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

SB/T 10531-2009

**Hot-pot enterprise criterion of management and service
(English Translation)**

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Foreword

Appendix A and Appendix B of this standard are informative annexes.

This standard was proposed by the Ministry of Commerce of the People's Republic of China. This standard is under the jurisdiction of the National Food Service Industry Standardization Technical Committee.

This standard was mainly drafted by China Hotel Association and Inner Mongolia Xiaowei Yang Restaurant Chain Co., Ltd.

1 Scope

This standard stipulates the terms and definitions of hot pot enterprises, the basic requirements for the operation and service of hot pot enterprises in the catering industry, and the operation and management.

Seeking, give the conditions and management principles that the hot pot demonstration enterprises need.

This standard applies to hot pot enterprises that operate catering.

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 16153 restaurant (restaurant) hygiene standard "Hygienic Standards for Catering Industry and Group Dining Delivery Units" promulgated by the Ministry of Health Regulations on the Administration of Food Claims in the Catering Industry "Regulations on the Administration of Commercial Franchise" State Council Order No. 485

3.1 Terms and definitions

The following terms and definitions apply to this standard.

3.1.1

A catering company that specializes in hot pots and provides consumers with dining places and consumer services.

3.2 Identification

Use the "Dedicated Mark" (see Appendix B) as the logo of the hot pot demonstration enterprise, hanging in a prominent position of the company.

4.1 Business requirements

4.1.1

The business service items of hot pot enterprises shall comply with the relevant laws and regulations of the state and local governments.

4.1.2

The relevant licenses shall be handled in accordance with the regulations and suspended in the store as required.

4.1.3

The enterprise shall clearly indicate the service items and make clear the price.

4.1.4

The enterprise shall formulate relevant management systems and operational process standards and strictly implement them.

4.2 Environmental requirements

4.2.1

There should be sewage discharge, smoke elimination, noise reduction, dust removal facilities and garbage storage equipment that meet the requirements of environmental

protection, with high installation and operation area and space.

A matching venting system.

4.2.2

Materials that meet environmental protection requirements should be used.

4.2.3

The discharge of pollutants from enterprises should meet relevant national and local standards.

4.3 Fire protection requirements

4.3.1

Business service personnel should have knowledge of fire safety. The store should be equipped with a fire safety administrator.