

ICS 03.080.01  
CCS X 08

**WB**

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

**WB/T 1054-2024**

---

**Specification for catering logistics service  
(English Translation)**

**Issued on: November 4, 2024**

**Implemented on: December 1, 2024**

---

**Issued by: National Development and Reform Commission of the  
People's Republic of China**

## Table of Contents

- Preface
- 1 Scope
- 2 Normative references
- 3 Terms and definitions
- 4 Basic Requirements
- 5 Service Guarantee
- 5.1 Management system

### Preface

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part 1: Structure and drafting rules for standardization documents" Drafting.

This document replaces WB/T 1054-2015 "Catering Cold Chain Logistics Service Specifications". Compared with WB/T 1054-2015, in addition to the structural adjustment in addition to editorial changes, the main technical changes are as follows.

-- The terms and definitions of "cold chain", "refrigerated food" and "frozen food" have been deleted (see 3.1, 3.2 and 3.3 of the 2015 edition), and "original the term and definition of "material" (see 3.1);

--The content of basic requirements has been changed (see 4.1~4.5, 4.1.1, 4.1.2, 4.1.3, 4.2.1, 4.3.1 of the 2015 edition);

--Added specific requirements for management systems and operating specifications (see 5.1.1, 5.1.2), and changed the requirements for emergency plans (see 5.1.3, 2015 4.1.5 of the new version), added the requirements for the evaluation and revision of management systems, etc. (see 5.1.4), and changed the requirements for personnel training and health (See 5.2, 4.1.4 of the 2015 edition), the requirements for storage places and means of transport have been changed (see 5.3.1, 5.3.2, 4.2.2, 4.2.3), changed the description and requirements of refrigerated vehicles and insulated vehicles equipped with automatic temperature and humidity measuring devices (see 5.3.3, 2015 edition) 4.2.4), adding requirements for green, environmentally friendly and efficient facilities and equipment (see 5.3.5);

--Added vehicle selection and route planning, compartment precooling, multi-temperature vehicle transportation, vehicle safety, temperature monitoring during transportation and

over-temperature handling the requirements for temperature records after transport have been deleted (see 8.1.5 of the 2015 edition);

--Added warehouse inspection (see 7.1), food raw material storage and prevention of cross contamination (see 7.2), humidity control (see 7.3), cold storage temperature Monitoring and recording time intervals (see 7.4), warehouse exit requirements (see 7.5), warehouse entry and exit times (see 7.6), inventory and reminder requirements (see 7.8), changed the content of sorting operations (see 7.7, Chapter 7 of the 2015 edition); deleted the reference requirements for packaging, temperature and humidity (see 2015 version 6.2);

--Added requirements for loading and unloading environment (see 8.1), deleted the requirements for the entire loading and unloading process time and food temperature (see 2015 edition 8.1.3);

--Changed the title of the "Packaging" chapter (see Chapter 9, Chapter 5 of the 2015 edition), and added requirements for circulation processing operations and operating environments (see 9.1, 9.2), added the content of green and environmentally friendly packaging materials (see 9.3), added the content of non-disposable packaging (see 9.4), changed the packaging labeling content was revised (see 9.5, 5.5 of the 2015 edition), and the requirements for packaging size and carrier were deleted (see 5.4);

--Added distribution requirements (see Chapter 10);

--Added requirements for food handover management (see 11.1), and changed the food handover environment, handover quantity, handover temperature inspection, and handover form.

The requirements for quality certification (see 11.2, 11.3, 11.4, 11.5, 10.1, 10.2, 10.3.2 of the 2015 edition) have been deleted.

2015 version 10.3.3);

-- Changed the title of information services (see Chapter 12, 4.3 of the 2015 edition), and added requirements for information interaction and information services (see 12.1, 12.2);

--Added requirements for service evaluation and improvement (see Chapter 13).

## 1 Scope

This document specifies the basic requirements of catering logistics services, service guarantees, transportation, storage, loading and unloading, circulation processing, distribution, handover, information Information services as well as requirements for evaluation and improvement.

This document applies to activities that provide food raw material logistics services to the catering industry.

## 2 Normative references

The contents of the following documents constitute the essential clauses of this document through normative references in this document.

For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies to this document.

document.

GB/T 24616-2019 Logistics packaging, labeling, transportation and storage of refrigerated and frozen foods GB/T 28843 Food cold chain logistics traceability management requirements GB 31605-2020 National Food Safety Standard Hygiene Specification for Food Cold Chain Logistics GB 31621 National Food Safety Standard Hygiene Specification for Food Operation Process GB 31654 National Food Safety Standard General Hygiene Specification for Catering Services GB/T 36088 Cold chain logistics information management requirements GB/T 40956 Food cold chain logistics handover specification WB/T 1060 Technical Specification for Function Selection of Refrigerated Food Trucks for Road Transport

## 3 Terms and definitions

The following terms and definitions apply to this document.

Raw material

All edible or drinkable substances used in the processing and preparation of food.

## 4 Basic Requirements

### 4.1

The applicant should possess the relevant qualifications required to engage in catering logistics services.

### 4.2

A management system, operating specifications and emergency response plan for catering logistics services should be established.

### 4.3

It should have an organizational structure and personnel that match its services.

### 4.4

Logistics facilities and equipment that meet the requirements of catering logistics services should be provided.

#### **4.5**

An information system that matches its services should be configured.

### **5.1 Management system**

#### **5.1.1**

The management system should include personnel, facility and equipment maintenance, cleaning and sanitation, service quality and performance evaluation and other related contents.