

# 预防性食品安全计划的 建立与实施

The establishing and implementing case of  
Preventive food safety plan

北京华都集团有限责任公司  
Beijing Huadu Group Corp. LTD

## 前言 Preface

**国内外食品安全事件时有发生**

**Domestic and foreign food safety incidents occurred from time to time**

**食品安全问题已成为公众关注的焦点**

**Food security questiones have already become the focus of public attention**

**建立预防性食品安全计划，已成为大型食品企业对食品安全进行有效控制，保证企业生存和发展的必然选择。**

**To establish preventive Food safety plan has become a inevitable choice to those large-sized foodstuff enterprises which must be under effective control of food safety and ensure the survival and development of enterprises**

## 预防性食品安全计划 Preventive food safety plan

是一个确保食品安全的控制系统  
Is a control system to ensure food security

包含一系列的控制食品安全的体系和措施  
Contains a series of monitoring food safety system and measures

建立和实施预防性的食品安全计划，是避免工业化食品生产中出现食品安全问题最有效的方法

Establish and implement preventive food safety plan is the most effective method to avoid the food safety problems appeared in the industrialized food production.

# 食品企业建立和实施预防性食品安全计划

Establish and implement preventive food safety plan

依靠建立 Depend on:

ISO9001质量管理体系 ISO9001 quality management system

危害分析与关键控制点管理体系 HACCP

ISO22000食品安全管理体系 ISO22000 food safety management system

食品安全防护体系 Food safety protection system

食品安全可追溯体系 Traceability system

强化食品生产过程的质量管理

Intensify quality controlling during the food production process

从而实现对食品安全的全面监管，保障食品

**安全** so as to realize the comprehensive monitoring of food safety, ensure the safety of food.

食品企业保障食品安全最有效的措施是：

For the food production enterprise, the most effective method to gurantee the food safety

建立一贯式食物链生产经营体系

Establish **consistent** food chain production system

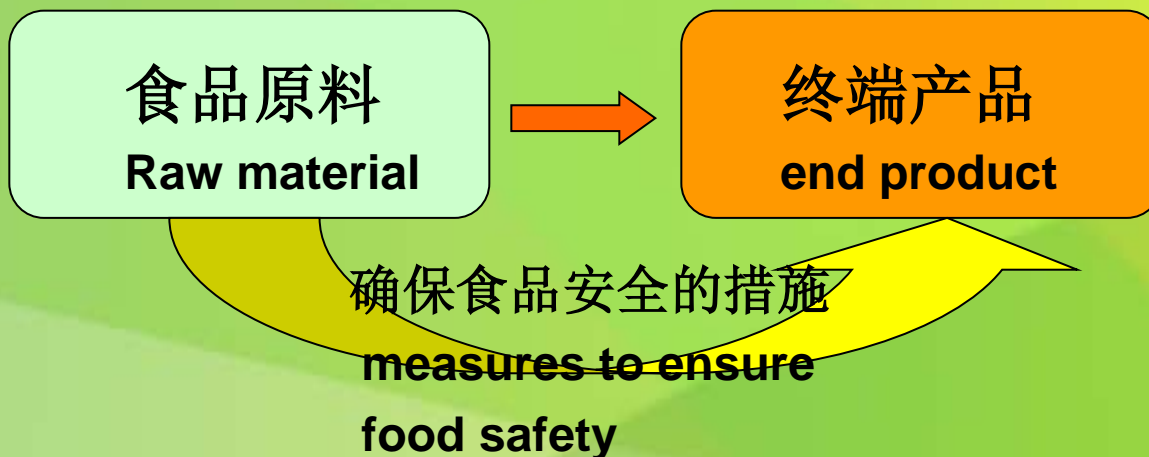


## 建立**一贯式**食物链生产经营体系：

Establish **consistent** food chain production system

一方面要建立从食品原料到终端产品的全程可控的生产经营体系，将确保食品安全的措施贯穿到食品生产全过程。

One is to establish the production management system from food raw material to the end product, the control measures to ensure food security will be through the whole food production process



建立**一贯式**食物链生产经营体系：

Establish **consistent** food chain production system

另一方面要建立**持续的**从食品原料到终端产品的  
生产经营体系

Establish the **sustainability** operating mode from food raw  
material to the end product.

