

Questionnaire of Equivalence Information of Food Safety System in

Meat and Poultry Products Including Further Processed Meat

Products or Animal Fats for Applying Export to Taiwan

申請畜禽肉品及其高層次加工肉品或動物源性油脂輸銷台灣之

食品安全管理體系等效問卷

Please note prior to answer the questionnaire

問卷作答須知

The purpose of this questionnaire is to obtain the general information about the food safety system in your country. This information will be used to evaluate the food safety system in your country.

本問卷旨在瞭解貴國食品安全管理狀況。這些資料將用來評估貴國之食品安全管理系統。

Please provide all the answers thoroughly in English or Chinese to the full extent. Copies and electronic files of maps, tables and figures are preferred under the applicable questions. 請以英文或中文作答並力求完整，必要時請附上相關文件(地圖、圖表等)之影本和電子檔於所屬問題下方。

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Abbreviations and Explanations Used in This Questionnaire

Abbreviation	Explanation

0. Country Profile 國家基本資訊

- 0.1 Before answering the following questions, please describe the profiles of meat and poultry products or animal fats of the country, including history, geography, agriculture, forestry, fisheries, food import and export management and situation, and type of food industries including numbers of meat and poultry products or animal fats factories, annual production, types of meat, poultry products or animal fats and the correspondent productivity.

在回答以下問題之前，請描述貴國畜禽肉及其高層次加工肉品或動物源性油脂的概況，包括歷史、地理、農業、林業、漁業，食品進出口管理和情況，以及包括畜禽肉品及其高層次加工肉品或動物源性油脂工廠數量在內的食物產業類型、年產量、畜類產品和動物源性油脂產品之生產力。

- 0.2 Please describe what kind of meat and poultry products or animal fats you want to export to Taiwan?

請說明貴國擬出口到台灣的畜禽肉及其高層次加工肉品或動物源性油脂

Bovine

牛

- ☐ Boneless meat of bovine animals, intact (not ground), fresh, chilled, or frozen
去骨牛肉、原塊(非絞製)，生鮮、冷藏或冷凍
- ☐ Bone-in meat of bovine animals, intact (not ground), fresh, chilled, or frozen
帶骨牛肉、原塊(非絞製)，生鮮、冷藏或冷凍
- ☐ Meat of bovine animals, non-intact (trimming, raw ground), fresh, chilled, or frozen
牛肉、非原塊(修整肉，絞製)，生鮮、冷藏或冷凍
- ☐ Edible offal of bovine animals, fresh, chilled or frozen
牛雜碎，生鮮、冷藏或冷凍
- ☐ Bovine fat, free of lean meat, not rendered or otherwise extracted, fresh, chilled, or frozen
牛油脂，生鮮、冷藏或冷凍

Swine

豬

- ☐ Boneless meat of swine, fresh, chilled or frozen

去骨豬肉，生鮮、冷藏或冷凍

- ☐ Bone-in meat of swine, fresh, chilled, or frozen

帶骨豬肉，生鮮、冷藏或冷凍

- ☐ Edible offal of swine, fresh, chilled or frozen

豬雜碎，生鮮、冷藏或冷凍

- ☐ Pig fat, free of lean meat, not rendered or otherwise extracted, fresh, chilled, or frozen

豬油脂，生鮮、冷藏或冷凍

Ovine

羊

- ☐ Boneless meat of sheep or goats, fresh, chilled or frozen

去骨羊肉，生鮮、冷藏或冷凍

- ☐ Bone-in meat of sheep or goats, fresh, or chilled or frozen

帶骨羊肉，生鮮、冷藏或冷凍

- ☐ Edible offal of sheep or goats, fresh, chilled or frozen

羊雜碎，生鮮、冷藏或冷凍

- ☐ Fats of sheep or goats, free of lean meat, not rendered or otherwise extracted, fresh, chilled, or frozen

羊油脂，生鮮、冷藏或冷凍

Poultry

家禽

- ☐ Meat of the fowls, fresh, chilled or frozen

雞肉，生鮮、冷藏或冷凍

- ☐ Meat of the turkeys, fresh, chilled or frozen

火雞肉，生鮮、冷藏或冷凍

- ☐ Meat of the ducks, fresh, chilled or frozen

鴨肉，生鮮、冷藏或冷凍

- ☐ Meat of the geese, fresh, chilled or frozen

鵝肉，生鮮、冷藏或冷凍

- ☐ Edible offal of the fowls, duck, turkeys, fresh, chilled or frozen

雞,鴨,火雞雜碎，生鮮、冷藏或冷凍

- ☐ Meat of guinea fowls, fresh, chilled or frozen

珍珠雞，生鮮、冷藏或冷凍

Further processed/prepared meat products or animal fats

高層次加工肉製品或動物源性油脂

- ☐ Cooked, ready-to-eat product, chilled or frozen
煮熟，即食性，冷藏或冷凍
- ☐ Cured/Drying/Fermented/Smoked with heat process, shelf-stable, chilled or frozen
醃漬/乾燥/發酵/燻煙熱處理，常溫，冷藏或冷凍
- ☐ Cured/Drying/Fermented/Smoked with heat process, shelf stable
醃漬/乾燥/發酵/燻煙熱處理，常溫
- ☐ Thermally Processed – Commercially Sterile, shelf stable (Canned)
熱製成/商業滅菌，常溫(罐頭)
- ☐ Goose/Duck Fatty livers
鵝肝/鴨肝
- ☐ Casing
腸衣
- ☐ Other animal fats _____ (Fill in the processed product here)
其他動物源性油脂
- ☐ Others _____ (Fill in the processed product here)
其他

Other livestock and poultry products (Fill in the species)

其他禽畜動物類產品

- ☐ (Express the types of the animal products and production activities here)
描述動物產品種類及加工方式

0.3 Please describe export status of meat and poultry products including further processed meat products or animal fats in the past 3 years, including countries of exporting, export volume and main export categories etc..

