

Inspection Program according to

- **Regulation (EU) 2018/848**
- **and NOP-Final Rule and Organic JAS for**



Processing Wine (B1)

依照(EU) 2018/848, NOP-Final Rule, 日本JAS

葡萄酒加工检查方案 (B1)

The certification procedure for organic production is regulated by the norms for the respective standard.

有机生产的认证程序由相应标准的法规进行规定。

For EU-certification in Third Countries: Reg. EU 2018/848 + delegated and implementing acts

对于第三国的欧盟认证：遵循法规 (EU) 2018/848 及其授权和实施法案

For the USA: the NOP Final Rule – NOP/COR Equivalence

对于美国：遵循NOP最终规则—美国有机计划/加拿大等同

For Japan: the organic JAS law

对于日本：遵循有机JAS法规

For the certification of processing organic products, specifically, the following rules will be considered by Kiwa BCS, in line with the above-mentioned norms:

针对加工有机产品的认证，Kiwa BCS将根据上述规范参考以下规则：

For EU-certification in Third Countries:

欧盟有机在第三国的认证：

Reg. (EU) 2018/848 as applicable to the articles mentioned in chapters II, III, IV, especially Art. 18, as well as Annex II part VI; Reg. (EU) 2021/1165 Art. 4, 6, 7, 10, Annex III, Annex V, Annex VI. Reg. (EU) 2021/771 Art. 1, Reg. (EU) 2025/405

-适用于欧盟法规(EU) 2018/848第II, III, IV章节中所述条款，特别是第18条及附录II第VI部分；欧盟法规(EU) 2021/1165 第4, 6, 7, 10条，附录III，附录V，附录VI；欧盟法规(EU) 2021/771 第1条，欧盟法规 (EU) 2025/405。

The scope of this inspection program includes plant-based traditional herbal preparations, essential oils, natural gums, and resins which are listed in Annex I of the Reg. (EU) 2018/848.

本检查方案涵盖了欧盟法规(EU) 2018/848 附录I中列出的植物性传统草药制剂、精油、天然树脂和树脂。

NOP regulates processing (handling) in: § 205.270, 205.271 and 205.272

NOP对加工（处理）部分的要求见§ 205.270, 205.271和205.272

JAS regulates processing in: Notification 1606_Organic Processed Foods and Notification 1831_PPMD Organic Processed Foods

JAS有机法对加工部分的要求见1606公告《有机加工食品》和1831公告《PPMD有机加工食品》

The inspection program is structured as follows:

检查方案包括以下内容：

- a) Organic Systems Plan
有机体系规程
- b) Inspection
检查
- c) Certification
认证

1. Organic Systems Plan/ 有机体系规程

The Organic Systems Plan has to be compiled and submitted to Kiwa BCS Öko-Garantie for verification before inspection. The Organic Systems Plan has to be updated continuously to reflect the current state of the operation. Changes always have to be communicated to the certification body, but no later than before an upcoming inspection.

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有机体系规程 (OSP) 必须在实地检查以前提交给Kiwa BCS 并且必须及时更新, 以使其与实际相符。同时应与认证机构及时就OSP所作的任何更改进行沟通, 并且应在实地检查前进行。

An Organic Systems Plan template is provided by Kiwa BCS. It consists of the following elements:

Kiwa BCS 提供了OSP模版。该模版由下列部分组成:

- **Conformity Declaration of the Operation Manager for the respective standard** 、
遵守相关标准操作规程的声明
- **Complete description of the operation and its facilities**
相关操作及设备的完整描述
- **Description of all production procedures and –means, so Kiwa BCS can verify their compliance with the respective standard**
请描述对产品加工步骤和方法, 以便 Kiwa BCS 能按相关标准对其进行核实。

In case the operator is interested in being certified under Reg. (EU) 2018/848, it is mandatory to provide a preventive measure plan mentioned in Reg. (EU) 2021/1698 Art. 10, 1. a) iii.

如果操作者希望根据欧盟法规 (EU) 2018/848 获得认证, 则必须提供欧盟法规 (EU) 2021/1698 第 10 条第 1 款 a 项第 iii 点中提到的预防措施计划。

On the other side, under NOP a Fraud Prevention Plan is mandatory as per §205.201 (a) (3) to be provided in this stage.

