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China Released Code of Hygienic Practice for Grain Processing

Report Categories:

FAIRS Subject Report

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Report Highlights:

On December 23, 2016, the National Health and Family Planning Commission (NHFPC) and the China Food and Drug Administration (CFDA) released the National Food Safety Standard for Code of Hygienic Practice for Grain Processing (GB 13122-2016), which will be implemented on December 23, 2017. This Standard specifies the basic requirements and management rules for sites, facilities and personnel involved in raw materials procurement, processing, packaging, storage, and transportation in the process of processing the grains to rice, wheat flour, corn particles, corn flour and other primary products by means of mechanical and other physical methods. A draft of this standard was notified to the WTO as SPS CHN 1003 in September 2015. Please note that the comment process has ended and that this standard is considered final.

The following report contains an unofficial translation of the final standard.

General Information:

BEGIN TRANSLATION

National Food Safety Standard Code of Hygienic Practice for Grain Processing

1 Scope

This Standard specifies the basic requirements and management rules for sites, facilities and personnel involved in raw materials procurement, processing, packaging, storage and transportation in the process of processing the grains to rice, wheat flour, corn particle, corn flour and other primary products by means of mechanical and other physical methods.

This Standard applies to the processing of grains to rice, wheat flour, corn particle, corn flour and other primary products by means of mechanical and other physical methods.

2. Terms and Definitions

The terms and definitions provided in GB 14881-2013 should apply to this Standard.

2.1 Grain

The seeds of gramineous herbaceous plants such as rice, wheat, corn, sorghum, barley, barley and so on.

3. Site Selection and Plant Environment

It should comply with relevant provisions in Chapter 4 of GB 14881-2013¹.

4. Plant Building and Workshop

4.1 It should comply with relevant provisions in 5.1 of GB 14881-2013.

4.2 The ground surfaces for stacking and drying grains, semi-finished products and finished products should not be laid with materials that contain asphalt and other harmful substances.

5. Facilities and Equipment

5.1 Facilities

It should comply with relevant provisions in 5.1 of GB 14881-2013.

5.2 Equipment

5.2.1 It should comply with relevant provisions in 5.2 of GB 14881-2013.

5.2.2 The warehouse should install equipment that ensure safe storage of grains, such as devices for temperature and humidity control of grains/storage warehouse and ventilation, as well as equipment for prevention and control of pests, rodents and birds.

5.2.3 The dust control device should be installed at the location of dust overflow

6 Hygienic Management

¹ General Hygiene Regulation for Food Production (GB14881-2013)

6.1 Management System

It should comply with relevant provisions in 6.1 of GB 14881-2013.

6.2 Hygienic Management of Plant Environment

6.2.1 The plant area and the area close to the workshop should be kept clean. The roads and road surfaces in the plant area should be well maintained without damage to prevent the dust flying and water accumulation.

6.2.2 Keep the plant area clean and tidy; to prevent pest breeding it is prohibited to pile up debris and unnecessary equipment.

6.2.3 Avoid planting plants that produce pollen near the production workshop.

6.3 Hygienic Management of Factory Buildings and Facilities

6.3.1 It should comply with relevant provisions in Article 6.2 of GB 14881-2013.

6.3.2 Take measures (such as window screen, air curtain, fence, light trap, etc.) in the production workplaces to prevent noxious animal invasion.

6.3.3 Regularly clean the water storage tank (tower, pool) of the workshop and check its cleanliness condition; if necessary, verified the disinfection effect.

6.3.4 The water used for cleaning equipment/tools in contact with the products should comply with relevant provisions of the GB 5749².

6.3.5 The detergents used for cleaning equipment/tools in contact with products should comply with relevant provisions of the GB 14930.1.

6.3.6 Regular maintenance of the compressed air filtration system should be conducted to remove the filtered water and filtered oil in a timely manner to avoid contamination and ensure the sanitation and quality of the compressed air; such maintenance should be documented.

6.3.7 The machines and equipment used for production should not be used for non-productive activities.

6.4 Employee Health Management and Health Requirements

Should comply with relevant provisions in laws and regulations.

6.5 Pest Control

6.5.1 Pest control should comply with relevant provisions in Article 6.4 of the GB 14881-2013.

6.5.2 Should pest detected, emergency measures should be taken to control and kill the pests.

6.5.3 The pests control work in the workplaces should not be carried out in the production process; take protective measures for all raw and auxiliary materials and finished products when killing the insects and pests.

6.5.4 The rat catching map should be available; install necessary adhesive plasters, wire live trap, mousetrap and other facilities; it is strictly prohibited to use rodenticide.

6.5.5 Install insect killing lights at the entrance of the production workshop to catch or kill pest and flies that may enter the workshop. The insect killing lights in the workshop should be installed at locations far away from the production area. The insect killing lights should be cleaned regularly (at least once a week).

