

FOOD SAFETY REGULATIONS 2009

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FOOD AND SAFETY ACT
(NO. 10 OF 2003)

Food and Safety Regulations 2009

In exercise of the powers conferred upon the Board by section 70 of the Food Safety Act 2003, the Board makes these Regulations—

PART I

PRELIMINARY

Citation and commencement

- 1.—(1) These Regulations may be cited as the Food Safety Regulations 2009.
- (2) These Regulations come into force on the day it is published in the Gazette.

Purpose

2. The purpose of these Regulations is to protect the health of the public and to protect the consumer against deception and from food of unacceptable and poor quality, by establishing minimum Standards on food products. These Regulations apply to food imported into, or produced and processed in Fiji for domestic consumption or export/re-export.

Interpretation

3. In these Regulations, unless the context otherwise requires—

- “Act” means the Food Safety Act 2003;
- “Authorized officer” means a person who has the training, knowledge, skills and ability to perform an assigned task, and who is subject to requirements specified by these Regulations;
- “Board” means the Central Board of Health constituted under section 3 of the Public Health Act (Cap 111);
- “Catering premises” means those premises where food is offered for immediate consumption, including but not limited to restaurants, canteens, schools, hospitals, hotels and similar institutions as well as mobile or temporary vendors (where permitted) of ready-to-eat food;
- “Claim” means any representation which states, suggests or implies that a food has particular qualities relating to its origin, nutritional properties, nature, processing, composition or any other quality;
- “Competent Authority” means the official authority charged by the Board with the control of these Regulations. The national Competent Authority shall also be taken to mean a “food authority” under the Act. Notwithstanding this definition, when the term “Competent Authority” is used in relation to the authority in another country to which Fiji is exporting or from which Fiji is importing, the Competent Authority shall be the official authority charged by that country to control imported or exported food;

- “Consumer” means persons and families purchasing and receiving food in order to meet their personal needs;
- “Container” means any packaging of food for delivery as a single item, whether by completely or partially enclosing the food and includes wrappers. A container may enclose several units or types of packages when such is offered to the consumer;
- “Date of Manufacture” means the date on which the food becomes the product as described;
- “Date of Minimum Durability” (“best before”) means the date which signifies the end of the period under any stated storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made. However, beyond the date the food may still be perfectly satisfactory;
- “Date of Packaging” means the date on which the food is placed in the immediate container in which it will be ultimately sold;
- “Disinfection” means the reduction, without adversely affecting the food, by means of hygienically satisfactory chemical agents and/or physical methods, of the number of microorganisms to a level that will not lead to harmful contamination of food;
- “Food Additive” means 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;
- “Food authority” means a local authority or any other body empowered by the Board to function as a food authority under the Act;
- “Foods for Catering Purposes” means those foods for use in catering premises such as restaurants, canteens, schools, hospitals, hotels and similar institutions where food is offered for immediate consumption.
- “HACCP” means Hazard Analysis and Critical Control Point as defined by the Codex Alimentarius;
- “Infant” means a person not more than 12 months of age;
- “Lot” means a definitive quantity of a commodity produced essentially under the same conditions;
- “Nutrient content claim” means a claim that describes the level of a nutrient contained in a food such as, but not limited to, “source of calcium”; “high in fibre and low in fat”;
- “Nutrient Comparative claim” means a claim that compares the nutrient levels and/or energy value of two or more foods such as, but not limited to, “reduced”; “less than”; “fewer”; “increased”; “more than”;

“Nutrient Function Claims” means a health claim that describes the physiological role of the nutrient in growth, development and normal functions of the body;

“Packaged” means packed in a container;

“Potable water” is fresh water fit for human consumption. Standards of potability should not be lower than those contained in the latest edition of the “International Standards on Drinking Water” of the World Health Organization;

“Processing Aid” means a substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfill a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product;

“Spices” means spices including dried aromatic plants and relates to natural dried components or mixtures thereof, used in foods for flavouring, seasoning and imparting aroma. The term applies equally to spices in the whole, broken or ground form.

“Use-by Date” (Recommended Last Consumption Date, Expiration Date) means the date which signifies the end of the estimated period under any stated storage conditions, after which the product probably will not have the quality attributes normally expected by the consumers. After this date, the food shall not be regarded as marketable.

“Vegetables” means vegetables including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera.

PART II

RELATIONSHIP TO CODEX ALIMENTARIUS

Standards

4.—(1) Where no Standard has been defined for any product under the Act and its regulations, the relevant Codex Standard shall be taken, subject to any variation prescribed under these Regulations, to be the Standard to be applied in Fiji.

(2) For any product, whether a Codex Standard exists or not, the Board may establish, as may be required from time to time, a Standard for application in Fiji.

(3) As laid down in section 69 of the Act, if there is a conflict between a Codex Standard and a Standard under these Regulations, the Standard under these Regulations will prevail unless otherwise directed by the Board.

Product definition

5.—(1) Where no specific product definition has been defined for any product under these Regulations, the product definition applied by the Codex Alimentarius in the relevant Codex Standard shall be taken to be the product definition to be applied in Fiji unless otherwise directed in these Regulations or by the Board.

(2) Where a specific product definition has been defined for any product under these Regulations, any additional product definition details applied by the Codex Alimentarius Commission in the relevant Codex Standard shall be taken to provide additional product definition requirements to be applied in Fiji, unless otherwise directed in these Regulations or by the Board.

(3) For any product, whether a Codex Standard exists or not, the Board may establish a product definition for application in Fiji, as may be required from time to time. Where this product definition is in conflict with a Codex Standard, the product definition established by the Board shall prevail.

Sampling

6.—(1) For those Standards where Codex Standards are adopted for application in Fiji, their adoption shall not be taken to include Codex requirements for sampling.

(2) Food business operators shall sample food as frequently as is required to validate or verify the correct functioning of their procedures based on good hygienic practice and based on HACCP principles, where these principles are being applied by the food business.

(3) Given the limited resources available to the people of Fiji, its industry and its government, it shall be satisfactory that a maximum of 10 samples be taken to determine compliance with the Act and its regulations for a transitional period lasting until 2020 unless otherwise specified in these Regulations or required by the Board or required by Competent Authorities of countries importing food from Fiji.

Applying HACCP

7.—(1) For those regulations where Codex hygiene requirements are adopted for application in Fiji, their adoption shall not be taken to mean that Codex requirements for HACCP shall be mandatory until 2015 or other transitional period subsequently defined by the Board or these Regulations.

(2) Notwithstanding sub-regulation (1), all businesses involved in the handling of food for export to countries requiring HACCP to be in place for such food and in such food operations shall have a documented HACCP system and be applying HACCP as required—

- (a) prior to handling the food for subsequent export; or
- (b) as soon as required by the Competent Authority in the country to which the food will be exported, in cases where a transitional period is permitted.

(3) Where food business operations apply procedures based on good hygienic practices and HACCP principles, sampling and analysis may be undertaken as required to validate or verify the correct functioning of their procedures unless otherwise required by these Regulations or required by the Board, and provided that the safety of the food is not endangered and provided, in the case of exports, that the sampling and analysis is undertaken in accordance with the importing country's requirements.

PART III

SAMPLING AND ANALYSIS

Procedure for taking samples for physical or chemical analysis when only one sample is required and division of sample is possible

8.—(1) Where an authorized officer is taking or otherwise procuring a sample of food in accordance with section 44 of the Act for the purpose of physical or chemical analysis, the officer shall—

- (a) divide the sample into three separate parts and mark and seal or fasten up each part in such a manner as its nature will permit;
- (b) offer one part to the seller, importer or manufacturer or his agent or the person having charge of the food;
- (c) deliver either personally or through another authorized officer or by A.R (Acknowledge of Receipt) registered mail one of the remaining parts to an analyst; and
- (d) retain the remaining part.

Procedure for taking samples when one or more sample is required and division of sample is considered not possible or appropriate

9.—(1) If these Regulations require one or more samples to be taken and if in the opinion of the authorized officer the division of a sample for analysis into three separate parts in accordance with Regulation 8 is not practical or might affect the composition or impede the proper analysis of the content, the authorized officer shall take as many samples as required by these Regulations without dividing them into separate parts and—

- (a) Where the sample(s) is being taken for physical or chemical analysis, the authorized officer taking or otherwise procuring the sample in accordance with section 44 of the Act shall—
 - (i) collect the sample(s) in a manner that doesn't contaminate it with a chemical or physical hazards;
 - (ii) mark and seal the sample in such a manner as its nature will permit;
 - (iii) transport the sample in a manner that limits, as much as practically possible, any change in physical or chemical contamination; and
 - (iv) deliver such sample(s) personally or through another authorized officer or by A.R (Acknowledge of Receipt) registered mail to an analyst with the least delay possible; and/or
- (b) Where the sample(s) is/are being taken for microbiological analysis, the authorized officer taking or otherwise procuring the sample in accordance with section 44 of the Act shall—
 - (i) collect the sample(s) using aseptic technique;
 - (ii) mark and seal the sample in such a manner as its nature will permit;
 - (iii) transport the sample in a manner that limits, as much as practically possible, any change in microbiological populations; and
 - (iv) deliver such sample(s) personally or through another authorized officer or by A.R (Acknowledge of Receipt) registered mail to an analyst with the least delay possible.

(2) The non-division of a sample for analysis into three separate parts under this Regulation shall not be cause for challenging the suitability of the sampling process in prosecution processes.

Number of samples to be taken

10.—(1) The number of samples taken shall be related to the lot size of food to be analyzed and the level of risk associated with the food unless otherwise specified in these Regulations or required by the Board.

(2) Where no sampling plan is provided in the Regulations the sampling shall be undertaken in accordance with the Twenty-ninth Schedule.

Label for food sample and request for analysis

11.—(1) The label for a food sample shall be in quadruplicate with a common counterfoil in the form as prescribed in the First Schedule.

(2) Where a food sample is divided into three parts, one of such label as specified in sub-regulation (1) shall be pasted on each part of the sample while the remaining label is to be affixed to the request for analysis form.

(3) In cases where only one food sample is taken and not sub-divided only one of the labels shall be pasted on such sample while another label is to be affixed to the request for analysis form.

(4) In cases where more than one sample is taken in accordance with Regulations 9 and 10, each sample shall have a label affixed while another label shall be affixed to the request for analysis.

(5) The request for analysis for food sample shall be made in the Form as set out in the Second Schedule.

