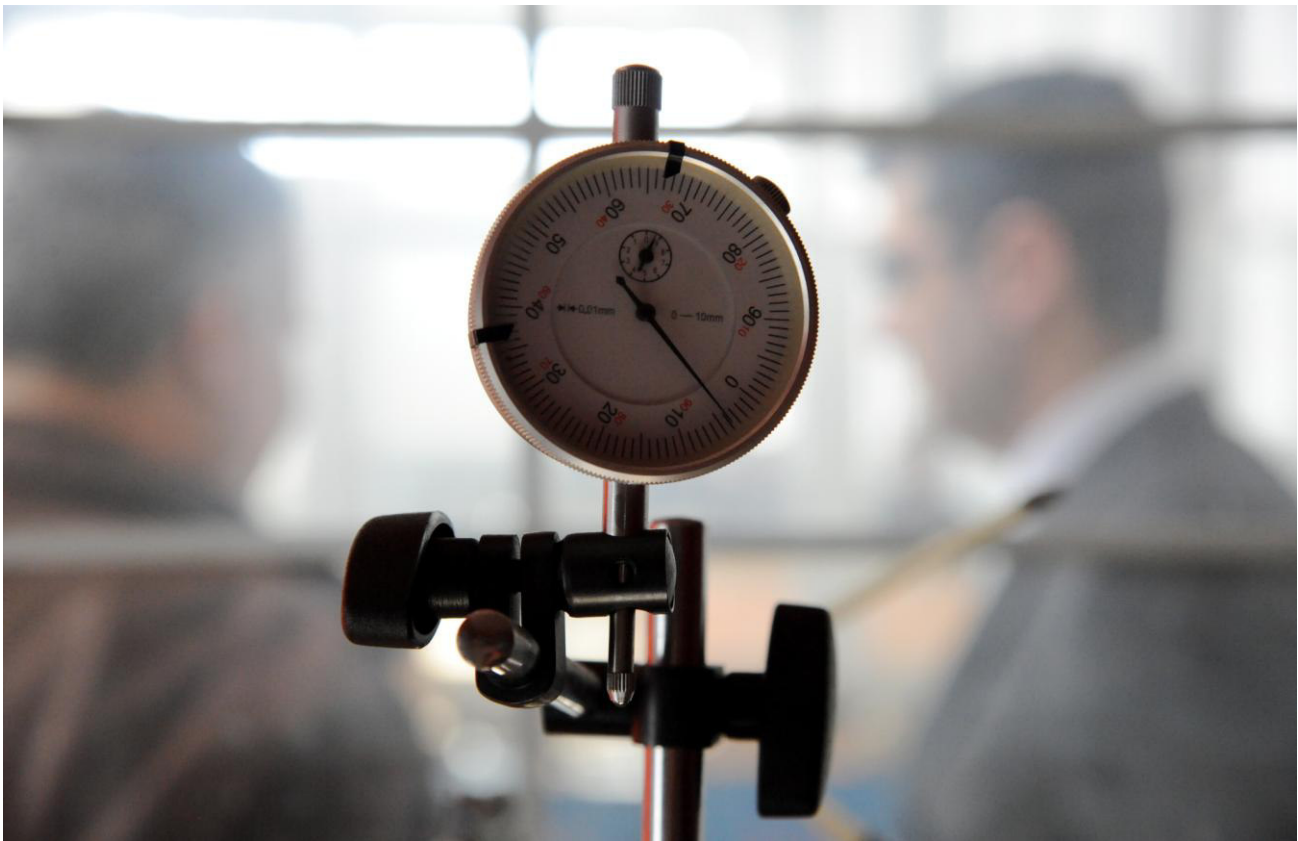


# Technical Inputs



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General hygienic regulation for food enterprises

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**General hygienic regulation for food enterprises**

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## General hygienic regulation for food enterprises

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### 1. Subject and scope

This standard specifies the basic hygienic requirements and management rules on food processing, material procurement, transportation, storage, design of factory, and facilities for food enterprises.

This standard is applicable to enterprises and factories which produce and engage in food and shall be regarded as the basis for developing professional hygienic regulations for food factories.

