



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

GB 20941-2016

**National food safety standard - Production Hygienic Code for
Aquatic Products**

食品安全国家标准 水产制品生产卫生规范

(English Translation)

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Foreword

This Standard replaced GB/T 20941-2007 Good Manufacturing Practice for Fish Products Processing Factory, and GB/T 23871-2009 Code of Hygienic Practice for Fish and Fishery Products Processing Establishment.

Compared with GB/T 20941-2007, and GB/T 23871-2009, this Standard has the major changes as follows.

--- Modify the standard name as "National Food Safety Standard - Production Hygienic Code for Aquatic Products";

--- Modify the standard structure;

--- Modify the standard scope;

--- Modify and supplement the terms and definitions;

--- Emphasize the food safety control requirements against the whole production process of aquatic products like the raw materials, processing, and products

storage and transportation; and make the major measures to control the biological, chemical and physical contamination;

--- Add Appendix A "Guidelines for Microbial Monitoring Procedures during the Processing Period of Aquatic Products".

National Food Safety Standard -

Production Hygienic Code for Aquatic Products

1 Scope

This Standard specifies the basic requirements and management principles for the site, facilities, personnel in the raw materials purchasing, accepting, processing, packaging, storing, transporting, and the like links.

This Standard is applicable to the production of aquatic products.

2 Terms and Definitions

The terms and definitions in GB 14881-2013 are applicable to this Standard.

2.1 Aquatic products

The processed food with fish, shrimp and crabs, cephalopods, shellfish, echinoderms, cavity intestines, algae and other edible aquatic organisms as the main raw materials.

2.2 Temporary culture

The operation process that the living aquatic products are put in clean water to breed for a certain time.

3.1 Site location

It shall conform to the provisions of 3.1 stipulated in GB 14881-2013.

4 Factory and workshop

It shall conform to the relevant provisions of Clause 4 stipulated in GB 14881-2013.

5.1.2 Drainage facilities

It shall conform to the provisions of 5.1.2 stipulated in GB 14881-2013.

5.1.3 Cleaning and disinfecting facilities

It shall conform to the provisions of 5.1.3 stipulated in GB 14881-2013.

5.1.5 Personal hygiene facilities

It shall conform to the provisions of 5.1.5 stipulated in GB 14881-2013.

5.1.6 Ventilation facilities

It shall conform to the provisions of 5.1.6 stipulated in GB 14881-2013.

5.1.7 Illumination facilities

It shall conform to the provisions of 5.1.7 stipulated in GB 14881-2013.

5.2.1.1 General requirements

It shall conform to the provisions of 5.2.1.1 stipulated in GB 14881-2013.

5.2.2 Monitoring device

It shall conform to the provisions of 5.2.2 stipulated in GB 14881-2013.

6.2 Hygienic management of factory and facilities

It shall conform to the provisions of 6.2 stipulated in GB 14881-2013.

6.3 Health management and hygienic requirements for the processing

personnel of aquatic products

It shall meet the requirements of relevant laws and regulations.

6.4 Pest control

It shall conform to the provisions of 6.4 stipulated in GB 14881-2013.

6.5.1 Prepare the placement and treatment system for the waste raw and auxiliary

material package matters and the waste that are selected during the processing period

like parasite, shellfish, sea urchin shell, shrimp gut, sea cucumber lime mouth;

7.1 General requirements

It shall conform to the provisions of 7.1 stipulated in GB 14881-2013.

7.2.4 The raw materials of animal aquatic products shall meet the requirements of
GB 2733; while the raw materials of algae products shall meet the requirements of GB
19643.

7.2.5 The raw materials of aquatic products taking aquatic animal viscera, eggs, skin,
fins, scales, bones, shells, and other non-muscle tissue shall meet the requirements
of GB 2733.

7.2.6 The dead eel, crayfish, crab, shellfish shall not be used as the raw materials for
production and processing.

7.2.9 When eating the raw aquatic product raw materials, the pathogens, virus,
parasites and eggs shall be detected.

7.5 Others

It shall conform to the provisions of 7.5 stipulated in GB 14881-2013.

8.1.3 When pre-treating, freezing, cooking drying, smoking, and pickling the raw
materials, they shall perform relative isolation according to the various processing
technologies and product characteristics; so that prevent the cross contamination of the
people flow, matter flow and air flow.

8.1.4 Prevent the wastewater and waste matters to cause contamination to the raw
materials and products.

8.2.1 Cleaning and disinfecting

It shall conform to the provisions of 8.2.1 stipulated in GB 14881-2013.

8.2.2.2.4.1 The pickled products shall take appropriate salinity to prevent the
propagation of the non-halophilic bacteria.