



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

GB 8952-2016

**National food safety standard - Specifications for Production
Sanitation of Beers**

食品安全国家标准 啤酒生产卫生规范

(English Translation)

Issued on: December 23, 2016

Implemented on: December 23, 2017

**Issued by: National Health and Family Planning Commission of the
People's Republic of China**

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Foreword

This Standard replaces GB 8952-1988, Hygienic Specifications of Beer Factory.

Compared with GB 8952-1988, the major changes of this Standard are as follows.

- the standard name is changed into "National Food Safety Standard - Specifications for Production Sanitation of Beers";
- the framework of the standard is modified;
- the requirements for product recall and management are added;
- the requirements for training are added;
- the requirements for management system and personnel are added;
- Annex A "Items and Requirements for the Test of Carbon Dioxide Produced and Used by the Enterprise" and Annex B "Microbiological Monitoring Procedure Guide for the Production Process of Beers" are added.

National Food Safety Standard -

Specifications for Production Sanitation of Beers

1 Application Scope

This Standard specifies the basic requirements and management guidelines for sites, facilities and personnel during material purchase, processing, packaging, storage and transportation and others in the production process of beers.

This Standard applies to the production of beers.

2 Terms and Definitions

For the purposes of this document, the terms and definitions defined in GB 14881-

3 Site Selection and Factory Environment

As specified in Article 3 of GB 14881-2013.

4.3.1 The work zones shall be designated in the plants and workshops, including clean work zones, quasi-clean work zones and general work zones.

4.3.1.1 The clean work zones include yeast spread cultivation rooms (except all spread cultivation procedures which are conducted in closed tanks and pipes), draft (fresh) beer filling rooms (areas) and so on.

4.3.1.2 The quasi-clean work zones include water treatment rooms, saccharification

rooms, fermentation rooms, filtration rooms, bright beer rooms, lager beer filling rooms (areas) using automatic filling equipment and so on.

4.3.1.3 The general work zones include warehouses of raw and auxiliary materials,

warehouses of packaging materials, warehouses of finished products, power auxiliary rooms and so on.

7 Food Materials, Food Additives and Food Related

Products

7.1.1 The materials including barley and rice shall be as specified in relevant national

food safety standards; no perishable materials or materials containing fungimycins, contaminants or pesticide remains exceeding standard shall be used.

7.1.2 The materials including barley, rice, malt, syrup, starch and hop products shall

be provided with acceptance records.

7.1.3 The hop products shall be stored in a place where it is dry, shady and at suitable

temperature.

7.1.4 Beer yeast shall meet relevant regulations; strict rules for strain management

and operation shall be made; strain preservation and strain propagation shall be carried out by following the rules closely and provided with records.

7.1.5 The carbon dioxide recycled during the fermentation process of the beer

enterprise shall not be managed as a food additive; the enterprise shall enhance the safety control of the recycling process of carbon dioxide, referring to Annex A for the specific requirements.

7.2.2 The carbon dioxide outsourced by the enterprise shall be as specified in GB 1886.228.

7.3.2 Beer bottles (barrels) shall be as specified in relevant national standards; and

recycled beer bottles (barrels) shall be washed and sterilized thoroughly before use.

8.1 Food contamination risk control

As specified in 8.1 of GB 14881-2013.

10.1 Storage and transportation of finished products

As specified in Article 10 of GB 14881-2013.

10.2.1 Transport in closed tank trucks which are capable of maintaining the

temperature, working under the pressure 0.08 MPa ~ 0.10 MPa and conducting cleaning in place (CIP); all inlets and outlets of the tanks shall be locked and provided with relevant protective measures and the keys shall be kept by special personnel.

10.2.2 Make the rules for food safety management of tank trucks, test the beers in

the tanks regularly by sampling and ensure the requirements of relevant standards are met; clean and sterilize the tanks regularly, verify the effects of cleaning and keep the records of testing and inspection.

10.2.3 Each tank truck shall carry food safety tracking and recording devices to

record the information including the locking of the inlets and outlets of the tanks, cleaning and sanitary inspection.

10.2.4 The storage time of semi-finished beers shall not exceed 3 d; and the

temperature shall not exceed 10°C.

11 Product Recall Management

As specified in Article 11 of GB 14881-2013.

12 Training

As specified in Article 12 of GB 14881-2013.

13 Management System and Personnel

As specified in Article 13 of GB 14881-2013.

14 Record Keeping and File Management

As specified in Article 14 of GB 14881-2013.

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