

Ku A.T. Tran
4.01/2025

TỔNG LÃNH SỰ QUÁN VIỆT NAM
TẠI HỒNG CÔNG VÀ MA CAO

Số CV: 07-251.TLSA
Số gửi về BNG: HKG-0005
Số trang: 09
Độ khẩn:
Ngày, giờ gửi: 07/01/2025



CONSULATE GENERAL OF VIETNAM
IN HONG KONG AND MACAU
Address: 15/F, Great Smart Tower,
230 Wanchai Road, Wanchai, Hong Kong
Tel: (852) 25914510
Fax: (852) 25914524
Email: vnconsul.hongkong@mofa.gov.vn

CÔNG ĐIỆN

CỤC XUẤT NHẬP KHẨU

ĐẾN Số: 12/25
Ngày: 14/1/25
Chuyển: ...
Lưu hồ sơ số: ...

BỘ CÔNG THƯƠNG	
ĐẾN	Số: 42
	Ngày: 15/01/25
	Chuyển: X.N.K.
	Lưu hồ sơ số: ...

Kc P.N.S
W
15/01

Kc C. Oanh
thay hin
dun SCT,
thiep hoi, DN
15/01

- Kính gửi:
- Bộ Công Thương (Cục Xuất nhập khẩu)
 - Bộ Nông nghiệp và Phát triển Nông thôn (Cục Thú y).

Tổng Lãnh sự quán Việt Nam tại Hồng Kông nhận được thư của Trung tâm An toàn Thực phẩm (CFS) thuộc Cục Vệ sinh Thực phẩm và Môi trường Đặc khu Hành chính Hồng Kông (FEHD) thông báo CFS mới nhằm tạo thuận lợi cho các cơ sở mới và các cơ sở mở rộng xuất khẩu thịt vào Hồng Kông (thịt bò, thịt cừu, thịt lợn, thịt gia cầm...), CFS đã ban hành Mẫu đơn mới xin cấp phép nhập khẩu (có hiệu lực từ ngày 01/01/2025).

Theo Pháp lệnh Xuất nhập khẩu (Cap. 60) của Hồng Kông, việc nhập khẩu thịt đông lạnh, thịt ướp lạnh, gia cầm đông lạnh hoặc gia cầm ướp lạnh cần phải có giấy phép nhập khẩu do Cục Vệ sinh Môi trường và Thực phẩm (FEHD) Hồng Kông cấp.

Tổng Lãnh sự quán Việt Nam tại Hồng Kông trao đổi để Quý Bộ biết và xử lý.

(Mẫu đơn mới của CFS gửi kèm theo)

Tổng Lãnh sự Quán Việt Nam tại Hồng Kông trân trọng cảm ơn sự hợp tác của Quý Cơ quan./.

Nơi nhận:

- Như trên;
- Phòng Hành chính.



Lê Đức Hạnh

BY EMAIL

Our ref.: (142) in FEHD/CFS/FIE 12-10/10/1 Pt.3

31 December 2024

Mrs LE Duc Hanh
Consulate General of Vietnam
17th floor, Golden Star Building
20 Lockhart Road
Wanchai
Hong Kong

Dear Mrs LE Duc Hanh,

**Revision of Requirements for Assessment on New Establishments
Under the Plant-based Protocol for Exporting Meat and Poultry into
the Hong Kong Special Administrative Region (HKSAR)**

Thank you for your ongoing support to the Centre for Food Safety (CFS) to the plant-based import protocol on meat (i.e. beef, mutton and pork) and/or poultry.

Under the plant-based protocol, only those establishments on the approval list are allowed to export meat and/or poultry meat products to Hong Kong. Subsequent addition/deletion/amendment of the approved establishments requires the prior approval of the CFS.

According to our record, a number of new establishments which met the specified import requirements had been passed CFS's assessment and added into the approval list after the implementation of the plant-based protocol on meat and poultry.

