
Draft
Jamaican Standard

Specification

for

Processed foods (General)



BUREAU OF STANDARDS JAMAICA

**COMMENT PERIOD: 07 NOVEMBER 2020 – 06
JANUARY 2021**

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JS 36: 2020

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- The JBS provides certification services for manufacturers participating in the programme and licensed to use the gazetted JBS Certification Marks to indicate conformity with Jamaican Standards.
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CERTIFICATION MARKS



Product Certification Marks



Plant Certification Mark



Certification of Agricultural Produce (CAP) Mark



Jamaica-Made Mark

Draft Jamaican Standard
Specification
For
Processed foods (General)

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Month 2020

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ISBN

Declared by the Bureau of Standards Jamaica to be a standard specification pursuant to section 7 of the Standards Act 1969.

First published 1974**Second published****Revised**

This standard specification was circulated in the draft form for comments under the reference.....

Jamaican Standards establish requirements in relation to commodities, processes and practices, but do not purport to include all the necessary provisions of a contract.

The attention of those using this standard specification is called to the necessity of complying with any relevant legislation.

Amendments

No.	Date of issue	Remarks	Entered by and date

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Foreword

This standard was prepared with the intention of providing general requirements for processed foods and the establishments in which they are processed.

This standard is compulsory.

Committee Representation

The preparation of this standard for the Standards Council, established under the Standards Act 1969, was carried out under the supervision of the BSJ's National Food Standards Technical Committee which at the time comprised the following members:

Related Documents

This standard makes reference to the following:

21 CFR	Code of Federal Regulations Food and Drug
The Standards Processed Food Act	The Processed Food (Inspection and Sampling) Regulations 1959
Codex STAN 192	Codex General Standard for Food Additives (GSFA)
CAC/RCP 1-1969	CODEX General Principles of Food Hygiene
JS 317	Jamaican Standard Specification for The production of processed food utilizing the HACCP principles (general)
JS CRS 5	Jamaican Standard Specification for the Labelling of Pre-packaged foods

DJS 36: 2020 Draft Jamaican Standard Specification for Processed food (General)

1. Scope

This standard specifies the food safety requirements for a pre-packaged processed food establishment. This standard is not applicable to food:

- a) Sold unpackaged, or in an open or uncovered package;
- b) Weighed or measured in or counted or placed into the package in the presence of the purchaser;
- c) Fresh fruits, vegetables and ground provisions which have not been peeled, cut or similarly treated

2. Normative references

IS CRS 5

Jamaican Standard Specification for the Labelling of pre-packaged foods

3. Terms and Definitions

For the purpose of this standard, the following definitions apply:

3.1

acidified foods

low acid foods to which acid[s] or acidic foods are added. These foods include but are not limited to vegetables, peppers and fish, singly or in any combination. They have a water activity [a_w] [see 3.19] greater than 0.85 and a finished equilibrium pH of 4.6 or less.

3.2

bureau

refers to the Bureau of Standards Jamaica

3.3

commercial sterility

condition achieved by application of heat or other approved processing method to a food, which renders it free of viable forms of micro-organism having public health significance, as well as microorganisms of non-health significance, capable of reproducing in the food under normal non-refrigerated conditions of storage and distribution. Such food shall be packed in hermetically sealed containers.

3.4

competent authority

any person or organization that has the legally delegated or invested authority, capacity, or power to perform a designated function. Similarly, once an authority is delegated to perform a certain act, only the competent authority is entitled to take accounts therefrom and no one else.

3.5**container**

any can or other receptacle used for packing any processed food, or containing such processed food.

3.6**control measures**

a measure that can be applied to prevent or eliminate any biological, chemical or physical hazard that presents a risk of contamination of a food or to reduce the hazard to an acceptable level.

3.7**control point**

any step at which biological, physical or chemical hazards can be controlled

3.8**corrective action**

any action to be taken when the results of monitoring at the critical control point (CCP) indicate a loss of control.

3.9**director**

Executive Director of the Bureau of Standards Jamaica

3.10**food**

any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drink, chewing gum and any substance which has been used in the manufacture, preparation or treatment of "food" but does not include cosmetics or tobacco or substances used only as drugs

3.11**food additive**

any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods. The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.

