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China Announces Revised Standards on Pastry and Bread

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Report Highlights:

On September 4, 2015, China notified the WTO of the National Food Safety Standard on Pastry and Bread (is updated to GB 8957), issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/998. The deadline for submission of final comments to China is November 3, 2015. This standard pertains to the pastry and bread product, and it doesn't pertain to the catering service enterprise except for the cake shop (baker). The proposed date of entry is yet to be determined. Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn. The following report contains an unofficial translation of this draft measure.

Executive Summary:

On September 4, 2015, China notified the WTO of the National Food Safety Standard on Pastry and Bread (is updated to GB 8957), issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/998. The deadline for submission of final comments to China is November 3, 2015. This standard pertains to the pastry and bread product, and it doesn't pertain to the catering service enterprise except for the cake shop (baker). The standard will partially replace (GB 8957-1988) on Hygienic Specifications of Pastry Factory. The proposed date of entry is yet to be determined. Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn. The following report contains an unofficial translation of this draft measure. In addition, interested parties are also welcomed to submit comments through the U.S. SPS Enquiry Point below so that comments can be considered as part of the U.S. Government official comment submission to the WTO:

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BEGIN TRANSLATION:

National Food Safety Standard Hygienic Specifications for Pastry and Bread

(Draft for comments)

Issued by National Health and Family Planning Commission of the People's Republic of China

Foreword

This national standard will replace GB 8957-1988 Hygienic Specifications of Pastry Factory.

In comparison with GB 8957-1988, the main changes in this standard are as follows:

- The title was modified;
- The standard structure was modified;
- The terms and definitions were modified;
- Various provisions were modified in the standard;
- The provisions of product recall management and training were added;
- Annex A “Microbiological monitoring procedure of pastry and bread processing” was added

National Food Safety Standard

Hygienic Specifications for Pastry and Bread

1 Scope

This standard specifies the essential requirements and management rules for site, facility and personnel involved in raw materials procurement, processing, packaging, storage and transport and so on in pastry and bread production process.

This standard is applicable to the pastry and bread product and is not applicable to the catering service enterprise except for the cake shop (baker).

2 Terms and Definitions

The terms and definitions given in GB 14881-2013 are applicable to this standard.

2.1 Pastry

A kind of food made of one or several kinds of raw materials, e.g., cereal (and/or beans and potato), grease, sugar and egg, with addition or no addition of other raw materials, through mixing, forming, cooking and other processes, and the food with application of cream, egg white, cocoa and sauce on product surface or filling them in the product prior to or after cooking.

2.2 Bread

A kind of food made of such raw materials as wheat flour, yeast and water, with addition or no addition of other raw materials, through mixing, fermentation, shaping, fermentation and cooking and other processes, and the food with application of cream, egg white, cocoa and sauce on product surface or filling them in the product prior to or after cooking.

2.3 Cooling processing room

The cold processing workshop dedicated to fabrication of pastry decoration, bread and pastry.

2.4 Cake shop (baker)

The specialty store for filed production and sales of bread, Chinese pastry and foreign pastry and other bakery products and provision of the corresponding services.

2.5 Central plant

The food factory established by the cake shop (baker) enterprise, with the independent site and facility and equipment and for centralized completion of the processing and fabrication of finished food or semi-finished food and direct distribution to the chain store or consumer.

3 Site selection and plant environment

3.1 Site selection

3.1.1 The factory shall meet the relevant regulations in provision 3.1 of GB 14881-2013.

3.1.2 The cake shop (baker) shall meet the following regulations:

3.1.2.1 The region with water supply and drainage and power supply shall be selected and the area having significant food contamination shall not be selected, and the site shall be far away from the cesspit, sewage reservoir, open dump (garbage station), latrine pit and other contamination sources.

3.1.2.2 The cake shop (baker) in supermarket, store and market shall be kept at least 10m away from the raw material sales or processing sites for livestock product or fishery product.

