



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

中华人民共和国国家标准

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 supersedes GB14881-1994 *General Hygienic Regulation for Food Enterprises*.

This standard, in comparison with GB 14881-1994, has the main changes as follows:

- Modified the name of the standard;
- Modified the structure of the standard;
- Added terms and definitions;
- Highlighted food safety control requirement of raw material, processing, product storage and transportation, etc. in the whole food production process, and formulated the main measures to control biological, chemical and physical pollution;
- Modified related content of the production equipment, and proposed the requirements on layout, material and design of production equipment from the perspective of preventing biological, chemical, physical pollution;
- Added the requirements related to purchase, acceptance, transportation and storage of raw materials;
- Added the specific requirements for product tracing and recall;
- Added the management requirements of records and documents.
- Added Annex A “The Guide for Microbial Monitoring Program in Food Production Environment”.

National Food Safety Standard

General Hygienic Regulation for Food Production

1 Scope

This standard stipulates the basic requirements and management rules of the place, facilities and personnel of purchase, processing, packing, storage and transportation, etc. of raw materials in food production process.

This standard applies to all kinds of food production. If it does require formulating a special hygiene specification for some food, it shall be subject to this standard.

2 Terms and Definitions

2.1

Pollute

During the afferent process of biological, chemical and physical pollution factor occurred in food production.

2.2

Insect damage

Adverse effect caused by insects, birds, rodents and others creatures (including flies, cockroaches, sparrows, mice and others).

2.3

Food processing personnel

Operating personnel who directly contact with foods with or without packs, food equipments and utensils or foods contacting surfaces

2.4

Contact surface

The surfaces that can be contacted with equipments, workers' apparatus, human bodies, etc..

2.5

Isolation

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