### 2. Reference standards

GB 3841 Standard of smoke and dust emission for boiler

GB 5749 Standards for drinking water quality

GB 7718 General standard for the labelling of prepackaged food

### 3. Hygienic requirements for procurement, transportation and storage

#### 3.1 Procurement

3.1.1 Raw materials shall be procured in accordance with the hygienic standard or hygienic requirements on the quality of raw materials.

3.1.2 The materials purchased shall be of certain freshness and maintain the color, smell, taste and texture that kind of food is supposed to contain. The materials must not contain any toxic or harmful substances. Neither shall they be polluted.

3.1.3 For the convenience of processing, transportation and storage, raw materials of some agricultural products and by-products are simply processed after they are purchased. Such simple processing shall meet the hygienic requirements and shall not cause pollution or potential harm to food. Otherwise, such materials shall not be purchased.

3.1.4 The purchasing staff should have the brief knowledge and skill to identify the quality and hygiene of raw materials.

3.1.5 The packing materials or containers of the raw materials shall be in accordance with the hygienic requirements. They shall not be poisonous, harmful, or polluted.

3.1.6 The reusable packing materials or containers of raw materials shall be easy to clean and disinfect. Inspection shall be strengthened for the packing materials and containers. Once they are polluted, they shall not be used any more.

### **3.2 Transportation**

3.2.1 Conveyance (carriage, cabin, etc.) shall be in accordance with the hygienic requirements. In addition to rain-proof and dust-proof facilities, facilities for insulation, refrigeration and freshness preservation shall also be equipped with according to material features and hygienic requirements.

3.2.2 Pollution shall be avoided during hauling operation which shall be handled with care so that the raw materials will not be damaged. Besides, the raw materials shall not be shipped together with toxic and hazardous substances.

3.2.3 A hygienic system shall be established to conduct regular cleaning and disinfection and to maintain sanitation.

### **3.3 Storage**

3.3.1 The site and warehouse for raw materials shall be provided corresponding to productivity.

3.3.1.1 Fresh fruits and vegetables shall be stored in the place that is adumbral and well ventilated. The ground of the storage site shall be both even and sloped for the convenience of cleaning and drainage and for timely eliminating rotten materials which shall be collected to a specified place and handled according to prescribed method so that food and other raw materials will not be polluted.

3.3.1.2 Raw materials shall be stored in various cold storage according to prescribed temperature and humidity and other requirements.

3.3.1.3 The site and warehouse for other kinds of raw materials shall be level-grounded for ventilation and shall be equipped with rat-proof and insect prevention facilities.

3.3.2 The site and warehouse for raw materials shall be managed by specific personnel. Management system shall be established for regular quality and hygiene

check as well as timely cleaning, disinfection and ventilation.

3.3.2.1 Raw materials of various types shall be stored in batches according to their type. Each batch of raw materials contains visible marks. Raw materials which react upon one another shall not be stored in the same warehouse.

3.3.2.2 The raw materials shall keep certain distance from the ground, wall and roof. Certain distance shall also be kept among each stack of raw materials.

3.3.2.3 The raw materials which are inconsistent with the quality and hygienic standard shall be picked out timely to prevent pollution.

#### **4. Hygienic requirements for design of factories and facilities**

##### **4.1 Design**

4.1.1 The part which is related with food hygiene of the projects built, expanded or rebuilt shall be designed and constructed according to this standard and the hygienic regulations of various food factories.

4.1.2 Various food factories shall submit relevant materials to the food hygiene supervision body for future reference. Such materials include general floor plan of the factory, quality and hygienic standard for raw materials, semi-finished products and finished products, and production process instructions, etc.

##### **4.2 Site selection**

4.2.1 The site shall be dry, with convenient transportation and ample water. The factory shall not be located in lower reaches of polluted rivers.

4.2.2 There shall be no diffusible pollutant source surrounding factories, including dust, noxious gas, radioactive substance, etc. Besides, there shall be no breeding ground for insects to prevent insects from endangering products hygiene.

4.2.3 Factories shall be away from toxic sites. There shall be green belt between the buildings of factories and peripheral highways or roads. The distance of the green belt could be separately determined by various food factories according to their features.

##### **4.3 General floor plan (layout)**

4.3.1 All food factories shall formulate their own general plan according to their features.

4.3.2 The floor plan shall be reasonably laid out. Production area and living area shall be divided with the production area in the downwind of the living area.

