USDA United States Department of Agriculture
Foreign Agricultural Service

GAIN Global Agricultural Information Network

Voluntary Report – Voluntary - Public Distribution **Date:** April 30, 2025

Report Number: CH2025-0096

Report Name: New National Food Safety Standard Code of Hygienic Practice for Livestock and Poultry Edible Offal and By-products Published

Country: China - People's Republic of

Post: Beijing

Report Category: FAIRS Subject Report, Sanitary/Phytosanitary/Food Safety, Livestock and Products, Poultry and Products, WTO Notifications

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Report Highlights:

On March 27, 2025, The People's Republic of China National Health Commission (NHC) and the State Administration for Market Regulation (SAMR) jointly released the National Food Safety Standard Code of Hygienic Practice for Livestock and Poultry Edible Offal and By-Products (GB 31616-2025). This new standard applies to the processing of livestock and poultry edible by-products, including livestock and poultry offal, claws, trotters, and blood. The final standard will enter into force on March 16, 2026. China notified the draft standard to the WTO on November 15, 2021. This report provides an unofficial translation of the final standard. Stakeholders should conduct their own review of the standard to assess any market or regulatory effect on their business.

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Summary:

On March 27, 2025, The People's Republic of China National Health Commission (NHC) and the State Administration for Market Regulation (SAMR) jointly released the National Food Safety Standard Code of Hygienic Practice for Livestock and Poultry Edible Offal and By-products (GB 31616-2025) (link in Chinese).

On November 15, 2021, China notified the draft standard to the WTO under G/SPS/N/CHN/1234. The final standard will enter into force on March 16, 2026. This new standard applies to the processing of livestock and poultry edible by-products, including livestock and poultry offal, claws, trotters, blood, and others. The standard specifies sanitation requirements for facilities, equipment, storage, and transportation, as well as safety monitoring and control of production processes.

This report provides an unofficial translation of the final standard. Stakeholders should conduct their own review of the standard to assess any market or regulatory effect on their business.

BEGIN TRANSLATION

National Food Safety Standard

Code of Hygienic Practice for Livestock and Poultry Edible Offal and By-products

1 Scope

This standard specifies the basic requirements and sanitation control principles for the sites, facilities and equipment, and personnel in the processes of raw material collection, sorting, trimming, cleaning, cooling, freezing, testing, packaging, storage, transportation, product traceability, and recalls for livestock and poultry edible offal and by-products.

This standard applies to the processing of livestock and poultry edible offal and by-products.

2 Terms and Definitions

The terms and definitions defined in GB 14881[1] and GB 12694[2] apply to this standard.

[1] National Food Safety Standard General Hygiene Regulation for Food Production GB14881-2013.
[2] National Food Safety Standard Hygiene Requirements for Livestock and Poultry GB12694-2016.

3 Site Selection and Plant Environment

It should comply with the relevant provisions of GB 14881 and GB 12694.

4 Plants and Workshops

4.1 General requirements

It should comply with the relevant provisions of GB 14881 and GB 12694.

4.2 Design and layout

4.2.1 Edible blood storage room (tank), livestock and poultry edible offal and by-products processing room, cooling room (area), freezing room, packaging room, cooling by-products storage warehouse, frozen by-products storage warehouse, etc. should be set up according to the processing technology requirements.

4.2.2 The area of livestock and poultry edible offal and by-products processing room should be adapted to the processing capacity and should be reasonably laid out in combination with the livestock and poultry slaughtering processes and the cleanliness levels of raw materials of livestock and poultry edible offal and by-products. Large livestock by-products such as pigs, cattle, and sheep should set up separate processing rooms, for example a processing room for organs such as heart, liver, and lungs, a processing room for spleen, stomach, intestines, and bladder, and a processing room for head, trotter, and tail. Poultry and rabbit edible by-products should set up separate processing rooms (areas) for offal, and for heads and claws.

4.2.3 The processing room for livestock and poultry edible offal and by-products should have a temporary storage area for waste.

4.2.4 Special exits for finished products and exits for waste such as digestive tract contents should be set up separately. The special exit for finished products should be far away from the special exit for waste.

5 Facilities and Equipment

5.1 General requirements

5.1.1 It shall comply with the relevant provisions of GB14881 and GB12694.

5.1.2 According to processing needs, exhaust equipment shall be installed in areas where hot air or strong odor is generated.

5.2 Water supply and drainage facilities

5.2.1 According to the processing requirements, cold and hot water pipes shall be installed at the water use position of the livestock and poultry edible offal and by-products processing rooms. The cold and hot water pipes shall be clearly distinguished and marked with the flow directions.

