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**GB**

NATIONAL STANDARD OF THE  
PEOPLE'S REPUBLIC OF CHINA

**GB/T 31654-2021**

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**National food safety standard - General hygienic  
specifications for catering services**

食品安全国家标准

餐饮服务通用卫生规范

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# National food safety standard - General hygienic specifications for catering services

## 1 Scope

This standard specifies the basic food safety requirements and management guidelines for places, facilities, equipment, and personnel in catering service activities, such as the purchasing, storage, processing, supplying, and delivery of food, the cleaning and disinfection of tableware (drinking utensils), food containers and tools.

This standard is applicable to all kinds of catering service activities undertaken by catering service operators and the canteens for centralized dining entities; if it is necessary to formulate special hygienic regulations for a type of catering service activity, the regulations shall be based on this standard.

The provinces, autonomous regions, and municipalities directly under the central government have stipulated that the catering service activities that are managed according to the regulation of small catering may be carried out by referring to this standard.

## 2 Terms and Definitions

### 2.1 Catering Services

The service activities of providing food or food & consumer facilities to consumers through instant processing, commercial sales, and service labor.

### 2.2 Semi-finished products

Non-direct eating food that has undergone preliminary or partial processing and needs further processing.

### 2.3 Isolation

Leave space between items, facilities, and areas, rather than set up physical barriers, to realize the effect of isolation.

### 2.4 Separation

Form a separating situation by setting up physical barriers such as walls, sanitary screens, masks, or independent compartments.

to avoid them.

### 3.2 Design and layout

**3.2.1** The site shall be suitable for the variety and quantity of the food operated. The layout of the food handling area shall be designed reasonably according to the food processing and supply process, and meet the requirements of food hygiene operation; it is necessary to avoid the cross-contamination of food during storage, processing, and delivery.

**3.2.2** An independent room, area, or facility shall be prepared to store cleaning tools (including brooms, mops, rags, brushes, etc.; the same below). For the area or facility specialized for washing the cleaning tools, its location shall not cause the food to be contaminated, and it shall be clearly distinguishable from other areas or facilities.

**3.2.3** If solid fuels that are prone to the production of ash, such as coal or charcoal, are used in the food handling areas, the stove shall be an external ash-removing type with a partition wall for the burning fire.

### 3.3 Building internal structure and materials

#### 3.3.1 Basic requirements

**3.3.1.1** The internal structure of the building shall be easy to maintain, clean and disinfect, and shall be constructed of appropriate durable materials.

**3.3.1.2** The structures of the ground, walls, doors, windows, and ceilings shall be able to avoid the invasion and habitation of harmful organisms.

#### 3.3.2 Ceiling

**3.3.2.1** The materials used for the coating or decoration of ceilings in catering service places shall be non-toxic, odor-free, mildewproof, not prone to falling off, and easy to clean.

**3.3.2.2** The materials used for the coating or decoration of ceilings in areas such as food cooking, food cooling, and tableware cleaning and disinfection, shall be non-absorbent, high-temperature resistant, and corrosion resistant.

**3.3.2.3** The ceiling above the exposed area for storing semi-finished food, finished food and clean tableware shall be able to avoid dust scattering; its structure shall be unfavorable for the condensed water to fall vertically and be able to prevent the propagation of harmful organisms and bacteria.

#### 3.3.3 Walls

**3.3.3.1** The coating or laying materials of the walls of the food handling area shall be

non-toxic, odorless, waterproof, mildewproof, not prone to falling off, and easy to clean.

**3.3.3.2** For places in the food handling area that need to be washed frequently, the walls within the operating height range shall also be smooth, waterproof, not prone to the accumulation of dirt, and easy to clean.

### **3.3.4 Doors and windows**

**3.3.4.1** The doors and windows of the food handling area shall be tightly closed, and made of waterproof, strong, and non-deformable materials; the structure shall be easy to maintain and clean. Necessary measures shall be taken to prevent the food and tableware from being contaminated after the windows and doors are broken. The door of the place needs to be washed frequently, and the surface shall also be smooth and not prone to the accumulation of dirt.

**3.3.4.2** Effective measures (such as installing air curtains, fly-proof curtains, insect-proof screens, and rat guards) shall be taken for the doors and windows of catering service places that directly connect with the outside to prevent the invasion of harmful organisms.

**3.3.4.3** The doors between the special room and other places shall be able to be closed in time. The food delivery window set up in the special room shall be specialized, and can be opened and closed.

