

BBSQ

DRAFT 1

**BAHAMAS NATIONAL STANDARD
CODE OF HYGIENIC PRACTICE
FOR THE PREPARATION AND
SALE OF STREET FOODS**

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1 - SCOPE

This Code contains a series of requirements and practices to be observed in the preparation and sale, on the street, of foods and beverages for direct consumption.

This Code applies to the places where these are prepared, to the points of sale and to the means of transport used.

2 - OBJECTIVES

The purpose of the Code is to ensure that foods are safe and fit for consumption, thereby protecting the health of persons who use this form of food facility.

The Code is based on the The Bahamas National Standard, Code of Practice – General Principles of Food Hygiene (BNSCP 2:2014 CRCP 5:2010).

3 - DEFINITIONS

For the purposes of this Code, the definitions specified in the documents of the Codex Alimentarius shall apply. Other relevant definitions are as follows:

- **Wastewater:** used water that has been affected by domestic, industrial and commercial use, for e.g., in food preparation.
- **Street foods:** ready-to-eat foods and beverages prepared and/or sold in streets and other similar public places.
- **Environment:** surrounding area/place where food is prepared, maintained, exposed, served and/or consumed.
- **Authorized:** which has been permitted by the competent authority.
- **Sanitize:** as it relates to fruits and vegetables, it means, to apply a chemical agent such as bleach (Sodium hypochlorite) to fruits and vegetables in order to destroy bacteria, viruses, fungi, mold or mildew that may be on the surface.
- **Foods and beverages for direct consumption:** Any type of hot or cold food or beverage ready for consumption.
- **Ingredient:** any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form.
- **Input:** all materials and items including containers and packaging used in the preparation and consumption of foods.

- **Organoleptic Testing:** assessment using the sense organs (sight, smell, touch, taste).
- **Organoleptic properties:** the aspects of food that an individual experiences via the senses, including taste, sight(color), smell(aroma), and touch(texture).
- **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.
- **Pathogenic:** capable of causing disease
- **Perishable:** rapidly spoiling or decomposing.
- **Sales stall:** any fixed or mobile structure intended for the sale of food or drink for direct consumption in the street.
- **Crockery:** all glasses, plates, dishes, cutlery and utensils used in the consumption and preparation of food.

4 - REQUIREMENTS FOR INPUTS AND INGREDIENTS

4.1 PURCHASE OF INPUTS AND INGREDIENTS

4.1.1 Purchase inputs and ingredients from authorized retailers or approved sources, under adequate storage conditions, with refrigeration/freezing when necessary (perishable items), stored on shelves, in boxes or baskets and protected from contamination.

4.1.2 Purchase packaged inputs and ingredients that bear a manufacturer's name or guarantee. Do not purchase food products that are unlabelled and/or without a clearly stated shelf life, where appropriate.

4.1.3 Only purchase inputs and ingredients whose organoleptic properties are proper or correspond to the specific characteristics or nature of the fresh food or raw material and that do not show signs of any kind of alteration and/or adulteration.

4.1.4 Only purchase perishable inputs and ingredients maintained at adequate temperature.

4.1.5 Only purchase food products in quantities that correspond to adequate storage/preservation capacity.

4.2 TRANSPORT, RECEPTION AND STORAGE OF INPUTS AND INGREDIENTS

4.2.1 Transport all purchased inputs and/or ingredients in adequate conditions, avoiding hazards of chemical, physical or biological contamination and spoilage of the goods, maintaining an adequate temperature, and isolating each item to prevent cross-contamination. They should not be transported together with toxic and/or chemical substances (disinfectants, detergents, pesticides, etc). For packaged products, follow the manufacturer's instructions on the label; and/or storage conditions complying with general principles of food hygiene and legal provisions in force.

4.2.2 The vehicle, containers and packaging used for transportation should be adequately cleaned and disinfected and should have sufficient internal space and the necessary equipment to ensure food safety and quality.

4.2.3 Inputs and ingredients must be received and kept in clean, protected places: meat, offal, fish and other perishable products should be placed on trays, under refrigeration and/or freezing, and bulk commodities in clean containers.

4.2.4 Shelves, boxes and storage spaces should be of non-contaminating material, clean and protected from dust and other contaminating agents.