更有效的保障食品安全

Guarantee the food safety more effectively

## 华都集团按照这样的原则

HUADU Group is in accordance with the following principal

坚持：“从源头抓起，全程监控，确保安全”的工作方针，不断完善经营体系，

Adhere to the working principle of "Begin from the source, monitor all the processes, ensure the safety", continue to improve the management system

## 打造了华都“从农场到餐桌”的安全食品

Make HUADU safe food from the farm all the way to the dinner table





# 华都集团的基本情况以及 构建预防性食品安全计划的几项主要工作

Brief introduction of HUADU Group  
and its several works for construction preventive food safety plan



# 华都集团的基本情况

## Brief introduction of HUADU Group

以食品加工、良种繁育、生物制药业为主的  
国家重点优秀农业产业化龙头企业

HUADU Group is the key national leading enterprise of  
agricultural industrialization and mainly engaged in food  
processing, broiler fine breeding, Biopharmaceutical.

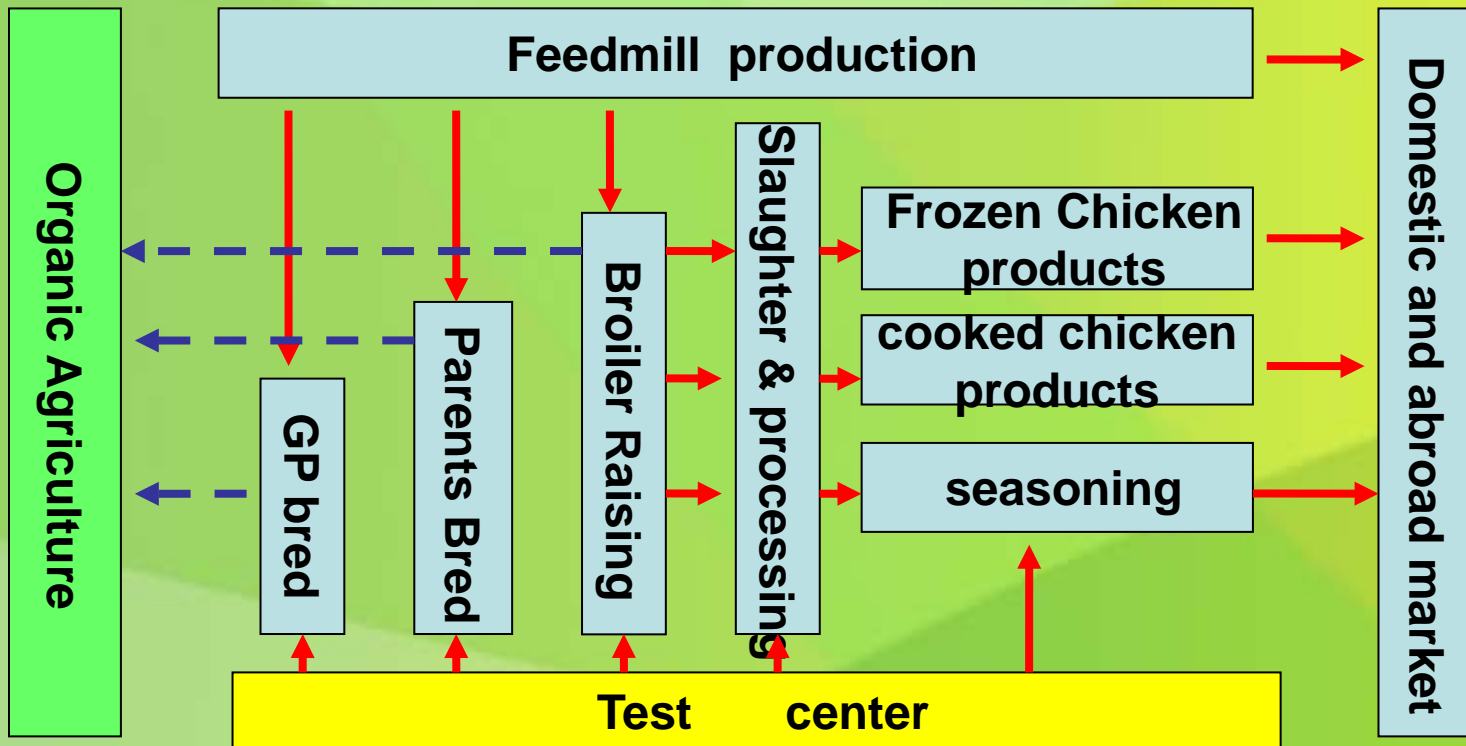


# 华都集团的基本情况

## Brief introduction of HUADU Group

形成了集种鸡繁育、饲料生产、肉鸡饲养、屠宰加工、食品加工、国内外销售的一条龙生产经营体系

Formed all the ways system in chicken breeding, feed producing, broiler raising ,chicken slaughtering and processing, food processing and market research as well as marketing both domestically and abroad



# 华都集团的基本情况

Brief introduction of HUADU Group

建立了“从农场到餐桌”的**一贯式**食品安全产业链

Established the **consistent** food safety chain from "farm" to the "dinner table"

形成了**持续的**从食品原料到终端产品的生产经营体系

Formed the **sustainability** operating mode from food raw material to the end product



# 华都集团的基本情况

## Brief introduction of HUADU Group

2008年北京“奥运会”鸡肉供应企业；  
是国内大型鸡肉出口企业之一，年出口创汇超过7000万美元；  
年销售额50亿元

HUADU group is one of large chicken export enterprise with foreign exchange income over US\$ 70 millions per year, meanwhile, annual sales of RMB 5 billions. In addition we are appointed as special supplier for Beijing 2008 Olympic game.