Analysis

12.—(1) Where Codex Standards are adopted for application in Fiji, their adoption shall not be taken to mean the only methods of analysis to meet the requirements of the Act and its regulations and Standards are those specified in the Codex Standards.

(2) Where an analysis is undertaken to assess compliance with the Act and its Regulations, the analysis shall be undertaken by a laboratory accredited by a national or international accreditation body for the analysis or by a laboratory approved for the analysis by the Board.

(3) Where an analysis is undertaken to assess compliance with the Act and its regulations in a laboratory that is accredited by a national or international accreditation body, the laboratory shall undertake the analysis using the accredited method.

(4) Where an analysis is undertaken to assess compliance with the Act and its regulations in a laboratory that is approved by the Board for a given analysis, that laboratory shall undertake the analysis using a method approved by the Board.

(5) Any analyst analyzing any food submitted to him/her in pursuance of the Food Safety Act shall give a certificate that clearly identifies the results of the analysis for the identified sample. In any legal proceeding under the Act the production of a certificate purporting to be signed by an analyst shall be prima facie evidence of the identity of the food analyzed and of the result of the food analyzed and of the result of the analysis without proof of the signature of the person appearing to have signed the same.

(6) A certificate of the result of an analysis given by an analyst shall be in the form as set out in the Third Schedule.

(7) It shall be an offence to use the analyst's certificate or the result of the analysis of the food analyzed to advertise any food for sale.

Sampling and analysis for export

13.—(1) Where an exporter, for the purposes of meeting the needs of an importing country's regulations or requirements, needs to vary from the sampling and analysis required by these Regulations, the exporter shall apply a sampling plan, method of sampling and method of analysis that complies with the need of the importing country.

(2) The exporter shall be responsible for bearing the cost for such sampling, analysis and any other costs required to achieve compliance, including the cost of sending samples to an accredited or approved laboratory.

PART IV

GOOD HYGIENIC PRACTICES

Obligations of food business operators regarding good hygienic practices

14. All food business operators shall ensure that good hygienic practices as prescribed in the Fourth Schedule shall be applied at all stages of production, processing, handling, storage and distribution of food under their control.

Specific hygienic practices for businesses producing, processing and/or distributing low-acid and acidified low-acid canned food

15. Food business operators producing, processing or and/or distributing low-acid and acidified low-acid canned food shall ensure that in addition to the good hygienic practices prescribed in Regulation 14, the specific good hygienic practices prescribed in the Fifth Schedule shall be applied at all stages of production, processing, handling, storage and distribution of food under their control.

Specific hygienic practices for businesses producing, processing and/or distributing fish and fisheries products

16.—(1) Food business operators producing, processing or and/or distributing fish and fisheries products shall ensure that in addition to the good hygienic practices prescribed in Regulation 14, the specific good hygienic practices prescribed in the Sixth Schedule shall be applied at all stages of production, processing, handling, storage and distribution of food under their control.

(2) Notwithstanding sub-regulation (1), the Competent Authorities may permit those selling small quantities of fish for domestic consumption to be exempt from some or all of the requirements specified in the Sixth Schedule.

(3) No exemption under sub-regulation 16 (2) shall be taken to mean an exemption from the general principles of hygiene prescribed in the Fourth Schedule.

Specific hygienic practices for milk and milk products

17. Food business operators producing, processing or and/or distributing milk and milk products shall ensure that in addition to the good hygienic practices prescribed in Regulation 14, the specific good hygienic practices prescribed in the Seventh Schedule shall be applied at all stages of production, processing, handling, storage and distribution of food under their control.

Specific hygienic practices for meat and meat products

18. Food business operators producing, slaughtering and handling and distribution to the point of retail shall ensure that in addition to the good hygienic practices prescribed in Regulation 14, the specific good hygienic practices prescribed in the Eighth Schedule shall be applied at all stages of production, processing, handling, storage and distribution of food under their control.

Specific hygienic practices for egg and egg products

19. Food business operators producing, processing or and/or distributing egg and egg products shall ensure that in addition to the good hygienic practices prescribed in Regulation 14, the specific good hygienic practices prescribed in the Ninth Schedule shall be applied at all stages of production, processing, handling, storage and distribution of food under their control.

Good hygienic practices in the storage and transport of edible fats and oils in bulk

20.—(1) Edible fats and oils shall be transported in bulk in tankers reserved for foodstuffs only, unless otherwise permitted.

(2) Without limiting the generality of sub-regulation (1), where it is not possible to transport edible fats and oils in bulk in tankers reserved for foodstuffs only—

- (a) Edible fats and oils shall only be transported in bulk when the bulk tanker to be used has previously been used to transport approved substances, in accordance with Codex guidance, in an appropriately designed system and has subsequently undergone adequate cleaning routines, followed by effective inspection and recording procedures; and
- (b) Residues of substances in bulk tankers to be used for cargo of edible fats or oils shall not result in adverse human health effects and the acceptable or tolerable daily intake of the substance shall be greater than or equal to 0.1 mg/Kg of body weight per day. Substances for which there is no numerical acceptable or tolerable daily intake need be evaluated by the Competent Authority on a case by case basis.

(3) Fats and oils shall not be transported in bulk containers previously used to transport a known allergen.

PART V

LABELING RULES AND PACKAGING

General requirements in labeling

21.—(1) Pre-packaged food shall not be described or presented on any label or in any labeling in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect.

(2) Pre-packaged food shall not be described or presented on any label or in any labeling by words, pictorial or other devices which refer to or are suggestive either directly or indirectly, of any other product with which such food might be confused, or in such a manner as to lead the purchaser or consumer to suppose that the food is connected with such other product.

(3) In accordance with section 13 of the Act all pre-packaged food produced, processed, packed, distributed, or imported shall be labeled with the following information—

- (a) The name of food;
- (b) List of ingredients;
- (c) Net contents or drained weight;
- (d) Name and address of the manufacturer or packer or distributor;
- (e) Lot identification;
- (f) Date marking and storage instruction; and
- (g) Instruction for use.

(4) The name of the food—

- (a) shall indicate the true nature of the food; and
- (b) where a name or names have been established for a food in a Codex Alimentarius Standard, at least one of these names shall be used.

(5) There shall appear on the label, close to the name of the food, all additional words or phrases necessary to avoid misleading or confusing the consumer in regard to the true nature and physical condition of the food including but not limited to the type of packing medium, style, and the condition or type of treatment it has undergone; for example: dried, concentrated, reconstituted, smoked.

(6) In relation to the ingredients in a food—

- (a) except for single ingredient foods, a list of ingredients shall be declared on the label;
- (b) the list of ingredients shall be headed or preceded by an appropriate title which consists of or includes the term 'ingredient';

- (c) all ingredients shall be listed in descending order of ingoing weight (m/m) at the time of the manufacture of the food;
 - (d) cereals containing gluten; crustacea and products of these; eggs and egg products; fish and fish products; peanuts, soybeans and products of these; milk and milk products (lactose included); tree nuts and nut products; and sulphite in concentrations of 10 mg/Kg or more are known to cause hypersensitivity and shall always be declared and be declared by their specific name;
 - (e) added water shall be declared in the list of ingredients except when the water forms part of an ingredient such as brine, syrup or broth used in a compound food and declared as such in the list of ingredients;
 - (f) water or other volatile ingredients evaporated in the course of manufacture need not be declared;
 - (g) dehydrated or condensed foods which are intended to be reconstituted by the addition of water only, the ingredients may be listed in order of proportion (m/m) in the reconstituted product provided that a statement such as "ingredients of the product when prepared in accordance with the directions on the label" is included.
 - (h) a specific name shall be used for ingredients in the list of ingredients unless a general class name as permitted in the Codex General Standard on the Labeling of Pre-packaged Food would be more informative. In such circumstances, the permitted class names as laid out by the Codex General Standard on the Labeling of Pre-packaged Food, may be used.
 - (i) ingredients derived from beef and pork including but not limited to pork fat, lard, and beef fat shall always be declared by their specific names.
 - (j) for the identification of food additives, excluding those specified under (d) and (i), it shall be sufficient to list them under their respective classes as specified in the Codex General Standard on the Labeling of Pre-packaged Food together with the specific name or ISN numerical identification.
 - (k) the presence of brain, heart, kidney, liver, tongue or tripe in a food, shall be declared either by class name of the offal or by the specific type of offal.
 - (l) when a product is labeled as being in "natural oil", the addition of water, whether declared or not, shall not be permitted such that the consumer is misled by the label as to the packing medium.
 - (m) in case of mixed or blended food, words which indicate that the contents are mixed or blended, as the case may be, and such word shall be conjoined with the appropriate designation of the food "mixed" or "blended....."; and
 - (n) where, the food or its ingredients have been purposefully exposed to ionizing radiation, the statement or declaration indicating that the food or its ingredients has or have been treated with ionizing radiation.
- (7) In relation to the declaration of the net contents —
- (a) the net contents or drained weight shall be declared in metric system ('System International' unit) or both in metric and imperial system; and

- i. for solid foods by weight, for liquid foods by volume; and
- ii. for semi-solid or viscous foods, either by weight or volume.

(8) In relation to the name and address of the manufacturer or packer or distributor—

- (a) the name and physical address of the manufacturer, or packer or distributor or owner of rights of manufacture or brand owner in the case of food of local origin;
- (b) for imported food, the name and address of local importer and/or distributor and the country of origin; or
- (c) when a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labeling.

(9) With respect to lot identification, each container shall be permanently marked to identify the producing factory and the lot.

