspection system, FSIS auditors interviewed CIQ officials at the provincial and local offices, and personnel at the microbiology laboratory in the Shandong Province, to determine the level of knowledge that they possess about the protocols to be followed to conduct official verification sampling of carcasses. The evaluation also included a visit to the microbiology laboratory that would process the samples collected at the duck slaughter establishment. At this laboratory, the FSIS auditors verified that managers and analysts have academic credentials in the field of biology, and that analysts are evaluated and assigned responsibilities in accordance with their qualifications. The records reviewed by the FSIS auditors at the laboratory demonstrate that the proficiency of analysts is assessed after they receive training to improve their skills, regularly participate in inter and intra laboratory proficiency testing, and have successfully expanded the scope of their accreditation. The CNAS audits the lab every year, and quality control managers from other microbiology laboratories in the province also have audited the visited laboratory. As it pertains to preparations of this laboratory to handle the work load that would be associated with certified establishments in Shandong province that would be certified to export raw poultry products to the United States if those products become eligible for export, the laboratory has already validated the analytical methods to be used and has developed the analysts specialized in FSIS analytical methods.

Based on analysis of information gathered from observations, interviews of provincial and local government officials and laboratory managers, and a review of documents, FSIS concludes that this component of the poultry slaughter inspection system of the PRC meets FSIS equivalence criteria.

X. EXIT MEETING

An exit meeting was held on May 28, in Beijing with AQSIQ. At this meeting, the preliminary findings from the audit were presented by the FSIS auditors. The CCA understood and accepted the findings.

XI. CONCLUSIONS AND NEXT STEPS

The FSIS auditors evaluated the administrative functions of the provincial CIQ offices in the Shandong and Anhui provinces, and the two local inspection offices overseeing the slaughter establishments the CCA presented as eligible to export their products to the United States. The audit included an assessment of the operations at one duck slaughter establishment located in the Shandong Province, and one chicken slaughter establishment located in the Anhui Province. Additionally, FSIS assessed the adequacy of the inspection system's technical support, assessing the functions of two government laboratories, one microbiology laboratory located in the Shandong Province, and one chemical residue laboratory in the Anhui Province.

During this audit, FSIS verified that the CCA has implemented adequate corrective actions to address all findings reported during previous audits conducted in 2010 and 2013. FSIS concludes that the components of the PRC's poultry inspection system, as designed and implemented, meet FSIS equivalence criteria. Furthermore, the six components of the poultry slaughter inspection system meet the food safety requirements of the United States. Therefore, FSIS will move forward with a proposed rule to list the poultry slaughter inspection system of the PRC as equivalent to FSIS.

China responded to FSIS's request for economic information concerning Chinese poultry processing plants that plan to use poultry slaughtered in China to export to the United States, should FSIS finalize regulations that would allow them to export. FSIS will use this information in developing the proposed rule to list China as eligible to export to the United States poultry product derived from sources slaughtered in China.

FSIS now will recommend moving forward with the proposed rulemaking process for poultry slaughter system equivalence.

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Cargill Animal Protein Co. Ltd. Chuzhou, Anhui PRC	2. AUDIT DATE May 22, 2015	3. ESTABLISHMENT NO. 3400/03042	4. NAME OF COUNTRY The People's Republic of China
	5. NAME OF AUDITOR(S) Drs. Francisco Gonzalez and Alam Khan		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan		46. Sanitary Operations	
19. Verification and validation of HACCP plan		47. Employee Hygiene	
20. Corrective action written in HACCP plan		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Chicken Slaughter

Post-mortem inspection is being performed in accordance with instructions contained in the manual of slaughter inspection for the US exports issued by the CCA that requires that each government inspector inspect the carcass, viscera, and outside of the birds with the assistance of a mirror, at a line speed of 35 birds per minute. This establishment uses a mechanical evisceration machine. The inspectors demonstrated the ability to conduct post-mortem inspection procedures and to determine the disposition of carcasses and parts in accordance with equivalent inspection regulations. The inspection stations are equally in line with the requirements contained in their inspection manual.

The establishment HACCP system mirrors the design employed by the domestic poultry slaughter establishments in the United States. It includes a plan that controls the presence of visible fecal contamination on the surfaces of the carcasses and the chilling of carcasses. This establishment is well maintained and is capable to adjust their operations to meet Chinese regulatory requirements pertaining to importing countries requirements, including those of the United States. An evaluation of a sample of inspected carcasses at the pre-chill inspection station, showed that the establishment is able to meet FSIS finished product standards. Government officials have received training and currently possess a good understanding of the food safety standards of the United States and of their responsibilities as in-plant government inspectors.

