



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

GB 14881-2025

Replacing GB 14881-2013

**National food safety standard - General hygienic regulation for
food production**

食品安全国家标准 食品生产通用卫生规范

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1 Scope

GB 14881 is the general hygiene code for food production in China: the standard every food factory in the country is inspected against, whatever it makes. It is the Chinese equivalent of a GMP code, and it runs from the siting and layout of the plant, through the design and construction of buildings and facilities, the equipment, the management of the water supply, the control of raw materials and packaging, the production process controls and the verification of those controls, to the storage and transport of the product, the recall procedure, personnel hygiene and training, and the records that have to be kept and for how long. Where a product-specific hygiene standard exists it applies on top of this one; this is the floor everything sits on. The 2025 edition, effective 2 September 2026, replaces GB 14881-2013. For an exporter whose plant has to be registered with Chinese customs, or for a company auditing a Chinese supplier, this is the document the audit checklist comes from.

This Standard specifies the basic requirements and management guidelines for food production enterprises, including site selection and plant site environment, plant buildings and workshops, facilities and equipment, hygiene management, management of food raw materials, food additives and food-related products, food safety control and inspection during the production process, food storage and transportation, food recall and traceability management, personnel training, record-keeping and documentation, etc. This Standard applies to the production of various types of food. The formulation of specific hygienic regulations for food production shall be based on this Standard.

2 Terms and definitions

2.1 Contamination The process of introducing or generating harmful biological, chemical, and physical substances during food production.

2.2 Pests Insects (such as flies, cockroaches, and meal borers), birds (such as sparrows), and rodents (such as rats) that have adverse effects on food production and products.

2.3 Food production personnel Operators who directly handle packaged or unpackaged food, food equipment and utensils, and food contact surfaces during the food production process.

2.4 Food contact surfaces Equipment, tools, as well as the skin and work clothes of food production personnel, which may come into contact with food during the food production process.

2.5 Separation Isolation achieved by leaving space between items, facilities, and zones, rather than by setting up physical barriers.

3.1 Site selection

3.1.1 The plant site shall not be located in areas that could significantly contaminate food. If there is significant adverse impact on food safety and food edibility in a certain location, which cannot be improved by taking measures, a factory shall be avoided at that location.

3.1.2 The plant site shall not be located in an area where toxic or harmful substances, dust, harmful gases, radioactive materials, and other sources of diffuse pollution cannot be effectively removed.

3.1.3 The plant site shall not be located in an area prone to flooding. If it is difficult to avoid such areas, necessary preventive measures shall be taken.

3.1.4 There shall be no places around the plant site that pose a potential risk of large-scale insect breeding. If it is difficult to avoid such places, necessary preventive or elimination measures shall be taken.

3.2 Plant site environment

3.2.1 The potential contamination risks to food production from the environment shall be considered, and appropriate measures shall be taken to minimize them.

3.2.2 The plant site shall be rationally laid out, with clear division of functional areas and appropriate separation or partition measures to meet production needs and prevent cross-contamination.

3.2.3 Roads within the plant site shall be paved with concrete, asphalt, or other hard materials that do not easily generate dust; open spaces shall be provided with necessary measures to prevent dust and water accumulation under normal weather conditions and maintain environmental cleanliness.

3.2.4 The green areas in the plant site shall be kept at an appropriate distance from the food production workshops, and the vegetation shall be maintained regularly to prevent the breeding of pests. The types of vegetation, pesticides, and fertilizers, as well as their application methods, shall be designed to prevent contamination to the production area.

3.2.5 Animals unrelated to production shall not be kept in food production sites.

3.2.6 The plant site shall be equipped with a suitable drainage system, and provided with appropriate measures as needed to prevent sewage back-flow and surface water accumulation.

3.2.7 Dormitories, canteens, staff recreational facilities and other living areas shall be kept at an appropriate distance from or separated from food production areas.

3.2.8 Wastewater treatment facilities and coal-fired boiler rooms within the plant site, which are prone to generating dust, shall be kept at an appropriate distance from food production

areas and shall be located downwind of the prevailing wind direction. Where it is difficult to avoid them, necessary preventive measures shall be taken.

3.2.9 During the construction and renovation of buildings within the plant site, appropriate measures such as partition shall be taken to avoid affecting the food production area. Where partition is difficult, necessary precautions shall be taken.

4.1 Design and layout

4.1.1 Plant buildings and workshops shall be designed and laid out reasonably according to the needs of the production process, to meet the relevant operational requirements for food safety, and to avoid contamination during food production.

4.1.2 Plant buildings and workshops shall be divided into working areas in a reasonable manner according to the product characteristics, production process, production characteristics and the cleanliness requirements of the production process, and effective measures shall be taken to separate or partition them. Working areas can typically be divided into clean working areas, semi-clean working areas, and general working areas; or clean working areas and general working areas, etc. General working areas shall be partitioned from other working areas. Different cleaning and disinfection areas for tools and equipment shall be set up in working areas with different levels of cleanliness.

4.1.3 The area and space of the plant building shall be commensurate with the production capacity and facilitate equipment installation, cleaning and disinfection, material storage and personnel operation. The layout of equipment and pipelines within the plant building shall facilitate operation, maintenance, and cleaning.

4.1.4 The testing laboratory shall be effectively partitioned from the production area. If on-site inspections are required in the production area, they shall be set up reasonably according to the workshop environmental control requirements and shall not cause contamination.

4.2 Building internal structure and materials

4.2.1 Internal structure The building's internal structure shall be resistant to detachment and easy to maintain, clean, and disinfect. It shall be constructed using appropriate durable materials.

4.2.2 Ceiling

4.2.2.1 The ceiling shall be constructed using non-toxic, odorless materials that are suitable for production needs and allow for easy observation of its cleanliness. If paint

4.2.4.5 Fly curtains or air curtains or other effective measures shall be installed at the entrances of production workshops that are connected to the outside world and are not fully enclosed for processing, except for emergency escape doors, to prevent flies from entering.