



GB 14881-2025

National Food Safety Standard General Hygienic Regulation for Food Production

食品安全国家标准 食品生产通用卫生规范

National Health Commission of the People's
Republic of China
State Administration for Market Regulation

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National Standard of the People's Republic of China

GB 14881-2025

In Replacement of GB 14881-2013

National Food Safety Standard

General Hygienic Regulation for Food Production

食品安全国家标准

食品生产通用卫生规范

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Foreword

This standard replaces GB 14881-2013 *National Food Safety Standard General Hygienic Regulation for Food Production*.

Compared with the superseded standard, the main changes are as follows:

- Revised the terms and definitions;
- Revised the requirements for site selection and factory premises environment;
- Revised the requirements for factory buildings and workshops;
- Revised the requirements for facilities and equipment;
- Revised the requirements for hygiene management;
- Revised the requirements for food raw materials, food additives and food-related products;
- Revised the food safety control requirements during the production process;
- Revised the inspection requirements;
- Revised the requirements for food storage and transportation;
- Revised the requirements for product recall and traceability management;
- Revised the training requirements;
- Deleted the chapter “Management Systems and Personnel”, and incorporated the relevant requirements into the relevant chapters;
- Revised the requirements for record and document management;
- Revised the appendix “Guidelines for Microbiological Monitoring Procedures in the Food Production Process”;
- Added the appendix “HACCP Principles and Application Guidelines”.