# 华都集团构建预防性食品安全计划主要工作

## HUADU's several works for construction preventive food safety plan

### 1. 从源头抓起，确保鸡肉原料安全

From the source , ensure safety of chicken material

鸡与其它动物相比，是少有的适宜大群饲养的现代动物，这使得鸡肉更适用于集团化、产业化生产。

Compared with other animals, chicken is rare specie to be feeded in groups among the modern animals, which makes the chicken suitable for the collectivize, industrialized production,

### 发展肉鸡产业更能有效地建立预防性食品安全计划

To develop broiler industry is more effective to establish preventive food safety plan.



# 1.从源头抓起，确保鸡肉原料安全

From the source , ensure safety of chicken material

通过不断引进具有最新遗传育种技术的肉用种鸡

确保肉鸡生产性能始终与国际同步

Huadu insure to keep the space with the international standard in broiler production performance by introducing the newest genetic breeding technology.





华都集团构建预防性食品安全计划主要工作

HUADU's several works for construction preventive food safety plan

# 1. 从源头抓起，确保鸡肉原料安全

**From the source , ensure safety of chicken material**

公司拥有两家肉用种鸡育种企业

**We own two chicken breeding enterprises**

每年从美国引进具有优良遗传特性的Arbor Acres和COBB祖代种鸡

**Every year imported grandparents stock with excellent genetic characteristics of Arbor Acer and COBB from America**

建立了22个父母代种鸡场

**Established 22 parents stock farms**

不断为华都及国内其他企业提供肉鸡良种

**supplied thoroughbred chicken to our owned factories and other domestic enterprises**

**有力地保证了发展肉鸡养殖的所需。**

**guarantee the development of the broiler raising**





华都集团构建预防性食品安全计划主要工作

HUADU's several works for construction preventive food safety plan

# 1.从源头抓起，确保鸡肉原料安全

From the source , ensure safety of chicken material

华都推行“公司+基地+标准化”的肉鸡饲养模式

HUADU carries out the chicken raising mode of "company + breeding base + standardization"

