



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

GB/T 31654-2021

**National food safety standard - General hygienic specifications
for catering services**

食品安全国家标准

(English Translation)

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3.2.1

The site shall be suitable for the variety and quantity of the food operated. The layout of the food handling area shall be designed reasonably according to the food processing and supply process, and meet the requirements of food hygiene operation; it is necessary to avoid the cross-contamination of food during storage, processing, and delivery.

3.2.2

An independent room, area, or facility shall be prepared to store cleaning tools (including brooms, mops, rags, brushes, etc.; the same below). For the area or facility specialized for washing the cleaning tools, its location shall not cause the food to be contaminated, and it shall be clearly distinguishable from other areas or facilities.

3.2.3

If solid fuels that are prone to the production of ash, such as coal or charcoal, are used in the food handling areas, the stove shall be an external ash-removing type with a partition wall for the burning fire.

3.3.1.1

The internal structure of the building shall be easy to maintain, clean and disinfect, and shall be constructed of appropriate durable materials.

3.3.1.2

The structures of the ground, walls, doors, windows, and ceilings shall be able to avoid the invasion and habitation of harmful organisms.

3.3.2.1

The materials used for the coating or decoration of ceilings in catering service places shall be non-toxic, odor-free, mildewproof, not prone to falling off, and easy to clean.

3.3.2.2

The materials used for the coating or decoration of ceilings in areas such as food cooking, food cooling, and tableware cleaning and disinfection, shall be non-absorbent, high-temperature resistant, and corrosion resistant.

3.3.2.3

The ceiling above the exposed area for storing semi-finished food, finished food and clean tableware shall be able to avoid dust scattering; its structure shall be unfavorable for the condensed water to fall vertically and be able to prevent the propagation of harmful organisms and bacteria.

3.3.3.1

The coating or laying materials of the walls of the food handling area shall be non-toxic, odorless, waterproof, mildewproof, not prone to falling off, and easy to clean.

3.3.3.2

For places in the food handling area that need to be washed frequently, the walls within the operating height range shall also be smooth, waterproof, not prone to the accumulation of dirt, and easy to clean.

3.3.4.1

The doors and windows of the food handling area shall be tightly closed, and made of waterproof, strong, and non-deformable materials; the structure shall be easy to maintain and clean. Necessary measures shall be taken to prevent the food and tableware from being contaminated after the windows and doors are broken. The door of the place needs

to be washed frequently, and the surface shall also be smooth and not prone to the accumulation of dirt.

3.3.4.2

Effective measures (such as installing air curtains, fly-proof curtains, insect-proof screens, and rat guards) shall be taken for the doors and windows of catering service places that directly connect with the outside to prevent the invasion of harmful organisms.

3.3.4.3

The doors between the special room and other places shall be able to be closed in time. The food delivery window set up in the special room shall be specialized, and can be opened and closed.

3.3.5.1

The paving materials on the floor of the food handling area shall be non-toxic, odorless, waterproof, and corrosion-resistant, and the structure shall be conducive to sewage discharge and cleaning.

3.3.5.2

The floor of the food handling area shall be flat and non-slip, easy to be cleaned and disinfected, and conducive to the prevention of water accumulation.

4.1.1

It shall be able to ensure that the water quality, water pressure, water content, and other indicators meet the needs of food processing.

4.1.2

The water quality of food processing water shall comply with the provisions of GB 5749. If there are special requirements for the quality of the food processing water, the corresponding regulations shall be complied with.

4.1.3

The piping systems of food processing water and other water that is not in contact

4.4.1

Hand-washing facilities shall be provided in the food handling area.

4.4.2

The hand-washing facilities shall be made of materials that are waterproof, not prone to the accumulation of dirt, and easy to be cleaned.

4.4.3

The taps used in special rooms and specialized operating areas shall be non- manual, and warm water should be provided.

4.4.4

Hand-washing supplies and hand-drying facilities shall be provided near the hand- washing facilities.

4.4.5

Obvious positions near the specialized hand-washing facilities for workers shall also be marked with concise and easy-to-understand hand-washing methods.

4.5.1

The toilet shall not be set in the food handling area, and its entrance and exit shall not directly connect with the food handling area, and should not directly face the dining area.

4.5.2

The toilet shall be provided with an independent exhaust device, and the exhaust outlet shall not directly face the food handling area or dining area. The structure, facilities, and internal materials should be easy to be cleaned. The toilet's doors and windows that connect directly with the outside shall meet the requirements of 3.3.4.

4.5.3

Hand-washing facilities that meet the requirements of 4.4.2 and 4.4.4 shall be set up near the toilet exit.

4.5.4

The sewage pipelines shall be installed separately from the drainage pipelines of the food handling areas and shall be provided with water seals to prevent the bad smell.

The sewage outlet shall be located outside of the catering service place.