4.3.3 Buildings, equipment layout and process flow shall be linked up reasonably. The structure of buildings shall be perfect to meet the requirements on production process and quality hygiene. Raw materials shall not be cross-contaminated with semi-finished products, finished products and cooked food.

4.3.4 The layout of buildings and facilities shall also take into account the requirements on temperature, humidity and other process parameters made by the production process so that the neighboring workshops will not be interfered.

#### **4.3.5 Roads**

4.3.5.1 The roads in the factory shall be smooth to provide convenience for motor vehicles. If possible, ring roads shall be built and fire engines can easily get to each workshop.

4.3.5.2 The roads in the factory shall be built with concrete, pitch and other hard materials which are easy to clean to avoid ponding and blowing dust.

#### **4.3.6 Virescence**

4.3.6.1 Certain distance shall be kept and green areas shall be built between factory premises as well as between the factory and the peripheral highways or roads.

4.3.6.2 Greening shall be made on the bare ground of each workshop in the premise.

#### **4.3.7 Water supply and drainage**

4.3.7.1 The system of water supply and drainage shall be reasonable and effective and can meet production needs. There shall be effective measures to prevent polluted water, rats and insects from getting into workshops through drainpipes.

4.3.7.2 Production water supply shall comply with the provisions of GB 5749.

4.3.7.3 Sewage discharge shall be in accordance with the standard prescribed by the state. If necessary, sewage shall be discharged only after it is purified and meet relevant standard. Sewage purification and discharge facilities shall not be located in the upwind of the prevailing wind direction of workshops.

#### **4.3.8 Dirt**

4.3.8.1 Dirt (waste after processing) shall be stored away from production workshops

and shall not be in the upwind of workshops.

4.3.8.2 Storage facilities shall be airtight or covered and easy to clean and disinfect.

#### **4.3.9 Smoke dust**

4.3.9.1 The height and smoke dust emission of the boiler chimney shall comply with the provisions of GB 3841. A dust removal device shall be equipped with between the breeching exit and the induced draft fan.

4.3.9.2 Other smoke extraction and dust removal devices shall be put into use only after they meet relevant standards so as not to pollute the environment.

4.3.9.3 Smoke extraction and dust removal devices shall be installed in the downwind of the predominant wind direction. Seasonal production factories shall be set up in the downwind of seasonal wind.

4.3.10 The feeding area of experimental animals and livestock to be processed shall keep certain distance from the workshops and shall not be in the upwind of the predominant wind direction.

#### **4.4 Equipment, instruments and pipelines**

##### **4.4.1 Texture**

All the equipment, instruments and pipelines which touch food shall be made of materials which are non-toxic, odorless, corrosion resistant, nonabsorbent and non-deforming.

##### **4.4.2 Structure**

The surface of equipment, instruments and pipelines shall be clean and their edges are smooth so that it is easy to dismantle, clean and disinfect them.

##### **4.4.3 Setting up**

4.4.3.1 The devices shall be laid out reasonably according to the process requirements. The working procedures shall be linked up closely.

4.4.3.2 Various pipelines shall be laid in the same direction as possible. Cold water pipes shall not be laid above the production lines and equipment packing tables to prevent the condensate water from dropping in the food. Other pipelines and valves shall not be installed above the places where raw materials and finished products are exposed.



#### **4.4.4 Installation**

4.4.4.1 Devices shall be installed in accordance with the hygienic requirements for process and keep sufficient distance from the roof (ceiling) and walls. Devices are generally fixed with foot stool and shall keep certain distance from the ground. The transmission parts shall be equipped with waterproof covers and dustproof covers for ease of cleaning and disinfection.

4.4.4.2 There shall be no dead end for the pipelines of various feed liquid. Blow-down valves or drain outlets shall be installed for such pipelines for the convenience of cleaning and disinfection and to avoid blocking.

#### **4.5 Buildings and construction**

##### **4.5.1 Height**

The height of production buildings shall meet the requirements of process and hygiene and the needs of equipment installation and maintenance.

##### **4.5.2 Floor space**

Per capita area (excluding the area occupied by equipment) of the production workshops shall not be less than 1.50 m<sup>2</sup> and the height of workshops shall not be less than 3 m.

