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A : EXPORTADORES DE FRUTAS A CHINA
DE : ASOCIACIÓN DE EXPORTADORES DE FRUTAS DE CHILE, A.G.
REF. : MEDIDAS A LOS PRODUCTOS IMPORTADOS REFRIGERADOS (Sanitización Preventiva)

Estimados Exportadores:

Las autoridades chinas han comenzado a implementar medidas específicas, destinadas a la sanitización de los productos refrigerados importados como medida preventiva para el Covid-19. Se adjunta traducción no oficial a la normativa respectiva.

Hasta el momento estas acciones están siendo implementadas en forma progresiva en los puertos de ingreso a China, tanto en los terminales aéreos como marítimos, lo cual implica la sanitización externa de los pallets aéreos y de los contenedores marítimos.

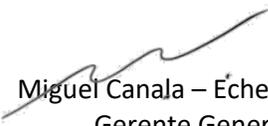
Considerando lo expuesto, deseamos reiterar la necesidad de realizar sanitizaciones a los pallets en forma externa para todos los embarques aéreos y el interior de los contenedores marítimos antes de su consolidación, aspectos que serán fiscalizados por parte de los inspectores del Servicio Agrícola y Ganadero.

En relación a la sanitización de los contenedores, esto puede ser realizado por parte de los depósitos antes de su entrega o en las Centrales Frutícolas, con productos tales como: cloro, ácido peracético o amonio cuaternario, utilizando las dosis, tiempos de acción y condiciones de seguridad para Coronavirus que indique el fabricante del producto seleccionado.

Nos encontramos recopilando información adicional a través de la Embajada de Chile en China y los mantendremos informados de su evolución.

Saludamos atentamente a ustedes,

ASOCIACIÓN DE EXPORTADORES DE FRUTAS DE CHILE, A..G


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Gerente General

Adj. Lo citado
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Notice on Issuing the Work Plan for Preventive and Comprehensive Disinfection of Imported Cold Chain Food in China

● Objectives and Principles

Propose

We need steadily move forward the Covid-19 prevention and control , Based on the Covid-19 detection of imported cold chain food. Give full play to the role of disinfection in killing the Covid-19, and effectively prevent the Covid-19 spread from imported cold chain foods (include the edible agricultural products, the same below) To achieve the goal of "safe, effective, fast, and economical", while ensuring the safety of imported cold chain food, improve the efficiency of port customs clearance, avoid the backlog of goods in the port, and ensure the stability of the industrial chain supply chain.

Implementation basis

"Law of the People's Republic of China on the Prevention and Control of Infectious Diseases" and its implementation measures , "The Frontier 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 and other laws and regulations, the State Council Joint Prevention and Control Mechanism Comprehensive Group "Notice on Comprehensive and Accurate Implementation of Environmental Sanitation and Disinfection Work" , "Emergency Notice on Strengthening the Nucleic Acid Testing of New Coronavirus in Cold Chain Foods" , "Notice on Issuing the Covid-19 Prevention and Control Plan (Seventh Edition)" "About Printing and Distributing Cold Chain Food Production and Operation of Covid-19 Notice on the Technical Guidelines for Prevention and Control and the Technical Guidelines for the Prevention, Control and Disinfection of Covid-19 in the Production and Operation Process of Cold Chain Food"

And other relevant regulations and technical specifications.

The scope of disinfection.

This plan is suitable for Sterilization of the loading and transportation tools of imported cold chain food and the inner and outer packaging of products.

Related principles.

Complete elimination, strict prevention of import; government-led, departmental collaboration; laws and regulations, perform their own duties; scientifically standardized, safe and effective; cost-saving, Efficient and affordable.

● Division of work

The relevant departments of the State Council strengthen the guidance, supervision and coordination of the preventive and comprehensive disinfection of imported cold chain food according to the division of responsibilities. The local people's government is responsible for organizing and implementing the preventive and comprehensive disinfection in their region, to realize the traceability of the whole process closed-loop control, and minimize the risk of the Covid-19 spread through imported cold chain food.

Customs department.

Responsible for carrying out the Covid-19 monitoring and testing the imported cold chain foods in accordance with relevant regulations, and organizing and guiding the cold chain food importers and the business entity of the customs inspection site to perform preventive and comprehensive disinfection of the inner walls of imported cold-chain food containers and the outer packaging of goods that are selected in the port link.

Transportation department.

Responsible for supervising and guiding import cold chain food carriers to implement the main responsibilities of the transportation link and implement corresponding disinfection treatment measures, strictly check the customs clearance documents of imported cold chain food in the domestic transportation section, and implement the disinfection of imported cold chain food transportation tools and personal front-line staff Protective measures, and cooperate with the inspection of the implementation of disinfection treatment measures in the process of reloading imported cold chain foods (from imported containers to domestic transportation vehicles).

Health department.

