

T.C.
DIŐIŐLERİ BAKANLIĐI
İkili Siyasi İŐler Genel M¼d¼rl¼Đ¼
(APGM)

Sayı : E-54110102-160.13-32078385
Konu : ÇHC / SoĐuk zincir yoluyla ihraç
edilen donmuŐ gıdalar

11.12.2020

DAĐITIM YERLERİNE

İlgi: 26.11.2020 tarihli ve Z-2020/75287791/32017830 sayılı yazımız.

Çin Halk Cumhuriyeti (ÇHC) G¼mr¼kler Genel İdaresi'nden (GACC) alınan ve Pekin B¼y¼kelçiliĐimizce yapılan gayri resmi çevirisi ile birlikte ekte sunulan 4 Aralık 2020 tarihli ve 318 numaralı yazıda, evvelce "soĐuk zincir yoluyla ithal edilen donmuŐ gıdalarda koronavir¼s¼ önleme teknolojisi rehberi" ve "soĐuk zincir yoluyla ithal edilen donmuŐ gıdaların dezenfeksiyon teknolojisi rehberi"nin tarafımıza iletilmiŐ olduĐu (ilgi), bahsiĐeçen rehberlerde belirtildiĐi üzere donmuŐ gıda alanında çalıŐan personele g¼nl¼k v¼cut ısısı ölç¼m¼ yapılması, personelin d¼zenli aralıklarla n¼kleik asit testine tabi tutulması, üretim ve çalıŐma ortamının muntazaman dezenfekte edilmesi gerektiĐi hatırlatılmıŐtır.

ÇHC GACC, ilgili makamlarımızın ekte ayrıntılandırılan kural ve d¼zenlemeleri soĐuk zincir yoluyla Çin'e donmuŐ gıda ihraç eden üretici ve iŐletmelerimize iletmelerini talep etmektedir. BahsiĐeçen Nota'da devamla, Çin'e ihraç edilecek donmuŐ gıda ve gıda paketlerine numunelik n¼kleik asit testi yapılmasının koronavir¼se karŐı alınan önlemlerin etkili olduĐunu g¼stereceĐi ve ürünlerimize Çinli t¼keticilerce duyulan güveni artıracadı belirtirmiŐtır.

Saygılarımla arzederim.

Namık G¼ner ERPUL
Bakan a.
B¼y¼kelçi, Genel M¼d¼r
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Ek: Tk.

Bu belge g¼venli elektronik imza ile imzalanmıŐtır.

Belge DoĐrulama Kodu:48d20f40-2019-4078-a901-56f02d356e17 Belge DoĐrulama Adresi:<https://e-belge.mfa.gov.tr>

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Dağıtım:

Tarım ve Orman Bakanlığı - Avrupa Birliği ve Dış İlişkiler Genel Müdürlüğü
Ticaret Bakanlığı - İhracat Genel Müdürlüğü

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T.C.
DIŐIŐLERİ BAKANLIĐI
İkili Siyasi İŐler Genel M¼d¼rl¼Đ¼
(APGM)

Sayı : E-75287791-160.13-31984076
Konu : SoĐuk zincir yoluyla ithal edilen
donmuŐ gıdalara y¼nelik yeni
d¼zenlemeler

ACELE
19.11.2020

DAĐITIM YERLERİNE

8 Kasım 2020 tarihinde Çin Halk Cumhuriyeti (ÇHC) Devlet Konseyi'nin COVID-19 Önleme ve Kontrol Ortak Mekanizması Kapsamlı Çalışma Grubu tarafında yapılan açıklamada, soĐuk zincir yoluyla ithal edilen donmuŐ gıdaların salgının olumsuz etkisinden korunması amacıyla yeni d¼zenlemeler getirildiĐi duyurulmuŐtur. ÇHC G¼mr¼kler Genel İdaresi, UlaŐtırma Bakanlığı ve Ulusal SaĐlık Komisyonu tarafından uygulanacak dezenfeksiyon çalışma planı, duyurusu ve mezkur çalışma planı Pekin B¼y¼kelçiliĐimizden alınmakla, duyurunun baĐlantısı aŐaĐıda, gayri resmi çevirisi ekte sunulmuŐtur.

<http://www.nhc.gov.cn/sps/s7891/202011/26b2fafc696b48e3b2dab5cdb2fd50d9.shtml>

Saygılarımla arz ederim.

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Ek: ¼rnek yazı

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Tarım ve Orman Bakanlığı - Avrupa BirliĐi ve DıŐ İliŐkiler Genel M¼d¼rl¼Đ¼
Ticaret Bakanlığı - İhracat Genel M¼d¼rl¼Đ¼
Ticaret Bakanlığı - Uluslararası AnlaŐmalar ve Avrupa BirliĐi Genel M¼d¼rl¼Đ¼

Bu belge güvenli elektronik imza ile imzalanmıŐtır.

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General Administration of Customs of the People's Republic of China

Shipinhan(2020) No.318

Letter from the Import and Export Food Safety Bureau of the General Administration of Customs on ensuring the safety of cold-chain food exported to China

Embassy of the Republic of Turkey,

On Nov 16th, Comprehensive Group of The State Council's Joint Prevention and Control Mechanism for COVID-19 released “Novel Coronavirus prevention and control Technology Guide for cold chain food production and management” and “Disinfection Technology Guide on Novel Coronavirus prevention and Control during Cold chain food production and management process”, which clearly stipulates that daily body temperature testing and regular nucleic acid testing should be carried out on working staff, and regular disinfection of production and working environment should be carried out. Relevant units and practitioners of cold chain food in China have organized production according to the above guidelines to prevent contamination from novel Coronavirus.

