

**Necessary information on factories that are wishes to export livestock products (poultry, beef, pork) to Hong Kong:**

**Thematically similar SOP, SSOP, GMPs, HACCP and slaughtering process as well as factory layout, walls and ceiling, facilities and equipment, water supply, staff hygiene, drainage and wastes disposal, lighting and ventilation, pest control etc.**

### **Factory details**

- (1) Factory name:
- (2) Address:
- (3) E-mail:
- (4) Fax:
- (5) Company/Factory registration number:
- (6) Year of construction:
- (7) Total area:
- (8) Gross construction area:

**1. Is there any Sanitary Standard Operation Procedure?**

**2. Are technologies based on the principles of the HACCP system and its equivalents?**

- a. HACCP plan (**Appendix** ).
- b. Conformance Certificate for HACCP systems (**Appendix** ).
- c. **Location:**

The establishment is located in a:	<input type="checkbox"/>	Industrial area
	<input type="checkbox"/>	Agricultural area
	<input type="checkbox"/>	Residential area
	<input type="checkbox"/>	Others ( <i>please specify</i> ): _____
Type of operations performed in adjacent properties (if any)	<input type="checkbox"/>	Heavy industry
	<input type="checkbox"/>	Food-processing industry
	<input type="checkbox"/>	Others ( <i>please specify</i> ): _____

**3. LAYOUT PLAN OF ESTABLISHMENT:**

**4. MATERIALS USED AND DESIGN  
DESCRIBE BRIEFLY:**

Floor:

Walls:

Ceilings and superstructures:

Lighting:

Ventilation system:

Footbaths or similar disinfection areas for entrance into slaughter/processing areas.

**5. EQUIPMENT. ATTACH LIST OF EQUIPMENT (TYPES, BRAND AND MANUFACTURER) USED. Annex**

## **6. SOURCE OF WATER**

*Annex*

## **7. WELFARE/WASHING FACILITIES**

Brief description

- Staff canteen(s):
- Toilets:
- Lockers:
- Charging rooms:
- Shower facilities:
- Hands free operated features for taps and toilet flush:
- Disposal towels and hand disinfectant

## **8. WASTE TREATMENT/DISPOSAL**

- System of delivery of inedible/condemned products for treatment
- System of waste treatment/disposal:
- System of effluent treatment/disposal Daily frequency of wastes and effluent disposal:
- Designated disposal area/center

*(Annex I)*

## **9. PEST CONTROL SYSTEM**

*(Annex)*

## **10. STAFF HYGIENE**

Specify the provisions in hygiene husbandry at various farm level/production unit

## **11. LIST THE COUNTRIES/PLACES**

to which exports have taken place for the specified products in the last 3 years (including product breakdown and quantity)

## **12. GMP system**

## **13. Traceability system**

## **14. Control of epizootic and food risks**

**\* submitting Video should demonstrate full information on establishment including:**

- illustration of ante-mortem inspection/health examination and post-mortem inspection in slaughter
- animal welfare standards
- demonstration of flocks traceability and sampling for surveillance
- effective stunning and bleeding, evisceration