##### **4.5.3 Ground**

4.5.3.1 The ground of workshops shall be paved by materials which are watertight, nonabsorbent, nontoxic and anti-skidding (such as acid-proof brick, terrazzo, concrete, etc.). The ground shall be slightly sloped and floor drains shall be set up at the rock bottom of the ground to prevent ponding.

4.5.3.2 The ground shall be smooth, crackles and slightly higher than the road pavement thereby it can be easily cleaned and disinfected.

##### **4.5.4 Roof**

4.5.4.1 The material of roof or ceiling shall be nonabsorbent, corrosion preventive and temperature resistant. The surface of the roof or ceiling shall be smooth and the color shall be light. The roof or ceiling shall be slightly sloped to decrease the drop of condensation water and to prevent the breeding of insect pests and moulds.

##### **4.5.5 Walls**

4.5.5.1 The walls of the production workshop shall be covered or painted with light-colored, nonabsorbent, watertight and nontoxic materials. The wainscot shall not be less than 1.50 m and shall be decorated with white ceramic tiles or other anti-corrosion materials.

4.5.5.2 The surface of the walls shall be flat and smooth. The interfaces between the walls and the ground shall be curved to prevent dirt from accumulation and for ease of cleaning.

#### **4.5.6 Doors and windows**

4.5.6.1 Doors, windows and clearstories shall be tight and non-deforming. Protective doors with both sides open shall be installed in appropriate places and convenient for the setting up of hygiene protective facilities.

4.5.6.2 The windowsills shall be no less than 1 m above the ground and interiorly sloped by 45°.

4.5.6.3 Workshops in which air conditioners are not used all year around, as well as doors and windows shall be equipped with mosquito and fly repellents and dustproof facilities. The screening doors shall be easy to dismantle and clean.

#### **4.5.7 Passageway**

4.5.7.1 The passageway shall be spacious and convenient for transportation and the installation of hygiene protective facilities.

4.5.7.2 Stairs, elevators and other conveyers shall be easy to clean, wash and disinfect.

#### **4.5.8 Ventilation**

4.5.8.1 Workshops and warehouses shall be well-ventilated. When they are naturally ventilated, the ratios between the ventilation area and the floor area shall not be less than 1:16. When they are mechanically ventilated, the ventilation volume shall not be less than three times per hour.

4.5.8.2 The air inlets of mechanical ventilation pipelines shall be more than 2 m above the ground and away from pollutant sources and air outlets. The pipeline openings shall be covered with protective shields.

4.5.8.3 The workshops or processes of drink, prepared food and finished products

package shall be equipped with water curtains, air curtains or air conditioners if necessary.

#### **4.5.9 Daylighting and lighting**

4.5.9.1 There shall be sufficient natural light or artificial illumination in the workshops or working places. The coefficient of lighting in workshops shall not be below Grade IV of the standard. The integrated illuminance of the working surface of the inspection place shall be no less than 540 lx; the processing place 220 lx; other places generally 110 lx.

4.5.9.2 The lighting devices above the working surface, food and raw materials shall be covered with protective shields.

#### **4.5.10 Rat-proof, anti-mosquito, fly-proof and dust-proof facilities**

According to the production process requirements and storage features of raw materials, effective facilities which are rat-proof, anti-mosquito, fly-proof, dust-proof and can prevent birds and insects from invading, hiding and breeding shall be installed in relevant buildings and facilities to protect production and raw materials from being harmed and polluted.

### **4.6 Health facilities**

#### **4.6.1 Hand washing and disinfection**

4.6.1.1 Hand washing facilities shall be installed in appropriate places in the entry to workshops and within the workshops.

4.6.1.2 Mixer supply fittings whose taps are not manual shall be provided. Where the number of people of each shift is no more than 200, there shall be 1 tap for every 10 persons. If there are more than 200 persons in a shift, there shall be 1 tap for every 20 more persons.

4.6.1.3 Hand washing facilities shall also include devices for drying hands (hot wind, disinfected dry tower, antiseptic paper, etc.); according to production needs, sterile gloves shall also be equipped in some workshops and departments. Meanwhile, sufficient nail clippers, nail brushes, detergent, disinfectant, etc. shall also be equipped with.

4.6.1.4 When it is necessary, there shall be a disinfection pool for working boots and

shoes in the entry to workshops (unless it is regarded as unnecessary by the relevant hygienic supervision authority).