3.12**food processing establishment**

any place where food for human consumption is processed or manufactured, packaged, labelled and stored. This includes all yard (land) and outbuildings appurtenant thereto.

3.13**hazard**

biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.

3.14**hazard analysis**

process of collecting and evaluating information on hazards, and conditions leading to their presence, to decide which are significant for food safety and should therefore be addressed in the HACCP plan.

3.15**hermetically sealed container**

a container that is designed and intended to be secure against the entry of microorganisms and thereby to maintain the commercial sterility of its contents after processing.

3.16**inspector**

inspector that is gazetted under the Standards Act, Processed Food Act and Weights and Measures Act.

3.17**low-acid canned food**

any food other than alcoholic beverages, with a finished equilibrium pH greater than 4.6 and a water activity (a_w) (see 3.19) greater than 0.85. Tomatoes and tomato products having a finished equilibrium pH less than 4.7 are not classified as low acid foods.

3.18 monitor

act of conducting a planned sequence of observations or measurements of control parameters to assess whether the limits at a CCP or other control points (CP) are met.

3.19**pest**

any objectionable animals or insects including, but not limited to, birds, rodents, flies, and larvae.

3.20**pH**

term used to designate the intensity or degree of acidity or alkalinity. The value of the pH may be expressed as the logarithm of the reciprocal of hydrogen ion concentration in solution or the negative logarithm of the hydrogen ion concentration.

3.21**pre-packaged food**

food that is packaged or made up in advance in a container, ready for offer to the consumer, or for catering purposes.

3.22**processed**

Altered from the natural state by any process or processes such as washing, cleaning, milling, cutting, chopping, preheated, heating, pasteurizing, blanching, cooking, canning, freezing, preserved, dehydrating, condensed, reconstituted, evaporated, fermented distilled, carbonated, mixing, packaging, re-packaging.

3.23**registration**

process of becoming registered under the Standard Act

3.24**scheduled process**

process selected by a processor as adequate for use under the conditions of manufacture for a food in achieving and maintaining a food product that will not permit the growth of microorganisms having public health significance. Process is to be developed and approved by a competent authority.

3.25**Validation**

Obtaining evidence on the effectiveness of the elements of the food safety plan.

3.26**verification**

application of methods, procedures, tests and other evaluations, in addition to monitoring to determine compliance with the food safety plan

3.27**water activity [a_w]**

measure of the available water in a food product. This is calculated as the ratio of vapour pressure of the water in the food product divided by the vapour pressure of pure water under identical conditions of temperature and pressure at the same temperature.

4. General requirements**4.1 Location of establishments**

4.1.1 Establishments shall be located so as to eliminate or minimize potential sources of contamination and shall not be located where, after consideration by the operator of protective measures, there remains a threat to food safety. In particular; an establishment shall not be located in any area:

- a) which is environmentally polluted, or which has industrial activities which pose a serious threat of contaminating food;
- (b) which is subject to flooding unless sufficient safeguards are provided;
- (c) which is prone to infestation of pests; or
- (d) where wastes, either solid or liquid, cannot be removed effectively.

4.2 Design and layout of establishment

4.2.1 Every establishment shall be so constructed that:

- (a) the building is constructed of material to ensure cleanliness;
- (b) the internal design and layout of an establishment shall permit good food hygiene, including protection against cross-contamination at the beginning, during, and after operations;

(c) no lavatory, sink or cesspool is in any place or position which is likely to permit odours or fumes from such lavatory, sink or cesspool to pervade any room or other place where food is prepared, stored, kept or transported.

