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

GB/T 13391-2009

Replacing GB/T 13391-2000

Division and evaluation for catering enterperises grade

餐饮企业的等级划分和评定

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Foreword

This standard replaces GB/T 13391-2000 "Restaurant Hotel Classification Gradation and regulations." This standard and GB/T 13391-2000 compared to the main changes are as follows:

- The standard name from "Hotel restaurant Classification Gradation and provisions" to "catering business classification and evaluation";
- Reducing the original standards and requirements related description of the hotel;
- Adjust the level, clear grade name;
- Revised the rating of management principles;
- Increased supervision and management principles of the rating;
- Deleted "7 reviewers";
- Increased the rating of content;
- Added Appendix B "rating score catering business rules." The Standard Annexes A and B are normative appendix. This standard is proposed and managed by the People's Republic of China Ministry of Commerce. This standard was drafted. Business Services Management Division Ministry of Commerce, the National Restaurant hotel rating Committee Office, China General Chamber of Commerce Business Standard Centre, China Cuisine Association, China Hotel Association, China Quanjude (Group) Co., Ltd., Beijing Jingya Food Co. Division Shanghai Westgate Restaurant Co., Ltd., Tianjin Jixian Great Restaurant Limited, Guangzhou South Garden Restaurant Food Co., Lotus House Guangzhou Food Co., Ltd., Ningbo Shipu Hotel Management Ltd., Guangzhou Restaurant Enterprises Group Co., Ltd., China UnionPay Co., Shanghai Cuisine Association. The main drafters. Zhang Lijun, Pengke Quan, willow, flat calm, Ning Hao, Zhang Donghua, including the country in Beijing, Lian Group, who Jie, Huang Rujiang, Chen Xiaoliang, Wuwei Quan, Shu Shizhong, Wang Jinghong, Jiao Yong. This standard replaces the standards previously

issued as follows:

--- GB/T 13391-1992;

--- GB/T 13391-2000. Classification and assessment of catering enterprises

1 Scope

GB/T 13391-2009 is the Chinese national standard on division and evaluation for catering enterprises grade, in the field of services and company organization. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 30 September 2009 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 1 February 2010. Classification: ICS 03.100.20, CCS A10. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This standard specifies the classification catering business terms and definitions, classification and assessment based on the way, the original level of assessment and management The Authority management principles and grading requirements. This standard applies to the territory of People's Republic of China have legitimate business qualification catering business.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB 14930.1 food tools and detergent hygiene standards

GB 14930.2 food tools and washed with disinfectant hygiene standards

GB 14934 food (drink) with disinfection health standards

GB 16153 restaurant (restaurant) health standards

GB/T 19001 quality management system requirements (GB/T 19001-2008,

ISO 9001:2008, IDT) Graded management of food hygiene supervision Directory Health Law Jian Fa [2007] Catering and delivery unit of group meal hygiene practices People's Republic of China Ministry of Health Restaurant food certificate and supervise health

regulations [2007] No. 274

3 Terms and Definitions

The following terms and definitions apply to this standard.

3.1 Cooking immediate processing and marketing of food and beverage products and to provide consumers with places to eat and consumer services companies.

4 Classification and labeling

4.1 classification Catering business is divided into five levels, namely a diamond grade, second grade drill, three drill-level, four-diamond, five-diamond (platinum-containing five-diamond).

4.2 Logo Diamond rating for the catering business logo. a diamond drilling indicates a level, two diamonds represent two-diamond, three diamonds represent three drilling stage, Diamond Four Diamond represents four, five diamonds represent five-diamond (platinum five-diamond in different colors to distinguish). The more the number of pieces of diamond, showing Catering The higher levels of the organization.

5 Classification basis and assess the way

5.1 classification is based on architectural features including catering enterprise, equipment, facilities, food quality, service, management level, technical strength As well as food safety and environmental health status.

5.2 catering business class specific requirements of Appendix A.

5.3 A rating of catering enterprises should comply with GB/T 19001 requirements, Ratings Appendix B. Details