



The National Standards of the People's Republic of China

GB 20799-2016

National Food Safety Standards

Hygiene Specifications for Meat and Meat Product Management

Issued on Dec 23, 2016

Implemented on Dec 23, 2017

Released by the

National Health and Family Planning of the People's Republic of China
State Food and Drug Administration

Preface

This standard replaces GB/T 20799-2014, “Transportation Conditions of Fresh and Frozen Meat”, GB/T 21735-2008, “Logistics Specifications of Meat and Meat Products” and SB/T 10395-2005, “Technical Specifications of Sanitary Operations for the Circulation of Livestock and Poultry Products”.

In comparison with GB/T 20799-2014, GB/T 21735-2008 and SB/T 10395-2005, the main changes of this standard are as follows:

----- the name of this standard has been changed to “National Food Safety Standards Hygiene Specifications for Meat and Meat Product Management”;

----- the terms and definitions have been changed.

National Food Safety Standards

Hygiene Specifications for Meat and Meat Products Management

1. Scope

This standard defines the food safety requirements in the operating processes, such as procurement, transportation, inspection and acceptance, storage, sales, etc. of the meat and meat products.

This standard is applicable to the operating activities of the meat and meat products. The meat in this standard include fresh meat, chilled meat, frozen meat, edible by-products, etc.

This standard is not applicable to the operating activities of the meat and meat products pertaining to online food transactions, catering of food and beverages, producing and selling the products on site.

2. Terms and Definitions

2.1 Fresh meat

The meat after the livestock and poultry are slaughtered and going through the natural chilling process, but do not include those meat that are chilled with artificial refrigeration.

2.2 Chilled meat (Chilled fresh meat)

The meat after the livestock and poultry are slaughtered and going through the chilling treatment with the environmental temperature maintained at 0°C to 4°C during the operating process.

2.3 Frozen meat

The meat that have passed through the freezing process with their core temperature not higher than -15°C.

2.4 Edible by-products

The edible by-products, such as internal organs, fats, blood, bones, skins, heads, hoofs (or claws), tails, etc., after the livestock and poultry are slaughtered and processed.

2.5 Meat products

The raw or cooked meat products that use the livestock and poultry meat or their edible by-products, etc. as the main raw materials, adding or not adding supplementary ingredients, produced by the related production processes, such as salting, brining, sauce, steaming, boiling, smoking, grilling, baking, drying, frying, shaping, fermenting, brewing, etc.

3. Procurement

3.1 It shall comply with the related provisions of Chapter 2 in GB 31621-2014.

3.2 While procuring fresh meat, chilled meat, frozen meat and edible by-products, it shall check and inspect eligible, qualified documents, such as "Conformance Certificate for Animal Epidemic Preventive Conditions", etc.

3.3 The fresh meat, chilled meat, frozen meat and edible by-products shall have conformance certification for animal epidemic inspection as well as the animal epidemic inspection logo.

3.4 It shall not procure the livestock and poultry meat originating from the death of illnesses, poisoning, or any unknown causes of death and their processed products. Additionally, it shall not procure meat that have not abided by the regulation to carry out quarantine and inspection, or have not conformed to the quarantine and inspection, or meat products that have yet to be inspected or failed in the inspection process.

4. Transportation

4.1 It shall comply with the related provisions of Chapter 3 in GB 31621-2014.

4.2 Prior to the loading of the fresh meat and fresh edible by-products for transportation, they shall be chilled to room temperature. At room temperature, the transportation time shall not surpass 2 hours.

