



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

GB 31641-2016

**National Food Safety Standard -- Hygienic Specification for
In-flight Meal**

食品安全国家标准 航空食品卫生规范

(English Translation)

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Table of Contents

1	Scope
2	Terms and Definitions
2.1	Air Catering
2.2	Airline catering
2.4	Special Meals
2.5	Return meals/multi-pass meal
2.6	Potential risks Food
2.7	Airline catering production/service personnel
2.8	Airline catering production/service establishments
2.9	Clean work area
2.10	Refrigerated
2.11	Frozen
2.12	Cold Chain Food
2.13	Cold food cold chain
2.14	Hot food cold chain
2.15	Hot food chain
2.16	Quality control of airline catering
3	Basic requirements
4	Air catering production sites, facilities and equipment
4.1	Site
4.2	Architectural Design and Layout
4.3	Building internal structure and materials
4.4	Sanitation
4.5	Production facilities and equipment
5	Procurement and Acceptance
5.1	Purchase
6	Airline catering and processing
6.1	Meal Design
6.2	Thaw
6.3	Initial processing
6.4	Thermal processing
6.5	Pastry bread making

6.7 Packaging, assembly and production of cold

1 Scope

This standard specifies the operational aspects of the specification of raw materials and finished goods procurement, processing, storage, transport and feeding machine on food and other aviation services Sanitary control requirements.

This standard applies to the aviation food production, transport and feeding machine service.

2 Terms and Definitions

GB 14881-2013 The following terms and definitions apply to this standard.

2.1 Air Catering

Air passengers and crew for eating or drinking food on civil aircraft, divided into airline catering and purchased ready to eat food categories.

2.2 Airline catering

Airline catering production of food for airline passengers and crew eating or drinking on civil aircraft.

2.3-eat food purchased Non-airline catering production of ready meals for airline passengers and crew eating or drinking on civil aircraft.

2.4 Special Meals

According to civil air transport carrier requirements for aviation services for special dietary needs (allergies, dietary control, religious practices, etc.) Passengers and crew provided by eating or drinking food.

2.5 Return meals/multi-pass meal

Air-time food drive for the return flight or flight with the originating station or a way station.

2.6 Potential risks Food

High protein or carbohydrate content, typically a pH greater than 4.6 and a water activity (of Aw) is greater than 0.85, easy to microbial growth or production Toxins, need time - temperature control before food safe to eat.

2.7 Airline catering production/service personnel

Engaged in the procurement of raw materials and finished aviation food processing, storage, feeding on personnel services and transportation machine.

2.8 Airline catering production/service establishments

Airline catering and production services related to feeding machine on the premises, including raw materials and semi-finished products storage areas, food processing, finished product storage areas, Machine offerings equipped area, food transportation, room and other catering on board.

2.9 Clean work area

Workplace high cleanliness requirements, including cold processing and packaging, and dispensing baked goods cold, hot food packaging, storage clean tableware and other places.

2.10 Refrigerated

At lower temperatures above freezing temperature of food placed in the storage process, refrigeration temperature should be controlled at 0 °C ~ 5 °C.

2.11 Frozen

The food placed in freezing temperature, kept frozen state during storage, frozen storage temperature should be below -18 °C.

2.12 Cold Chain Food

The use of cold-chain production process of food. Food needs at various aspects prior to processing (except for the necessary sterilization ripening), storage, transportation and even edible in a low temperature environment. Cold food cold chain food including cold chain and cold chain hot food.

2.13 Cold food cold chain

Before serving without heating process can be eaten cold chain food, including cold dish, cold meat, cooked food, lo and so on.

2.14 Hot food cold chain

Before serving cold chain subject to reheating food.

2.15 Hot food chain

Thermal production process of food chain, prior to processing, storage, transport and consumption to be maintained at above 60 °C.

2.16 Quality control of airline catering

Flight Catering processing, distribution, storage deadlines. Quality control of flight catering flight catering, including the quality control of the first and second Quality control period.

2.17 The first phase of quality control Airline catering estimated time of departure from the processing time limit to aircraft flight.

2.18 The second phase of quality control Outbound flight catering to passengers time limit consumption of finished products from cold storage.

Cold finished 2.19

Aviation food processing, aliquots assembled, refrigerated or frozen storage place prior to the distribution of installed capacity.

3 Basic requirements

3.1

aviation food production enterprises should establish and implement food safety and quality management system, effective control of aviation food safety risks to ensure Airlines Empty food safety, security and flight safety of passengers, crew health.

3.2

aviation food production should meet the requirements of GB 14881-2013, and should also meet the requirements of this standard.

3.3

aviation food shall comply with the relevant national food safety standards.

3.4

aviation food raw materials, quality and use of food additives and food-related products should comply with the relevant national requirements.

3.5

Aviation water quality should meet the food requirements of GB 5749.

4.1 Site

Flight catering production sites should be set at or near the airport area, and shall not be subject to dust, toxic substances, radioactive substances and other the impact of diffuse