另外, 根据 NOP (美国国家有机计划) 规定, 按照§205.201 (a) (3)条款要求, 在此阶段必须提供预防欺诈计划。

2. Inspection of Processing Facilities/ 加工过程检查

During inspection the compliance of the operation/part of the operation with the requirements of the respective standard is verified. An announced inspection takes place at least once per year. 检查的过程中, 应核实操作/部分操作是否符合相关标准的要求。通知的检查每年至少一次。

Further announced and/or unannounced inspections can be part of the certification procedure. The inspector is obliged and authorized to request and verify all documents, records and amenities as deemed necessary for the inspection.

还可以视情况增加通知或未通知的检查。检查员有义务同时也授权对所有的文件, 记录或相关附录进行核实和检查。

2.1. Organic Systems Plan / 有机体系规程

In general, the inspection is based on the verification of statements in the Organic Systems Plan and a comparison with the realities in the facility. If needed, adjustments have to be made to the Organic Systems Plan.

一般来说, 检查是基于对有机体系规程的内容进行核实, 并与现场检查中的发现进行比对。如必要, 应对有机体系规程进行调整。

2.2. On-site Inspection / 现场检查

The on-site inspection encompasses all parts of the operation:

现场检查包含操作的所有部分。

- **On-site inspection/Assessment of all production rooms as well as adjacent buildings and packaging facility, as well as infrastructure and production facilities**
对所有的车间及附属建筑, 包装间以及基础设施和生产设备等进行现场检查/评价。
- **Storage for raw materials, resp. post harvest treatment, separation of products**

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原料贮藏及采后处理，产品的隔离。

- **Storage and use of input materials, cleaning of production equipment, tanks**
投入品的贮藏和使用，生产设备和容器的清洗。
- **Storage and use of input materials, identification, infrastructure**
投入品的贮藏和使用，标示和基础设施
- **Comprehension of the general situation in relevant areas (internal/external factors) governmental regulations, markets, personnel, etc.**
相关领域基本情况的了解（内部/外部因素）政府的相关法规，市场，人员等

Subject to inspection are all production procedures and – facilities of the operation, as well as all concrete measures regarding a compliance of the standard regarding:

现场检查包括所有的生产程序及设施进行检查，同时包括所有采取的具体措施是否符合标准的要求：

- **Post harvest treatment**
采后处理
- **Storage and treatment of raw materials and the processed products**
原料和成品的贮藏和处理
- **Any kind of processing such as: cleaning, washing, heating, sterilizing, pasteurizing, radiation, concentration, drying, thinning, separating, chemical, biological, enzymatic and mechanical processing, filtering, vacuuming, ripening, freezing, IQF, mixing etc. and especially recognizing of Reg. (EU) 2018/848 Anx. II Part VI 3.2 and 3.3 (including in case of processing of de-alcoholised wine). Details to be checked at the on-site-inspection see annex D-EN_09-007.1_Inspection Program_Wine (B1)_Annex 01**
所有加工步骤如：清洗，加热，灭菌，巴氏消毒，辐照，浓缩，干燥，分离，化学、生物、酶或机械加工，过滤，真空，后熟，冷冻，IQF，混合等。尤其需符合欧盟法规(EU) 2018/848 附件 II 第 VI 部分第 3.2 及 3.3 条要求（包括脱醇葡萄酒的加工情形）。具体细则需在现场检查中核验，参见附件 D-EN_09-007.1 《葡萄酒(B1)检查方案_附件 01》。
- **All ingredients of agricultural origin as well as non-agricultural origins as well as all processing aids**
农业来源和非农业来源所有原料组成，包括加工助剂
- **Procedure for systematic identification of critical steps within the production process (Comingling, (Cross-)Contamination, Swapping)**
在加工过程中交叉污染，混淆等关键步骤的标识程序
- **Separation of organic products from foreign materials and non-organic products.**
有机产品与其他和非有机产品的隔离
- **Traceability of products**
产品的可追踪性
- **Packaging and identification (labels resp. shipping papers)**
包装和标示（标签及相关的运单）
- **Flow of goods and potential production quantities**
物流及潜在的生产量
- **Precautionary measures in place to avoid risks of contamination of organic production and products with non-authorized products or substances**
采取的预防措施，以防止有机生产和产品受到未经授权的产品或物质污染的风险。

