

Appendix5-2-1

Conditions and Key Points of Control Inspection for Registration of Overseas Production Enterprises of Imported Edible Oils and Oil Seeds

Registration No.:

Enterprise Name:

Address:

Date of Filling:

Notes:

1. In accordance with the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs), the overseas edible oils and oil seeds production enterprises applying for registration with China shall establish effective food safety and hygiene management and protection system to ensure that the food exported to China complies with the relevant laws and regulations of China and the national food safety standards, and meets the relevant inspection and quarantine requirements agreed upon by the General Administration of Customs and the competent authorities of the countries (regions) where they are located. This form is for the foreign edible oils and oil

seeds to conduct official inspection on edible oil and oil seeds production enterprises according to the listed main conditions and basis and against the inspection points. At the same time, edible oil and oil seeds production enterprises shall fill in and submit information to support the application form according to the listed main conditions and basis, and can also conduct self-inspection against the inspection points for self-evaluation before applying for registration.

2. Foreign competent authorities and foreign edible oil and oil seeds production enterprises must make a truthful judgment of conformity according to the actual situation of the control inspection.

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

4. Edible oils refer to the single products or mixtures of vegetable oils prepared from edible vegetable oil seeds for processing or consumption as well as vegetable oils processed in one or several ways in refining and extraction. Oil Seeds refer to the kernels of oil seeds vegetables used to squeeze edible vegetable oil, such as *Arachis hypogaea* for oil and sesame seeds.

Items	Conditions and bases	Filling requirements and supporting materials	Key points for review	Conformity determination	Remarks
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1. Enterprise Overview

<p>1.1. Enterprise Overview</p>	<p>1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs) 2. Relevant Inspection and Quarantine Protocol signed between the competent authority of the applicant country and the General Administration of Customs.</p>	<p>1.1.1 Fill out the: 1. form of basic information of overseas production enterprises of imported edible oils and oil seeds; and 1.1.2An enterprise shall provide the production and operation information in the past 2 years (or information since the establishment of the enterprise in case of establishment for less than 2 years), including the production capacity, annual actual output (by variety), export volume (if any, by variety and country), etc.</p>	<p>1. Enterprises should truthfully fill in the information. The basic information should be consistent with that submitted by the competent authority of the exporting country and with the actual production and processing. 2. The edible oils and oil seeds to be exported to China shall conform to the product scope stipulated in relevant agreements, protocols, and memorandums on inspection and quarantine.</p>	<p><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>	
<p>1.2 Management system</p>	<p>1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the</p>	<p>1.2Enterprises shall provide management system documents in terms of phytosanitary prevention and control, food safety management, personnel management, chemical use, raw material acceptance, storage management, finished product export inspection, recall of unqualified products, traceability management,</p>	<p>The enterprise shall establish and effectively implement management procedure documents covering but not limited to the phytosanitary prevention and control, food safety management, personnel management, use of chemicals, acceptance of raw materials,</p>	<p><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>	

	<p>General Administration of Customs) 2. Relevant Inspection and Quarantine Protocol signed between the competent authority of the applicant country and the General Administration of Customs.</p>	etc.	warehouse management, an inspection of the finished product for export purposes, recall of nonconforming products, and traceability management.		
1.3 Management organization	<p>1. Articles 5, 6, 7, and 8 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs) 2. Protocol on Inspection and Quarantine of Edible Grains Exported to China signed by the competent authority of the applicant country and the General Administration of Customs.</p>	<p>1.3 Provide the information on the personnel assigned by the enterprise management organization and the departments or posts related to phytosanitary and food safety management.</p>	<p>The enterprise shall set up a department or post responsible for the management of plant health and food safety, and shall have management personnel with the background of these professions.</p>	<p><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>	

2. Enterprise Location and Workshop Layout					
2.1 Site Selection and Plant Environment	<p>1. Articles 3.1 and 3.2 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 3.2 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p>	<p>2.1.1 Provide a plant plan, indicating the names of different operation areas.</p> <p>2.1.2 The ground used for stacking and drying oil seeds shall not pollute food vegetable oil seeds, such as asphalt ground.</p>	<p>1. The plant layout meets the needs of production and processing.</p> <p>2. There is no pollution source around the plant.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>	
2.2 Workshop Layout	<p>1. Article 4.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Articles 4.2 and 4.3 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil</p>	<p>2.2 Provide workshop plan. The edible oil filling area shall be separated from other operation areas to prevent cross contamination.</p>	<p>1. There shall be no factors that may cause contamination to products around the growing area of the enterprise</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>	

	and Its Product (GB 8955)				
3. Facility and Equipment					
3.1 Production and Processing Equipment	<p>1. Article 5.2.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 5.4 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p>	3.1 Provide a list of main production equipment and facilities and design production processing capacity.	1. The enterprise should be equipped with production and processing equipment suitable for the production and processing capacity.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
3.2 Storage Facility	<p>Article 10 of National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 5.4, 5.5, 5.6, and 5.7 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB</p>	3.2 Provide information on storage tank, warehouse or goods yard.	1 Enterprises shall establish relatively independent and closed storage facilities suitable for production. The temperature, humidity, sanitation, and other conditions in the storage facilities shall be suitable for product storage.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	