5.2.2 Drainage facilities shall be equipped according to the processing requirements. The floor drain outlet of the workshop shall be equipped with floor drains with solid waste collection and water seals to prevent solid waste from clogging the drainage pipes and turbid air from escaping.

5.3 Cleaning and disinfection facilities

5.3.1 Cleaning and disinfection facilities shall be installed according to the different cleanliness requirements of the livestock and poultry edible offal and by-products processing areas.

5.3.2 Cleaning and disinfection equipment shall be made of non-toxic, corrosion-resistant, and easy-to-clean materials.

5.4 Temperature and humidity monitoring facilities

Temperature display devices should be installed in the processing room, cooling room, freezing room, packaging room, cooling by-products storage warehouse, and frozen by-products storage warehouse of livestock and poultry edible by-products, and the temperature should be monitored. Cooling rooms and cooling by-products storage warehouses should be equipped with hygrometers.

5.5 Equipment

5.5.1 Corresponding processing equipment shall be set up according to the characteristics of livestock and poultry edible by-products to avoid cross contamination according to different processing processes.

5.5.2 Equipment and tools in different processing rooms (area) should not be mixed.

5.5.3 Cleaning equipment and tools should be made of stainless steel or non-toxic, harmless, and non-corrosive materials. The container should be waterproof and made of non-toxic, odorless, corrosion-resistant, non-deformable, and non-falling materials which can be repeatedly cleaned and disinfected.

5.5.4 Containers for different purposes should have obvious markings or color differences and should not be mixed.

5.5.5 Containers for holding waste should be made of waterproof materials, should be sealed with lids to prevent leakage, and should be used exclusively.

6 Hygiene Management

6.1 It should comply with the relevant provisions of GB 14881.

6.2 Processing water should comply with the provisions of GB 5749[3]. The temperature of hot water for cleaning should not be lower than 40℃, and the temperature of hot water for disinfection should not be lower than 82℃.

6.3 A hygiene management system for cleaning and disinfection should be established. Equipment and tools before and after cleaning and disinfection should be placed separately to avoid cross contamination.

6.4 It is advisable to establish and effectively operate a safety control system for livestock and poultry edible by-products based on the principles of the Hazard Analysis and Critical Control Point (HACCP) system.

7 Raw Materials, Food Additives, and Food Related Products

7.1 It should comply with the relevant provisions of GB 14881.

7.2 Livestock and poultry edible by-products should be processed only after the inspection and quarantine results are qualified.

7.3 The use of food additives and processing aids should comply with the relevant provisions of GB 2760[4].

8 Food Safety Control in the Production Processes

8.1 General requirements

8.1.1 It should comply with the relevant provisions of GB 14881.

8.1.2 The temperature of the processing room for animal heart, liver, lung, and other organs of livestock and the processing room for poultry offal should be controlled below 12℃.

8.1.3 Poultry and rabbit offal such as heart, liver, stomach, and intestines should be separated before entering the processing rooms (area). Livestock and poultry edible offal and by-products should be processed as soon as possible after entering the processing rooms (area).

8.1.4 During the processing of livestock and poultry edible offal and by-products, if any abnormal tissues such as abscesses, necrosis, or infection with non-zoonotic parasites are found, they should be removed.

[3] National Food Safety Standard Drinking Water Quality GB5749-2022.
[4] National Food Safety Standard Usage Standard for Food Additives GB2760-2024.

8.1.5 Suspicious pathological tissues, body fluids, digestive tract contents, etc. should be avoided from contaminating the processing sites, facilities, and equipment. The contaminated processing sites, workstations, and other facilities, equipment and tools should be cleaned and disinfected before they can be used again.

8.2 Edible blood of livestock and poultry

8.2.1 The blood collection of livestock and poultry should be close to the bleeding process of livestock and poultry slaughter. It is advisable to collect blood by hollow collection or stabbing and bleeding. The temperature of the collected blood should be reduced to below 8℃ within 4 hours and stored in an environment with temperature of 0℃ to 4℃.

8.2.2 Blood should be filtered when collected to remove foreign objects such as hair and chyme.

8.2.3 The collected blood should be stored in a sealed container, and the sealed container should be numbered synchronously. If the livestock and poultry slaughter inspection and quarantine showed unqualified results, the blood corresponding to all the blood in the sealed container should be disposed and go through pollution-free disposal.

8.2.4 The processing of blood from collection to blood products should not exceed 72 hours.

8.3 Organs such as heart, liver, lungs, and kidneys

8.3.1 Separate the heart, liver, lungs, etc. according to the processing requirements.

8.3.2 Prevent damage when removing the gallbladder. When the gallbladder is damaged, the part contaminated by bile should be removed.

