

SINGAPORE STANDARD

CP 3 : 1988

(ICS 67.020)

CODE OF PRACTICE FOR

Food hygiene (General)

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SINGAPORE STANDARD
CODE OF PRACTICE FOR FOOD HYGIENE (GENERAL)

FOREWORD

This Code was drawn up by the Technical Committee on Code of Practice for Food Hygiene and approved by the Food Product Standards Committee. It is an updated edition of CP 3 : 1975 on Food Hygiene (General) to bring the Code in line with modern hygienic practices and requirements. The text is adopted from Codex Alimentarius, Volume A, First Revision, 1979 on Recommended International Code of Practice – General Principles of Food Hygiene, with amendments.

This Code aims to provide a comprehensive guide to local food industries on hygiene requirements. It is generally applicable to all types of food processing industries with regards to hygienic practices and requirements. The areas covered in this Code include: growing and harvesting, preparation, processing, packaging, storage, transport, distribution and sale.

Codes of practice for units handling specific foods to meet additional requirements of the individual units will be drawn up as and when necessary.

Acknowledgement is made for the use of information from the Codex Alimentarius, Volume A, First Revision, 1979.

NOTE

1. Singapore Standards are subject to periodical review to keep abreast of technological changes and new technical developments. The revisions of Singapore Standards are announced through the issue either of amendment slips or of revised editions.
2. Compliance with a Singapore Standard does not exempt users from legal obligations.

1. SCOPE

1.1 This Code recommends general hygienic practices for use in the handling (including growing and harvesting, preparation, processing, packaging, storage, transport, distribution and sale) of food for human consumption in order to ensure a safe, sound and wholesome product.

1.2 It is further intended to provide a basis for establishing codes of hygienic practice for individual commodities or groups of commodities which have specific requirements relating to food hygiene.

2. DEFINITIONS

For the purposes of this Code the following definitions shall apply:

2.1 Adequate. Sufficient to accomplish the intended purpose of this Code.

2.2 Cleaning. The removal of soil, food residues, dirt, grease or other objectionable matter.

2.3 Contamination. The occurrence of any objectionable matter in the product.

2.4 Disinfection. The reduction, without adversely affecting the food, by means of hygienically satisfactory chemical agents and/or physical methods, of the number of micro-organisms to a level that will not lead to harmful contamination of food.

2.5 Establishment. Any building(s) or area(s) in which food is handled after harvesting and the surroundings under the control of the same management.

2.6 Food Handling. Any operation in the growing and harvesting, preparation, processing, packaging, storage, transport, distribution and sale of food.

2.7 Food Hygiene. All measures necessary to ensure the safety, soundness and wholesomeness of food at all stages from its growth, production or manufacture until its final consumption.

2.8 Packaging Material. Any containers such as cans, bottles, cartons, boxes, cases and sacks, or wrapping and covering material such as foil, film, metal, paper, wax-paper and cloth.

2.9 Pests. Any animals capable of directly or indirectly contaminating food.

3. HYGIENE REQUIREMENTS IN PRODUCTION/HARVESTING AREA

3.1 Environmental Hygiene In Areas From Which Raw Materials Are Derived

3.1.1 Unsuitable growing or harvesting areas. Food should not be grown or harvested where the presence of potentially harmful substances would lead to an unacceptable level of such substances in the food.

3.1.2 Protection from contamination by wastes

3.1.2.1 Raw food materials should be protected from contamination by human, animal, domestic, industrial and agricultural wastes which may be present at levels likely to be a hazard to health. Adequate precautions should be taken to ensure that these wastes are not used and are not disposed of in a manner which may constitute a hazard to health through the food.