



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

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**Food safety national standard Code of Hygienic Practice in
Food Business Process
(English Translation)**

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1 Scope

This Standard specifies food safety requirements during food business process, including food procurement, transport, acceptance check, storage, sub-package and package, and sales, etc.

This Standard is applicable to various types of food business activities.

This Standard is not applicable to certain food business activities, such as online food transaction, catering services and on-site food-cooking and selling.

2.1 During food procurement, suppliers' licenses and food certification documents

shall be examined, and a file of qualified suppliers shall be established in accordance with relevant national regulations.

2.2 In terms of food business enterprises that implement unified modes of distribution

and operation, the headquarters of these enterprises can uniformly examine suppliers' licenses and food certification documents and keep a record of food procurement and inspection.

2.3 Containers and packaging materials utilized for the procurement of bulk food shall comply with the requirements of relevant national laws, regulations and standards.

3 Transport

3.1

Exclusive means of transport shall be utilized for food transport; rainproof and dustproof devices are also indispensable.

3.2

In accordance with relevant food safety requirements, means of transport shall be equipped with corresponding refrigerating and freezing equipment, or protective devices that can prevent mechanical damages, and maintain normal operation of these devices.

3.6

During the transport process, certain special requirements shall be complied with, for example, guaranteed temperature for food safety.

3.7

The loading and unloading time of refrigerated and frozen food shall be rigorously controlled; during the loading and unloading process, temperature rise shall not exceed 3 °C.

3.8

When the same means of transport is utilized to transport different food, sub- package, separation or isolation shall be guaranteed to prevent cross-infection.

4 Acceptance Check

4.1

Compliance check and sensory spot check shall be conducted on food in accordance with relevant national laws, regulations and standards;

4.2

Food certification documents shall be examined, relevant certificates shall be retained. Relevant documents shall be authentic and directly correspondent with food.

Food with special requirement of acceptance check shall be checked in accordance with relevant stipulations.

4.3 The name, specification, quantity, production date, shelf life and procurement date

of food, and the name, address and contact information of suppliers shall be recorded based on the facts. Documents like records and receipts shall be authentic;

4.4 After passing acceptance check, food can be replenished in the stock. Food that fail to

comply with standards of acceptance check shall not be accepted.

5 Storage

5.1

Storage field shall be kept intact and clean, and effectively isolated from toxic and harmful sources of pollution.

5.2

The ground of storage field shall be hardened, flat and skid-proof, and easy for cleaning and sterilization; appropriate measures shall be adopted to prevent sediment of water.

5.3

Ventilation and exhaust devices shall be established; maintain fresh and odorless air; avoid direct sun exposure.

5.7

In terms of the storage of bulk food, the name, production date and shelf life of food, and the name and contact information of manufacturers shall be indicated in the stored location.

5.8

The principle of first-in-first-out shall be complied with; food in the stock shall be checked at regular intervals; deteriorated or expired food shall be handled in time.

5.9

Equipment, instruments and containers for storage shall be maintained hygienic and clean; effective measures (such as gauze curtain, gauze element, anti-mouse board, anti-fly light and air curtain, etc.) shall be adopted to prevent the invasion of rodent insects. When traces of rodent insects are found, track the source and eliminate any hidden dangers.

5.10

When physical, chemical or biological preparations are adopted to eliminate pests, food safety shall not be influenced. The contact surface, equipment, instruments, containers and packaging materials of food shall not be contaminated; if they are carelessly contaminated, they shall be cleaned timely and thoroughly to eliminate contamination.

6 Sales

6.1

There shall be sales fields that are aligned with the variety and scale of food. Sales fields shall be reasonably distributed;

6.2

There shall be sales facilities and equipment that are aligned with the variety and scale of food. Equipment, instruments and containers that contact the surface of food shall be made of safe, non-toxic, odorless, anti-absorptive, corrosion-resistant and easily-cleaned and maintained materials that can endure repeated cleaning and sterilization.

6.3 The requirements of building facilities, temperature and humidity control, and pest

control of sales fields shall refer to relevant stipulations in 5.1 ~ 5.5, 5.9, 5.10.

6.7 In terms of easily-deteriorated food, such as meat, egg, milk and frozen food, corresponding food safety control measures, for example, temperature control, shall be formulated and implemented.

6.8 In terms of the sales of bulk food, the name, ingredients or ingredient table, production date and shelf life of food, and the name and contact information of manufacturers and operators shall be indicated on the external package to guarantee that consumers can obtain explicit and well-understood information.

6.9 In terms of sub-package and package of food during business process, the original production date shall not be modified, and the shelf life shall not be extended.

Packaging materials and containers for sub-package and package of food shall be non-toxic, harmless, and odorless, and comply with the requirements of relevant national laws, regulations and standards.

7 Product Traceability and Recall

7.1

When food fails to comply with food safety standards, food business shall be immediately suspended; relevant manufacturers, operators and consumers shall be effectively and accurately informed; the condition of suspended operation and notification shall be recorded.

7.3

In terms of the questions being found, food operators shall check records of each link, analyze the causes for these questions, and improve these questions in time.

8 Hygienic Management

8.1

Food business enterprises shall establish monitoring regulations of critically controlled links that are of great significance to food safety in accordance with the characteristics of food