



**NATIONAL STANDARD OF THE  
PEOPLE'S REPUBLIC OF CHINA**

**GB 12694-2016**

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**National food safety standard - Hygienic specifications for  
slaughtering and processing of livestock and poultry  
(English Translation)**

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## Foreword

This Standard replaces GB 12694-1990, Hygienic specifications of meat packing plant, GB/T 20094-2006, Code of hygienic practice for abattoir and meat processing establishment, and GB/T 22289-2008, Requirement for processing chilled pork.

Compared with the replaced standards, the main changes of this Standard are as follows.

- it changes the standard name into "National food safety standard - Hygienic specifications for slaughtering and processing of livestock and poultry";
- it modifies the application scope;
- it integrates and modifies the standard structure;
- it integrates and modifies part of the terms and definitions;
- it integrates, modifies and supplement the requirements for site selection and plant environment, plant and workshop, and facilities and equipment, and the management requirements for hygienic control and operation;
- it adds the requirements for product tracing and recalling management; and
- it adds the requirements for record and file management.

National food safety standard - Hygienic specifications for slaughtering and processing of

livestock and poultry

## 1 Scope

This Standard specifies the basic requirements for the sites, facilities and equipment and personnel during acceptance, slaughter, cutting, packaging, storage and transportation of livestock and poultry and the management guidelines for hygienic control and operation during the slaughtering and processing of livestock and poultry.

This Standard applies enterprises slaughtering and processing livestock and poultry above the designed size.

## 2 Terms and definitions

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

enterprises slaughtering and processing livestock and poultry above the designed size the factories with an actual annual slaughtering capacity of more than 20,000 pigs, 3,000 beeves, 30,000 mutton sheep, 2 million chickens and 1 million ducks and geese.

livestock and poultry the livestock and poultry for human consumption 2.3 meat all parts of livestock and poultry which are for human consumption or which are determined to be safe and suitable for human consumption, including carcasses, cut meat and edible by-products 2.7 inspection before slaughtering the inspection for the groups and individuals of livestock and poultry before slaughtering of livestock and poultry for a comprehensive judgment whether they are healthy and suitable for human consumption 2.8 inspection after slaughtering the inspection for the heads, carcasses, offals and other parts of livestock and poultry after the slaughtering of livestock and poultry for a comprehensive judgment whether they are healthy and suitable for human consumption

### 3.1 General requirements

As specified in Chapter 3 of GB 14881-2013.

### 3.2 Site selection

#### 3.2.1

The sanitary protection distance shall be as specified in GB 18078 and the animal epidemic prevention requirements.

### 3.3 Plant environment

#### 3.3.1

The main roads in the plant areas shall be hardened (e.g. concrete or bituminous pavement); the roads shall be flat which shall be convenient for washing without

accumulating water.

### **3.3.2**

The plant areas shall be provided with wastes, garbage temporary storage or processing facilities; the wastes shall be cleared and processed on a timely basis, in order to prevent pollution to the plant environment. The waste equipment and other debris shall not be piled up in the plant areas.

## **4.1 Design and layout**

### **4.1.1**

The plant areas shall be divided into production area and non-production area. The transportation of live livestock and poultry and the delivery of finished products shall not share the same gate, nor share the same channel within a slaughter house.

### **4.1.4**

The slaughter houses shall provide waiting circle (area), isolation workshop, emergency slaughtering workshop, laboratory, official veterinarian workshop, chemical storage workshop and innocent treatment workshop. The plant area of the slaughter houses shall provide special areas for the cleaning and sterilization of livestock and poultry as well as product transportation vehicles and tools.

### **4.1.5**

The slaughter houses without an innocent treatment workshop shall resort to a competent professional innocent treatment plant to carry out innocent treatment.

## **4.2 Building internal structures and materials**

As specified in 4.2 of GB 14881-2013.

## **4.3 Workshop temperature control**

### **4.3.1**

The workshop temperature shall be controlled within the range specified in accordance with the product process requirements. The precooling temperature for the facilities shall be controlled at 0°C to 4°C; the temperature for the cutting workshops shall be controlled below 12°C;

### **4.3.2**

The working procedures or sites which have requirements for temperature shall be equipped with temperature displaying devices to monitor the temperature, and humidometers if necessary. The thermometers and humidometers shall be calibrated at fixed times.

## **5.1 Water supply requirements**

### **5.1.1**

The production water supply for the slaughtering and cutting workshops shall be as specified in GB 5749; the enterprises shall control the quality of water supply.

## **5.2 Water drainage requirements**

### **5.2.1**

The floor of the slaughtering and cutting workshops shall not accumulate water; the drainage water flows from the clean area to the non-clean area.

## **5.3.2 Cleaning and sterilization facilities for plants and workshops**

### **5.3.2.1**

The vehicle passageways in the plant area for transporting livestock and poultry shall be provided with a sterilization tank as wide as gates, more than 4 m long and 0.3 m deep;

## **5.4 Equipment and utensils**

### **5.4.1**

Production equipment shall be provided to match with the production capacity; they shall be arranged in order in accordance with the process to prevent cross pollution.

### **5.4.2**

Equipment, utensils and containers in contact with meat shall be made of materials that are non-toxic, tasteless, nonabsorbent, corrosion resistant and not easy to deform or fall off and can be cleaned and sterilized repeatedly and they will not react with meat, detergents and disinfectants under normal conditions and maintain intact;

bamboo and wood utensils or containers shall not be used.

## **5.5 Ventilation facilities**

### **5.5.1**

The workshops shall be provided with good ventilation devices to discharge polluted air and water vapour. The air flows in the direction from the clean area to the non-clean area.

## **5.6 Illumination facilities**

### **5.6.1**

The workshops shall be provided with appropriate natural light or artificial illumination. The