4.6.1.5 The inside of the disinfection pool shall be sloped by 45° against the wall. The specifications and size of the pool shall be in accordance with the actual situation. Staff shall enter the workshop only after their boots or shoes are disinfected in the pool.

#### **4.6.2 Dressing rooms**

4.6.2.1 Dressing rooms shall be equipped with closets or clothes racks and shoe racks (cases). Certain distance shall be kept among closets which shall be 20 cm above the ground. Storing compartments for personal belongings shall be equipped with if clothes racks are installed instead of closets.

4.6.2.2 Full-length mirrors shall also be provided in the dressing rooms for staff to check on their own dressing.

#### **4.6.3 Shower rooms**

4.6.3.1 Shower rooms may be built dispersedly or collectively. There shall be one shower room for every 20 to 25 staff.

4.6.3.2 Shower rooms shall be equipped with clearstories or ventilation exhaust outlets and heating facilities.

#### **4.6.4 Toilets**

4.6.4.1 The arrangement of toilets shall be convenient for production and hygiene. The number of toilets and pits in each toilet decides on production needs and staff situation.

4.6.4.2 The toilets of workshops shall be water flushing and equipped with hand washing facilities and odor removal facilities. The toilets shall be arranged outside the workshops and their entries and exits shall not be dead against the doors of workshops and shall be kept away from the passageways. The blow-off lines of toilets and the drain lines of the workshops shall be installed separately.

4.6.4.3 If pit latrines are set, the latrines shall be at least 25 m away from the production workshops and easy to clean. Besides, anti-mosquito and fly proof facilities shall also be equipped with.

## **5. Sanitary control in the factory**

### **5.1 Organizations**

5.1.1 Sanitary control organizations shall be set up in food factories to conduct overall management in food hygiene.

5.1.2 There shall be full-time or part-time food hygiene management staff members who have received professional training in the management organizations.

### **5.2 Responsibilities (Duties)**

5.2.1 Giving publicity to and carrying out food hygiene regulations and relevant rules, supervising and checking on the implementation of such regulations and rules in the factory, and regularly reporting to the food hygiene supervisory department.

5.2.2 Formulating and amending various health management systems and plans in the factory.

5.2.3 Organizing the publicity and education of health, and training food handlers.

5.2.4 Conducting regular health examination for food handlers in the factory and dealing with the aftermath.

### **5.3 Repair and maintenance**

5.3.1 Buildings and various mechanical equipment, devices, facilities, as well as water supply and drainage systems shall be kept in good condition to assure normal operation. All the above-mentioned shall be tidy and clean so as to protect the food from being polluted.

5.3.2 Repair and maintenance systems shall be established and improved for regular check and repair and to stop hidden problems and to prevent pollution.

### **5.4 Cleaning and disinfection**

5.4.1 Effective methods and systems for cleaning and disinfection shall be formulated to assure the tidiness and sanitation of all sites and to prevent food pollution.

5.4.2 When abluent and disinfectant are used, appropriate measures shall be taken to protect personnel and food from being polluted.

### **5.5 Management of disinsection and pest control**

5.5.1 Disinsection and pest control shall be carried out regularly or when it is necessary in the factory. Effective measures shall be taken to prevent rats, mosquitos

and insects from gathering and breeding. Where damage is caused by insects or pests, emergency measures shall be taken to kill off insects and pests and to control the situation so that the food could be protected from being polluted.

5.5.2 Before insecticides and other medicament are used, measures shall be taken to protect personnel, food, equipment and instruments from being polluted or poisoned. After insecticides are used, all equipment and instruments shall be cleaned thoroughly for decontamination.

### **5.6 Management of toxic and hazardous articles**

5.6.1 Abluent, disinfectant, insecticide and other toxic and hazardous articles shall be packed with fixed packages with the word “toxic articles” marked on obvious places. Such articles shall be stored in special warehouses or cupboards and locked up. A management system shall be established to assign specific personnel to take care of the articles.

5.6.2 Toxic and hazardous articles shall be used by trained personnel to prevent pollution and poisoning to personnel.

5.6.3 No kind of medicament which might pollute food shall be used and stored in the production workshops unless it is required by hygiene and process.

5.6.4 The types and scope of medicament shall be approved by the sanitation supervision authority of the province (autonomous region or municipality).

### **5.7 Management of animal feeding**

5.7.1 No poultries or livestock shall be kept in the factory except experimental animals and poultries or livestock to be processed.

