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

GB/T 22656-2008

**Evaluating specification on the HACCP certification of the
condiments processing**

调味品生产HACCP应用规范

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Foreword

The standard reference to the Codex Alimentarius Commission (CAC) released CAC/RCP1-1969, Rev. 4 (2003) Annex "HACCP System and application criteria" (Hazard analysis and critical control point (HACCP) systems and guidelines for its application). Appendix A of this standard is a normative appendix, Appendix B, Appendix C, Appendix D is an informative annex. This standard is proposed and managed by the People's Republic of China Ministry of Commerce. This standard was drafted. Circulation Industry Promotion Center of the Ministry of Commerce, the food Hanson (Beijing) Co., Ltd. Quality Certification Center. The main drafters of this standard. Arrow Zhao, Gong Haiyan, in Tada, Qin Wen, Sun Xin, Li Bei, Wu Jun. This standard by the Ministry of Commerce Circulation Industry Promotion Center is responsible for interpretation. Condiments HACCP application specification

1 Scope

GB/T 22656-2008 is the Chinese national standard on evaluating specification on the haccp certification of the condiments processing, in the field of food technology. 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 29 December 2008 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 May 2009. Classification: ICS 67.220.10, CCS X66. 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 condiment manufacturing enterprises to establish and implement the HACCP system based on HACCP principles and methods related terms and definitions Justice and basic requirements, and provides relevant examples. This standard applies to the establishment of condiment company HACCP system, implementation, evaluation related activities may be used as reference.

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 1351 Wheat GB 1352 Soybean

GB 2715 food hygiene standards

GB 2760 Hygienic standards for uses of food additives GB 5461 salt

GB 5749 drinking water health standards

GB 7718 pre-packaged food labels General

GB 8953 Hygienic Standard sauce factory

GB 8954 Hygienic Standard for Vinegar Factory

GB 14881 food companies General hygienic practices

GB/T 15691 General technical spice seasoning

GB/T 19000 Quality management systems Fundamentals and vocabulary

GB/T 19080 Food & Beverage

GB/T 19001-2000 Application Guide

GB/T 19538 Hazard Analysis and Critical Control Point (HACCP) System and Application Guide

GB/T 20903-2007 condiment category

3 Terms and Definitions

GB/T 19000, GB/T 19080 and GB/T 19538 and established the following terms and definitions apply to this standard.

3.1 To protect the quality of health products, product processing enterprises should comply with the procedures. NOTE. SSOP include the following. contact with the product (including raw materials, semi-finished products), or there are items in contact with the product

(including water and ice) safety, Hygiene requirements; product-contact equipment, gloves and external packaging materials should be clean, hygienic and safe; to ensure that products from cross-contamination; ensure that the operator Cleaning and disinfection of hands, clean toilet facilities; prevent lubricants, fuel, cleaning and disinfecting products, condensate and other chemical, physical and biological And other pollutants caused by the product safety hazards; correct labeling, storage and use of all kinds of toxic chemicals; contact with the product to ensure the physical health of employees Health and sanitation; prevent and remove rodent pests.

3.2 To ensure product quality, product processing enterprises should comply with the equipment and process procedures.