2.3. Document Verification / 文件的核实

The following documents are to be present at time of inspection and made available to the inspector:

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在检查时应向检查员提供下列文件：

- **Layout Plan of the production facilities (insofar applicable with schematic draft of production lines and diagram of flow of goods in the facility), with adjacent buildings, warehouse, packaging and labeling facility**
加工工厂布局图（生产线布局和流程图）以及与邻近建筑屋，仓储，包装和贴标间示意图。
- **Sample of used labels and identifications (also business papers: delivery papers/ invoice and advertising)**
使用的标示和标签的样本（商业文书：发货凭证/发票和广告）

Access to the bookkeeping documents provides information about:

查看会计文档可提供下列信息：

- **Production program/item lists, products from organic and non-organic production**
- 生产计划/品名列表，有机和常规产品的生产
- **Recipes**
- 配方
- **Processing protocols**
- 加工记录
- **Information about cleaning measures (intermediate cleaning, cleaning of rooms and facilities)**
- 清洗措施的相关信息（中间清洗，车间和设备的清洗）
- **Application of all (permitted and prohibited – according to standard) substances and processes**
- 使用的物质和工艺（包括准许使用和禁止使用的物质）
- **Listing of all (organically and conventionally) produced products**
- 所有生产的产品列表（有机和常规产品）
- **Listing of all suppliers (including documents for traceability, such as valid organic certificates, bill of delivery, invoices, etc.**
- 所有供应商列表（包括可逆追踪文件，包括有效的证书，送货单据，发票等）。
- **Documentation of receipt of raw materials (receipts, purchasing log, lists or bookkeeping) as well as processing aids and additives**
- 原料收货的文件（购买单据，清单）及加工助剂和添加剂。
- **Warehouse bookkeeping**
- 仓库记录
- **Documentation of shipping of finished products (Books, quantities, sales, identification, shipping papers, invoices, transport)**
- 成品发货记录（订单，数量，销售记录，识别号，发货记录，发票，转运单等）
- **Measures for traceability**
- 可逆追踪的措施
- **Product reclamations, customer information/ customer service procedure in the case of irregularities**
- 不合格产品召回及相关程序。

2.4. Inspection Report/ 检查报告

- **The inspection report is the final document which documents the results of an inspection. It is compiled by the inspector and has to be signed by the operation manager.**
检查报告是最后的文件，说明检查的结果，由检查员整理填写，由项目操作者签名。
- **It documents detected non-compliances with the respective standard and determines measures for correction of non-compliances to be implemented by the inspected party.**

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报告应记录按不同法规标准所发现的不符合项，同时应提出项目操作者应实施的相应的整改措施。

The results of the inspection report are basis for the certification.

检查报告的结果是认证的基础。

2.5. Possible other Procedures / 其它可能的步骤

- **Sampling is generally possible, but in moments of suspicion mandatory.**
可以抽样，特别在有怀疑时必须抽样。
- **Sampling of packaging and/or labeling materials**
包装/标签样品
- **Inspection of additional parts of the operation**
操作其他部分的检查
- **Additional inspections**
附加检查

3. Certification / 认证

- **Certification is based on the inspection report and the Operation Description**
认证是基于检查报告和有机体系规程。
- **If needed, conditions are imposed and communicated in written form**
如必要，会以书面的形式提相关条件并告知客户。
- **If needed, measures according to the catalogue of measures are imposed and communicated**
如必要，会以书面的形式提相关整改措施并告知客户
- **Tracking of implementation of conditions by Kiwa BCS**
Kiwa BCS 跟踪整改措施完成的情况
- **Certification decision / issuance of certificate**
认证决定/签发证书

The Inspection Program is a model and not conclusive. Specific situations in the operations can lead to variances from the described program. It serves for orientation during the execution of the certification procedure according to the respective standard by Kiwa BCS Öko-Garantie GmbH. The Inspection Program is subject to modifications.

检查方案是一个模式，并非不可更改。实际操作中，特定情况可能导致与所述程序的差异。此方案作为Kiwa BCS有机认证有限公司根据不同的标准进行认证一个参照。

如有变动请以现场实际安排为准。