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**General design requirements for safety  
and hygiene of food processing  
machinery – Part 2: General design  
requirements for hygiene**

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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 9650-2 : 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 2 : General design requirements for hygiene

## 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 damages to 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 hygienic design that address the hygienic aspect of food processing machinery.

**1.2** This Standard is applicable to machinery/devices of open-system or closed-system that perform a batch process or 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 business locations 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.

Refer to **JIS B 9650-1** for examples of major groups of food processing machinery.

## 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.