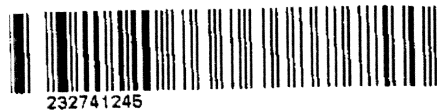


Ministero della Salute

DGISAN

0022446-P-30/05/2017



Ministero della Salute

DIREZIONE GENERALE PER L'IGIENE E LA SICUREZZA DEGLI ALIMENTI E DELLA NUTRIZIONE

Ufficio 2

REGIONE DEL VENETO - GIUNTA REGIONALE DIREZIONE PREVENZIONE SICUREZZA ALIMENTARE, VETERINARIA	
Data di arrivo	
Data registraz.	30 MAG. 2017
Prot. N.	211050
Indice classificazione E.900.02.16	Pratica / Fascicolo

Regioni e Province Autonome
Servizi veterinari
Loro sedi

Assica
assica@assica.it
battaglia@assica.it

Assocarni
segreteria@assocarni.it
assocarni@assocarni.it

Uniceb
uniceb@tin.it

Unaitalia
r.pedicone@unaitalia.com

Aiipa
g.rimoldi@aiipa.it

Consorzio prosciutto di Parma
chiaraserena.soffiantini@prosciuttodiparma.com
chiara.piancastelli@prosciuttodiparma.com

Consorzio del prosciutto di San Daniele
prosciuttosandaniele@legalmail.it

Oggetto: export carni suine verso Taiwan. Richiesta informazioni.

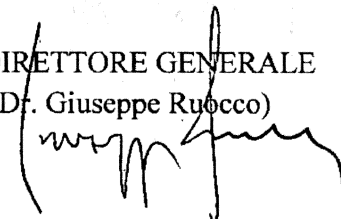
Con la presente si informa che le Autorità taiwanesi hanno richiesto una serie di informazioni supplementari, relative agli stabilimenti interessati all'export di carni suine verso Taiwan, propedeutiche alla programmazione di una visita ispettiva in Italia.

A tal fine si invia in allegato il questionario specifico con preghiera di diffonderlo ai diretti interessati.

Si evidenzia inoltre che la visita ispettiva suddetta potrebbe svolgersi in tempi brevi (seconda metà di giugno o luglio), motivo per cui si raccomanda di inoltrare allo scrivente il questionario compilato nel più breve tempo possibile (preferibilmente entro il 15 giugno).

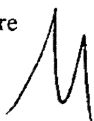
Si ringrazia per la collaborazione.

IL DIRETTORE GENERALE
(Dr. Giuseppe Ruocco)



Allegato: questionario

Ref: Dr. Alessandro Pastore
Email: a.pastore@sanita.it



2017 Italian Pork Plants Audit Program

Basic Information of the Visited Plant Required (Please prepare and provide before being auditing)

2017.04.11

TFDA/BAPHIQ

Fill the answers or brief descriptions in the columns and the reference examples are marked blue.

Establishment name	
Establishment number	
Establishment address	
Description of the establishment	(Please provide the maps as attachments)
Type of operation	
Slaughter animals	
Source of swine / cleaned carcasses / pork and	
Description products produced in this plant	1. 2. 3. And more (Please provide the lists as attachments)
Production capacity and working mode	

Number of employees	
Number of on-site official personnel (If none, please fill "None")	Total official veterinarians: on line per shift: Total official inspectors : on line per shift:
Products exported to which countries	
Pigs receiving How to verify the pigs slaughtered have followed the regulations (only slaughter houses need to answer)	
Holding time before slaughtering in pen (only slaughter houses need to answer)	
Pigs receiving method and records (only slaughter houses need to answer)	(Please prepare the documents of incoming pigs receiving program and the records for reviewing while the inspector visiting the plant)
Animal Identification (only slaughter houses need to answer)	
Ante-mortem inspection (only slaughter houses need to answer)	(Please prepare the documents of antemortem program and antemortem inspection records for reviewing while the inspector

<p>Any edible offal you collect for further food processing? (only slaughter houses need to answer)</p>	
<p>How to confirm the raw materials (cleaned carcasses, pork, other food ingredients and food additives) for food producing received and used have followed the regulation concerning food sanitation? (only processed meat plant need to answer)</p>	<p>(Please prepare the documents of incoming raw materials receiving program and the records for reviewing while the inspector visiting the plant)</p>
<p>HACCP Program</p>	<p>How many CCPs? There are:</p> <p>Re-assessment of HACCP Program The frequency of re-assessment</p> <p>Audit: Internal audit: Frequency: The result of last audit:</p> <p>External Audit: Frequency: (By officials and / or 3rd party) The result of last audit: (By officials and / or 3rd party)</p> <p>(Please prepare the documents of HACCP program, internal inspection records, external audit records, training plan and records and corrective measures for reviewing while the inspector visiting the plant)</p>

