（別紙様式３　Information of New Establishment for exporting meat/ poultry into Hong Kong under Plant-based protocol）

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| A. ESTABLISHMENT |
| (1) Name of Establishment | (Slaughter house) |
| (Cutting plant) |
| (2) Address of Establishment | (Slaughter house) |
| (Cutting plant) |
| (3) Establishment Number |  |
| (4) Types of Meat/ Poultry |  |
| (5) Source of Meat/ Poultry  |  |
| B. STRUCTURE AND EQUIPMENT OF THE ESTABLISHMENT |
| (1) Layout plan | Attachment ● |
| (2) Floor plan | Attachment ● |
| (3) Materials | Attachment ● |
| C.WATER SUPPLY |
| (1) Source of Water | □ Town water □ Well water　 □ Other ( ) |
| (2) Chlorinationin the establishment | □ Yes (The level in ppm: )□ No |
| (3) Chemical / BacteriologicalExamination | Latest test results: Attachment ● |
| (4) Description of supply water system  | Attachment ●(e.g. Inspection frequency, main inspection method, cleaning frequency of disinfectant and water tank) |
| D. DRAINAGE and WASTE DISPOSAL |
| (1) Description of Effluent treatment system | Attachment ●(e.g. Inspection frequency, main inspection method, cleaning frequency of drains and sewage treatment facilities) |
| (2) Description of waste treatment/ disposal | Attachment ● |
| E. PEST CONTROL |
| (1) Description of pest control system | Attachment ●(e.g. Method, implementation frequency, Inspection frequency, chemicals used) |

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| F. STAFF HYGIENE |
| (1) | □ Staff are trained in food safety quality assurance programmes (e.g. GMP, HACCP, etc.) |
| (2) | □ Employees are medically examined and certified fit to work in a food preparation establishment prior to employment and annual health checks are implemented. |
| G. SLAUGHTERING／PROCESSING |
| (1) Animals slaughtered/dayor Processing(tons/day) |  |
| (2) Flow chart of slaughtering process/ Work flow chart | Attachment ● |
| (3) HACCP Plan | Attachment ● |
| (4) SSOP Plan | Attachment ● |
| (5) GMP Plan | Attachment ● |
| (6) Copy of the Certificate/ Accreditation (e.g. HACCP or ISO) | Attachment ● |
| (7) Lab. Test Programmes & Reports | Attachment ● |
| (8) Stunning method | Attachment ● |
| (9) Animal welfare monitoring plan | Attachment ● |
| H. VIDEO SHOWING THE HYGIENIC HANDLING OF THE FACILITIES |
|  | Attachment ● |
| I. TEMPERATURE CONTROL IN THE FACILITY |
| (1) Description of temperature control system | Attachment ● |
| J. TRACEABILITY SYSTEM IN THE FACILITY |
| (1) Description of traceability system of product  | Attachment ● |