3.2 Plant environment

3.2.1 It shall meet the relevant regulations in provision 3.2 of GB 14881-2013.

3.2.2 The plant area shall be equipped with the sewage treatment facilities, and the boiler room shall be far away from the production area and main road and shall be located at the leeward in prevailing wind direction, and the emission shall meet the relevant regulations. The small natural gas-fired boiler or electric boiler equipment shall be separated from the production area.

3.2.3 The building in production area shall keep a certain distance to the external highway or road, and they can be separated mutually and the protective measures shall be provided.

3.2.4 It is forbidden to raise the bird and livestock in plant area.

4 Factory building and workshop

4.1 Design and layout

4.1.1 The factory building and workshop shall meet the relevant regulations in provision 4.1 of GB 14881-2013.

4.1.2 The factory for producing bread and other products requiring the fermentation process, shall be provided with the fermentation room (or fermentation facility).

4.1.3 The factory using the raw material of egg, shall be provided with the egg washing room in which the egg washing and disinfection facilities shall be equipped with.

4.1.4 The factory building shall be arranged in accordance with the demand of production process and hygienic requirements in an ordered and reasonable way preventing the cross contamination of material, semi-finished product and finished product.

4.1.5 Various production workshops and internal areas shall be divided into the cleaning work area, quasi-cleaning work area and common work area to prevent the cross contamination between various areas; the cleaning work area shall be separated independently, e.g., semi-finished product cooling area and temporary storage area, internal packaging room and cold processing room.

4.1.6 The total bacteria in air of cleaning work area shall be determined according to the natural sedimentation method in GB/T 18204.1, total bacteria \leq FU/vessel (Static method).

4.1.7 The production workshop (including packaging room) shall have adequate space and consideration shall be given to the distance from the manufacturing machine and equipment to the roof and wall (column), for convenience in cleaning, installation and maintenance.

4.1.8 Design and layout of cake shop (baker)

4.1.8.1 The reasonable layout shall be carried out according to demand, for example: raw material

storage area, semi-finished product and finished product storage area, packaging area, personnel and tool and instrument cleaning and disinfection area and other areas, as well as the display facility and so on meeting the product feature requirements.

4.1.8.2 The operating areas of cold processing and hot processing shall be separated to prevent the cross contamination to products during fabrication, storage and marketing and product contact to the toxic substance and dirt.

4.2 Building's interior structure and material

4.2.1 The factory shall meet the relevant regulations in provision 4.2 of GB 14881-2013.

4.2.2 The cake shop (baker) shall meet the following requirements:

- The ground shall be made of abrasion resistant, watertight and easy cleaning material and the ground shall be even and free from crack.
- The wall on production and processing site shall be paved with the non-toxic, odor-free, watertight, smooth, rare-scaling and easy cleaning material to its top.
- Door & window shall be made of surface-smooth, anti-adsorption and impermeable easy for cleaning and disinfection; and the window shall be of the enclosed type (except for the food sales window, which can be opened and closed).

5. Facilities and Equipment

5.1 Facilities

5.1.1 The factory shall meet the relevant regulations in provision 5.1 of GB 14881-2013.

5.1.2 The effective mechanical ventilation facilities shall be provided with on the food processing area which may generate a great deal of steam and oil fume.

5.1.3 The cake shop (baker) shall meet the following requirements:

5.1.3.1 The appropriate hand-washing, disinfection, illumination, ventilation, water drainage and temperature control facilities shall be provided in the appropriate location according to the demands of processing and fabrication and marketing; moreover, the relevant dust proof, fly proof, insect proof and rat proof facilities and other facility guaranteeing the hygienic conditions in production and business sites shall be provided.

5.1.3.2 The fabrication area for cold processing food shall meet the following requirements:

- The closed independent compartment shall be adopted;
- The flowing water pool and sterilized things shall be provided in it for hand cleaning and disinfection;
- -The open trench shall not be provided and the wall surface and partition shall be made of non-toxic, odorless, water-tight and easy cleaning material.
- -The air conditioning equipment, temperature display device, air disinfection facility (e.g., ultraviolet radiator), flowing water source and tool and instrument cleaning disinfection

facility and cold storage facility shall be provided.