In accordance with international practices and rules, the competent authorities of your country are requested to notify the above-mentioned technical guidelines of China to the production and operation enterprises of cold chain food (including fruits and other edible agricultural products, the same below) that are exported to China. Please follow the novel Coronavirus prevention and control work in the production and operation process to maintain consumer and market confidence and promote the development of trade. In addition, if you can conduct a sample test of Novel Coronavirus nucleic acid test on the cold chain food and its package before it is exported to China to verify the implementation effect of the relevant safety protection measures, it will further enhance the reputation of your export commodities and Chinese consumers' confidence in your products.

China is open to cooperation and welcomes safe and high-quality food from your country. Please convey the above advice to your food safety authorities and look forward to further cooperation.

The General Administration of Customs of the People's Republic of China avails itself of this opportunity to renew to the Embassy of the Republic of Turkey the assurances of its highest consideration.

Attachment:

“Novel Coronavirus prevention and control Technology Guide for cold chain food production and management” and “Disinfection Technology Guide on

Novel Coronavirus prevention and Control during Cold chain food production and management process”

Import and Export Food Safety Bureau
of General Administration of Customs
of the People’s Republic of China

Dec4, 2020

Novel Coronavirus prevention and control Technology Guide for cold chain food production and management

1. Basis and application scope

To standardize and guide the production and operation of cold-chain food during the Novel Coronavirus prevention and Control, and prevent food and food packaging materials from being contaminated by coronavirus, with reference issued by the State Council "COVID - 19 prevention and control guide on the meat processing enterprises" (Joint Prevention and Control Mechanism General Development [2020] No. 216), " COVID (trade) - 19 of epidemic prevention and control technology guide on market (Joint Prevention and Control Mechanism General Development (2020) No. 223), "COVID - 19 virus prevention and control scheme (seventh edition) (Joint Prevention and Control Mechanism General Development (2020) No. 229). And relevant national food safety standards and documents such as COVID-19 and Food Safety: Guidance for Food Enterprises (April 2020) issued by the Food and Agriculture Organization of the United Nations/World Health Organization, this guide is formulated.

This guide is applicable to novel Coronavirus contamination prevention and control in the production, loading and unloading, transportation, storage and sales of cold chain foods that are processed by freezing or refrigeration and are always in low temperature from delivery to sale.

Focusing on the prevention of novel coronavirus infection, this guide highlights the prevention and control of key links such as loading, unloading, storage and transportation, and focuses on the cleaning and disinfection of cold chain food packaging. It is a prerequisite for the application of this guide that producers and traders should strictly abide by laws and regulations and relevant national food safety standards, and enforce local authorities' regulations on COVID-19 epidemic prevention and control.

2. Novel Coronavirus prevention and control health management of practitioners

Health of practitioners is essential to prevent novel Coronavirus from contaminating cold chain foods. Producers and operators involved in the production, handling, transportation, storage, sales and catering services of cold chain food shall adjust and update their health management system according to the COVID-19 epidemic prevention and control requirements, and add the novel Coronavirus prevention and control management measures.

2.1 Establish a health registration system for employees on duty

Producers and operators of cold chain food shall register the travel and health status of employees (including new employees and temporary workers) within 14 days, establish health CARDS for employees on duty, and master the flow and health status of employees. Encourage new employees to volunteer for nucleic acid testing before starting work.

2.2 Daily health monitoring of employees

Producers and marketers of cold-chain food shall strengthen personnel access management and health monitoring, establish a health status and risk exposure information reporting system for all employees, set up temperature measurement points at the entrance to food production and marketing areas, implement prevention and control measures such as registration, temperature measurement, disinfection and health code inspection, and implement the "green code" system.

2.3 Registration and management of foreign personnel

To minimize the number of foreign personnel entering the production and business area, if they really need to enter, they should be inquired about their work units, health status and living area, take measures such as registration and temperature measurement, and take personal protection (such as wearing a mask) according to the requirements. Guards, staff and drivers should avoid unnecessary contact when vehicles are entering or leaving.

2.4 Health requirements for employees

2.4.1 Going to work in good health. Before starting to work, make sure that you are in good physical condition, report health information to the operators, and take the initiative to accept the temperature test from the operators. If you have symptoms such as fever, dry cough and fatigue, immediately take the initiative to report and seek medical advice in time.

2.4.2 Ensure personal protection. Employees should wear masks, gloves and overalls correctly during work. Work clothes should be kept clean and tidy, cleaned regularly and disinfected when necessary. In addition to working clothes, employees in special positions (fresh slaughtering, cutting workshops, etc.) shall wear waterproof aprons and rubber gloves according to the requirements of protection. Disposable gloves are recommended for food practitioners, but must be changed frequently and wash hands between changes and when not wearing gloves. To avoid secondary contamination of protective equipment, gloves must be changed after non-food-related activities such as manually opening/closing doors and emptying bins.

2.4.3 Pay attention to personal hygiene. Cover your nose and mouth with a tissue or elbow when sneezing or coughing. Do not spit everywhere, pay attention to hygiene when you blow your nose. Avoid touching your mouth, eyes or nose with your hands.

2.4.4 Strengthen hand hygiene. Wash your hands under running water with hand sanitizers or soap, or rub your hands with quick-drying hand sanitizers when handling goods or when your hands touch common items such as shelves and handrails.

2.5 Establish a health reporting procedure

If an employee or a co-resident finds that he/she has fever, dry cough, fatigue or other suspected symptoms, he/she shall report to the top manager of the producer or operator in a timely manner, and shall report to the top manager step by step or directly as the case may be. Operators should take effective measures to exclude employees and their close contacts from the food working environment as soon as they find employees with the above abnormal health symptoms, no matter what their health status is. In areas at high risk of COVID-19 transmission, it is recommended

that healthy staff be required to report "zero" in accordance with local authorities' prevention and control regulations.