² National Standard for Drinking Water Quality (GB5749)

6.6 Waste Disposal

Waste disposal should comply with relevant provisions in Article 6.5 of GB 14881-2013.

6.7 Work Clothes Management

It should comply with relevant provisions in Article 6.6 of GB 14881-2013.

7 Raw Materials, Food Additives and Food-Related Products

7.1 General Requirements

It should comply with relevant provisions in Article 7.1 of GB 14881-2013.

7.2 Raw Materials

7.2.1 It should comply with relevant provisions of GB 2715³, GB 2761⁴, GB 2762⁵ and GB 2763⁶.

7.2.2 The raw materials could only be used after being checked; the unqualified food raw materials failed in check should be placed at an designated area that is separated from the accepted materials, marked clearly, and should be returned (to the supplier) in time.

7.2.3 Sensory inspection on the raw materials should be performed before processing and, if necessary, conduct laboratory testing; detecting abnormal results of items involving food safety, the materials should not be used.

7.2.4 Rainproof and dustproof facilities should be installed for raw materials transportation and storage.

7.2.5 The raw material transportation means and containers should be kept clean and well maintained, and should be washed and disinfected as necessary. The raw materials should not be shipped together with the toxic and hazardous substances to prevent contamination.

7.2.6 The warehouse for raw materials storage should be in the custody of and managed by the dedicate persons, following management regulations; regularly check the quality (of the stored materials) and sanitary conditions (at least once a week), clear out the raw materials that have turned bad in a timely manner; the principle of first-in-first-out should be followed for the stored materials.

7.3 Food Additives

7.3.1 It should comply with relevant provisions in Article 7.3 of GB 14881-2013

7.3.2 It should comply with relevant provisions in the GB 2760⁷.

7.4 Food-Related Products

It should comply with relevant provisions in Article 7.4 of GB 14881-2013.

7.5 Others

They should comply with relevant provisions in Article 7.5 of GB 14881-2013.

8 Food Safety Control in Production Process

³ National Food Safety Standard of Grains (GB2715)

⁴ National Food Safety Standard of Maximum Levels of Mycotoxins in Foods (GB2761)

⁵ National Food Safety Standard of Maximum Levels of Contaminants in Foods (GB2762)

⁶ National Food Safety Standard of Maximum Residue Level of Pesticides in Foods (GB2763)

⁷ National Food Safety Standard for Use of Additives (GB2760)

8.1 Product contamination risk control

It should comply with relevant provisions in Article 8.1 of GB 14881-2013.

8.2 Biological Contamination control

It should comply with relevant provisions in Article 8.2.1 of GB 14881-2013.

8.3 Chemical Contamination control

It should comply with relevant provisions in Article 8.3 of GB 14881-2013.

8.4 Physical Contamination control

It should comply with relevant provisions in Article 8.4 of GB 14881-2013.

8.5 Production Process

8.5.1 The cleaning of raw materials should remove the impurities and mildew grains to prevent such impurities from entering into the subsequent processing and contaminate the products.

8.5.2 Water used in production should meet relevant provisions in GB 5749.

8.5.3 Take effective measures to prevent metal or other foreign objects from entering into the products.

8.5.4 The production equipment maintenance should not be carried out while the production is in process.

8.5.5 Strictly follow the correct operating procedure in the daily maintenance of the equipment; keep the equipment clean and sanitary. The equipment failure should be fixed in a timely manner to prevent the impact on the product quality and hygiene. Check the equipment's condition before production. All production equipment should be checked and maintained in a regular basis, and keep good records of such maintenance/check.

8.6 Packaging

8.6.1 It should comply with relevant provisions in Article 8.5 of GB14881-2013.

8.6.2 The product batch number, shelf life and other data should be marked on the external package.

9 Inspection

It should comply with relevant provisions in Chapter 9 of GB 14881-2013.

10 Product Storage and Transportation

10.1 It should comply with relevant provisions in Chapter 10 of GB14881-2013.

10.2 The finished product should be stored separately according to the varieties, packaging forms and production dates.

10.3 Regularly check the finished products; take action against any abnormality found; the warehouse should have temperature/humidity measurement (devices) and keep records of the checks.

10.4 The transportation means and containers of finished products should be kept clean and well maintained, and should be disinfected as necessary. The finished products should not be shipped together with toxic or hazardous materials.

11 Product Recall Management

It should comply with relevant provisions in Chapter 11 of GB 14881-2013.12.

12 Training

It should comply with relevant provisions in Chapter 12 of GB 14881-2013.12.

13 Management System and Personnel

It should comply with relevant provisions in Chapter 13 of GB 14881-2013.

14 Record and Document Management

It should comply with relevant provisions in Chapter 14 of GB 14881-2013.

END OF TRANSLATION