

BAHAMAS NATIONAL STANDARD
CODE OF PRACTICE
GENERAL PRINCIPLES OF FOOD HYGIENE

BNSCP 2:2014

CRCP 5:2010

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National Foreword

This BNSCP2:2014 CRCP 5:2010 Standard is an adoption of the CARICOM Regional Code of Practice for Food Hygiene. It was adopted by The Bahamas Technical Committee for Food TC2 for the essential principles of food hygiene and the hygienic conditions for producing food that is safe and suitable for consumption.

It was approved for adoption by the BBSQ's Standards Council December 2014.

This standard is intended to be voluntary.

NOTE During the development of this standard, the Bahamas National Standard for Labelling of Pre-packaged Foods was still under development.

CROSQ Foreword

This CARICOM Regional Code of Practice was developed in an effort to:

- a) identify the essential principles of food hygiene applicable throughout the food chain; and
- b) ensure that food is safe and suitable for human consumption.

This standard was approved by the Twenty-ninth Council for Trade and Economic Development (COTED) on 8-9 February 2010.

In the development of this standard, assistance was derived from the following:

- a) CODEX Alimentarius Commission, CAC/RCP 1-1969, Rev. 2003, Recommended International Code of Practice: General Principles of Food Hygiene.

NOTE During the development of this standard, the CARICOM Regional Standard for Labelling of Pre-packaged Foods was still under development.

1 Scope

This Code of Practice details the essential principles of food hygiene within the food chain from primary production to the final consumer, stipulating the acceptable hygienic conditions for producing food that is safe and suitable for consumption.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

World Health Organization, Guidelines for Drinking Water Quality
CARICOM Regional Code of Practice for Prepackaged Foods

3 Terms and definitions

For the purposes of this code of practice, the following terms and definitions shall apply:

3.1

cleaning

removal of soil, food residue, dirt, grease or other objectionable matter

3.2

contaminant

biological or chemical agent, foreign matter, or other substances not intentionally added to food which may compromise food safety or suitability for consumption

3.3

contamination

introduction or occurrence of a contaminant in food or food environment

3.4

disinfection

reduction, by means of chemical agents and or physical methods, of the number of microorganisms in the environment to a level that does not compromise food safety or suitability for consumption

3.5

establishment

any building or area in which food is handled and its immediate surroundings which are under the control of the same management

3.6

food handler

any person who directly handles packaged or unpackaged food, food equipment and utensils, or food contact surfaces and is therefore expected to comply with food hygiene requirements

3.7

food hygiene

all conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain

3.8

food safety

assurance that food will not cause harm to the consumer when it is prepared and or consumed according to its intended use