2.6 Procedures for the returning employees

According to the registration and health records of employees in the production and business area, timely track the treatment and rehabilitation status of employees with health abnormalities, physical discomfort, suspected or infected with a Novel Coronavirus (patient or asymptomatic infected person), and scientifically assess whether they meet the conditions for returning to work after recovery. If the symptoms of a confirmed COVID-19 case have subsided and two nucleic acid PCR tests at least 24 hours apart are negative, the isolation can be removed; In cases where testing is not possible, the patient can be released from isolation and returned to work 14 days after the symptoms subside. Employees who have close contacts with COVID-19 patients should also meet the above control requirements before returning to work.

2.7 Strengthen the publicity of prevention and control knowledge

Various forms of health education will be conducted to guide practitioners to master knowledge and skills related to the prevention and treatment of COVID-19 and other respiratory infectious diseases, develop good hygiene habits and strengthen their awareness of self-protection.

3. Prevention and control requirements during loading, unloading, storage and transportation

3.1 Health requirements for stevedoring workers

In addition to general personal hygiene requirements, work clothes and hats should be worn before handling the goods. Disposable medical masks or surgical masks and gloves should be used. Goggles and face screens should be worn when necessary to avoid frequent contact with the body surface of the goods.

In particular, when loading and unloading imported cold chain foods from areas with epidemic outbreaks, dock porters and others should wear masks in the whole process of handling the goods to avoid touching the face or touching the mouth and nose of the goods, or touching the frozen aquatic products possibly contaminated by novel Coronavirus. If the mask is damaged during handling, it should be replaced immediately.

3.2 Hygiene requirements for transport driver

In addition to the hygiene requirements of the employees, personnel transporting cold chain food (drivers and attendants) shall not unpack the boxes without authorization, and shall not open the cold chain food packaging at will and directly touch the cold chain food. When vehicles are entering or leaving, drivers and attendants shall avoid having unnecessary contact with guards and staff.

3.3. Health management at the source of goods

For imported cold chain food, importers or shippers shall cooperate with relevant departments to sample and test the food and its packaging. For exotic food, the distributor shall take the initiative to ask the supplier for relevant food safety and epidemic prevention test information. For local meat slaughtering, processing and marketing enterprises, the relevant quality management and operation standards for cold chain food shall be strictly implemented and environmental hygiene management shall be strengthened. If the importer or consignor entrusts the third-party logistics company to provide transportation, warehousing and other services, it shall take the initiative to provide the third-party logistics company with the testing information needed for food safety and epidemic prevention when the goods are delivered to the third-party logistics company.

In the process of cold chain logistics, if the logistics package needs to be equipped with supports or liners, it shall meet the relevant food safety and hygiene requirements. The temperature conditions for storage and transportation of cold chain food shall be indicated on the logistics package. We should strengthen the management of cargo handling operations, so that the goods do not touch the ground directly and the cold-chain food packaging cannot be opened at will. It shall ensure that the temperature of cold-chain food is always within the allowable fluctuation range during transportation, storage, sorting, etc. Record and keep the time, temperature and other information of each delivery link.

3.4 Vehicle hygiene management

It shall ensure that the interior of vehicle compartments is clean, non-toxic, harmless, odorless and pollution-free, and carry out regular preventive disinfection. Please refer to the novel Coronavirus Prevention and Control Technical Guide for specific disinfection measures in the production and operation of low temperature cold chain food.

3.5 Sanitary management of storage facilities

The loading and unloading area of the warehouse should be equipped with a closed platform and a sealed device for docking with refrigerated transport vehicles. In addition to the appearance and quantity of the double combination of the cold chain, the central temperature of the cold chain food should also be checked. The storage management in the storehouse should be strengthened. The stacking of cold chain food should be placed on pallets or shelves according to regulations. Cold chain food should be put in different storehouses or in different storehouses according to their characteristics. Cold chain food with different requirements on temperature and humidity and easy to cross contamination should not be mixed. The temperature and humidity in the warehouse shall be checked periodically and shall meet the storage requirements for cold-chain food and be kept stable. Clean and disinfect the internal environment, shelves and operating tools of the warehouse on a regular basis. For specific cleaning and disinfection measures, please refer to the novel Coronavirus Prevention and Control Disinfection Technology Guide for cold-chain Food Production and business.

4. Prevention and control requirements in production and processing

4.1 Personnel health requirements

Carry according to 2.4 requirements.

4.2 Keep a safe distance

Keep at least 1 meter distance between employees. The feasible measures to keep distance in the food processing environment include: setting the workbench only on one side of the production line, dislocation production or assembling the baffle in the middle of the production line, etc., to prevent employees from facing each other; Strictly limit the number of employees in the food preparation area and exclude all non-essential personnel; Divide employees into working groups or teams, while reducing communication and interaction between working groups.

4.3 Incoming protection and inspection

4.3.1 Loading and unloading protection. Loading and unloading workers who need direct contact with cold-chain food goods should wear work clothes and hats, disposable medical masks or disposable surgical masks, gloves, etc., and wear goggles and face screens when necessary to avoid frequent contact with the surface of the goods.

4.3.2 Source control. Cold chain food enterprises shall conduct supplier compliance inspection and assessment, conscientiously conduct inspection and verification of each batch of food purchased, truthfully record and keep information such as incoming inspection of food and raw materials, ex-factory inspection and food sales in accordance with the law to ensure food traceability. The retention period of records and vouchers shall be not less than 6 months after the expiration of the product warranty period, or not less than 2 years if the warranty period is not specified.

4.3.3 Inspection certificate. For imported cold chain food, importers or shippers shall cooperate with relevant departments to sample and test the food and its packaging. For exotic food, the distributor shall take the initiative to ask the supplier for relevant food safety and epidemic prevention test information.

