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NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 20799-2016

National Food Safety Standard – Operating Hygienic Code for Meat and Meat Products

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Foreword

This Standard replaced GB/T 20799-2014 *Fresh and Frozen Meat Transport Condition*, GB/T 21735-2008 *Logistics Code for Meat and Meat Products*, and SB/T 10395-2005 *Operating Practice for Livestock and Poultry in Circulating*.

Compared with GB/T 20799-2014, GB/T 21735-2008 and SB/T 10395-2005, this Standard has the major changes as follows:

- Modify the standard name as “National Food Safety Standard – Operating Hygienic Code for Meat and Meat Products”;
- Modify the terms and definitions.

National Food Safety

Standard – Operating Hygienic

Code for Meat and Meat Products

1 Scope

This Standard specifies the food safety requirements during the purchase, transportation, acceptance, storage, sales, and the like operating processes of the meat and meat products.

This Standard is applicable to the operating activities of the meat and meat products. The meat in this Standard includes fresh meat, chilled meat, frozen meat and edible by-products, etc.

This Standard isn't applicable to the online food trade, catering services, as well as the operating activities of meat and meat products that are made and sold on-site.

2 Terms and Definitions

2.1 Fresh meat

After slaughter of livestock and poultry, the meat through natural cooling rather than the artificial cooling process.

2.2 Chilled meat (cold fresh meat)

After slaughter of livestock and poultry, the meat goes through the cooling procedure, and always keep the environmental temperature in the operating process at 0°C~4°C.

2.3 Frozen meat

The meat goes through the freezing procedure, and its center temperature shall no higher than -15°C.

2.4 Edible by-products

After slaughter and processing of livestock and poultry, the obtained viscera, fat, blood, bone, skin, head, hoof (or claw), tail and the like edible products.

2.5 Meat products

4.6 Under the refrigerated or frozen transportation conditions, the transportation tools shall be equipped with temperature monitoring device, and record the temperature properly.

4.7 The inner wall of the transportation tools shall be complete, smooth, safe, non-toxic, anti-absorption, corrosion-resistant, and easy to clean.

4.8 The transportation tools shall be equipped with necessary placement and dust-proofing facilities. When transporting the fresh filet meat, there shall be hanging facilities. The products that are transported in the hanging way shall keep at an appropriate distance, and products are prohibited to contact the bottom of the transportation tools.

4.9 Fresh meat, chilled meat, frozen meat and edible by-products are prohibited to be transported in the same vehicles as the live livestock and poultry.

4.10 Head, hoof (claw), viscera and the like shall be shipped with the watertight containers. The stomach, intestine and heart, liver, lungs, kidneys that are not sealed packaged shall not be contained in the same container.

4.11 Fresh meat, chilled meat, frozen meat and edible by-products shall take appropriate separation measures.

4.12 The transportation tools that transport the live livestock and poultry shall not be used to transport the meat and meat products.

4.13 When loading and unloading meat, stamping and product landing on the floor are strictly prohibited.

5 Acceptance

5.1 It shall conform to the relevant provisions of Clause 4 stipulated in GB 31621-2014.

5.2 When accepting fresh meat, chilled meat, frozen meat and edible by-products, the animal quarantine conformity certificate and animal quarantine sign, etc. shall be checked; while the center temperature of chilled meat and frozen meat shall also be checked.

5.3 When accepting the meat and meat products, the hygienic condition and maintenance situation of the transportation tools of meat and meat products shall be checked; the meat and meat products that have temperature requirements shall check the temperature record of transportation tools.

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