5.2 Equipment

5.2.1 Production equipment

5.2.1.1 The factory shall meet the relevant regulations in provision 5.2.1 of GB 14881-2013.

5.2.1.2 The cake shop (baker) shall meet the following requirements:

- Various equipment, tools and vessels with contact with food shall be made of the non-toxic, odor-free and anticorrosive materials difficult to mildew, capable of repetitive washing and disinfection and meeting the hygienic standard requirements (e.g., stainless steel and crisper). The equipment, tools and vessels with contact with fresh-food and cooked food.
- The dedicated refrigerating or freezing equipment (refrigerator and freezer) with temperature display device shall be provided according to the product demand.

5.2.2 Monitoring equipment

It shall meet the relevant regulations in provision 5.2.2 of GB 14881-2013.

5.2.3 Equipment maintenance and repair

It shall meet the relevant regulations in provision 5.2.3 of GB 14881-2013.

6 Hygienic management

6.1 Hygienic management system

6.1.1 It shall meet the relevant regulations in provision 6.1 of GB 14881-2013.

6.1.2 The hygienic management supervision personnel, who are suitable for the processing personnel and have received the training and passed the evaluation, shall be provided.

6.1.3 The cake shop (baker) shall meet the following requirements:

- The food operation enterprise shall establish the monitoring system of key control links with obvious significance to ensuring the food safety, in accordance with food characteristic and hygienic requirements in operation process, to ensure its effective implementation, and check it on a regular basis and settle the problem discovered in time.
- The food operation enterprise shall establish the hygienic monitoring system aiming at business environment, food operation personnel, equipment and facility as well as raw material and so on, and determine the internal monitoring scope, target and frequency. Moreover, the enterprise shall record and archive the monitoring result, check the implementation condition and effect on a regular basis and settle the problem discovered in time.

6.2 Hygienic management of factory building and facility

6.2.1 It shall meet the relevant regulations in provision 6.2 of GB 14881-2013.

6.2.2 The tool and instrument shall be placed in the dedicated area by category.

6.2.3 The cake shop (baker) shall meet the following requirements:

The food production and sales environment (including ground, drainage ditch, wall, ceiling and door & window, etc.) and facility shall be cleaned in time and kept clean.

6.3 Health management and hygienic requirements for food processing personnel

6.3.1 Health management of food processing personnel

It shall meet the relevant regulations in provision 6.3.1 of GB 14881-2013.

6.3.2 Hygienic requirements for food processing personnel

6.3.2.1 It shall meet the relevant regulations in provision 6.3.2 of GB 14881-2013.

6.3.2.2 The processing personnel shall not wear the work clothes, work cap or work shoes to enter into the sites irrelevant to production.

6.3.2.3 The processing personnel shall conscientiously abide by various hygienic systems and develop the good health habits and smoking, spitting and littering are not allowed in the workshop. The operator shall perform hand washing and disinfection and wear the work cloth and work cap neatly prior to operation; Moreover, the operator in cleaning area shall wear the mask.

6.3.2.4 The cake shop (baker) shall meet the following requirements:

- The food operation personnel shall meet the relevant national regulations on personnel health, and shall keep the personal hygiene and wear the work cloth and work cap neatly prior to entry into the site, to prevent the food contamination.
- After using the bathroom or contact to article possibly contaminating the food, you should wash hands and receive disinfection, before conducting the activity with contact to food, food tool, vessel, food equipment, packaging material and other activities relevant to food operation.
- No eating and drinking, smoking, spitting, littering and contact to private goods (e.g., cell phone) is allowed in food operation process.
- It is required to wear the gloves and work cap for contact to bulk food ready-to-eat or to be processed without cleaning; Moreover, the cold processing process operator shall wear the mask.

