



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

GB 31663-2025

**National food safety standard - Hygienic specification for
catering services on railway passenger trains**

食品安全国家标准 铁路旅客列车餐饮服务卫生规范

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1 Scope

This standard lays down the basic food safety requirements and management rules for the premises, facilities, equipment and personnel involved in the purchase, acceptance, storage, delivery, dining-car processing and supply service stages of catering services on railway passenger trains.

This standard applies to catering services on railway passenger trains.

2 Terms and definitions

The terms and definitions given in GB 31654 and the following apply to this standard.

2.1 Dining car. The carriage of a railway passenger train that provides catering services to passengers during operation of the train.

2.2 Pre-made meal for railway passenger trains. A meal made in advance at a designated production and processing site, produced centrally by a hot-chain or cold-chain process and delivered to railway passenger trains, including hot-held packaged meals, chilled packaged meals and frozen packaged meals.

2.3 Online-ordered food for railway passenger trains. A meal booked by a passenger through the railway internet platform, delivered by a railway delivery unit and handed out on the train to the passenger who is dining.

2.4 Meal transfer store. The store room in which pre-made meals and online-ordered food for railway passenger trains are held temporarily after being transported to the station and before being delivered on board.

3 Premises and layout

3.1 General requirements. The relevant provisions of GB 31654 shall be met and, according to the features of railway passenger trains, appropriate measures shall be taken to control food safety risks.

3.2.1 A train that provides catering services shall be fitted with a dining car, and its catering capacity shall meet the processing and supply demand.

3.2.2 The dining car should be placed in the middle of the train formation, so that meals can be sent to the carriages on both sides and the time limits for meal delivery can be met.

3.2.3 The dining car shall be designed and manufactured as a whole. The food handling area shall be laid out rationally according to the food storage, processing and supply flow, with a food storage area, a cooking area, a finished-product area and an area for washing, disinfecting and keeping tableware clean set out accordingly, each clearly marked, so as to avoid cross-contamination.

3.3.1 The meal transfer store should be sited within the area of the railway station, with tidy surroundings, and shall be kept away from refuse and sewage treatment sites and other sources of contamination.

3.3.2 The building structure shall be kept in good condition and laid out rationally according to the food storage and supply flow. A separate area or a separate facility shall be provided for storing clean tools and utensils, sited where it cannot contaminate food.

4 Facilities and equipment

4.1 General requirements. The relevant provisions of GB 31654 shall be met and, according to the features of railway passenger trains, appropriate measures shall be taken to control food safety risks.

4.2.1 The dining car shall have water supply, drainage, power supply and exhaust facilities, in good working order.

4.2.2 It shall be equipped with facilities and equipment for hand washing, washing, disinfection, refrigeration, freezing, heating, hot holding, storage and processing. The refrigerating and freezing equipment provided shall match the quantity of the food raw materials, semi-finished products and finished products supplied and their storage conditions.

4.2.3 The food containers, tools and the hot-holding, refrigerating, freezing and cupboard

equipment of the dining car shall carry clear distinguishing marks. Equipment, cupboards and utensils of every kind shall be stored by category in fixed positions, to prevent cross-contamination.

4.2.4 A dedicated clean storage cabinet for tableware shall be provided.

4.2.5 The heating equipment of the dining car shall be in good working order and safe in use.

4.2.6 The floor drains, the roof exhaust openings and the gaps in the carriage walls of the dining car shall be fitted with appropriate means to keep out rodents and other harmful organisms.

4.3.1 According to the storage and delivery requirements for meals, the transfer store shall be equipped with storage, delivery, hot-holding, refrigerating, freezing and cleaning and disinfection facilities and equipment that meet food safety requirements.

4.3.2 It shall have ventilation and exhaust devices and be kept dry, with light-shielding facilities where necessary.

4.3.3 It shall be equipped with storage racks suited to the transfer boxes and bags.

4.3.4 It shall be equipped with facilities that meet the cleaning and disinfection requirements for the hands of the staff and for food utensils and tools.

4.3.5 Suitable pest control facilities shall be provided as needed, to prevent harmful organisms from entering.

4.4.1 Dedicated tools for delivering food (boxes, bags, trolleys) shall be provided.

4.4.2 The body of the transport vehicle shall be closed; the material of the delivery box or bag shall meet food safety requirements and shall lend itself to cleaning and disinfection.

4.5 Temperature control requirements for facilities and equipment. Storage, transport and delivery facilities and equipment subject to temperature requirements shall be fitted with a temperature measuring device that can display the internal temperature, and that device shall be calibrated periodically.

5 Purchase and acceptance

5.1.1.1 The relevant provisions of GB 31654 shall be met.

5.1.1.2 A unified purchasing and unified goods-inward system shall be set up for the raw materials, semi-finished products and finished products used in the dining car. The relevant supporting documents shall be checked in accordance with the national food safety provisions, and a supplier file shall be kept.

5.1.1.3 An assessment system shall be set up for the suppliers of pre-made meals and of online-ordered food for railway passenger trains, and food shall be bought from qualified

suppliers.

5.1.1.4 Ready-to-eat fresh-cut fruit and vegetables that are bought in shall be transported and stored refrigerated.

5.1.2.1 The raw materials and semi-finished products used in the dining car shall meet the relevant requirements of the food safety standards.

5.1.2.2 The dining car shall buy vegetables that have been pre-treated, washed, peeled or not peeled, cut or not cut, and packaged.

5.1.2.3 The outer packaging of semi-finished products shall be marked with the name of the food, the time of processing, the storage conditions, the shelf life and the producing unit.

5.1.3.1 A supplier with the lawful qualifications shall be chosen; its production and processing capacity and its management system shall be assessed; and its control of the quality of raw and auxiliary materials, its production and processing environment, its production and processing facilities and equipment, its production and processing operations, its storage conditions, its retention of food samples and its transport and delivery capacity shall be verified on site. The qualified suppliers of pre-made meals for railway passenger trains are determined by that overall assessment.

5.1.3.2 The production and processing of the pre-made meals bought in shall comply with the relevant standards and provisions and shall meet the following conditions: a) an automated packaging line is available; b) where chilled or frozen meals are produced, rapid chilling equipment shall be available whose technical parameters can meet the required cooling rate and production quantity; c) a finished-product cold store with temperature control and temperature monitoring functions is available; d) the packaging material of pre-made meals for railway passenger trains shall comply with the national food safety standards; where the packaging is to be heated by microwave or another means, the material shall be suited to that heating method and the heating process shall not affect food safety; e) pre-made meals for railway passenger trains shall be marked with the name of the meal, the date of production and processing, the storage conditions, the shelf life or time limit for consumption and information on the producing and trading enterprise; a pre-made meal that has to be heated before it is eaten shall be marked with the heating method and requirements; f) for hot-held and chilled pre-made meals the date of production and processing shall be marked to the hour and the minute.

5.1.4.1 A supplier with the lawful qualifications shall be chosen; its processing capacity and its management arrangements shall be assessed; and its processing environment, processing facilities and equipment and processing operations shall be assessed on site. The qualified suppliers of online-ordered food for railway passenger trains are determined by that overall assessment.

5.1.4.2 The making of the online-ordered food bought in shall comply with the relevant