描述過去 3 年畜禽肉及其高層次加工肉品或動物源性油脂之出口現況，包括出口國、出口量及主要出口產品種類等。

1. Laws and Regulations 法令規章

- 1.1 What laws and regulations address the management of food safety and prevention of environmental contamination of meat and poultry products including further processed meat products or animal fats? Please describe the requirements in detail.

貴國有關畜禽肉及其高層次加工肉品或動物源性油脂之食品安全管理、預防環境污染及預防疾病的相關法令及規範為何？請詳細描述這些要求。

- 1.2 What laws and regulations mandate that the establishments of meat and poultry products including further processed meat products or animal fats be responsible for the food safety? Please describe the requirements in detail.

有哪些法令及規範要求畜禽肉及其高層次加工肉品或動物源性油脂之生產廠場必須對其食品安全負責。請詳細描述這些要求。

- 1.3 What laws and regulations mandate to consider the source of meat and poultry products including further processed meat products or animal fats for food safety? Please describe the requirements in detail.

有哪些法令及規範要求畜禽肉及其高層次加工肉品或動物源性油脂之原料生產源頭端須符合食品安全。請詳細描述這些要求。

- 1.4 What food hygiene and safety laws and regulations mandate the labeling of meat and poultry products including further processed meat products or animal fats (e.g. food allergens, expiry/manufacturing date)? Please describe the requirements in detail.

有哪些法令及規範要求畜禽肉及其高層次加工肉品或動物源性油脂之食品衛生及安全相關標示（例如食品過敏原、保存期限/製造日期）。請詳細描述這些要求。

- 1.5 Other related laws and regulations about meat and poultry products including further processed meat products or animal fats. Please describe the requirements in detail.

是否有畜禽肉及其高層次加工肉品或動物源性油脂之其他法規？請詳細描述說明。

2. Management System and Government Organization 管理制度和政府組織架構

組織架構

2.1 The current system to manage the source and food safety of meat and poultry products including further processed meat products or animal fats or each of the products, which you listed under 0.2, under this application
針對貴國列於 0.2 有關本次申請之畜禽肉及其高層次加工肉品或動物源性油脂，請描述其來源管理及食品安全管理制度。

2.1.1 What government agencies enforce the relevant laws and regulations? Please include organization charts for each of these agencies.
執行相關法令規範之政府機關為何？請列出這些機關之個別組織圖。

2.1.2 What is the functional relationship among these government agencies at the national, provincial, or local levels? How do these agencies cooperate and work together?
這些國家層級的、省級的或地方層級政府機關，其分別執行的任務為何？各級單位間如何分工？

2.1.3 In the field and at headquarters, how many persons are assigned to the meat and poultry products including further processed meat products or animal fats control program? List the separate areas of responsibility and denote the number of persons in each area and organization charts for each field.
有關貴國畜禽肉及其高層次加工肉品或動物源性油脂管控計畫之中，隸屬於中央以及地方單位計有多少人？請列出各別的责任區域，並在各自別管轄區內註明人數及其職責與組織圖。

2.2 The current system to prevent meat and poultry products including further processed meat products or animal fats from environmental contamination and pollution, for example, dioxin, polychlorinated biphenyl, for each of the products, which you listed under 0.2, under this application.
針對貴國列於 0.2 有關本次申請之畜禽肉及其高層次加工肉品或動物源性油脂，請描述貴國現行制度如何預防畜禽肉及其高層次加工肉品或動物源性油脂受到環境污染。

2.2.1 What government agencies enforce the relevant laws and regulations?

Please include organization charts for each of these agencies.

執行相關法令規範之政府機關為何？請列出這些機關之個別組織圖。

- 2.2.2 What is the functional relationship among these government agencies at the national, provincial, or local levels? How do these agencies cooperate and work together?

這些國家層級的、省級的或地方層級政府機關，其分別執行的任務為何？各級單位間如何分工合作？

- 2.2.3 What is the functional relationship among the food safety and environmental protection agencies? How do these agencies cooperate and work together to monitor and prevent food from environmental contamination and pollution. 貴國之食品安全及環境保護機構/主管機關間之功能關係為何？這些單位間如何合作分工以監督和預防食品遭受環境污染。

- 2.3 Are the meat and poultry products including further processed meat products or animal fats inspection agencies also responsible for other inspection program? (For example, dairy products, fishery products, non-meat food products and feed manufacture)?

負責畜禽肉及其高層次加工肉品或動物源性油脂查驗之機構是否也負責其他產品之查驗計畫？（例如乳製品、水產品、非肉類產品及飼料製造）。

3. Official Controls and Inspection System 官方管控及查驗系統

- 3.1 The meat and poultry products including further processed meat products or animal fats inspection programs at the national, provincial, or local levels and the official control program for establishments.

貴國國家層級、省級或地方政府對畜禽肉及其高層次加工肉或動物源性油脂廠場的管控計畫

- 3.1.1 Please indicate what products are covered under each inspection program?

These products should include products intended to export to Taiwan.

請指出在每一個查驗計畫下包含哪些產品，這些產品應包括想出口至台灣產品。

- 3.1.2 What are the budget/ funding sources of these inspection programs?

查驗計畫之經費來源為何？

- 3.1.3 What other non-government inspection programs are in place?

是否有其他非官方查驗計畫？

- 3.1.4 What are the enforcement frequencies of the government and non-government inspection programs?

以上官方和非官方查驗計畫的執行頻率？

- 3.1.5 What are the training requirements for supervisors and inspectors personnel including pre-employment training and re-training?

相關查驗人員及督導人員有哪些訓練要求？包括職前訓練與再教育等。

- 3.2 The official control of the veterinary drugs and pesticides.

