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**Architectural and Technical Code for Cleanroom in  
Food Industry**  
**食品工业洁净用房建筑技术规范**

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**General Administration of Quality Supervision, Inspection and  
Issued by Quarantine of the People's Republic of China**

**Ministry of Housing and Urban-Rural Development of P.R.C**

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## **1 General Provisions**

- 1.0.1** This Code is compiled to enhance the pollution control class, meet food production safety and hygiene requirements and reasonably apply the air cleaning technology.
- 1.0.2** This Code is applicable for design, construction, project inspection and acceptance of cleanroom in newly constructed, reconstructed and expended plants for food processing and production.
- 1.0.3** Besides conforming to regulations in this Code, the clean room building in food industry shall conform to regulations in relevant current national standards.

## **2 Terms**

### **2.0.1 Food**

Finished products or raw materials for human consumption and articles that are both foods and drugs according to tradition, but do not include articles for medical purpose.

### **2.0.2 Food industry**

Products or semi-finished products manufactured, extracted and processed with agricultural, fishery, poultry, forestry or chemical products or semi-finished products as the raw materials, which have continuous and organized economic activity industrial system.

### **2.0.3 Cleanroom**

Rooms in which the air aerosol concentration is under control, which are also called cleanrooms. Particulates induced, produced and detained in the rooms can be reduced through the construction and use of cleanroom. Other relevant room parameters such as temperature, humidity, pressure and others are controlled according to requirements.

### **2.0.4 Good hygiene practice (GHP)**

Due to food harmful process control system, the production environment conforms to food hygienic conditions are build through harm analysis, pollution control key point control of whole food production process.

### **2.0.5 Critical control area**

There is one zone in the cleanroom in food processing process, and the improper control of this zone might cause harm, for example pollution of finished products.

### **2.0.6 Background area**

Zone around the key control zone in one cleanroom

### **2.0.7 Food contact surfaces**

Those surfaces in contact with foods and surfaces where sewage usually be spattered on foods or those surfaces in contact with foods in processing process including surfaces of tools and equipments in contact with foods.

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