从源头抓养殖基地的硬件投入 We focus on the hardware facilities of breeding base

建立标准化备案养殖基地 Establish standardized record breeding base

在肉鸡饲养过程中，严格执行“五统一”管理方式

In the process of chicken raising, we implement “5 unities” management mode

统一供应雏鸡 unified chickling supply

统一防疫消毒 unified epidemic disinfection

统一供应饲料 unified feed supply

统一供应药物 unified drugs supply

统一屠宰加工 unified slaughter and processing

确保肉鸡养殖过程受到严格监控。从而保证鸡肉原料的安全。

The whole raising processes are under strict monitoring which ensure safety of raw chicken





五统一  
5 unities  
食品安全  
Food safety







华都集团构建预防性食品安全计划主要工作

HUADU's several works for construction preventive food safety plan

## 1.从源头抓起，确保鸡肉原料安全

**From the source , ensure safety of chicken material**

华都通过优化饲料供应，确保肉鸡饲养的安全

**Optimized feed supply, ensure the safety of chicken raising**

下设6个饲料厂，年生产饲料100万吨

**With six feed factories, yield feed 1,000,000 tons**

建立了比较完善的饲料管理体系，有效地控制了饲料原料安全

**Establishes a relatively complete feed management system,  
control the safety of feed raw materials effectively**

为祖代鸡、父母代鸡及商品肉鸡提供全价营养饲料

**provide complete formula feed to grandparents chicken,parents  
chicken and commercial chicken**

从而保证了肉鸡饲养的饲料安全。

**Thus ensure the nutrition and safety of chicken raising.**



# 1. 从源头抓起，确保鸡肉原料安全

**From the source , ensure safety of chicken material**

华都通过建立严格的生物安全体系，有效地保证了鸡群的健康成长

**HUADU ensure the health of chicken effectively by establishing strict biological safety system.**

所有养殖基地都选址在隔离环境良好的地方

**All the chicken farms are seperated and located in isolated environment.**

实施养殖全进全出**all-in and all out policy**

严格的兽医防疫制度**strict veterinary and qurantine system**

严格的兽医监测**strict veterinary monitoring**

有效地保证了鸡群健康

**ensure the health of chicken flocks effectively**





华都集团构建预防性食品安全计划主要工作

HUADU's several works for construction preventive food safety plan

## 2. 严格鸡肉食品加工、物流销售的过程控制， 确保加工、运输过程的安全

Strictly monitor the process of chicken food processing, and logistics, ensure the food safety during processing and logistics

华都通过严格鸡肉食品加工过程控制，确保鸡肉加工过程的食品安全  
HUADU ensure the food safety through strict controlling chicken food processing

设立了肉鸡加工厂、熟食加工厂和调味料加工厂  
with chicken slaughter and cutting factory, cooked chicken processing factory and seasonings processing factory

做到养殖的肉鸡自行加工

We can do from the raising to self-owned processing





## 2. 严格鸡肉食品加工、物流销售的过程控制， 确保加工、运输过程的食物安全

Strictly monitor the process of chicken food processing, and logistics, ensure the food safety during processing and logistics

建立毛鸡宰前、宰后的兽医检验检疫制度

implement pre-slaughtering quarantine and post-slaughtering inspection

建立加工各环节的质量管理标准

Set up the quality management standard in all the processing links

严格控制生产过程中对产品温度、微生物、理化指标等方面

Strictly control the product temperature, microbe, physical and chemical indexes during the production.

### 保证鸡肉加工过程的食物安全。

Ensure the food safety of chicken processing





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## 2. 严格鸡肉食品加工、物流销售的过程控制， 确保加工、运输过程的食品安全

Strictly monitor the process of chicken food processing, and logistics, ensure the food safety during processing and logistics

通过建立物流配送“冷链”系统，有效地保持鸡肉产品新鲜卫生

HUADU carries out the “cold chain” during the logistics and distribution, which keep the freshness and hygiene of chicken

建立了物流配送中心

established logistics distribution center

拥有容量超过1万吨的冷冻冷藏库和90余辆专用配送车

With capacity over 10,000tons of cold storage and more than 90 special vehicles

保证产品从冷库储存、运输到市场销售全程的“冷链”管理

guarantee product's freshness and hygiene from the cold storage, to the market and then to the consumers

## 确保了鸡肉产品的新鲜卫生。

Ensure the freshness and hygiene of chicken products.