4.4 Cleaning and disinfection

See "Novel Coronavirus Prevention and Control Disinfection Technique Guide for Cold chain Food Production and Business".

4.5 Other protective measures

4.5.1 Ventilation requirements. Natural ventilation is preferred in general factory areas, and mechanical ventilation can be supplemented if conditions are not available. The closed factory shall maintain safe indoor air circulation and air conditioning system supply. Air conditioning and ventilation systems shall be inspected, cleaned and disinfected regularly to ensure clean and safe operation.

4.5.2 Water supply and drainage facilities. Sewers should be well maintained and kept open. Floor flushing faucets and disinfection facilities shall be provided for the flushing and disinfection of sewage. The discharge of sewage shall comply with the relevant provisions.

5. Prevention and control requirements for sales and operation process

Centralized cold-chain food trading markets (wholesale markets of agricultural products, farmers' markets, community vegetable markets), supermarkets, convenience stores, restaurants, self-run e-commerce and other food operators shall have appropriate refrigeration and freezing facilities.

5.1 Personnel health requirements

See 2.4 requirements. In addition to working clothes, food operators at special stalls such as fresh slaughter also need to wear waterproof aprons and rubber gloves.

5.2 Keep a safe distance

The number of customers entering the cold-chain food sales area should be controlled in a reasonable way, so as to avoid gathering and crowding. The distance between people should be kept at least 1 meter, and the enclosed space should be increased moderately. Measures such as using ground markings to guide and manage orderly queues can be used to keep customers at a distance, especially in crowded areas such as service desks and cash registers.

5.3 Cleaning and disinfection

See "Novel Coronavirus Prevention and Control Disinfection Technique Guide for Cold chain Food Production and Business".

5.4 Warning

5.4.1 Set up a sign at the entrance that requires customers not to enter the store if they are in abnormal health, are not well or have novel Coronavirus suspected symptoms.

5.4.2 Regularly broadcast or post notices in the cold chain food retail areas (stores, stores, supermarkets) to remind customers to keep a distance and keep their hands clean in time. If consumers bring their own shopping bags, it is suggested that they should wash the cold chain food before using it.

5.5 Other protective measures

Glass barriers are placed at checkout counters and counters to encourage contactless payments to reduce contact. Consideration should be given to not publicly displaying or selling unpackaged cold chain foods at self-service counters.

6. Prevention and control requirements in catering processing

To prevent and control novel Coronavirus contamination involving cold chain food and beverage service, food and beverage service operators should pay attention to the following prevention and control requirements.

6.1 Personnel health requirements

See 2.4 requirements.

6.2 Keep a safe distance

6.2.1 Use appropriate measures to prevent overcrowding and keep at least 1 meter distance between food practitioners.

6.2.2 In-class seating shall be arranged at a safe social distance.

6.2.3 The use of ground markers in the store is convenient for customers to keep a distance, especially in crowded areas, such as the service desk and cashier desk.

6.3 Cleaning and disinfection

See "Disinfection Technology Guide on Novel Coronavirus prevention and Control during Cold chain food production and management process".

6.4 Other protective measures

6.4.1 Provide cleaning disinfectant. Provide hand sanitizers for employees and consumers entering and leaving the dining area.

6.4.2 Prevent cross contamination. Raw and cooked food shall be processed and stored separately, and the utensils used for handling uncooked food shall be fully disinfected before they can be placed or processed on cooked food.

6.4.3 Avoid unnecessary physical contact. Encourage mobile contactless payment, contactless delivery, etc.

6.4.4 Maintain good air circulation and open Windows frequently for ventilation.

6.4.5 Provide cooked food whenever possible. During an epidemic, food should be heated adequately.

6.4.6 Catering services shall advocate the use of separate meals, and public chopsticks shall be provided if they cannot be served separately.

7. Emergency response measures in relevant areas

Cold chain food producers and traders shall formulate emergency response plans for coVID-19 epidemic to timely handle and report the epidemic situation and effectively prevent the novel Coronavirus from spreading.

7.1 Emergency treatment for people with abnormal health conditions

Cold-chain food production or marketing related area, if once detected or suspected abnormalities persons in COVID - 19, it must implement the non-proliferation and the prevention and control measures, cooperate with related departments to carry out epidemiological investigations, tracing management on close contact, disinfection work, and carry out sample test and nucleic acid detection on the area of person worked and the cold-chain food he/she processed. If there is an air conditioning and ventilation system, it should be cleaned and disinfected at the same time. After evaluation, it can be restarted. Depending on the severity of the outbreak, work areas will be temporarily closed until the outbreak is under control and production will resume.

Measures should be taken to cut off transmission routes and isolate close contacts in accordance with COVID-19 prevention and control requirements, and pollutants should be disposed of in accordance with regulations.

7.2 Emergency disposal upon finding positive sample accounting test

Upon receipt of a notice of novel Coronavirus nucleic acid test positive sample, operators of cold-chain foods shall immediately start their contingency plans and timely take emergency disposal of relevant articles and environment under the guidance of professionals according to local requirements, including temporary sealing and harmless treatment of relevant articles, disinfection of work areas, timely nucleic acid testing and health screening of potential contacts and other measures.

Before the articles are disposed of, the refrigerating equipment such as refrigerators, freezers and freezers shall be kept in normal operation to prevent the articles from corrupting or deteriorating and the possible diffusion of pollutants. Avoid spilling of goods during transportation when dealing with related items. Personnel involved in the cleaning and transportation of relevant articles shall take good personal protection.

Nucleic acid positive products shall be disposed of in accordance with the requirements of the local competent authorities.