8.3.3 Remove the grease on the surface of the kidney.

8.4 Organs such as spleen, stomach, intestines, and bladder

8.4.1 Separate the spleen, stomach, and intestines, and store the spleen separately.

8.4.2 The contents inside the stomach and intestines should be removed and rinsed with running water. There should be no water accumulated on the workstation surface.

8.4.3 Appropriate measures should be taken to prevent the contents of the stomach and intestines from contaminating the outer surface of the stomach and intestines, and special tools or equipment should be used to remove the contents of the stomach and intestines. When using special equipment for rolling cleaning, the residual contents on the inner surface of the stomach should be fully rinsed before it is put into the cleaning equipment.

8.4.4 The inner skin should be removed from the poultry stomach, and there should be no residue. When using automatic or semi-automatic gizzard stripping equipment, ensure that the contents in

the stomach have been removed and cleaned before the poultry stomach is put into the equipment.

8.4.5 Stomach and intestinal contents should be stored in a special container in special areas. They should be cleaned and transported to the waste storage area in a timely manner by a designated person or by a pipe blowing and transmit device.

8.4.6 The bladder should be cleaned with running water and collected and stored separately.

8.5 Head, trotter (claw), tail

8.5.1 The head and tail should be washed after scalding in hot water and depilation.

8.5.2 Trotters should be scalded in hot water, shelled, and depilated before washing; claws should be scalded in hot water and yellow skin should be removed before washing.

8.6 Cooling and freezing

8.6.1 When processing and cooling livestock and poultry edible by-products, the time from bleeding the livestock and poultry to the by-products entering the cooling room should be controlled within 2 hours, except for blood.

8.6.2 When using running water for cooling, the temperature of the running water should be kept lower than the central temperature of the product should have after cooling.

8.6.3 After cooling, the central temperature of offal products should be kept below 3°C, and the central temperature of other edible livestock and poultry by-products such as heads, trotters (claws), and tails should be kept below 7°C. When processing frozen products, the processed edible livestock and poultry by-products should be frozen immediately, and the central temperature of edible livestock and poultry by-products should be reduced to below -15°C within 48 hours before they can be stored in the freezer.

8.7 Packaging

8.7.1 It should comply with the relevant provisions of GB 14881.

8.7.2 Different types of livestock and poultry edible offal and by-products should be packaged in different categories.

8.7.3 When livestock and poultry edible offal and by-products that have been cooled or frozen need to be packaged, it should be completed as soon as possible, and the temperature in the packaging room should not be higher than 12°C.

8.8 Control of biological contamination

8.8.1 Cleaning and disinfection

8.8.1.1 Cleaning and disinfection methods should be safe, hygienic, and effective.

8.8.1.2 According to processing needs, workshop facilities and equipment should be cleaned and disinfected in a timely manner. During the processing, the utensils, operating workstation, and processing surfaces in contact with foods should be cleaned and disinfected regularly, and appropriate measures should be taken to prevent contamination of the products.

8.8.1.3 The processing workshop should be cleaned and disinfected regularly.

8.8.2 Monitoring of microorganisms during processing

8.8.2.1 It is advisable to determine the possible microbial contamination risks in the production process and processing environment and effectively control them.

8.8.2.2 If necessary, establish a microbial monitoring procedure for the processing of livestock and poultry edible offal and by-products, including microbial monitoring indicators, sampling points, monitoring frequency, sampling and testing methods, evaluation principles, and handling of non-compliance situations, etc., which can be implemented with reference to Appendix A.

8.9 Control of chemical contamination

8.9.1 The detergents and disinfectants used should comply with the provisions of GB 14930.1[5] and GB 14930.2[6] respectively.

8.9.2 After the equipment, utensils and tools, and operation workstation are cleaned with detergents or disinfectants, they should be thoroughly rinsed with processing water.

8.9.3 The purchase and use of chemicals such as detergents and disinfectants should be recorded in detail, including the person who used them, area of use, amount used, time of use, and concentration of preparation.

8.9.4 Chemicals such as detergents and disinfectants should be clearly marked on their outer packaging and stored in a special warehouse under the supervision of a dedicated person.

8.10 Waste disposal

8.10.1 Wastes such as hair, bile, and digestive tract contents generated during the processing of livestock and poultry edible by-products should be cleaned up in a timely manner.

[5] National Food Safety Standard Detergent GB 14930.1-2022 (link in Chinese).
[6] National Food Safety Standard Disinfectant GB 14930.2-2025 (link in Chinese).

8.10.2 The temporary storage facilities for waste in the workshop should be clearly marked, and the final waste disposal site should be set outside the processing areas to prevent contamination. Measures should be taken to prevent unpleasant odors such as fishy smells and to control pests.

