

Registration Conditions and Control Inspection Points for Overseas Manufacturers of Imported Pasteurized Milk

Registration number:

Enterprise name:

Address:

Date of filling in:

Note:

1. According to the *Regulations on the Registration and Administration of Overseas Manufacturers of Imported Food* (Decree No.248 of the General Administration of Customs of China), the sanitary conditions of overseas manufacturers of dairy products applying for registration in China shall conform to Chinese laws, regulations, standards and norms, and the requirements of the Protocol on Inspection and Quarantine of Dairy Products Exported to China. The table is for the overseas competent authorities of imported pasteurized milk to carry out official inspections on manufacturers of pasteurized milk based on the listed main conditions, bases and inspection focuses. At the same time, overseas manufacturers of pasteurized milk fill in and submit supporting materials based on the listed main conditions and bases, and carry out

self-examination against the inspection focuses for self-assessment before applying for registration.

2. Overseas competent authorities and overseas pasteurized milk production enterprises shall make the conformity determination based on the actual inspection situation.

3. The submitted materials shall be truly filled out in Chinese or English. The appendices shall be numbered, and the numbers and contents shall accurately correspond to the item numbers and contents in the column of "Filling in Requirements and Supporting Materials". The list of supporting materials shall be attached.

Items	Conditions and Bases	Filling in Requirements and Supporting Materials	Conformity Determination	Remarks
1.1 Name, address, registration number, production/export qualification approval agency of the enterprise	1. Articles 9 and 10 of the <i>Regulations of the People's Republic of China on the Registration and Administration of Overseas Manufacturers of Imported Food</i> (Decree No. 248 of the General Administration of Customs of China).	1.1.1 Fill in the name, address and registration number of the enterprise and the name of the production/export qualification approval agency in the <i>Application for Registration of Overseas Manufacturers of Imported Pasteurized Milk</i> .	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
1.2 Product applied for registration	1. <i>National Food Safety Standard - Pasteurized Milk</i> (GB 19645-2010).	1.2.1 Specify the criteria that the product applied for registration meets in Article 1.8 of the <i>Application for Registration of Overseas</i>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

		<i>Manufacturers of Imported Pasteurized Milk.</i>		
2.1 Enterprise location and factory environment	1. Article 3 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2013, GB 14881-2025)	2.1.1 Provide a plant plan, indicating the names of different operation areas.2.1.2 Provide pictures of the environment of the area where the plant is located, indicating the ambient information (urban, suburban, industrial, agricultural and residential areas).	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
2.2 Design and layout of workshop	1. Article 4.1 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2013, GB 14881-2025)	2.2.1 Provide workshop layout plans. The plan shall show the direction of the flow of people and goods, the functions of different processing zones, and the range of the areas with different degrees of cleanliness.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
3.1 Production and processing equipment	1. Article 5.1 and 5.2 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2013, GB 14881-2025)	3.1.1 Provide a list of main equipment and facilities and processing capacity.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
3.2 Storage facilities	1. Articles 5.2.5 and 11 of the <i>National Food Safety Standard - Good Manufacturing Practice for Milk Products</i> (GB12693-2023).	3.2.1 Provide photos of raw milk storage equipment, storage capacity and temperature control requirements. (where applicable) 3.2.2 Please describe the temperature control requirements and monitoring methods if there is cold storage.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

		(where applicable)		
4.1 Water/ice/steam for production and processing (if applicable)	1. Article 5.1.1 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2013) 2. Article 5.1.1 and 5.1.2 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2025)	<p>4.1.1 Provide photos of self-provided water sources or secondary water supply facilities, and explain whether there are food protection measures such as assigning specific persons for management and locking. (if applicable)</p> <p>4.1.2 Provide a monitoring plan for water used in production and processing and ice/steam (where applicable) in direct contact with food, including bacteriological inspection items, methods, frequency, records, inspection results and the latest 2 inspection reports.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
5.1 Raw milk	1. <i>National Food Safety Standard - Raw Milk</i> (GB 19301-2010). 2. Article 7.2.2 of the <i>National Food Safety Standard - Good Manufacturing Practice for Milk Products</i> (GB12693-2023). 3. Article 5 of the <i>Regulations of the People's Republic of China on</i>	5.1.1 Provide raw milk acceptance criteria, including acceptance items and indicators. (if applicable)	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> N/A	

	<i>the Registration and Administration of Overseas Manufacturers of Imported Food.</i>			
5.2 Dairy products <whole milk (powder), skim milk (powder), whey (powder), etc.>	1. <i>National Food Safety Standard - Milk Powder and Blended Milk Powder</i> (GB 19644-2024). 2. <i>National Food Safety Standard - Whey Powder and Whey Protein Powder</i> (GB 11674-2010).	5.2.1 Provide the list of dairy raw materials used. 5.2.2 Provide acceptance criteria for dairy products, including acceptance items and indicators.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> N/A	
5.3 Other materials raw	1. The use of food additives and nutrient fortification substances shall comply with the <i>National Food Safety Standard - Standard for the Use of Food Additives</i> (GB 2760-2024) and the <i>National Food Safety Standard - Standard for the Use of Nutritional Fortification Substances in Foods</i> (GB 14880-2012).	5.3.1 Provide the list of other raw materials used.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> N/A	
5.4 Packaging material	1. Article 7.3 of the <i>National Food Safety Standard - Good Manufacturing Practice for Milk Products</i> (GB 12693-2023).	5.4.1 Provide proof that the inner and outer packaging materials are suitable for dairy packaging.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
5.5 Raw material	1. Article 7.2.1 of the <i>National Food Safety Standard - Good</i>	5.5.1 Provide the review procedures for raw material suppliers.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

