



The Protocol on Inspection and Quarantine Requirements for the Export of Dried Chilli pepper from Rwanda to China

**Registration Requirements for companies exporting
Dried Chilli pepper to China (extracted from the Food Safety Bureau
Letter and its annexes of GAC-CRP)**

(April, 2021)

4/22/2021



Registration Procedure

1. Private companies shall apply for registration in China through NAEB according to the requirements under the Protocol;
2. The Competent Authority shall conduct a comprehensive inspection for verification and compliance;
3. The Competent authority shall submit a recommendation with an inspection report attached;
4. The Chinese side shall approve the company's complete registration file;
5. The Chinese side shall publish the company's registration file online



Requirements for Domestic Compliance

A. Basics:

- Compliance with export company's registration requirements set by **NAEB**
- Operation records of 3 years (production capacity, actual annual volumes by variety, export volume by variety, importing countries,)
- An Export operation License together with a Registration Number issued by **NAEB**



What is the Standard?

B. Documented operating system

1. Food safety Manual (*Must**)
2. SOPs :Standard Operating Procedures(*Must**)
 - a) Plant quarantine,
 - b) prevention and control,
 - c) personnel management,
 - d) use of chemicals,
 - e) acceptance of raw materials (**ie. Agri-inputs, raw products and packaging materials**),
 - f) warehouse management,
 - g) inspection of finished products ,
 - h) recall of nonconforming products,
 - i) traceability management
 - j) Cleaning and disinfection



Operations & Management

C. Resources

1. **Organization Chart & Job description (Must*)**
2. **Qualified personnel responsible for plant health and food safety management (Must*)**
 - a) Food safety plans
 - b) Evaluation of suppliers of raw materials,
 - c) Checks for quarantine pests
 - d) Quality assurance, etc
3. **Qualified suppliers (national regulations requirements)**
4. **Production Plan (Must*)**
5. **Pest control measures (Must*)**



Food Safety Management

D. Food Safety and Quality assurance

1. Production/processing environment-**infrastructure/facilities** requirements (GAPs, GPMs, Sanitation SOPs)
2. **HACCP Plan (Must*)**
3. **Product Safety risk control** and management (**Must***)
 - a) Microorganisms, heavy metals, pesticide residues, control of foreign matters,
 - b) Disease-prone vector control-mosquitoes, flies, mice and others)
4. Cleaning and disinfection management
5. **Inspection and testing (Must*)**
 - a) plant quarantine,
 - b) product test records, packaging materials, warehouse, hygiene and housekeeping...etc
 - c) **Pest control**, control of harmful organisms
6. Trainings
7. **Records**

Quarantine pests of concern to China

1. *Didymella lycopersici*



***Didymella lycopersici* (Kleb., (1921)**
Pied noir, chancres à *Didymella* (Stem rot)

2. *Verticillium dahlia* Kleb



Verticillium dahliae, a fungus reported from Rwanda in 1977 for the first time in cassava

Cassava wilt due to *Verticillium dahliae*

Maraite, H., Meyer, J. A., (1977). Plant Protection Bulletin, FAO 25(3), 129.
<https://www.cabi.org/isc/datasheet/56275>

Quarantine pests of concern to China (Cont'd)

3. *Acanthoscelides obteticus*

Bean weevil



Source: www.wikipedia.org

Quarantine pests of concern to China (Cont'd)

4. *Callosobruchus maculatus* (Insect-cowpea weevils/leaf beetles)



Source:www.wikipedia.org



SPS Certification and Inspection of Dried Chilli pepper from Rwanda to China

1. **RICA** shall issue a Phytosanitary certificate to each shipment in compliance with the **requirements stipulated under this Protocol**;
2. **Statement in Additional declaration**: “The Dried Chilli peppers covered by this phytosanitary certificate comply with the requirements of the Protocol on Inspection and Quarantine Requirements for the Export of Dried Chilli Peppers from Rwanda to China, signed on 18 March, 2021 in Beijing between the Chinese side and the Rwandan side, and the dried chilli pepper exported from Rwanda to China shall be free from the following quarantine pests of concern to China: *Didymella lycopersici klebahn*, *Verticillium dahlia* Kleb., *Acanthoscelides obteticus* (Say), and *Callosobruchus maculatus* (F).”
3. The Chinese side will carry out **sampling inspection** on exported products of registered companies **at China’s entry ports**.