5.7.2 Management of experimental animals and poultries or livestock to be processed shall be strengthened to prevent food pollution.

### **5.8 Management of sewage and dirt**

5.8.1 Sewage discharge shall be in accordance with the provisions of the relevant national standard. If not, sewage shall be discharged after it is purified and meets the standard.

5.8.2 The facilities for dirt collection in the factory shall be tight or covered, and regularly cleaned and disinfected. The dirt shall be shipped out of the factory within

24 hours to prevent spilling over and breeding of hazardous animals.

### **5.9 Management of byproducts**

5.9.1 Byproducts (laying-offs and wastes after process) shall be timely shipped out of the production workshops and stored in the warehouses for byproducts according to hygienic requirements. Wastes shall be collected in the dirt facilities and shipped out of the factory in time to be disposed.

5.9.2 Means of conveyance and containers shall often be cleaned and disinfected to maintain clean sanitation.

### **5.10 Management of sanitary fixtures**

5.10.1 Sanitary fixtures including hand washing pools, disinfection tanks, dressing rooms, shower rooms and toilets shall be managed by specific personnel. Management systems shall be established to assign responsibility to specific personnel.

### **5.11 Management of labor suits**

5.11.1 Labor suits include light-colored working clothes, pants, hats, shoes, boots, etc. For some particular working procedures (post), breathing masks, aprons, oversleeves and other hygiene protective articles shall also be equipped with.

5.11.2 Washing and cleaning systems shall be set up for labor suits. All staff that touches food directly shall change their labor suits every day. Other personnel shall also change their labor suits regularly and keep the labor suits clean.

### **5.12 Health management**

5.12.1 Physical examination shall be conducted at least once a year for all the staff in the food factory. Those who have no health certificate issued by the hygiene supervision authority shall not be engaged in food production.

5.12.2 Personnel who directly touch ready-to-eat food shall go through stool culture and test on virus carried by virus hepatitis.

5.12.3 Personnel who are confirmed to suffer from (1) hepatitis (virus hepatitis or virus carrier); (2) active tuberculosis; (3) jejuntypoid and carrier of jejuntypoid; (4) bacillary dysentery and dysentery carrier; (5) purulent, exudative, or desquamative skin disease; (6) other diseases or affections which are hazardous to

food hygiene shall not be engaged in food production.

## **6. Hygienic requirements during production process**

### **6.1 Management systems**

6.1.1 Management systems for production process and hygiene shall be established respectively according to the type of products. The position responsibilities of each workshop, production process and person shall be specified, checked and assessed regularly. The specific methods shall be stipulated in the hygienic specifications of various food factories.

6.1.2 There shall be full-time or part-time management personnel for process hygiene in each workshop and relevant departments. The management personnel shall perform their duties of supervision, check and assessment according to their scope of management.

### **6.2 Hygienic requirements for raw materials**

6.2.1 Raw materials into the factory shall be in accordance with the provisions of Section 3.1.

6.2.2 Raw materials shall be used only after they have passed inspection and test. Raw materials which fail to meet quality and hygiene standards and requirements shall not be used and shall be strictly separated from qualified ones so as not to pollute food.

### **6.3 Hygienic requirements during production process**

6.3.1 According to the sequence of production process and the features of products, the procedures including material handling, semi-finished product handling and processing, cleaning and disinfection of packing materials and containers, packaging and inspection of finished products, storage of finished products and so on shall be set dividedly to prevent each two adjacent processes from polluting each other.

6.3.2 Each process shall be operated in good condition to prevent food deterioration and pollution caused by rotten germs and toxic and hazardous substances.

6.3.3 Equipment, instruments, containers and sites for production shall be thoroughly cleaned and disinfected both before and after they are used. When the equipment is repaired and checked, the food shall not be polluted.



6.3.4 Finished products shall be packed with fixed packages after they pass inspection. Packaging shall be conducted in good condition to prevent from bringing foreign matters into food.

6.3.4.1 Packaging containers and materials used shall be excellent without damage and consistent with the national hygienic standard.

6.3.4.2 The packaging shall be labelled according to the relevant provisions of GB 7718.

6.3.5 After being packed, finished products shall be put in storage and stored in batch to prevent mistakes.

6.3.6 All the original records during production process (including the inspection result of each key factor in process planning) shall be well kept. In addition, the retention period of records shall be six months longer than that of the product.

