

ICS 03.100.01
CCS A 10

SB

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

SB/T 10426-2007

**Operating standards of catering enterprise
(English Translation)**

Issued on: July 24, 2007

Implemented on: December 1, 2007

Issued by: Ministry of Commerce of the People's Republic of China

Table of Contents

- Foreword
- 1 Scope
- 2 Normative references
- 3 Requirements
 - 3.1 Basic requirements
 - 3.2 Operating site

Foreword

In order to standardize and guide the business behavior of catering enterprises, strengthen the management of the catering industry, and promote the healthy and sustainable development of the catering industry, standard.

This standard is proposed and managed by the Ministry of Commerce of the People's Republic of China.

This standard was drafted. China Cuisine Association.

1 Scope

This standard stipulates the basic requirements for the operation of catering enterprises, operating sites, equipment and facilities, rules and regulations, health and safety and follow-up Rational requirements.

This standard applies to all types of catering enterprises, including restaurants,,, (including hotels,,, etc.

Operating restaurants), snack bars, fast food restaurants, beverage stores and group dining distribution companies.

2 Normative references

The terms in the following documents become the terms of this standard by reference to this standard. All dated references, followed by all Modifications (not including errata content) or revisions do not apply to this standard, however, parties to agreements based on this standard are encouraged to study is it possible to use the latest version of these files? For undated references, the latest edition applies to this standard.

GB 2760 Hygienic standard for food additives GB 5749 Sanitary Standard for Drinking

Water GB 8978 Integrated Wastewater Discharge Standard GB 10001.1 mark public information graphic symbol part 1 general symbol GB 14881 General hygiene regulations for food companies GB 14930.1 Hygienic standard for detergents for food tools and equipment GB 14930.2 Hygienic standard for detergents and disinfectants for food tools and equipment GB 14934 food (drinking) with disinfection standards GB 16153 restaurant (restaurant) hygiene standard GB 18483 Cooking Industry Fume Emission Standard (Trial) JGJ64 Diet Building Design Code the Ministry of Health of the People's Republic of China implemented the hygiene regulations for the catering industry and group meal delivery units on October 1, 2005.

3.1 Basic requirements

3.1.1

Catering enterprises shall handle business licenses in accordance with the relevant administrative regulations and operate legally.

3.1.2

Strictly abide by the relevant national laws and regulations on food, sanitation, epidemic prevention, environmental protection, economy, fire protection, safety, planning, etc.

3.1.3

Ensure that all facilities and equipment comply with relevant national regulations, purchase and use energy-saving and economical facilities and equipment, and reduce energy and materials.

Product consumption.

3.1.4

Raw materials with qualified certificates should be purchased and used to ensure that the quality of various raw materials, auxiliary materials and seasonings complies with the relevant provisions of national standards.

And requirements.

3.1.5

Have a sound production and operation organization structure and rules and regulations.

3.1.6

Meet the requirements for setting up the catering industry outlets in the region.

3.1.7

The enterprise shall provide pre-employment training and on-the-job training for employees, meet the corresponding technical requirements of positions, and abide by professional ethics.

3.1.8

The person in charge of the enterprise shall have the qualification of professional manager of the catering industry.

3.2 Operating site

3.2.1

The site construction complies with the provisions of JGJ64.

3.2.2

The structure of the house is solid and safe, the layout is reasonable, the ventilation is good, the light is sufficient, and the temperature is suitable.