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**NATIONAL STANDARD OF THE
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Information classification and description for catering services

餐饮服务信息分类与描述

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Foreword

This document is in accordance with the provisions of GB/T 1:1-2020 "Guidelines for Standardization Work Part 1: Structure and Drafting Rules for Standardization Documents" drafting: Please note that some contents of this document may refer to patents: The issuing agency of this document assumes no responsibility for identifying patents: This document is proposed and managed by the National Information Classification and Coding Standardization Technical Committee (SAC/TC353): This document is drafted by: China National Institute of Standardization, China Jiliang University, Laoniangjiu Catering Co., Ltd., China Hotel Association, Beijing Sankuai Online Technology Co., Ltd., Zhongzheng International Certification (Shenzhen) Co., Ltd., Hangzhou Wopu IoT Technology Co., Ltd., Qingdao Kangzi Meal Beverage Management Co., Ltd., Hangzhou Hanzheng Standard Technical Service Co., Ltd., Beijing Engineering Consulting Co., Ltd., Zhangzhou Maruzi Food Co., Ltd., Leying (Fuzhou) Information Technology Co., Ltd., Dongguan Zengmi Smart Meal Management Co., Ltd., Guangdong Yingxiang Ecological Park Co., Ltd., Shaoxing Keyi Standard Technology Consulting Co., Ltd., China International Electronic Commerce Center, Chengdu Libang System Engineering Technology Co., Ltd., Fujian Institute of Engineering: The main drafters of this document: Wang Shuang, Mao Haijun, Chen Xiaorong, Cheng Yue, Kang Ping, Jin Yong, Liu Jin, Dai Zhengping, Yuan Yongyao, Liu Xin, Wei Xiren, Lin Yun, Li Zhanguo, Lin Jianmin, Wu Zhanyang, Chen Xiuyan, Huang Dizhen, Gu Dazheng, Ren Xiaotao, Wang Junya, Lin Zhiming: Classification and description of catering service information

1 Scope

GB/T 42551-2023 standardises how catering information is classified and described. Almost all of it now reaches consumers through platforms - a dish, its ingredients, its allergens, its portion, its price, the establishment's category and its service attributes - and

each platform has grown its own taxonomy. The consequence is that the same restaurant is described differently on each, that information cannot be exchanged between a caterer's own systems and the platforms carrying its menu, and that the things a consumer may genuinely need to know, allergens above all, are recorded in a form that is not reliably comparable. This document specifies the principles of catering service information classification and description, the classification itself, the description, and the methods by which the classification may be extended when something new has to be accommodated. It applies to catering service providers and to third-party platforms that supply catering service information to consumers. Filed under ICS 03.080.30 and CCS A24, it is aimed at restaurant groups, delivery and review platforms, and the food safety authorities who need consistent data to supervise a very large and fragmented sector.

This document specifies the principles of catering service information classification and description, information classification, information description, and information expansion methods: This document is applicable to catering service providers or third-party platforms providing catering service information to consumers, and catering service management information system. The development of reference this document:

2 Normative references

The contents of the following documents constitute the essential provisions of this document through normative references in the text: Among them, dated references For documents, only the version corresponding to the date is applicable to this document; for undated reference documents, the latest version (including all amendments) is applicable to this document:

GB/T 7027 Basic Principles and Methods of Information Classification and Coding

GB/T 7408-2005 Data elements and exchange formats Information exchange date and time representation

GB 32100 Unified Social Credit Code Coding Rules for Legal Persons and Other Organizations CFDA/T 0306 Rules for the compilation of food business license numbers

3 Terms and Definitions

The following terms and definitions apply to this document: 3:

1 Catering service catering service The service activities of providing food or food and consumer facilities to consumers through instant processing and production, commercial sales and service labor: [Source: GB 31654-2021, 2:1] 3:

2 According to the attributes or characteristics of the information content, the information is classified and classified according to certain principles and methods, and a certain classification body is established: system and sort order: [Source: GB/T 7027-2002, 4:1]

4 Principles of Information Classification and Description

1 Scientificity The most essential characteristics of catering services should be selected as the basis and basis for information classification and description: 4:

2 Systematic Systematize the characteristics of catering services in a certain order to form a scientific and reasonable information classification and description system: 4:

3 Consistency Harmonized with relevant standards: