

Translated English of Chinese Standard: GB13122-2016

[www.ChineseStandard.net](http://www.ChineseStandard.net)

[Sales@ChineseStandard.net](mailto:Sales@ChineseStandard.net)

# GB

NATIONAL STANDARD OF THE  
PEOPLE'S REPUBLIC OF CHINA

## GB 13122-2016

---

### **National Food Safety Standard - Hygienic Specification for Cereals Processing**

**GB 13122-2016 How to BUY & immediately GET a full-copy of this standard?**

1. [www.ChineseStandard.net](http://www.ChineseStandard.net);
2. Search --> Add to Cart --> Checkout (3-steps);
3. No action is required - Full-copy of this standard will be automatically & immediately delivered to your EMAIL address in 0~60 minutes.
4. Support: [Sales@ChineseStandard.net](mailto:Sales@ChineseStandard.net). Wayne, Sales manager

**Issued on: December 23, 2016      Implemented on: December 23, 2017**

---

**Issued by: National Health and Family Planning Commission of the  
People's Republic of China;  
China Food and Drug Administration.**

## Table of Contents

Foreword.....	3
1 Application Scope.....	4
2 Terms and Definitions.....	4
3 Site Selection and Factory Environment .....	4
4 Plant and Workshop .....	4
5 Facilities and Equipment .....	4
6 Hygienic Management.....	5
7 Raw Materials, Food Additives and Food Related Products.....	6
8 Food Safety Control for Production Process .....	7
9 Inspection .....	8
10 Storage and transportation of Products.....	8
11 Product Recall Management .....	9
12 Training .....	9
13 Management System and Personnel .....	9
14 Record Keeping and File Management.....	9

## Foreword

This Standard replaces GB 13122-1991, *Hygienic Specifications of Flour Milling Factory*.

Compared with GB 13122, the major changes of this Standard are as follows:

- the standard name is changed into “*National Food Safety Standard – Hygienic Specification for Cereals Processing*”;
- the application scope is extended;
- the framework of standard clauses is modified;
- the specific requirements for product tracing and recall are added;
- the management requirements for records and documents are added.

# National Food Safety Standard - Hygienic Specification for Cereals Processing

## 1 Application Scope

This Standard specifies the basic requirements and management guidelines for sites, facilities and personnel during material purchase, processing, packaging, storage and transportation and others in the process of processing cereals into rice, wheat flour, corn ballast, corn flour and other primary products through physical methods such as machinery.

This Standard applies to the processing of cereals into rice, wheat flour, corn ballast, corn flour and other primary products through physical methods such as machinery.

## 2 Terms and Definitions

For the purposes of this document, the terms and definitions defined in GB 14881-2013 apply.

### 2.1 Cereals

The seeds of grass family herbaceous plants, such as rice, corn, sorghum, barley, highland barley and so on.

## 3 Site Selection and Factory Environment

As specified in Article 3 of GB 14881-2013.

## 4 Plant and Workshop

4.1 As specified in Article 4 of GB 14881-2013.

4.2 Floors which are used to stack and dry cereals, semi-finished products and finished products, shall not be paved with materials containing hazardous substances such as asphalt.

## 5 Facilities and Equipment

### 5.1 Facilities

As specified in 5.1 of GB 14881-2013.

## **5.2 Equipment**

**5.2.1** As specified in 5.2 of GB 14881-2013.

**5.2.2** Warehouses shall be provided with the equipment for cereals condition monitoring including cereals temperature and warehouse temperature, temperature-humidity regulation such as ventilation, cereals safe storage such as prevention and control of insect pests, rats and birds.

**5.2.3** The outlets for dust emission shall be provided with dust control devices.

## **6 Hygienic Management**

### **6.1 Management system**

As specified in 6.1 of GB 14881-2013.

### **6.2 Hygienic management of factory environment**

**6.2.1** Factory areas and areas adjacent to workshops shall be kept clean. Roads and floors within factory areas shall be maintained well without damages and prevented from dust and ponding water.

**6.2.2** Keep the environment within factory areas clean and tidy and do not stack or store debris and unnecessary appliances and materials, to prevent pests generating.

**6.2.3** Plants which are liable to produce pollen shall not be grown within the areas adjacent to workshops.

### **6.3 Hygienic management of plant and facilities**

**6.3.1** As specified in 6.2 of GB 14881-2013.

**6.3.2** Measures (such as screen windows, air curtains, fences, moth-killing lamps and so on) shall be taken for production operation sites to prevent the intrusion of pests.

**6.3.3** Workshop water storage tanks (towers and ponds) shall be cleaned periodically; the cleaning conditions shall be reported; those which requires necessary sterilization shall be certified for the effects of sterilization.

**6.3.4** The water used to clean the equipment and tools in contact with products shall be as specified in GB 5749.

**6.3.5** The detergents used to clean the equipment and tools in contact with products shall be as specified in GB 14930.1.

**6.3.6** Maintenance shall be carried out periodically for the filtration system of

#### **8.4 Physical pollution control**

As specified in 8.4 of GB 14881-2013.

#### **8.5 Production process**

**8.5.1** Impurities and mouldy kernels shall be removed in the cleaning of raw materials to prevent impurities entering into subsequent procedures and causing product pollution.

**8.5.2** Water used for production shall be as specified in GB 5749.

**8.5.3** Effective measures shall be taken to prevent metals or other foreign materials coming into products.

**8.5.4** During the production process, repairs of production equipment shall not be carried out on site.

**8.5.5** Enhance daily maintenance of equipment and keep equipment clean. Correct operating procedures shall be carried out for the maintenance of equipment. The faults of equipment shall be removed on a timely basis to prevent influencing product quality and hygiene. Before production is started each time, check whether equipment is in the normal status. All production equipment shall be overhauled periodically and records of maintenance shall be taken.

#### **8.6 Packaging**

**8.6.1** As specified in 8.5 of GB 14881-2013.

**8.6.2** Outer packing shall be marked with product lot number, quality guarantee period and other content; the method for marking is preferably printing.

### **9 Inspection**

As specified in Article 9 of GB 14881-2013.

### **10 Storage and transportation of Products**

**10.1** As specified in Article 10 of GB 14881-2013.

**10.2** Finished products shall be stored separately in accordance with varieties, packaging forms and production dates.

**10.3** Finished products shall be inspected periodically; in case of any abnormality, it shall be handled on a timely basis. Warehouses shall have temperature-humidity detection measures and records.

**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](mailto:Sales@ChineseStandard.net)

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

**----- The End -----**