6.3.3 Visitor

It shall meet the relevant regulations in provision 6.3.3 of GB 14881-2013.

6.4 Insect pest control

6.4.1 The factory shall meet the relevant regulations in provision 6.4 of GB 14881-2013.

6.4.2 The cake shop (baker) shall meet the following requirements:

- The physical, chemical or biological agent, when applied for insects killing and disinfection, shall neither affect the food safety nor contaminate the food contact surface, equipment, tool, vessel and packaging material; and in case of any contamination, a thorough cleaning shall be

conducted for eliminating the contamination.

- The detergent, disinfectant and pesticide and other materials shall be packaged separately, labeled clearly, separated from the food and packaging material and stored in dedicated places.

6.5 Waste disposal

6.5.1 The factory shall meet the relevant regulations in provision 6.5 of GB 14881-2013.

6.5.2 The cake shop (baker) shall meet the following requirements:

6.5.2.1 The waste vessel shall be covered and enclosed. The waste shall be cleaned up every day and the perishable waste shall be cleared away in time. The vessel in which the waste is cleared away, shall be cleaned in time and disinfect

6.5.2.2 The waste oil from kitchen shall be disposed in a strict accordance with the relevant local requirements.

6.6 Work clothes management

It shall meet the relevant regulations in provision 6.6 of GB14881-2013.

7 Food material, food additives and food-related product

7.1 General requirements

It shall meet the relevant regulations in provision 7.1 of GB 14881-2013.

7.2 Food material

7.2.1 It shall meet the relevant regulations in provision 7.2 of GB 14881-2013. The on-the-spot investigation and evaluation shall be conducted for the supplier's quality control conditions if necessary.

7.2.2 The enterprise headquarter or central plant may check the supplier's license and food qualification certificate and record the food purchase inspection on the cake shop (baker) adopting the uniform distribution and operation.

7.3 Food additives

7.3.1 The factory's food additives procurement, transport and storage shall meet the relevant regulations in provision 7.3 of GB14881-201; and the food additives shall be used in accordance with the regulations of GB 2760.

7.3.2 The cake shop (baker) shall meet the following requirements:

- The enterprise headquarter or central plant may check the supplier's license and food qualification certificate and record the food purchase inspection on the cake shop (baker) adopting the uniform distribution and operation.
- The food additives conveyance and vessel shall be kept clean, well maintained and protected properly, to prevent the contamination to food additives.
- The food additives shall be stored by the specially-assigned person and shall be subjected to

the regular inspection on quality and hygienic conditions; moreover, the degenerative or expired shelf-life food additives shall be cleared in time. The delivery of cargo from warehouse shall follow the principle of first-in first-out and if necessary follow the food additives characteristic.

7.4 Food-related product

7.4.1 It shall meet the relevant regulations in provision 7.4 of GB 14881-2013.

7.4.2 The packaging paper, box and plastic membrane with direct to food shall meet the requirements of relevant standards.

7.4.3 The non-edible decoration (e.g., candle and flag) with direct contact to food shall be made of food-grade material and kept clean and hygienic. The decorative non-edible agricultural and sideline products shall be cleaned and disinfected prior to use.

7.4.4 Where the bake packaging paper is used in the production process, consideration shall be given to the color transfer to product and the transfer volume of hazardous substance shall be controlled, and it is not allowed to use the baking paper containing fluorescent brightener.

7.4.5 It is forbidden to use the material of secondary recovery as the packaging material with contact to food; and the external packaging material for turnover purpose shall be washed cleanly prior to reuse, to avoid cross contamination.

7.5 Other

It shall meet the relevant regulations in provision 7.5 of GB 14881-2013.

8 Food safety control in production process

8.1 Product contamination risk control

8.1.1 It shall meet the relevant regulations in provision 8.1 of GB 14881-2013.

8.1.2 The process having requirement for time and temperature control, e.g., fermentation, bake, stewing and deep-frying, shall be conducted in a strict accordance with the process requirement.