<p>SSOP(Sanitation Standard Operating Procedures) Program</p>	<p>Audit:</p> <p>Internal audit:</p> <p>Frequency:</p> <p>The result of last audit:</p> <p>External Audit:</p> <p>Frequency: (By officials and / or 3rd party)</p> <p>The result of last audit: (By officials and / or 3rd party)</p> <p>(Please prepare the documents of SSOP program, internal inspection records, external audit records for reviewing while the inspector visiting the plant)</p>
<p>Warehouse Management, identification of the final product and traceability</p>	<p>(Please prepare the following documents for reviewing while the inspector visiting the plant : (1) SOP for labeling, certifying, tracking of sold products, (2) SOP product recalls including reporting and notifying the distributors, foreign importers, the public-----)</p>
<p>Consumer complaints</p>	<p>(Please prepare the documents of consumer complaints handling including records for reviewing while the inspector visiting the plant.)</p>

2017 Italian Pork Plants Audit Program

Basic Information of the Visited Plant Required (Please prepare and provide before being auditing)

2017.04.11

TFDA/BAPHIQ

Fill the answers or brief descriptions in the columns and the reference examples are marked blue.

Establishment name	
Establishment number	
Establishment address	
Description of the establishment	<p>Established in what year? Reconstruction times? years?</p> <p>The total area of this establishment: _____ hectares /acreages</p> <p>How many factor buildings:</p> <p>(Please provide the maps as attachments)</p>
Type of operation	<p>Examples: Slaughterhouses, cutting plant, processing plant (canning, heating, drying, smoked, marinated, etc.)</p>
Slaughter animals	<p>Species of animals you slaughter</p>
Source of swine / cleaned carcasses / pork and	<p>Examples:</p> <p>For slaughter house - source of swine</p> <ol style="list-style-type: none"> 1. Domestic: <ol style="list-style-type: none"> (1) Provinces/states: A, B, C, and D Province (2) Suppliers or Farms: A1, B2 and C3 company and D4 farm 2. Imported <ol style="list-style-type: none"> (1) Countries: X, Y and Z country (2) Suppliers or farms: X1, Y1 and Z1 farm: <p>For further processing (canning, heating, drying, smoked, marinated, etc.)</p> <p>- source of pork</p> <ol style="list-style-type: none"> 1. Domestic: <ol style="list-style-type: none"> (1) Provinces/states: A, B, C, and D Province (2) Suppliers :AA1, BB2 and CC3 company 2. Imported

	<p>(1) Countries: X, Y and Z country</p> <p>(2) Suppliers or farms : XX1, YY1 and ZZ1 company</p>
Description products produced in this plant	<p>1.</p> <p>2.</p> <p>3.</p> <p>And more</p> <p>(Please provide the lists as attachments)</p>
Production capacity and working mode	<p>Examples:</p> <p>For slaughter house-</p> <p>Maximum capacity per day:</p> <p>Maximum capacity per hour:</p> <p>Heads slaughtered per day: 4800 heads</p> <p>Heads slaughtered per hour: 400 heads</p> <p>Working days per week : 5 days</p> <p>Shifts per working day: 2 shifts</p> <p>Working hours per shift: 6 hrs</p> <p>Other information:</p> <p>For - further processing (canning, heating, drying, smoked, marinated, etc.) – sausage plant</p> <p>Maximum capacity per day: 5,000 Kg</p> <p>Maximum capacity per hour: 1,000 Kg</p> <p>Working days per week : 5 days</p> <p>Shifts per working day: 1 shifts</p> <p>Working hours per shift: 5 hrs</p> <p>Other information: the plant is closed for about 3 weeks during Dec.20 ~ Jan. 10 every year</p>
Number of employees	<p>Examples:</p> <p>For slaughter house-</p> <p>Total: 1,000</p> <p>Slaughter: 350</p> <p>Processing: 450</p> <p>Sanitation: 180</p> <p>Administrative: 20</p> <p>Examples:</p> <p>For further processing plant – Canned food</p>

