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NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB/T 31652-2021

**National Food Safety Standard - Hygienic
Specifications for Processing of Ready-to-eat Fresh-
cut Fruits and Vegetables**

食品安全国家标准

即食鲜切果蔬加工卫生规范

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Table of Contents

1 Scope.....	3
2 Terms and Definitions	3
3 Site Selection and Plant Environment.....	3
4 Plant and Workshop.....	3
5 Facilities and Equipment.....	4
6 Hygiene Management.....	4
7 Requirements for Fruit and Vegetable Raw Materials, Food Additives and Food-related Products	5
8 Food Safety Control of Production Process	5
9 Inspection.....	7
10 Storage and Transportation.....	8
11 Traceability and Recall	8
12 Training	8
13 Management System and Personnel	8
14 Record and Document Management	8
15 Labelling.....	8
Appendix A Guidelines for Microbiological Monitoring in Cleaning and Quasi-cleaning Operation Areas.....	9

National Food Safety Standard - Hygienic Specifications for Processing of Ready-to-eat Fresh-cut Fruits and Vegetables

1 Scope

This Standard specifies the basic requirements and management guidelines for the sites, facilities, equipment and personnel of the links (raw material procurement, acceptance inspection, processing, packaging, storage and transportation, etc.) in the production of ready-to-eat fresh-cut fruits and vegetables.

This Standard is applicable to the production of enterprises of ready-to-eat fresh-cut fruits and vegetables.

This Standard is inapplicable to the processing of homemade fresh-cut fruits and vegetables in supermarkets, restaurants and convenience stores, etc.

2 Terms and Definitions

What is defined in GB 14881, and the following terms and definitions are applicable to this document.

2.1 Ready-to-eat Fresh-cut Fruits and Vegetables

Ready-to-eat fresh-cut fruits and vegetables refers to directly edible food which takes fresh fruits and vegetables as the raw materials, and adopts pre-treatment, washing, peeling or non-peeling, cutting or non-cutting, disinfection, rinsing and removal of surface water, and is sold through cold chain storage and transportation after sealed packaging.

3 Site Selection and Plant Environment

Site selection and plant environment shall comply with the relevant stipulations of GB 14881.

4 Plant and Workshop

4.1 Plant and workshop shall comply with the relevant stipulations of GB 14881.

4.2 Plant and workshop shall adopt effective separation or partition in accordance with the production process, operation demands and cleanliness requirements, so as to

6.4 The food processing personnel shall wear work clothes, gloves, work caps, masks and boots as requested in accordance with the division of the operation area.

7 Requirements for Fruit and Vegetable Raw Materials, Food Additives and Food-related Products

7.1 It shall comply with the relevant stipulations of GB 14881.

7.2 Management systems for the procurement, acceptance inspection, transportation and storage of fruit and vegetable raw materials, food additives and food-related products shall be established.

7.3 The fruit and vegetable raw materials shall comply with the relevant stipulations of GB 2762 and GB 2763. The application of food additives shall comply with the relevant stipulations of GB 2760. The used detergents and disinfectants shall respectively comply with the stipulations of GB 14930.1 and GB 14930.2. The packaging materials shall comply with the relevant national food safety standards.

7.4 The management and evaluation of fruit and vegetable suppliers shall be strengthened, so as to control pesticide residues and heavy metal pollution.

7.5 The fruit and vegetable raw materials shall be stored in time, so as to keep them fresh enough.

7.6 Fruits and vegetables that are not suitable for eating raw shall not be used as raw materials.

7.7 In accordance with the characteristics of the raw materials, appropriate storage temperature and time shall be set. The storage temperature and time shall be monitored and recorded.

8 Food Safety Control of Production Process

8.1 General Requirements

8.1.1 It shall comply with the relevant stipulations of GB 14881.

8.1.2 A cleaning and disinfection system shall be established, and cleaning and disinfection procedures shall be established, so as to ensure the cleanliness of the processing sites, equipment and facilities of ready-to-eat fresh-cut fruits and vegetables and prevent product contamination.

8.1.3 In accordance with the characteristics of the process, reasonable cleaning and disinfection methods shall be selected. The environment, facilities, equipment and tools shall be cleaned, disinfected, monitored and recorded.

The concentration of the disinfectant in the last rinsing water shall be regularly monitored. Thorough rinsing shall be conducted, so as to minimize the residual of the disinfectant.

8.2.7 Removal of surface water

Use dewatering or draining equipment to remove the surface water, so as to ensure that there is no obvious water droplets on the surface of the fruits and vegetables.

8.2.8 Inner packaging

The ambient temperature of the inner packaging shall comply with the requirements of 8.3.3. In accordance with product attributes, reasonably select the packaging materials and avoid cross-contamination.

8.3 Temperature Requirements

8.3.1 In the general operation area, in accordance with the characteristics of the raw materials, select the storage temperature. For raw materials that require refrigeration, the storage temperature shall not be higher than 10 °C; the warehouse for finished products shall not be higher than 5 °C.

8.3.2 The quasi-cleaning operation area (such as: vegetable cutting area, cleaning area, detoxification area and rinsing area, etc.) shall not be higher than 10 °C.

8.3.3 The cleaning operation area (such as: fruit cutting area and inner packaging area, etc.) shall not be higher than 5 °C.

8.3.4 The temperature of the disinfectant fluid shall not be higher than 5 °C.

9 Inspection

9.1 It shall comply with the relevant stipulations of GB 14881.

9.2 An inspection room shall be set up, which shall be equipped with instruments and equipment that satisfy the requirements of process inspection and exit-factory inspection.

9.3 An exit-factory inspection system shall be established to conduct exit-factory inspection of products and record it.

9.4 A sample retention system shall be established. The samples shall be stored in a special area under refrigeration. The storage life shall exceed 24 h after the shelf life.

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