4.2.5 Keep containers containing foods clearly labelled and/or identified and in separate areas from nonedible products like soap, disinfectants, pesticides and other toxic or poisonous substances.

4.2.6 Rotate the stock of products on a first in, first out basis.

4.2.7 Keep the food protected from contamination by pests (insects, rodents) and other biological agents.

NOTE HA (HAZARD ANALYSIS) - FOOD PRODUCTS CAN BE CONTAMINATED BY PATHOGENIC MICROORGANISMS. BACTERIA CAN GROW IN INADEQUATE TIME/TEMPERATURE

CONDITIONS. PROXIMITY BETWEEN DIFFERENT PRODUCTS CAN CAUSE CROSS CONTAMINATION. INADEQUATE EXPOSURE TO THE ENVIRONMENT CAN CONTAMINATE

FOOD. PHYSICAL AND CHEMICAL CONTAMINATION CAN OCCUR WHEN EDIBLE AND NONEDIBLE PRODUCTS ARE TRANSPORTED TOGETHER. CHEMICAL, PHYSICAL AND BIOLOGICAL CONTAMINANTS SHOULD BE CONTROLLED FROM THE SOURCE/ORIGIN OF FOOD PRODUCTS.

NOTE CCP (CRITICAL CONTROL POINTS) - CONTROL OF TIME/TEMPERATURE IS AN EFFECTIVE MEASURE TO PREVENT BACTERIAL MULTIPLICATION AND FOOD SPOILAGE. SEPARATION OF FOOD ITEMS CAN PREVENT CROSS-CONTAMINATION. PROTECT FOOD FROM AIR, DUST AND OTHER ENVIRONMENTAL VECTORS IN ORDER TO PRESERVE ITS SAFETY AND QUALITY. CLEANLINESS AND DISINFECTION OF TRANSPORT AREA IS BASIC TO PREVENT PHYSICAL, CHEMICAL AND BIOLOGICAL CONTAMINATION. SELECTION OF PLACE OF PURCHASE/ORIGIN OF PRODUCTS ENSURES HAZARD CONTROL UNTIL THE STAGES OF TRANSPORTATION AND STORAGE.

5 - REQUIREMENTS FOR THE AREA OR PLACE OF PREPARATION

5.1 AREA WHERE FOOD IS PREPARED

5.1.1 Indoor areas

5.1.1.1 These should be designed and constructed in accordance with Subsection 4.2 of The Bahamas National Standard, Code of Practice – General Principles of Food Hygiene (BNSCP 2:2014 CRCP 5:2010).

5.1.1.2 They should be sufficiently lit, kept as clean as possible at all times and situated far from any source of contaminants (rubbish, waste water, animals).

5.1.1.3 Equipment should be made from appropriate materials for easy cleaning and disinfecting, as often as necessary.

5.1.1.4 Water for general purposes (washing inputs and containers) should be potable.

5.1.1.5 Containers for water storage should be cleaned as often as necessary; containers for both potable and wastewater.

5.1.1.6 Waste water must be adequately disposed of and not present a hazard to potable water, food, surrounding area or food handlers.

5.1.1.7 The working area, including surfaces in contact with food (utensils, table surface, cutters, water outlets, etc.) should be in good condition and properly maintained and should be washed with soap, potable water and disinfected as appropriate.

5.1.1.8 Do not use, for food, containers previously used for substances that are toxic or harmful to human health, such as insecticides, paints or motor oil.

5.1.1.9 Do not keep fuel, toxic substances or inflammable products in direct contact with food. Respect rules of safety regarding electricity and toxic, explosive and inflammable substances in order to protect persons.

5.1.2 Outdoor areas

5.1.2.1 These should be sufficiently cleaned and protected from direct sun, rain, dust and wind, and should not be in direct contact with the public and consumers.

5.1.2.2 Equipment, such as stoves or similar appliances, must be constructed and maintained safely and adequately.

5.1.2.3 The potable water supply should be sufficient for all needs. When not from a public source of potable water, the water must be of similar quality.

5.1.2.4 The area where the food is prepared should be at least 60 to 70 cm (average of 25 inches or 2 feet) off the ground and suitable for the quantity of food prepared, handled and kept.

