



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

GB 8957-2016

**National food safety standard - Hygienic specifications of
pastry, bread**

食品安全国家标准 糕点、面包卫生规范

(English Translation)

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Foreword

This Standard replaces GB 8957-1988 Hygienic specifications of pastry factory.

Compared with GB 8957-1988, the main changes in this Standard are as follows.

- modified the standard's name to "National standards for food safety Hygienic specifications of pastry, bread";
- modified the standard's structure;
- modified the terms and definitions;
- added the product recall management, training terms;
- added Annex A "Guidelines for microbiological monitoring procedures of pastry, bread processing".

National standards for food safety -

Hygienic specifications of pastry, bread

1 Scope

This Standard specifies the basic requirements and management guidelines for places, facilities, personnel in material purchasing, processing, packaging, storage, transport and sales of pastry, bread production.

This Standard applies to the production of pastry, bread in the factory and pastry, bread productions and sales in cake shop (bakery). The production and sale of biscuits in cake shop (bakery) can be carried out with reference to the implementation.

2 Terms and definitions

The terms and definitions defined in GB 14881-2013 apply to this Standard.

2.1 cooling processing room

a workshop particularly used for cooling processing of western-style pastry decoration, bread and pastry

2.2 cake shop (bakery)

a franchise store majoring in on-site productions and sales of bread, pastry and other baked food, and providing appropriate services

3.1.1 The factory shall comply with the relevant provisions of 3.1 of GB14881-2013.

3.1.2 The cake shop (bakery) shall choose the area with water supply and drainage conditions and electricity supply, not an area having a significant pollution to food, away from the fecal pits, sewage tanks, exposed garbage dumps (stations), aquaculture and other sources of pollution.

3.1.3 The cake shop (bakery) set up in the supermarket, store, market shall
be determined in conjunction with the actual production conditions.

4.1.7 There shall be enough space in the workshop (including packaging
room). The spacing from production machinery to the roof and wall (column)
shall consider the convenience of cleaning, installation and maintenance.

4.1.8 The cake shop (bakery) shall have reasonable layout for processing
and sale areas, for example, it can usually set raw material storage,
production processing, semi-finished product and finished product storage,
packaging, personnel and utensil cleaning disinfection and fitting room, etc.
as well as display facilities that meet requirements for product characteristics.

4.1.9 The cooling processing and thermal processing areas of the cake
shop (bakery) shall be separated. It shall prevent cross-contamination during
product's manufacturing, storage and sale. Prevent the product contact with
toxic and unclean products.

4.2.1 The factory shall comply with the relevant provisions of 4.2 of GB
14881-2013.

4.2.2 The ground of the cake shop (bakery) shall use wear-resistant,
impermeable, easy to clean materials. The ground shall be flat, without
cracks.

4.2.3 The wall of cake shop (bakery) production processing site shall use
non-toxic, no smell, impermeable, smooth, easy to be fouling, easy to clean
materials to pave to the top.

4.2.4 The windows of the cake shop (bakery) shall use smooth surface,
anti-adsorption, impermeable, easy to clean and disinfect materials.

5.1.1 The factory shall comply with the relevant provisions of 5.1 of GB 14881-2013.

5.1.2 Effective mechanical exhaust facilities shall be provided above the food processing area where large amounts of steam or fumes are generated.

5.1.3 The cake shop (bakery) shall be equipped with suitable hand washing, disinfection, lighting, ventilation, drainage, temperature control and other facilities according to the needs of processing and sales. It is equipped with dustproof, fly, pest control, rodent and garbage and waste storage facilities to

6.1.2 Appropriate, training assessment qualified hygiene management supervision staff shall be equipped with the processing staff.

6.1.3 The cake shop (bakery) shall meet the following requirements.

- a) based on food characteristics and the hygiene requirements of the business process, it shall develop a monitoring system with key control links having significant meaning in ensuring the food safety, so as to ensure effective implementation and regular inspection; correct once the problems are found;
- b) it shall develop a hygiene monitoring system for operating environment, food business personnel, equipment and facilities, raw materials, etc., establish the scope, object and frequency of internal monitoring. Record and archive the monitoring results, regularly check the performance and effectiveness, correct once the problems are found.

6.2.3 The food manufacturing and sale environment of cake shop (bakery) (including ground, drains, walls, ceilings, door and windows, etc.) and facilities shall be cleaned without delay and kept in good condition.