(10) In relation to date marking and storage conditions—

- (a) the expiration date shall be declared on all food where the food shall be consumed before a certain date because of health and safety reasons;
- (b) the expiration date shall be declared by the words "use-by ..." or "expiry date ..." or "expiration date..." or "exp ..." and these words shall be accompanied by the date itself in uncoded numerical sequence except that the month may be indicated by letters;
- (c) the date of minimum durability shall be declared on all food where an expiration date is not required unless otherwise exempted by these and subsequent regulations;
- (d) the date of minimum durability shall be declared by the words "best before ..." or "best bef..." and these words shall be accompanied by the date itself in uncoded numerical sequence except that the month may be indicated by letters;
- (e) the expiration date or the date of minimum durability shall consist at least of the day and the month for products with a minimum durability of not more than three months; or the month and the year for products with a minimum durability of more than three months;
- (f) an indication of the date of minimum durability or expiration date shall not be required for fresh fruits and vegetables which have not been peeled, cut or similarly treated; wines, liqueur wines, sparkling wines, aromatized wines, fruit wines and sparkling fruit wines; beverages containing 10% or more by volume of alcohol; bakers' or pastry-cooks' wares which, given the nature of their content, are normally consumed within 24 hours of their manufacture; vinegar; food grade salt; solid sugars; confectionery products consisting of flavoured and/or coloured sugars; or chewing gum;

- (g) in addition to the date of minimum durability or expiration date, any special conditions for the storage of the food shall be declared on the label if the validity of the date depends thereon;
- (h) an indication of the date of minimum durability or expiration date shall not be required for bread with a shelf life of less than 7 days. Such food shall bear a label with the words "baked-on ..." and these words shall be accompanied by the date itself in uncoded numerical sequence;
- (i) an indication of the date of minimum durability or expiration date shall not be required for packed fresh meat, fish or poultry with a shelf life of less than 7 days. Such food shall bear a label with the words "packed-on ..." and these words shall be accompanied by the date itself in uncoded numerical sequence; and
- (j) shelf stable food, including but not limited to certain canned food, with a minimum durability of 3 years shall be deemed to have met date marking requirements of these Regulations if it bears the date of manufacture and a statement as to the minimum durability.

(11) Instructions for use, including reconstitution, where applicable, shall be included on the label, as necessary, to ensure correct utilization of the food.

(12) For non retail containers not destined to final consumers, the name of the product, lot identification, net contents and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container, except that for tankers the information may appear exclusively in the accompanying documents.

(13) Notwithstanding sub-regulation (12), lot identification, and the name and address of the manufacturer, packer, distributor or importer on non retail containers may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

Requirements on nutrient content labeling

22. In accordance with Section 13 of the Act, the following is prescribed for nutrient content labeling on all pre-packaged food produced, processed, packed, distributed, or imported—

- (a) the declaration of energy, protein, fat and carbohydrate, shall be made in accordance with composition;
- (b) information on energy value shall be expressed in kcal per 100g or per 100ml or per package if the package contains only a single portion or per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated;
- (c) information on the amounts of protein, carbohydrate and fat in the food shall be expressed in g per 100g or per 100ml or per package if the package contains only a single portion or per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated;

- (d) numerical information on vitamin and mineral shall be expressed in metric units and /or as a percentage of the Nutrient Reference Value per 100g or per 100ml or per package if the package contains only a single portion or per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated;
- (e) the declaration of nutrient content shall be numerical; and
- (f) nutrient declaration shall be mandatory for foods for which nutrition claims are made and the amount of that nutrient per 100g or per 100ml expressed in metric unit, and/or per serving shall be declared;

Presentation of mandatory labeling

23. The following requirements are established in relation to the presentation of mandatory information—

- (a) labels in pre-packaged foods shall be applied in such a manner that they will not become separated from the container;
- (b) statements required to appear on the label by virtue of this regulation shall be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use;
- (c) where the container is covered by a wrapper, the wrapper shall carry the necessary information or the label on the container shall be readily legible through the outer wrapper or not obscured by it;
- (d) the name and net contents of the food shall appear in a prominent position and in the same field of vision;
- (e) the language used in the label of food produced within Fiji for use in Fiji shall be in English. for imported food, the mandatory information shall at least be in English language;
- (f) if the language on the original label is not in English, a supplementary label containing the mandatory information in the required language may be used instead of relabeling; and
- (g) in the case of either relabeling or a supplementary label, the mandatory information provided shall fully and accurately reflect that in the original label.

Prohibited claims

24. The following claims shall be prohibited—

- (a) claims stating that any given food will provide an adequate source of all essential nutrients, except in the case of well defined products for which a Codex Standard permits such claims as admissible claims;
- (b) claims implying that a balanced diet or ordinary foods cannot supply adequate amounts of all nutrients;
- (c) a claim that encourages or condones excessive consumption of any food or contradicts good dietary practice;
- (d) claims which cannot be substantiated;

- (e) nutrition claims and health claims for foods for infants and young children except where specifically provided for in relevant regulations;
- (f) claims as to the suitability of a food for use in the prevention, alleviation, treatment or cure of a disease, disorder, or particular physiological condition, unless they are in accordance with the provisions of Codex Standards or guidelines and follow the principles set forth in these guidelines;
- (g) claims which could give rise to doubt about the safety of similar food or which could arouse or exploit fear in the consumer;
- (h) a claim that a food has obtained an increased or special nutritive value by means of the addition of nutrients, such as vitamins, minerals and amino acids shall be permitted only if such an addition has been made on the basis of nutritional considerations according to the Codex General Principles for the Addition of Essential Nutrients to Foods;
- (i) claims of religious or ritual preparation, including but not limited to Halal and Kosher, when the food does not conform to the requirements of the appropriate religious or ritual authorities;
- (j) claims on the absence of beef or pork or its derivatives or lard or added alcohol are prohibited if the food does not normally contain such ingredient.
- (k) claims which highlight the absence or non-addition of particular substances to food where—
 - (i) the substance is one which consumers would not normally expect to find in the food; or
 - (ii) has been substituted by another, giving the food equivalent characteristics unless the nature of the substitution is clearly stated with equal prominence.

*Use of nutrient content claims, nutrient comparative claims,
nutrition claims and health claims*

25.—(1) The only nutrition claims permitted shall be those relating to energy, protein, carbohydrate, and fat and components thereof, fibre, and sodium, and vitamins and minerals for which Nutrient Reference Values have been laid down in the Codex Alimentarius unless otherwise permitted by these Regulations or the Board.

(2) When a nutrient content claim that is listed in the Tenth Schedule is made, the claim shall be consistent with the schedule.

(3) Nutrient comparative claims shall be permitted only where—

- (a) the comparison is to the same or similar food; and
- (b) a statement of the amount of difference in the energy value or nutrient content is given.

(4) Health claims shall be permitted provided that all of the following conditions are met:

- (a) Proof shall be sufficient to substantiate the type of claimed effect as recognized by appropriate scientific review of the data;

- (b) Claims consist of both information on the physiological role of the nutrient or on an accepted diet-health relationship and associated composition information;
- (c) The claimed benefit shall arise from the consumption of a reasonable quantity of the food or food constituent in the context of a healthy diet;
- (d) A validated method to quantify the food constituent that forms the basis of the claim is available; and
- (e) The following information appears on the label or labeling of a food bearing health claims:
 - (i) a statement of the quantity of any nutrient or other constituent of the food that is the subject of the claim.
 - (ii) the target group, if appropriate.
 - (iii) how to use the food to obtain the claimed benefit and other lifestyle factors or other dietary sources, where appropriate.
 - (iv) if appropriate, advice to vulnerable groups on how to use or to avoid using the food.
 - (v) maximum safe intake of the food or constituent where necessary.
 - (vi) how the food or food constituent fits within the context of the total diet.
 - (vii) a statement on the importance of maintaining a healthy diet.

(5) Claims that relate to dietary guidelines or "healthy diets" shall only be permitted—

- (a) where they are consistent with any Fiji national dietary guidelines;
- (b) where the claim is not based on selective consideration of one or more aspects of the food; and
- (c) where the food is not described as "healthy" or represented in a manner that implies that a food in and of itself will impart health.

(6) A claim to the effect that a food is a good source of a vitamin or mineral may be made if the food contains no less than 25% of the recommended daily intake for that vitamin or mineral.

(7) A claim regarding the food being fortified shall only be permitted where the food has been approved by the Competent Authority as being suitable for such and shall not include food considered by the Competent Authority to be high in sugars, fat or salt, with the exception of fortified salt itself.

Packaging

26.—(1) Materials and processes used for packaging, including wrapping, shall not be a source of contamination to the food.

(2) While not limiting the generality of sub-regulation (1), the maximum levels of vinyl chloride monomer and acrylonitrile permitted in food and packaging in Fiji shall be 0.01mg/Kg in food and 1.0mg/Kg in food packaging material for vinyl chloride monomer and 0.02 mg/Kg for acrylonitrile in food.

(3) Packaging, including wrapping, shall be stored in such a manner that they are not exposed to a risk of contamination.

(4) Packaging used for the protection of food for sale cannot be re-used for food or feed unless the Competent Authority approves such re-use after inspecting both the accuracy of the labeling and the cleaning and disinfection processes applied to the second hand packaging.

(5) While not limiting the generality of sub-regulation (4), cartons used to package eggs shall not be reused.

(6) When food business operators retail raw meat and poultry direct to consumers such meat and poultry shall be packaged such that the packaging prevents contamination of the meat and poultry and prevents the meat and poultry from contaminating other food. Such packages shall be labeled in accordance with the mandatory labeling requirements of these Regulations unless otherwise permitted by the Board.

(7) While not limiting the generality of sub-regulation (6), butcher shops and retailers need not package meat and poultry for display for sale provided such meat and poultry are not potentially subject to consumer handling. Upon selling the meat and poultry direct to consumers butchers shall package the food in packaging that prevents contamination of the meat and poultry and prevents the meat and poultry from contaminating other food.

(8) While not limiting the generality of Regulations on mandatory labeling, packaging as prescribed under sub-regulation (7) shall be exempt from mandatory labeling requirements.

PART VI

FOOD ADDITIVES AND NUTRIENT SUPPLEMENTS

Food additives

27.—(1) Unless otherwise prescribed in the Regulations, the additives that shall be permitted for use in a given product shall be those additives permitted for use in the Codex General Standard on Food Additives¹ and the maximum level of each permitted additive in the final product is the maximum level that is permitted for use in this Standard.

(2) Where no national regulation or Codex Standard exists for additives to be used in a food, the processor or importer shall be required to demonstrate, to the satisfaction of the Competent Authority, the safety of the additives to be used for a particular product, prior to importation or processing of the product.

(3) Food business operators, including but not limited to processors and importers, shall ensure that the additives present in a given food comply with the requirements of the Codex Alimentarius, unless otherwise prescribed in these Regulations or by the Board.

Nutrient supplements

28.—(1) In these Regulations, "nutrient supplement" includes any mineral or vitamin which, when added either singly or in combination to food, improves or enriches the nutrient content of food.

(2) The following specified minerals and vitamins shall be the permitted nutrient supplements within the meaning and for the purposes of these Regulations—

- (a) Calcium
- (b) Carotene forms of Vitamin A Thiamine
- (c) Folate
- (d) Iodine
- (e) Iron
- (f) Magnesium
- (g) Pantothenic acid
- (h) Phosphorus
- (i) Riboflavin
- (j) Selenium
- (k) Niacin
- (l) Vitamin A
- (m) Vitamin B6
- (n) Vitamin B12
- (o) Vitamin C
- (p) Vitamin D
- (q) Vitamin E
- (r) Zinc

(3) No person shall sell any food to which a nutrient supplement other than a permitted nutrient supplement has been added unless subsequently permitted by Regulations.