4.2.2 Structures within an establishment shall be soundly built of durable materials so as to be easily maintained, cleaned and where appropriate, sanitized and disinfected. In particular:

(a) the surfaces of walls, partitions and floors shall be made of impervious materials, with no toxic effect in intended use;

(b) walls and partitions shall have a smooth surface up to a height appropriate to the operation and capable of being thoroughly cleaned and maintained in a clean state;

(c) floors shall be free from cracks and crevices and shall be constructed to allow adequate drainage, cleaning, impermeable and not affected by weak acid, alkali or steam;

(d) ceilings and overhead structures shall be constructed and finished so that it may be adequately cleaned and kept clean and in good repair; that the build-up of dirt and condensate, and the shedding of particles from fixtures, ducts and pipes do not contaminate food.

(e) roof shall be weather-proof;

(f) windows shall be easy to clean, be constructed to minimize the build-up of dirt and where necessary, be fitted with removable and cleanable insect-proof screens.

NOTE: screens or other suitable protection over doors, windows, and other openings to prevent the entry of insects, birds and other animals and any extraneous matter into any room in which food is prepared, stored, kept or transported.

(g) doors shall have smooth, non-absorbent surfaces, that can be easily cleaned and where necessary, disinfected; and

(h) working surfaces that come into contact with food shall be in sound condition, durable and easy to clean, maintain and sanitize. They shall be made of smooth, non-absorbent materials, be inert to the food, to detergents and sanitizers under normal conditions.

4.3 Equipment

4.3.1 General.

4.3.1.1 Equipment in an establishment shall be located so as to facilitate:

(a) adequate maintenance and cleaning of the equipment;

(b) functioning of the equipment in accordance with its intended use; and

(c) good hygienic practices and monitoring thereof.

4.3.1.2 Equipment and containers whose intended use involves coming into contact with food shall:

1. Be designed and constructed to ensure that, where necessary, they can be adequately cleaned, sanitized and maintained to avoid contamination of food.

2. Preclude the adulteration of food with lubricants, fuel, metal fragments, contaminated water, or any other contaminants.

3. Be installed and maintained to facilitate cleaning of the equipment and of all adjacent spaces.

4. Be corrosion-resistant when in contact with food. They shall be made of nontoxic materials and designed to withstand the environment of their intended use and the action of food, and, cleaning compounds and sanitizing agents.
5. Be maintained to protect food from being contaminated by any source, including unlawful indirect food additives.
6. Have seams on surfaces of equipment that are smoothly bonded or maintained so as to minimize accumulation of food particles, dirt, and organic matter and thus minimize the opportunity for growth of microorganisms.
7. Monitored to verify effectiveness of cleaning and sanitation.
8. All heat processing equipment shall be fitted with the necessary instruments, devices and controls to ensure the adequacy of the process.
9. Adequacy of the equipment shall be verified by a competent authority.

4.3.3 Calibration

Protocols and calibration methods shall be established for process- monitoring instruments and equipment, and shall specify in writing the:

- (a) frequency of calibration;
- (b) person responsible;
- (c) monitoring and verification procedures;
- (d) appropriate corrective actions;
- (e) record keeping; and
- (f) manufacturer's specifications.

4.3.4 Preventive maintenance

A preventive maintenance programme shall be in place that lists the equipment and specifies the:

- (a) necessary servicing of the equipment;
- (b) frequency of servicing including replacement of parts;
- (c) person responsible;
- (d) verification activities; and
- (e) records to be kept.

Calibration of equipment shall be performed by certified in-house personnel, or calibration laboratory/institution recognized and approved by the competent authority.

4.4 Facilities of establishment

4.4.1 Establishments (Yard area) the yard area of an establishment under the control of the operator must be kept in a condition that will protect against the contamination of food. The methods for maintenance of the yard must include:

- (a) Storing equipment properly, removing litter and waste, and cutting weeds or grass within the immediate vicinity of the plant that may constitute an attractant, breeding place, or harborage for pests;
- (b) Maintaining roads and parking lots so that they do not constitute a source of contamination in areas where food is exposed;
- (c) Draining areas that may contribute contamination to food by seepage, foot-borne filth, or providing a breeding place for pests; and
- (d) Operating systems for waste treatment and disposal so that they do not constitute a source of contamination in areas where food is exposed.

4.5 Water supply and testing

4.5.1 A supply of potable water which complies with the World Health Organization Guidelines for Drinking-water Quality; with appropriate facilities for its storage, distribution and temperature control, shall be available in order to ensure food safety and suitability.

