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

GB 22747-2008

**Food processing machinery -- Basic concepts -- Hygiene
requirements**

食品加工机械 基本概念 卫生要求

(English Translation)

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Foreword

The clause 1, clause 2, clause 3, Appendix A, Appendix B, Appendix C of this standard are recommended, the rest is mandatory.

This standard, through revision, adopts the European standard EN 1672-

2.2005 "Food processing machinery - Basic concepts - Part 2.Hygiene

requirements" (in English), AND makes editorial changes in accordance with Chinese standard writing rules GB/T 1.1-2000.The main differences between this standard and EN 1672-2.2005 are as follows.

- DELETE the foreword of EN 1672-2.2005;
- DELETE the Appendix ZA of EN 1672-2.2005;
- DELETE the references of EN 1672-2.2005;
- CHANGE the referenced European standards and international standards into the corresponding national standards.

The Appendix A, Appendix B and Appendix C of this standard are informative annexes.

This standard was proposed by the People's Republic of China Ministry of

Commerce.

This standard shall be under the jurisdiction of the National Food Processing Device Standardization Technical Committee.

The drafting organizations of this standard. Beijing Institute of Service Machinery, Zhejiang Technology and Business University, Hangzhou Aibo Mechanical Engineering Co., Ltd.

Introduction

Mechanical safety standard series of structures are.

- Type A standard (basic safety standards), giving the basic concepts, design principles and characteristics which are applicable to all machinery;
- Type B standard (general safety standard), involving a safety feature of the machine or a wide range of use of a class of safety devices.
 - a) Type B1, specific safety characteristics (such as safety distance, surface temperature, noise) standards;
 - b) Type B2, safety devices (such as two-handed control device, interlocking device, pressure-sensitive devices, guards) standards.
- Type C standard (machine safety standard), giving detailed safety requirements for a specific machine or a group of machines.

This standard belongs to the type C standard.

The relevant machinery and hazards, dangerous accidents are also included in the scope of this standard.

This standard describes the differences between the hazards to operators and the risks to foods (it refers to mechanically processed foods) during food processing.

This standard addresses those hazards of all (or most) food processing machinery (as covered by different technical specifications). The hazard conditions as proposed here shall be included in the scope of this standard.

In almost all hazardous situations, at least one risk reducing design, safety

protection or other safety measures can be adopted. These measures shall satisfy the basic requirements for safety and hygiene, AND completely control the risks. Even the hygiene risk or safety risk is not significant, it shall also satisfy the safety and hygiene requirements, it shall take the corresponding measures to minimize risk.

The first choice is to select a design method which removes both hygiene and safety risks through design; if the risk is not within the scope of design of the technical process, it shall use the protective measures to remove the hygiene and safety risks; if there is residual risk after taking the design measures and protective measures, it shall notice or guide the user to take measures to avoid or minimize risk. The assessment against safety and hygiene risk can reflect

Food processing machinery -

Basic concepts - Hygiene requirements

1 Scope

This standard specifies the hygiene requirements for the machinery used in preparing and processing food for human and animal consumption, analyzes the possible hazards when using this type of machinery, AND proposes the requirements for design measures and use information.

This standard does not deal with the hygiene related risks to personnel arising from the use of machine.

This standard applies to food processing machinery and device, including food processing complete machinery and device. Appendix B provides the information of the food processing machinery and device applicable to this standard.

The basic concepts involved in this standard apply to food processing machinery and device with similar risks.

This standard does not apply to the machinery and device manufactured before the release and implementation of this standard.

NOTE: Examples of hygiene risks and solutions are given in Appendix A.

2 Normative references

The provisions in following documents become the provisions of this Standard through reference in this Standard. For the dated references, the subsequent amendments (excluding corrections) or revisions do not apply to this Standard; however, parties who reach an agreement based on this Standard are encouraged to study if the latest versions of these documents are applicable. For undated references, the latest edition of the referenced document applies.

GB/T 1031 Geometrical product specifications(GPS) - Surface texture.

Profile method - Surface roughness parameters and their values

GB/T 10610 Geometrical product specifications(GPS) - Surface texture.

Profile method - Rules and procedures for the assessment of surface texture
(GB/T 10610-1998, eqv ISO 4288.1996)

3.4.1

Food area

Area composed of surfaces in contact with food, through which the food or other materials may enter into the food or food container in such forms as inflow, dripping in, infiltration, or inhalation (automatic backflow) (SEE Figure A.1).

3.4.2

Splash area

Area composed of surfaces on which part of the food may splash or flow along under intended conditions of use and does not return into the product (SEE Figure A.1).

3.4.3

Non food area

Any area other than those specified above (SEE Figure A.1).

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