



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

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**National food safety standard - General Hygienic Regulation for
Production of Food Additives**

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1 Scope

This Standard specifies the basic requirements and management guidelines for the procurement, processing, packaging, labeling, storage and transportation of raw materials in the production process of food additives, as well as for the production sites, facilities and personnel.

This Standard is applicable to the food additives approved and published by the Administrative Department of Public Health under the State Council in the forms of standards, announcements, etc.; it includes nutrition enhancers, food flavors and compound food additives, etc.

2.1.1 The plant shall not choose the area that have significant contamination towards

the product.

2.1.3 The plant shall not choose the area that is prone to floods; there shall not be the

potential sites where large number of insects breed around the plant; if it is difficult to avoid, then take necessary precautions.

2.2.1 The potential contamination risks associated with environment to the production

of food additives shall be considered; and appropriate measures shall be taken to minimize such risks.

2.2.5 Pest control procedures shall be developed according to the situation; and effective measures shall be taken to prevent the breeding of the pests.

2.2.6 The power, heating, air-conditioning room, water supply and drainage system, waste water and slag treatment system, other auxiliary building and facilities shall not affect the hygiene of the production site; neither it shall pollute the surrounding environment; for the waste with special requirements, its treatment method shall conform to the relevant provisions.

3 Factory and Workshop

3.1 The plant area and space shall be compatible with the production capacity;

according to the product characteristics and processes, establish the production site, packaging site, raw material warehouse, finished product warehouse, dangerous goods warehouse, inspection site, etc.; their area and space shall be benefit for the equipment placement, cleaning and disinfection, material storage, and personnel operations.

3.3 The factory and workshop shall reasonably divide the general working area, accurate cleaning operation area, cleaning operation area or general operation area, cleaning area, etc. according to the product characteristics, production technology, production characteristics, and production process; corresponding hygienic facilities shall be equipped with;

3.4 The inspection room set up in the plant shall be separated from the production

zone.

3.5 The signs for various zones and facilities in the plant shall be clear. The sites where

using and storing hazardous chemicals shall have obvious warning signs.

3.6 The production sites that may generate pollution sources such as harmful gases, dust, sewage and waste slag shall be set separately; take corresponding protective measures; so

that impose no impact on the surrounding environment and final products. The discharge of the waste gas, waste water and waste slag shall conform to the relevant state regulations.

3.7 The floors, walls, doors and windows, ceilings, etc. shall be easy to maintain, clean

or disinfect. They shall be constructed with suitable durable materials. The cleaning operation area and accurate cleaning operation area shall meet the corresponding hygienic requirements according to the product characteristics.

4.1.1 Water supply and drainage facilities

Appropriate water supply and drainage facilities shall be provided. The water quality of the production water shall conform to the provisions of GB 5749; if there are special requirements, it shall conform to the relevant provisions.

4.1.3.1 The locker room shall be set up at the production site; if necessary, the locker

room can be set up at the entrance of the specific operation area; The size and facilities of the locker room shall be compatible with the number of the production personnel; the work clothes shall be isolated from the personal clothe and other articles.

4.1.3.2 If necessary, changing shoes (wearing shoes covers) facilities or work shoes

and boots disinfection facilities shall be provided; the size of which shall meet the disinfection requirements.

4.1.4 Ventilation facilities

Take appropriate natural or artificial ventilation measures; if necessary, effectively control the temperature and humidity of the production environment through natural ventilation or mechanical facilities. The ventilation facilities shall be properly set up for easy cleaning, maintaining and replacement; the air shall be avoid flowing from the area with low cleanliness requirements to the area with high cleanliness requirements.

The processing area generating dust or odor shall have the dust removal facilities or take ventilation measures.

4.1.5 Lighting facilities

The illumination in the production workshop shall meet the requirements for production and processing; the lighting equipment located above the workbench and exposed products shall take protective measures. Emergency lighting equipment shall be provided in the

operation area of the plant; the explosion-proof lighting facilities shall be provided for the production and storage area of the flammable and explosive products.

4.1.6.1 The storage facilities that are compatible with the quantity and storage

requirements of the producing products shall be provided. Raw materials, semi-finished products, finished products, packaging materials, etc. shall be divided to store or stack in different areas according to their different natures; and mark clearly; so that prevent the cross-contamination.

4.2.2 The equipment and utensils that come into contact with the raw materials, semi-

finished products, finished products shall be made of non-toxic, odorless, anti-corrosive and non-shedding materials; shall be easy to clean and maintain.

5.1.1 Establish the product personnel and enterprise production hygienic management

system and corresponding assessment criteria; confirm the job responsibilities.

According to the characteristics of the product and hygienic requirements during the production and storage processes, establish monitoring system for key control links to ensure the product quality and safety.

5.2 Hygienic management of factory and facilities

5.2.1 When damage is occurred to the factory floor, wall, door and window, ceiling, etc.; repair them immediately.

5.2.2 All facilities in the factory shall be kept clean; promptly repair and update if problems occur.

5.2.3 Production, packaging, storage and other equipment and tools, production

pipelines, exposed product contact surface, etc. shall be regularly cleaned and disinfected as needed. For the processes that are not suitable for disinfection, there shall be other appropriate measure to ensure the hygiene.

5.3.1 Establish and implement a health management system for practitioners. The

practitioners shall receive health training before they are employed.

5.4.1 Special workwear shall be provided according to the production