Responsible for compiling and analyzing the nucleic acid test results of imported cold chain foods for the Covid-19, researching and judging the risk of transmission of imported cold chain foods for Covid-19, and conducting the guidance, evaluation and inspection of preventive comprehensive disinfection measures.

Market supervision department.

Responsible for on-site inspections and invoice requests, and supervise market operators and food producers and operators to request disinfection certificates for imported cold-chain food products issued by detoxification units. Anyone who cannot provide a disinfection certificate cannot be sold in the market. Strengthen the traceability management of imported cold chain foods by food production and operation enterprises, and investigate and punish those cold-chain foods of unknown origin in accordance with the law.

Local people's government.

Responsible for the implementation of local responsibilities for the detection and preventive comprehensive disinfection of imported cold chain foods in their region. According to the actual situation in the region, organize relevant departments and enterprises to take effective measures to do preventive comprehensive disinfection, clarify the division of responsibilities of relevant departments, and strengthen supervise and inspect to ensure that the responsibilities and measures for disinfection of imported cold chain food are implemented.

Relevant production and management companies

Production, processing, storage, sales and other production and operation companies organize or entrust a qualified disinfection companies to perform disinfection. The carrier shall be responsible for organizing or entrusting qualified disinfection companies to organize and carry out disinfection of imported cold chain food loading and transportation before and after shipment. The disinfection companies shall carry out specific disinfection operations in accordance with the relevant disinfection technical specifications to ensure the disinfection effect. Importation business companies 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.

● Work content

Basic requirements.

Summarize the good experience and practices in the detection and disinfection of imported cold chain foods for the new coronavirus. Without changing the existing overall prevention and control arrangements in various places, and according to the logistics characteristics of imported cold chain foods, after completing the new coronavirus detection and sampling work as required, preventive and comprehensive disinfection treatments will be implemented in the links of port inspection, transportation, warehousing, wholesale and retail, etc., before the imported cold chain food comes into contact with people in China for the first time. Strengthen the coordination of departments. In principle, only one preventive and comprehensive disinfection of imported cold chain food loading and transportation tools and packaging is carried out, avoiding repeated disinfection, preventing the implementation of boxing and packing for disinfection operations, and avoiding unnecessary operation links and costs, affecting logistics and market supply. The disinfection implementation unit shall record the disinfection work in detail, including the disinfection date, personnel, location, disinfection object, disinfectant name, concentration and action time, etc. The relevant data and records shall be kept for at least 2 years.

Work flow.

1. Port link. Import companies truthfully declare relevant information about imported cold-chain food, and the customs department will strengthen the inspection of imported cold-chain food in accordance with the risk monitoring plan formulated. If the test result is positive, it shall be returned or destroyed according to regulations. If the test result is negative, the customs department organizes, guides and urges the inspection site operator or import company to disinfect the inner wall of the container and the outer packaging of the imported cold chain food. After the disinfection is completed, the disinfection unit shall issue a certificate that the batch of goods has been disinfected. Imported cold chain foods that have not been disinfected at the port link will be disinfected in the follow-up link after they are released in accordance with regulations.

2. Cold chain transportation and warehouse in & out links. When imported cold chain food is unloaded from a container and reloaded into a domestic transportation tool, the owner or his agent shall sterilize the packaging of the goods. During the transportation of imported cold-chain food, the carrier must not open the container. The transportation management department in the domestic transportation section shall supervise and guide the cold-chain logistics enterprise to strictly inspect the customs clearance documents, implement the disinfection of the loading and transportation equipment such as transportation vehicles and ships, and the front-line staff's personal protection measures etc.. When the cold storage accepts imported cold chain food, it should truthfully record and verify the container number and lead seal number, and make a good record of the entry and exit of the goods. The relevant data and records should be kept for at least 2 years.

3. The distribution link. For imported cold chain food released from the port, the relevant production and business units shall check the disinfection certificate attached to the goods in the public cold storage or enterprise cold storage before they are reloaded and stored in the warehouse. If they are not disinfected, when the boxes are discharged, the inner wall of the container and the outer packaging of the goods shall be disinfected. After the disinfection is completed, the disinfection company shall issue a certificate that the batch of goods has been disinfected. The producing company shall disinfect the inner packaging of the goods that need to be opened.

4. Market link. The imported cold chain food sales market must strengthen management, standardize the market sanitation environment, and do a good job in daily disinfection of sales places.

It is necessary to strictly implement the prevention and control requirements, strengthen the relevant certification inspection work of whether imported cold chain foods are disinfected, and prevent imported cold chain foods that have not undergone comprehensive preventive disinfection treatment from entering the market. Further improve the traceability management, so that all imported cold chain foods entering the market can be traced to the source and whereabouts.

Disinfection method

The port disinfection method of imported cold chain food is determined by the customs, and the disinfection method of imported cold chain food after entry is determined by the local people's government in accordance with the "Technical Guidelines for the Prevention and Control of New Coronavirus in the Production and Operation of Cold Chain Food" and related regulations.