動物用藥及農藥之官方管控

3.2.1 What are the relevant laws and regulations?

其相關的法令規範為何？

3.2.2 What are the procedures to approve compounds to be a legal veterinary drug and pesticide in livestock and poultry?

成為禽畜動物合法動物用藥及農藥之核准程序為何？

3.2.3 Please list the prohibited and permitted veterinary drugs in livestock and poultry.

請列出禽畜動物中，禁用及准用的動物用藥。

3.2.4 Please list the prohibited and permitted pesticides in crops.

請列出農作物中，禁用及准用的農藥。

3.2.5 Please list the drugs permitted for the therapeutic and preventative use in each species of food animals. What are the MRLs of above drugs in meat and poultry products?

請列出允許使用於生產每種動物上之治療性及預防性藥物，並說明各種化學物質於禽畜肉品之殘留容許量規範。

3.2.6 Please list agricultural chemicals such as pesticides permitted for crops used in feed production and on farms. What are the MRLs of above chemicals in meat and poultry products?

請列出使用於飼料生產及養殖使用之化學物質，例如農藥，並說明各種藥物於禽畜肉品之殘留容許量規範。

3.2.7 What are the procedures, inspection activities or criteria to determine these materials which will not cause product deterioration and comply with the applicable laws and regulations?

政府藉由哪些程序、查驗措施或標準判定所使用之物料不會引起產品變質且符合適用之法令規範？

3.2.8 How does the agency ensure or verify that feed production and farms only use legal drugs?

主管機關如何確保飼料生產端及農場端只使用合法的藥物？

3.2.9 Please describe the control measures including product recall, destruction, other product disposition, personnel prosecute or penalty for the violation.

請說明違反規定之管控措施，包括產品回收或銷毀等，及其他採取行動，如人員起訴或刑罰等。

3.3 The official control of the food additives.

食品添加物之官方管控

3.3.1 What are the relevant laws and regulations?

其相關的法令規範為何？

3.3.2 What are the laws and regulations relating to testing, approval, and control the uses of these materials?

這些項目其檢驗、核准和使用管控之相關法令規範為何？

3.3.3 What are the procedures, inspection activities or criteria to determine these materials which will not cause product deterioration and comply with the applicable laws and regulations?

政府藉由哪些程序、查驗措施或標準判定所使用之物料不會引起產品變質且符合適用之法令規範？

3.3.4 What is the procedure to approve these materials to be legal food additives in meat and poultry products?

這些物料成為合法畜禽肉品食品添加物之核准程序為何？

3.3.5 Please list the prohibited and permitted food additives in meat and poultry

products.

請列出動物性產品禁用及准用的食品添加物。

3.3.6 How does the agency ensure or verify that the establishments of meat and poultry products including further processed meat or animal fats only use legal food additives?

主管機關如何確保與確認畜禽肉及其高層次加工肉品或動物源性油脂生產廠場只使用合法之食品添加物？

3.3.7 Please describe the control measures including product recall, destruction, other product disposition, personnel prosecute or penalty for the violation.

請說明違反規定之管控措施，包括產品回收或銷毀等，及其他採取行動，如人員起訴或刑罰等。

3.4 The official control of irradiation.

輻射處理之官方管控

3.4.1 What are the relevant laws and regulations?

其相關的法令規範為何？

3.4.2 What are the laws and regulations relating to testing, approval, and control the uses of irradiation?

輻射處理之檢驗、核准和使用管控相關法令規範為何？

3.4.3 What are the procedures, inspection activities or criteria to determine that irradiation will not cause product deterioration and comply with the applicable laws and regulations?

政府藉由哪些程序、查驗措施或標準判定輻射照射不會引起產品變質且符合適用之法令規範？

3.4.4 What is the procedure to approve for the use of radiation exposure?

產品使用輻射照射之核准程序為何？

3.4.5 Please list the prohibited and permitted food radiation sources in meat and poultry products.

請列出畜禽肉品禁用及准用的輻射照射物質。

3.4.6 How does the agency ensure or verify that the establishments of meat and poultry products including further processed meat or animal fats only use legal food radiation sources?

主管機關如何確保與確認畜禽肉及其高層次加工肉品或動物源性油脂生產廠場只使用合法之輻射照射物質？

3.4.7 Please describe the control measures including product recall, destruction, other product disposition, personnel prosecute or penalty for the violation.

請說明違反規定之管控措施，包括產品回收或銷毀等，及其他採取行動，如人員起訴或刑罰等。

3.5 The official control of the food contact materials.

食品接觸物質之官方管控

3.5.1 What are the relevant laws and regulations?

其相關的法令規範為何？

3.5.2 What are the laws and regulations relating to testing, approval, and control the uses of these materials?

這些項目其檢驗、核准和使用管控之相關法令規範為何？

3.5.3 What are the procedures, inspection activities or criteria to determine these materials which will not cause product deterioration and comply with the

applicable laws and regulations?

政府藉由哪些程序、查驗措施或標準判定所使用之物料不會引起產品變質且符合適用之法令規範？

3.5.4 What is the procedure to approve these materials to be legal food contact materials?

這些物料成為合法食品接觸物質之核准程序為何？

3.5.5 Please list the prohibited and permitted food contact materials.

請列出禁用及准用的食品接觸物質。

3.5.6 How does the agency ensure or verify that the establishments of meat and poultry products including further processed meat or animal fats only use legal packaging materials?

主管機關如何確保與確認畜禽肉及其高層次加工肉品或動物源性油脂生產廠場只使用合法之食品包裝材料？

3.5.7 Please describe the control measures including product recall, destruction, other product disposition, personnel prosecute or penalty for the violation.