Disinfection Technology Guide on Novel Coronavirus prevention and Control during Cold chain food production and management process

1. Basis and application scope

To standardize and guide the production and operation of cold-chain food from the novel Coronavirus prevention and control , and prevent food and food packaging materials from being contaminated by coronavirus, with reference to the COVID-19 Epidemic Prevention and Control Guidelines for Meat Processing Enterprises issued by the Joint Prevention and Control Mechanism of the State Council (Joint Prevention and Control Mechanism General Development [2020] No. 216), " Urgent notice on strengthening the work of cold chain food novel Coronavirus nucleic acid test, (Joint Prevention and Control Mechanism General Development (2020) No. 220), " COVID (trade) - 19 of epidemic prevention and control technology guide on market (Joint Prevention and Control Mechanism General Development (2020) no. 223), "COVID - 19 virus prevention and control scheme (seventh edition) (Joint Prevention and Control Mechanism General Development (2020) no. 229), and relevant national food safety standards and documents such as COVID-19 and Food Safety: Guidance for Food Enterprises (April 2020) issued by the Food and Agriculture Organization of the United Nations/World Health Organization, this guide is formulated.

This guide is applicable to the frozen, refrigerated cold-chain food remain the state of low temperature from factory to sales. It is used to guide the disinfection of cold chain food from COVID-19 high-risk areas at home and abroad during the production, handling, transportation, storage and sale of food production and marketing units and individuals in normal operation during the normalization period of COVID-19 prevention and control.

It is a prerequisite for the application of this guide that relevant entities and individuals in food production and marketing should strictly abide by laws and regulations and relevant national food safety standards, and enforce local authorities' regulations on COVID-19 epidemic prevention and control.

2. Cleaning and disinfection during production and processing

During the production and processing of cold chain food, effective cleaning and disinfection systems shall be formulated for the processing personnel, production environment and related equipment and facilities according to the characteristics of food raw materials and products as well as production and processing technology, and the implementation and effect of disinfection measures shall be regularly evaluated.

2.1 Food production and processing personnel

Food production and processing personnel entering the working area shall ensure their

health, meet the relevant requirements for personal protection, and regularly disinfect their hands with an alcohol-based sanitizer.

2.2 Outer packing of raw materials and semi-finished products

2.2.1 The outer packing of cold chain food raw materials and semi-finished products from high-risk COVID-19 regions (countries) should be strictly and effectively disinfected before they enter enterprises or are put into storage.

2.2.2 The tools (such as transfer boxes, spoons, pliers, etc.) used for transporting raw materials or semi-finished products of cold chain food shall be cleaned and disinfected in time after each use.

2.2.3 For food raw materials and semi-finished products tested contaminated by a novel Coronavirus, they shall be handled in accordance with the Guidelines of "Novel Coronavirus Nucleic acid Positive Food Disposal" (No. 220 of the Joint Prevention and Control Mechanism) in the "Urgent Notice on Strengthening the Work of Nucleic acid testing by Coronavirus in a cold chain".

2.3 Production and processing equipment and environment

2.3.1 Equipment and Appliances. Before production and processing, appliances used after processing shall be placed separately and properly kept to avoid cross-contamination. The novel Coronavirus should be effectively cleaned and sterilized after production (or when necessary during the production process) and the sterilizing procedures and disinfectants selected should effectively kill the novel Coronavirus.

2.3.2 Environment. Increase the frequency of disinfection in the high-risk areas including the workshop environment of each link of processing of raw materials of cold chain food, the workshop environment of each link of production of ready-to-eat and cooked food, cold storage and other high-risk areas. The environment shall be thoroughly cleaned and disinfected during and after the production and processing. In particular, the frequency of cleaning and disinfecting all kinds of operating tables, contact surfaces/points (such as door handles, switches, appliance handles, telephones, toilets, etc.) and crowded environments shall be strengthened in the production and processing.

2.3.3 for all kinds of meat, aquatic products, egg products and other foods that are rich in protein and fat, because of the stain is easy formed in the contact surface and not easy to be removed, and its production and processing environment is generally low temperature, big humidity. In order to improve the disinfection effect, minimize use of disinfectants, shorten the disinfectant and the effect of time on the surface of the object, all containers, equipment and contact surface of meat, aquatic products, egg products and other foods that are rich in protein must be thoroughly cleaned before disinfection.

2.3.3.1 Selection of detergent

Common cleaning agents for food processing equipment and environment include basic solution, salt solution (such as phosphate, carbonate, silicate), acid solution (such as citric acid, phosphate) and synthetic detergent (such as anion, cation, non-ionic alkali detergent). Among them alkaline solution is the most commonly used cleaning solution in meat, aquatic products and egg products processing environment.

In addition, various synthetic detergents can also effectively remove meat deposits, fat and dirt, and should be used at an appropriate temperature to make it fully in contact with the surface to be cleaned and kept for a certain time before rinsing with water. Another way to saponify fats for easy cleaning is to combine proteases that break down proteins with a low-concentration base solution to make proteases solution. Due to the enzyme in high pH, high temperature will be inactivated, so the configuration of the enzyme solution temperature and pH moderate, can greatly reduce the treatment of cleaning surface corrosion.

2.3.3.2 Cleaning procedures

- (1) In order to save detergent and water, first remove the dirt on the surface by physical method.
- (2) Further flush out the dirt with water. In order to reduce the production of aerosol, high-pressure water should not be used.
- (3) Apply alkaline solution or synthetic detergent/enzyme solution with a temperature of 50-55°C to the surface to be cleaned. After 6-12 minutes of contact, clean and wipe the surface to be cleaned. To make the cleaner in full contact with the surface to be cleaned, it is best to use foaming detergent for vertical surface cleaning.
- (4) Rinse off alkali solution or detergent with clean water.
- (5) Alkali solution cannot remove scale or rust. Acid (such as phosphoric acid, hydrochloric acid or organic acid such as citric acid and gluconic acid) can be used to remove scale or rust.

