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

GB/T 35999.4-2018

**Prerequisite programmes on food safety -- Part 4: Food
packaging manufacturing**

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Foreword

GB/T 35999 "Quality Preconditions for Food Quality Control" is divided into 6 parts.

--- Part 1. Food processing;

---Part 2. Catering;

--- Part 3. Farms;

--- Part 4. Production of food packaging;

--- Part 5. Storage and Transportation;

--- Part 6. Feed.

This part is part 4 of GB/T 35999.

This section was drafted in accordance with the rules given in GB/T 1.1-2009.

This section uses the translation method equivalent to the use of ISO /T S22002-4.2013
"Food Safety Prerequisite Program Part 4. Raw Food Packaging

Production.

This part is proposed and managed by the National Standardization Technical Committee
for Food Quality Control and Management (SAC/TC313).

This section was drafted by. China National Institute of Standardization, Huangshan Yongxin
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Introduction

GB/T 22000-2006 Food safety management system Requirements for various
organizations in the food chain (ISO 22000.2005, IDT) for the food chain

Various types of organizations in the regulations set specific requirements for food quality control. One of the requirements is. The organization should establish, implement and maintain the premises

Case to help control food safety hazards (see 7.2 Prerequisites in GB/T 22000-2006). This section in addition to describing GB/T 22000-

The relevant requirements of 7.2 in.2006 also include the communication requirements of 5.6 in GB/T 22000-2006.

This section aims to support management systems that comply with the requirements of GB/T 22000-2006 and specify specific requirements for these programs.

This section does not repeat the requirements in GB/T 22000-2006 and is intended to be used in conjunction with GB/T 22000-2006. For example, need to

To assess the effectiveness of the measures taken in this section to prevent contamination of food packaging.

This section 4.14 (food packaging information and customer communication) in conjunction with the relevant provisions of GB/T 22000-2006 (see Appendix

A) The requirement requires full understanding of the intended use of food packaging in order to facilitate the identification and adoption of reasonable food packaging design to address food safety

harm.

Food quality control prerequisite program

Part 4. Production of Food Packaging

1 Scope

This part of GB/T 35999 specifies the requirements for the establishment, implementation, and maintenance of prerequisite programs (PRPs) to help control the production of food packaging.

Food safety hazards.

This section applies to organizations of various sizes and complexity producing food packaging and/or intermediate products. This section does not apply to food

Other organizations or activities in the supply chain.

Note 1. For organizations producing self-contained food packaging (such as self-blown bottles, aseptic cartons/bags for forming, filling, sealing), it is up to the organization to determine whether this section applies.

Due to the diversity of the production organization of food packaging, some of the

requirements specified in this section may not apply to individual organizations. each

Each organization should conduct a food safety hazard analysis and document a record based on each requirement. If there are exceptions or alternative measures are implemented,

The food safety hazard analysis is required to prove its rationality.

This section is not a management system standard and is intended to be used in the production of food packaging production organization to implement the prerequisite program in order to comply with GB/T 22000-

Requirements specified in.2006.

This section is designed to be used in conjunction with GB/T 22000-2006.

Note 2. The definition of food in this section includes beverages.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article

Pieces. For undated references, the latest version (including all amendments) applies to this document.

GB/T 22000-2006 Requirements for Food Safety Management Systems in Food Chains (ISO 22000.2005, IDT)

3 Terms and definitions

The definitions of GB/T 22000-2006 and the following terms and definitions apply to this document.

3.1

Test report certificate of analysis; COA

A document for a particular test or analysis result for a certain amount of material or product may include a detection method.

Note. Rewrite ISO / T S22002-1.2009, definition 3.14, delete the scope/subject and change the definition.

3.2

Clean cleaning

Remove dirt, dirt, solvents, grease or lubricants, ink residues or other undesirable substances.

Note. Rewrite ISO /T S22002-1.2009, Definition 3.5, delete the scope and change the definition.

3.3

Contaminant

Any biological, chemical, foreign material, or other material not intentionally added to the product that could jeopardize food safety.

Note. Rewrite ISO /T S22002-1.2009, definition 3.2.