

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

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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

(I) 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.