5.1.2.5 Equipment, utensils, water outlets, working surfaces and other components should meet the same requirements specified in 5.1.1.

NOTE HA - SURROUNDING AND SURFACE AREAS CAN BE A SOURCE OF CHEMICAL, PHYSICAL AND BIOLOGICAL CONTAMINATION. INADEQUATE OR CONTAMINATED WATER IS A SOURCE OF CONTAMINATION OF FOOD, FOOD HANDLERS, FOOD CONSUMERS AND ENVIRONMENT.

NOTE CCP - SURROUNDING AND SURFACE AREAS SHOULD ALWAYS BE CLEAN, DISINFECTED AND WELL MAINTAINED. WATER SHOULD BE POTABLE SINCE IT IS A FOOD INGREDIENT (AS WATER AND ICE) AND A COMMODITY USED TO CLEAN FOOD, SURFACES IN CONTACT WITH FOOD, HANDS, UTENSILS, ETC.

5.1.3 Hygiene facilities

5.1.3.1 Transported potable water should be kept in an appropriate container (easy to clean, non-toxic material, hermetically sealed, fitted with a cover and tap or stopcock) built in such a manner as to preserve the product and prevent contamination.

5.1.3.2 Containers, utensils and working surfaces for food handling should be of a non-toxic material, easy to clean and resistant to high temperatures when used for cooking.

5.1.3.3 Detergents and sanitizers used to clean and sanitize working surfaces, utensils, water outlets and other components should, as far as possible, be non-toxic and non-corrosive.

5.2 HYGIENIC PRACTICE

5.2.1 Persons in contact with and/or directly or indirectly handling food, inputs or ingredients should be in a state of health complying with The Bahamas National Standard, Code of Practice – General Principles of Food Hygiene (BNSCP 2:2014 CRCP 5:2010).

5.2.2 Hair must be completely covered during food handling. Nails should be short and clean.

5.2.3 Persons preparing or handling food, inputs and ingredients should refrain from spitting, sneezing, smoking or behaviour/habits that can compromise food safety.

5.2.4 Food handlers should wear appropriate clean clothing and protect themselves with an apron or other suitable garment, which should be changed every day or as often as necessary.

5.2.5 Food handlers should not wear rings or bracelets while handling food.

5.2.6 People should not handle food and money at the same time.

5.2.7 Hands and forearms should be carefully washed with potable water and disinfecting soap after use of the toilet or direct handling of fresh foods, such as meat, fruits and vegetables, and before handling of prepared or semi-prepared foods.

5.2.8 Food handlers should be trained in the hygienic handling of food and should demonstrate the necessary capacity to protect food at all times.

5.2.8.1 Food handlers must present a valid Food Handlers Certificate issued by the competent authority before engaging in the handling and preparation of food.

5.2.9 Utensils, dishes, glasses, water outlets, working surfaces, etc. should be cleaned and disinfected after each instance of food preparation, before final food preparation or the handling of ready-to-eat foods, and immediately after their use.

NOTE HA - THERE ARE MANY SOURCES OF FOOD CONTAMINATION AND/OR CROSS-CONTAMINATION BETWEEN DIFFERENT FOOD PRODUCTS, SURFACES AND HANDS BY DIRECT OR INDIRECT CONTACT, AS WELL AS CONDITIONS THAT CAN PROMOTE GROWTH OF PATHOGENIC BACTERIA OR CONTAMINATION IN FOODS.

NOTE CCP – ALL INGREDIENTS AND STAGES IN FOOD HANDLING SHOULD BE CONSIDERED AND ANALYSED FOR THE POSSIBILITY OF PATHOGENIC BACTERIAL GROWTH AND/OR

DIRECT OR INDIRECT INTRODUCTION OF CONTAMINANTS. AVOID EXCESSIVE TIME SPANS/TEMPERATURES AND POSSIBILITIES OF CONTAMINATION IN EACH AND EVERY

STAGE OF THE CHAIN (PURCHASING, TRANSPORT, STORAGE, DISPLAY, HANDLING, ETC.)