(4) No person shall import, manufacture or advertise for sale or sell, as suitable for use in food, any nutrient supplement other than a permitted nutrient supplement.

(5) A vitamin or mineral specified in sub-regulation (2) may be added to a food, provided that the total of the naturally occurring and added quantity of that vitamin or mineral present—

- (a) does not exceed the quantity permitted by these or other Regulations under the Act;
- (b) where no limits are prescribed by Regulations under the Act, does not exceed the quantity governed by good manufacturing practices;
- (c) where no limits are prescribed by Regulation under the Acts, does not exceed a safe quantity; and
- (d) where no limits are prescribed by Regulations under the Act, does not exceed the quantity permitted in the Regulations or Standards of the country of origin of an imported food.

PART VII

INCIDENTAL CONSTITUENTS

General limits on contaminants

29. The maximum levels of contaminants in food that shall be permitted in Fiji shall be those limits specified by the Codex Alimentarius unless a different limit is specified in the Act and its regulations, including these Regulations.

Specific limits on chemical contaminants

30.—(1) Without prejudice to the general regulations on contaminants outlined in Regulation 29, the limits on chemical contaminants specified in the Eleventh Schedule shall be specifically applied on product imported into and produced and processed in Fiji for consumption in Fiji or for export

(2) Any product shall be considered to be non-compliant with these Regulations when any one sample unit contains a chemical contaminant that exceeds the level specified in the Schedule to sub-regulation (1).

Mycotoxins

31. Without prejudice to the general regulations on contaminants outlined in Regulation 29, the limits on mycotoxins specified in the Eleventh Schedule shall be specifically applied on product imported into and produced and processed in Fiji.

(2) Any product shall be considered to be non-compliant with these Regulations when any one sample unit contains toxin that exceeds the level specified in sub-regulation (1).

Pesticide residues

32.—(1) The maximum levels of pesticide residues in food that shall be permitted in Fiji shall be those limits specified by the Codex Alimentarius.

(2) Any product shall be considered to be non-compliant with these Regulations when any one sample unit contains a residue that exceeds the level specified by the Codex Alimentarius.

Veterinary drug residues

33.—(1) The maximum levels of veterinary drug residues in food that shall be permitted in Fiji shall be those limits specified by the Codex Alimentarius.

(2) Any product shall be considered to be non-compliant with these Regulations when any one sample unit contains a residue that exceeds the level specified by the Codex Alimentarius.

Microbiological criteria

34.—(1) Food products for sale in Fiji shall comply, prior to import, at the point of import, and at the point of sale, with the microbiological criteria established in the Twelfth Schedule.

(2) Food importers shall be responsible for ensuring that food imported into Fiji complies with the microbiological criteria established in the Schedule to sub-regulation (1) prior to importation and, where required by an authorized officer, at the point of import.

(3) Notwithstanding the criteria specified in the Twelfth Schedule it remains the food business operator's responsibility and the importer's responsibility, in the case of imported food, to ensure the safety of the product prior to its being placed on the market for sale.

(4) Notwithstanding the criteria specified in the Twelfth Schedule, no food business shall store, distribute, display for sale or sell food in which microorganisms can be detected at levels with the potential to cause harm.

(5) Food products for export from Fiji shall comply, prior to export, with the microbiological criteria established by the importing country, and where no such criteria have been established, with the requirements outlined under sub-regulation (1).

PART VIII

COMMODITY STANDARDS

Milk and milk products

35. Milk and milk products produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Thirteenth Schedule, unless otherwise exempted by the Board.

Meat and meat products

36. Meat and meat products produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Fourteenth Schedule, unless otherwise exempted by the Board.

Poultry, poultry products, eggs and egg products

37. Poultry, poultry products, eggs and egg products produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Fifteenth Schedule, unless otherwise exempted by the Board.

Fish and fisheries products

38. Fish and fisheries products produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Sixteenth Schedule, unless otherwise exempted by the Board.

Edible fats and oils

39. Edible fats and oils produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Seventeenth Schedule, unless otherwise exempted by the Board.

Fruits, vegetables and their products

40. Fruits, vegetables and their products produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Eighteenth Schedule, unless otherwise exempted by the Board.

Cereal and cereal products

41. Cereal and cereal products produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Nineteenth Schedule, unless otherwise exempted by the Board.

Sugars and honey

42. Sugars and honey produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Twentieth Schedule, unless otherwise exempted by the Board.

Spices and salt

43. Spices and salt produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Twenty-first Schedule, unless otherwise exempted by the Board.

Beverages

44. Beverages produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Twenty-second Schedule, unless otherwise exempted by the Board.

Food for infants and other vulnerable populations

45. Food for infants and other vulnerable populations produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Twenty-third Schedule, unless otherwise exempted by the Board.

Miscellaneous other foods

46. The foods not elsewhere described in this Part that are produced, processed, handled, kept, distributed, displayed for sale or sold in Fiji or imported into or exported from Fiji shall comply with the requirements prescribed in the Twenty-fourth Schedule, unless otherwise exempted by the Board.

PART IX

LICENSES

Premises engaged in food business operations

47. — (1) All premises where food business operations are carried out shall be currently licensed with a health license issued by Board in respect of such premises in accordance with Part 3 sections 16 and 17 of the Act.

(2) No person shall operate a business if the premises are not licensed or if the license has been suspended or revoked under section 20 of the Act.

(3) No person shall for the purpose of the sale or advertisement of the food to which the license applies refer to the license by any such descriptions (other than the special designation authorized by the license) as is likely to suggest that it is tested, approved or graded by any authorized officer.

(4) The holder of the health license shall—

- (a) keep accurate record of the quantities of the raw materials and ingredients and products purchased and products sold and of the names and addresses of the persons from whom the raw materials and ingredients and products were purchased and to whom products were sold, except where the products are directly sold to the consumer;
- (b) retain such records as referred to in sub-regulation (4) a. for a period of six months longer than the expiration date of the product or the expected durability of the product, where an expiration date is not defined;

(5) Notwithstanding the generality of sub-regulation (4) food business operators in possession of health licenses for market stalls or mobile or temporary stalls or village retail only outlets shall not be required to maintain written records but shall be able to identify their suppliers to authorized officers upon request.

(6) Application for the issue or renewal of a health license shall be made in writing on the form contained in the Twenty-fifth Schedule.

(7) Applications under sub-regulation (6) shall be lodged, along with the fee prescribed in the Twenty-sixth Schedule, with an authorized officer of the food authority in which the premises are located.

(8) Once the application and fee specified in sub-regulation (7) have been provided, an authorized officer of the food authority in which the premises are located shall cause an inspection to be made to assess compliance with section 20 of the Act and that the food business operations to be conducted, or being conducted, on the premises comply with all requirements of the Act and its Regulations.

(9) Upon completion of the inspection specified in sub-regulation (8), authorized officer of the food authority in which the premises are located shall send the recommendations thereon to the Competent Authority and the Board with the application form and fee and any such report as may be necessary.

(10) A health license shall be in the form contained in the Twenty-seventh Schedule.

(11) Such further particulars shall be given by the applicant as the Board may reasonably require.

(12) The Board may refuse to issue or renew any health license—

- (a) in respect of any application or of any premises which does/do not conform with the requirements of the Act and its Regulations; or
- (b) of any applicant who during the period of twelve months immediately preceding the date of application for such issue or renewal had been convicted on at least two occasions of offences against the Act and its Regulations.

(13) A health license shall, unless revoked or suspended, remain in force until 31 December next following the date on which it is expressed to come into force.

(14) The Board shall cause to be kept a register of health licenses issued, renewed, suspended, revoked and transferred.

(15) The Board may, on application in writing of the licensee, transfer the license to another person by endorsing thereon the name of the transferee and such particulars as may be necessary, consequent upon the transfer, provided that the Board may refuse to transfer a license to any person who during the period of twelve months immediately preceding the date of application for such transfer has been convicted on at least two occasions of offences under the Act and its Regulations.

(16) If it appears that any premises, licensed by the Board to carry out any food business operations, are not maintained, kept or constructed in accordance with the provisions of these Regulations or the business operations on the premises do not otherwise comply with the Act and its Regulations, a food authority or the Board may order a business to close in accordance with section 19 of the Act, until the premises and food business operations comply with the Act and its Regulations.

(17) If it appears that any premises licensed by the Board to carry out any food business operations, are not maintained, kept or constructed in accordance with the provisions of these Regulations or the business operations do not otherwise comply with the Act and its Regulations, the Board, after giving due notice of its intention to do so, and of the grounds of such intention, to the licensee, and after affording the licensee a reasonable opportunity of remedying any breach of the Regulations specified in such notice, may, on being satisfied that any such breach has not been remedied, revoke the license.

(18) The Board shall give notice in writing of such revocation and of the date thereof to the licensee.

PART X

AUTHORIZED OFFICERS AND INSPECTIONS

Qualifications of authorized officers

48. In accordance with section 33 (1) of the Act that requires the prescription of the minimum qualifications for persons to be authorized officers to administer and enforce the provisions of the Act, the minimum qualifications shall be—

- (a) the Diploma in Public Health inspection for general overseas appointment from Royal Society of Health, London, or its equivalent and 48(d).;
- (b) a qualification in environmental health from the Fiji School of Medicine and 48(d).; or
- (c) a degree in food science or technology or its equivalent and 48(d).;
- (d) satisfactory completion of an in-service training course provided by the Chief Health Inspector or his/her nominated authorized officer.

Frequency of inspections

49.—(1) Authorized officers shall conduct inspections of food premises in line with the risk associated with the food being produced, processed, handled, stored, displayed, transported or sold and in accordance with the history of compliance or otherwise as outlined in the Twenty-eighth Schedule.

Cost of inspections undertaken in respect of re-inspection for non-compliance

50.—(1) The Board shall charge a fee for re-inspections taken as a follow up to the provision of a non compliance report of inspection provided in accordance with 21(2) of the Act.

(2) The fee charged under sub-regulation (1) shall be the cost incurred by the authorized officer in terms of time spent on the re-inspection, with a minimum of one hour's labour chargeable along with transportation costs to and from the premises.

(3) The Board shall publish the rates to be applied under sub-regulation (2) as appropriate to ensure food business operators are adequately informed and to ensure national consistency of fees charged.

