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NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 31621-2014

Food Safety National Standard - Code of Hygienic Practice in Food Business Process

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Food Safety National Standard -

Code of Hygienic Practice in Food Business Process

1 Scope

This Standard specifies food safety requirements during food business process, including food procurement, transport, acceptance check, storage, sub-package and package, and sales, etc.

This Standard is applicable to various types of food business activities.

This Standard is not applicable to certain food business activities, such as online food transaction, catering services and on-site food-cooking and selling.

2 Procurement

2.1 During food procurement, suppliers' licenses and food certification documents shall be examined, and a file of qualified suppliers shall be established in accordance with relevant national regulations.

2.2 In terms of food business enterprises that implement unified modes of distribution and operation, the headquarters of these enterprises can uniformly examine suppliers' licenses and food certification documents and keep a record of food procurement and inspection.

2.3 Containers and packaging materials utilized for the procurement of bulk food shall comply with the requirements of relevant national laws, regulations and standards.

3 Transport

3.1 Exclusive means of transport shall be utilized for food transport; rainproof and dustproof devices are also indispensable.

3.2 In accordance with relevant food safety requirements, means of transport shall be equipped with corresponding refrigerating and freezing equipment, or protective devices that can prevent mechanical damages, and maintain normal operation of these devices.

3.3 Means of transport, containers, instruments and equipment for food-loading and unloading shall maintain clean; be sterilized at regular intervals.

respectively and explicitly indicated; they shall also be placed separately with food and packaging materials.

5.12 The time of entering and exiting the inventory, the storage temperature and its variation shall be recorded.

6 Sales

6.1 There shall be sales fields that are aligned with the variety and scale of food. Sales fields shall be reasonably distributed; food business area shall be separated from non-food business areas; raw food area shall be separated from cooked food area; food-to-be-processed area shall be separated from ready-to-eat-food area; aquatic product area shall be separated from other food business areas to prevent cross-contamination.

6.2 There shall be sales facilities and equipment that are aligned with the variety and scale of food. Equipment, instruments and containers that contact the surface of food shall be made of safe, non-toxic, odorless, anti-absorptive, corrosion-resistant and easily-cleaned and maintained materials that can endure repeated cleaning and sterilization.

6.3 The requirements of building facilities, temperature and humidity control, and pest control of sales fields shall refer to relevant stipulations in 5.1 ~ 5.5, 5.9, 5.10.

6.4 The sales of food with the requirement of temperature control shall be equipped with corresponding refrigerating and freezing equipment; maintain normal operation of the equipment.

6.5 Reasonably-designed, anti-leakage and easily-cleaned facilities exclusive to the storage of wastes shall be equipped; temporary storage facilities shall be set up in appropriate sites if necessary; facilities and containers for the storage of wastes shall be explicitly indicated and timely handled.

6.6 If lighting facilities need to be installed directly above exposed food, safe lighting facilities shall be utilized, or protective measures shall be adopted.

6.7 In terms of easily-deteriorated food, such as meat, egg, milk and frozen food, corresponding food safety control measures, for example, temperature control, shall be formulated and implemented.

6.8 In terms of the sales of bulk food, the name, ingredients or ingredient table, production date and shelf life of food, and the name and contact information of manufacturers and operators shall be indicated on the external package to guarantee that consumers can obtain explicit and well-understood information. Production date indicated on bulk food shall be consistent with the production date indicated by manufacturers before exit-factory.

8.4 After using the bathroom or contacting objects that might contaminate food, food operators shall wash and sterilize their hands before engaging in food operation-related activities that involve food, food instruments, containers, equipment and packaging materials, etc.

8.5 During food operation, food operators shall not eat or drink anything, smoke, spit or litter wastes everywhere.

8.6 When contacting ready-to-eat-food or bulk food that doesn't need to be rinsed, food operators shall wear a mask, gloves and a cap, and shall not expose their hairs.

9 Training

9.1 Food business enterprises shall establish relevant on-the-job training systems and conduct trainings on food safety-related knowledge among their practitioners.

9.2 Through trainings, food business enterprises shall motivate practitioners on various positions to comply with relevant national laws, regulations and standards, reinforce their awareness and sense of responsibility of executing various food safety management systems, and enhance their knowledge level in relevant fields.

9.3 In accordance with the practical demands of different positions, food business enterprises shall formulate and implement annual food safety training plans; assess food operators and keep a record of the trainings. When there's an update of relevant regulations and standards on food safety, food business enterprises shall conduct trainings in time.

9.4 Food business enterprises shall examine and revise training plans at regular intervals, evaluate the effect of the trainings and conduct regular inspections to guarantee the effective implementation of the training plans.

10 Management System and Personnel

10.1 Food business enterprises shall be equipped with professional technicians and managerial personnel specialized in food safety; establish management systems to guarantee food safety.

10.2 Food safety management systems shall be aligned with the scale of business, the level of equipment and facilities, and the variety and characteristics of food; continuously improve food safety management systems in accordance with the practical situation of business and the experience accumulated in implementation.

10.3 Personnel of various positions shall be familiar with the fundamental principles and operating specifications of food safety and undertake clarified responsibilities and authorities to report food safety questions that emerge during the operation.

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Contact: Wayne Zheng, Sales@ChineseStandard.net

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

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