



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

GB 31661-2025

**National food safety standard - Hygienic specification for the
production of prepared meat products**

食品安全国家标准 调制肉制品生产卫生规范

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1 Scope and terms

1 This standard lays down the basic requirements and the management rules for the sites, facilities, equipment and personnel of the stages of the production of prepared meat products, namely the purchase and the pre-treatment of the raw and auxiliary materials, preparation processing, cooling or freezing, packaging, storage and transport. It applies to the production of prepared meat products.

2 The terms and definitions of GB 14881, GB 2707 and GB 31646, together with the following term, apply to this standard.

2.1 A prepared meat product is a non ready-to-eat meat product made mainly from fresh or frozen livestock and poultry produce, which has been pre-treated as raw and auxiliary material, prepared, cooled or frozen and packed, and which needs to be stored and transported chilled or frozen; it is also called a conditioned meat product. Chilled prepared meat products and frozen prepared meat products are both included.

4 Buildings and workshops

4.1.1 The design and layout shall comply with the relevant provisions of GB 14881.

4.1.2 The layout of the workshops and the equipment shall suit the process requirements of prepared meat products and shall make cleaning and disinfection easy.

4.1.3 According to the process requirements, pre-treatment workshops such as a thawing room and a cutting room, preparation processing workshops such as a curing room, a forming room and a heat processing room, and further rooms such as a cooling room, a freezing room, an inner packaging room, an outer packaging room, a store for raw and

auxiliary materials, a store for chilled products, a store for frozen products and a store for packaging materials may be provided.

4.1.4 The pre-treatment of the raw and auxiliary materials shall be carried out in a separate room or a separate area.

4.1.5 The entrance for the raw and auxiliary materials shall be separate from the exit for the semi-finished and the finished products.

4.1.6 The store or the storage area for raw and auxiliary materials shall be divided according to the different categories and characteristics of those materials, such as their smell.

4.1.7 Inner and outer packaging materials shall be stored in separate stores or separate areas.

4.2.1 The internal structure and the materials of the building shall comply with the relevant provisions of GB 14881.

4.2.2 The ceiling shall be easy to clean and disinfect, shall be so built that condensation cannot drip down and shall prevent pests and moulds from breeding.

4.2.3 The workshop shall have room and height enough for the installation and repair of the equipment, for production work, for hygienic cleaning, for the movement of materials, for lighting and ventilation and for hygiene inspection.

5 Facilities and equipment

5.1.1 The facilities and equipment shall comply with the relevant provisions of GB 14881 and GB 31646.

5.1.2 The structural design and the placing of the facilities and equipment shall make cleaning and disinfection easy, and shall prevent contaminants that carry harmful micro-organisms from lodging and multiplying.

5.1.3 The facilities and equipment shall be inspected and maintained periodically and damaged parts shall be replaced in good time, so that the product is not contaminated by metal swarf, lubricating oil or similar substances.

5.2 A heat processing room with scalding, steaming, frying, smoking or another heating process shall be provided with good ventilation facilities and equipment.

5.3.1 Workshops with different degrees of cleanliness shall each be provided with the cleaning and disinfection facilities and equipment they need.

5.3.2 The cleaning facilities and equipment for livestock and poultry produce and for the other auxiliary materials shall be provided separately, shall be matched to the processing capacity, and shall each be clearly marked with the use to which they are put.

5.4 Devices for regulating, displaying and recording temperature, humidity and the like shall be installed according to the requirements for the control of the environmental conditions, and shall be calibrated and maintained periodically.

5.5.1 According to the process requirements, cold and hot water pipes shall be provided separately at the points where water is used in the workshop. The cold and hot water pipes shall be clearly distinguished by marking and the direction of flow shall be shown.

5.5.2 The drainage outlets shall be fitted with water sealed floor drains, filter screens and similar devices, so that foul air cannot escape and solid waste cannot block the drains.

5.6 The workshop shall be provided with dedicated facilities for holding waste that are leakproof, corrosion resistant and easy to clean, and that are clearly marked as such.

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

7.1.1 The general requirements shall comply with the relevant provisions of GB 14881.

7.1.2 A dedicated system shall be set up for the purchase, acceptance, storage and use of the food raw and auxiliary materials, the food additives and the food related products, and the corresponding records shall be kept.

7.2.1 Livestock and poultry raw materials shall carry a quarantine certificate, and pork shall also carry a certificate of conformity for the quality inspection of the meat. Imported livestock and poultry produce shall carry the relevant certificates for goods entering the country.

7.2.2 Fresh and frozen livestock and poultry raw materials shall comply with GB 2707 and the related standards.

7.3.1 Auxiliary materials such as starch, seasonings and spices shall comply with the related standards.

7.3.2 The certificates of conformity of the auxiliary materials shall be checked, and the materials may be used only once they have passed acceptance.

7.4.1 Food additives shall comply with the corresponding national food safety standards, and their use shall comply with GB 2760.

7.4.2 When a compound food additive is accepted, the specification sheet giving its scope of use and its maximum amount of addition, or amount of use, shall be obtained; the scope of use and the limits of the food additives in the formulation shall comply with GB 2760.

7.4.3 A system of double checking of the weighing shall be set up for the use of food additives.

7.5.1 Packaging materials shall meet the food safety requirements.