	8955)				
4. Water/Ice/Steam					
4.1 Water/ice/steam for production and processing (if applicable)	1. National Food Safety Standard—Standard for Drinking Water Quality (GB 5749) 2. Article 5.2 in the National Food Safety Standard—Specificatio n for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955) 3. Articles 5.1. of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	4.1.1 Provide the required materials for steam condensation used in edible oil processing in direct contact with the product. (If applicable)	The enterprise shall inspect the water quality of production water (if used) to ensure it meets safety requirements.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
5. Raw and Auxiliary Materials and Packaging Materials					
5.1 Acceptance of Raw and Auxiliary Materials	1. Article 7 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	5.1 Provide the acceptance measures, acceptance criteria, acceptance records, and harm-elimination records of raw materials.	1. The enterprise shall carry out plant quarantine and plant safety inspection of raw materials, or take necessary harm-elimination measures before they are delivered to the factory.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

<p>5.2 Source of Raw Materials</p>	<p>1. Table 1 in the National Food Safety Standard—Limit of Pathogens in Food Products (GB 29921) 2. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760) 3. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761) 4. National Food Safety Standard - Limit of Contaminants in Foods (GB 2762) 5. National Food Safety Standard - Maximum Residue Limits for Pesticides in Food (GB 2763) 6. National Food Safety Standard—Vegetable Oil (GB 2716) 7. National Food Safety Standard—Edible Vegetable Oil Seeds (GB 19641) 8. Regulations on Administration of Agricultural Genetically</p>	<p>5.2.1 Provide the evidentiary material for the compliance of raw materials. 5.2.2 Provide materials to demonstrate that the raw materials purchased for the enterprise's production shall come from any area without the reporting of quarantine pests under close supervision of the Chinese government, and raw material suppliers shall have the qualification required by the local regulations. 5.2.3 Raw material types are genetically modified or non-genetically modified. Provide relevant evidentiary materials.</p>	<p>1. The raw materials used shall meet the requirements stipulated in Chinese laws and regulations, national food safety standards, relevant agreements, protocols, and memorandums on inspection and quarantine, and other provisions. 2. Whether the enterprise has established raw material conformity assessment and implemented traceability management for the purchased raw materials in accordance with the requirements of the agreement.</p>	<p><input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming</p>	
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	Modified Organisms Safety 9. Measures for the Administration on the Inspection and Quarantine of the Genetically Modified Organism Entering and Exiting the Territory				
5.3 Packaging Materials	1. Article 8.5 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881) 2. Article 7.4 in the Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)	5.3.1 Provide proof that the inner and outer packaging materials are suitable for product packaging. 5.3.2 Provide label styles for finished products to be exported to China. (If applicable)	1. Packaging materials do not affect food safety and product characteristics under specific storage and use conditions. 2. Packaging labels shall meet the requirements of bilateral inspection and quarantine agreements, memorandums, and protocols.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
6 Production and Processing Control					
6.1 Operation of food safety and hygiene control system	1. Article 8 of National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881) 2. Article 8.1 in the National Food Safety	6.1.1 Provide the manufacturing process flow, indicate the critical control points (CCP) and the hazard control measures being taken. 6.1.2 If the HACCP system is adopted, provide hazard analysis worksheet and HACCP Schedule,	1. The production and processing technology and flows and major relevant process parameters of the enterprise shall be scientific and standardized to ensure product safety. Moreover, special hazard control measures shall be	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	

	<p>Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p> <p>3. Hazard Analysis and Critical Control Point (HACCP) System - General Requirements for Food Processing Plant (GB/T 27341).</p>	<p>CCP monitoring record, deviation correction record, and verification record sample sheet (if applicable).</p>	<p>taken, or critical control points (CCP) shall be set, for any and all processes crucial to controlling safety risk.</p>		
6.2 Temperature Control	<p>1. Article 7.3 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p>	<p>6.2.1 Temperature and moisture records during storage</p>	<p>1. Silos and storage tanks storing bulk raw materials shall be placed by separate warehouses and tanks according to different varieties and different quality grades. The temperature and moisture shall be inspected and recorded for oil seeds during storage.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p> <p><input type="checkbox"/> NA</p>	
6.3 Use of food additives and nutritional fortification substances (if applicable)	<p>1. Article 7.3 of National Food Safety Standards General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 7.2 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its</p>	<p>6.3 List of food additives and nutritional fortification substances used in production and processing (including designation, application, the volume of addition, etc.) (if applicable)</p>	<p>1. The food additives and nutritional fortification substances used in the production conform to China's regulations on the use of food additives.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p> <p><input type="checkbox"/> NA</p>	

