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THE PEOPLE'S REPUBLIC OF CHINA

GB 8957-2016

**National standards for food safety -
Hygienic specifications of pastry, bread**

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Foreword

This Standard replaces GB 8957-1988 *Hygienic specifications of pastry factory*.

Compared with GB 8957-1988, the main changes in this Standard are as follows:

- modified the standard's name to "National standards for food safety Hygienic specifications of pastry, bread";
- modified the standard's structure;
- modified the terms and definitions;
- added the product recall management, training terms;
- added Annex A "Guidelines for microbiological monitoring procedures of pastry, bread processing".

National standards for food safety -

Hygienic specifications of pastry, bread

1 Scope

This Standard specifies the basic requirements and management guidelines for places, facilities, personnel in material purchasing, processing, packaging, storage, transport and sales of pastry, bread production.

This Standard applies to the production of pastry, bread in the factory and pastry, bread productions and sales in cake shop (bakery). The production and sale of biscuits in cake shop (bakery) can be carried out with reference to the implementation.

2 Terms and definitions

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

2.1 cooling processing room

a workshop particularly used for cooling processing of western-style pastry decoration, bread and pastry

2.2 cake shop (bakery)

a franchise store majoring in on-site productions and sales of bread, pastry and other baked food, and providing appropriate services

3 Site and plant environment

3.1 Site

3.1.1 The factory shall comply with the relevant provisions of 3.1 of GB14881-2013.

3.1.2 The cake shop (bakery) shall choose the area with water supply and drainage conditions and electricity supply, not an area having a significant pollution to food, away from the fecal pits, sewage tanks, exposed garbage dumps (stations), aquaculture and other sources of pollution.

3.1.3 The cake shop (bakery) set up in the supermarket, store, market shall

be determined in conjunction with the actual production conditions.

4.1.7 There shall be enough space in the workshop (including packaging room). The spacing from production machinery to the roof and wall (column) shall consider the convenience of cleaning, installation and maintenance.

4.1.8 The cake shop (bakery) shall have reasonable layout for processing and sale areas, for example, it can usually set raw material storage, production processing, semi-finished product and finished product storage, packaging, personnel and utensil cleaning disinfection and fitting room, etc. as well as display facilities that meet requirements for product characteristics.

4.1.9 The cooling processing and thermal processing areas of the cake shop (bakery) shall be separated. It shall prevent cross-contamination during product's manufacturing, storage and sale. Prevent the product contact with toxic and unclean products.

4.2 Building internal structure and materials

4.2.1 The factory shall comply with the relevant provisions of 4.2 of GB 14881-2013.

4.2.2 The ground of the cake shop (bakery) shall use wear-resistant, impermeable, easy to clean materials. The ground shall be flat, without cracks.

4.2.3 The wall of cake shop (bakery) production processing site shall use non-toxic, no smell, impermeable, smooth, easy to be fouling, easy to clean materials to pave to the top.

4.2.4 The windows of the cake shop (bakery) shall use smooth surface, anti-adsorption, impermeable, easy to clean and disinfect materials.

5 Facilities and equipment

5.1 Facilities

5.1.1 The factory shall comply with the relevant provisions of 5.1 of GB 14881-2013.

5.1.2 Effective mechanical exhaust facilities shall be provided above the food processing area where large amounts of steam or fumes are generated.

5.1.3 The cake shop (bakery) shall be equipped with suitable hand washing, disinfection, lighting, ventilation, drainage, temperature control and other facilities according to the needs of processing and sales. It is equipped with dustproof, fly, pest control, rodent and garbage and waste storage facilities to

6.1.1 It shall comply with relevant provisions of 6.1 of GB 14881-2013.

6.1.2 Appropriate, training assessment qualified hygiene management supervision staff shall be equipped with the processing staff.

6.1.3 The cake shop (bakery) shall meet the following requirements:

- a) based on food characteristics and the hygiene requirements of the business process, it shall develop a monitoring system with key control links having significant meaning in ensuring the food safety, so as to ensure effective implementation and regular inspection; correct once the problems are found;
- b) it shall develop a hygiene monitoring system for operating environment, food business personnel, equipment and facilities, raw materials, etc., establish the scope, object and frequency of internal monitoring. Record and archive the monitoring results, regularly check the performance and effectiveness, correct once the problems are found.