### **3.3.5 Ground**

**3.3.5.1** The paving materials on the floor of the food handling area shall be non-toxic, odorless, waterproof, and corrosion-resistant, and the structure shall be conducive to sewage discharge and cleaning.

**3.3.5.2** The floor of the food handling area shall be flat and non-slip, easy to be cleaned and disinfected, and conducive to the prevention of water accumulation.

## **4 Facilities and equipment**

### **4.1 Water supply facilities**

**4.1.1** It shall be able to ensure that the water quality, water pressure, water content, and other indicators meet the needs of food processing.

**4.1.2** The water quality of food processing water shall comply with the provisions of GB 5749. If there are special requirements for the quality of the food processing water, the corresponding regulations shall be complied with.

**4.1.3** The piping systems of food processing water and other water that is not in contact

#### 4.4 Hand-washing facilities

**4.4.1** Hand-washing facilities shall be provided in the food handling area.

**4.4.2** The hand-washing facilities shall be made of materials that are waterproof, not prone to the accumulation of dirt, and easy to be cleaned.

**4.4.3** The taps used in special rooms and specialized operating areas shall be non-manual, and warm water should be provided.

**4.4.4** Hand-washing supplies and hand-drying facilities shall be provided near the hand-washing facilities.

**4.4.5** Obvious positions near the specialized hand-washing facilities for workers shall also be marked with concise and easy-to-understand hand-washing methods.

#### 4.5 Toilet

**4.5.1** The toilet shall not be set in the food handling area, and its entrance and exit shall not directly connect with the food handling area, and should not directly face the dining area.

**4.5.2** The toilet shall be provided with an independent exhaust device, and the exhaust outlet shall not directly face the food handling area or dining area. The structure, facilities, and internal materials should be easy to be cleaned. The toilet's doors and windows that connect directly with the outside shall meet the requirements of 3.3.4.

**4.5.3** Hand-washing facilities that meet the requirements of 4.4.2 and 4.4.4 shall be set up near the toilet exit.

**4.5.4** The sewage pipelines shall be installed separately from the drainage pipelines of the food handling areas and shall be provided with water seals to prevent the bad smell. The sewage outlet shall be located outside of the catering service place.

#### 4.6 Dressing area

**4.6.1** It shall be located in the same building as the food handling area and should be located at the entrance of the food handling area. The catering service providers that are in good operation condition are encouraged to set up a separate dressing room.

**4.6.2** The number of changing facilities shall meet the needs. If hand-washing facilities are set up, the requirements in 4.4 shall be met.

#### 4.7 Lighting facilities

**4.7.1** The food handling area shall have sufficient natural lighting or artificial lighting. The gloss and brightness shall meet the needs of food processing, and the sensory color

of food shall not be changed.

**4.7.2** If lighting facilities are installed directly above exposed food in the food handling area, safety lighting facilities shall be used, or protective measures shall be taken.

#### **4.8 Ventilation and smoke discharge facilities**

**4.8.1** Mechanical exhaust and oil fume filtering devices shall be installed for the equipment and processes that generate oil fume, and the filtering devices shall be easy to be cleaned and replaced.

**4.8.2** Mechanical exhaust and steam discharge devices shall be installed for the equipment and processes that generate a large amount of steam, and the condensed water shall be well drained.

**4.8.3** An easy-to-clean anti-insect screen shall be installed at the end of the exhaust port directly connecting with the outside.

#### **4.9 Storage facilities**

**4.9.1** According to the storage requirements of food raw materials, semi-finished products and finished products, set up corresponding food warehouses or storage places and storage facilities. Set up freezing and refrigeration facilities when necessary.

**4.9.2** If raw materials, semi-finished products, finished products, and packaging materials are stored in the same warehouse, separate storage areas shall be set up and marked distinctly, and they shall be stored in relative isolation or separately to prevent cross-contamination.

**4.9.3** The warehouse shall be equipped with ventilation and moisture-proof facilities to keep it dry.

**4.9.4** The design of the warehouse shall ensure that there is an appropriate distance between the stored items and the walls as well as the ground, so as to facilitate air circulation and avoid the hiding of harmful organisms.

**4.9.5** The freezing and refrigerating cabinets (storages) shall be provided with temperature measurement devices that can correctly display the internal temperature.

**4.9.6** Storage facilities for cleaning agents, disinfectants, pesticides, alcohol-based fuels, and other substances shall be clearly identified and stored individually or placed separately from the food, food additives, packing materials, etc.

**4.9.7** Special cabinets (positions) shall be set up to store food additives, which shall be marked with the words “Food additives” and stored separately from food and food-related products.