(4) The Board may increase the amounts chargeable in accordance with the annual percentage increase (if any) in the Consumer Price Index.

(5) The charges payable under this Regulation are payable to the Board.

(6) The Board may reduce or waive payment of a charge in a particular case or class of cases.

PART XI

OFFENCES, PENALTIES AND PUBLICATION OF OFFENDERS

Offences and penalties

51.—(1) Any food business operator or any person who—

- (a) does not ensure that good hygienic practices as prescribed in Part IV of these Regulations and associated Schedules are applied at all stages of production, processing, handling, storage and distribution of food under their control; or
- (b) imports any food that has been produced, harvested, prepared, processed, handled, packed, kept, or conveyed in a manner contrary to the good hygienic practices prescribed in Part IV of these Regulations and associated Schedules; or
- (c) packs, keeps, conveys, imports or sells any food that is packed or labeled in a manner contrary to the requirements prescribed in Part V of these Regulations, for which no offence or penalty is prescribed in the Act and its Schedules; or
- (d) stores, advertises for sale, displays for sale or sells a food past its-expiration (use-by date); or

- (e) advertises for sale, displays for sale or sells a food past its date of minimum durability (best before) and if the food is unsafe, unhygienic, or unfit for consumption or if the quality has deteriorated to such an extent that, in the opinion of an authorized officer, a consumer would be misled as to the quality of the food; or
- (f) stores or displays for sale a food in a manner contrary to storage requirements prescribed on its label or associated labeling; or
- (g) imports, produces, harvests, prepares, processes, handles, packs, keeps, conveys, or sells any food contaminated in a manner contrary to Part VII of these Regulations and associated Schedules; or
- (h) operates contrary to licensing requirements specified under Part IX of these Regulations, for which no specific offence or penalty is prescribed in the Act and its Schedules; or
- (i) fails to pay the fee for re-inspection as required under Regulation 50;

commits an offence and is liable on conviction to a maximum fine of \$2,000 or to imprisonment for 12 months or both.

(2) A person who imports, produces, harvests, prepares, processes, handles, packs, keeps, conveys, or sells any food that is non-compliant with the standards prescribed in Part VIII of these Regulations and associated Schedules, and where it is not possible to demonstrate in any prosecution procedures that such food is likely to be mistaken for a specific standard food, commits an offence and is liable on conviction to a maximum fine of \$2,000 or to imprisonment for 12 months or both.

Publication of names of offenders

52.—(1) The Competent Authority may publish a notification under this section in a newspaper circulating in this country and/or on the website of the Competent Authority in respect of any person who is convicted of an offence under the Act or these Regulations.

(2) Except as provided by subsection (3), the notification may only be published within 30 days after the last day on which an appeal may be made against the conviction.

(3) If an appeal is made against the conviction, a notification under this section shall not be published unless a final order has been made on appeal affirming the conviction, in which case, the notification may only be published within 30 days of the final order being made.

(4) A notification under this section may contain—

- (a) the address of the relevant person's place of business, and
- (b) the trade or company name under which the company trades, if relevant, and
- (c) a description of the nature of the offence, the decision of the court, the penalty imposed or any forfeiture incurred, and
- (d) such other information relating to the safety of the food concerned as the Food Authority thinks necessary.

- (5) No liability is incurred by a person for publishing in good faith—
 - (a) a notification under this section, or
 - (b) a fair report or summary of such a notification.

PART XII

REVOCATION

Revoking of Pure Food Regulations

53. (1) In accordance with the Act, these Regulations revoke the regulations made under the Pure Food Act (Cap. 116).

DATED this.....day of.....2009.

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 CHAIRMAN
 Central Board of Health

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 DR N. SHARMA
 Minister for Health

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FIRST SCHEDULE

(Regulation 11 (1))

**FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008**

LABEL FOR FOOD SAMPLE

Serial No. FOOD SAFETY REGULATIONS 2008 (Regulation 11) LABEL FOR FOOD SAMPLE	Serial No. FOOD SAFETY REGULATIONS 2008 (Regulation 11) (Office Stamp)
Sample Reference No. Sample of Date Date and time of collection	Sample Reference No. Sample of Date This sample has been obtained in accordance with the provisions of Food Safety Regulations 2008 for the purpose of analysis.
By whom collected Designation Address	Serial No. FOOD SAFETY REGULATIONS 2008 (Regulation 11) (Office Stamp)
Alleged contents of packages	Sample Reference No. Sample of Date This sample has been obtained in accordance with the provisions of Food Safety Regulations 2008 for the purpose of analysis.
From whom obtained Name Address	Serial No. FOOD SAFETY REGULATIONS 2008 (Regulation 11) (Office Stamp)
This sample has been obtained in accordance with the provisions of Food Safety Regulations 2008 for the purpose of analysis.	Sample Reference No. Sample of Date This sample has been obtained in accordance with the provisions of Food Safety Regulations 2008 for the purpose of analysis.
This sample has been obtained in accordance with the provisions of Food Safety Regulations 2008 for the purpose of analysis.	Serial No. FOOD SAFETY REGULATIONS 2008 (Regulation 11) (Office Stamp)
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SECOND SCHEDULE
(Regulation 11 (5))

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

REQUEST FOR ANALYSIS OF FOOD SAMPLE

REQUEST FOR ANALYSIS OF FOOD SAMPLE

Office Ref No

Date

The Analyst
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Iam sending herewith..... *sample(s)
(name of authorized officer)

personally/through/ by A. R. registered mail* for your analysis
and report.

This sample is contained in a sealed *bottle/package/container and labelled as follows:

Sample Reference No.	*Type of Food/Appliance	Date of sample taken
1.
2.
3.

The type of analysis required for the sample is as follows:

Sample Reference No.	*Type of Analysis
1.
2.
3.

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*Name and Designation
Of Authorized Officer*

(NOTE: This sample has been taken in accordance with the procedures laid down by the Food Safety
Regulations 2008.)

*Delete where not applicable.

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THIRD SCHEDULE

(Regulation 12 (6))

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

ANALYST CERTIFICATE

ANALYST CERTIFICATE

LABORATORY NO.....

To.....

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I, the undersigned, an analyst appointed under the Food Safety Act 2003, do hereby certify that on the day of20.....

*there was handed to me by

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*I had received by A.R registered mail from

sample(s) of with Sample Reference No(s).....

for analysis in a*labeled/marked

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(Name and Designation of Analyst)

FOURTH SCHEDULE
(Regulation 14)

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

**STANDARD ON GENERAL REQUIREMENTS ON
GOOD HYGIENIC PRACTICES FOR ALL FOOD BUSINESSES**

1 General

(1) Premises shall be located, designed and constructed in a manner that is not likely to contaminate food and that prevents pest and animal access and harbourage.

(2) Premises shall be in good repair and condition.

(3) Premises, utensils and equipment shall be kept clean.

(4) Adequate facilities shall be available to maintain personal hygiene.

(5) An adequate supply of safe water shall be available wherever water or ice is required for food business operations.

(6) Adequate facilities shall be available to hygienically store and dispose of waste.

(7) Facilities shall be adequate to ensure proper temperature control of food, where required.

2 Location of premises

(1) Food business premises shall be located away from—

- a. environmentally polluted areas and industrial activities which may lead to contamination of food;
- b. areas subject to flooding unless sufficient safeguards are provided;
- c. areas prone to infestations of pests; and
- d. areas where wastes, either solid or liquid, cannot be removed effectively.

(2) Where a flood has occurred and food business premises have been affected, no food shall be moved or sold from the premises without permission of authorized officers who shall conduct an inspection to determine the safety or otherwise of such food for salvaging and possible future sale.

(3) Food assessed as being unsafe for sale due to insanitary conditions associated with flooding shall be seized and detained in accordance with section 35 (2) of the Act.

3 Location of equipment

- (1) Equipment shall be located so that it—
 - a. permits effective maintenance and cleaning; and
 - b. functions properly.

4 Design and layout of premises

(1) The internal design and layout of food establishments shall permit good hygienic practices, including protection against cross-contamination from raw or semi-processed food to ready-to-eat food.

(2) While not limiting the generality of section (1), the internal design and layout of food establishments shall provide adequate working space to allow for the hygienic performance of all operations.

(3) No room used in food processing, preparation of food, food handling, storage of food, or display of food, shall be used for domestic purposes or located such that it directly opens into a room used for domestic purposes, including but not limited to sleeping.

5 Internal structures and fittings

(1) Structures within food establishments shall be soundly built of durable materials and be easy to maintain, clean and where appropriate, able to be disinfected.

(2) While not limiting the generality of section (1), the following specific conditions shall be satisfied where necessary to protect the safety of food—

- a. the surfaces of walls, partitions and floors shall be made of impervious and non-toxic materials;
- b. walls and partitions shall have a smooth surface up to a height appropriate to the operation;
- c. floors shall be constructed to allow adequate drainage and cleaning;
- d. ceilings and overhead fixtures shall be constructed and finished to minimize the build up of dirt and condensation, and the shedding of particles;
- e. 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.
- f. doors shall have smooth, non-absorbent surfaces, and be easy to clean;
- g. working surfaces that come into direct contact with food shall be in sound condition, durable and easy to clean, maintain and disinfect. They shall be made of smooth, non-absorbent materials, and inert to the food, to detergents and disinfectants under normal operating conditions; and
- h. notwithstanding the generality of (2) (g), cutting boards may be made of wood where necessary for operational reasons provided the wood surface is maintained, and properly cleaned and disinfected after each use.

6 Equipment and containers

(1) Equipment and containers shall be designed and constructed of non-toxic materials and shall be in sound condition, durable and easy to clean, maintain and disinfect.

7 Cooking equipment and associated exhaust systems

(1) Cooking equipment and associated exhaust systems shall be designed and operated in such a manner as to—

- a. prevent a build up of grease and soot in the kitchen; and
- b. prevent any contamination of food that might arise from the burning of any fuel used for cooking.

8 Water and ice supplies

(1) Food businesses shall have adequate potable water available to ensure the safety of food.

(2) Ice shall be made from potable water and shall be protected so that it is not contaminated in a manner that could lead to it being unsafe.

(3) Non-potable water, for uses that will not contaminate food, including but not limited to flushing of toilets, shall have a separate system.

9 Drainage and waste disposal

(1) Adequate drainage and waste disposal systems and facilities shall be provided. They—

- a. shall be designed and constructed so that the risk of contaminating food or the potable water supply is avoided; and
- b. shall be designed so that they do not pollute the environment.

