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**Guideline to school meal preparation and delivery service
enterprise**

校园配餐服务企业管理指南

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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 of the contents of this document may involve patents. The issuing organization of this document does not assume the responsibility for identifying patents.

This document was proposed by the China General Chamber of Commerce.

This document is under the jurisdiction of the National Technical Committee for Standardization of Catering Services Industry (SAC/TC214).

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Introduction

This document proposes the following requirements for the establishment of campus catering service companies that provide meal preparation and delivery services for primary and secondary school and kindergarten students.

The basic contents of the project are described in detail, including the location, facilities and equipment management, and personnel management. The recipes and raw material management of campus catering service companies are clearly defined one by one.

food safety, food processing, food preparation and distribution, dining services, service quality management, emergency response measures, food safety and nutrition and health information exchange, and Preventing food waste and other key factors that need to be considered, by guiding campus catering service companies in production, processing and distribution, etc., to help them improve The school catering service level and enterprise management level should be improved to achieve the goal of further improving quality and preventing risks.

We strive to combine it with campus catering culture education, and use various means to promote school food safety management, student nutrition and health, and prevent catering Anti-waste propaganda and education will help students eat more safely, nutritionally and healthily.

Campus Catering Service Business Management Guide

1 Scope

This document establishes the basic principles for the management of campus catering service enterprises, and provides the management of recipes and raw materials, processing and production, meal preparation and delivery, Guidance on dining services, service quality management, emergency response measures, food safety and nutrition and health information exchange, and prevention of food waste.

This document applies to food service operators who provide student meal preparation and delivery services to students in primary and secondary schools and kindergartens.

This document does not apply to self-built canteens on campus, school canteen subcontractors or contractors.

2 Normative references

GB 14934

GB 31654

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 student meal schoolmeal

Breakfast, lunch, dinner or snacks delivered to school students.

Note. Usually includes hot food, fruits and pre-packaged food in barrels, boxes or cartons.

3.2 Operator

It mainly serves primary and secondary schools and kindergartens. It centrally processes and distributes student meals according to their ordering requirements but does not provide dining venues.

4 Basic Principles

4.1 The enterprise ensures compliance with GB 31654 and the "Food Safety Operation Specifications for Catering Services" and the "School Food Safety and Nutrition and Health Management Regulations" "Regulations on the Supervision and Management of Enterprises' Implementation of Food Safety Principal Responsibility" and "General Rules for the Review of Food Business Licenses" and other relevant regulations. Enterprises that provide ethnic food It is necessary to ensure that the relevant requirements of ethnic meals are met.

4.2 The main business type of the enterprise's food business license is "catering service operator (collective dining distribution unit)", and its food safety level is To the highest level in the region.

4.3 The quantity of food provided shall not exceed the maximum food supply capacity of the catering service operator.

4.4 It is advisable to purchase public liability insurance or food safety liability insurance according to production conditions.

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