2.3.3.3 disinfection

- (1) In order to improve the disinfection effect and prevent the disinfectant from reducing its activity due to insufficient contact with the object surface, the equipment or environmental surface to be disinfected must be thoroughly cleaned in accordance with the above procedures before disinfection. Commonly used disinfectants include fluoride, iodine or quaternary ammonium salt solutions.
- (2) Whether a disinfected surface needs cleaning depends on the disinfectant used. Quaternary ammonium salt disinfectants can remain on the equipment for a long time, so both quaternary ammonium salt and iodine disinfectant should be thoroughly rinsed with water after use.

(3) If the surface of the equipment is corroded after disinfection, it can be oiled to protect the corroded area. If the oil is of food grade, it needs not be removed. If it is of non-food grade, the oil should be removed before the next processing shift begins.

(4) The in-situ cleaning method is used to continuously clean the moving conveyor belt and other parts of the production and processing equipment.

3. Clean and disinfect the transportation and distribution process

3.1 personnel

During the distribution of cold chain food, drivers and transportation attendants should maintain personal hand hygiene, and their vehicles should be equipped with alcoholic hand sanitizer, disinfectant and paper towels, so as to ensure that hand sanitizers are carried out regularly when hands are washed without clean water.

3.2 Object surface

Drivers should wash their hands or disinfect distribution documents before handing them over to other staff. To avoid cleaning the returned items, it is better to store the documents in disposable containers and packaging materials. Containers used repeatedly shall be cleaned and disinfected regularly and appropriately.

Surfaces that are most likely to be contaminated with the virus, such as steering wheels, door handles and mobile devices, are frequently touched by hand, should be disinfected regularly.

3.3 Transportation

To avoid contamination of cold chain food, drivers should ensure that transport vehicles, handling tools and containers are cleaned and disinfected regularly. When goods are mixed, the vehicles should be loaded with food as far as possible apart from other goods that cause pollution. Before and after a shipment of goods is carried on a vehicle, all parts of the vehicle that may be touched by human hands, especially inside and outside the vehicle, should be thoroughly disinfected.

4. Cleaning and disinfection during sales and operation

4.1 Employees in cold-chain food sales and operation areas should maintain good hygienic operation and wash hands frequently with hand sanitizer to keep personal hands clean and hygienic.

4.2 Timely clean and disinfect all kinds of surfaces, handles (such as door handles, handles for refrigeration equipment, handles for containers, handles for carts, etc.) and buttons (such as buttons for calculators and electronic weighing equipment, etc.) that are frequently touched by hands. After the completion of daily operations, the business area shall be thoroughly disinfected.

4.3 Convenient for customers to wash their hands for disinfection. In-store hand-washing facilities should be maintained in good working order and equipped with quick-drying hand sanitizers; when conditions allow, it can be equipped with inductive hand disinfection facilities.

5. Clean and disinfect the food and beverage process

5.1 The catering industry shall regularly clean and disinfect all cold chain food contact surfaces, outer packing and utensils, and strengthen the cleaning and disinfecting of food (drink) utensils and condiment containers.

5.2 Disinfect high-frequency contact surfaces, clean and disinfect various equipment, areas, contact surfaces/high-frequency contact points (such as countertops/clamps/service appliances/open self-service display stands/door handles), garbage cans, sanitary ware, etc., at a higher frequency. At the same time, increase the frequency of cleaning and disinfection of work clothes.

5.3 Ensure that the in-store hand-washing facilities operate normally and are equipped with quick-drying hand sanitizer; when conditions allow, it can be equipped with inductive hand disinfection facilities.

6. Common disinfectants used in production and marketing and their application

methods

The commonly used disinfectants and application methods in the production and marketing of cold chain food are shown in the attached table.

Attachment

Disinfectants and use methods for Cold chain food production and Management

Type of disinfectants	Useful ingredients	Application scope	Use method	note
Alcohol disinfectant	Ethanol 70% to 80% (V/V), alcohol-containing hand sanitizer >60% (V/V). Compounding products refer to product specifications.	Mainly used for hand and skin disinfection, disinfection of small surfaces.	Sanitary hand disinfection: evenly spray hands or rub hands for 1-2 times for 1min. Wipe the surface of the object twice for 3min	<ol style="list-style-type: none">1. Inflammable, away from the source of fire.2. It is not suitable for disinfection of large surfaces
Fluorinated disinfectant	In terms of effective fluoride, the content is expressed in mg/L or %, bleaching powder $\geq 20\%$, sodium dichloroisocyanurate $\geq 55\%$, 84 disinfectant according to the product instructions, common is 2%-5%	It is suitable for disinfecting objects, fruits, vegetables and utensils. Hypochlorous acid disinfectants can also be used to disinfect the air, hands, skin and mucous membranes.	<ol style="list-style-type: none">1. For surface disinfection: use 500mg/L; For disinfection in the foci, 1000mg/L shall be used on the surface of the object, and 10,000mg /L shall be used when there are obvious pollutants; Air and other disinfection, refer to the product instructions.2. Disinfect the surface of refrigerated objects at low temperature: use 1000mg/L; For disinfection in a foci, a	<ol style="list-style-type: none">1. Corrosive to metals, bleaching and fading to fabrics, so metals and colored fabrics should be used with caution.2. Strong oxidants shall not come into contact with inflammables and shall be kept away from the source of fire.

