



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

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**National food safety standard - Hygienic specification for food
cold chain logistics**

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1 Scope

This Standard specifies requirements and management guidelines for basic requirements, handover, transportation and distribution, storage, personnel and management systems, traceability and recall, document management and so on during the food cold chain logistics process.

This Standard is applicable to the logistics process that requires temperature control for all kinds of food from after they leave the factory to before selling.

2 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

2.1 food cold chain logistics

a logistics project that uses temperature control as the main method to keep the food within the required temperature and humidity range from after leaving the factory to before selling

2.2 handover

a link in the cold chain logistics process, including inbound handover, outbound handover, and distribution handover

3.1 It shall be equipped with cold storage, transportation tools that are

connected with cold chain food production and operation or other facilities and equipment that meet the requirements of cold chain food storage temperature and humidity. The

facilities and equipment such as cold storage and transportation tools shall be equipped with temperature and humidity monitoring, recording, alarming, and regulating devices. The monitoring device shall be regularly checked and recorded. The facilities and equipment shall be easy to clean, disinfect, inspect and maintain.

3.2 The cold storage shall be equipped with a supporting refrigeration system

prevent food temperature from exceeding the specified range. If there is no closed platform, the compartment door shall be closed at any time between loading and unloading.

4.6 During the handover, check whether the ambient temperature of the

transportation tool meets the temperature control requirements. At the time of warehousing and delivery, it shall also check the entire temperature record. At the time of delivery and handover, it shall also record the temperature record in the warehouse. When the temperature or food condition is abnormal, it shall not be accepted.

4.7 When the food cold chain logistics is related to public health events, it shall

clean and disinfect the food outer packaging and related supplies for delivery.

5.1 Transport vehicles shall be kept clean and hygienic. It shall establish a

cleaning, sanitation and disinfection record system to clean and disinfect transportation vehicles regularly. The means of transport shall not transport toxic and hazardous substances. Prevent food from being contaminated. When the food cold chain logistics is related to public health events, it shall increase the frequency of cleaning and disinfection of the inside and outside of the transport vehicle, the cab of transport vehicles. Make a record.

5.2 It shall, according to the type, characteristics, season, transportation

distance of the food, select different transportation methods and transportation routes. When transporting different foods, loading and unloading at multiple points in the same transport, it shall according to product characteristics, do a good job of sub-packaging, separation or separation. Store in an area that meets food storage temperature requirements.

5.3 Before loading, it shall check the means of transport. According to the

transportation temperature of the food, precool the compartment. The temperature required for food transportation shall be reached before the start of transportation.

5.4 The temperature during transportation shall be continuously monitored in

real time. The recording time interval shall not exceed 10min, and it shall be true and

accurate.

5.5 When the temperature of the transportation equipment exceeds the set

range, it shall immediately take corrective actions and emergency measures.

Record the range and time of over-temperature truthfully.

5.6 During the transportation, safety measures, such as lead sealing or locking, shall be taken for transportation vehicles. The transportation process shall be