	<p>Total: 500</p> <p>Processing: 350</p> <p>Sanitation: 100</p> <p>Administrative: 50</p>
Number of on-site official personnel (If none, please fill "None")	<p>Total official veterinarians: on line per shift:</p> <p>Total official inspectors : on line per shift:</p>
Products exported to which countries	
<p>Pigs receiving</p> <p>How to verify the pigs slaughtered have followed the regulations (only slaughter houses need to answer)</p>	<p>Examples:</p> <p>Received pigs: 4~7 months, 100~120 kg</p> <p>The pigs come alone with an official certificate issued by the regional veterinary agency.</p>
<p>Holding time before slaughtering in pen (only slaughter houses need to answer)</p>	
<p>Pigs receiving method and records (only slaughter houses need to answer)</p>	<p>(Please prepare the documents of incoming pigs receiving program and the records for reviewing while the inspector visiting the plant)</p>
<p>Animal Identification (only slaughter houses need to answer)</p>	<p>Examples:</p> <ul style="list-style-type: none"> ■ Ear Tag: ■ RFID: ■ Birth certificate: □ Other:
<p>Ante-mortem inspection (only slaughter houses need to answer)</p>	<p>(Please prepare the documents of antemortem program and antemortem inspection records for reviewing while the inspector</p>

	visiting the plant)
Stunning (only slaughter houses need to answer)	Examples: Method and equipment : <input type="checkbox"/> CO ₂ Suffocation, equipment: _____ <input type="checkbox"/> Electric shock, equipment: _____ <input type="checkbox"/> Other :
Postmortem inspection and hygiene control during operation. (only slaughter houses need to answer)	(Please prepare the documents of postmortem program and postmortem inspection records for reviewing while the inspector visiting the plant)
Record of Trichinella control	
Food safety monitoring programs	Microbiological monitoring programs including pathogen monitored, sampling frequency, test reports. Chemical Residues monitoring Program including animal drugs and environmental pollutants monitored, sampling frequency, test reports. Examples: Tests for chemical residues: 1. 2~5 samples are taken each shift. Animal drugs and pesticides are tested. The list of the test items is provided as the attachment. 2. The residues of heavy metals and detergents in water used in this plant are tested weekly. The list of the test items is provided as the attachment. 3. Dioxin: Central government authority takes samples annually according to the official monitoring program. 4. Others: Tests for microbes: 1. 2~5 samples are taken each shift. The list of the test items is provided as the attachment. 2. Central government authority takes samples annually

	<p>according to the official monitoring program</p> <p>Tests for Radioactivity :</p> <p>Central government authority takes samples annually according to the official monitoring program</p> <p>(Please prepare the documents of food safety and quality control program and inspection records for reviewing while the inspector visiting the plant)</p>
<p>Any edible offal you collect for further food processing? (only slaughter houses need to answer)</p>	<p>Examples:</p> <p>Blood, head, liver, heart, stomach, small and large intestine, ileum, rectum, tail, skin, hoof, bone, etc.</p>
<p>How to confirm the raw materials (cleaned carcasses, pork, other food ingredients and food additives) for food producing received and used have followed the regulation concerning food sanitation? (only processed meat plant need to answer)</p>	<p>Examples:</p> <ol style="list-style-type: none"> 1. The suppliers must be responsible for the food safety of the product offered and an affidavit is required according to the contract. 2. The slaughter houses or fabrication establishments provide an official certificate issued by the regional veterinary agency. 3. The pork suppliers will provide health certificates batch by batch. 4. Tests related to food safety are conducted before the batches of pork are used. <p>(Please prepare the documents of incoming raw materials receiving program and the records for reviewing while the inspector visiting the plant)</p>
<p>HACCP Program</p>	<p>How many CCPs?</p> <p>There are:</p> <p>Re-assessment of HACCP Program</p> <p>The frequency of re-assessment</p> <p>Audit:</p> <p>Internal audit:</p> <p>Frequency:</p> <p>The result of last audit:</p>

	<p>External Audit: Frequency: (By officials and / or 3rd party) The result of last audit: (By officials and / or 3rd party)</p> <p>(Please prepare the documents of HACCP program, internal inspection records, external audit records, training plan and records and corrective measures for reviewing while the inspector visiting the plant)</p>
SSOP(Sanitation Standard Operating Procedures) Program	<p>Audit: Internal audit: Frequency: The result of last audit: External Audit: Frequency: (By officials and / or 3rd party) The result of last audit: (By officials and / or 3rd party)</p> <p>(Please prepare the documents of SSOP program, internal inspection records, external audit records for reviewing while the inspector visiting the plant)</p>
Warehouse Management, identification of the final product and traceability	<p>Examples:</p> <ol style="list-style-type: none"> 1. A bar code system is used. The information saved including -----. 2. Electronic recording system for shipping is established. The information saved including -----. 3. Labeling (codes) on the surface of package can indicate where the product will be exported to. <p>(Please prepare the following documents for reviewing while the inspector visiting the plant : (1) SOP for labeling, certifying, tracking of sold products, (2) SOP product recalls including reporting and notifying the distributors, foreign importers, the public-----)</p>
Consumer complaints	<p>(Please prepare the documents of consumer complaints handling including records for reviewing while the inspector visiting the plant.)</p>