10 Cleaning facilities

(1) Adequate facilities shall be provided for cleaning food, utensils and equipment. Such facilities shall have an adequate supply of potable water, including hot water where appropriate.

(2) Facilities for cleaning of raw meat, fish, poultry or other potentially high risk food shall be separate from any facilities used for washing salad vegetables or other ready-to-eat food, and separate from facilities for washing utensils and equipment.

11 Personnel hygiene facilities and toilets

(1) Personnel hygiene facilities shall be available to ensure that an appropriate degree of personal hygiene can be maintained and to avoid contaminating food.

(2) Where appropriate, including but not limited to restaurants, bakeries, and food processing premises, suitably located facilities shall include—

- a. adequate means of hygienically washing and drying hands, including wash basins and an appropriate supply of water, including both hot and cold water where possible; and

- b. toilets of appropriate hygienic design.
- (3) In those premises where toilets are required, they shall—
- a. be available in sufficient number to ensure good hygiene is maintained;
 - b. have adequate hand washing and drying facilities;
 - c. be maintained in a hygienic manner;
 - d. not open directly into rooms in which food is being processed, prepared or handled; and
 - e. be connected to an effective drainage system.

12 Air quality and ventilation

(1) Adequate means of natural or mechanical ventilation shall be provided, in particular to—

- a. minimize air-borne contamination of food and contamination of food from condensation;
- b. control temperatures and humidity; and
- c. control odours which might affect the suitability of food.

(2) Ventilation systems shall be designed and constructed so that air does not flow from contaminated areas to clean areas.

13 Lighting

(1) Adequate natural or artificial lighting shall be provided to enable the business to operate in a hygienic manner.

14 Storage

(1) Where necessary, adequate facilities for the storage of food, ingredients and non-food items shall be provided.

(2) Food storage facilities shall be designed and constructed to—

- a. permit adequate maintenance and cleaning;
- b. avoid pest access and harbourage;
- c. enable food to be effectively protected from contamination during storage; and
- d. where necessary, provide an environment which minimizes the deterioration of food (e.g. by temperature and humidity control).

(3) While not limiting the generality of section (2), storage facilities in premises of food businesses shall be organized such that—

- a. food is not stored in the same room as fuel or other chemicals, or in any manner that might enable chemicals to contaminate food;
- b. food is stored in an organized manner such that both a food handler and an authorized can identify which food is closer to its use-by date or which food has been produced or processed most recently;

- c. non-food items are present only as necessary and storage facilities are not also used for storage of personal clothing, personal hygiene items, or other items unless these are stored separately from food and in a manner that doesn't increase the likelihood of food contamination or provide pest harbourage; and
- d. tools and cleaning materials are present only as necessary and are stored separately from food and food handling areas.

(4) Where non-food items are stored or displayed for sale in a retail or wholesale food business those non-food items shall be stored or displayed in a manner that ensures the food is effectively protected from contamination during storage. Where necessary, this may be taken to mean on separate shelves and in separate locations in the premises.

15 General maintenance of establishments and equipment

(1) Establishments and equipment shall be kept in an appropriate state of repair and condition to facilitate all sanitation procedures, to function as intended, and to prevent contamination of food.

16 Cleaning and disinfection

(1) Food business operators shall implement cleaning and disinfection programs that shall be adequate to ensure that all parts of the establishment, its equipment and facilities are appropriately clean.

(2) While not limiting the generality of section (1), cleaning shall be adequate to remove food residues and dirt which may be a source of contamination to food.

(3) While not limiting the generality of section (1), no wall, floor, ceiling, fan, fixture, window, door, material, equipment, or utensil shall be permitted to be contaminated with dirt, dust, grease, or other material indicative of inadequate cleaning.

(4) When an operator has completed cleaning, including disinfection where necessary, the results of any testing of cleaned surfaces required by or undertaken by authorized officer shall meet any microbiological criteria established by the Competent Authority's Chief Health Inspector, or representative, in documented guidance on cleaning and sanitation for food business operators.

(5) Vehicles, vessels, conveyances and bulk containers for transporting food shall be kept in an appropriate state of cleanliness, repair and condition.

(6) Where the same vehicle, vessel, conveyance or container is used for transporting different foods, or non-foods, effective cleaning and, where necessary, disinfection shall take place between loads.

(7) Cleaning chemicals shall be handled and used carefully and in accordance with manufacturers' instructions and stored, where necessary, separated from food, in clearly identified containers in such a manner as to avoid the risk of contaminating food, and as may be requested by an authorized officer for such purposes.

17 Pest control

(1) Buildings shall be kept in good repair and condition to prevent animal and pest access and to eliminate potential breeding sites.

(2) Animals shall not be permitted in areas where food is cooked or where food is handled, stored, displayed or sold.

(3) Wherever possible, animals shall be excluded from food processing premises, including the grounds.

(4) Potential food sources for pests, including but not limited to rice, flour and sugar, shall be stored in pest-proof containers and stacked above the ground and away from walls.

(5) Areas both inside and outside food premises shall be kept clean.

(6) Establishments and surrounding areas shall be regularly examined for evidence of infestation.

(7) Pest infestations shall be dealt with immediately and without adversely affecting food safety.

(8) While not limiting the generality of section (7), pesticides shall not be applied to food packaging, food contact surfaces or food in any food business' operations, excluding their application under good agricultural practices.

(9) Waste shall be stored in covered, pest-proof containers.

(10) Waste shall not be allowed to accumulate in food handling, food storage, and other working areas and the adjoining environment.

18 Time and temperature control

(1) Food businesses shall ensure that temperature of food is controlled effectively to protect food from hazards.

(2) Fresh meat, poultry, seafood and eggs shall be stored under refrigeration during storage and display in all food business operations.

(3) While not limiting the generality of sections (1) and (2), no food containing meat, seafood, poultry, or milk, other than shelf-stable food, shall be held in the danger zone between 5°C and 60°C for more than 4 hours in total, prior to sale.

(4) The thawing of frozen food shall be undertaken in such a way as to minimize the risk of growth of pathogenic microorganisms or the formation of toxins in the foods.

(5) While not limiting the generality of section (4), the thawing process shall be carried out under refrigeration, through the use of microwaves, under running water, or any other method that the Competent Authority approves as not likely to result in a risk to health.

(6) When power shortages are experienced because of supply problems, a food business shall protect the safety of the food by—

- a. providing power generation facilities that are applied to the running of refrigerators and freezers; or
- b. using any other means that both ensures that refrigerators and freezers are able to maintain the temperature of the food at safe temperatures and protects the food from contamination.

(7) No freezer used to hold food for sale shall have excessive, in the opinion of authorized officers, build up of ice which may limit the efficiency of the freezer.

(8) If power to a freezer or freezers is purposely turned off by a food business operator at any time of day or night, and food held in the freezer at the time of the power loss is subsequently offered for sale, the food may be seized and disposed of by authorized officers where there is concern for product quality or safety.

(9) If power to a freezer or freezers containing food for sale fails at any time of day or night, and food held in the freezer at the time of the power loss is subsequently offered for sale, the food may be seized and disposed of by authorized officers where there is concern for product quality or safety and evidence exists that the food has not been consistently held at least at or below minus 12°C.

(10) Vehicles or vessels used to transport meat, fish or poultry shall have adequate capacity to ensure frozen product remains frozen throughout the period of transportation and to ensure non-frozen raw meat, fish or poultry are maintained at less than 5°C.

19 Microbiological cross-contamination

(1) Raw, unprocessed food shall be separated from ready-to-eat foods where to do otherwise could contaminate the ready-to-eat food.

(2) No surface, including, but not limited to, food handlers' hands, utensils, equipment, cloths, or tables, shall be used in a manner that could transmit microorganisms between raw meat, poultry or fish and ready-to-eat food.

(3) Surfaces, utensils, and equipment shall be thoroughly cleaned and disinfected after raw meat, poultry or fish has been handled or processed by, on or in them.

(4) While not limiting the generality of section (1), raw meat, raw fish, raw seafood, and raw poultry shall be stored in covered containers, in a manner that provides adequate protection from microbiological cross-contamination from these foods to other food.

(5) While not limiting the generality of section (1), no ice for consumption, ice cream or beverages, including but not limited to milk-based drinks and drinking water, shall be stored in the same freezer as any raw meat, raw fish, raw seafood, or raw poultry.

(6) In those food businesses where rice is cooked for consumption as a meal or component of a meal, to prevent the possible cross contamination between batches of rice, it shall not be permitted to add freshly cooked rice to a previously cooked batch of rice.

(7) To prevent the growth of microbial contaminants, utensils used to serve food, including but not limited to rice and ice cream, shall not be stored in water, unless that water is held at temperatures that can prevent pathogen growth.

20 Physical contamination

(1) Food business operators shall ensure their operations prevent contamination of foods by foreign bodies such as, but not limited to, glass or metal pieces from machinery.

(2) While not limiting the generality of section (1), no food shall be handled underneath an uncovered light, or underneath a ceiling or overhead fixture that is likely to contaminate food with foreign bodies.

21 Incoming raw materials, ingredients and food

(1) A food business operator shall inspect incoming raw materials, ingredients and food and reject such—

- a. if they are known to be, or might reasonably be expected to be, contaminated with hazards;
- b. if they are known to contain decomposed materials or foreign matter;
- c. where they are after their "best before" or expiration date;
- d. where frozen food shows signs of thawing or of having thawed and been refrozen;
- e. if they show any signs or evidence of time and temperature abuse;
- f. where packaging is found to be damaged; or
- g. if it contravenes any other requirement of these Regulations.

22 Health status

(1) People known, or suspected, to be suffering from, or to be a carrier of a disease or illness likely to be transmitted through food, shall not be allowed to enter any food handling area if there is a likelihood of their contaminating food.

(2) While not limiting the generality of section (1), conditions which shall be included under section (1) shall include jaundice; diarrhoea; vomiting; fever; sore throat with fever; visibly infected skin lesions (boils, cuts, etc.); or discharges from the ear, eye or nose.

(3) Any person specified in section (1) shall immediately report illness or symptoms of illness to the management of the food business employing them.

23 Personal cleanliness

(1) Food handlers shall maintain a high degree of personal cleanliness and, where appropriate, wear suitable protective clothing, head covering, and footwear.

(2) Cuts and wounds, where personnel are permitted to continue working, shall be covered by suitable, dry and clean waterproof dressings.

(3) Personnel shall always wash their hands when to do otherwise may affect food safety.