Thank you

中华人民共和国海关总署食品局便函

海关总署食品局关于卢旺达干辣椒 输华事宜的函

卢旺达驻华使馆：

《中华人民共和国海关总署与卢旺达共和国农业和动物资源部关于卢旺达干辣椒输华检验检疫要求议定书》(以下简称“议定书”)已于2021年3月18日签署。为落实议定书要求，现就有关事项致函如下：

一、关于卢旺达输华干辣椒植物检疫证书样本

按照议定书要求，贵国官方主管部门应当为每批输华干辣椒出具植物检疫证书，并在证书附加声明中注明：“该植物检疫证书所证明的干辣椒符合中卢双方于2021年3月18日在北京签署的关于卢旺达干辣椒输华检验检疫要求议定书的规定，不带有下列中方关注的检疫性有害生物：番茄亚隔孢壳茎腐病菌 *Didymella lycopersici* Klebahn、棉花黄萎病菌 *Verticillium dahliae* Kleb.、菜豆象 *Acanthoscelides obtectus* (Say)、四纹豆象 *Callosobruchus maculatus* (F.)”。请贵方按照上述要求，提供输华干辣椒植物检疫证书样本供中方确认。

二、关于卢旺达输华干辣椒企业注册

卢旺达干辣椒企业在华注册的具体程序为：一是出口国官方主管部门按照《卢旺达干辣椒企业注册审核要求》（见附件1），对申请在华注册的企业进行全面检查，确认完全符合审核要求的书面推荐给中方。推荐企业时，需按附件2格式提供推荐注册企业名称、地址、注册号等信息，声明所推荐企业符合中方要求，并提供每家推荐企业的检查报告。二是中方根据出口国官方主管部门的推荐函和相关材料，批准信息完备的企业在华注册并上网公布。中方可通过现场抽查或视频检查等多种方式对被推荐企业进行验证检查。三是中方对获得注册企业的产品在中国进口口岸实施抽检。

如果中方在任一环节发现被推荐企业或其产品不符合中方要求，反映出出口国官方主管部门未履行监管责任，中方可能不再凭该部门的推荐直接对企业进行注册，直至取消企业的注册资格。在此过程中，如果出口国官方主管部门和申请注册企业不理解中方的注册要求，中方愿提供书面解释或现场培训。

建议贵方按上述程序和要求，对贵国申请输华干辣椒企业进行审核并向中方推荐。

顺致敬意。

- 附件： 1. 卢旺达干辣椒企业注册审核要求
2. 卢旺达干辣椒企业注册信息表

(此页无正文)



海关总署食品局

2021年3月26日

(联系人：周延乐，电话：+86-10-65194208，传真：+86-10-65194715)

内部抄送：国际司，存档

附件 1

卢旺达干辣椒企业注册审核要求

1 基本情况

企业应当获得所在国家和地区生产经营许可，并提供自审核之日起前 3 年（成立不足 3 年的，提供自企业成立以来的信息）生产经营信息，包括生产能力，每年实际产量（按品种统计）、出口量（如有按品种和国家统计）等。

2 质量管理体系

2.1 管理制度

企业应当建立涵盖但不限于植物检疫防控、食品安全管理、人员管理、化学品使用、原料验收、仓储管理、成品出口检验、不合格品召回、溯源管理等方面的管理制度文件，并有效执行。