华都集团构建预防性食品安全计划主要工作

HUADU's several works for construction preventive food safety plan

### **3.严格食品生产辅料与添加剂的控制措施， 确保食品安全** Strictly control Ingredients and food additive to keep the safety of finished products

华都严格食品生产辅料和添加剂的控制措施

**HUADU take strict measures to monitor the supplier and the use  
of ingredients and food additives.**

通过对供应商评价 **By assessing the qualification of the supplier**

自主检测 **self-inspects the quality**

第三方检测证明的控制措施 **inspect by third party**

**严格控制辅料和添加剂中的农残药残等有毒有害物质**

**Strictly control the toxic or harmful substances such as pesticide  
residues, drug residues**

### **3.严格食品生产辅料与添加剂的控制措施， 确保食品安全** Strictly control Ingredients and food additive to keep the safety of finished products

按照《中华人民共和国食品卫生法》和《食品添加剂卫生管理办法》，强化对食品添加剂的管控

According to “The food hygiene law of the People's Republic of China” and “The Hygiene management of food additive” strengthen the control of food additives to ensure food safety.

通过建立了食品添加剂控制措施，确保食品安全

By these controlling measures for food additives, ensure the end products' safety.



华都集团构建预防性食品安全计划主要工作

HUADU's several works for construction preventive food safety plan

## 4. 建立科学的质量管理体系，促进食品安全管理水平的提高

Establish scientific quality management system, and improve the food safety management

华都通过推进规范化管理，逐步建立起食品安全管理体系

HUADU gradually establish a food safety management system by promoting standardization management.

华都集团下属9个工厂先后通过了出口食品生产企业卫生注册

Nine factories passed health registration for export food production

1999年建立并实施ISO9001质量管理体系

In 1999, we established and implemented ISO9001 quality management system

坚持预防为主、过程管理、不断改进的方式

by the policy of the prevention firstly, process management and continuous improvement.

逐步完善华都集团的质量管理体系。

Improve the quality management system gradually



华都集团构建预防性食品安全计划主要工作

HUADU's several works for construction preventive food safety plan

## 4. 建立科学的质量管理体系，促进食品安全管理水平的提高

Establish scientific quality management system, and improve the food safety management

为了进一步保证食品安全 In order to ensure food security

2001年建立并通过了食品生产企业危害分析与关键控制点（HACCP）管理体系验证  
we established hazard analysis and critical control points (HACCP management system) in 2001

通过对：原辅材料使用、屠宰加工、储存配送和市场销售等生产环节进行危害分析，确定并监控各个关键控制点

After analyzing the hazards of ingredients, raw material, slaughter and processing, storage and distribution and sale in market, set forth and monitor every critical control points

建立起有效的食品安全监控体系

set up the food safety monitoring system effectively

实现了从原料供应、产品生产到流通销售整个食品链的质量控制。

Attain the food safety control for the whole food chain from the material supply to production and then to distribution.





华都集团构建预防性食品安全计划主要工作

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## 4. 建立科学的质量管理体系，促进食品安全管理水平的提高

Establish scientific quality management system, and improve the food safety management

为了实现从原料供应、产品生产到流通销售整个食品链的质量控制

In order to realize the quality controlling from raw material supply, production to distribution

公司2007年又建立了ISO22000食品安全管理体系

HUADU established the ISO22000 food safety management system in 2007.

通过制订前期预防控制措施方案并组合实施

Formulating the prevention and control measures and implementation assembly

扩大危害分析与控制范围

Expand the scope of hazard analysis and monitoring

更有效地提高了公司的食品安全管理水平

Improve the company's food safety management level more effectively.