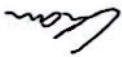
Having gained the experiences from the migration process and views from the exporting economies, CFS has lately reviewed and streamlined the procedures and requirements in processing the applications for adding new establishments or expansion of scope of

meat types in the establishment, aiming to facilitate a more efficient and expeditious processing for the establishments under application. To this end, a new application form is devised for use with effect from 1 January 2025 and a copy of the application form is attached for your reference.

We sincerely invite you to submit the application by completion of the above application form when an eligible establishment is intended to be added onto the approval list under the plant-based import protocol with the Hong Kong SAR. For the applications currently under processing, it is not necessary to submit afresh application again. We will separately inform your side of our updated comments on the outstanding items, if any, in accordance with the streamlined requirements.

Should you have further questions, please do not hesitate to contact Mr. YIP Chi-keung, Chief Health Inspector (Import & Export) I, at (852) 2867 5990 or by email address <ckyip@fehhd.gov.hk>.

Yours sincerely,



(CHAN So-kiu)
for Director of Food and Environmental Hygiene

Application Form
Recommendation on Registration of Establishment for Export of Meat / Poultry
to the Hong Kong Special Administrative Region (HKSAR)

Name of Country : _____

Plant name : _____

Plant no. : _____

Application date (DD/MM/YY): _____

Notes for Attention:

- 1) The information and documents so provided shall be in English.
- 2) Please complete the form with black or blue font from 11 to 14 in size.
- 3) For application for establishment with stand-alone cold storage, please provide the information required at Section 1(i) to 1(v) only.
- 4) The application form is applicable for addition of a new establishment onto the approval list, addition of a new food type to be exported into Hong Kong and expansion of the activity (slaughtering and/or processing/cutting) on top of the existing activity of the establishment.
- 5) The completed form and supporting information can be submitted to us via DVD, USB, hardcopy, emails, etc.

1. Establishment information

i. Name of the establishment	
ii. Address of the establishment (with details on the state / province / prefecture / county / city)	
iii. Approval/ registration no. of establishment	Please provide copy of approval / registration document of the establishment issued by the local competent authority.
iv. Types of meat/poultry to be exported into HKSAR	☐ Beef ☐ Mutton ☐ Pork ☐ Poultry : chicken / duck / goose / turkey
v. Activities carried out in the establishment	☐ Slaughtering ☐ Processing ☐ Cutting ☐ Cold Storage
vi. Production capacity in the Establishment	
vii. Storage capacity in the Establishment	
viii. Layout plan of the establishment with legend in English	
ix. Material used in the	

establishment	
(a) Floor	
(b) Walls	
(c) Ceiling	
(d) Lighting	
(e) Ventilation	

2. Water supply

i. Source of water	
ii. Treatment of the water	
iii. Details of water examination Programme	

3. Staff Management

i. Staff organization with details on the number and job nature	
ii. Details of staff training programme	
iii. Details of personal hygiene rules in the workplace and relevant monitoring programme (e.g. requirement of uniform/PPE for the employee and visitors, sanitations, checklist of the uniform/PPE, etc.)	

4. Production Process

i. Description of the production process of meat / poultry (e.g. flow charts, photos etc.)	
ii. Details of food safety management system (e.g. HACCP, ISO 22000) and provide copy of the relevant certificates, if any	
iii. Details of Sanitation Standards Operating Procedures (SSOP)	
iv. Details of Good Manufacturing Practice (GMP)	
v. Control of temperature in the production area	

5. Waste Treatment / Disposal

i. Details of the waste disposal programme	
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6. Pest Control

i. Details of the pest control program	
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7. Traceability System

i. Details of product traceability system (from raw materials to final product)	
ii. Details of product recall programme	