(4) Without limiting the generality of section (3), food handlers shall wash their hands —

- a. at the start of food handling activities;
- b. immediately after using the toilet; and
- c. after handling raw food or any contaminated material, where this could result in contamination of other food items.

24 Personal behaviour

(1) People engaged in food handling activities shall refrain from behaviour which could result in contamination of food.

(2) Without limiting the generality of section (1), food handlers, while present on food business premises, shall refrain from:

- a. smoking;
- b. spitting;
- c. chewing or eating; and
- d. sneezing or coughing over unprotected food.

(3) Personal effects such as jewelry, watches, pins or other items shall not be worn or brought into food handling areas if they pose a threat to the safety of food.

(4) While not limiting the generality of section (3), no food handler shall wear any jewelry where the jewelry could come in contact with food.

25 Food handler training

(1) All newly employed food handlers shall, prior to starting work in a food business, be required to have undergone training offered by the authorized officers of the Competent Authority or by a training organization approved by the Competent Authority for such training.

(2) The Competent Authority shall determine the level of training required for food handlers consistent with their responsibilities and shall guide approved trainers as to what shall be covered in such food handling training.

(3) The Competent Authority shall prepare and provide to any concerned person the details of training organizations and curricula approved under these Regulations for food handler training

(4) Where food handlers are already employed in a food business prior to the adoption of these Regulations, they shall undergo training as specified in section (1) within one year of these Regulations being adopted.

26 Vehicles, vessels, conveyances and bulk containers

(1) Vehicles, vessels, conveyances and bulk containers for transporting food shall be designed and constructed so that they—

- a. do not contaminate foods or packaging;
- b. can be effectively cleaned and, where necessary, disinfected;
- c. permit effective separation of different foods or foods from non-food items where necessary during transport;
- d. provide effective protection from contamination, including dust and fumes;
- e. can effectively maintain the temperature, humidity, atmosphere and other conditions necessary to protect food from harmful or undesirable microbial growth and deterioration likely to render it unsuitable for consumption; and
- f. allow any necessary temperature, humidity and other conditions to be checked.

27 Recall procedures

(1) Food business operators shall ensure effective procedures are in place to enable the complete and rapid recall of any implicated lot of food from the market.

(2) Recalled products shall be held under supervision until they are destroyed, determined to be safe for human consumption, or reprocessed in a manner to ensure their safety.

FIFTH SCHEDULE*(Regulation 15)***FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008****STANDARD ON SPECIFIC REQUIREMENTS FOR FOOD BUSINESSES
INVOLVED IN PRODUCING, PROCESSING AND DISTRIBUTING LOW-ACID
AND ACIDIFIED LOW-ACID FOODS****1 Scope and interpretation**

(1) This Standard is concerned with hygienic practice to be applied in canning and heat processing of low-acid and acidified low-acid foods, packed in hermetically sealed containers.

(2) This Standard does not apply to foods in hermetically sealed containers which require refrigeration.

(3) This Standard applies in addition to general hygiene requirements under the Standard on General Requirements on Good Hygienic Practice for All Food Businesses.

(4) In this Standard and elsewhere in these Regulations where these terms are used they shall be taken to mean the following, unless the context otherwise requires—

“Acid food” means a food that has a natural pH of 4.6 or below.

“Acidified low-acid food” means a food which has been treated so as to attain an equilibrium pH of 4.6 or lower after heat processing.

“Commercial sterility of thermally processed food” means the condition achieved by application of heat, sufficient, alone or in combination with other appropriate treatments, to render the food free from microorganisms capable of growing in the food at normal non-refrigerated conditions at which the food is likely to be held during distribution and storage.

“Hermetically sealed containers” are containers which are sealed to protect the contents against the entry of microorganisms during and after heat processing.

“Retort” means a pressure vessel designed for thermal processing of food packed in hermetically sealed containers.

2 Steam and water

(1) Steam used in direct contact with food or food contact surfaces shall contain no substances which may be hazardous to health or may contaminate the food.

(2) Steam supply to the thermal processing system shall be adequate to the extent needed to ensure that sufficient steam pressure is maintained during thermal processing, regardless of other demands for steam by the plant.

(3) Water re-circulated for re-use within an establishment shall be treated and maintained in a condition so that no health hazard can result from its use and the treatment process shall be kept under constant surveillance.

(4) While not limiting the generality of section (3), re-circulated water which has received no further treatment may be used in conditions where its use would not constitute a health hazard and will not contaminate either the raw material or the end-product.

(5) Re-circulated water shall have a separate distribution system which can be readily identified.

3 Lighting

(1) Where appropriate, the lighting shall not alter colours and the intensity shall not be less than—

- a. 540 lux (50 foot candles) at all inspection point;
- b. 220 lux (20 foot candles) in work room; or
- c. 110 lux (10 foot candles) in other areas

4 Retorts

(1) Retorts shall be designed, installed, operated and maintained in accordance with the safety Standards on pressure vessels of the agency having jurisdiction.

5 Raw material requirements

(1) Raw materials or ingredients shall be inspected, tested as required, and sorted prior to being moved in to the processing line.

(2) Blanching by heat, when required in the preparation of food for canning, shall be followed by either rapidly cooling the food or subsequent processing without delay.

(3) The growth of thermophilic organisms and contamination in blanchers shall be minimized by good design, the use of adequate operating temperatures and by routine cleaning.

(4) All steps in the production process, including filling, closing, heat processing and cooling shall be performed as rapidly as possible and under conditions which will prevent contamination, and deterioration, and minimize the growth of microorganisms in the food.

6 Prevention of cross-contamination

(1) Effective measures shall be taken to prevent contamination of food material by direct or indirect contact with material at an earlier stage of the process.

(2) Persons handling raw materials or semi-processed products capable of contaminating the end-product shall not come into contact with any end-product unless and until they discard all protective clothing worn by them during the handling of raw materials or semi-processed products which have come into direct contact with or have been soiled by raw materials or semi-processed products and they have changed into clean protective clothing.

(3) If there is a likelihood of contamination, hands shall be washed thoroughly between handling products at different stages of processing.

7 Packaging

(1) The packaging material shall be sound and shall provide appropriate protection from contamination.

(2) The product containers shall be sufficiently durable to withstand the mechanical, chemical and thermal stresses encountered during normal distribution.

(3) With laminates particular attention shall be paid to ensure that the combination of processing requirements and product characteristics does not cause delamination as this may result in loss of integrity.

(4) The sealant material chosen shall be compatible with the product as well as the container and closure systems.

(5) As the closures for glass containers are particularly susceptible to mechanical damage which may result in a temporary or permanent loss of hermetic seal, the closures of sealed jars shall be contained within the glass body diameter to avoid closure to closure contact of the sealed jars.

(6) Faulty rigid containers and covers, including those that have punctures or severe dents, defective side or bottom seams, deformed body flanges or cover curls, abnormal levels of scratches or flaws in the plating or enamel (lacquer) and covers with defective sealing compound or gaskets shall not be filled.

(7) Appropriate sampling and inspection schemes used by both container manufacturer and canner shall be adequate to ensure that containers and closures are appropriate and adequate to protect the product from contamination.

8 Cleanliness of containers

(1) Product containers shall never be used within the cannery for any purpose other than packing food.

(2) Immediately prior to filling, rigid containers shall be cleaned mechanically in an inverted position by suitable air or water jet appliances.

(3) Glass containers may also be cleaned by suction (vacuum).

(4) Containers intended for use on aseptic filling lines shall not be cleaned with water unless they are thoroughly dried prior to sterilization.

9 Filling and exhausting of containers

(1) During filling of containers, seam or seal areas shall be kept as clean and dry as necessary to obtain a satisfactory closure.

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(2) The filling of containers, either mechanically or by hand, shall be controlled so as to ensure heat penetration is adequate and to ensure container integrity is not adversely affected.

(3) When flexible packaging is used, variations in product particle size, fill-weight and/or headspace shall be limited such that they do not lead to variations in the filled pouch dimensions (thickness) which may adversely affect the heat penetration.

(4) Air content of filled flexible and semi-rigid containers shall be kept to within specified limits to prevent excessive stressing of the seals during thermal processing.

(5) The exhausting of containers for the removal of air shall be controlled so as to meet the conditions necessary to protect the safety of the product.

10 Closures and their inspection

(1) Sealing and closing equipment shall be routinely monitored, maintained and operated so as to ensure the adequacy of the sealing and closing processes for food safety purposes.

(2) At intervals of sufficient frequency to ensure proper closure, the operator, closure supervisor, or other person competent to inspect container closures shall visually examine either the top seam of a can randomly selected from each seaming head, or the closure of any other type of container being used, and shall make a record of the observations.

(3) Additional visual closure inspections shall be made immediately following a jam in a closure machine, after adjustment of closure machines, or after starting up of machines following a prolonged shutdown.

(4) In the application of section (3) side seams shall be visually examined for defects or product leakage and observations shall be recorded.

(5) In addition to regular observations for external container defects by visual inspections, tear-down inspections shall be performed by a competent individual and the results recorded at intervals of sufficient frequency at each seaming station to ensure maintenance of seam integrity.

(6) In the case of reformed cans, both double seams shall be observed and inspected.

(7) Where irregularities are found as a result of inspection, corrective action shall be taken and recorded.

11 Inspection of heat seals

(1) Appropriate visual inspections and tests shall be conducted daily by competent, trained and experienced personnel at intervals of sufficient frequency to ensure consistent reliable hermetic sealing.

12 Closure defects

(1) If a seam or closure defect is found upon routine inspection, which would result in a loss of hermetic integrity, all products produced between the discovery of the fault and the last satisfactory check shall be identified and assessed.

13 Handling of containers after closure

(1) At all times containers shall be handled in a manner that protects container and closures from damage which may cause defects and subsequent microbial contamination.

14 Coding

(1) Each container shall be marked with an identifying alphanumeric code which is permanent, legible and does not adversely affect the container integrity.

(2) Without limiting the generality of section (1), where the container does not permit the code to be embossed or inked, the label shall be legibly perforated or otherwise marked, and securely affixed to the product container.

(3) Embossing shall be replaced by inking by 2010 to better protect container integrity.

(4) The code mark required under section (1) shall identify the establishment where the product was packed, the product, the year and the day and preferably the period of the day when the product was packed.

15 Washing

(1) Where necessary, filled and sealed containers shall be thoroughly washed before sterilization to remove grease, dirt and product from the outside of the container.