	Product (GB 8955) 3. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760) 4. National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods (GB 14880)				
7.Cleaning and Sanitizing					
7.1. Cleaning and Sanitizing	1. Article 8.2.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	7.1 Provide cleaning and disinfection equipment, washing and disinfectants adapted to production (provide lists) and provide use records and storage records.	1. Cleaning and disinfection measures should be able to eliminate cross contamination and meet hygiene requirements.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
8 Safety risk control					
8.1Chemical Pollution Control	1. Article 8.3 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881) 2. Article 8.4 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil	8.1.1 Provide food safety risk control measures and relevant monitoring records for heavy metals, pesticide residues, and food additives (if used) in the product. 8.1.2 Records of monitoring the key process parameters during the processing of edible oils and their products	1. Ensure compliance with the requirements of China and of the country of origin. 2. Monitoring of process parameters	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	

	<p>and Its Product (GB 8955)</p> <p>3. National Food Safety Standard - Limit of Contaminants in Foods (GB 2762)</p> <p>4. National Food Safety Standard—Maximum Residue Limits for Pesticides in Food (GB 2763)</p> <p>5. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760)</p> <p>6. National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods (GB 14880)</p> <p>7. National Food Safety Standard—Vegetable Oil (GB 2716)</p> <p>8. National Food Safety Standard—Edible Vegetable Oil Seeds (GB 19641)</p>				
8.2 Physical	1. Article 8.4 of National	8.2 Provide control measures for	1. Screens, filters, metal	<input type="checkbox"/> Conforming	

contamination control	Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881) 2. Article 8.5 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)	foreign matter.	detectors, etc. shall be equipped to control foreign matters, formulate operating specifications, and conduct monitoring effectively. The source of foreign matter found shall be analyzed in a timely manner and relevant control measures shall be taken.	<input type="checkbox"/> Non-conforming	
8.3 Biocontamination control	1. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761) 2. National Food Safety Standard—Limit of Pathogens in Food Products (GB 29921)	8.3 Provide the control measures for microbial risks in the product as well as the relevant monitoring records.	1. The product complies with the requirements of China and the country of origin.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
8.4 Disease-prone vector control	1. Article 6.4 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881) 2. Articles 6.2 and 7.3 in the National Food Safety Standard—Specification for Production Hygiene	8.4.1 Vector control measures against mosquitoes, mice, and other vectors established by enterprises throughout all production processes 8.4.2 Photos of the installed protective facilities such as screens, rat guards, air curtains, etc. in the closed production and storage places such as filling workshops and warehouses	1. Insect and rat pests such as mosquitoes and flies shall be avoided to affect production safety and health. 2. Pest records of the oil seeds during storage	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

	of Edible Vegetable Oil and Its Product (GB 8955)	8.4.3 Pest inspection records of oil seeds during storage, and corresponding treatment measures taken for mildew and worm-eaten found			
8.5 Waste Management	1. Article 6.5 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	8.5 Provide waste management system and relevant disposal records.	1. Edible product containers and waste storage containers in the workshop shall be clearly marked and distinguished. 2. Waste should be stored separately and disposed of in time to avoid pollution to production.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
9. Product Traceability					
9.1 Traceability and Recall	1. Article 11 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	9.1. Describe the product traceability procedure in a brief manner and take the batch number of a batch of finished products as an example to illustrate how to trace raw materials from finished products.	1. Traceability procedures should be established to realize the two-way traceability of the whole chain from raw materials, production, and processing processes to finished products.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
9.2 Warehouse - in and out management	1. Article 11 and 14.1 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	9.2 Provide product warehouse-in and warehouse-out management.	1 Products shall be inspected before entering the warehouse, and the records of incoming inspection, storage, and delivery shall be well maintained and kept for at least 2 years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
10. Personnel Management and Training					
10.1 Personnel	1. Article 6.3 of National	10.1 Provide pre-employment health	1. Employees should have a	<input type="checkbox"/> Conforming	.

