

ICS 13.020
CCS Z 51

HJ

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

HJ 554-2010

**Specification for environmental protection of catering trade
(English Translation)**

Issued on: January 13, 2010

Implemented on: April 1, 2010

Issued by: Ministry of Ecology and Environment

Table of Contents

Foreword

1 Scope of application

2 Normative references

3 Terms and definitions

3.1 Catering industry catering trade

3.2 Catering industry unit catering unit

3.3 Cooking fume

3.4 Environmentally sensitive target environmental sensitive target

3.5 Protected building candidacy listing building

3.6 Food Centre catering centre

3.7 Shaft air shaft

4 Site selection and general layout

4.1 Site selection

4.2 General layout

5 General requirements

6 Fume purification and emission requirements

6.1 Fume purification

6.2 Soot emissions

7 Drainage and oil separation requirements

7.1 Drainage design

7.2 Oil separation facilities

8 Noise and vibration control requirements

9 Solid waste control requirements

Foreword

To implement the "Environmental Protection Law of the People's Republic of China", regulate the environmental protection design of the catering industry, prevent pollution in the catering industry, protect and improve this standard is formulated in the living environment, safeguarding human health, and promoting sustainable economic and social development.

This standard specifies the overall requirements for site selection and general layout of the catering industry, environmental protection design, soot purification and discharge,

drainage and Oil separation, noise and vibration control, solid waste control requirements, etc.

This standard is the first release.

Appendix A of this standard is an informative annex.

This standard was formulated by the Science and Technology Standards Department of the Ministry of Environmental Protection.

This standard is mainly drafted by. Shanghai Environmental Science Research Institute, Shanghai Architectural Design and Research Institute Co., Ltd., Shanghai Qianyuan Net King Ring Bao Equipment Co., Ltd., China Shipbuilding Design and Research Institute Co., Ltd., Shanghai Mechanical and Electrical Design and Research Institute Co., Ltd., China Construction (Beijing) International Design Consultants Limited.

This standard was approved by the Ministry of Environmental Protection on January 13, 2010.

This standard has been implemented since April 1, 2010.

This standard is explained by the Ministry of Environmental Protection.

Catering industry environmental protection technical specifications

1 Scope of application

This standard specifies the overall requirements for site selection and general layout of the catering industry, environmental protection design, soot purification and discharge, drainage and Oil separation, noise and vibration control, solid waste control requirements, etc.

This standard is applicable to pollution prevention and environmental protection of new, modified and expanded catering establishments in urban areas. Non-business canteen can refer to this standard is implemented.

2 Normative references

The contents of this standard refer to the following documents or their terms. For undated references, the valid version applies to this standard.

GB 10070 Urban Area Environmental Vibration Standard GB 18483 Cooking Industry Fume Emission Standard (Trial) GB 22337 Social living environment noise emission standards GB 50015 Building Water Supply and Drainage Design Code GB 50019 Heating, Ventilation and Air Conditioning Design Code GB/T 16157 Determination of particulate matter in fixed pollution source exhaust gas and sampling method of gaseous pollutants CJ/T 295 Catering Waste Oil Separator CJJ 27 Urban Environmental Sanitation Facilities Setting

Standard JGJ 64 Diet Building Design Code Notice on Strengthening Environmental Management of Food and Entertainment Service Enterprises (National Environmental Protection Administration, State Administration for Industry and Commerce, Environmental Supervision [1995] No. 100)

3 Terms and definitions

The following terms and definitions apply to this standard.

3.1 Catering industry catering trade

An industry that focuses on food and beverage processing and consumer services.

3.2 Catering industry unit catering unit

A unit engaged in the operation of the catering industry.

3.3 Cooking fume

Volatile oils, organic matter and their pyrolysis or cracking products during food cooking and processing.

3.4 Environmentally sensitive target environmental sensitive target

An object that is responsive to environmental changes. This standard refers to residential, medical and health, cultural education, scientific research, administrative office, etc.

Functional location.

3.5 Protected building candidacy listing building

It has a high historical, scientific and artistic value, and the urban planning believes that it should be protected according to the protection methods of cultural relics protection units.

Object.

3.6 Food Centre catering centre

Refers to the area where the catering establishment is concentrated.

3.7 Shaft air shaft

A civil construction shaft made of building materials for the installation of pipes for conveying air, oil fume, etc.

4.1 Site selection

4.1.1

The location of the catering establishment should meet the requirements of urban planning, environmental function, food hygiene and environmental protection, and at the same time the humanities environment is coordinated.

4.1.2

It is not advisable to set up catering establishments in new residential buildings; it is not advisable to set up new catering establishments that produce soot pollution in existing residential buildings.

4.1.3

The catering industry units should be set up in a centralized manner. The planned catering industry unit should be located in the commercial service area.

4.1.4

It is not advisable to set up a catering establishment that produces soot pollution in the main building of museums, libraries, archives, etc.

4.2 General layout

4.2.1

The layout of the catering industry unit should meet the requirements of building function, cooking and processing technology and sanitation and epidemic prevention, and organize various streamlines reasonably.

Reduce the impact of pollution.

4.2.2

The flow of people and logistics in the catering industry should be set separately. The entrances and exits of new catering establishments in commercial and residential buildings should be set independently.

4.2.3

The horizontal distance between the boundaries of the new catering industry unit that produces soot and the environmentally sensitive target boundary should not be less than 9 m.

4.2.4

The distance between the building and the protected building with the catering establishment shall be determined in accordance with the requirements of the approved environmental impact assessment document.