請說明違反規定之管控措施，包括產品回收或銷毀等，及其他採取行動，如人員起訴或刑罰等。

3.6 The official control of the food detergents and sanitizing agents.

食品清潔劑和消毒劑等之官方管制

3.6.1 What are the relevant laws and regulations?

其相關的法令規範為何？

3.6.2 What are the laws and regulations relating to testing, approval, and control the uses of these materials?

這些項目其檢驗、核准和使用管制之相關法令規範為何？

3.6.3 What are the procedures, inspection activities or criteria to determine these materials which will not cause product deterioration and comply with the applicable laws and regulations?

政府藉由哪些程序、查驗措施或標準判定所使用之物料不會引起產品變質且符合適用之法令規範？

3.6.4 What are the procedures to approve these materials to be legal food detergents and sanitizing agents?

這些物料成為合法食品清潔劑和消毒劑之核准程序為何？

3.6.5 Please list the prohibited and permitted food detergents and sanitizing agents.

請列出禁用及准用的食品清潔劑和消毒劑。

3.6.6 How does the agency ensure or verify that the establishments of meat and poultry products including further processed meat or animal fats only use legal food detergents and sanitizing agents?

主管機關如何確保與確認畜禽肉及其高層次加工肉品或動物源性油脂生產廠場只使用合法之食品清潔劑和消毒劑？

3.6.7 Please describe the control measures including product recall, destruction, other product disposition, personnel prosecute or penalty for the violation.

請說明違反規定之控制措施，包括產品回收或銷毀等，及其他採取行動，如人員起訴或刑罰等。

3.7 The official control of environmental pollutants, contaminants and toxins

環境污染物、污染物質及毒素之官方管控

3.7.1 Please list environmental or industrial chemicals that are potential

contaminants to food animals, for example dioxin

請列出可能污染食用動物之環境或工業之化學物質，例如戴奧辛。

3.7.2 Please list the maximum levels (MLs) of metals in meat and poultry products and edible oils.

請列出各種重金屬於禽畜肉品及食用油脂之限量。

3.7.3 Please list the MLs of toxins, for example, mycotoxins in edible oils.

請列出各種毒素(例如：真菌毒素)於食用油脂之限量。

3.7.4 Please list the MLs of other contaminants such as benzo(a)pyrene in meat and poultry products and edible oils.

請列出各種污染物，例如苯駢芘，於禽畜肉品及食用油脂之限量。

3.7.5 Please describe the control measures including product recall, destroy other product disposition, personnel prosecute or penalty for the violation.

請說明違反規定之控制措施，包括產品回收或銷毀等，及其他採取行動，如人員起訴或刑罰等。

3.8 The official control of food labelling

食品標示之官方管制

3.8.1 What are the relevant laws and regulations?

其相關的法令規範為何？

3.8.2 What is the approval procedure for food labelling?

食品標示之審查程序為何？

3.8.3 What are the procedures, inspection activities or criteria to determine these materials which will not cause product deterioration and comply with the

applicable laws and regulations?

政府藉由哪些程序、查驗措施或標準判定食品標示符合適用之法令規範？

3.8.4 Please describe the control measures include product recall, destruction, other product disposition, personnel prosecute or penalty for the violation.

請說明違反規定之管控措施，包括產品回收或銷毀等，及其他採取行動，如人員起訴或刑罰等。

3.9 The official control activities to review the ingredients and methods of preparation for meat and poultry products including further processed meat or animal fats.

畜禽肉品及其高層次加工肉或動物源性油脂其成分和製備方法的管控措施

3.9.1 What are the relevant regulations, requirement or guidelines to regulate the production of meat and poultry products including the further processed meat products or animal fats?

畜禽肉品及其高層次加工肉或動物源性油脂生產製造之相關法規、要求及指引為何？

3.9.2 What governmental agencies or organizations review the ingredients and processing of the processed products? What is the functional relationship among these?

審核加工產品成分及製備方法之政府單位或組織為何？這些單位之分工關係為何？

3.9.3 What is the procedure to review the thermal and other processing process, especially for canned foods?

產品加熱和其他滅菌加工流程之審核程序為何？特別是罐頭。

3.9.4 What documentation formally states that a thermal or other processing schedule is reviewed, especially for canned foods?

載明加熱或其他殺菌加工程序並經過審核之正式文件為何？特別是罐頭。

3.9.5 What controls are in place for low-acid canned foods and/or other products?

低酸性罐頭及/或其他產品的管控為何?

3.9.6 What agencies are responsible for auditing and inspecting the processing process of the establishments?

負責稽核廠場加工過程的主管機關為何?

3.9.7 How do the agencies verify the compliance of the processing process and materials used at the establishments?

請描述主管機關如何確認廠場的加工過程及所使用的物料是否符合法規?

3.9.8 Please describe the control measures including product recall, destruction, other product disposition, personnel prosecute or penalty for the violation.

請說明違反規定之管控措施,包括產品回收或銷毀等,及其他採取行動,如人員起訴或刑罰等。

3.10 The HACCP (equivalent) inspection system

貴國之 HACCP 或等效之查驗系統

3.10.1 How does the government inspection system describe and specify that a HACCP system whereby the establishments of meat and poultry products including the further processed meat products or animal fats must conduct the 7 Principles of HACCP, which include (1) hazard analysis, (2) critical control point identification, (3) establishment of critical limits, (4) monitoring procedures, (5) corrective actions, (6) record keeping, and (7) verification procedures?

政府查驗系統如何規定及強制要求畜禽肉及其高層次加工肉品或動物源性油脂生產廠場的 HACCP 系統必需執行 7 大原則,包括:(1)危害分析、(2)決定重要管控點、(3)建立管控界限、(4)執行監測計畫、(5)建立矯正措施、(6)建立文件及紀錄及(7)系統確效。

3.10.2 How is this inspection system established in the government's requisite laws and regulation and what are these regulations?

