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Hygiene Regulations for the Catering Industry (Draft for Comments)

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Report Highlights:

On January 27, 2012, China notified the WTO of National Food Safety Standard of the P.R.C.: General Hygienic Regulation for Catering Services as SPS/N/CHN/521. This standard specifies the basic requirements of hygiene and management on the location and environment, processing establishments, tableware and equipments, health management, raw materials and processing operation etc. This standard applies to food service providers, including restaurants, fast food, snack, canteens and so on. The date for submission of final comments to China is March 27, 2012. The proposed date of entry into force is to be determined. This report is an INFORMAL translation of this document. Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn

General Information:
BEGIN TRANSLATION

National Standards for Food Safety
Hygiene Regulations for the Catering Industry

1. Scope

The Regulations herein has specified the basic hygiene request and administration rules of the catering industry in such aspects as site selection, surroundings, processing and business site, catering tools and equipment, health management, raw materials and manufacturing operation.

The Standards shall be applied to the suppliers of catering services, including eatery, noshery, snack bar, beverage store, canteen and etc.

2. Terms and Definitions

2.1. Catering Industry

Refers to the operating service industry including such the service activities as providing food, consumption site and facilities for consumers through the instant processing, commercial sale and service-type labour, including eatery, noshery, snack bar, beverage store, canteen and etc.

2.2. Supplier of Catering Services

Refers to the unit and individual providing catering services in the catering industry

2.3. Eatery (including restaurant, boite and public house)

Refers to the units with meals and dishes (including Chinese food, western-style food, Japanese-style food and South Korean-style food) as the main operation items, including spicy bampa and barbecue restaurant

2.4. Noshery

Refers to the units with concentrated processing, on-site manufacturing or individual serving and quickly providing eating services as the main processing supply form

2.5. Snack Bar

Refers to the suppliers with desserts and snacks as the main operation items (excluding dish varieties)

2.6. Beverage Store

Refers to the suppliers with liquors, coffee, tea water or other drinks as the main business

2.7. Canteen

Refers to the suppliers for the repast of the inside staff and workers and students in such sites (places) as institutions, schools (including kindergartens), enterprises and public institutions and construction sites

2.8. Foodstuff

Refers to the finished products and raw materials for eating or drinking of people as well as those of both food and medicine according to the tradition, but excluding the ones for the purpose of treatment

2.9. Raw Materials

Refer to any edible or drinkable matter and materials for food through processing

2.10. Semi-finished Products

Refer to the food or raw materials to be further processed after the preliminary or partly processing

2.11. Finished Products

Refer to the processed and directly edible food or that for sale

2.12. Cool Dishes (including cold dishes, cold meat dishes and pot-stewed dishes)

Refer to the edible dishes generally without being heated through the simple process and being dished up after the treatment of cooking, pickling or washing and cutting

2.13. Uncooked Marine Products

Refer to the edible aquatic products including fish, shell-fish and siphonopods in the sea without being heated

2.14. Decorative Cakes

Refer to the food with the cake embryo with grain, sugar, edible oil and eggs as main raw materials through baking and its surface decorated with cream

2.15. On-site Squeezed Beverage

Refer to the beverage of non-prepackaged fruit and vegetable juice and minor cereals with fresh fruits, vegetables and minor cereals including cereals and beans as the main raw materials for direct drink by consumers through the on-site manufacturing with the method of squeezing and others, excluding that prepared with thick juice,

concentrated juice and fruit and vegetable powder

2.16. Buffet

Refers to catering food placed in the repast place after being processed to diners for choice themselves

2.17. Processing and Operating Site

Refers to the site directly or indirectly related to the food manufacturing and supply, including food processing zone, non-food processing zone and repast site

2.18. Food Processing Zone

Refers to the areas rough processing, cutting and preparing, and cooking of food, meal-preparing site, special room, food storehouse, eating and cleaning, disinfecting and cleanness-keeping place for eating and drinking tools, divided into cleaning operation area, sub-cleaning operation area and the general operational area

2.19. Cleaning Operation Area

Refers to the operation site to prevent food from being contaminated with a high requirement for cleanness, including special room and the meal-preparing place

2.20. Special Room

Refers to the specially operational room for processing or storing the directly edible food, including the cool dish room and dish-decorating room

2.21. Meal-preparing Site

Refer to the site specially for the clearing up, sub-packaging, distribution and temporary storage of finished products

2.22. Sub-cleaning Operational Area

Refers to the operational site with the cleaning request inferior to the cleaning operational area, including the cooking place and the cleanness-keeping place for eating and drinking tools

2.23. Cooking Place

Refers to the operational place for rough processing, cutting and preparing of raw materials or frying, simmering, cooking, braking, roasting and steaming and other heat processing of semi-finished food products

2.24. Cleanness-keeping Place for Eating and Drinking Tools

Refer to the place for the storage and cleanness keeping of the eating and drinking tools and the tools and containers for directly edible food after being cleaned and disinfected

2.25. The General Operational Area

Refers to the place processing food and catering tools, including the rough processing place, the cutting and preparing place, the cleaning and disinfecting place of catering tools and the food storehouse

2.26. Rough Processing Place

Refers to the operational place for such processing and treatment as pricking and choosing, clearing up, thawing, washing and rejecting the non-edible part of raw materials of food

2.27. Cutting and Preparing Place

Refers to the operational place to conduct such processing and treatment as cleaning, cutting, weighing and matching and preparing of the after-roughly processed food into semi-finished food products

2.28. Cleaning and Disinfecting Place of Catering Tools

Refers to the operational place to clean and disinfect the catering tools as well as the tools and containers for directly edible food