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Weifang Legang Food Co. Ltd. Weifang, Shandong PRC	2. AUDIT DATE May 13, 2015	3. ESTABLISHMENT NO. 3700/03263	4. NAME OF COUNTRY The People's Republic of China
	5. NAME OF AUDITOR(S) Drs. Francisco Gonzalez and Alam Khan		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan		46. Sanitary Operations	
19. Verification and validation of HACCP plan		47. Employee Hygiene	
20. Corrective action written in HACCP plan		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Duck Slaughter

Post-mortem inspection is being performed in accordance with instructions contained in the manuals of slaughter inspection issued by the CCA. The post-mortem inspection is conducted by one inspector, who inspects the carcass, viscera and outside of the birds at a line speed similar to the used for traditional poultry inspection system in the United States. The on-line inspector demonstrated knowledge, skills and ability necessary to conduct post-mortem inspection and to render dispositions of carcass and parts. The inspection station was equipped with a start/stop switch that the inspector used to control the flow of product.

On the day of the audit, the establishment was slaughtering ducks destined for the French market. The ducks were eviscerated manually requiring that employees apply tension to viscera pack to extract it from the body cavity. This caused variations in presentation that was compensated by a skillful presenter that showed the viscera to the inspector in a uniform manner. However, down the line, establishment employees tasked with detaching the viscera that had not been extracted correctly, cut them off with a knife, causing spillage of gastric contents inside the body cavity.

The establishment has designed a HACCP program that includes a plan that has a zero tolerance for the presence of visible fecal contamination on the surfaces of the carcasses and the presence of inedible parts to meet US standards. The establishment is equipped to adjust their operations to meet the new regulatory requirements and to ensure that US ready-to-cook standards are met.

The government officials and the establishment demonstrated that they are aware of the requirements they are to meet to have their product exported to the USA.

The establishment has designed a HACCP program that includes a plan that has a zero tolerance for the presence of fecal contamination on the surfaces of the carcasses and the presence of inedible parts to meet US standards. The establishment is equipped to adjust their operations to meet the new regulatory requirements and to ensure that US ready-to-cook standards are met.

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE

Appendix B: Foreign Country Response to Draft Final Audit Report

GENERAL ADMINISTRATION OF QUALITY SUPERVISION, INSPECTION
AND QUARANTINE OF THE PEOPLE'S REPUBLIC OF CHINA

Reply Regarding the Issue of China's Cooked Poultry

Respected Deputy Assistant Minister Alfred V. Almanza

We have received the two letters you have sent to us regarding the Draft Report on China's Poultry Slaughtering and Processing Supervision and Management System on 11 and 21 September.

First of all, we would like to thank the American experts for conducting an objective and fair investigative audit this round. The personnel from China's Administration of Quality Supervision, Inspection and Quarantine as well as the poultry industry have reviewed the draft report and found it to have conformed to the actual situations. However, we have noted errors in the description of the audit on the processing industry. The passage "... including two that process chickens only, one that process chicken and duck products in the Shandong province" on page 1 of "Audit Objective, Scope and Methodology" in the Draft Report on China's Poultry Slaughtering and Processing Supervision and Management System should be changed to "two that process chickens, two that process ducks, one that process chicken and duck products in the Shandong province", and the corporate information in the table on page 2 should be changed to "3700/03409 – processed poultry (chicken and duck)/ Shandong province, 3700/03435 – processed poultry (duck and duck)/ Shandong province, 3700/03447 – processed poultry (chicken)/ Shandong province" according to the actual circumstances of the US' audit of one chicken processing establishment, one duck processing establishment and one duck and chicken processing establishment in China.

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In addition, in accession to the US' request and after having sought the opinions of the Chinese poultry industry, the poultry industry in China plans to have 5 poultry heat-processing establishments that export cooked poultry produced using raw materials produced in China. There will also be 5 poultry slaughterhouses that supply raw poultry materials used in the production. Currently, the Certification and Accreditation Administration of the People's Republic of China has registered 5 poultry slaughterhouses and 5 poultry heat-processing establishments that now supply to the US (*)

(see Attachment 1). The 5 poultry heat-processing establishments produce mainly cooked chicken quarter legs and wings and supply them to the Chinese market, and mainly cooked chicken breasts, chicken quarter legs and roasted duck meat to the overseas markets. See Attachment 2 for the production capacity and projected exports of the 5 poultry heat-processing establishments in the next five years. Through the investigative audit conducted this time, the US has confirmed the equivalence of the supervision and management systems of poultry slaughtering and poultry heat-processing between the US and China. The Food Safety and Inspection Service in the US has confirmed that it will advise the activation of the legislation process for the equivalence of the supervision and management systems of poultry slaughtering and poultry heat-processing in the US and China. We hope the legal drafting process as well as the legal approval procedure will be completed as soon as possible, through the effort of you and your colleagues so as to realize the export of China's self-produced cooked and processed poultry to the US. My colleagues and I will work with the US to complete the relevant work as we have always done before.