2.2 管理机构

检查企业应当设立负责植物卫生、食品安全管理的部门或岗位，并配备具有植物卫生、食品安全相关专业背景的管理人员。

3 原料安全管理

3.1 原料采购

企业生产原料应来自非中方关注的检疫性有害生物发生区域，原料供应商应具备符合当地要求的资质。

3.2 原料验收及存放

企业在原料入厂前应对原料的植物检疫、植物安全情况进行检查，或采取必要的除害措施，确保原料符合安全生产要求，并建立验收记录和除害记录，记录保存不少于3年。

4 生产安全管理

4.1 生产环境

企业生产区域周边不应存在对产品安全造成污染的因素。

4.2 人员要求

企业从业人员应当具备安全生产所需要的健康、卫生条件。

4.3 过程控制

企业的生产加工工艺流程及相应的主要工艺参数应科学、规范，能够保证产品安全，并在存在安全风险的关键环节采取专门的危害控制措施或设立关键控制点（CCP）。

4.4 安全风险控制

企业应对产品中微生物、重金属、农药残留、食品添加剂（如使用）等食品安全风险进行控制并实施监测，确保符合中国及原产国要求。监测记录保存不少于3年。

4.5 异物控制

企业应采取措施确保产品中不会混入异物，并对成品进行检查。

4.6 生产用水（如使用）

企业应当对生产用水水质进行检测，确保符合安全要

求，不会对产品造成污染。

4.7 疾病媒介生物控制

企业在生产各环节应建立防蚊、蝇、鼠等媒介生物控制措施。

4.8 清洁消毒管理

企业应具备相对独立的清洁消毒区域，配备与生产相适应的清洁消毒设备，洗涤、消毒剂等，并安全存放避免对产品造成污染。企业应建立使用和保存记录，记录保存不少于3年。

5 产品管理

5.1 产品检验

企业应对产品实施植物检疫、食品安全等检测，确保符合中国要求，检测记录保存不少于3年。

5.2 包装材料

产品包装包装、标签、标识应当符合中国要求。

6 仓储管理

6.1 企业应建立与生产相适应，相对独立、封闭的仓储设施。仓储设施内的温度、湿度、卫生等条件适宜产品存储。

6.2 产品进入仓库前应当进行检查，并有入库验收、存放、出库记录，记录保存不少于3年。

7 有害生物控制

7.1 对中方关注的检疫性有害生物的防控

企业应在生产、存储环节采取有效措施防止产品被有害

生物侵染，并对中方关注的检疫性有害生物进行监测，监测记录保存不少于3年。

7.2 有害生物鉴定

企业对在生产、存储过程中发现的有害生物，应具备鉴定能力，或委托专业机构实施鉴定，并建立工作记录，工作记录保存不少于3年。

7.3 有害生物防治

企业应定期或在必要的时候，在生产、存储区域实施有害生物防治措施，相关防治措施应该有记录，并保存不少于3年。

7.4 熏蒸处理（如需要）

熏蒸处理方法应当符合中方要求，实施熏蒸的机构和人员应具备相关资质或条件。

8 检验检测能力

企业应当具备产品植物检疫、食品安全检验检测能力，或者委托具有相关资质的机构实施检验检测。

9 培训

企业应当定期对生产和管理人员进行产品植物检疫、食品安全相关培训，相关培训记录保存不少于3年。

附件 2

卢旺达干辣椒企业注册信息表

序号	注册号	名称	地址	联系方式	注册日期
1					
2					
3					
4					
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10					
11					
12					

General Administration of Customs PRC, Food Safety Bureau Letter

Letter of the Food Safety Bureau of GACC concerning the export of Rwandan Dried Chilli Pepper to China

Embassy of Rwanda in China:

The Protocol on Inspection and Quarantine Requirements for the Export of Dried Chilli Pepper from Rwandan to China between the General Administration of Customs of the People's Republic of China and the Ministry of Agriculture and Animal Resources of the Republic of Rwanda (hereinafter referred to as the "Protocol") was signed on 18 March, 2021. In order to implement the requirements of the Protocol, we hereby inform you by letter on the relevant matters as follows:

I. Sample of the Phytosanitary certificate of Dried Chilli Pepper exported from Rwanda to China

The Rwanda side shall issue a Phytosanitary Certificate to each shipment of the dried chilli peppers which comply with the requirements stipulated in this Protocol, and include the following statement in additional declaration section: "The dried chilli peppers covered by this phytosanitary certificate comply with the requirements of the Protocol on Inspection and Quarantine Requirements for the Export of Dried Chilli Peppers from Rwanda to China, signed on 18 March, 2021 in Beijing between the Chinese side and the Rwandan side, and the dried chilli pepper exported from Rwanda to China shall be free from the following quarantine pests of concern to China: *Didymella lycopersici* Klebahn, *Verticillium dahliae* Kleb., *Acanthoscelides obtectus* (Say) and *Callosobruchus maculatus* (F.) ". In accordance with the above requirements, the Rwanda side shall provide the sample of the Phytosanitary Certificate in order that Chinese side could verify the authenticity of the Phytosanitary Certificate of Dried Chilli Pepper exported from Rwanda to China.

II. Registration for the enterprises exporting dried chilli peppers from Rwanda to China

The specific registration procedure in China for Rwandan enterprises of dried chilli pepper as follows:

First, the official competent authority of the exporting country shall conduct a comprehensive inspection on the enterprises applying for registration in China according to "the Registration Requirements for the Enterprises of Dried Chilli Pepper Exporting to China" (Annex 1), and submit a written recommendation to the Chinese side confirming that the enterprises fully meet the requirements for the registration. When recommending enterprises, Rwandan side shall provide the names, addresses, registration numbers and other information of the recommended registered

enterprises in the form of Annex 2, declare that the recommended enterprises meet the requirements of the Chinese side, and provide the inspection report of each recommended enterprise.

Second, on the basis of the recommendation letters and relevant materials from the competent authority of the exporting country, Chinese side will approve the enterprises with the complete information to register in China and publish them online. Chinese side can verify and inspect the recommended enterprises in various ways, such as spot check or video check.

Third, Chinese side will carry out sampling inspection on the products of registered enterprises at China's import ports.

If Chinese side finds that the recommended enterprise or its products do not meet the requirements of the Chinese side at any part of procedure, which reflects the failure of the competent authority of the exporting country to fulfill their regulatory responsibilities, Chinese side may no longer register directly on the basis of the authority's recommendation, till cancelling the registration qualification of the enterprise. During this process, if the official authority of the exporting country and the enterprise applying for registration do not understand China's registration requirements, the Chinese side is willing to provide written explanations or on-site training.