2.29. Food Storehouse

Refers to the place specially for the storage of food or raw materials for food

2.30. Non-food Processing Area

Refers to the non-directly processing food area including the office, the place for changing dresses, hallway, the lounge hall, stage, toilet and non-food storehouse

2.31. Repast Site

Refers to the place for repast of consumers, excluding such the supporting repast places as the toilet, hallway, lounge hall and stage specially for diners

2.32. Core Temperature

Refers to the temperature in the center of the massive food, the liquid-state food in the container or raw materials for food

2.33. Cold Preservation

Refers to the course of putting food or raw materials in the relatively low temperature of above freezing point for storage, with the cold preservation temperature ranging from 0°C to 10°C

2.34. Freezing

Refers to the course of putting food or raw materials in the temperature of below freezing point to keep the freezing state, with the freezing temperature ranging from - 20°C to - 1°C

2.35. Cleaning

Refers to the operational course of utilizing clear water to clear away the impurities in raw materials as well as the dirt on the surface of catering tools, equipment and facilities

2.36. Disinfecting

Refers to the operational course of using physical or chemical methods to destroy or get rid of pathogenic microorganism

2.37. Cross Contamination

Refers to the course of transferring the biological and chemical pollutants to food via food, food processor, food processing environment, tool, container, equipment and facilities

2.38. Employee

Refers to the person engaging in such work as procurement, storage and processing of food, cleaning and disinfecting of catering tools, dish serving and food safety management in the suppliers of the catering service

3. Site Selection and Surroundings

3.1. The site should be selected in not the easily polluted area but the dry area that can have access to water supply and drainage and electricity.

3.2. The site should be more than 25m away from such pollution sources as manure pit, cesspit, exposed wasteyard (station) and pit toilet and beyond the reach of dust, poisonous gas, radioactive substance and other diffusive pollution sources.

4. Processing Business Place

4.1. Layout and Functional Room

4.1.1. The food processing area should be set indoors, reasonably arranged according to the procedures of raw materials entry, processing of raw materials, processing of semi-finished food products and supply of finished food products and can prevent cross contamination of cooked food in the storage and operation. The food processing procedures should be subject to the raw-in and cooked-out one-way flow direction. The passage and entrance for raw materials, passage and exit of finished food products and recycling passage and entry of the used catering tools should be separately set; if not, raw materials, finished food products and the used catering tools should be separately delivered in different time intervals, or the finished food products to be delivered should be pollution-freely covered.

4.1.2. The special place of rough processing (the place for semi-finished food products may not be set up), cooking (the place only for hot pot or barbecue may not be set up) and cleaning and disinfecting of catering tools should be set up in the food processing area where the place for the storage, cutting and preparing and meal-preparing (not necessary for beverage store) of raw materials and/or semi-finished food products should be also set up. For on-site squeezed drinks, fruit plate or processing uncooked marine products, the corresponding special operational places should be separately set up. For the preparing and decoration operation of cool dishes, the corresponding special rooms should be set up respectively. For the collectively meal-preparing canteens and noshery, meal-preparing room should be set up; and the noshery and canteen without meal-preparing room shall meet the requirements of 4.2.3.3.

4.1.3. The area of the food processing area should be suitable for the area of the repast place and the maximum number of diners.

4.1.4. In the rough processing place should be separately the cleaning sinks and operational platforms for meat, aquatic products and vegetable food, with the number or volume of sinks and the number of the operational platforms suitable for the amount of processed food, and on the sinks, different places (functional rooms) and areas are set the obvious distinguishing identifiers.

4.1.5. If the cooking place uses solid fuels for food processing, the cooking stove should adopt the outside-ash-scooping-type partition wall cooking to avoid dust contaminating food; if the kerosene cooking stove is applied, the kerosene container should be placed outside the cooking place to avoid kerosene or incompletely burnt substance contaminating food.

4.1.6. The cleaning sink should be set up specially for the cleaning tools of mops and others, whose location should not contaminate food and the food processing. The mops and other cleaning tools should be separately stored away from the food processing area, and the independent storage room for cleaning tools should be set up in the eatery and canteen with the processing business area of more than 500m².

4.1.7. In the processing business place, captive breeding or slaughtering live poultry is not allowed. If a place to conduct the captive breeding or slaughtering live poultry outside is set up, it should be more than 25m away from the

processing business place.

4.2. Interior Architectural Structure

The architectural structure should be sturdy and durable, apt to maintenance and cleanness-keeping and prevent hazardous animals from intruding and resting in.

4.2.1. Roof and Ceiling

4.2.1.1. The ceiling design of the food processing area should be apt to cleaning and can prevent injurious insects from hiding and dust from accumulating, avoid stocking of mould or the coming off of building materials.

4.2.1.2. The ceiling selection of the food processing area should be coated or decorated with the light-color, non-toxic, non-smell, non-water absorption, smooth, corrosion and high temperature-resisting materials without dust easily accumulated on, and there should be a certain radian at the joint of the ceiling and beam or wall (with the radius of curvature of more than 3cm); the ceiling where there is much water vapour should have the proper gradient to reduce the dropping of condensation water in structure. The roof of the cleaning operational area, sub-cleaning operational area and the exposure place for its semi-finished food products and finished food products should be added the even suspended ceiling easy to clean if having the uneven structure or having pipes to run across.

4.2.1.3. The ceiling of the cooking place should be 2.5m high from the ground, and those with the height less than 2.5m should adopt the mechanical exhaust system to effectively exhaust vapour, oil smoke and smog.

4.2.2. Ground and Drainage

4.2.2.1. The ground of the food processing area should be paved with the non-toxic, waterproof, corrosion-resisting and skid-proof materials free from extraneous odour and without dust easily accumulating on, level and have no crack.