Health and Hygiene Management	Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	management and medical examination requirements for employees.	medical examination and prove that they are suitable for working in food processing enterprises before employment. 2. Employees shall have regular physical examinations and keep records.	<input type="checkbox"/> Non-conforming	
10.2 Personnel Training	1. Article 12 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	10.2 Provide annual training plans, contents, assessments and records for employees.	1. The training shall cover relevant inspection and quarantine memorandums, agreements and protocols, Chinese regulations and standards, etc.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
10.3 Requirements for management personnel	1. Article 13.3 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)	10.3 Provide the training records of management personnel on the relevant provisions of the laws and regulations on phytosanitary and food safety of the country/region where the exported products are located and of China and conduct on-site sampling inspection and Q&A when necessary.	1. The business competence of the production and management personnel of the enterprise shall be adapted to the post requirements, familiar with the relevant provisions of phytosanitary and food safety laws and regulations in the country/region where it is located and China, and the requirements of the protocol and the Specification concluded by the two sides. 2. Have qualifications and capabilities suitable for their work.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	

11. Self-inspection and Self-control					
11 Product inspection	<p>1. Article 9 of National Food Safety Standards - General Hygienic Regulation for Food Production (GB 14881)</p> <p>2. Article 9 in the National Food Safety Standard—Specification for Production Hygiene of Edible Vegetable Oil and Its Product (GB 8955)</p> <p>3. National Food Safety Standard—Vegetable Oil (GB 2716)</p> <p>4. National Food Safety Standard—Edible Oil Products (GB 15196)</p> <p>5. National Food Safety Standard—Edible Vegetable Oil Seeds (GB 19641)</p> <p>6. National Food Safety Standards - Standard for the Use of Food Additives (GB 2760)</p> <p>7. National Food Safety Standard for the Use of</p>	<p>11.1 Provide the items, indicators, inspection and quarantine methods, and frequency of plant quarantine and food safety inspection.</p> <p>11.2 If the enterprise has its own laboratory, please submit the laboratory capability and qualification certificates; if the enterprise entrusts a third-party laboratory, please provide the qualification certificates of the entrusted laboratory.</p> <p>11.3 Inspection and testing records</p>	<p>1. The enterprise shall carry out plant quarantine, food safety, and other tests on the products, ensuring that the results of tests meet the requirements of China. The test records shall be kept for no less than 2 years.</p> <p>2. The enterprise shall be capable of inspecting and testing the phytosanitary and food safety or may entrust a qualified institution with such inspection and testing.</p>	<p><input type="checkbox"/> Conforming</p> <p><input type="checkbox"/> Non-conforming</p>	

	<p>Nutritional Fortification Substances in Foods (GB 14880)</p> <p>8. National Food Safety Standard - Limit of Mycotoxins in Foods (GB 2761)</p> <p>9. National Food Safety Standard - Limit of Contaminants in Foods (GB 2762)</p> <p>10. National Food Safety Standard - Maximum Residue Limits for Pesticides in Food (GB 2763)</p> <p>11. National Food Safety Standard—General Rules of Pre-packaged Food Labels (GB 7718)</p> <p>12. National Food Safety Standard—General Rules for Nutrition Labeling of Prepackaged Foods (GB 28050)</p> <p>13. National Food Safety Standard—Limited Concentrations of</p>				
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	Radioactive Materials in Foods (GB 14882)				
12 Pest Control					
12.1 Prevention and control of quarantine pests of concern to China	Bilateral inspection and quarantine memorandum, agreement, and protocol	12.1 Provide the list of quarantine pests of concern to China and the monitoring system and records.	1. The enterprise shall take effective measures during production and storage to prevent products from being infected by harmful organisms, monitor the quarantine pests of concern to China, and keep the monitoring records for at least 2 years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
12.2 Identification of Pests	Bilateral inspection and quarantine memorandum, agreement, and protocol	12.2 Provide the records of pests found during production and storage as well as the records of identification made by itself or entrusted professional institutions.	1. The enterprise shall be capable of identifying pests found during the processing of production and storage or entrust a professional organization with the identification, and establish work records, which shall be kept for no less than 2years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
12.3 Pest control	Bilateral inspection and quarantine memorandum, agreement, and protocol	12.3 Provide the records of implementation of pest control measures in production and storage areas.	1. The enterprise shall implement pest control measures in production and storage areas on a regular basis or when necessary. Relevant control measures shall be documented, and the records shall be kept for at least 2 years.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	

12.4 Fumigation treatment (if necessary)	Bilateral inspection and quarantine memorandum, agreement, and protocol	12.4 Provide the fumigation treatment method as well as the qualification of the fumigation institution and personnel.	1. Fumigation treatment method shall meet the requirements of China, and the institution and personnel conducting fumigation shall have relevant qualifications or conditions.	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming <input type="checkbox"/> NA	
13. Statement					
13.1 Declaration by Enterprise	1. Articles 8 and 9 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)		1. Signature of legal person and company seal	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	
13.2 Confirmation by Competent Authority	1. Articles 8 and 9 of the Provisions of the People's Republic of China on the Administration of Registration of Overseas Imported Food Production Enterprises (Decree No. 248 of the General Administration of Customs)		1. Signature of principal and seal of competent authority	<input type="checkbox"/> Conforming <input type="checkbox"/> Non-conforming	