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NATIONAL STANDARD OF THE
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GB 12694-2016

National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry

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Foreword

This Standard replaces GB 12694-1990, *Hygienic specifications of meat packing plant*, GB/T 20094-2006, *Code of hygienic practice for abattoir and meat processing establishment*, and GB/T 22289-2008, *Requirement for processing chilled pork*.

Compared with the replaced standards, the main changes of this Standard are as follows:

- it changes the standard name into “*National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry*”;
- it modifies the application scope;
- it integrates and modifies the standard structure;
- it integrates and modifies part of the terms and definitions;
- it integrates, modifies and supplement the requirements for site selection and plant environment, plant and workshop, and facilities and equipment, and the management requirements for hygienic control and operation;
- it adds the requirements for product tracing and recalling management; and
- it adds the requirements for record and file management.

National food safety standard – Hygienic specifications for slaughtering and processing of livestock and poultry

1 Scope

This Standard specifies the basic requirements for the sites, facilities and equipment and personnel during acceptance, slaughter, cutting, packaging, storage and transportation of livestock and poultry and the management guidelines for hygienic control and operation during the slaughtering and processing of livestock and poultry.

This Standard applies enterprises slaughtering and processing livestock and poultry above the designed size.

2 Terms and definitions

The terms and definitions defined in GB 14881-2013 apply to this Standard.

2.1

enterprises slaughtering and processing livestock and poultry above the designed size

the factories with an actual annual slaughtering capacity of more than 20,000 pigs, 3,000 beeves, 30,000 mutton sheep, 2 million chickens and 1 million ducks and geese.

2.2

livestock and poultry

the livestock and poultry for human consumption

2.3

meat

all parts of livestock and poultry which are for human consumption or which are determined to be safe and suitable for human consumption, including carcasses, cut meat and edible by-products

2.4

carcasses

5.1.1 The production water supply for the slaughtering and cutting workshops shall be as specified in GB 5749; the enterprises shall control the quality of water supply.

5.1.2 The slaughtering and cutting workshops shall provide cold and hot water pipes at the water using locations. The temperature of hot water used for washing is preferably not lower than 40°C and the temperature of hot water for sterilization is not lower than 82°C.

5.1.3 The emergency slaughtering workshops and cutting workshops shall be provided with cold and hot water pipes.

5.1.4 The processing water supply pipes shall be provided with anti-siphon or anti-backflow devices; the water outlets of the water supply network shall not be inserted directly into the dirty water.

5.2 Water drainage requirements

5.2.1 The floor of the slaughtering and cutting workshops shall not accumulate water; the drainage water flows from the clean area to the non-clean area.

5.2.2 The outlet of open ditches shall be provided with gratings made of corrosion resistant materials, and ratproof and deodorization devices.

5.2.3 The industrial wastewater shall be treated collectively; the discharge shall be as specified in relevant national regulations.

5.3 Cleaning and sterilization facilities

5.3.1 Cleaning and sterilization facilities for changing rooms and toilets

5.3.1.1 Hand washing facilities of an appropriate temperature as well as sterilization and hand drying facilities which matches with the production capacity shall be provided at an appropriate location at the workshops entrances and toilets and in the workshops. The hand washing facilities shall be provided with non-manual switches; the drainage water shall be connected directly to the sewer pipes.

5.3.1.2 Changing rooms, toilets and shower rooms which matches with the production capacity and connects with the workshops shall be provided; and their facilities and layouts shall not cause potential pollution risks to the products.

5.3.1.3 The areas with different cleaning degree requirements shall be provided with independent changing rooms; the private clothes and work clothes shall be stored separately.

5.3.1.4 The structures, facilities and interior materials of shower rooms and toilets shall be easily cleaned and sterilized. The toilets shall be provided with ventilation facilities and fly and insect prevention facilities to keep them clean. The toilets shall not be connected directly to the areas such as slaughtering and processing, packaging or

5.5 Ventilation facilities

5.5.1 The workshops shall be provided with good ventilation devices to discharge polluted air and water vapour. The air flows in the direction from the clean area to the non-clean area.

5.5.2 The ventilation openings shall be provided with screens or protective covers made of corrosion resistant materials to prevent insect pest from entering. The screens and covers shall be convenient for assembling and disassembling, cleaning, repairing or replacement.

5.6 Illumination facilities

5.6.1 The workshops shall be provided with appropriate natural light or artificial illumination. The lustrousness of illumination lamps shall not change the natural colours of the processed articles; the luminance shall meet the requirements for the work of the quarantine and inspection personnel and the production operators.

5.6.2 The lamps installed above meat exposed to the air shall be of safe type illumination facilities or be provided with protection measures, to prevent pollution to meat caused by broken lamps.

5.7 Storage facilities

5.7.1 The temperature of storage warehouses shall meet the specific requirements of the products to be stored.

5.7.2 The products shall be kept clean, tidy and well-ventilated in the storage warehouse. There shall be mould, rat and insect prevention measures.