**5.1.2** When purchasing food, food additives, and food-related products, the copies of the supplier's license and qualification certificate shall be checked and retained as required.

**5.1.3** The establishment of fixed supply channels shall be encouraged to ensure the quality and safety of the purchased food, food additives, and food-related products.

## **5.2 Transportation**

**5.2.1** According to the characteristics of the food, select the appropriate means of transportation; if necessary, the transportation shall be equipped with facilities such as heat preservation, refrigeration, freezing, fresh-keeping, and moisture preservation.

**5.2.2** Before transportation, the transportation tools, and food containers shall be cleaned, and if necessary, shall be sterilized to prevent food from being contaminated.

**5.2.3** During transportation, the food packaging shall be prevented from being damaged, the food packaging shall be kept intact, and the food shall be protected from direct sunlight, rain, and violent impact. The transportation process shall meet the special requirements such as temperature and humidity required to ensure food safety.

**5.2.4** When food and non-food such as food detergents and disinfectants are transported in the same vehicle, or food raw materials, semi-finished products, and finished products are transported in the same vehicle, they shall be placed separately.

**5.2.5** Food shall not be transported in mixed packages with pesticides, rodenticides, alcohol-based fuels, and other toxic and harmful items. Transportation vehicles used for food shall not be mixed with that used for toxic and harmful substances.

## **5.3 Acceptance**

**5.3.1** The supplier's product qualification certificate shall be checked and retained as required.

**5.3.2** Catering service enterprises that implement a unified distribution operation mode can uniformly check the supplier's product certification documents by the enterprise headquarters. The information such as the license, product qualification certificate, and other information uniformly inspected by the enterprise headquarters can be inquired about by the stores in a timely manner.

**5.3.3** Food raw materials can only be used after passing the following inspections:

- They have normal sensory properties and have not been decayed, spoiled, polluted, etc.;
- Prepackaged food shall be packaged in a complete, clean and undamaged manner,

and the contents shall be consistent with the product identification;

- The labels are complete and clear, and the items stated shall comply with food safety standards and requirements;
- The food is within the shelf life;
- The temperature of the food meets food safety requirements.

**5.3.4** The acceptance time for frozen (refrigerated) food shall be shortened as much as possible to reduce its temperature change.

#### **5.4 Storage**

**5.4.1** Food raw materials, semi-finished products, and finished products shall be stored in relative isolation or separately. During storage, keep an appropriate distance between them and the walls as well as the ground.

**5.4.2** The storage location of bulk food (except edible agricultural products) shall be marked with the name of the food, production date or production batch number, expiration date, etc. The airtight containers should be used.

**5.4.3** The storage process shall meet the special requirements such as temperature and humidity required to ensure food safety.

**5.4.4** The use of food raw materials, food additives, and food-related products shall be in accordance with the principle of First-in, First-out, and First-use. If the food has sensory abnormalities or exceeds the shelf life, it shall be cleaned up in time.

**5.4.5** Foods that have spoiled, exceeded the shelf life, or been withdrawn shall be marked with obvious labels or stored separately in places with clear marks. Take measures such as innocent treatment and destruction in time, and record them as required.

### **6 Food safety control during processing**

#### **6.1 Basic requirements**

**6.1.1** Foods whose production and operation are prohibited by laws and regulations shall not be processed.

**6.1.2** There shall be no acts prohibited by laws and regulations during the processing.

**6.1.3** Sensory test for the food to be processed shall be carried out before processing; if spoilage, foreign matter inclusion, or other sensory abnormalities occur, it shall not be used.

**6.3.4** The edible oil used for food frying and the oil temperature during the frying process shall be conducive to slowing down the deterioration of the edible oil during the frying process. If the frying oil does not meet the food safety requirements, it shall be replaced in time.

#### **6.4 Operation in special rooms and specialized operating areas**

**6.4.1** For central kitchens and collective meal distribution entities, the cooling, packaging, and cutting of direct-eating perishable food shall be carried out in special rooms (except operations in closed automatic equipment).

**6.4.2** For catering service providers other than central kitchens and collective meal distribution entities, the cooling, packaging, and cutting of direct-eating perishable food shall be carried out in special rooms or specialized operating areas according to regulations (except operation in closed automatic equipment and on-site concocting, brewing, and sub-packaging of beverages).

**6.4.3** Before the special room is used for each meal or shift, the worktop and the air of the special room shall be disinfected.

**6.4.4** The workers who enter the special room and the workers working in the specialized operating areas shall wear work clothes, work caps, and masks according to the requirements of 11.2 and 11.4.