8.1.3 The egg liquid production shall include such process as egg selection (removal of bad egg), egg washing, disinfection, breaking and eggshell removal and so on. The disinfectant approved by the hygienic department shall be used. Moreover, the egg liquid shall be kept at low temperature, to prevent its deterioration. The enterprise is encouraged to adopt the automatic egg breaking device for automatic operation and reducing artificial environmental pollution.

8.1.4 The use of materials shall follow the principle of first-in first-out, and if the frozen raw materials must be unfroze prior to use, the unfreezing method must prevent the deterioration of raw and auxiliary material.

8.1.5 The raw and auxiliary materials produced in the current shift but not used up, shall be properly kept according to their characteristic and marked with the name and unpacking time and other information concerning the raw and auxiliary material.

8.1.6 Where it is required to add the rework material for process semi-finished product in the production

process, the detailed method for addition and usage of rework material, shall be developed in details, under the condition that the food quality safety is ensured.

8.2 Bio contamination control

8.2.1 Cleaning and disinfection

8.2.1.1 It shall meet the relevant regulations in provision 8.2.1 of GB 14881-2013.

8.2.1.2 The baking tray for repeated use during processing shall be wiped to remove the residue and keep it clean prior to use.

The baking tray not in use for a long time shall be brushed and disinfected prior to use.

8.2.1.3 The operating floor, machinery equipment, tools and instruments shall be checked carefully for conformity to the hygienic requirements prior to use, and shall be cleaned, disinfected and protected after use.

8.2.1.4 The composite paper-can, paper cup and PET cup and other packaging materials for factory packaging, shall be provided with the ultraviolet sterilization device if necessary according to the biological contamination conditions, to ensure that the packaging material surface is free from contamination. The outer packing of packaging articles for fresh-cooked product in cake shop (baker) shall be sealed to prevent the contamination to the packaging articles.

8.2.1.5 The food turnover boxes (barrel) and other containing appliances for repeated use, shall be kept clean and placed properly, to prevent the secondary contamination

8.2.2 Microbiological monitoring in food processing

8.2.2.1 It shall meet the relevant regulations in provision 8.2.2 of GB 14881-2013.

8.2.2.2 Refer to Annex A for the microbiological monitoring procedure in factory processing, and those not involved in the monitoring index limit in the annex may be developed according to the production process and product feature.

8.2.2.3 For the product requiring fermentation process, the fermentation temperature, time and humidity shall be controlled and the fermentation room shall be cleaned and disinfected on a regular basis, to prevent the infectious microbe contamination.

8.2.2.4 If the ice is applied in the product during production, the microorganism in ice shall be detected on a regular basis and shall meet the regulations of relevant standards.

8.3 Control of chemical pollution

8.3.1 The factory shall meet the relevant regulations in provision 8.3 of GB 14881-2013.

8.3.2 In the production process of deep-fried products, the oil temperature and deep-frying shall be controlled and the oil quality status shall be monitored in the deep-frying process; moreover, the new oil shall be filled or the oil shall be replaced in time, to prevent oil deterioration and conform to the requirements of relevant standards.

8.3.3 The cake shop (baker) shall meet the regulations in provision 8.3.1, 8.3.2, 8.3.3, 8.3.4 and 8.3.7 of GB 14881 and shall meet the following requirements:

- The use system of detergent, disinfectant and other chemicals shall be established.
- The food additives, detergent and disinfectant shall be kept properly, marked obviously and stored by category; and a good job shall be done in the record of food additives

8.4 Control of physical pollution

8.4.1 The factory shall meet the relevant regulations in provision 8.4 of GB 14881-2013.

8.4.2 If the extrusion process is applied in the product, the abrasion of extrusion equipment.

8.4.3 The cake shop (baker) shall meet the relevant regulations in provision 8.4.2 and 8.4.4 of GB 14881.

8.5 Packaging

8.5.1 The factory shall meet the relevant regulations in provision 8.5 of GB14881-2013.

8.5.2 The cake shop (baker) shall meet the following requirements:

- The food package shall protect the food safety and quality to the maximum extent, under the normal storage, transport and marketing conditions.
- The packaging material shall be verified and marked to prevent misuse.