4.2.2.2. The ground of the place that shall be frequently washed and hygroscopic for the reasons of rough processing, cutting and preparing, cooking and cleaning and disinfecting of catering tools should be apt to cleaning and skid-proof and have a certain drainage slope (no less than 1.5%) and the good drainage system. The drainage ditch should have gradient, be unobstructed and easy to clean, in which there should not be other pipelines, and the joint on its side and bottom should have a certain radian (with the radius of curvature of no less than 3cm) and the demountable cover plate. The drainage should run from the high cleaning operation area to the low cleaning operational area and be designed to prevent the countercurrent of sewage.

4.2.2.3. No open trench shall be established in the cleaning operational area and the ground leakage should prevent waste from flowing in and foul smell from escaping.

4.2.2.4. Waste water should be drained to the waste water treatment system or treated by other proper ways.

4.2.3. Walls and Doors and Windows

4.2.3.1. The walls of the food processing area should be applied to the non-toxic, waterproof, smooth and light-color materials free from extraneous odour and without dust easily accumulating on.

The wall and pillar corner (between wall and wall, wall and pillar and ground, and wall and pillar and ceiling) should have a certain radian (with the radius of curvature of more than 3m) to prevent dust from accumulating and be convenient to clean.

4.2.3.2. The place that shall be frequently washed and hygroscopic for the reasons of rough processing, cutting and preparing, cooking and cleaning and disinfecting of catering tools should have more than 1.5m wainscot made of the smooth, non-water-sucking, light-color and durable materials easy to clean, and the wainscots of all kinds of special rooms should be paved until the wall crown.

4.2.3.3. The doors in the place for rough processing, cutting and preparing, cooking, and cleaning and disinfecting of catering tools as well as all kinds of special rooms should adopt the strong materials easy to clean and not sucking water.

4.2.3.4. The doors and windows of the food processing area should be installed tight, and for the doors interlinked with the outside and the openable windows should be equipped with the fly-preventing and rustless net easy to unload and wash or the air curtain, and the doors interlinked with the outside and the doors of all kinds of special rooms should be self-closed. The indoor windowsill should incline down above 45 degree or adopt no-windowsill structure.

4.2.3.5. The windows of the repast place of the catering service suppliers supplying meals in the form of buffet or the noshery and canteen without meal-preparing special rooms should be closed or equipped with the fly- and dust-proof facilities, so should the doors.

4.3. Health Facility

4.3.1. Water Facilities

Water supply should guarantee the demand for processing, with the water quality in line with the GB5749 Sanitary Standards for Drinking Water. The visible part of the pipeline system of non-drinking water not involved with food (such as cooling water, sewage or waste water) and the one for the water for the food processing should be distinguished with different colors, and they shall be delivered with completely separate pipelines and no countercurrent or mutual connection is allowed.

4.3.2. Hand-washing Disinfection Facilities

Enough hand-washing facilities should be established in the food processing area, near which there should be the identifications of hand-washing disinfection method, and the facilities should be located at the area convenient for employees; enough special hand-washing facilities for diners should be set up in the repast site. Near the hand-washing disinfection sinks should be the corresponding cleaning, disinfecting and hand-drying articles or equipment. The drainage for the hand-washing facilities should be equipped with the device of preventing countercurrent, the intrusion of hazardous animals and foul smell. The material quality of the hand-washing sink should adopt the waterproof materials and the structure easy to clean.

The tap should adopt the pedaled, elbow or automatically-controlled faucets and other non-manual or automatic-closed switches and offer hot water.

4.3.3. Ventilation and Exhaust

4.3.3.1. The food processing area should be well ventilated, with moist and foul air timely exhausted. And the air should flow from the high cleaning area to the low cleaning area to prevent food, catering tools and processing equipment and facilities from being polluted.

4.3.3.2. The cooking place should adopt mechanical exhaust. The exhaust device with mechanical exhaust and sooting-filtrating should be additionally set up above the equipment emitting sooting, with the filter convenient to clean and replace.

4.3.3.3. Above the equipment giving out large amount of vapour should be additionally set up the mechanical exhaust device, and the space should be divided into small rooms to prevent moisture condensation and discharge the condensation water.

4.3.3.4. The air outlet should be equipped with the corrosion-resisting mesh enclosure easy to clean, in line with the requirements of 4.3.10 and that can prevent harmful animals from intruding.

4.3.4. Lighting and Illumination

4.3.4.1. The processing business place should have sufficient natural lighting or artificial lighting, and the working surface of the food processing area should not below 220lux and that of other places 110lux. The light source should not change the natural color of the observed food.

4.3.4.2. The illumination facility above the exposed food should adopt the protective cover to prevent glass fragments from contaminating food when fracturing. And the freezing storehouse should adopt the anti-explosion lamp.

4.3.5. Cleaning, Disinfecting and Cleanness-keeping of Catering Tools

4.3.5.1. The size and quantity of cleaning, disinfecting and cleanness-keeping equipment and facilities should meet the demand. The catering tools should use the heating-power method to conduct disinfection, except otherwise those that fail to go through disinfection with the above-mentioned method for the reasons of material quality and size.

4.3.5.2. The equipment and utensils for cleaning and disinfecting should be placed in the special place to be kept properly.

4.3.5.3. The cleaning and disinfecting sinks for catering tools should be specially used, and separate from the cleaning sinks for the raw materials for food and cleaning tools and the tools and containers for non-directly edible food. The sinks should be made of waterproof materials of stainless steel or ceramics not easy for sediment incrustation and easy to clean. At least 3 special sinks should be set up for chemical disinfection. All sorts of sinks should be indicated the usages with the obvious identifications.