此查驗系統是如何架構於政府的必要法令規範中，而這些法令規範為何？

3.10.3 How does the government inspection system verify the effectiveness of process?

政府查驗系統如何確認製程管控措施足以確保食品安全？

3.10.4 How does the government verify the effectiveness of the inspection system?

政府如何確認查驗系統之有效性？

3.10.5 What measures that government agencies would take, including sampling, traceability, publication of the test results and related information, recalling and withdraw from the market in case food safety incidents occur?

發現有危害食品安全事件時，政府所採取之措施為何？包括抽樣檢驗、追查來源及流向、公布檢驗結果、揭露資訊、回收下架等？

3.10.6 What enforcement actions that government agencies would take, as required; including suspension, corrective action request, and follow-up inspection, in case of falsification of records, criminal prosecution?

政府法令機構對偽造紀錄、違法有哪些執法措施？包括暫時停工、限期改善、複檢等？

3.11 What regulations, directives or guidelines require establishments to control to recall, destruction, or reprocess products, raw materials, food additives, detergents and sanitizing agents or other materials that are not fitting for human consumption?

要求廠場管控應回收、銷毀或再製不宜供食用的產品、原物料、食品添加物、清潔劑、消毒劑或其他材料之法規、法令或指引為何？

3.12 The official management on meat and poultry products including the further processed meat products or animal fats processing plants.

畜禽肉及其高層次加工肉品或動物源性油脂加工廠的官方管理。

3.12.1 Registration

業者登記

3.12.1.1 What regulations, directives or guidelines require the operating businesses need to register?

請說明要求業者應登記之法規、法令或指引為何？

3.12.1.2 What agencies are responsible for the management and inspection of food establishments registration? What activities will be taken by the agencies to audit and verify the accuracy of the registrations?

請說明負責管理與稽查食品業者登記的主管機關為何？請說明主管機關有哪些措施確認食品業者登記之正確性？

3.12.2 Traceability

追溯追蹤

3.12.2.1 What regulations, directives or guidelines require the operating businesses to set up traceability system?

請說明要求業者應建立追蹤追溯系統之法規、法令或指引為何？

3.12.2.2 What the agencies are responsible for the inspection and audit of traceability system conducted by food establishments? What activities will be taken by agencies to audit and verify the accuracy of the traceability system of the establishments?

請說明對於食品業者追蹤追溯辦理情形之稽查與查驗機關為何？請說明稽查與查驗機關有哪些措施確認食品業者追溯追蹤之正確

性？

3.12.3 Self-control

自主管控

3.12.3.1 What regulations, directives or guidelines require the operating businesses to test their raw materials, semi-products and end products?

請說明要求業者應自主檢驗其原物料、半成品及終產品之法規、法令或指引為何？

3.12.3.2 What are the agencies responsible for the inspection and audit of self-testing performed by food establishments? What activities will be taken by which agencies to audit and verify the correctness of the test?

請說明對於食品業者是否正確執行自主檢驗之稽查與查驗機關為何？及有哪些措施確認食品業者正確之自主檢驗？

4. Self- Control Program in Establishments 廠場自主管控計畫

- 4.1 The regulations, directives, or guidelines mandate that the establishments evaluate the sanitary conditions to prevent product from contaminations

要求廠場必須評估其衛生狀態，避免產品受污染之規定、指令及指引。

- 4.1.1 What regulations, directives, or guidelines mandate that the establishments address the sanitation standard operation procedures in writing?

要求廠場需有書面的衛生標準作業程序之規定、指令及指引為何？

- 4.1.2 What regulations, directives, or guidelines mandate that the establishments evaluate the sanitary conditions to prevent product from contaminations?

要求廠場需評估可預防產品受污染之衛生條件之規定、指令及指引為何？

- 4.1.3 What regulations, directives, or guidelines mandate that the establishments establish cleaning procedures, including cleaning frequency?

要求廠場建立清潔作業標準，包括清潔頻率等之規定、指令及指引為何？

- 4.1.4 What regulations, directives, or guidelines mandate that the establishments take correction actions?

要求廠場採取矯正措施之規定、指令及指引為何？

- 4.2 What regulations, directives, or guidelines address the control and prevention of contaminations in constructing ground, building and facility for processing, personnel dormitory, dinning, resting, testing, research, toilet rooms, portable water supply and dressing and locker rooms?

要求工廠應管控及預防污染、管制廠區、建築與設施、員工宿舍、餐廳、休息室、廁所及用水等處須有管控及預防產品受污染之措施之規定、指令及指引規範。

- 4.3 What regulations, directives, or guidelines address the control and prevention of contaminations of within the facility and utensil cleaning, personal hygiene and waste disposal programs?

有哪些規定、指令及指引規範設備與器具之清洗衛生、作業人員衛生及健康、廢棄物及病蟲害管理計畫，需能管控及預防產品受污染？

- 4.4 The regulations, directives, or guidelines require establishment to perform processing

and quality controls.

要求廠場需執行加工製程及品質管控的規定、指令及指引，請包括以下各項：

- 4.4.1 Raw materials, semi-products and end products receiving inspection and control.

原物料、半成品及成品之驗收與管控措施。

- 4.4.2 Food additives receiving inspection and control.

食品添加物之驗收與管控措施。

- 4.4.3 If applicable, the controls of processing temperature, humidity, pH, water activity, pressure, flow rate and time during processing.

有關加工過程之溫溼度、酸鹼值、水活性、壓力、流速和時間等之管控措施；

- 4.4.4 Operation, handling and maintenance of the processing equipment, utensils and containers.

加工過程中所使用之設備、器具及容器，其操作、使用與維護方式。

- 4.4.5 Effective measures to prevent metal or other foreign materials mixing into products.

防止金屬或其他外來雜物混入食品之有效措施。

- 4.4.6 Control of water supply (including potable water and cleaning water).

用水(包括飲用水及清洗用水)之管控措施。

- 4.4.7 Control of packaging, packaging material or recycle of containers.