6 - REQUIREMENTS FOR FOOD PREPARATION

6.1 REQUIREMENTS FOR PRELIMINARY PREPARATION

6.1.1 Fruits and vegetables

6.1.1.1 Only use fruits and vegetables that have been protected from cross-contamination and properly conserved.

6.1.1.2 Select fruits and vegetables that are intact and fit for human consumption.

6.1.1.3 Wash and sanitize, as appropriate, fruits and vegetables before using them directly or as a food ingredient.

6.1.1.4 Prepare each kind of fruit and vegetable in the appropriate manner and according to its intended use.

6.1.1.4.1 Peel, squeeze and/or cut, as appropriate, fruits and vegetables with appropriate and sanitize equipment and utensils.

6.1.1.5 Keep previously prepared fruits and vegetables in sanitized and properly covered containers at a maximum temperature suitable for the product in question.

NOTE HA - FRUITS AND VEGETABLES CAN BE CONTAMINATED AT SOURCE AND/OR BY CROSS-CONTAMINATION IN THE MARKET (CHILLING WATER, CONTACT WITH SURFACES

AND OTHER PRODUCTS), WITH PATHOGENIC BACTERIA, VIRUSES AND PARASITES. TAKE CARE NOT TO CONTAMINATE THE SURFACE OF THE PRODUCT AND/OR THE FINAL PRODUCT. OTHER CONTAMINANTS OF A CHEMICAL NATURE SHOULD BE CONTROLLED AT SOURCE AND DURING TRANSPORT AND STORAGE, SINCE THERE IS NO OTHER EFFECTIVE PREVENTIVE MEASURE THAT CAN BE APPLIED DURING FINAL PREPARATION. PHYSICAL HAZARDS CAN BE CONTROLLED BY MANUAL SEPARATION.

NOTE CCP - SELECTION, RINSING, WASHING AND DISINFECTING ARE IMPORTANT AND INDISPENSABLE MEASURES THAT CAN BE CARRIED OUT BEFORE STORAGE (TO PREVENT CONTAMINATION IN REFRIGERATORS AND OTHER STORAGE AREAS) OR IMMEDIATELY BEFORE USE. AVOID LEAVING EXCESSIVE WATER ON THE PRODUCT TO PREVENT BACTERIAL MULTIPLICATION AND FOR BETTER STORAGE OF THE PRODUCT. SELECT PLACE OF PURCHASE AND ORIGIN TO ENSURE HAZARDS ARE UNDER CONTROL.

6.1.2 Fresh meat and fish

6.1.2.1 When necessary, thaw meat and fish in a refrigerator for the required time; a microwave oven can be used to accelerate thawing but must be cooked immediately. Meat and fish may be thawed using the cold water method but must be cooked immediately. Avoid thawing at room temperature.

6.1.2.2 Avoid excessive exposure of fresh meat and fish to room temperature.

6.1.2.3 Handle fresh meat and fish in such a way as to prevent immediate or subsequent, direct or indirect cross-contamination of the meat and fish and the working surfaces, utensils and other food products.

6.1.2.4 Clean the fresh meat and fish, removing undesirable parts, when necessary.

NOTE HA - FRESH MEAT OR FISH CAN BE CONTAMINATED FROM ORIGIN AND BY HANDLING/MARKETING CONDITIONS AND CAN PRESENT PATHOGENIC BACTERIA, VIRUSES AND PARASITES, THEREBY ACTING AS A POTENTIAL SOURCE OF CONTAMINATION (SURFACES, FOOD HANDLERS, UTENSILS, ETC). INADEQUATE THAWING CAN LEAD TO PATHOGENIC BACTERIAL MULTIPLICATION ON THE PRODUCT SURFACE, SINCE THESE PRODUCTS WOULD HAVE BEEN AT ROOM TEMPERATURE FOR A PROLONGED PERIOD OF TIME.

NOTE CCP - CLEAN AND DISINFECT ALL SURFACES THAT HAVE BEEN IN CONTACT WITH FRESH MEAT OR FISH TO PREVENT CONTAMINATION OF READY-TO-EAT FOOD. AVOID EXCESSIVE EXPOSURE AT ROOM TEMPERATURE OF FRESH MEAT OR FISH TO PREVENT EXCESSIVE MULTIPLICATION OF PATHOGENIC BACTERIA. SELECT PLACE OF PURCHASE AND ORIGIN OF PRODUCTS TO ENSURE THAT HAZARDS IN THE PREVIOUS STAGES ARE UNDER CONTROL.