4.3.5.4. For the place adopting the automatic cleaning and disinfecting equipment, the equipment should have the device of temperature display and automatic cleaning and sanitizing compounds feeding device.

4.3.5.5. The applied detergent and disinfectant should be in line with related food safety standards and requirements of the GB14930.1 Hygienic Standards for the Detergent for Food Tools and Equipment and the GB14930.2 Hygienic Standards for the Detergent and Disinfectant for Food Tools and Equipment.

4.3.5.6. The detergent and disinfectant should be kept in the special facility.

4.3.5.7. The cleanness-keeping facility specially for the storage of catering tools after disinfection should be set up, with obvious identification and the structure airtight and easy to clean.

4.3.5.8. For the place using the collectively-disinfected catering tools, the certificate and ticket-claiming and inspection system should be established to claim for the business license of catering tool collectively-disinfecting unit and the disinfection qualification certification for catering tools and inspect and check whether the package and identification of catering tools are complete.

4.3.5.9. No catering tools without being cleaned shall be allowed.

4.3.6. Place and Facilities and Equipment

4.3.6.1. The cleaning and disinfecting system of catering service processing business place and facilities and equipment should be set up, and pertinent personnel at the posts should conduct cleaning according to requirements. The equipment and tools for food processing should be clean after being used, and those for directly edible food should be also disinfected. The facilities and tools applied to chemical disinfection should be completely cleaned after disinfection. Attention should be paid to prevention of contaminating food and food-contact surface while cleaning and disinfecting.

4.3.6.2. The maintenance system should be set up for the catering service processing business place and facilities and equipment to regularly maintain the facilities and equipment of food processing, storage and display and clean and check the facilities of heat preservation, cold preservation and freezing according to provisions so as to get them in a good state.

4.3.6.3. No articles irrelevant to food processing shall be stored in the food processing area, and all the facilities and equipment shall not be irrelevant to the usage of food processing. The cleaned and disinfected facilities and tools should be stored at the fixed position in the cleanness-keeping facilities to avoid another contamination.

4.3.7. Toilet

4.3.7.1. The toilet shall not be set up in the food processing area.

4.3.7.2. The toilet should adopt the washout-type one, with the ground, walls and toilet groove applied to the waterproof materials easy to clean and not easy for sediment incrustation.

4.3.7.3. The hand-washing facilities in the toilet should be in line with the provisions of 4.3.2 and set up near the exit.

4.3.7.4. The toilet should be equipped with the effective exhaust device, and proper illumination, and the doors and windows interlinked with the outside should be equipped with the stainless fly-preventing screen ones easy to tear down and clean. The exterior door should be automatically closed.

4.3.7.5. The blow-off line of the toilet and the drainage pipeline of the food processing area should be separately paved with the effective stink-resisting water seal.

4.3.8. Dress-changed Place

4.3.8.1. The dress-changed place and the processing business place should be in the same building.

4.3.8.2. The dress-changed place should have enough space and dress-changed facilities and proper illumination facilities, and hand-washing facilities in line with the provisions should be set up at the door.

4.3.9. Warehousing

4.3.9.1. The warehouses for food and non-food (except the articles of food containers, packaging materials and tools that won't cause food contamination) should be separately constructed.

4.3.9.2. The food storehouse should be separately set up according to the storage conditions and the freezing (cold preservation) warehouse should be established when necessary.

4.3.9.3. Different kinds of food and articles stored in the same warehouse should be separately in different areas, which should have obvious identifications.

4.3.9.4. The warehouse should be made of the non-toxic and strong materials, easy to maintain cleanness and equipped with the device preventing animals from intruding.

4.3.9.5. The warehouse should be equipped with the sufficient storage racks, whose structure and locations should make the stored food and articles more than 10cm from walls and the ground to facilitate the ventilation and goods carrying.

4.3.9.6. The warehouses except the freezing (cold preservation) ones should have the good ventilation, moisture- and rat-proof facilities.

4.3.9.7. The freezing (cold preservation) warehouses should be equipped with the thermometers correctly indicating the temperature inside.

4.3.10. Dust, Rat and Insect Pest Prevention

4.3.10.1. The doors and windows of the processing business place should be equipped with the dust, rat and insect pest prevention facilities.

4.3.10.2. The processing business place shall be equipped with fly-killing facility when necessary. If the fly-killing lamp is used, it should be hung about 2m high from the ground and keep a certain distance from the food processing operation.

4.3.10.3. The exit of the drainage ditch and the exhaust port should be equipped with the metal bars or mesh enclosure with the hole diameter of mesh of less than 6mm to prevent rats from intruding.

4.3.10.4. The regular deinsectization and insect pest-killing work should be done to prevent harmful insects from breeding. But the work should not be done when the food processing operation is being conducted, and if so, all kinds

of food should be applied to the protection measures.

4.3.10.5. If harmful animals are found in the processing business place, investigation should be conducted to completely eradicate them, but while doing this, food, food surface and packaging materials should not be contaminated.

4.3.11. Temporary Storage of Waste

4.3.11.1. The place in the food processing area that may produce waste or rubbish should be equipped with the waste containers, which should be distinguished from the processing containers with obvious identifications.

4.3.11.2. The waste container should have the cover and be made of the strong and waterproof materials to prevent the contamination of food, food surface, water source and the ground, harmful animals from intruding and foul smell or sewage from overflowing, and be smooth inside to facilitate cleaning. The waste container in the special room should be non-manual.

