



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

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**National food safety standard - Hygienic specification for the
processing of edible by-products of livestock and poultry**

食品安全国家标准 食用畜禽副产品加工卫生规范

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1 Scope

The document lays down the basic requirements on premises, facilities and equipment and personnel, and the management rules for hygiene control, at the stages of collection, sorting, trimming, washing, cooling, freezing, inspection, packaging, storage and transport, and product traceability and recall in the processing of edible by-products of livestock and poultry.

It applies to the processing of edible by-products of livestock and poultry.

2 Terms and definitions

The terms and definitions of GB 14881 and GB 12694 apply to the document.

3 Siting and plant environment

Siting and plant environment meet the relevant provisions of GB 14881 and GB 12694.

4 Buildings and workshops

4.1 General: the relevant provisions of GB 14881 and GB 12694 are met.

4.2.1 Layout. According to the needs of the process, the plant provides a blood storage room or tank, a room for processing edible by-products, a cooling room or area, a freezing room, a packaging room, a chilled by-product store and a frozen by-product store.

4.2.2 The area of the processing room suits the processing capacity, and the layout is set out sensibly in the light of the slaughter process flow and of how clean the raw by-products are. For pigs, cattle, sheep and other large livestock the processing rooms are separated into a room for organs such as heart, liver and lung, a room for spleen, stomach, intestine and bladder, and a room for head, trotters and tail. For poultry and rabbits the processing rooms are separated into a viscera room or area and a head and feet room or area.

4.2.3 The processing room has a temporary waste holding area.

4.2.4 Separate exits are provided for the finished product and for waste such as digestive tract contents, and the finished product exit is kept well away from the waste exit.

5 Facilities and equipment

5.1.1 The relevant provisions of GB 14881 and GB 12694 are met.

5.1.2 Exhaust ventilation is provided, as processing requires, in areas that generate hot vapour or a strong smell.

5.2.1 Water supply and drainage. Cold and hot water lines are laid separately at the water points of the processing room as the process requires. The cold and hot lines are clearly marked apart and the direction of flow is shown.

5.2.2 Drainage is provided as the process requires. Floor drains in the workshop are fitted with solid waste collection and with water-sealed traps or similar devices, to stop solid waste blocking the drains and foul air escaping.

5.3.1 Cleaning and disinfection facilities are provided separately for processing areas of different cleanliness requirements.

5.3.2 Those facilities are made of non-toxic, corrosion resistant and easily cleaned materials.

5.4 Temperature and humidity monitoring. The processing room, the cooling room, the freezing room, the packaging room, the chilled by-product store and the frozen by-product store are fitted with temperature display devices and their temperature is monitored. The cooling room and the chilled store should be fitted with a hygrometer.

5.5.1 Processing equipment matching the character of the edible by-products is provided

and is arranged according to the several process flows, so as to avoid cross-contamination.

5.5.2 Equipment and tools of different processing rooms or areas are not used interchangeably.

5.5.3 Washing equipment and tools are made of stainless steel or of another non-toxic, harmless material that does not corrode easily. Holding vessels do not let water through and are made of materials that are non-toxic and odourless, resist corrosion, do not deform or shed easily and can be washed and disinfected repeatedly.

5.5.4 Vessels for different uses are clearly marked or differ in colour, and are not used interchangeably.

5.5.5 Waste containers are made of material that does not let water through, are closed with a lid, do not leak and are used for that purpose alone.

6 Hygiene management

6.1 The relevant provisions of GB 14881 are met.

6.2 Processing water meets GB 5749. Hot water used for washing should not be below 40 °C and hot water used for disinfection is not below 82 °C.

6.3 A hygiene management system covering cleaning and disinfection is set up. Equipment and tools are kept apart before and after cleaning and disinfection, so as to avoid cross-contamination.

6.4 A safety control system for edible by-products should be set up and run effectively on the principles of hazard analysis and critical control point, HACCP.

7 Food raw materials, food additives and food-related products

7.1 The relevant provisions of GB 14881 are met.

7.2 Raw edible by-products may be processed only after they have passed inspection and quarantine.

7.3 The use of food additives and processing aids meets the relevant provisions of GB 2760.

8 Food safety control of the processing operation

8.1.1 The relevant provisions of GB 14881 are met.

8.1.2 The temperature of the rooms processing heart, liver, lung and similar organs of livestock and of the room processing poultry viscera should be held below 12 °C.

8.1.3 Before poultry and rabbit viscera enter the processing room or area, the heart, liver,

stomach and intestine are separated out first and the rest of the processing follows. Once edible by-products have entered the processing room or area they are processed as soon as possible.

8.1.4 Where abnormal tissue such as an abscess, a necrotic focus or a focus of parasitic infection not shared between humans and animals is found during processing, it is trimmed away.

8.1.5 Suspect diseased tissue, body fluid and digestive tract contents are kept from contaminating the processing site and the facilities and equipment; a site, bench or other facility, item of equipment or tool already contaminated is washed and disinfected before it is used again.

8.2.1 Blood of livestock and poultry for food is collected at a point close to the bleeding operation of the slaughter line. Hollow-needle collection or stab bleeding should be used. The blood collected is brought below 8 °C within 4 h and stored at 0 °C to 4 °C.

8.2.2 The blood is filtered as it is collected, to remove hair, chyme and other foreign matter.

8.2.3 The blood collected is stored in closed vessels, and those vessels are numbered in step with the carcasses. Where the slaughter inspection and quarantine fails, all the blood in the corresponding closed vessel is discarded and disposed of harmlessly.

8.2.4 Not more than 72 h passes between the collection of the blood and its processing into a blood product.

8.3.1 Heart, liver, lung and the like are separated as the process requires.

8.3.2 The gall bladder is removed without breaking it. Where it does break, the part fouled by bile is trimmed away.

8.3.3 The fat on the surface of the kidney is trimmed away.

8.4.1 Spleen, stomach and intestine are separated and the spleen is stored on its own.

8.4.2 The stomach and intestine are turned out to empty their contents and washed clean under running water. Water is not allowed to collect on the working surface.

8.4.3 Suitable measures are taken to keep the contents of stomach and intestine off their outer surface, and dedicated tools or equipment should be used to remove those contents. Where a dedicated tumbling washer is used, the inner surface of the stomach is flushed thoroughly of residual contents before the stomach goes into the washer.

8.4.4 The inner lining of the poultry gizzard is removed and none is left behind. Where automatic or semi-automatic gizzard peeling equipment is used, the contents of the gizzard are removed and it is washed clean before it enters the equipment.

8.4.5 The contents of stomachs and intestines are kept in a dedicated area in dedicated containers, and are cleared away promptly by designated staff, either taken out of the plant