包裝、包裝材料或容器回收使用之管控措施。

- 4.4.8 Pre-shipment control.

出貨前之管控措施。

- 4.4.9 Process and quality nonconformity control.

製程與品質不合格者之管控措施。

- 4.4.10 Corrective and preventive actions.

矯正與預防措施。

4.4.11 Labelling and traceability.

標示與追蹤追溯。

4.4.12 Others.

其他。

4.4.13 Requirements of record keeping method and retention periods on the above items.

以上各項紀錄之保存方式及保存年限規範。

4.5 What regulations, directives, or guidelines mandate the establishments take responsibility for the inventory and transportation controls?

要求廠場應進行倉儲和運輸管控措施之法規、指令或指引為何？

4.6 What regulations, directives, or guidelines mandate establishments take responsibility for testing and measurement, customer complaints, product recall and record-keeping controls?

要求廠場應進行檢驗與量測管控、客訴、產品回收和保存紀錄管控的法規、指令或指引為何？

4.7 Please describe the frequencies to implement the control program listed from 4.1-4.6.

請說明廠場執行問題 4.1 到 4.6 管控計畫的頻率？

4.8 How government agencies check that establishments enforce the above Self-Control Program?

政府機關如何確認廠場執行上述自主管控計畫之情形？

4.9 What regulations, directives, or guidelines mandate food canning establishments (FCEs) to take control program listed from 4.1- 4.8.

請說明罐頭廠執行問題 4.1 到 4.8 管控計畫的法令？

5. Chemical Residues, Contaminants and Microbial Control Programs 化

學殘留物、污染物和微生物管控計畫

5.1 Chemical Residues and Contaminants

化學殘留物及污染物

5.1.1 Please identify the regulations, directives and guidelines concerning the chemical residues monitoring program/plan/project.

請說明有關化學殘留物監測方案/計畫/項目之相關法規、指令及指引。

5.1.2 The control program of veterinary drugs, feed additives, food additives, pesticide, herbicide, detergents, sanitizing agents, industrial and environmental pollution (e.g. dioxin, metals and irradiation at the national, provincial, and/or local levels.

國家層級、省級和/或地方層級之動物用藥、飼料添加物、食品添加物、殺蟲劑、除草劑、清潔劑、消毒劑、工業及環境污染物(例如戴奧辛和重金屬)及輻射處理的管控計畫。

5.1.2.1 Please describe the chemical residue control program at the national, provincial, and/or local levels.

請描述國家層級、省級和/或地方層級之化學殘留物的管控計畫。

5.1.2.2 Which agencies are responsible for the planning and implementing for national control program?

負責規劃及執行國家管控計畫之政府機關為何？

5.1.2.3 Please describe the export programs in place.

請描述執行中之出口計畫。

5.1.2.4 Please list the chemical residues, pollutants and the maximum residue limits in each chemical residue control plans and samples to be analyzed, for each specific residue compounds.

請列出在化學殘留物管控計畫中所監測之每一項化學殘留物、污染物及其最大容許量以及每一特定殘留化合物之分析樣品。

5.1.2.5 Please submit a copy of your latest annual residue program/plan/project,

which might be monitoring, surveillance or other special testing program/plan/project in place.

請提交貴國最近一年化學殘留物方案/計畫/項目 1 份，此方案/計畫/項目可能為監測、調查或其他現行特殊檢測計畫。

5.1.2.6 What is the statistical basis for the sampling program? What product categories are covered in these programs/plans/projects?

抽樣計畫的統計基礎為何？這些方案/計畫/項目所涵蓋之產品類別為何？

5.1.2.7 Please describe the design of the residue program/plan/project for meat and poultry products including the further processed meat products or animal fats to be tested for residues, including sampling size and location. Indicate whether the sampling is based on random sampling and/or the statistical significance expected of the residue conclusions or whether the sampling plan is based on non-statistical design principles. In both cases, indicate the objectives of the residue program/plan/project.

請描述針對畜禽肉及其高層次加工肉品或動物源性油脂的化學殘留物檢測方案/計畫/項目，有關樣本量及取樣地點等之設計原理，並指出是否依隨機原理做取樣，化學物質殘留之結果是否為可預期的或統計學的結果作為判定標準，或者該取樣計畫是以非統計學原理為基準來執行，同時說明該方案/計畫/項目之目的。

5.1.3 Government enforcement program for chemical residues and the government's activities to prevent contamination of m meat and poultry products including the further processed meat products or animal fats with chemical residues.

政府對化學殘留物的執法計畫及預防畜禽肉及其高層次加工肉品或動物源性油脂受到化學殘留物污染危害之行動

5.1.3.1 How are test results reported? What agencies will receive the report when test results violate the standards?

檢測結果如何通報？當違規時，哪些機關會收到這份報告？

5.1.3.2 What actions are taken when positive or violative results are determined in chemical residues program/plan/project? Possible control measures include product recall, destroy, other product

disposition, personnel prosecute or penalty.

請說明化學殘留物計畫之檢測結果為陽性或超出標準，所採行的措施，可能措施包括：產品回收或銷毀等，及其他採取行動，如人員起訴或刑罰等。

5.1.4 Please provide the organization chart of the agencies responsible for chemical residue program/plan/project and explain the relationship to the meat and poultry products including the further processed meat products or animal fats monitoring program for compound approval, residue program design, sample collection, laboratory and enforcement.

請提供負責化學殘留物方案/計畫/項目之政府機構組織架構圖，並解釋這些機關在畜禽肉及其高層次加工肉品或動物源性油脂監測計畫中之化合物准用、殘留物監測計畫設計、採樣、實驗室及執行面的關係。

5.2 Microbial Control Programs

微生物管控制度

5.2.1 Please identify the regulations, directives and guidelines concerning the microbial monitoring program/plan/project.

