



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

GB 20799-2016

Fresh and frozen meat transport condition

食品安全国家标准 肉和肉制品经营卫生规范

(English Translation)

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Foreword

This Standard replaced GB/T 20799-2014 Fresh and Frozen Meat Transport Condition, GB/T 21735-2008 Logistics Code for Meat and Meat Products, and SB/T 10395-2005 Operating Practice for Livestock and Poultry in Circulating.

Compared with GB/T 20799-2014, GB/T 21735-2008 and SB/T 10395-2005, this Standard has the major changes as follows.

--- Modify the standard name as "National Food Safety Standard - Operating Hygienic Code for Meat and Meat Products";

--- Modify the terms and definitions.

National Food Safety

Standard - Operating Hygienic

Code for Meat and Meat Products

1 Scope

This Standard specifies the food safety requirements during the purchase, transportation, acceptance, storage, sales, and the like operating processes of the meat and meat products.

This Standard is applicable to the operating activities of the meat and meat products.

The meat in this Standard includes fresh meat, chilled meat, frozen meat and edible by-products, etc.

This Standard isn't applicable to the online food trade, catering services, as well as the operating activities of meat and meat products that are made and sold on-site.

2.1 Fresh meat

After slaughter of livestock and poultry, the meat through natural cooling rather than the artificial cooling process.

2.2 Chilled meat (cold fresh meat)

After slaughter of livestock and poultry, the meat goes through the cooling procedure, and always keep the environmental temperature in the operating process at 0°C~4°C.

2.3 Frozen meat

The meat goes through the freezing procedure, and its center temperature shall no higher than -15°C.

2.4 Edible by-products

After slaughter and processing of livestock and poultry, the obtained viscera, fat, blood, bone, skin, head, hoof (or claw), tail and the like edible products.

3.2 When purchasing fresh meat, chilled meat, frozen meat, and edible by-products,

the supplier's Animal Epidemic Prevention Qualification Certificate and other qualification documents shall be checked.

3.4 The following meat and meat products are prohibited to be purchased, such as

the meat and meat products of livestock or poultry that are dead due to illness or poison or the death cause is unknown;

4.1 It shall conform to the relevant provisions of Clause 3 stipulated in GB 31621-2014.

4.2 The fresh meat and fresh edible by-products shall be cooled off to the room temperature before shipment. The transportation time under the normal temperature shall not exceed 2h.

4.4 For the frozen meat and frozen edible by-products, reduce the product center temperature to -15°C and below before shipment; the interior container temperature shall be maintained at -15°C and below during the transportation process; and record the temperature properly.

4.5 The meat products required refrigerated transportation shall conform to the relevant provisions of 4.3. While the meat products required frozen transportation shall conform to the relevant provisions of 4.4.

4.6 Under the refrigerated or frozen transportation conditions, the transportation tools

shall be equipped with temperature monitoring device, and record the temperature properly.

4.7 The inner wall of the transportation tools shall be complete, smooth, safe, non-

toxic, anti-absorption, corrosion-resistant, and easy to clean.

4.9 Fresh meat, chilled meat, frozen meat and edible by-products are prohibited to

be transported in the same vehicles as the live livestock and poultry.

4.10 Head, hoof (claw), viscera and the like shall be shipped with the watertight containers. The stomach, intestine and heart, liver, lungs, kidneys that are not sealed packaged shall not be contained in the same container.

4.11 Fresh meat, chilled meat, frozen meat and edible by-products shall take appropriate separation measures.

5.1 It shall conform to the relevant provisions of Clause 4 stipulated in GB 31621-2014.

5.2 When accepting fresh meat, chilled meat, frozen meat and edible by-products, the animal quarantine conformity certificate and animal quarantine sign, etc.

5.3 When accepting the meat and meat products, the hygienic condition and maintenance situation of the transportation tools of meat and meat products shall be checked; the meat and meat products that have temperature requirements shall check the temperature record of transportation tools.

6.1 It shall conform to the relevant provisions of Clause 5 stipulated in GB 31621-2014.

6.2 The facilities and devices that are used for storing the chilled meat, refrigerated

edible by-products, and the meat products that requires refrigerated storage shall maintain the temperature at 0°C~4°C; and record the temperature properly.

6.4 The products that have taint of odor risk shall not be stored in the same warehouse.

6.5 The storage time of meat and meat products shall be implemented as per the corresponding relevant provisions.