4.5.2 Microbiological and chemical testing of water shall be done at least once per year by an accredited lab and records of water portability testing shall be made available upon request.

4.5.3 Non-potable water systems shall be readily identified and shall not connect with, or allow reflux into, any potable water system

4.5.4 Drainage and waste disposal

4.5.4.1 Adequate drainage and waste disposal systems and facilities shall be installed which shall be designed and constructed so that the risk of contaminating food or the potable water supply is avoided.

4.5.4.2 Waste containers shall be identified and shall be leak-proof, clearly identified and covered

4.6 Personnel hygiene

Hygiene facilities shall be available to ensure that an appropriate degree of personal hygiene can be maintained and to avoid contaminating food and where appropriate, facilities shall include:

- (a) adequate means of hygienically washing and drying hands, including wash basins and a supply of hot and cold (or suitably temperature controlled) water; soap; sanitary hand drying supplies or devices and where required, a cleanable waste receptacle;
- (b) lavatories of appropriate hygienic design, and adequate changing facilities for personnel which shall be suitably located, not leading directly into food processing areas, properly ventilated and designated

4.7 Air quality and ventilation.

An adequate system of natural or mechanical ventilation shall be provided, in particular so as to:

- (a) minimize air-borne contamination of food, for example, from aerosols and condensation droplets;
- (b) control odours which might affect the suitability of the food;
- (c) control humidity, where necessary, to ensure food safety and suitability;

Adequate facilities shall be available for, and when necessary, controlling ambient temperatures to ensure food safety and suitability

The system shall be designed and constructed so that:

- (a) air does not flow from contaminated areas to clean area

4.8 Lighting

4.8.1 Adequate natural or artificial lighting shall be provided to enable the establishment to effectively conduct its production and inspection activities. The lighting fixtures shall be of a safety type or be protected to prevent contamination in case of breakage.

4.8.2 At least 50 foot candles (540 lux) is required for processing areas where employees work with utensils or equipment such as knives, slicers, grinders or saws, where employees safety is a factor. Ingredients or finished goods warehouse shall have no less than 20-30 foot candles (215-323 lux); processing areas 55-65 foot candles (590-700 lux), product inspection areas 110-130 foot-candles (1180-1400 lux) and packaging areas are 70-80 foot candles (750-860 lux).

4.9 Storage

Adequate facilities for the storage of food, ingredients and non-food chemicals (such as cleaning materials, lubricants or fuels) shall be provided and:

- (a) Where appropriate, food storage facilities shall be designed and constructed to:
 - (1) Permit adequate maintenance and cleaning;
 - (2) avoid pest access and harborage;
 - (3) Enable the food to be effectively protected from contamination during storage; and
 - (4) Provide an environment which by means such as temperature and humidity control, minimizes the deterioration of the food;
- (b) there shall be separate and secure storage facilities for non-food chemicals such as cleaning materials and hazardous substances.

4.10 Cleaning and sanitation

4.10.1 General

Establishments and equipment shall be kept in an appropriate state of repair and condition to:

- (a) facilitate all sanitation procedures;
- (b) function as intended, particularly at critical steps;
- (c) prevent contamination of food from physical hazards such as glass, metal shards, flaking plaster, debris and chemical hazards such as cleaning agents and sanitizers;
- (d) prevent microbiological cross-contamination to the extent possible in good manufacturing practices;
- (e) prevent cross-contamination from allergens; and

(f) prevent infestation by pests

4.10.2 Cleaning chemicals shall be handled and used carefully in accordance with the manufacturer's instructions and shall be stored separately from food, in clearly identified and secured containers to avoid the risk of contaminating food. Chemicals for food contact surface shall be food grade.

4.11 Sanitation standard operating procedure (SSOP)

4.11.1 Each operator shall develop and implement a documented sanitation standard operating procedure (SSOP) that addresses how the operator will meet sanitation programmes, conditions and practices before, during and after processing. A SSOP shall apply to equipment, utensils, overhead structures, floors, walls, ceilings, drains, lighting devices, and anything else which impacts on food safety. The SSOP shall be signed and dated by the person designated by the operator.

