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SB

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

SB/T 10679-2012

**Good manufacturing practice of staple food processing and
distribution center
(English Translation)**

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Foreword

This standard is drafted in accordance with the rules given in GB/T 1.1-2009.

This standard is based on the "Ministry of Commerce Ministry of Commerce on the staple food processing and distribution center in 2008 to carry out the work of the pilot notice" of the relevant and "catering industry and collective dining distribution unit health norms" and other relevant information on the basis of combined with China's staple food processing and distribution business is Formulate.

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

The drafting unit of this standard. Ministry of Commerce of the Ministry of Development Industry Development, the Ministry of Commerce Circulation Industry Promotion Center, the food Hang Shun (Beijing) Quality Certification Center Co., Ltd., Taiyuan Liuwei vegetarian good food and catering Co., Ltd., Ningbo Hao taste up to nutrition catering Services Limited, Kunming Food Service Co., Ltd.

Division, Shandong Jindeli Group fast food chain limited liability company.

1 Scope

This standard stipulates the management responsibility of the staple processing and distribution center, resource management, distribution process control, product traceability and recall Claim.

This standard applies to staple food processing and distribution center.

2 Normative reference documents

The following documents are indispensable for the application of this document. For dated references, only the dated edition applies to this article Pieces. For undated references, the latest edition (including all modifications) applies to this document.

GB/T 191 packaging and storage icon GB 2715 Food Hygiene Standard Standard for the use of food additives for national standards for food safety GB 2760 GB/T 4456 Polyethylene blown film for packaging Hygienic standard for drinking water GB 6388 shipping packaging collection and delivery mark GB/T 6543 corrugated boxes General rules for food safety - Pre - packaged food labeling Hygienic standard for polyvinyl chloride molded articles for food packaging GB/T GB 9683 Hygienic Standard for Compound Food Packaging Bags Hygienic standard for polyethylene molded articles for food packaging GB 9687 Hygienic standard for polypropylene molded articles for food packaging GB 9688 Hygienic standard for polystyrene molded articles for food packaging GB 9689 Standard for Hygienic Standard for Food Packaging GB 14881 General Code of Hygienic Practice for Food Enterprises GB 16153 restaurant (restaurant) health standards Code of Practice for Catering Enterprises SB/T 10443 Breakfast Management Code Code for construction of staple processing and distribution center of SB/T 10559 "Code of Hygienic Practice for Catering and Collective Means" (Ministry of Health of the People's Republic of China, issued on June 27, 2005) "Food labeling management regulations" (General Administration of Quality Supervision, Inspection and Quarantine, published on October 22, 2009) "Food and beverage service food safety practices" (State Food and Drug Administration, August 22, 2011 release)

3 Terms and definitions

The following terms and definitions apply to this document.

Staplefood

Consumers living essential food, including all kinds of pasta, rice and all kinds of edible animal and vegetable raw materials as the main ingredient of edible products, half Finished product.

Note: rewrite SB/T 10559-2010, definition 3.2.