4.3.11.3. The waste should be timely cleared away, and the container should be timely cleaned and even disinfected if necessary after waste inside is cleared away.

4.3.11.4. In the proper place outside the processing business place, the temporary collective storage facilities with the structure airtight for waste should be constructed, and waste should be treated according to related provisions.

4.4. Special Room

4.4.1. The special room is one independent compartment, which should be equipped with special tools, containers, cleaning and disinfecting, and air disinfecting facilities, with the temperature inside of no higher than 25°C and the independent air-conditioning facility. The entrance of the special rooms of the eatery, noshery and canteen with the processing business area of more than 150m² should be equipped with the pass-type preadmission room with the hand-washing, disinfecting and dress-changed facilities. For other catering service suppliers without preadmission room, the hand-washing, disinfecting and dress-changed facilities should be set up at the entrance. The hand-washing and disinfecting facilities should be in line with the provisions of 4.3.2.

4.4.2. If UV-lamp is applied to air sterilization, UV-lamp (with the wavelength of 200-275nm) should be applied to the one with the power of no less than 1.5W/m³ and equipped with diffuser, with the intensity of more than 70μW/cm². UV-lamps in the special room should be distributed evenly and hung below 2m from the ground.

4.4.3. The cool dish and dish-decorating rooms should be equipped with special cold preservation facilities.

4.4.4. There should be a door in the special room, and the window should be the closed-type one if any in it (except for the purpose of conveying foods). The window for conveying food in the special room should be opened and closed, with the size subject to the container for the conveyed food.

4.4.5. The area of special room should match the area of the repast place and the number of dinners.

5. Catering Tools and Equipment

5.1. General Requirements

The equipment, tools, containers and packaging materials involved with food used by the catering service suppliers should be in line with the food safety standards and other laws and regulations.

5.2. Material Quality

5.2.1. All the equipment and tools applied in the food processing area and that may contact food should be made of the non-toxic and corrosion-resisting materials free from foul smell, difficult to be moldy and in line with the hygienic standards. The structure of the equipment and tools that don't contact food should be also apt to cleanness-keeping.

5.2.2. The food surface shall not be applied to the wooden materials in principle (except technological requirements). If wooden materials are necessary, it should be guaranteed that they won't contaminate food.

5.3. Design

5.3.1. The equipment, tools and containers involved with food should be easy to clean and disinfect and convenient to inspect to avoid the possible contamination for lubrication oil, metal scraps, sewage or others.

5.3.2. The contact surface of equipment, tools and containers and food should be smooth and have no hollows or cracks, and no closed angles are in the internal corner to avoid the accumulation of food fragments and dirt.

5.3.3. The arrangement of equipment should be easy to operate, clean, maintain and reduce cross-contamination.

5.3.4. The tools and containers for raw materials, semi-finished food products and finished food products should be separate from each other with obvious distinguishing identifications; and the tools and containers for cutting and preparing, aquatic products and vegetable food in the processing of raw materials should be separate from each other with obvious distinguishing identifications.

6. Sanitary Control

6.1. Sanitary Control System

The system of guaranteeing catering service food safety management should be set up to implement the system of post responsibility.

The food safety management system mainly includes: the system of health management and training management of employees, the system of cleaning, disinfecting and maintenance of the processing business place, facilities and equipment, the system of certificate and ticket claim of food, food additive and products related to food procurement, stock inspection and standing book record, the system of the operational procedures for key links and treatment management of waste from meals and kitchen, the system of food safety accident prevention, emergency plan and accident report and the system of complaint acceptance and treatment.

6.2. Environmental Sanitary Management

6.2.1. Processing Operation

The environment in the place (including the ground, drainage ditch, wall, ceiling and door and window) should be kept clean and in good condition. The tables, chairs and platforms in the repast place should stay clean.

6.2.2. The discarded edible oil in the food processing course should be collectively stored in the container with the obvious identification and treated according to the provisions.

6.2.3. The sewage and exhaust emission should be in line with the state environmental protection requirements and emission standards.

6.2.4. The management system of kitchen waste treatment shall be established to classify kitchen waste which should be timely cleared away after each time's meal, and thereafter, the container should be timely cleaned and even disinfected when necessary. The unit or individual permitted by related departments or recorded shall be responsible for the collection, transportation and treatment of kitchen waste. The contract should be signed with the treatment unit or individual and claim the copies of the business qualification certification. The standing book on the kitchen waste treatment should be established to in detail record the kinds, quantity, flow direction and usage of kitchen waste and regularly report to the supervision department.

6.2.5. The insecticide, raticide and other poisonous and harmful substances should be stored in the fixed place (or closet) and locked with the obvious warning marks and kept by the specially-assigned person. Deinsectization with insecticide should be conducted by the specially-assigned person according to the method of application as stipulated. The procurement and application of all kinds of poisonous and harmful substances should be recorded in detail, including the user, use intention, use scope, use amount, time of use and purchase and density preparation, and thereafter, re-check should be done, and the above-mentioned substances should be stored and kept according to

provisions.

6.3. Sample Reserving

6.3.1. For the school canteen (including the canteen of kindergarten), the canteen at the construction site of more than 100 workers, catering services for major events and one-time dinner party of more than 100 people, the finished products of food should be reserved sample each meal.

6.3.2. The sample-reserved food should be put in the special airtight containers and the special cold preservation facility respectively according to varieties to store for more than 48 hours in the condition of cold preservation, with the amount of each variety of reserved sample meeting the demand for inspection to no less than 100g, and the name, amount, time and personnel of the sample-reserved sample and the examination and verification personnel.