supplier review	<i>Manufacturing Practice for Milk Products</i> (GB 12693-2023).			
6.1 Food safety control in the production process	1. <i>Hazard Analysis and Critical Control Point (HACCP) System - General Requirements for Food Processing Plant</i> (GB/T 27341-2009)	<p>6.1.1 Provide the production and processing flow chart, hazard analysis worksheet and HACCP plan of all products to be exported to China.</p> <p>6.1.2 Please provide corresponding certificates (if applicable) for certifications such as HACCP and ISO 22000.</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> N/A	
6.2 Production and processing processes	<p>1. National Food Safety Standard - Pasteurized Milk (GB 19645-2010).</p> <p>2. Pasteurized milk: Pasteurization conditions in the <i>Identification of Reconstituted Milk in Pasteurized and UHT Milk</i> (NY/T 939-2016) of the Ministry of Agriculture: the processing of low-temperature long time (62 °C ~ 65 °C for 30 min) or high-temperature short time (72 °C ~ 76 °C for 15s; or 80 °C ~ 85 °C for 10s ~ 15s).</p>	<p>6.2.1 Provide a process flow with key process parameters such as heat treatment temperature/time and process description.</p> <p>6.2.2 Where heat treatment processes are available, provide heat treatment temperature/time variation curves (if applicable).</p> <p>6.2.3 Where the extended shelf-life (ESL) process is used, the key process parameters shall be stated and the process shall be described, and a description or supporting material that the ESL process can meet the</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

		requirements of relevant Chinese standards shall be provided.		
6.3 Packaging	<p>1. <i>National Food Safety Standard - General Standard for the Labeling of Prepackaged Foods</i> (GB 7718-2011).</p> <p>2. <i>National Food Safety Standard - General Rules for Nutrition Labeling of Prepackaged Foods</i> (GB 28050-2011).</p> <p>3. Article 8.2.1.5 and 8.5.2 of the <i>National Food Safety Standard - Good Manufacturing Practice for Milk Products</i> (GB 12693-2023).</p>	<p>6.3.1 Provide sample labels for products to be exported to China.</p> <p>6.3.2 Provide the procedure for seal inspection, which shall include, at a minimum, inspection points, operators, methods and frequency of inspections (applicable to sterilized milk, modified milk and milk by other sterilization).</p>	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

7.1 Cleaning and disinfection procedures for the production line.	1. Article 8.2.1 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2013) 2. Article 8.1.1 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2025)	7.1.1 Provide the cleaning and disinfection procedures that cover the entire production line. 7.1.2 For those using CIP (Clean in Place), the cleaning and disinfection procedures provided shall include: CIP plan and frequency; the variety, duration of action, concentration, object and temperature of disinfectants used for CIP; measures to verify the effectiveness of cleaning and disinfection; measures to prevent contamination of products by CIP. (if applicable) 7.1.3 If dry cleaning methods are used, provide cleaning and disinfection procedures, frequency and measures to verify the effectiveness of cleaning and disinfection. (if applicable)	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
8.1 Product online control inspection	1. Articles 8 of the <i>National Food Safety Standard - Good Manufacturing Practice for Milk Products</i> (GB 12693-2023).	8.1.1 Provide a product online inspection plan, which includes the list of inspection contents, parameters and frequency and verification by process.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
8.2 Finished product inspection	1. Article 9 of the <i>National Food Safety Standard - Good Manufacturing Practice for Milk Products</i> (GB 12693-2010).	8.2.1 Provide the test solutions and test standards of final products to be exported to China for release and the test reports of the latest 2 batches.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

9.1 Control of chemicals	1. Article 8.3 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2013) 2. Article 8.2 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2025)	9.1.1 Briefly describe the requirements of chemical use and storage.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
9.2 Pest control	1. Article 6.4 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2013) 2. Article 6.5 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2025)	9.2.1 Provide control methods and layout plans for damage by insects. If the control is undertaken by a third party, provide the qualification of the third party.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
10.1 Product traceability	1. Article 11 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2013, GB14881-2025)	10.1.1 Briefly describe the product traceability procedure and take the batch number of a batch of finished products as an example to illustrate how to trace raw materials from finished products.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
11.1 Personnel Health and Hygiene Management	1. Article 6.3 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2013) 2. Article 6.4 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2025)	11.1.1 Provide pre-employment health management and medical examination requirements for employees	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

	<i>Production (GB14881-2025)</i>			
11.2 Personnel training	1. Article 12 of <i>National Food Safety Standard - General Hygienic Regulation for Food Production</i> (GB14881-2013, GB 14881-2025)	11.2.1 Provide annual training plan, content, assessment and records of employees	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
12.1 Declaration by enterprise	1. Article 9 of the <i>Regulations of the People's Republic of China on the Registration and Administration of Overseas Manufacturers of Imported Food.</i>		<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
12.2 Official declaration	1. Article 8 of the <i>Regulations of the People's Republic of China on the Registration and Administration of Overseas Manufacturers of Imported Food.</i>		<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	