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

SB/T 10750-2012

**Technical specification for product quality testing laboratory of
the staple food processing and distributing center
(English Translation)**

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Foreword

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

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

This standard was drafted. Ministry of Commerce Circulation Industry Promotion Center, the Beijing Physical and Chemical Analysis Center, Beijing Purkinje General Instrument Co., Ltd.

1 Scope

This standard specifies requirements for the management and technical requirements staple food processing and distribution center product quality testing chamber.

This standard applies to staple food processing and distribution center product quality

testing room, other food companies can also refer to the use of the detection chamber.

2 Normative references

The following documents for the application of this document is essential. For cited documents with dates, only the dated edition applies to this document.

For undated references, the latest edition (including any amendments) applies to this document.

GB/T 19001-2008 Quality Management System (ISO 9001:2000, IDT) GB/T 22000-2006 requirements for food safety management systems in the food chain organization (ISO 22000:2005, IDT) GB/T 27025-2008 testing and calibration laboratories General requirements (ISO/IEC 17025:2005, IDT) GB/T 27306-2008 food safety management system requirements for the catering industry GB/T 13868-2009 Sensory analysis sensory analysis laboratory to establish general guidelines GB/T 27404-2008 laboratory quality control standard physical and chemical testing of food GB/T 27405-2008 laboratory microbiological testing of food quality control standards SB/T 10559-2010 staple food processing and distribution center construction specifications

3 Terms and Definitions

SB/T 10559-2010, GB/T 22000-2006, GB/T 27306-2008, GB/T 27025-2008, GB/T 27404-2008, GB/T 27405-2008 and as defined in the following terms and definitions apply to this document.

Staple food processing and distribution center product quality testing room Staple food processing and distribution center for raw materials and auxiliary materials, semi-finished products for sensory index detection, microbiology, physics and chemistry, and the impact of food quality and safety control for detecting key sectors.

4 Organizational Management

4.1

detection chamber is part of the staple food processing and distribution center, organization and management structure should be established, to clarify its position in the staple food processing and distribution center.

4.2

detection chamber shall establish, implement and maintain their detection range of activities to adapt to the management system, its system, plans, procedures and work instructions developed into a file.

4.3

detection chamber should establish a communication mechanism internally and with other departments to ensure the effective operation of management systems.

4.4

detection chamber staff including management and technical staff, shall have the powers and resources to clear job responsibilities and required (Human, material, financial and technical) to carry out their duties.