6.4. Personnel Health Management and Sanitary Requirements

6.4.1. Personnel Health Management

6.4.1.1. The system of personnel health management should be established and implemented.

6.4.1.2. The employees (including newcomers and temporary personnel) shall not be allowed to enter the service until they gain the medical certificate.

6.4.1.3. The employees shall go through the health examination once a year and conduct the temporary health examination when necessary.

6.4.1.4. The personnel with the diseases as stated in Article 23 of the Enforcement Regulations for Food Safety Law shall not engage in the work involved with the directly edible food.

6.4.1.5. The catering service suppliers should be subject to the daily morning-examination system. The personnel with the diseases of fever, diarrhea, skin wound or infection, pharynx inflammation and others that affect food safety should immediately leave the post until the reason has been clarified and the disease affecting food safety has been cured.

6.4.2. Personal Hygienic Requirements

6.4.2.1. The good personal hygiene should be kept, and employees should wear the clean working clothing without hair exposed, and shall not wear long finger nails, paint nail polish and wear jewelry while operating. The operating personnel in the special room should wear masks according to the standards.

6.4.2.2. The hands should be washed clean before operating, kept clean in the operating course and timely washed after being polluted.

6.4.2.3. The operating personnel engaging in directly edible food should wash and disinfect the hands in the following situations: before processing food; after having access to the toilet; after touching the green food; after touching the contaminated tools and equipment; after coughing, sneezing or blowing the nose; after treating animals or waste; after touching ears, nose, hair, face, mouth or other parts of the body; and after any activity that may pollute hands.

6.4.2.4. The operating personnel in the special room should get changed with special working clothing and wear mask before entering the room with hands strictly cleaned and disinfected before operation and disinfected in the course of operation at the proper time, and shall not engage in the work irrelevant to the operations in the special room in working clothing only for the special room.

6.4.2.5. The personnel articles shall not be brought into the food processing area.

6.4.2.6. No smoking, eating and drinking or behaviours that may contaminate food shall be conducted in the food processing area.

6.4.2.7. The non-processing operating personnel entering the food processing area should be in line with the hygienic requirements for on-site operating personnel.

6.4.3. Work Clothing

6.4.3.1. The work clothing (including clothes, round cap and mask) should be made of white or light-color cloth and the work clothes in the special room should be distinguished in color or style.

6.4.3.2. The work clothing should be regularly changed to keep clean, and the work clothing of the employees touching the directly edible food should be changed every day.

6.4.3.3. The work clothing to be washed should be far away from the food processing area.

6.4.3.4. Each employee shall have no fewer than 2 suits of work clothing.

7. Requirements for Raw Materials

7.1. General Requirements

7.1.1. The catering service supplier should work out and implement the requirements of procurement and control of raw materials to guarantee the raw materials to be in line with the food safety standards.

7.1.2. The catering service supplier should implement the procurement examination and certificate and ticket claiming system of food, food additive and products concerning food.

7.1.3. In the procurement of raw materials, related licenses, inspection (quarantine) qualification certification, invoice and procurement list and other procurement vouchers shall be claimed and kept so as to trace the source.

7.1.4. The catering service supply enterprise should also establish and implement the bookkeeping system of food, food additive and products concerning food to record the name, specification, quantity, batch number, quality

guarantee period of products, name of supplier and contact information, stock date and others faithfully.

7.2. Procurement and Acceptance of Raw Materials

7.2.1. The purchased food, food additive and products concerning food should be in line with relevant requirements of the state food safety standards and provisions, and such food prohibited to be produced and operated in Article 28 of the Food Safety Law and the edible agricultural products that shall not be sold as stipulated in Article 33 of the Agricultural Products Quality Safety Law shall not be purchased.

7.2.2. The certificate and ticket claiming, stock inspection and procurement recording in the procurement of food, food additive and products concerning food should be in conformity with the laws, regulations and provisions.

7.2.3. Acceptance shall be done before the food is put in storage and record shall be made when food is delivered from the warehouse.

7.3. Transportation and Storage of Raw Materials

7.3.1. Transportation

The transportation tools for food raw materials should be kept clean to prevent food from being contaminated in the transportation. The cold-chain transportation should be conducted in the procurement of the food that shall be cold preserved or frozen.

7.3.2. Storage

7.3.2.1. The storage place and equipment should be kept clean and free from mouldspots, rat tracks, flies and cockroaches, and no poisonous and harmful articles and private articles for daily use shall not be stored.

7.3.2.2. Food should be classified and arranged in different racks, and the use of food should be in the first-in first-out principle and the food that has gone bad or been out of date shall be timely cleared away and destroyed.

7.3.2.3. The cold preservation and cabinet freezer (warehouse) should have obvious distinguishing marks. In the course of cold preservation and freezing storage, raw materials, semi-finished food products and finished food products should be strictly separate from each other, and the vegetable food, animal food and aquatic products shall be classified and arranged without food piled up or squeezed. The temperature for cold preservation and freezing should be in line with the corresponding requirements for temperature scope. The cold preservation and cabinet freezer (warehouse) should be regularly defrosted, cleaned and maintained with the thermometer verified regularly .

8. Processing Operational Requirements

8.1. Requirements for Rough Processing and Pre-treatment of Cutting and Preparing.

8.1.1. The operational personnel should carefully inspect the food to be processed before processing, and the food found to have the sign of going bad or other unusual sense organ characters shall not be processed and operated

8.1.2. The raw materials of food should be washed before being used, and the raw materials of animal food, vegetable food and aquatic products should be washed in different sinks, and the shells of poultry eggs should be washed and even disinfected when necessary before being applied.

8.1.3. For the perishable food, the storage time should be shortened in the normal temperature as much as possible, and it should be timely used or cold preserved or frozen for storage.