9 Inspection

9.1 The factory shall meet the relevant regulations in chapter 9 of GB14881-2013.

9.2 The cake shop (baker) shall meet the requirements in provision 9.2, 9.3, 9.4 and 9.5 of GB 14881, and its raw material and product shall be subject to self-inspection or spot check by entrusting to the corresponding qualified food inspection institution; moreover, the food inspection record system shall be established.

10. Food Storage and Transport

They shall meet the relevant regulations in chapter 10 of GB 14881-2013.

11. Product recall management

11.1 The factory shall meet the relevant regulations in chapter 11 of GB 14881-2013.

11.2 The cake shop (baker) shall meet the requirements in provision 11.1, 11.2 and 11.3 of GB 14881.

12. Training

It shall meet the relevant regulations in chapter 12 of GB 14881-2013.

13. Management system and personnel

It shall meet the relevant regulations in chapter 13 of GB 14881-2013.

14. Record and document management

14.1 The factory shall meet the relevant regulations in provision 14 of GB 14881-2013.

14.2 The cake shop (baker) shall meet the following requirements:

- The incoming and outgoing conditions of food and food material shall be recorded in details. The record shall be complete, real, clear and easy for identification and retrieval.
- The advanced technological means (e.g., computer information system) are encouraged for record and document management.

15. Marketing

Limited to the cake shop (baker) only and shall meet the following requirements:

15.1 The marketing facility and equipment, adaptive to the food variety and scale, shall be provided. The equipment, tools and vessels with contact with food surface shall be safe, non-toxic, odor-free, anticorrosive and anticorrosive material easy for cleaning and maintenance and capable of withstanding repetitive clearing and disinfection.

15.2 The refrigerating and freezing equipment shall be provided for the sales of food having temperature control requirement and shall be kept in normal operation conditions.

15.3 The dedicated closed and anti-leakage waste storage facility easy for cleaning shall be provided, and the temporary waste storage facility may be provided in the appropriate place; moreover, the waste storage facility and vessel shall be marked clearly and disposed in time.

15.4 If the lighting facilities are required above the exposed food, the safety lighting facilities or protective measures shall be adopted.

15.5 The corresponding temperature control and other food safety control measures shall be established and implemented for meat, egg, milk and quick-frozen food and other easily perishable and degenerative food materials.

Annex A

Requirements for microbiological monitoring in pastry and bread processing

Table A.1 in this annex specifies the equipment for “microbiological monitoring in pastry and bread processing”, which shall be followed according to the product feature and production process technology level and other factors in the actual production.

Table A.1 Requirements for microbiological monitoring in pastry and bread processing ^a

Monitoring items		Sampling site	Microbiological monitoring index	Monitoring frequency	Monitoring index limit
Microbiological monitoring in environment	Food contact surface	Surface of food processing personnel's hands, work clothes, product vessel, convey belt and workbench	Total bacteria and coliform	At least once a month	The monitoring index shall be determined according to the actual production condition. Limit
	Contact surface adjacent to food or food contact surface	Workbench support or working equipment support	Total bacteria and coliform	At least once a month	The monitoring index shall be determined according to the actual production condition. Limit
	Ambient air	Location close to exposed product	Total bacteria and mold	At least once a month	≤30cfu/vessel (total bacteria) ^b
Microbiological monitoring in process product Biological monitoring		Product to be packaged at the end of production line	Total bacteria and coliform	At least once a month	The monitoring index shall be determined according to the actual production condition. Limit

^a The cleaning effect shall be verified after cleaning and disinfection.

^b The total bacteria in air of cleaning work area shall be determined according to the natural sedimentation method (static method) in GB/T 18204.1.