8.10.3 Hazardous waste should be stored in a closed warehouse and go through pollution-free disposals in a timely manner.

9 Testing

It should comply with the relevant provisions of GB 14881.

10 Storage and Transportation

10.1 It should comply with the relevant provisions of GB 14881 and GB 31605[7].

10.2 The temperature of the storage warehouse for cooled offal and by-products should be maintained at 0℃ to 4℃, the temperature of the storage warehouse for frozen offal and by-products should be maintained at below -18℃, and the temperature records should be kept.

10.3 The temperature display and area division signs of the cold storage should be clear and standardized.

10.4 The first-in-first-out principle should be followed when the product exits the factory.

10.5 The central temperature of the cooled livestock and poultry edible offal and by-products should be reduced to 0℃ to 4℃ before shipment, and the temperature inside the compartment should be maintained at 0℃ to 4℃ during transportation. The central temperature of the frozen livestock and poultry edible offal and by-products should be reduced to -15℃ or below before shipment, the temperature inside the compartment should be maintained at -18℃ or below during transportation, and the temperature records should be kept.

10.6 Livestock and poultry edible offal and by-products should not be transported without packaging. Heads, trotters (claws), internal organs, etc. should be shipped in waterproof containers. Unsealed stomachs, intestines, bladders should not be placed in the same container with hearts, livers, lungs, spleens, and kidneys.

10.7 The transport vehicles should be cleaned and disinfected in a timely manner, and they should be kept clean and hygienic.

11 Product Traceability and Recall Management

It should comply with the relevant provisions of GB 14881.

[7] National Food Safety Standard Hygiene Practice for Cold Chain Logistics of Foods GB 31605-2020 (link in Chinese).

12 Trainings

It should comply with the relevant provisions of GB 14881.

13 Management System and Personnel

It should comply with the relevant provisions of GB 14881.

14 Records and Document Management

It should comply with the relevant provisions of GB 14881.

Appendix A

Guidelines for Microbial Monitoring Procedures in the Production of Livestock and Poultry Edible Offal and By-products

A.1 This appendix provides the requirements for microbial monitoring of the environment and products in the production processes for the livestock and poultry edible offal and by-products. Enterprises may make appropriate adjustments based on product characteristics and production processes.

A.2 Enterprises should carry out inspection activities in accordance with internal quality control requirements, verify the cleaning effect, and monitor semi-finished products and the processing environment. Please refer to Table A.1 for implementation.

A.3 Enterprises that carry out microbial monitoring should be equipped with appropriate testing equipment, facilities, and reagents. The number of testing equipment should be consistent with the production capacity of the enterprise.

A.4 When establishing an environmental microbial monitoring procedure, it should be implemented in accordance with the relevant provisions of GB 14881. The collection, disposal, and testing methods of samples should be determined in combination with the actual production situation.

A.5 Environmental microbial sampling points should mainly focus on cooling rooms and packaging workshops, and other areas can be monitored as needed.

Table A.1 Requirements for Microbial Monitoring during the Processing of Livestock and Poultry By-products

Monitoring Item		**Sampling Points [a]**	**Microorganisms [b]**	**Monitoring Frequency [c]**	**Indicator Limits**
Environmental Microbial Monitoring	Food Contact Surfaces	Hands, work uniforms, and gloves of production personnel; conveyor belts; tools and utensils, workstation surfaces, cooling water, and other equipment surfaces that directly contact the livestock and poultry edible offal and by-products	Total bacterial count, Coliforms group, Salmonella, etc.	At least once a month.	Determined based on testing data or scientific information, the characteristics of livestock and poultry edible offal and by-products and actual production conditions

	Surfaces Close to Food or Food Contacting Surfaces	Contacting surfaces such as outer surfaces of equipment, surfaces of stands, and control panels, etc.	Total bacterial count, Coliforms group, etc.	At least once a month.	Determined based on testing data or scientific information, the characteristics of livestock and poultry edible offal and by-products and actual production conditions
	Environmental Air in Processing Areas	Close to the actual products without packaging	Total bacterial count, etc.	At least once a month.	Determined based on testing data or scientific information, the characteristics of livestock and poultry edible offal and by-products and actual production conditions
Microbial Monitoring in Production Processes		Products to be packaged at the end of the production line.	Total bacterial count, Coliforms group, Salmonella, etc.	At least once a month.	Determined based on testing data or scientific information, the characteristics of livestock and poultry edible offal and by-products and actual production conditions
[a] Sampling points can be selected based on food characteristics and actual processing conditions. [b] One or more indicator bacteria can be selected for monitoring as needed. [c] The monitoring frequency can be determined based on the risk of specific sampling points.					

Attachments:

GB 31616-2025.pdf