5.7.3 The temperature shall be monitored for the refrigeration warehouse, which shall be equipped with humidometer if necessary; the thermometers and humidometers shall be calibrated at fixed times.

5.8 Wastes storage and innocent treatment facilities

5.8.1 Wastes temporary storage facilities shall be provided at appropriate locations far away from the workshops and the facilities shall be made of materials convenient for cleaning and sterilization; their structure shall be dense to prevent insect pest from entering and prevent wastes from polluting the plant areas and roads or infect the operators. The facilities and containers for wastes in the workshops shall be marked clearly and conspicuously.

5.8.2 The equipment for innocent treatment shall meet the relevant national laws, regulations and standards, and meet the requirements for innocent treatment.

8.1.2 Packaging materials shall be as specified in relevant standards, which shall contain no toxic and hazardous substance and shall not change the sensory characteristics of meat.

8.1.3 Packaging materials for meats shall not be used repeatedly, unless they are of corrosion resistant materials easy to clean and that they are subjected to cleaning and sterilization before use.

8.1.4 Inner and outer packaging materials shall be stored separately; the packaging material warehouses shall be kept dry, ventilated and clean.

8.1.5 The temperature of the product packaging workshops shall meet the specific requirements of products.

8.2 Storage and transportation

8.2.1 As specified in Chapter 10 of GB 14881-2013.

8.2.2 Finished products stored in the warehouses shall be kept an appropriate distance from the wall; they shall not be in direct contact with the floor; they shall be kept a certain distance from the ceiling; and they shall be piled and stored in accordance with different types and batches, and marked.

8.2.3 There shall be no article adverse to the hygienic work in the storage warehouses; and the articles which may cause cross pollution or tainting by odour shall not be stored in the same warehouse. The warehouses shall be sterilized at fixed times.

8.2.4 The refrigeration storage warehouses shall be defrosted at fixed times.

8.2.5 Meats shall be transported in special transportation facilities which shall not be used to transport livestock and poultry, livestock and poultry products requiring innocent treatment or other articles which may pollute meats.

8.2.6 Mixed transportation of packaged meat and non-packaged meat on the same vehicle shall be avoided; if not avoidable, take physical isolation and protection measures.

8.2.7 The transportation facilities shall be provided with refrigeration and heat preservation measures in accordance with the characteristics of products. Appropriate temperature shall be maintained during the transportation process.

8.2.8 The transportation facilities shall be cleaned and sterilized on a timely basis to keep clean.

9 Product tracing and recalling management

9.1 Product tracing

11.1.2 The enterprises are encouraged to establish and implement the hazard analysis and critical control point system (HACCP).

11.1.3 The top management of the enterprises shall define the hygienic quality policies and objectives of the enterprises, establish corresponding organizations, and provide enough resources to ensure the effective implementation of the food safety control system.

11.2 Hygienic management requirements

11.2.1 The enterprises shall make hygienic management requirements in writing, define the responsibilities of operators, determine the execution frequencies and carry out effective monitoring and corresponding corrective and prevention measures.

11.2.2 Water and ice in direct or indirect contact with meats (including raw materials, semi-finished products and finished products) shall meet the hygienic requirements.

11.2.3 Utensils, gloves and packaging materials in contact with meats shall be maintained clean and safe.

11.2.4 The design of personnel hygiene and employee operation and execution shall guarantee that meats are protected from cross pollution.

11.2.5 The facilities for handwashing of operators and the toilet facilities shall be kept clean and maintained at fixed times.

11.2.6 Prevent the pollutants including chemical, physical and biological sources from causing pollution to meats, meats packaging materials and meats contact surfaces.

11.2.7 Mark, store and use all kinds of toxic chemical substances correctly.

11.2.8 Prevent employees from causing pollution to meats, meats packaging materials and meats contact surfaces because of bad health conditions.

11.2.9 Prevent and eliminate damages caused by rats, pests and birds.

12 Record and file management

12.1 Establish and implement a recording system, including the links such as acceptance of livestock and poultry, inspection before slaughtering, inspection after slaughtering, innocent treatment, sterilization and storage, as well as the maintenance records of slaughtering and processing equipment, facilities and transportation vehicles and utensils. The records shall be complete and true to ensure effective traceability of all links of products from the entry of livestock and poultry to the delivery of products.

12.2 The enterprises shall record name, batch, specification and quantity of recalled products, reason for recalling, subsequent improvement programs and handlings after recalling, and other information.

12.3 The enterprises shall keep the records of staff entry and training and so on.

12.4 For the relevant records showing the product hygienic quality, the enterprises shall make and implement a quality recording management procedure and provide the marking, collection, cataloguing, filing, storage, custody and handling of quality records.

12.5 All records shall be accurate, standardized and traceable; the storage period shall not be less than 6 months after the guarantee period of meats; when no specific guarantee period is specified, the storage period shall not be less than 2 years.

12.6 The enterprises shall establish the procedural document required by the food safety control system.

_____ **END** _____

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