4.11.2 The SSOP shall at a minimum provide for the cleaning of food contact surfaces, equipment and utensils and shall specify:

- (a) which procedures are to be conducted prior to, during, and after operations;
- (b) areas, items of equipment and utensils to be cleaned;
- (c) the name of the person responsible for the implementation of each procedure;
- (d) the frequency with which each procedure in the SSOP is to be conducted;
- (e) the chemicals to be used including contact time and temperature; and
- (f) Safety Data Sheets (MSDS) should be readily available.

4.12 Pest control programme

4.12.1 General. The operator of each establishment shall have in place a written, pest control programme and shall keep and maintain records of treatment and monitoring in accordance with the competent authorities.

4.12.1.1 Access prevention. The operator of each establishment shall ensure effective measures are taken to:

- (a) Prevent pest and animal access to establishment. Holes, drains and other places where pests are likely to gain access shall be pest-proof; and
- (b) Eliminate potential and existing breeding sites

4.12.1.2 Harborage and infestation

Each operator shall ensure that:

- (a) potential food sources are stored in pest-proof containers and or stacked above the ground and away from walls;
- (b) establishment is kept clean;
- (c) where appropriate, refuse is stored in covered, pest-proof containers; and
- (d) establishment is regularly examined in accordance with a defined schedule.

4.12.1.3 Eradication and waste management

Each operator shall ensure that:

- (a) pest infestations are dealt with immediately and without adversely affecting food safety or suitability and that any treatment with chemical, physical or biological agents is carried out without posing a threat to the safety or suitability of food;
- (b) adequate provision is made for the removal, storage and disposal of waste; and
- (c) waste is not allowed to accumulate in food handling, food storage, and other working areas and the adjoining environment except so far as is unavoidable for the proper functioning of the establishment
- (d) waste stores shall be cleaned and sanitized in accordance with a defined schedule.

Pesticides, rodenticides, fumigants and insecticides shall be stored separate from sanitizers and detergents. All chemicals shall be stored in their original containers, or in clearly labelled and suitable secondary containers if allowed by applicable legislation. The use of pesticides to control pests in the plant is permitted only under precautions and restrictions that will protect against the contamination of food, food-contact surfaces, and food-packaging materials.

4.13 Health and personal hygiene

14.3.1 General. All food handlers shall have a valid food handler's permit.

Any inspector may:

- [a] whenever he thinks it necessary so to do, require any person employed in an establishment to be examined by a Medical Officer [Health]; and
- [b] require the operator of any establishment to remove from the establishment any person employed therein who is suspected by the inspector as having or carrying any communicable disease.

4.13.2 Personal behaviour

Food handlers shall refrain from behaviour which could result in contamination of food, such as:

- (a) smoking;
- (b) spitting;
- (c) chewing, eating, or drinking;
- (d) sneezing or coughing over unprotected food; and
- (e) wearing or carrying personal effects such as jewellery, watches, pins and other items into food handling areas.

4.14 Visitors

All visitors, including management and maintenance staff, shall wear suitable clothing when entering any food processing or handling area. All visitors shall be required to remove jewelry and other loose objects. Visitors exhibiting visible signs of illness shall be prevented from entering areas in which food is handled or processed. Visitors shall enter and exit food handling areas through the proper staff entrance point, shall be escorted at all times and comply with all hand washing and

personal practice requirements and adhere to the other personal hygiene provisions of this standard.

4.15 Training and Qualification

4.15.1 Management and supervision. Managers and supervisors of each establishment shall have knowledge of food hygiene principles and practices to be able to judge potential risks, take appropriate preventive and corrective action, and ensure that effective monitoring and supervision takes place.

(a) Applicability.

(1) The management of an establishment must ensure that all individuals who manufacture, process, pack, or hold food are qualified to perform their assigned duties.