			<p>concentration of 2000mg/L shall be used on the surface of the object, and a concentration of 20000mg/L shall be used if there are obvious pollutants.</p> <p>3. Surface disinfection: The method of lowering the freezing point should be adopted to ensure that the disinfectant does not freeze, and the disinfection effect should be confirmed.</p>	
Perchloride disinfectant	Hydrogen perchloride disinfectant: hydrogen peroxide (H ₂ O ₂) mass fraction 3%-6%. Disinfectant peracetic acid: mass fraction of peracetic acid (C ₂ H ₄ O ₃) is 15%-21%	Apply to the object surface, air disinfection.	<p>1. Object surface: 0.1%-0.2% peracetic acid or 3% hydrogen peroxide. Spray or soak the disinfectant for 30min, then rinse with clean water to remove the residual disinfectant.</p> <p>2. Air disinfection: 0.2% peroxyacetic acid or 3% hydrogen peroxide, using</p>	<p>1. Inflammable and explosive products, in case of open fire, high heat will cause combustion explosion.</p> <p>2. There is a risk of combustion and explosion in contact with reducing agent or metal powder.</p>

			<p>aerosol spray method, the dosage was calculated as 10mL /m -20ml/ m, and ventilation was performed after 60min of disinfection effect; Also, 15% peracetic acid can be used for heating and fumigation, with the dosage calculated at 7ml/ m. After fumigation for 1h-2h, ventilation is required.</p> <p>3. Disinfect the surface of objects in low temperature refrigeration; Spray or soak the disinfectant for 30min, and then rinse with clean water to remove the residual disinfectant.</p> <p>4. Surface disinfection of frozen objects: The method of lowering the freezing point should be adopted to ensure that the disinfectant does not freeze, and the disinfection</p>	
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			effect should be confirmed.	
Quaternary ammonium salt disinfectant	Refer to product specification	Suitable for surface disinfection of objects	<p>1. Surface disinfection: when there are no obvious pollutants, use 1000mg/L; When there are significant pollutants, use 2000mg/L.</p> <p>2. Disinfect the surface of objects in low temperature refrigeration: when there are no obvious pollutants, use 2000mg/L; When there are significant pollutants, use a concentration of 4000 mg/L</p> <p>3. Surface disinfection of frozen objects: The method of lowering the freezing point should be adopted to ensure that the disinfectant does not freeze, and the disinfection effect should be confirmed</p>	It should not be used with soap or other anionic detergents, nor with iodine or peroxide (e.g., potassium permanganate, hydrogen peroxide, sulfonamide powder, etc.).

Notice on the issuance of the work plan on the preventive comprehensive disinfection of imported cold chain food

Release time: 2020-11-09

Source: Department of Standards, Monitoring and Evaluation on Food Safety

Joint Prevention and Control Mechanism General Development [2020] No. 255

(Leading group and headquarters) of Joint prevention and control mechanism for COVID-19 among provinces, autonomous regions, municipalities directly under the Central Government and Xinjiang Production and Construction Corps:

To strengthen the normalized epidemic prevention and control work, effectively prevent the imported risks of COVID- 19 from cold-chain food imports, the General Administration of Customs jointly with the Ministry of Transport and the National Health Commission, market supervision bureau and other departments, formulate the preventive comprehensive disinfection work plan on the cold-chain food imports. The State Council's joint prevention and control mechanism for COVID-19 has agreed on it. Now it is printed and distributed to you, please carefully implement on it.

The State Council's joint prevention and control mechanism for COVID-19 comprehensive working group
November 8, 2020

(Information disclosure form: active disclosure)

Attachment: Work plan on the preventive comprehensive disinfection of imported cold chain food

I. Objectives and Principles

(1) Work objectives.

Advance COVID - 19 epidemic prevention and control work, on the basis of the novel Coronavirus detection of imported cold chain food, give full play to the disinfection work of novel coronavirus, effectively prevent the input risk of COVID-19 through the cold-chain food imports (including edible agricultural products, similarly hereinafter), realize the "safe, effective, fast, economical" goal, at the same time ensure the safety of imported cold-chain food, enhance the port customs clearance efficiency, avoid the overstock and demurrage of goods, and ensure the stability of industry supply chain.

(2) Basis for implementation.

The Law of the People's Republic of China on the Prevention and Treatment of Infectious Diseases and its implementation measures, the Border Health and Quarantine Law of the People's Republic of China and its implementation rules, the Food Safety Law of the People's Republic of China and its implementation Regulations, "Notice on comprehensive and precise implementation of environmental sanitation and disinfection" (Joint Prevention and Control Mechanism General Development [2020] No. 195), " Urgent notice on strengthening the work of novel Coronavirus nucleic acid test on cold chain food " (Joint Prevention and Control Mechanism General Development [2020] No. 220), "Notification on the issuance of the COVID-19 prevention and control work plan (seventh edition)" (Joint Prevention and Control Mechanism General Development [2020] No. 229), " Notice on the issuance of novel Coronavirus Prevention and Control Technical Guide and Novel Coronavirus Prevention and Control Technical Guide for Cold chain Food Production and Operation" (Joint Prevention and Control Mechanism General Development [2020] No. 245).

(3) The scope of disinfection.

This plan is applicable to the disinfection of means of transportation of imported cold chain food, the inside and outside of the package of product.

(4) Relevant principles.

Complete elimination, strictly prevent input risk; Government-led, departmental coordination; perform their respective functions according to law and regulations; Scientific standard, safe and effective; Cost saving, economical.

II. Division of work

Relevant departments of the State Council shall strengthen the guidance, supervision and collaboration of the preventive comprehensive disinfection of imported cold chain food according to the division of responsibilities. The local people's government shall be responsible for organizing the implementation of the preventive comprehensive disinfection work in the region, realize closed-loop control and traceability of the whole process, and minimize the risk of novel Coronavirus from the imported cold chain food.

(1) Customs department. To be responsible for implementing the monitoring and testing of

imported cold chain food with coronavirus according to relevant regulations, and organizing and instructing importers and operators of customs inspection sites to do a good job in the preventive and comprehensive disinfection of the inner wall and outer package of imported cold chain food containers drawn from the port.

(2) Department of transportation. Responsible for supervising and urging the related unit to carry out the transportation responsibility of imported cold chain food and implement corresponding disinfection measures, strictly inspect the customs clearance documents for cold-chain food imports in domestic transport period, implement the protective measures including disinfection for the transportation vehicles of imported cold-chain food and protective measures for frontline staff, cooperate to check the disinfection measures during the process of imported cold-chain food transferring from containers to domestic transportation vehicles.

(3) Department of public health. To be responsible for summarizing and analyzing the nucleic acid test results of imported cold chain food, analyzing the transmission risk of imported cold chain food, and conducting the guidance, evaluation and inspection on the comprehensive preventive disinfection measures.

(4) Market supervision departments. To be responsible for conducting on-site inspection and obtaining invoices and certificates, and to urge market operators and food producers and traders to obtain certificates of disinfection of imported cold-chain food goods issued by disinfection units. Those who cannot provide certificates of disinfection shall not be allowed to sell on the market. We will strengthen the traceability management of cold-chain foods imported by food production and marketing enterprises, and investigate and punish those cold-chain foods of unknown origin in accordance with the law. Together with the relevant departments to supervise the market operation units, will do a good job in disinfection work for market.

(5) Local people's governments. According to the actual situation in this region, organize the relevant departments and enterprises to take effective measures on comprehensive preventive disinfection work, make clear responsibilities for related department, strengthen supervision and inspection to ensure that import cold-chain food disinfection work responsibility and measures are put in place.

(6) Relevant production and business operation entities. Production and business operation entities such as production, processing, storage and sales units shall organize or entrust qualified disinfection units to carry out disinfection. The carrier shall be responsible for organizing or entrusting qualified disinfection units to organize and carry out disinfection of imported cold chain food loading vehicles before and after the transportation. The disinfection unit shall carry out specific disinfection operations in accordance with the relevant disinfection technical specifications to ensure the disinfection effect. Import enterprises shall be responsible for truthfully reporting the information of imported products, cooperating with the production and business operation entities to carry out disinfection work, and keeping the sales records and flow records of imported cold chain food.

III work content

(1) Basic requirements.

Summarize the good experience and practices of detection and disinfection work on cold-chain food, without changing the existing overall prevention and control arrangement of local places , according to characteristics of imported food cold chain logistics, after completing the coronavirus

detection sampling work as required, implement the comprehensive preventive disinfection before the first contact of imported cold chain food with domestic personnel at the section of port inspection, transportation, warehouse entry, wholesale and retail. To strengthen the coordination of all departments, in principle, only one preventive and comprehensive disinfection should be carried out for the loading and packaging of imported cold chain food, so as to avoid repeated disinfection, and avoid increasing unnecessary operation links and costs, which will affect logistics and market supply. The disinfection unit shall keep a detailed record of the disinfection work, including the date of disinfection, personnel, place, object of disinfection, name of disinfectant, concentration and duration of action, etc. Relevant information and records shall be kept for at least 2 years.

(2) Work flow.

1. Port links. Import enterprises shall faithfully declare the relevant information of imported cold chain food, and the customs department shall strengthen the detection of imported cold chain food according to the risk monitoring plan formulated. If the test result is positive, it shall be returned or destroyed in accordance with regulations. If the test result is negative, the customs department shall organize, guide and urge the operator of the inspection site or the import enterprise to disinfect the inner wall of the container and outer package of the cold chain food imported. Upon completion of disinfection, the disinfection unit shall issue the certificate of disinfection of the batch of goods. The imported cold-chain food that has not been disinfected at the port link shall be disinfected at the subsequent link after being released in accordance with the regulations.

2. Cold chain food transportation and the incoming and outgoing of goods. The owner or his agent shall disinfect the packaging of imported cold chain food when it is transferred from the container to the domestic means of transport. During the transportation of imported cold chain food, the carrier enterprise shall not open the container, and the transportation administrative department in the domestic transportation section shall urge and guide the cold chain logistics enterprise to strictly check the customs clearance documents, and implement such measures as disinfection of transport equipment loaded by transport vehicles and vessels and personal protection of front-line staff. When receiving imported cold chain food, the refrigerated warehouses should record and check the container number and seal number truthfully, and keep the incoming and outgoing records of the goods. Relevant information and records should be kept for at least 2 years.

3. Circulation. For the imported cold chain food released from the port, the relevant production and business units shall check the disinfection certificate attached to the goods before the warehouses are emptied and put into storage. If it is not disinfected, the inner wall of the container and outer package of the goods shall be disinfected when the containers are unloaded and discharged. Upon completion of disinfection, the disinfection unit shall issue the certificate of disinfection of the batch of goods. The production and business operation entities shall disinfect the inner packing of the goods of which the outer packaging need to be opened.

4. Market link. The market of imported cold chain food should strengthen the management, standardize the hygienic environment of the market and do a good job in the daily disinfection of the marketing site. It is necessary to strictly implement the prevention and control requirements, strengthen the inspection of relevant certificates for disinfection of imported cold chain food, and prevent imported cold chain food from entering the market without comprehensive preventive disinfection treatment. We will further improve traceability management to ensure that all imported cold chain foods entering the market can be traced back to its origin and its destination.

IV. Disinfection method

The port disinfection method of imported cold chain foods shall be determined by the Customs, and the disinfection method after entering the country shall be determined by the local people's government in accordance with *the novel Coronavirus Prevention and Control Disinfection Technical Guide for the Production and business process of cold chain Foods* and relevant provisions.