## **7 Management of hygiene and quality inspection**

7.1 A hygiene and quality control laboratory corresponding to productivity shall be set up in the food factory. Besides, the inspection of hygiene and quality shall be conducted by personnel who have been trained and passed the assessment.

7.2 The hygiene and quality control laboratory shall be equipped with necessary apparatus and equipment. In addition, a sound inspection system as well as inspection methods shall also be established. The original inspection records shall be complete and properly kept for verification.

7.3 Inspection shall be carried out according to the hygienic standard and inspection method stipulated by the state. Raw materials before going into production, semi-finished products, and finished products before going out of factory shall pass inspection in batches and the inspection results shall be issued.

7.4 Any dispute over the inspection results shall be arbitrated by hygiene supervisory agencies.

7.5 Apparatus and equipment for inspection shall be regularly checked and timely repaired to assure the accuracy of inspection data.

## **8 Hygienic requirements for storage and transportation of finished products**

8.1 Finished products which have passed inspection shall be packed and then stored

by category and in batches in the finished-parts warehouse whose capacity shall correspond with productivity. Toxic, hazardous articles or other perishable and inflammable substances shall not be stored in the finished-parts warehouse.

8.1.1 The finished products shall be stacked with a distance from both the ground and walls for ventilation. Passageways shall be reserved for personnel and vehicles. In addition, devices for temperature and humidity monitoring shall be installed for regular check and recording.

8.1.2 There shall be rat-proof and insect prevention facilities and such facilities shall be regularly cleaned and disinfected to keep sanitary.

8.2 Means of conveyance (including carriages, cabins and containers, etc.) shall meet the hygienic requirements. According to product features, rain-proof, dust-proof, refrigeration and heat preservation facilities shall be provided.

8.2.1 Strong shock and collision shall be avoided in transportation operations. Finished products shall be handled gently to prevent appearance damage. Finished products shall not be packed or shipped together with toxic and hazardous articles. When transportation is over, the handling personnel shall leave the work-yard so as not to pollute food.

8.2.2 Fresh food shall be shipped by special conveyance. Methods for transporting fresh food shall be separately formulated but in accordance with the requirements for product quality and hygiene.

## **9. Requirements for personal hygiene and health**

9.1 Employees (including temporary workers) in the food factory shall be engaged in food production only after they pass the physical examination and get health certificates.

9.2 Before employees get to work, they shall be trained and educated on hygiene.

9.3 When employees are at work, they shall keep good personal hygiene to prevent food pollution.

9.3.1 Before employees enter workshops, they shall be dressed in tidy labor suits, hats, boots and shoes. Coats shall be covered by labor suits, hair shall be covered by hats and hands shall be washed.

9.3.2 Employees who touch food directly must not wear earrings, rings, bracelets, necklaces and wrist watches. Neither shall they make up heavily, wear nail polish or perfume when they are in the workshops.

9.3.3 After they touch dirt, use the toilets, smoke or have dinners, employees shall get to work only after their hands are washed.

9.3.4 Before they go to work, employees shall not get drunk. When they are at work, employees shall not smoke, drink, eat or do other things which affect food hygiene.

9.3.5 Operators shall not touch food or raw materials if their hands are injured. Only after the hands are treated and bound and protective gloves are put on can the operators engage in work for which touching food is avoided.

9.3.6 While they are dressed in labor suits and shoes, employees shall not use the toilets or leave food production and processing sites.

9.3.7 Personal goods, such as clothes, food, cigarettes, wine, drugs and cosmetics, shall not be brought into or stored in the production workshops.

9.3.8 Other persons (including observers) who enter the production workshops shall abide by this standard.

**Additional information:**

This standard is proposed by the Health Supervision Office of the Ministry of Health.

This standard is prepared by Tianjin Food Hygiene Supervision and Inspection Institute.

Main drafters of this standard are Zheng Pengran and Cao Changrui.

The Food Hygiene Supervision and Inspection Institute of the Ministry of Health, a technical focal point designated by the Ministry of Health, is responsible for the explanation of this standard.

This standard refers to CAC/RCP Rev. 2- 1985 *Basic Rules for Food Hygiene* of FAC/WHO.

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