(2) Each individual engaged in manufacturing, processing, packing, or holding food (including temporary and seasonal personnel) or in the supervision thereof must:

(a) Be a qualified individual as to have the education, training, or experience (or a combination thereof) necessary to manufacture, process, pack, or hold clean and safe food as appropriate to the individual's assigned duties; and

(b) Receive training in the principles of food hygiene and food safety, including the importance of employee health and personal hygiene, as appropriate to the food, the facility and the individual's assigned duties.

(c) Additional qualifications of supervisory personnel.

Responsibility for ensuring compliance by individuals with the requirements of this part must be clearly assigned to supervisory personnel who have the education, training, or experience (or a combination thereof) necessary to supervise the production of clean and safe food.

(d) Procedures and records that document training required by paragraph (b) (2) of this section must be established and maintained.

4.16 Records

Records of processing, production and distribution shall be kept and retained for a period of at least five years.

4.17 Transportation

Transportation of finished food shall be under conditions that will protect food against physical, chemical, and microbial contamination as well as against deterioration of the food and the container.

5. Process Controls

5.1 General

All processed food shall be fit for human consumption and in particular:

[a] shall be free from any poisonous or harmful substance except where tolerances for specific substances may be declared or allowed by the Bureau;

[b] shall not contain any decomposed, diseased or objectionable substance or any foreign contaminant;

[c] shall not, except in accordance with the CODEX standard for -food additives contain any added food colours, stabilizers or any other additives.

5.2 Raw material

Incoming raw material requirements:

(a) No raw material or ingredient used to produce processed food shall be accepted by an establishment if it is known to contain undesirable micro-organisms, decomposed or extraneous substances which would not be reduced to an acceptable level by normal sorting or processing. So that the processed foods containing them comply with the requirements of this standard, other relevant standards and the Processed Food Act where applicable:

- Specifications for raw material shall be developed and applied by each operator;
- System and procedures to audit suppliers (supplier guarantee);
- Raw materials or ingredients shall be inspected and sorted before processing; and
- Where necessary, laboratory tests shall be conducted to establish fitness for use.
- prevent contamination by pests or by chemical, physical or microbiological contaminants or other objectionable substances during harvesting, handling, storage and transport.

Care should be taken to prevent, as far as reasonably practicable, deterioration and spoilage through appropriate measures.

5.3 Time and temperature control

5.3.1 Each establishment shall:

(a) develop and implement systems to ensure that temperature is controlled effectively where it is critical to food safety and suitability; and

(b) process any low acid canned food or acidified foods according to written formulae and procedures to achieve commercial sterility; such formulae and procedures shall be established by a competent authority recognized by the Bureau as competent in that respect.

Temperature control systems shall take into account:

- (a) the nature of the food, such as its water activity, pH, and likely microbial load;
- (b) the intended shelf-life of the product;
- (c) the method of packaging and processing; and
- (d) how the product is intended to be used.

5.3.1.1 Temperature control systems shall also specify tolerable limits for time and temperature variations.

5.3.1.2 Operators shall ensure that time and temperature-recording devices are accurate, in accordance with clause (regarding calibration)

5.3.1.3 All other thermally processed foods shall be processed according to written formulae and procedures to achieve commercial sterility.

5.3.1.4 All processed food shall be sufficiently processed and packaged to ensure preservation of the product when stored under such conditions and for such time as may be recommended on the label by the manufacturer.

5.3.2 Operators of retorts, thermal processing systems, aseptic processing and packaging systems, or other thermal processing systems, and container closure examiners shall be persons who have, or who are under the operating supervision of persons who have, satisfactorily completed a prescribed course of instruction. The course of instruction in retort operations, aseptic processing and packaging systems operations or other thermal processing systems operations, and container closure examination shall be approved by the competent authority.

5.3.3 Critical control points in the processing of each lot of the finished food shall be monitored and recorded to ensure compliance with established procedures. Other critical parameters to be monitored may be specified by the Bureau. All records of monitoring activities shall be made available for inspection by the Bureau.

5.3.4 Packaging

Packaging design and materials shall provide adequate protection to minimize contamination, prevent damage, and accommodate proper labelling. Packaging material shall be non-toxic and not pose a threat to food safety and suitability under conditions of storage and use specified on the packaging. All containers into which processed food is packed shall be adequately sealed.