6.1.3 Other foods

6.1.3.1 Cheeses, salami, sausages and similar foods should be handled under hygienic conditions:

6.1.3.1.1 Avoid contact with hands; conduct all operations such as slicing, cutting, grinding, etc. with appropriate instruments and/or utensils and gloves.

6.1.3.1.2 Avoid excessive exposure at room temperature.

6.1.3.1.3 Prepare the amount necessary for a maximum of four hours of work.

6.1.3.2 Food containers and packaged foods should not present any alteration (corrosion, visual alteration, etc).

6.1.3.3 Grains, flour, sugar, salt and similar products should not contain humidity and should be kept in appropriate covered containers to prevent alteration/contamination.

6.1.3.4 Do not use raw eggs in the preparation of food and beverages intended for direct consumption that are not to be cooked afterwards.

Mayonnaise, sauces with egg, mousse and similar dishes prepared with raw eggs should come from industrial establishments.

6.1.3.5 For other products, the manufacturer should provide instructions on storage and use, which should comply with rules of hygiene.

NOTE HA - FOODS CAN BE CONTAMINATED AT SOURCE AND BY INADEQUATELY WASHED AND DISINFECTED APPLIANCES AND UTENSILS. EGGS CAN BE INTERNALLY CONTAMINATED WITH PATHOGENIC BACTERIA.

NOTE CCP - AVOID ALL SOURCE OF CONTAMINATION AND/OR PATHOGENIC BACTERIA GROWTH. SELECT PLACE OF PURCHASE AND ORIGIN TO ENSURE HAZARD CONTROL.

6.2 REQUIREMENTS FOR FINAL PREPARATION

6.2.1 Cook the food sufficiently, noting corresponding changes in colour, aspect and/or consistency.

6.2.2 Protect the food, after cooking, from all possible sources of contamination. If the prepared food is to be seasoned with uncooked ingredients, do not expose the food to excessive contact with these ingredients, in time or temperature, before consumption.

6.2.3 The time between preparation and consumption of foods should be as follows:

6.2.3.1 Up to 6 hours when foods are kept at a temperature above 140°F/60°C.

6.2.3.2 Up to one day when foods are kept at a maximum temperature of 41°F/5°C.

6.2.3.2.1 Chilling time for hot foods should not be more than three hours to reach a temperature of 41°F/5°C.

6.2.3.3 Reheat refrigerated food completely, only once, to a temperature of 158°F/70°C immediately before consumption.

6.2.4 Sandwiches prepared at street sale points should be prepared at the moment of consumption.

6.2.5 Fresh salads and fresh fruit dishes should preferably be seasoned at time of consumption.

6.2.6 Other kinds of salad (vegetables, with added mayonnaise or other salad creams, cheese, ham, etc.) should be kept at or below 41°F/5°C from preparation to final consumption.

6.2.7 Foods to be cooked/heated immediately before consumption (pizza, etc.) should be kept below 41°F/5°C.

6.2.8 Avoid all use of leftovers and only prepare what can be sold in a day.

NOTE HA - MICROORGANISMS ARE SENSITIVE TO HEAT TO A DEGREE DEPENDING ON BIOLOGICAL TYPE AND ON FORM AND DURATION OF EXPOSURE AT DETRIMENTAL TEMPERATURES. HOWEVER, COOKING IN KITCHENS IS NOT SUFFICIENT TO STERILIZE FOODS. THE REMAINING BACTERIA CAN MULTIPLY EXPONENTIALLY AT ROOM TEMPERATURE AND THEIR FINAL NUMBER WILL DEPEND ON THE TIME OF EXPOSURE AT INADEQUATE TEMPERATURE. MULTIPLICATION IS REDUCED BELOW 41°F/5°C IN SUCH A WAY AS TO AVOID HIGH NUMBERS OF PATHOGENIC BACTERIA WITH THE SAME INTENSITY AND HIGH LEVEL OF RISK. OTHER FACTORS CAN CONTROL/INTENSIFY THE EFFECT OF HEAT: LOW pH, HIGH ACIDITY, HIGH CONCENTRATION OF SALT, PRESENCE OF ADDITIVES, ETC. (LOW HUMIDITY IS USED TO CONTROL BUT NOT STRENGTHEN HEAT EFFECT). OTHER PATHOGENS, SUCH AS FISH PARASITES, CAN BE CONTROLLED BY FREEZING DURING ADEQUATE PERIODS OF TIME PRIOR TO USE. SOME BACTERIA CAN PRODUCE HEAT-STABLE TOXINS IN THE PRODUCT.