- 4.3 Prior to the loading of the chilled meat and chilled edible by-products for transportation, it shall lower the core temperature of the products to 0°C to 4°C. The temperature within the container during the transportation process shall be maintained at 0°C to 4°C. The recording of temperature shall be carried out as well.
- 4.4 Prior to the loading of the frozen meat and frozen edible by-products for transportation, it shall lower the core temperature of the products to -15°C and below. The temperature within the container during the transportation process shall be maintained at -15°C and below. The recording of temperature shall be carried out as well.
- 4.5 The meat products that require chilled transportation shall comply with the related provisions of 4.3. The meat products that require refrigerated transportation shall comply with the related provisions of 4.4.
- 4.6 Under the condition of chilled or refrigerated transportation, the transportation tools shall be equipped with temperature monitoring devices and the recording of temperature shall be carried out as well.
- 4.7 The internal walls of the transportation tools shall be complete, smooth, safe, free from poison, anti-absorption, resistant to corrosion, and easy to clean up.
- 4.8 The transportation tools shall be equipped with the necessary placement and dust-proof facilities. While transporting fresh meat slices, it shall have hanging facilities. For those using the hanging method for transportation, the products shall be maintained at appropriate distances from each other. The products shall not be in contact with the bottom section of the transportation tools.
- 4.9 The fresh meat, chilled meat, frozen meat and edible by-products shall not be transported in the same vehicle with live livestock and poultry.
- 4.10 The heads, hoofs (or claws), internal organs, etc. shall be loaded and transported with impermeable containers. The stomach, intestine and heart, liver, lung, kidney that have yet to be packed in tight seals shall not be placed in the same container.
- 4.11 The fresh meat, chilled meat, frozen meat and edible by-products shall carry out appropriate isolation measures.
- 4.12 It shall not use the transportation tools, that are transporting live livestock and poultry, to transport the meat and meat products.
- 4.13 The meat loaded and unloaded shall be strictly prohibited with the stamping by foot and falling of the products to the floor.

5. Inspection and Acceptance

- 5.1 It shall comply with the related provisions of Chapter 4 in GB 31621-2014.
- 5.2 While inspecting and accepting the fresh meat, chilled meat, frozen meat and edible by-products, it shall check and inspect the conformance certification for animal quarantine, animal quarantine logo, etc. Moreover, it shall also initiate the checking of the core temperature for the chilled meat and frozen meat.
- 5.3 While inspecting and accepting the meat and meat products, it shall check and inspect the hygiene conditions and maintenance situation of the transportation tools for the meat and meat products. For the meat and meat products that have temperature requirements, it shall check and inspect the temperature records of the transportation tools.

6. Storage

- 6.1 It shall comply with the related provisions of Chapter 5 in GB 31621-2014.
- 6.2 The facilities and equipment that store the chilled meat, chilled edible by-products and chilled meat products shall be maintained at 0°C to 4°C. The recording of temperature shall be carried out as well.
- 6.3 The facilities and equipment that store the frozen meat, frozen edible by-products and frozen meat products shall be maintained at -18°C and below. The recording of temperature shall be carried out as well.
- 6.4 It shall not store the products that may cause smell contamination in the same warehouse.
- 6.5 The storage time for the meat and meat products shall be implemented according to the related regulation.

7. Sales

- 7.1 It shall comply with the related provisions of Chapter 6 in GB 31621-2014.
- 7.2 The fresh meat, chilled meat, frozen meat and edible by-products shall be sold in separate areas or separate cabinets with the meat products.

- 7.3 The chilled meat, chilled edible by-products and the meat products that require chilling for sales shall be sold within the refrigerated display cabinets at a temperature of 0°C to 4°C. The frozen meat, frozen edible by-products and the meat products that require freezing for sales shall be sold within the refrigerated display cabinets at a temperature of -15°C and below. The recording of temperature shall be carried out as well.
- 7.4 The products to be sold shall be checked and verified against their expiry dates and hygiene conditions so that it can immediately discover any issues. In the event of an occurrence of a strange smell, rancid taste, an abnormal color and luster, mucus, mildew and any other abnormality, they shall be stopped from selling.
- 7.5 While selling directly imported products that have yet to be tightly sealed in packaging, it shall put on the mask and disposable gloves that meet the relevant standards.
- 7.6 While selling the meat and meat products that have yet to be tightly sealed in packaging, it shall be equipped with the necessary hygienic preventive measures, such as the use of disposable gloves, etc., to prevent the products from contamination during the purchasing process.

8. Product Traceability and Recall

It shall comply with the related provisions of Chapter 7 in GB 31621-2014.

9. Hygiene Management

9.1 It shall comply with the related provisions of Chapter 8 in GB 31621-2014.

9.2 The personnel involved in the transportation, storage and sales process shall abide by the principle of separating the raw products with the cooked products during their working period.

9.3 For the knives, containers, operating tables, chopping boards, etc. used in the storage and sales process, it shall use hot water that are 82°C and above or detergents and disinfectants that meet the relevant standards to carry out cleaning and sanitization.

9.4 The transportation tools shall be kept clean and hygienic. They shall be completely cleaned and disinfected before and after use.

10. Training

It shall comply with the related provisions of Chapter 9 in GB 31621-2014.

11. Management System and Personnel

It shall comply with the related provisions of Chapter 10 in GB 31621-2014.

12. Recording and Documentation Management

It shall comply with the related provisions of Chapter 11 in GB 31621-2014.