8. Additional information for establishment with slaughtering activity

i. Official Control	
a) Role and authority of competent authority such as veterinary oversight in the establishment such as frequency and nature of official controls/verification	
b) Recent two official audit / inspection reports by the competent authority	
c) Eligibility to export to other countries (including product breakdown and quantity) and the audit / inspection reports by the relevant countries, if available	
ii. Animal Disease prevention and control	
a) Description to the facilities and guideline for Isolation/segregation of animals	
b) Description to the facilities and guideline for disinfection of transportation vehicles	

c) Contingency plan for disease outbreaks in slaughterhouse	
d) List of animal diseases detected in the slaughterhouse for the last year	
e) Others, please specify	
iii. Source of animals and traceability	
a) Source of animals	☐ Registered farm owned by the establishment ☐ Registered farm verified through official animal movement documents / health documents (e.g. cattle passport) ☐ Registered farm verified through animal identification (e.g. ear tags, tattoos and / or electronic identification compliance) ☐ Others, please specify
iv. Animal welfare	
Procedures and its respective animal welfare control and monitoring for each of the following steps: a) Animal reception b) Animal holding in lairage prior to slaughtering e.g. maximum holding time c) Stunning d) Bleeding e) Other supplementary information such as video or photos showing the facilities and process of the above	
v. Ante-mortem inspection	
a) Ante-mortem inspection procedure and role of official/authorized veterinary inspectors	

b) Other supplementary information such as video and photos showing the facilities and process of ante-mortem inspection	
c) Ante-mortem inspection record (including Dead On Arrival and Dead In Lairage) for the last 30 days	
vi. Post-mortem inspection	
a) Post mortem inspection procedure and role of official/authorized veterinary inspectors	
b) For beef, guidelines and procedures for the removal of SRM (for control/undetermined BSE risk countries)	
c) For pigs, monitoring plan and/or procedures for removal/destruction of trichinella and respective lab testing results (compression method/digestion method) for the last 30 days	
d) Other supplementary information such as video showing the facilities and process of the above	
e) Post mortem inspection record for the last 30 days	
f) Carcass and offal discard record for the last 30 days	
vii. Laboratory testing programmes for the final products	
Details of the frequency and scope of testing programme for	
a) In house veterinary drugs residues and two latest test reports	
b) National veterinary drugs residues and two latest test reports	

c) Microbiological hazards and two latest test reports	
d) Other harmful substances (either in-house/national, if available) and two latest test reports	

Declaration : Five specific requirements

I, on behalf of the issuing entity stated below, hereby declare that the information and documents submitted above are true and correct. I understand that the information and documents provided may be disclosed to other authorities of the HKSAAR or relevant parties for the purposes of processing the registration of establishment and exercising food safety control. I also certify the following requirements have been complied with for export of meat / poultry to the HKSAAR:

- (1) The meat / poultry products of the establishment are fit for human consumption and in compliance with food laws of the place of origin and Part V of the Public Health and Municipal Services Ordinance (Chapter 132, Laws of Hong Kong).

- (2) The meat / poultry products of the establishment shall be accompanied by health certificate issued by the issuing entity in the format agreed with the HKSAAR and certifying that the meat / poultry is derived from animals which have been inspected ante and post mortem, produced under all necessary precautions for the prevention of danger to public health, and has met all the requirements of the competent authorities of the place of origin.

- (3) The establishment has met all requirements of the competent authorities of its place and has implemented self-operated programmes, including but not limited to food safety management system such as HACCP or ISO 22000, Sanitation Standard Operating Procedures (SSOP) and Good Manufacturing Practice (GMP).

- (4) The meat / poultry products are subjected to official surveillance programmes of the competent authorities of the place of origin in respect of residues of veterinary drugs, pesticides and environmental contaminants, and microbiological hazards. Where applicable, such programmes shall be formulated and implemented according to the recommendations of Codex Alimentarius.

- (5) The animal farm and establishment are subjected to risk-based veterinary audit programme and drug monitoring programme of the competent authorities of the place of origin, and such programmes shall be reviewed on regular basis.

Name of Officer : _____
Post Title : _____
Issuing Entity : _____
Date (dd/mm/yyyy) : _____
Signature : _____
Stamp of Issuing Entity : _____