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

GB 19303-2023

**National Food Safety Standards Hygienic Specifications for the
Production of Cooked Meat Products**

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Foreword

This standard replaces GB 19303-2003 "Hygienic Code for Production of Cooked Meat Products Enterprises".

Compared with GB 19303-2003, the main changes in this standard are as follows.

---The name of the standard is changed to "National Food Safety Standard Hygienic Specification for the Production of Cooked Meat Products";

---Modified the standard structure;

---Modified terms and definitions;

---Modified the site selection and factory environment requirements;

---Modified the facilities and equipment requirements;

---Modified health management requirements;

---Increased requirements for the use of raw materials and food additives;

---Modified the process control requirements for the processing process;

---Modified food storage and transportation requirements;

---Added Appendix A "Guidelines for Cleaning and Disinfection Procedures" and Appendix B "Guidelines for Microbial Monitoring Procedures in the Production Process of Cooked Meat Products".

National food safety standards

Hygienic regulations for the production of cooked meat products

1 Scope

This standard specifies the requirements for places, facilities, and personnel involved in raw material procurement, processing, packaging, storage, and transportation during the production of cooked meat products.

Basic requirements and management guidelines.

This standard applies to the production of cooked meat products, including thermally processed cooked meat products and fermented meat products. It does not apply to canned meat.

2 Terms and definitions

The terms and definitions defined in GB 14881, GB 2726, GB 2707 and the following are applicable to this standard.

2.1 Thermal processed cooked meat products

Cooked food is made from livestock and poultry products as the main raw materials and heated and cooked by any one or more processes such as sauce, brine, smoked, roasted, roasted, steamed, boiled, and fried.

Meat products. Including sauce-braised meat products, smoked and barbecued meat products, stuffed meat products, fried meat products, cooked dried meat products and other heat-processed cooked meat products.

2.2 Fermented meat products

Using livestock and poultry products as the main raw materials, with or without the addition of fermentation agents, and other raw materials such as edible salt, it is processed under natural or artificial conditions.

Microbial fermentation and/or enzyme action, fermented mature and ready-to-eat meat products. Including fermented filling products, fermented ham products and other fermented products

Meat products.

3.1 Should comply with the relevant provisions of GB 14881.

3.2 Animals should not be kept in the production area. There should be appropriate containment measures to prevent animals from entering the production area.

3.3 Places that are prone to dust, such as boiler rooms, should be separated from cooked

meat products production workshops by a certain distance and located downwind of the dominant wind direction.

If it is difficult to avoid, take necessary precautions.

3.4 Factory or workshop sewage and sewage treatment facilities should be separated from the production, processing and storage sites of cooked meat products, and should be separated by an appropriate distance.

3.5 For joint processing enterprises of slaughtering and cooked meat products, the production area of cooked meat products should be separated from the slaughtering and processing area. Cooked meat production area and

The slaughtering area and harmless treatment room in the slaughtering and processing area should be set up independently in separate areas, with sufficient distance and in the upwind direction to prevent cross-contamination.

4.1 General requirements

Should comply with the relevant provisions of GB 14881.

4.2 Design and layout

4.2.1 The workshop should have sufficient space and height to meet the needs of equipment installation and maintenance, production operations, sanitation, material transfer, lighting and