## 4. 建立科学的质量管理体系，促进食品安全管理水平的提高

Establish scientific quality management system, and improve the food safety management

为防范和消除食品的蓄意污染，把食品受蓄意污染或破坏的可能性降到最小

To prevent and eliminate the deliberately pollution to the food, minimize destruction and pollution

在国内率先建立了食品防护体系

HUADU established the food protection system firstly in China



## 4. 建立科学的质量管理体系，促进食品安全管理水平的提高

Establish scientific quality management system, and improve the food safety management

对集团所涉及的生产活动、产品、服务进行食品防护危害因素评估  
Asses the hazards of food protection during production activities, products and services

根据评估内容，确定了从“人员、车辆出入、车间通风设施、出入口、加工、检测、储存、运输、体系演练”等十二方面的安全管理

By the assessment result, ascertain about twelve items for safety management such as personnel, vehicles, ventilation facilities, entrances, processing, inspection, storage, and transportation.

防止食品生产供应遭到蓄意的污染

All of these measures prevent food production and supplies from deliberately pollution.





华都集团构建预防性食品安全计划主要工作

HUADU's several works for construction preventive food safety plan

## 5. 采取“全程监控”方式，把好食品安全关

Adopt " monitoring the whole process," hold the pass for food safety

华都通过强化自检自控能力，确保鸡肉产品“从农场到餐桌”

全过程的食品安全

HUADU ensure the safety and quality of the chicken products from the farm all the way to the dinner table through strengthening the self-check and self-control ability

接受检验检疫局、质监局、农业局、卫生局等政府机构监管

Under the government regulatory requirements and supervision

建立了具有国际先进设施和检测技术的检测中心

Establish the test center with international advanced facilities and inspecting technology

对饲料生产、鸡群养殖、生产加工、流通销售全过程进行检测监控

Monitor all the processes of feed production, chickens raising, processing and sales by inspection.



## 5. 采取“全程监控”方式，把好食品安全关

Adopt " monitoring the whole process," hold the pass for food safety

检测中心配备液相色谱—质谱联用仪（LC-MS-MS）、气相色谱仪、高效液相色谱仪、荧光PCR检测仪等先进的检测设施

The test center is equipped with liquid chromatography, mass spectrometry (MS) LC - MS -MS, gas chromatography, High-Efficiency liquid chromatograph, fluorescence PCR detector and other advanced detection facilities

对鸡肉中氯霉素、磺胺类、呋喃类等19种抗生素和大肠杆菌、沙门氏菌等16种微生物进行检测

Inspect 19 kinds of antibiotic, such as chloromycetin, sulfa, furan, and 16 kinds of microbe such as e. coli, salmonella

确保及时准确的发现鸡肉食品生产加工全过程中可能存在的风险，把好食品安全关。

Depend on these inspection method, we can found possible risks during the whole processing of chicken food production timely and exactly and hold the pass for the food safety.



## 5.采取“全程监控”方式，把好食品安全关

Adopt " monitoring the whole process," hold the pass for food safety

华都给所有运载车辆安装了**GPS系统**

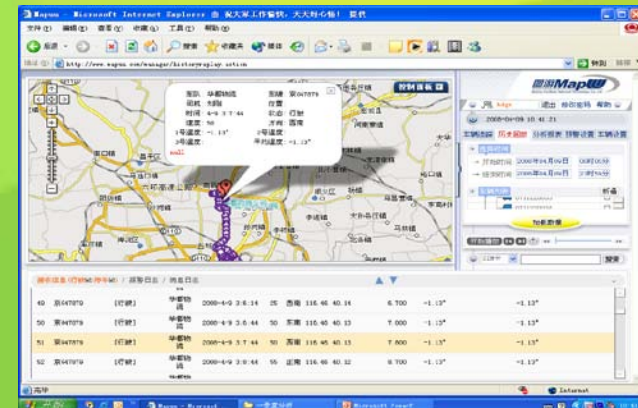
HUADU equipped the GPS system for all distribution vehicles

对原料运输、物流配送等载运过程中行驶路线、车厢温度、异常停车等情况 实时监控

To conduct a real-time monitoring to the driving route of logistics and distribution,raw material transportation, carriage temperature and abnormal parking situation,

确保运输过程的原料、食品安全

Ensure the food and material safety during the transportation



## 5.采取“全程监控”方式，把好食品安全关

Adopt " monitoring the whole process," hold the pass for food safety

建立了电子监控系统，并与相关政府部门联网

established the electronic control system, and interconnected with the related government department

实现了政府和食品加工企业共同对生产现场的实时远程监控。

realize the real-time remote monitoring to the on-site production between the enterprise and government jointly.

