

Translated English of Chinese Standard: GB31607-2021

www.ChineseStandard.net → Buy True-PDF → Auto-delivery.

Sales@ChineseStandard.net

GB

NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 31607-2021

**National Food Safety Standard - Limits of pathogenic
bacteria in bulk ready-to-eat food**

食品安全国家标准

散装即食食品中致病菌限量

Issued on: September 07, 2021

Implemented on: March 07, 2022

Issued by: National Health Commission of the PRC;

State Administration for Market Regulation.

Table of Contents

1 Scope.....3

2 Terms and definitions3

3 Principles of application3

4 Indicator requirements4

National Food Safety Standard - Limits of pathogenic bacteria in bulk ready-to-eat food

1 Scope

This Standard specifies the indicators of pathogenic bacteria, their limit requirements and inspection methods in bulk ready-to-eat food.

This Standard applies to bulk ready-to-eat food. It does not apply to food in food service, food subject to commercial sterility requirements, and unprocessed or untreated primary agricultural products.

2 Terms and definitions

2.1 Bulk ready-to-eat food

Non-prepackaged food which can be directly eaten by consumers (including prepackaged bulk ready-to-eat food which needs to be measured and weighed), including heat-treated bulk ready-to-eat food, partially or un-heat-treated bulk ready-to-eat food, and other bulk ready-to-eat food.

2.1.1 Heat-treated bulk ready-to-eat food

Bulk ready-to-eat food sold after all components have been thoroughly heated during the production process (the core temperature is at least 70 °C; the duration is at least 1 min).

2.1.2 Partially or un-heat-treated bulk ready-to-eat food

Bulk ready-to-eat food with ingredients that have not been thoroughly heat-treated or raw ingredients added during the production process.

2.1.3 Other bulk ready-to-eat food

Bulk ready-to-eat food prepared by processes such as pickling, drying or fermentation, and bulk ready-to-eat food not included in the above categories.

3 Principles of application

3.1 Regardless of whether the limits of pathogenic bacteria are specified or not, food producers, processors, operators, etc. shall take control measures, to

This is an excerpt of the PDF (Some pages are marked off intentionally)

Full-copy PDF can be purchased from 1 of 2 websites:

1. <https://www.ChineseStandard.us>

- SEARCH the standard ID, such as GB 4943.1-2022.
- Select your country (currency), for example: USA (USD); Germany (Euro).
- Full-copy of PDF (text-editable, true-PDF) can be downloaded in 9 seconds.
- Tax invoice can be downloaded in 9 seconds.
- Receiving emails in 9 seconds (with download links).

2. <https://www.ChineseStandard.net>

- SEARCH the standard ID, such as GB 4943.1-2022.
- Add to cart. Only accept USD (other currencies - <https://www.ChineseStandard.us>).
- Full-copy of PDF (text-editable, true-PDF) can be downloaded in 9 seconds.
- Receiving emails in 9 seconds (with PDFs attached, invoice and download links).

Translated by: Field Test Asia Pte. Ltd. (Incorporated & taxed in Singapore. Tax ID: 201302277C)

About Us (Goodwill, Policies, Fair Trading...): <https://www.chinesestandard.net/AboutUs.aspx>

Contact: Wayne Zheng, Sales@ChineseStandard.net

Linkin: <https://www.linkedin.com/in/waynezhengwenrui/>

----- The End -----