It is recommended that Rwandan side review and recommend the enterprises of dried chilli pepper exporting to China according to the above-mentioned procedure and requirements.

General Administration of Customs PRC avails itself of this opportunity to renew to the Embassy of Rwanda in China the assurances of its highest consideration.

Annex:

1. The Registration Requirements for the Enterprises of Dried Chilli Pepper Exporting to China
2. Registration information form of Rwandan enterprises of dried chilli pepper

Bureau of Import and Export Food Security, GACC
(seal)

26 March, 2021

(Contact person: Zhou Yanle, Tel: +86-10-65194208, Fax: +86-10-65194715)

Registration Requirements for the Enterprises Exporting to China

1. Basic Facts

The enterprise shall obtain the operation license issued by the competent authority of the country/region where it is located, and provide the operation record of the last 3 years before the date of inspection (if the enterprise has been existing for shorter than 3 years, the record is required since the establishment of the enterprise). The operation record shall include the production capacity, actual annual volume (by variety), export volume (by variety and importing country, if any), etc.

2. Quality Management System

2.1 Management regulations

The enterprise shall establish and effectively implement management procedure documents covering while not limited to the plant quarantine, prevention and control, food safety management, personnel management, use of chemicals, acceptance of raw materials, warehouse management, inspection of finished product for export purposes, recall of nonconforming products, and traceability management.

2.2 Management organization

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.

3. Management of Raw Material Safety

3.1 Procurement of raw materials

The raw materials purchased for the enterprise's production shall come from any area without the reporting of quarantine

pests under close supervision of Chinese government, and raw material suppliers shall have the qualification required by the local regulations.

3.2 Acceptance and storage of raw materials

Before the raw materials are allowed to enter, the enterprise shall check the plant quarantine and food safety of the raw materials, or take necessary pest control measures to ensure that the raw materials meet the requirements of work safety, and establish the records of acceptance and pest control, which shall be kept for no less than 3 years.

4. Producing Safety Management

4.1 Production environment

There shall be no factors which may cause contamination to products around the production area of the enterprise .

4.2 Requirements for personnel

The personnel employed by the enterprise shall have the health and hygiene conditions necessary for work safety.

4.3 Process control

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 taken, or critical control points (CCP) shall be set, for any and all processes crucial to controlling safety risks.

4.4 Safety risk control

The enterprise shall control and monitor food safety risks such as microorganisms, heavy metals, pesticide residues and food additives (if used) contained in products, so as to ensure that they meet the requirements of China and the country of origin. The monitoring records shall be kept for at least 3 years.

4.5 Control of foreign matters

The enterprise shall take measures to ensure that no foreign matters will intrude into the products, and shall check the finished products.

4.6 Water (if used)

The enterprise shall test the water used during production to ensure that it meets the safety requirements and will not cause any contamination to products.

4.7 Disease-prone vector control

The enterprise shall establish vector control measures against mosquitoes, flies, mice and other vectors throughout all production processes.

4.8 Cleaning and disinfection management

The enterprise shall have an independent cleaning and disinfection area, equipped with cleaning and disinfection equipment, detergent and disinfectant which are suitable for production and shall be safely stored to avoid contamination to products. The enterprise shall establish the records of use and storage, and such records shall be kept for at least three years.

5. Product Management

5.1 Product inspection

The enterprise shall carry out plant quarantine, food safety and other tests on the products, ensure that the results of tests meet the requirements of Chinese regulatory authorities. The test records shall be kept for no less than 3 years.

5.2 Packaging materials

The packaging, labeling and identification of products shall meet the requirements of Chinese regulatory authorities.

6. Warehouse Management

6.1 The enterprise shall build independent and closed storage facilities fit for production. The storage facilities shall have the temperature, humidity, sanitation and other conditions suitable for product storage.

6.2 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 three years.

7. Harmful Organisms Control

7.1 Prevention and control of quarantine organisms of concern to China

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 3 years.

7.2 Identification of harmful organisms

The enterprise shall be capable of identifying organisms found during 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 3 years.

7.3 Pest control

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 3 years.

7.4 Fumigation treatment (if necessary)

The fumigation treatment methods shall be consistent with the requirements of the Chinese side. The fumigation company and personnel shall have relevant qualification.

8. Inspection and Testing Capability

The enterprise shall be capable of inspecting and testing to the phytosanitary and food safety, or may entrust a qualified company with such inspection and testing.

9. Training

The enterprise shall, on a regular basis, offer relevant training courses to the production and management personnel on product plant quarantine and food safety, and the relevant training records shall be kept for at least 3 years.

Attachment 2

Registration information form of Rwandan enterprises of dried chilli pepper

Item	Registration no.	Name	Address	Contact information	Registration Date
1					
2					
3					
4					
5					
6					
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10					
11					
12					