NOTE CCP - CONSIDERING THAT HEAT SENSITIVITY AND OTHER FACTORS CAN BE USED TO CONTROL PATHOGENIC MICROORGANISMS, COOK THE FOOD COMPLETELY TO REACH ITS INTERNAL PARTS AND KEEP IT AT LOW TEMPERATURES TO CONTROL THE RISK OF BACTERIAL GROWTH.

7 - REQUIREMENTS FOR THE TRANSPORT OF PREPARED FOOD

7.1 Vehicles for the transport of prepared foods should have a separate compartment protected from direct sun, wind, dust, rain and other contaminants.

7.2 This compartment of the vehicle should be made of appropriate material for the transportation of food and should be waterproof and easy to clean.

7.3 The transportation of waste materials should be in special, suitably closed containers, to protect the food.

7.4 Food should be transported in appropriate containers (made of non-toxic material and thoroughly cleaned and disinfected), properly sealed and protected from outside contamination

7.5 The temperature should be controlled, avoiding room-temperature exposure of foods that must be kept hot or refrigerated, when the time of transportation exceeds 1 hour and/or in conformity with procedures needed to control bacterial multiplication.

7.6 When the transportation time exceeds 2 hours, the food containers should be placed in thermal boxes.

7.6.1 Place prepared hot foods in thermal boxes separate from prepared cold or chilled foods. Use different thermal boxes for these two types of prepared foods.

7.6.2 When the transportation of prepared food at a constant temperature of over 140°F/60°C is not possible, prechill the food.

NOTE HA - TRANSPORTATION CAN BE A SOURCE OF CONTAMINATION AND/OR A PHASE OF BACTERIAL MULTIPLICATION.

NOTE CCP - AVOID ANY SITUATION THAT CAN CONTAMINATE FOOD AND/OR ALLOW BACTERIAL MULTIPLICATION.

8 - REQUIREMENTS FOR STREET FOOD MARKETING

8.1 OUTDOOR SALES AREA

8.1.1 The sales stall (kiosk, pushcart, mobile stall, etc) should be built of solid, resistant material and should be sufficiently high to be easily sanitized.

8.1.2 The sales stall and its surroundings should be kept clean, free of litter and in good condition.

8.1.3 When not in use, the sales stall should be kept under cover and in the case of a mobile structure should be kept in a clean place.

8.1.4 The outdoor sales area should not be used for any other purpose.

8.1.5 The outdoor sales area should be located in a zone determined by the competent authority so that it is protected from contaminants originating from traffic, pedestrians, domestic animals and/or vectors.

8.1.6 The sales area should be free from personal belongings, such as clothes, footwear, blankets, tobacco etc. Avoid contact between personal belongings and the area of food preparation, storage and/or consumption.

8.1.7 Adornments, such as vases with or without flowers or plants and other items may be placed in such a way that they do not represent a source for food contamination.

NOTE HA - THE SURROUNDINGS OF A SALES POINT CAN REPRESENT A SOURCE OF FOOD HAZARD.

NOTE CCP – THE OUTDOOR AREA FOR THE SALE OF FOOD SHOULD BE CAREFULLY SELECTED AND, TO THE EXTENT POSSIBLE, THE SURROUNDINGS SHOULD NOT PRESENT INAPPROPRIATE CONDITIONS.

8.2 PROTECTION AND SALE OF FOODS

8.2.1 Food and beverages should be served using disposable plates, utensils, glasses, napkins etc. When this is not possible, the non-disposable serving items in good condition should be washed, cleaned and disinfected after each use.