請說明有關微生物管控方案/計畫/項目之相關法規、指令及指引。

5.2.2 The national microbial monitoring program/plan/project for meat and poultry products including the further processed meat products or animal fats including further processing products at the national, provincial, and/or local levels.

國家層級、省級和/或地方層級之畜禽肉其高層次加工肉品或動物源性油脂及之微生物管控方案/計畫/項目。

5.2.2.1 What agency is responsible for the planning for national control program and what agency is responsible for implementation?

負責規劃及執行的政府機關為何？

5.2.2.2 Please describe the export programs in place.

請描述執行中之出口計畫。

5.2.2.3 What does the microbial monitoring program/plan/project work as an effective indicator for process control? How to analyze these data?

微生物監測方案/計畫/項目在製程管控上之有效指標為何？如何

分析這些數據。

5.2.2.4 Please describe the indicator microorganisms and microbial standards for corresponding product category.

請說明相對應的產品類別之指標微生物和微生物標準。

5.2.2.5 Please submit a copy of your latest annual microbial program/plan/project, which might be monitoring, surveillance or other special testing program/plan/project in place.

請提交貴國最近一年微生物方案/計畫/項目 1 份，此方案/計畫/項目可能為監測、調查或其他現行特殊檢測計畫。

5.2.2.6 What is the statistical basis for the sampling program? What sample categories are covered in these program/plan/project?

抽樣計畫的統計基礎為何？這些方案/計畫/項目所涵蓋之產品類別為何？

5.2.2.7 Please describe the design of the sampling program/plan/project for product category include further processing products to be tested. Indicate whether the sampling plan is based on random sampling and the statistical significance expected of the microbial monitoring conclusions or whether the sampling plan is based on non-statistical design principles. In both cases, indicate the objectives of the residue program/plan/project.

請描述針對產品類別之抽樣方案/計畫/項目，並指出是否依隨機原理做取樣，微生物監測之結果是否為可預期的或統計學的結果作為判定標準，或者該取樣計畫是以非統計學原理為基準來執行，同時說明該方案/計畫/項目之目的。

5.2.3 Government enforcement program for microbiology and the government's activities to prevent contamination of meat and poultry products including the further processed meat products or animal fats with chemical residues.

政府對微生物的執法計畫及預防畜禽肉及其高層次加工肉品或動物源性油脂受到化學殘留物污染危害之行動

5.2.3.1 How are test results reported? What agencies will receive the report when test results violate the standards?

檢測結果如何通報？當違規時，哪些機關會收到這份報告？

5.2.3.2 What actions are taken when positive or violative results are determined in microbial program/plan/project? Possible control measures include product recall, destroy, other product disposition, personnel prosecute or penalty?

請說明微生物計畫之檢測結果為陽性或超出標準，所採行的措施，可能措施包括：產品回收或銷毀等，及其他採取行動，如人員起訴或刑罰等。

5.2.4 Please provide the organization chart of the agencies responsible for microbial monitoring program/plan/project and explain the relationship to the meat and poultry products including the further processed meat products or animal fats monitoring program design, sample collection, laboratory and enforcement.

請提供負責微生物監測方案/計畫/項目之政府機構組織架構圖，並解釋這些機關在畜禽肉及其高層次加工肉品或動物源性油脂監測計畫設計、採樣、實驗室及執行面的關係。

6. Laboratory Quality Management 實驗室品質管理

- 6.1 Identify the analytical methods used for the microorganisms, veterinary drugs, food additives or other chemical compounds for meat and poultry products including the further processed meat products or animal fats. Please use Table 1 to list the analytical methods you used.

請說明畜禽肉及其高層次加工肉品或動物源性油脂之微生物、動物用藥、食品添加物或其他化學物質等分析方法(請列於表一)。

6.2 Laboratory quality control

實驗室品質管控

- 6.2.1 Please describe the number of laboratories performing the test.

請描述執行檢測之實驗室數量。

- 6.2.2 Please indicate which of these laboratories are governmental, private or other types of laboratories, and the correspondent tests are performed in these laboratories. Please list the private and governmental laboratories performing tests for these tests for meat and poultry products including the further processed meat products or animal fats in Table 1.

請指出這些實驗室有哪些是官方、民間或其他類型？並描述其檢測內容。請於表一列出這些執行畜禽肉及其高層次加工肉品或動物源性油脂之檢測的民間和官方實驗室。

- 6.3 The quality control or quality assurance programs in approved laboratories to ensure accurate and consistent analyses.

核可實驗室之品質管控和品質保證計畫及其確保其分析結果的準確性與一致性。

- 6.3.1 Please describe how the government ensures the quality control programs and accurate results.

請說明政府如何確保品質管控計畫與分析結果的正確性。

- 6.3.2 Please describe the records keeping system for the analytical events.

請描述分析結果之紀錄保存系統。

- 6.3.3 Are these laboratories accredited? If yes, please list them in Table 1.

這些實驗室是否經過認證？如果是，請列於表一。

6.3.4 Please provide the name of the accreditation bodies for the approved laboratories.

請提供這些實驗室的認證機構名稱。

6.3.5 What items are the approved laboratory accredited for? Please list in Table 1.

這些實驗室其認證項目為何？請列於表一。

6.3.6 Do the laboratories participate in proficiency testing? Please list in Table 1.

這些實驗室是否參加能力測試？請列於表一。

7. Control of Import and Export 進出口管控

7.1 The management of food exportation

產品出口管理

7.1.1 Please describe the registration/licensing requirements for export (including exporters) exporting their products to other countries.

請描述出口商出口產品至其他國家之登記或註冊規範。

7.1.2 What type of export inspection program do you have to inspect the exporting meat and poultry products including the further processed meat products or animal fats? Please describe your export inspection program, including the assurance of food safety and the inspection procedures.

