



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

GB 8954-2016

Replacing GB 8954-1988

Hygienic specifications of vinegar factory

食品安全国家标准 食醋生产卫生规范

(English Translation)

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Foreword

This standard replaces GB 8954-1988 "vinegar plant health norms." this standard compared with GB 8954-1988, the main changes are as follows.

- Standard name was changed to "national food safety standards of vinegar production of sanitary norms";
- Modify the standard structure;
- Increasing the terms and definitions;
- Increased raw material purchasing, inspection, storage and transportation requirements, product traceability and recall, records and documents;
- Added Appendix A "vinegar production process of microbial monitoring program guide";
- Added Appendix B "from culture strains health requirements." National Food Safety Standard Vinegar production of sanitary norms

1 Scope

This standard specifies the basic vinegar production process, raw material procurement, processing, packaging, storage and transportation and other aspects of the premises, facilities, personnel Requirements and management guidelines.

This standard applies to the production of vinegar.

2 Terms and definitions

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

2.1 Vinegar

Alone or in combination of various materials containing starch, sugar or alcohol consumption, by microbial fermentation brewed liquid acidic condiment.

3 Site and the factory environment

Shall comply with the relevant provisions of GB 14881-2013 in Chapter 3.

4.1 Design and layout

4.1.1

should be consistent with GB 14881-2013 4.1 requirements.

4.1.2

vinegar production process need to be set up raw material pretreatment, since the bacteria culture, saccharification, wine, vinegar, pour vinegar/press and bleaching, fried Beige, smoked grains, drying vinegar, aging, filtering, modulation, sterilization, storage, washing, filling and other processes. Each step of the production site area should meet the production needs to the raw material pretreatment, since the production area culture strains, color fried rice, smoked grains, filling processes should be separated. Filling, the self-clean for bacteria culture Business district, and the remaining production sites according to the technological needs and health control, sub prevail clean work area and the general work area.

4.1.3

should be set raw materials warehouse, packaging materials warehouse, finished products warehouse, changing rooms and other food additives should be a dedicated storage facilities for such field the general area of operation.

4.1.4

filling between the entrance to the locker room should be set up, if necessary, set the footwear disinfection facilities; filling between air disinfection facilities should be set up, with full Between automatic filling device filling can be set.

4.1.5

Setting Themselves between seed culture (chamber), the design and layout should be consistent with the relevant provisions of Appendix B.

4.1.6

the production process of field testing place should be relatively separated from production areas.

4.2.1 Internal Structure

Shall comply with the provisions of GB 14881-2013 4.2.1.

4.2.2 Ceilings

Shall comply with the provisions of GB 14881-2013 in 4.2.2.

4.2.3 Wall

GB 14881-2013 4.2.3.1 shall comply with the provisions in 4.2.3.

4.2.3.2

workshop wall should be non-toxic, corrosion, mildew, smooth, easy to clean, non-absorbent, impermeable material laying, dado height not less than 1.5m, the filling

should be laid between the ceiling.

4.2.4 Door

4.2.4.1

should meet the requirements in 4.2.4 of GB 14881-2013.

4.2.4.2

should set up production sites vent anti-pest measures.

4.2.5 Ground

4.2.5.1

should meet the requirements in 4.2.5 of GB 14881-2013.

4.2.5.2

production sites can be set to an appropriate ground slope, so smooth and no water.

Facilities and equipment 5

5.1.1 Water Supply Facilities

Shall comply with the provisions of GB 14881-2013 in 5.1.1.

5.1.2 Drainage facilities

5.1.2.1 5.1.2 shall comply with the provisions of GB 14881-2013.

5.1.2.2

workshop use within the drainage ditches should adopt bottom arc structure, but clean work area must not be set ditches.

5.1.3 Cleaning and disinfection facilities

GB 14881-2013 5.1.3.1 shall comply with the provisions in 5.1.3.

5.1.3.2

according to process needs, should be equipped with bottles between bottle disinfection, washing, cleaning facilities.

5.1.3.3

should be configured in the workshop production equipment, facilities and industrial equipment cleaning and disinfection facilities; the rational allocation of air disinfection facilities (except vinegar step outer). It can be equipped with plenty of hot water, if necessary, according to production needs.