8.2.1.1 Leftovers in dishes, glasses, etc. should be deposited in covered, secure and appropriate containers to avoid attracting domestic animals and/or vectors. Used disposable items should be deposited into separate containers from those used for leftovers, and should also be appropriate and secure.

8.2.1.2 Take-away food should be wrapped in unused non-contaminating paper. The use of printed paper is forbidden because the print can wear off, especially if in direct contact with the food.

8.2.2 Final food preparation and reheating can be done at point of sale so long as food safety is maintained and assured.

8.2.2.1 To maintain safety, avoid excessive handling of food at the outdoor sales area.

8.2.3 The food and beverages displayed for sale should be well protected and kept at an appropriate temperature.

8.2.3.1 When hot foods have been chilled, reheating must be at above 158°F/70°C.

8.2.4 Salt, sugar, mustard, ketchup, mayonnaise and similar products to be used by the consumer should be supplied in single-portion units or in dispensers that will avoid their contamination.

8.2.5 Utensils used to serve food portions for consumption should be cleaned and disinfected when necessary.

8.2.5.1 Avoid direct hand contact with ready-to-eat food of any kind, including peeled fruits.

8.2.6 Do not handle money, tickets, etc. and food at the same time. When this is not possible, wash and disinfect hands before preparing food.

8.2.7 If the outdoor point of sale is a vehicle, the driver's compartment should be duly separate from the compartment used for final food preparation, storage, sale and/or consumption or the food handling sections should be separate from the rest of the vehicle.

NOTE HA - DISHES, GLASSES, SERVING UTENSILS AND SIMILAR ITEMS CAN ALSO BE IMPORTANT SOURCES OF FOOD CONTAMINATION. LEFTOVERS CAN ATTRACT DOMESTIC ANIMALS AND/OR VECTORS, WHICH CAN ALSO REPRESENT A SOURCE OF FOOD CONTAMINATION.

NOTE CCP – DISPOSE OF DISHES, GLASSES AND SIMILAR ITEMS IN SEPARATE CONTAINERS FROM FOOD LEFTOVERS. AVOID ATTRACTING DOMESTIC ANIMALS AND/OR VECTORS. KEEP SERVING UTENSILS IN GOOD CONDITION AND CLEANLINESS.

8.3 When selling food, vendors should comply with the hygienic practices set out in Section 5.2.

8.4 RESPONSIBILITY OF VENDORS

In addition to the stated requirements, food handlers or vendors should be responsible for the hygiene and protection of the food they prepare or sell, and for all aspects related to its safety.

NOTE HA - THE FOOD HANDLER CAN BE AN IMPORTANT SOURCE OF CONTAMINATION.

NOTE CCP - APPROPRIATE TRAINING AND OBSERVANCE OF HYGIENIC PRACTICES FOR THE FOOD HANDLER ARE IMPORTANT TO ASSURE FOOD SAFETY.

9 - HANDLING AND DISPOSAL OF WASTE AND PEST CONTROL

9.1 Waste bins (containers) should be kept far from the food handling area and have a lid and where possible, should be fitted with an automatic closing device.

9.1.1 Waste containers should be of resistant material, waterproof and easy to clean.

9.1.2 Waste containers should be placed in such a way that they are not in contact with the floor or against a wall.

9.2 Waste water should be collected and disposed of separately from solid wastes, if possible through direct linkage to the sewage system or may be deposited into a central waste water collection tank/system. It should be disposed of in the public drainage system, and not thrown onto the ground and/or into surface waters such as ponds, rivers and lakes.

9.3 When collecting solid wastes, recyclable and non-recyclable materials should be kept separate. Their final destination should be according to The Environmental Health Services (Collection and Disposal of Waste) Regulations, 2004.

9.3.1 Food waste should be disposed of in such a way as not to attract insects and animals, such as flies, dogs, cats and rodents.

9.4 Pest control should be carried out in accordance with the Health Services, Health Rules, Chapter 231, Section 29, Part VI, subsection 68 (1991). The application of chemical substances for pest control should only be done by authorized technical personnel. The procedure should avoid the contamination of food, food vendors/handlers, the public and the environment.

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