8.1.4. The cut and prepared semi-finished food products should avoid being contaminated and be separate from raw materials, classified and arranged according to property.

8.1.5. The cut and prepared food should be used at the prescribed time according to the processing operation procedures.

8.1.6. The container with food shall not be directly put on the ground to prevent food from being contaminated.

8.2. The Cooking Requirements for Hot Processing

8.2.1. The operational personnel should carefully inspect the food to be processed before cooking, and the food found to have the sign of going bad or other unusual characters of sense organs shall not be cooked and processed.

8.2.2. The recycled food (including raw materials) shall not be cooked once again for another supply.

8.2.3. For the food that shall be cooked and boiled out, the core temperature in the food processing should be no lower than 70°C.

8.2.4. The processed finished food products should be stored separate from semi-finished food products and raw materials, and the container with the food to be processed or finished food products shall not be directly put on the ground to prevent food from being contaminated.

8.2.5. The cooked food products that shall be cold preserved should be cooled and cold preserved as soon as possible, and the cooling course should be conducted in the cleaning operation area, with the processing time recorded.

8.2.6. The surrounding edge and dish floret for dishes should be guaranteed clean and fresh without rancidness, and shall not be recycled for reuse.

8.3. Cool Dishes Preparation Requirements

8.3.1. The operational personnel should carefully inspect the food to be processed before operation, and the food found

to have gone bad or been other unusual characters of sense organs shall not be processed.

8.3.2. The specially-assigned personnel should be responsible for processing in the special room, and non-operational personnel shall not be allowed to trespass in. The operational personnel in the special rooms should meet the requirements of 6.4.2.4.

8.3.3. The air and operational platform should be sterilized in the special room before each meal (or each time). If the UV-lamp is applied to sterilization, it should be on for more than 30 minutes without operational personnel and with records made.

8.3.4. The special equipment, tools and containers should be applied in the special room, sterilized before use and cleaned and kept clean after use.

8.3.5. The food raw materials for cool dish preparation shall not be brought into the cool dish room if not washed clean.

8.3.6. The prepared cool dishes should be eaten up in the meal as much as possible. The ones left and that shall be used should be stored in the special refrigerator for cold preservation or freezing, and those that shall be heated up before eating should be in line with the requirements of 8.2.3.

8.4. Decoration Operation Requirements

8.4.1. The operation in the special room should be in line with the requirements of 8.3.2-8.3.4.

8.4.2. The cake embryo should be cold preserved in the special refrigerator.

8.4.3. The decorative starch and fresh fruits that have been cleaned and disinfected should be processed and used on that day.

8.4.4. The storage temperature for the whipping cream decorative cakes should be $3\pm 2^{\circ}\text{C}$, and that for the egg white decorative cakes, cream decorative cakes and margarine decorative cakes shall not be more than 20°C .

8.5. Meal-preparing and Meal-supplying Requirements

8.5.1. The operation in the meal-preparing special room should be in line with the requirements of 8.3.2-8.3.4.

8.5.2. The food to be supplied should be carefully examined before supply, and the food found to have gone bad or been other unusual characters of sense organs shall not be supplied.

8.5.3. The food should not be contaminated while conducting operation.

8.5.4. The utensils for the assignment of dishes and settling design should be sterilized before being applied.

8.5.5. The raw materials for the decoration of dishes should be washed clean and sterilized before being applied, and shall not be repeatedly used.

8.5.6. The food that shall be stored for a long time after being cooked until being eaten should be stored in the

temperature of above 60°C or below 10°C.

8.6. Processing Requirements for Uncooked Marine Products

8.6.1. The uncooked marine products to be processed should be in line with the requirements for food safety.

8.6.2. The food to be processed should be carefully checked before processing, and the food found to have gone bad or been unusual characters of other sense organs shall not be processed.

8.6.3. The personnel engaging the uncooked marine products processing should wash and disinfect the hands before conducting operation and wear the mask according to the standards in the operation.

8.6.4. The tools and containers for the uncooked marine products processing should be specially used with the obvious identifications, sterilized and cleaned before and after being applied, and stored in the special cleanness-keeping facility.

8.6.5. The edible part of uncooked marine products should not be contaminated while conduct the processing operation.

8.6.6. The processed uncooked marine products should be cold preserved in the airtight container, or stored in the edible ice and separate from each other with the preservation film. The interval after being processed until being eaten shall not be more than one hour.

8.7. The Preparation Requirements for On-site Squeezing Drink and Fruit Plate

8.7.1. The personnel engaging in on-site squeezing drink and fruit plate should wash and disinfect the hands before conducting operation, and wear the mask according to the standards in the operation.

8.7.2. The equipment, tools and containers for the preparation of on-site squeezing drink and fruit plate should be specially used, and sterilized and washed clean before and after being used, and stored in the special cleanness-keeping facility.

8.7.3. The vegetables, fruits and cereals and beans for on-site squeezing drink and fruit plate should be fresh, and those failing to be washed clean shall not be used.

8.7.4. The water for the preparation of on-site squeezing drink, edible ice and other food should go through the treatment of the water purifying equipment in line with related provisions or the cooled drinking water after being boiled.

8.7.5. The on-site squeezing drink shall not be mixed with other substances, artificial substances or non-edible substances.

8.7.6. The on-site squeezing drink and water plate should be used up on the mean and shall not be recycled.

8.8. Dessert Making Requirements

8.8.1. All kinds of food raw materials should be carefully examined before processing. Those found to have gone bad or been unusual characters of other sense organs shall not be processed.

8.8.2. The food raw materials that shall go through the hot processing should be in line with the requirements of 8.2.3 herein.

