

First edition
2011 -02-05

**Recommended International Code
of Practice - General principles of
food hygiene**



**Mauritius Standards Bureau
Moka**

Gr 11



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Foreword

This Mauritian Standard was drawn up by the Food and Agriculture Standards Committee through its Subcommittee on HACCP/ Food Hygiene and approved by the Standards Council on It was notified in the Government Gazette on*.

In preparing this standard, assistance has been derived from the following:

CAC/RCP 1-1969 *Recommended International Code of Practice - General Rev. 4 (2003) Principles of Food Hygiene*

Acknowledgement is made for the use of information from the above publications.

*General Notice No. 236 of 2011

INTRODUCTION

People have the right to expect the food they eat to be safe and suitable for consumption.

Foodborne illness and foodborne injury are at best unpleasant; at worst, they can be fatal. But there are also other consequences. Outbreaks of foodborne illness can damage trade and tourism, and lead to loss of earnings, unemployment and litigation. Food spoilage is wasteful, costly and can adversely affect trade and consumer confidence.

International food trade, and foreign travel, are increasing, bringing important social and economic benefits. But this also makes the spread of illness around the world easier. Eating habits too, have undergone major change in many countries over the last two decades and new food production, preparation and distribution techniques have developed to reflect this. Effective hygiene control, therefore, is vital to avoid the adverse human health and economic consequences of foodborne illness, foodborne injury, and food spoilage. Everyone, including farmers and growers, manufacturers and processors, food handlers and consumers, has a responsibility to assure that food is safe and suitable for consumption.

These General Principles lay a firm foundation for ensuring food hygiene and should be used in conjunction with each specific code of hygienic practice, where appropriate, and the guidelines on microbiological criteria. The document follows the food chain from primary production through to final consumption, highlighting the key hygiene controls at each stage. It recommends a HACCP-based approach wherever possible to enhance food safety.

The controls described in this General Principles document are internationally recognized as essential to ensure the safety and suitability of food for consumption. The General Principles are commended to the statutory and regulatory bodies, industry (including individual primary producers, manufacturers, processors, food service operators and retailers) and consumers alike.

Objectives

The General Principles of Food Hygiene:

- identify the *essential* principles of food hygiene applicable *throughout the food chain* (including primary production through to the final consumer), to achieve the goal of ensuring that food is safe and suitable for human consumption;

- recommend a HACCP-based approach as a means to enhance food safety;
- indicate *how* to implement those principles; and
- provide a *guidance* for specific codes which may be needed for - sectors of the food chain; processes; or commodities; to amplify the hygiene requirements specific to those areas.

PREVIEW

PREVIEW

Recommended International Code of Practice - General Principles of Food Hygiene

1 Scope

1.1 The food chain

This document follows the food chain from primary production to the final consumer, setting out the necessary hygiene conditions for producing food which is safe and suitable for consumption.

The document provides a base-line structure for other, more specific, codes applicable to particular sectors. Such specific codes and guidelines should be used in conjunction with the current food safety standards and food regulations.

1.2 Roles of the statutory and regulatory bodies, industry, and consumers

The statutory and regulatory bodies can consider the contents of this document and decide how best they should encourage the implementation of these general principles to:

- protect consumers adequately from illness or injury caused by food; policies need to consider the vulnerability of the population, or of different groups within the population;
- provide assurance that food is suitable for human consumption;
- maintain confidence in internationally traded food; and
- provide health education programmes which effectively communicate the principles of food hygiene to industry and consumers.

Industry should apply the hygienic practices set out in this document to:

- provide food which is safe and suitable for consumption;
- ensure that consumers have clear and easily-understood information, by way of labelling and other appropriate means, to enable them to protect their food from contamination and growth/survival of foodborne pathogens by storing, handling and preparing it correctly; and
- maintain confidence in internationally traded food.

Consumers should recognize their role by following relevant instructions and applying appropriate food hygiene measures.