通过对鸡肉生产产业链的全程管理，华都建立了“从餐桌到农场”的食品安全可追溯体系和预防性食品安全体系，可及时发现生产各环节可能存在的问题并有效解决，进一步提高食品安全管理的有效性。

Through the whole process management to industry chain of chicken production, HUADU established traceability system and protective food safety system from the dinner table to the farm, which can found possible problems timely in each production links and effectively solve the problems, and further improve the effectiveness of food safety management.





华都集团构建预防性食品安全计划主要工作

HUADU's several works for construction preventive food safety plan

## 6. 强化质量管理内部支持，全面提升质量管理体系运行效率

Intensify internal support to the quality management, promote its system operating in the efficient

为全面提升质量管理水平，保障华都质量管理体系的高效运行

To improve the quality management level, ensure the quality management system with high-efficiency

坚持“品质是命脉”的工作理念，实行矩阵制组织管理

HUADU adheres to the idea of "quality is the lifeline", executes the management of matrix

明确公司总经理及事业部经理一把手负责质量管理工作，确保产品质量安全

clearly indicate the general manager and departments manager as the principal of quality management, ensure product's quality and safety



## **6.强化质量管理内部支持，全面提升质量管理体系运行效率**

**Intensify internal support to the quality management, promote its system operating in the efficient**

公司设立技术品控部，负责建立、监督和完善公司质量管理体系，确保质量体系有效运行

We found the professional technical and quality controlling department to be responsible for the establishment, supervision and improvement of quality management, ensure the quality system operated in efficiency

各事业部设立品管部，负责现场质量管理工作，确保产品质量安全。

Each department set up quality management department, responsible for on-site quality management work and ensure the product quality and safety..



华都集团构建预防性食品安全计划主要工作

HUADU's several works for construction preventive food safety plan

## 6. 强化质量管理内部支持，全面提升质量管理体系运行效率

Intensify internal support to the quality management, promote its system operating in the efficient

在管理方法上，将**PDCA**循环程序运用到全面质量管理工作中：

Regard the PDCA cycle as the management methods in comprehensive quality management program.

质量管理部门负责建立质量管理体系及相关管理措施

Quality management department is responsible for draft quality management system and other related management measures

不断对员工进行质量责任意识的培训，提高员工质量管理的素养  
strengthen the training of staff about quality responsibility consciousness, improve their quality management accomplishments

## 6. 强化质量管理内部支持，全面提升质量管理体系运行效率

**Intensify internal support to the quality management, promote its system operating in the efficient**

严格执行质量控制措施

**Strictly execute the quality control measures**

针对执行中存在的问题及时进行改进和完善

**Rectification and continuous improvement aiming at the quality problems timely.**

从而通过强化质量管理内部支持，全面提升质量管理体系运行效率

**Thereby, strengthen the internal support to the quality management, promote its system in the efficient operation.**

# 保证食品安全，是华都集团的责任， 也是华都发展的保证

Food safety is HUADU's obligation and safeguard of development

★ **质量方针Quality Policy:**

品质卓越，服务一流

Excellent quality, Outstanding service

★ **质量目标Quality Object:**

安全，营养，新鲜，美味，方便

Safe, Nutritious, Fresh, Delicious, Convenience

★ **企业目的Company Goal:**

满足消费者对食品品质的需求

meet the consumers' demand for high quality food

★ **发展愿景Development vision:**

把华都发展成为国际知名食品企业、世界名牌！

We aim to become an international famous food enterprise,  
with the world famous brand.





谢 谢

Thank you