8.8.3. The unspent dessert stuffing and semi-finished dessert products should be cold preserved or frozen and used within the prescribed storage period.

8.8.4. The cream raw materials should be cold preserved. The desserts with milk and eggs with high content of water should be stored in the temperature of above 60°C or below 10°C.

8.9. Barbecue Processing Requirements

8.9.1. The food to be processed should be carefully examined before processing, and the food found to have gone bad or been unusual characters of other sense organs shall not be processed.

8.9.2. The raw materials and semi-finished products should be placed respectively, and the finished products should be stored in the special place to avoid being contaminated.

8.9.3. Food should not be directly touched with flame while conducting barbecue.

8.10. Food Reheating Requirements

8.10.1. The cooked food with the storage temperature of below 60°C or above 10°C and the storage time of more than 2 hours and that shall be used once again should be heated fully, and confirmed that it has not gone bad.

8.10.2. The frozen food shall not be eaten until it is thawed and heated completely.

8.10.3. The food heating should be in line with the requirements of 8.2.3; and the food not in line with the heating standards shall not be eaten.

8.11. Requirements for Cleaning, Disinfecting and Cleanness-keeping of Catering Tools

8.11.1. The catering tools should be timely cleaned, stored at the fixed position and kept clean after being used. The sterilized catering tools should be stored in the special cleanness-keeping facility with the obvious identification. The cleanness-keeping facility for catering tools should be regularly cleaned and kept clean.

8.11.2. The catering tools directly touching the edible food should be cleaned and sterilized according to the provisions.

8.11.3. The disinfecting equipment and facility should be regularly checked to see whether they are in good condition. If the chemical disinfection is applied, the timing measurement on the effective disinfection density should be made.

8.11.4. The catering tools should be in line with the provisions of the GB14934 Hygienic Standards for Catering Tools after being disinfected.

8.11.5. The disposable catering tools shall not be recycled.

8.11.6. The disinfected catering tools and those that have not been disinfected should be separate from each other and no other articles shall be allowed to be put in the cleanness-keeping facility.

8.11.7. The utensil for spices should be regularly cleaned and disinfected.

8.12. Food Additive Requirements

8.12.1. Food Additive should be purchased, kept, asked for application and registered by specially-assigned persons respectively and stored in the special cabinet.

8.12.2. The storage of food additive should be conducted in the fixed place (or cabinet), marked with "food additive", and the container for food additive should have the name of food additive.

8.12.3. The application of food additive should be in line with related provisions of the state with the accurate measuring instrument to measure and detailed record.

9. Inspection

The eatery and school canteen with the usable floor area of the processing operation place 500m² or above are encouraged to be equipped with the corresponding inspection equipment and personnel.

10. Training

10.1. the food safety education and training plan and training files should be worked out for employees, and persons in charge departments and employees should be organized to participate in all kinds of pre-post and on-the-job trainings.

10.2. Food safety education and training aimed at each processing operation post should be conducted respectively, including laws, regulations, standards, the knowledge of food safety and processing operation specifications for the posts.

10.3. The newcomers and temporary workers should take part in the food safety training and gain the qualification.

10.4. The employees on the job should take part in training according to the training plan and requirements.

10.5. The catering service food safety management personnel should accept no fewer than 40-hour centralized training of catering service food safety annually.

11. Management Organization and Personnel

11.1. Management Organization and Personnel of Food Safety

11.1.1. The legal representative person, person in charge or proprietor of catering service supplier is the first responsible person of the unit in food safety to take responsible for food safety of the unit.

11.1.2. The eatery, and school canteen (including the one of kindergarten) with the usage floor area of 500m² or above in the processing operation place, and the canteens of the enterprises and public institutions with the diners of more than 500 and the headquarters of the catering chain enterprises should set up the food safety management organization and be equipped with special food safety management personnel; and other catering service suppliers should be manned with special or part-time food safety management personnel to be fully responsible for food safety.

11.2. Duties

11.2.1. All the management systems of food safety should be established and improved to specify the food safety responsibility and supervise and inspect the implementation.

11.2.2. The food safety knowledge training plan for employees should be worked out and organized to be implemented.

11.2.3. Employees shall be organized to conduct physical examination and daily morning health examination, and the personnel with the disease affecting food safety shall be shifted to the post not affecting food safety by law.

11.2.4. The food safety inspection program shall be worked out to specify the inspection items and assessment criteria and take the inspection records.

11.2.5. The prevention and emergency plan for food safety accidents shall be formulated to regularly inspect the implementation of all the food safety prevention measures to timely eradicate the potential food safety accidents.

11.2.6. The management files of food safety inspection and the health and training of employees shall be worked out.

11.2.7. Other management work of laws, regulations and standards related to food safety shall be undertaken and guaranteed.

12. Record Management

12.1. The records should be taken in such aspects as the personnel health management, training management, certificate and ticket claiming in the procurement and acceptance of raw materials, key items in the processing operation course, food safety inspection, food sample preserving, complaint and settlement and measures for the existing problems.

12.2. All the records should be signed by the operational staff and inspectors.

12.3. The persons in charge of the posts should urge related personnel to take records according to requirements and inspect relevant contents of the records daily. Food safety management personnel should frequently inspect pertinent

records, and immediately urge relevant personnel to make corrections if any unusual situation arises.

12.4. Pertinent records should be kept at least 2 years.

12.5. The catering service suppliers are encouraged to adopt the electronic computer information system and means to conduct the management of files and records.

12.6. The catering service suppliers are encouraged to display the main raw materials, food additive and cooking methods for self-made food in the conspicuous place of the restaurant or menus.

END Translation.