對於出口之畜禽肉及其高層次加工肉品或動物源性油脂，請說明貴國有何出口查驗制度？請描述貴國出口查驗制度，包括貨品食品安全的確保及查驗程序。

7.1.3 Are meat and poultry products including further processed meat products or animal fats that export to other countries under any government or non-government inspection programs? Please describe the programs in detail.

目前已出口至其他國家之畜禽肉及其高層次加工肉品或動物源性油脂，是否有官方或非官方之查驗，其查驗計畫有哪些？請詳細描述這些查驗計畫。

7.1.4 What official authority is responsible for conducting export inspection program?

哪個官方單位負責出口查驗？

7.1.5 Please describe official inspection arrangements when products are shipped for exporting to Taiwan.

請說明當產品要出口到台灣前的官方查驗措施。

7.1.6 How do you ensure the accuracy of packaging, labelling, invoices, and export documentation when performing export inspections? What actions will be taken when deceptive labelling, packaging, invoices or other documentation are discovered? Please describe the process in detail.

執行出口查驗過程中，貴國如何確保產品之包裝、標示、單據及出口文件的正確性？如發現不實之執法行動為何？請詳述其過程。

7.1.7 What regulations, policies, guidelines, and other requirements pertain to the labeling and invoicing of products? Please briefly describe the intent of each regulation, policy, guideline, and requirement.

產品的標示與單據之相關規定、政策、指引及其他要求為何？請概述其內容。

7.1.8 Please describe the notifying mechanism of illegal products exported to other countries.

不符合法令規範之產品如有出口至其他國家之通報機制

7.1.9 If there are non-compliance products which have been exported, please describe how to request the food operating businesses to recall or off-shelf products, and to notify the downstream companies and agencies? Please also list related regulations.

已出口產品如果發現不符法令規範，請說明如何要求食品業者回收或下架，並要求廠商通知下游業者和主管機關？請列出相關規定。

7.1.10 Please describe the traceability of the exported products.

請描述產品出口後之追溯追蹤制度。

7.2 The certification program to Taiwan.

出口到台灣的發證制度

7.2.1 What are the procedures in place to certify acceptable products for export?

符合出口條件之產品的核准發證程序為何？

7.2.2 Please describe the qualifications of authorized officers and export official certification procedures (required documents, test results and so on).

請說明授權簽證檢查人資格及出口發證程序(必要之文件、檢測報告和其他)。

7.2.3 Please describe the measures to prevent fabrication of certificates?

證明文件是否有任何防止偽造之方式。

7.2.4 What procedures do you follow to re-certify previously non-compliant

products for export?

之前不符出口條件之產品後續再次核准發證之程序為何？

- 7.3 Please describe and list Memoranda of Understanding or other agreements for the import and export of meat and poultry products including the further processed meat products or animal fats with other countries.

請描述並列出是否有和其他國家簽訂與畜禽肉及其高層次加工肉品或動物源性油脂輸出入相關之合作瞭解備忘錄或其他協議。

- 7.4 The management of food importation

產品進口管理

- 7.4.1 Please describe the import inspection program, including the assurance of food safety and the inspection procedures.

請描述貴國進口查驗制度，包括貨品食品安全的確保及查驗程序。

- 7.4.2 If imported meat and poultry products including the further processed meat products or animal fats are used to produce further processed products exporting to Taiwan, how will the inspector know that the imported products comply with Taiwan food safety and hygiene requirements?

如果進口的畜禽肉及其高層次加工肉品或動物源性油脂將於生產出口到台灣的產品，查驗人員如何得知這些進口產品符合台灣之食品衛生安全要求？

Table 1 Please list the governmental laboratories and designated private laboratories performing national monitoring program/plan/projects for chemical and microbial tests for meat and poultry products including the further processed meat products or animal fats.

表一、請列出官方及指定民間實驗室，針對畜禽肉及其高層次加工肉品或動物源性油脂所執行之國家化學物質及微生物監測方案/計畫/項目

Laboratories 實驗室	Testing item 檢測項目	Testing Method 檢測方法	Does the testing item being accredited? 檢測項目是否經過認證?	If the testing item is accredited, please specify the accreditation body 如檢測項目經過認證，請列出認證單位	Does lab participate in the PT test for this testing item? 此檢測項目是否參加過能力測試?
ex: Veterinary Drug 動物用藥					
					<input type="checkbox"/> Yes <input type="checkbox"/> No
					<input type="checkbox"/> Yes <input type="checkbox"/> No
ex: Food Additives, etc. 食品添加物等					
					<input type="checkbox"/> Yes <input type="checkbox"/> No
					<input type="checkbox"/> Yes <input type="checkbox"/> No
Environmental Contaminants (Environmental Drug, metals, Dioxin, PAH, etc.) 環境污染物(環境用藥、重金屬、戴奧辛、多環芳香族碳氫化合物等)					
					<input type="checkbox"/> Yes <input type="checkbox"/> No

Laboratories 實驗室	Testing item 檢測項目	Testing Method 檢測方法	Does the testing item being accredited? 檢測項目是否經過認證?	If the testing item is accredited, please specify the accreditation body 如檢測項目經過認證，請列出認證單位	Does lab participate in the PT test for this testing item? 此檢測項目是否參加過能力測試?
					<input type="checkbox"/> Yes <input type="checkbox"/> No
Microorganisms 微生物					
					<input type="checkbox"/> Yes <input type="checkbox"/> No
					<input type="checkbox"/> Yes <input type="checkbox"/> No
Mycrotoxin 黴菌毒素					
					<input type="checkbox"/> Yes <input type="checkbox"/> No
					<input type="checkbox"/> Yes <input type="checkbox"/> No
ex:Virus 病毒					
					<input type="checkbox"/> Yes <input type="checkbox"/> No
					<input type="checkbox"/> Yes <input type="checkbox"/> No

(Please prepare a table using this format)