



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

GB 14934-2016

**National food safety standard - Disinfected dinner and drinking
sets**

(English Translation)

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Foreword

GB 14934-1994 Hygienic standard for disinfection of dinner and drinking set is substituted by this Standard.

Compared with GB 14934-1994, the major changes in this Standard are as follows.

- MODIFY the standard name as "National standard for food safety - Disinfected dinner and drinking sets";
- MODIFY the scope;
- MODIFY the sensory requirements, physicochemical indicators and microbiological limits;
- DELETE the hygienic administrative specification requirements for disinfection of dinner and drinking sets;
- MODIFY the Annexes A and B; and
- ADD the Annex C.

National food standard safety -

Disinfected dinner and drinking sets

1 Scope

This Standard specifies the hygienic requirements for disinfected dinner and drinking sets.

This Standard is applicable to the disinfected dinner and drinking sets provided by the catering service providers, group dining delivery agencies, and centralized cleaning and disinfection service agencies for dinner and drinking sets, and is also applicable to other disinfected food containers as well as food production and management tools and equipment. The dinner and drinking sets directly used without cleaning may refer to this Standard.

2.1 Sensory requirements

The surfaces of the dinner and drinking sets shall be smooth, with no attachment, oil stain, foam or odor.

2.2 Physicochemical indicators

The physicochemical indicators shall conform to the provisions of Table 1.

2.3 Microbiological limits

The microbiological limits shall conform to the provisions of Table 2.

2.4 Other requirements

The detergents and disinfectants in use shall conform to the provisions of GB

14930.1 and GB 14930.2.

Annex A

Sampling methods for dinner and drinking sets

A.1 Sampling of physicochemical indicators for dinner and drinking sets

A.1.1 USE distilled water to rinse the entire inner surfaces of the dinner and drinking sets (bowls, plates, dishes, mugs, wine glasses, etc.) to be tested three to five times (according to the proportion of 100mL of distilled water per surface area of 100cm²). PREPARE into sample solution for standby application.

A.1.2 PLACE a spoon (excluding the spoon handle) and the lower sections of chopsticks (inlet ends are 5cm or so) into appropriate amount of distilled water (according to the proportion of 100mL of distilled water per surface area of 100cm²). Fully SHAKE 20 times. PREPARE into sample solution for standby

application.

A.2 Sampling of microbiological indicators for dinner and drinking sets

A.2.1 Sampling of coliform (fermentation method) and pathogen

indicators for dinner and drinking sets

A.2.1.1 Chopsticks. 5 chopsticks are taken as one sample. PLACE the lower (inlet ends) 5cm [5cm (length) x 2cm (circumference) x 5pcs, 50cm²] of 5 chopsticks in a large test tube containing 10mL of sterile saline.

A.2.2 Sampling of coliform (paper strip method) indicators for dinner and drinking sets

A.2.2.1 Chopsticks. 5 chopsticks are taken as one sample. USE sterile saline to wet the rapid test paper for detection of coliforms for dinner sets. Then immediately USE the test paper to smear the lower sections (inlet ends) (5cm or so) of chopsticks. USE two pieces of rapid test paper for detection to smear each sample. PLACE them in a sterile plastic bag afterwards.

A.2.3 Quality control

Annex B

Methods for detection of coliforms

Note: These methods are applicable to the detection of coliforms for dinner and drinking sets.

B.1 Fermentation method

B.1.1 Medium

B.1.2 Fermentation and result observation

B.1.2.1 Chopsticks. In case of swabbing the sample with a cotton swab, directly PLACE the sampled cotton swab in lauryl sulfate tryptose (LST) broth.

In case of sampling by shaking the saline, directly ADD sampled 10mL of liquid to double-strength lauryl sulfate tryptose (LST) broth. CULTURE the mixture for 24h to 48h at 36°C ± 1°C.

B.2 Paper strip method

B.2.1 Medium

USE special rapid test paper for detection of coliforms, in the size of 5cm x 5cm (with an area of 25cm²).

B.2.2 Culture and result observation

PLACE the sampled rapid test paper for detection of coliforms at 36°C ± 1°C for 16 to 18 hours of culture. OBSERVE the results afterwards. The results shall be determined according to the product manual.

B.3 Quality requirements

B.4 Result report

REPORT the fact that coliforms are detected or not detected every 50cm², combined with the above test results.

Annex C

Method for detection of salmonella

Note: This method is applicable to the detection of salmonella for dinner and drinking sets.

C.1 Medium

Buffered peptone water. 10mL or 90mL per tube.

C.2 Pre-enrichment

C.2.1 Chopsticks. In case of swabbing the sample with a cotton swab, directly PLACE the sampled cotton swab in 10mL of buffered peptone water.

C.3 Subsequent tests

Further enrichment, separation, biochemical identification and serological identification shall be carried out in accordance with the methods specified in GB 4789.4.

C.4 Result report

REPORT the fact that salmonella is detected or not detected every 50cm², combined with the above results of the biochemical test and serological identification.

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