

General Hygiene Practice for Food Production

1 Scope

This standard specifies basic requirements and management rules for locations, facilities and personnel of material purchasing, processing, packaging, storage and transportation in the process of food production.

This standard is applicable to production of various kinds of food; if it's necessary to develop a special hygienic practice for a certain kind of food production, this standard shall be taken as a basis.

2 Terms and Definitions

2.1 Contamination

Process of biological, chemical and physical contamination factors transferred in the process of food production

2.2 Insect pest

Adverse effect caused by creatures such as insect, bird or rodent including fly, cockroach, sparrow and rat

2.3 Food processing personnel

Operating personnel directly contacting packaged or unpackaged food, food equipment and instrument and food contact surface

2.4 Contact surface

Contactable surface of equipment, tools and instruments or human body

2.5 Separation

Articles, facilities and areas are separated by leaving a certain space between one another instead of arranging physical blockage.

2.6 Partition

Articles, facilities and areas are separated by arranging physical blockage such as wall, hygienic barrier, shade or independent room.

2.7 Food processing location

Building and site for food processing and other buildings, sites and surrounding environment managed in the same way

2.8 Monitoring

Observation or determination carried out according to the preset way and parameter to evaluate whether the controlling unit is under the controlled state

2.9 Work clothes

8.2.2 Microbial monitoring of food processing

8.2.2.1 The key control link is determined according to the product characteristics to carry out microbial monitoring; where necessary, the microbial monitoring procedure of food processing shall be established, including microbial monitoring of production environment and process product.

8.2.2.2 The microbial monitoring procedure of food processing shall include: microbial monitoring indexes, sampling points, monitoring frequency, sampling and inspection method, evaluation principles and rectification measures. The specific items may be developed by reference to the requirements of Appendix A in combination with production process and product characteristics.

8.2.2.3 The microbial monitoring shall include pathogenic bacteria monitoring and indicator bacteria monitoring, and the microbial monitoring result of food processing shall be able to reflect the control level of microbial contamination during food processing.

8.3 Control of chemical contamination

8.3.1 The management system to avoid chemical contamination shall be established. The possible contamination source and contamination way shall be analyzed and the proper control plan and control procedure shall be developed.

8.3.2 Use system of food additives and processing aids for food industry shall be established and the food additives shall be used according to the requirements of GB 2760.

8.3.3 Any non-edible chemical substances except food additives and other substances which may do harm to human health shall not be added during food processing.

8.3.4 On the production equipment, if the movable components which may directly or indirectly contact foods need lubrication, the edible oil or other oils meeting requirements of food safety shall be adopted.

8.3.5 The use system of chemicals such as detergents and disinfectants is established. Except for the cleaning and disinfection requirements and process demands, the chemicals which may contaminate foods shall not be used and stored in the production site.

8.3.6 All food additives, detergents and disinfectants shall be preserved in proper container and shall be stored with obvious mark and in classes. They shall be accurately measured and recorded when using.

8.3.7 Hazardous substances resulting from food production shall be monitored and effective measures shall be encouraged and taken to reduce risk.

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