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(FOOMA)

**General design requirements for safety
and hygiene of food processing
machinery – Part 1: General design
requirements for safety**

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Foreword

This Japanese Industrial Standard has been revised by the Minister of Health, Labour and Welfare and the Minister of Economy, Trade and Industry through deliberations at the Japanese Industrial Standards Committee as the result of proposal for revision of Japanese Industrial Standard submitted by The Japan Food Machinery Manufacturers' Association (FOOMA) with a draft being attached, based on the provision of Article 12, paragraph (1) of the Industrial Standardization Act applied mutatis mutandis pursuant to the provision of Article 16 of the said Act. This edition replaces the previous edition (**JIS B 9650-1** : 2011), which has been technically revised.

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JIS B 9650 series consists of the following 2 parts under the general title *General design requirements for safety and hygiene of food processing machinery* — :

Part 1 : General design requirements for safety

Part 2 : General design requirements for hygiene

General design requirements for safety and hygiene of food processing machinery — Part 1 : General design requirements for safety

Introduction

This Japanese Industrial Standard corresponds to a product safety standard among the types of safety standard specified in **JIS Z 8051**, and is a type-C standard shown in Foreword of **JIS B 9700**. A methodology for risk assessment and risk reduction complies with the requirements specified in **JIS B 9700**.

In designing machinery and its auxiliary equipment used for processing and production of food (hereafter referred to as food processing machinery), risks due to food processing machinery causing harm to workers/operators, those due to food produced by machinery causing harm to health of consumers, and also those for food producers suffering economic losses due to recall, etc. of food shall be considered. **JIS B 9650** series specifies general requirements regarding safety aspects to handle harms against workers/operators, and general requirements regarding hygienic aspects to handle harms against health of consumers caused by produced food and economic losses suffered by producers, in respective parts.

1 Scope

1.1 This Standard specifies requirements, specified in **JIS B 9700** as well as the extended requirements, among general requirements for safety design that address the safety aspect of food processing machinery.

1.2 This Standard is applicable to machinery/devices of open-system and closed-system that perform a batch process and a consecutive process. It is not applicable to an integrated manufacturing system that connects and uniformly operates multiple food processing machinery having different functions in a coordinated manner.

NOTE Safety of integrated manufacturing systems is provided in **ISO 11161**.

1.3 This Standard is applicable to food processing machinery classified as industrial machinery used in facilities such as factories that mass produce commercial food or its raw materials, using a certain energy as power source and to heat and control. However, it is not applicable to food processing machinery classified as professional-use machinery used in kitchens of households, restaurants, etc.

Examples of major groups of food processing machinery are shown below.

- a) Baking machinery
- b) Cake making machinery
- c) Meat processing machinery
- d) Marine product machinery

- e) Processing machinery used in flouring mill
- f) Noodle making machinery
- g) Drink making machinery
- h) Rice and wheat milling machinery

NOTE For machinery classified into these groups, specific requirements are respectively specified in individual **JIS**.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this Standard. The most recent editions of the standards (including amendments) indicated below shall be applied.

- JIS B 9651 *Requirements for safety and hygiene of baking machinery*
- JIS B 9652 *Requirements for safety and hygiene of cake making machinery*
- JIS B 9653 *Requirements for safety and hygiene of meat processing machinery*
- JIS B 9654 *Requirements for safety and hygiene of marine product machinery*
- JIS B 9655 *Requirements for safety and hygiene of processing machinery used in flouring mill*
- JIS B 9656 *Requirements for safety and hygiene of noodle making machinery*
- JIS B 9657 *Requirements for safety and hygiene of drink making machinery*
- JIS B 9658 *Requirements for safety and hygiene of rice and wheat milling machinery*
- JIS B 9700 *Safety of machinery — General principles for design — Risk assessment and risk reduction*
- JIS B 9705-1 *Safety of machinery — Safety-related parts of control systems — Part 1 : General principles for design*
- JIS B 9709-1 *Safety of machinery — Reduction of risks to health from hazardous substances emitted by machinery — Part 1 : Principles and specifications for machinery manufacturers*
- JIS B 9709-2 *Safety of machinery — Reduction of risks to health from hazardous substances emitted by machinery — Part 2 : Methodology leading to verification procedures*
- JIS B 9712 *Safety of machinery — Two-hand control devices — Functional aspects and design principles*
- JIS B 9713-1 *Safety of machinery — Permanent means of access to machinery — Part 1 : Choice of a fixed means of access between two levels*
- JIS B 9713-2 *Safety of machinery — Permanent means of access to machinery — Part 2 : Working platforms and walkways*