6.2 Plant and facilities hygiene management

6.2.1 It shall comply with relevant provisions of 6.2 of GB 14881-2013.

6.2.2 The utensils shall be stored in particular area according to category.

6.2.3 The food manufacturing and sale environment of cake shop (bakery) (including ground, drains, walls, ceilings, door and windows, etc.) and facilities shall be cleaned without delay and kept in good condition.

6.3 Food processing, operating personnel health management and hygiene requirements

6.3.1 Food processing, operating personnel health management

In accordance with relevant national laws and regulations.

6.3.2 Food processing, operating personnel hygiene requirements

6.3.2.1 It shall comply with relevant provisions of 6.3.2 of GB 14881-2013.

6.3.2.2 Processing staff must not wear work clothes, work caps, work shoes into the place irrelevant with production.

6.3.2.3 Processing staff shall abide by the hygiene system, develop good health habits, not smoking, spitting, throwing waste in the workshop. Wash hands and disinfect before operation. Wear neat clothes. The operating staff in the cleaning area shall wear mask.

6.3.2.4 The cake shop (bakery) shall also meet the following requirements:

unpacking time of original packaging shall be indicated.

8.1.6 For the material generated during the production process but not suitable for the next process, the incomplete finished product after modeling, the product with unqualified inner packaging, their conditions for use, use methods and use quantity shall be determined on the basis of hazard assessment; and there shall be corresponding use system and control program. When the product with non-edible inner packaging returns to the production line, the inner packaging shall be removed. If it cannot be removed, it shall be disposed as waste.

8.2 Control of biological contamination

8.2.1 Cleaning and disinfection

8.2.1.1 It shall comply with relevant provisions of 8.2.1 of GB 14881-2013.

8.2.1.2 The baking pan reused in the processing shall be removed of residues before use to keep clean. It shall be protected after use. If the pan is not used for a long time, it shall be washed and disinfected before use.

8.2.1.3 The console, machinery and equipment, tools shall be carefully inspected before use whether they are in line with hygiene requirements. Clean, disinfect and protect them after use.

8.2.1.4 Factory packaging used composite paper cans, paper cups, PET cups and other packaging materials, according to the status of microbial contamination, if necessary, shall be sterilized, such as in UV sterilization or other effective sterilization methods, to ensure the surface of the packaging material is not contaminated. The outer packaging of the existing products for sale of cake shop (bakery) shall be sealed to prevent the packaged product from contamination.

8.2.1.5 The reused food turnover box (barrel) and other containers shall be kept clean, properly placed to prevent secondary contamination.

8.2.2 Microbial monitoring of food processing

8.2.2.1 It shall comply with relevant provisions of 8.2.2 of GB 14881-2013.

8.2.2.2 The microbiological monitoring procedures for the plant processing can be found in Annex A.

8.2.2.3 For the products with wake-up process, it shall control the wake-up temperature, time, humidity during waking up. It shall also regularly clean and disinfect the waking-up room to prevent living contamination.

8.2.2.4 When the ice production is required for the product during the

14881-2013.

9.2 The cake shop (bakery) shall comply with the requirements of 9.2, 9.3, 9.4 and 9.5 in GB 14881-2013. It shall establish food inspection recording system through regular self inspection, random inspection on the raw materials and products by subordinate factory of enterprise headquarter or food inspection authority entrusted with corresponding qualification.

10 Food storage and transport

10.1 It shall comply with relevant provisions of Clause 10 of GB 14881-2013.

10.2 Transport shall avoid cross-contamination. The products with temperature requirements shall have temperature control based on product characteristics to ensure food safety.

11 Sale of cake shop (bakery)

11.1 There shall be sales facilities and equipment corresponding to the operating food varieties and the scale. The equipment, tools and containers in contact with food surfaces shall be made of safe, non-toxic, odorless, anti-absorption, corrosion-resistant and subject to repeated cleaning and disinfecting materials, easy to clean and maintain.

11.2 The products with temperature control requirements for sale shall be equipped with corresponding refrigeration, frozen equipment and shall maintain normal operation.

11.3 The particular facilities for water storage that are sealed, anti-leakage and easy to clean shall be equipped. Where necessary, temporary storage facilities for waste shall be provided at the appropriate location. Waste storage facilities and containers shall be clearly identified and processed in a timely manner.

11.4 If lighting facilities are required to install right above the exposed food, it shall use safety lighting facilities or take protective measures.

12 Product recall management

12.1 The factory shall comply with relevant provisions of Clause 11 of GB 14881-2013.

12.2 The cake shop (bakery) shall comply with the requirements of 11.1, 11.2 and 11.3 in GB 14881-2013.

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