5.3.5 Product information

(a) Each container of processed food shall be marked to identify the producer of the lot.

(b) Labelling shall comply with JS CRS 5 and / the relevant product standards. In cases where the product is to be exported, the requirements of the importing country shall apply. Where applicable, products shall be labelled with clear instructions to enable the next person in the food chain to handle, display, store and use the product safely.

5.3.6 Additional Requirements

(a) Each operator shall conduct or have conducted, a hazard analysis to determine whether there are hazards that are reasonably likely to occur and to identify the control measures that can be applied to control identified hazards.

(b) Each operator shall document a Food Safety Plan to include:

1. Process flow and Production Procedure;
2. Product Specifications;
3. Process controls for identified hazards;
4. Monitoring forms for process controls;
5. Establish procedure to monitor controls;
6. Corrective Action procedures;

7. Verification procedures;
8. Process Validation;
9. Supply Chain Guarantee;
10. Allergen Policy ;
11. Recall Procedure ; and
12. Complaints procedure

6. Conditions of sale

Distributors and retail outlets shall ensure that processed food intended for sale comply with the requirements of this standard, other relevant standards and the Processed Food Act where applicable.

An inspector or any other person authorized in writing by the competent authority may detain any food at the port of entry or on premises where food is prepared, processed, packed or stored, open and examine any container, and take samples for the purposes of testing for wholesomeness and analyses in order to ensure compliance with this standard.

7. Registration of establishments

7.1 General

7.1.1 No person shall operate an establishment for the processing of pre-packaged food until it is registered with the competent authority and issued with a Certificate of Registration of an Establishment.

7.1.2 A **Certificate of Registration of an Establishment** shall not be transferred from one establishment to another, also from one location to another.

7.1.3 The operator of every registered establishment shall keep the **Certificate of Registration of an Establishment** exhibited in a conspicuous place in the establishment.

7.1.4 Every **Certificate of Registration of an Establishment** shall remain valid for one calendar year after the date of issue and shall then expire.

Standards Council

The Standards Council is the controlling body of the Bureau of Standards Jamaica and is responsible for the policy and general administration of the Bureau. The Council is appointed by the Minister in the manner provided for in the Standards Act, 1969. Using its powers in the Standards Act, the Council appoints committees for specified purposes. The Standards Act, 1969 sets out the duties of the Council and the steps to be followed for the formulation of a standard.

Preparation of standards documents

The following is an outline of the procedure which must be followed in the preparation of documents:

1. The preparation of standards documents is undertaken upon the Standard Council's authorisation. This may arise out of representation from national organisations or existing Bureau of Standards' Committees of Bureau staff. If the project is approved it is referred to the appropriate sectional committee or if none exists a new committee is formed, or the project is allotted to the Bureau's staff.
2. If necessary, when the final draft of a standard is ready, the Council authorises an approach to the Minister in order to obtain the formal concurrence of any other Minister who may be responsible for any area which the standard may affect.
3. The draft document is made available to the general public for comments. All interested parties, by means of a notice in the Press, are invited to comment. In addition, copies are forwarded to those known, interested in the subject.
4. The Committee considers all the comments received and recommends a final document to the Standards Council
5. The Standards Council recommends the document to the Minister for publication.
6. The Minister approves the recommendation of the Standards Council.
7. The declaration of the standard is gazetted and copies placed on sale.
8. On the recommendation of the Standards Council the Minister may declare a standard compulsory.
9. Amendments to and revisions of standards normally require the same procedure as is applied to the preparation of the original standard.

Overseas standards documents

The Bureau of Standards Jamaica maintains a reference library which includes the standards of many overseas standards organisations. These standards can be inspected upon request

The Bureau can supply on demand copies of standards produced by some national standards bodies and is the agency for the sale of standards produced by the International Organization for Standardization (ISO) members.

Application to use the reference library and to purchase Jamaican and other standards documents should be addressed to:

Bureau of Standards Jamaica

6 Winchester Road

P.O. Box 113,

Kingston 10

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