Deputy Bureau Chief of Safety of Import and Export Food Products
General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of
China
(Signature)

10 November 2015

(*) FSIS Clarification: The People's Republic of China (PRC), although eligible to export processed poultry products derived from FSIS approved sources, currently has not exported any such products to the United States.

Attachment 1:

Draft Name List of China's Poultry Industry's Poultry Heat-processing Establishments and Poultry Raw Material Suppliers Exporting to the US

No.	Approval No.	Name	Address	Products
1	3700/03409	Shandong Delicate Food Co., Ltd. Heat-Processed Workshop	East Of Mizhou Road, Zhucheng, Shandong, China	Cooked chicken meat Cooked duck meat
	3700/0326Q	Shandong Delicate Food Co., Ltd.	East Of Mizhou Road, Zhucheng, Shandong, China	Divided chicken
2	3700/03435	No. 2 Keat Product Processing Plant of Weifang Legang Food Co., Lid.	Honghe Town Changle <i>镇</i> , Wcifeng, Shandong	Cooked duck meat
	3700/03263	Weifang Legang Food Co, Lid	Honghe Town Changle <i>镇</i> , Wcifeng, Shandong	Frozen duck
3	3700/03439	Qingyun Ruifeng Food Co., Ltd	Jianye Street, Bohai Economic and Technological Development Zone, Qingyun County, Dezhou City	Cooked duck meat products
	3700/03416	Zbong' ao Holdings Group Co., Ltd.	West Side Of Central Street, Bohai Economic and Technological Development Zone. Qingyun County, Dezhou City	Frozen split duck products
4	3700/03235	Qingdao Nine-Alliance Group Co., Ltd. Cold Storage factory	Weihai West Road, Laixi City, Qingdao, Shandong, China	Chilled and Frozen Chicken Meal
	3700/03447	Qingdao Nine-Alliance Group Co., Ltd. Changguang Food Plant	Sunjiatuan. Guhe Street, Laixi City. Qingdao, Shandong, China	Cooked Poultry Products
5	340CV03045	Cargill Animal Protein Father Processing (Chuzhou) Co., Ltd.	No. 33, Zhongyang Avenue, Laian Economic Development Zone, Chuzhou, Anhui, China	Cooked chicken meat
	3400/03042	Cargill Animal Protein (Anhui) Co., Ltd.	No. 33, Zhongyang Avenue, Laian Economic Development Zone, Chuzhou, Anhui, China	Divided chicken

Attachment 2: Data of Heat-processed Poultry Projected to be Exported to the US in the Next 5 Years by Poultry Heat-processing Establishments

No.	Approval No.	Name	Products	Projected amount of supply to domestic markets in the next 5 years	Projected amount of supply to the US in the next 5 years	Projected amount of supply to markets other than the US in the next 5 years
1	3700/03409	Shandong Delicate Food Co., Ltd. Heat-Processed Workshop	Cooked chicken meat Cooked duck meat	Cooked chicken quarter legs 3,000 tons; cooked chicken breasts 3,000 tons	Cooked chicken quarter legs 2,500 ton; cooked chicken breasts 15,000 ton	Japan: Cooked quarter leg meat 5,000 tons, EU: Cooked quarter leg meat 2,500 tons, cooked breast meat 15,000 tons
2	3700/03435	Meat product Processing Plant of Weifang Legang Food Co., Ltd.	Cooked duck meat	Cooked duck quarter legs 1,000 tons; cooked duck breasts 1,000 tons	Cooked duck quarter legs 2,000 tons; cooked duck breasts 8,000 tons	Canada: Cooked quarter leg meat 500 tons, cooked breast meat 1,000 tons; Japan: Cooked quarter leg meat 300 tons, cooked breast meat 500 tons; EU: Cooked quarter leg meat 3,000 tons, cooked breast meat 3,000 tons; Singapore: Cooked quarter leg meat 200 tons, cooked breast meat 300 tons
3	3700/03439	Qingyun Ruifeng Food Co., Ltd	Cooked duck meat products	0 ton	Boneless roast duck 7,500 tons	EU: Boneless roast duck 22,500 tons
4	3700/03447	Qingdao Nine-alliance Group Co., Ltd Changguang Food Plant	Cooked poultry products	Cooked chicken quarter legs 0 ton; cooked chicken breasts 0 ton	Cooked chicken quarter legs 25,000 ton; cooked chicken breasts 55,000 ton	EU: Cooked quarter leg meat 20,000 tons, cooked breast meat 20,000 tons
5	3400/03045	Cargill Animal Protein Further Processing (Cbuzhou) Co., Ltd	Cooked chicken meat	Cooked chicken quarter legs 30,000 tons; cooked chicken breasts 70,000 tons	Cooked chicken breasts 32,000 tons	Japan: Cooked quarter leg meat 26,000 tons; Korea: Cooked quarter leg meat 5,500 tons