**6.4.5** Before processing food, workers in special rooms and specialized operating areas shall wash and disinfect their hands according to the requirements of 11.3. During processing food, workers shall wash and disinfect hands duly.

**6.4.6** Food containers, tools, equipment, and cleaning tools used in special rooms and specialized operating areas shall be specially used. Food containers and tools shall be cleaned, disinfected, and kept clean before use.

**6.4.7** If the food that is brought into the special rooms and stored in the specialized operating areas is direct-eating food, it shall be protected from being contaminated by non-food stored in the special rooms and the specialized operating areas.

**6.4.8** Activities that shall be carried out in other food handling areas or that may contaminate food shall not be carried out in special rooms or specialized operating areas.

#### **6.5 Use of food additives**

**6.5.1** If food additives are used, they shall be technically necessary, and the amount used shall be reduced as much as possible on the premise of achieving the expected effect. The use of food additives shall comply with the provisions of GB 2760.

**6.5.2** Do not purchase, store or use nitrites and other varieties that are prohibited by the

country from being used in the catering industry.

**6.5.3** If a container is used to store unsealed food additives, the name of the food additive, production date or batch number, and expiry date shall be marked on the container, and the original packaging of food additives shall be retained. Food additives after opening shall be protected from being contaminated.

**6.5.4** When using food additives other than those that are required to be appropriately used according to production needs in provisions of GB 2760, record the name of the food, the quantity of the food, processing time, the name of the food additive used, date of manufacture or batch number, usage amount, user and other information.

**6.5.5** When using the food additives whose maximum usage amount has been specified in GB 2760, use them quantitatively by the method of weighing, etc.

## **6.6 Cooling**

**6.6.1** Perishable food that needs to be frozen (refrigerated) after cooking shall be cooled in time.

**6.6.2** Take measures such as cutting the food into small pieces, stirring, and putting it into a cold-water bath; or use special quick-cooling equipment to cool the food as soon as possible.

## **6.7 Reheating**

**6.7.1** If the perishable food after being cooked has been stored for more than 2 hours at a temperature that is above the refrigerated level and below 60 °C, and there is no change in sensory properties, the food shall be reheated before consumption.

**6.7.2** When the perishable food after cooking is being reheated, the center temperature of the food shall be rapidly heated to above 70 °C.

**6.7.3** Foods whose sensory properties have changed shall be discarded and shall not be reheated for consumption.

# **7 Requirements for serving meals**

**7.1** Tools for distributing food and styling food shall be cleaned and disinfected before use.

**7.2** The materials used for processing edging and plate flowers shall meet the requirements of food safety. They shall be cleaned before use and disinfected if necessary.

**7.3** After cooking, the storage time of the perishable food at the temperature above the

**8.2.1** Food delivery personnel shall maintain personal hygiene. Delivery boxes (packages) shall be kept clean and regularly disinfected.

**8.2.2** During the process of delivery, separate direct eating food from non-direct eating food, and food that needs to be preserved at low temperature from hot food to protect direct eating food from contamination, and to ensure that the food temperature meets food safety requirements.

**8.2.3** The use of take-out packaging seals is encouraged to facilitate consumers to identify whether the take-out packaging had been opened during the delivery process.

### **8.3 Information labeling**

**8.3.1** For the food delivered by the central kitchen, the information of the central kitchen shall be marked on the package or the container, as well as the name of the food, the time of processing in the central kitchen, storage conditions, storage period, etc.; if necessary, the processing method in the store shall be marked.

**8.3.2** For the food delivered by the collective meal distribution entities, the information of the collective meal distribution serving entity, the processing time, and consumption time limit shall be marked on the packages, containers, or delivery boxes; for the food stored in refrigeration, the storage conditions and the consumption method shall also be marked.

**8.3.3** For the take-out food, it is encouraged to mark the time limit for consumption on the container or the packaging, and remind consumers to consume it as soon as possible after receiving the food.

## **9 Clean-keeping and waste management**

### **9.1 Hygiene of tableware**

**9.1.1** Tableware shall be cleaned and disinfected in time after use (see Appendix B for methods). It is encouraged to use physical methods to disinfect tableware, such as heating.

**9.1.2** Disinfection equipment and facilities for tableware shall be in normal operation.

**9.1.3** The cleaned and disinfected tableware should be drained or dried with a dryer. If the tableware is wiped to dry by a cloth, the cloth shall be dedicated and shall be cleaned and disinfected before use.

**9.1.4** The disinfected tableware shall comply with the provisions of GB 14934.

**9.1.5** Disinfected tableware shall be stored in special and clean-keeping facilities or

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