(2) Washing containers after sterilization shall be avoided as it increases the risk of post-processing contamination.

16 Thermal processing

(1) The food business operator shall ensure that the thermal processing of low-acid canned foods is adequate to protect the safety of the product and to not put public health at risk.

(2) Prior to use, after installation of a thermal processing system or following any modification to or in the use of a system, temperature distribution studies shall be carried out to determine the uniformity of temperature within the thermal processing system and appropriate records shall be maintained.

(3) Scheduled processes and venting procedures to be used for products and container sizes being packed shall be posted in a conspicuous place near the processing equipment. Such information shall be readily available to the retort or processing system operator and to authorized officer.

(4) All heat processing equipment shall be properly designed, correctly installed and carefully maintained.

(5) Heat processing and associated processing operations shall be performed and supervised only by properly trained personnel.

(6) Heat processing shall be commenced as soon as possible after closing to avoid microbial growth or changes in heat transfer characteristics of the products.

(7) In batch operations, all retort baskets, trucks, cars or crates containing unretorted food product shall contain a heat sensitive indicator, or other effective means, that visually indicates whether or not each such unit has been retorted.

(8) The initial temperature of the contents of the coldest containers to be processed shall be determined and recorded with sufficient frequency to ensure that the temperature of the product is no lower than the minimum initial temperature specified in the scheduled process.

(9) An accurate, clearly visible clock or other suitable timing device shall be installed in the heat processing room and times shall be read from this instrument.

(10) In addition to the minimum product initial temperature, sterilization time and temperature together with overpressure, where applicable, other critical factors specified shall be measured, controlled and recorded at intervals of sufficient frequency to ensure that these factors remain within the limits specified in the scheduled process.

(11) For the purposes of section (10) the critical factors shall include, but not be limited to—

- a. Maximum fill-in or drained weight;
- b. Minimum headspace of product containers;
- c. Product consistency or viscosity as determined by objective measurement on product taken before processing;
- d. Product and/or container type which may result in layering or stratification of the product, or in changes in the container dimensions hence requiring specific orientation and spacing of the containers in the retort;
- e. % solids;
- f. Minimum net weight; and
- g. Minimum closing vacuum (in vacuum packed products).

17 Equipment and procedures for heat processing systems

(1) Each retort and/or product sterilizer shall be equipped with at least one indicating thermometer and at least one temperature/time recording device.

(2) For the purposes of section (1), the thermometer shall be a mercury-in-glass thermometer, unless otherwise approved by the Competent Authority, and shall be tested for accuracy against a known accurate Standard thermometer as frequently as is necessary to ensure its accuracy.

(3) For the purposes of section (1) and low-acid foods, the temperature/time recorder shall have a recording accuracy equal to or better than $\pm 0.5^{\circ}\text{C}$ at the sterilizing temperature and have an appropriate chart with a working scale of not more than 12°C per cm within a range of 10°C of the sterilizing temperature.

(4) For the purposes of section (1) and acidified low-acid foods, the temperature/time recorder shall have a recording accuracy equal to or better than 1°C at the processing temperature and have an appropriate chart with a working scale of not more than 4°C per cm.

(5) The chart required under sections (3) and (4) shall also be used to provide a permanent record of the sterilization temperature in relation to time and as such the chart timing device shall be accurate and checked as often as necessary to maintain accuracy.

(6) Each retort shall be equipped with a pressure gauge and the gauge shall be checked for accuracy at least once a year

(7) Each retort shall be equipped with a steam controller to maintain the retort temperature.

(8) An adjustable pressure relief valve of a capacity sufficient to prevent undesired increase in retort pressure and approved by the relevant authority shall be fitted.

(9) Venting of a retort shall be controlled and monitored so as to ensure the proper temperature and pressure are achieved for the safe processing of a food and records are to be made available to authorized officers upon request.

18 Cooling

(1) To avoid thermophilic spoilage and/or organoleptic deterioration of the product, the containers shall be cooled as rapidly as possible to an internal temperature of 40°C .

(2) Where cooling water is used to achieve the requirement of section (1), it shall have an aerobic mesophilic bacteria count of less than 100 colony forming units/ml.

(3) To ensure effective disinfection, chlorine or an alternative disinfectant shall be thoroughly mixed with the water to a level which will minimize the risk of contamination of the can contents during cooling.

(4) The adequacy of a suitable chlorination treatment, where chlorination is used, shall be established by the presence of 0.5 to 2 p.p.m. residual free chlorine in the water at the end of the contact time.

(5) Measurements of microbial content and chlorine or alternative disinfectant levels shall be made with sufficient frequency to enable adequate control of cooling water quality.

(6) Records shall be kept, and be readily available, of cooling water treatment, of its microbiological quality and, where chlorination is used, of the residual free chlorine.

19 Post process container handling

(1) To prevent post processing contamination--

- a.* Cans shall be dried as soon as possible after processing;
- b.* Conveying systems and equipment shall be designed to minimize abuse of the containers;
- c.* Conveyor and equipment surfaces shall be effectively cleaned and disinfected;
- d.* The post-process area shall be effectively separated from raw food to avoid cross contamination;
- e.* Precautions shall be taken to ensure personnel from the raw food areas do not have uncontrolled access to the post-process area;
- f.* Processed containers shall not be manually handled while still wet; and
- g.* Before unloading retort crates, water shall be drained from container surfaces.

20 Records

(1) Permanent and legible dated records of time, temperature, code mark and other pertinent details shall be kept concerning each load.

(2) The records under section (1) shall include--

- a.* Product name and style;
- b.* Code lot number;
- c.* Retort or processing system and recorder chart identification,;
- d.* Container size and types;
- e.* Approximate number of containers per code lot interval;
- f.* Minimum initial temperature;
- g.* Scheduled and actual processing time and temperature;
- h.* Indicator and recorder thermometer reading;
- i.* Closing vacuum (in vacuum-packed products); and
- j.* Records of water quality and plant hygiene.

(3) Recorder charts shall be identified by date, code lot and other data as necessary, so they can be correlated with the written record of lot processed.

(4) Each entry of the record made under section (1) shall be made by the retort or processing system operator, or other designated person, at the time the specific retort or processing system condition or operation occurs, and the retort or processing system operator or such designated person shall sign or initial each record form.

(5) Written records of all container closure examinations shall specify the code lot, the date and time of container closure inspections, the measurements obtained, and all corrective actions taken.

(6) Records relevant to section (5) shall be signed or initialed by the container closure inspector.

(7) Records shall be kept of tests showing that effective water quality treatment was maintained or that the microbiological water quality was suitable.

(8) A record shall be made of the evaluation procedures used under 21, the results obtained and the actions taken on the product involved.

(9) Records shall be maintained identifying initial distribution of the finished product to facilitate, if necessary, the segregation of specific food lots that may have been contaminated or otherwise unfit for their intended use.

(10) Prior to shipment or release for distribution, but not later than one working day after the actual process, a representative of plant management who is competent shall review and ensure that all records are complete and that all products received the scheduled process.

(11) The records shall be retained for not less than three years and shall be held in a manner which will permit ready reference.

21 Evaluation of deviation in heat processing

(1) Whenever the in-process monitoring records, processor check or other means disclose that a low-acid food or container system has received a thermal or sterilization treatment less than that stipulated in the scheduled process, the processor shall—

- a. Identify, isolate and then reprocess to commercial sterility that part of the code lot or lots involved and retain complete reprocessing records; or
- b. Isolate and retain that part of the code lot or lots involved to permit further detailed evaluation of the heat processing records.

(2) If the evaluation of the processing records under section (1) a. demonstrates that the product has not been given a safe thermal treatment, the product isolated and retained shall be either fully reprocessed to render it commercially sterile or suitably disposed of under adequate and proper supervision to assure the protection of the public health.

22 Storage and transport of finished product

(1) Conditions of storage and transport shall be such that the integrity of the product container and the safety and quality of the product are not adversely affected.

(2) Warm containers shall not be stacked so as to form incubatory conditions for the growth of thermophilic organisms.

(3) Labels or label adhesives which are hygroscopic and therefore liable to promote rusting of tinplate shall be avoided as shall pastes and adhesives that contain acids or mineral salts.

(4) The storage conditions, including temperature, shall be such as to prevent deterioration or contamination of the product.

23 Acidified low-acid foods

(1) This section applies specifically to the manufacture and processing of low-acid canned foods which have been acidified, fermented and/or pickled prior to canning to have an equilibrium pH of 4.6 or less after heat processing.

(2) Without limiting the generality of section (1) acidified low-acid foods include but are not limited to, artichokes, beans, cabbage, cauliflower, cucumber, fish, olives (other than ripe olives), peppers, puddings and tropical fruits, singly or in combination.

(3) Without limiting the generality of section (1) acidified low-acid foods do not include acid beverages and foods, jams, jellies, preserves, salad dressings, vinegar, fermented dairy products, acid foods that contain small amounts of low-acid foods but having a resultant pH that does not significantly differ from that of the predominant acid food, and those foods where scientific evidence clearly shows that the product does not support the growth of *Clostridium botulinum*; for example, those tomato or tomato products where the pH does not exceed 4.7.

(4) Acidified, fermented and pickled foods shall be so manufactured, processed and packaged that an equilibrium pH value of 4.6 or lower is achieved as quickly as possible by good manufacturing practice and maintained.

(5) To accomplish the requirement specified in section (4), the food business operator shall monitor, using pertinent tests, the acidification process with sufficient frequency to assure the safety and quality of the product.

SIXTH SCHEDULE*(Regulation 16 (1))***FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008****STANDARD ON SPECIFIC GOOD HYGIENIC PRACTICES
FOR FISH AND FISHERIES PRODUCTS****1 Scope, interpretation and transition**

(1) This Standard applies to all fish and fisheries business operations involved in the production, catching, harvesting, landing, auctioning, processing, distributing, handling and selling of fish and fisheries products to be imported into Fiji, to be sold in Fiji and to be exported from Fiji. This Standard applies in addition to the requirements specified in the Fourth Schedule.

(2) In this Standard, unless the context otherwise requires—

“Clean sea-water” is sea-water which meets the same microbiological Standards as potable water and is free from objectionable substances.

(3) Where vessels are constructed such that they would not comply with this Standard at the time these Regulations enter into force, vessel operators shall be permitted a transitional period of up to 12 months, subject to the agreement of the Competent Authority, to upgrade the vessel to achieve compliance, provided all precautions are taken in the transitional period to protect the safety and quality of the fish and fisheries products.

(4) Where landing, auction and processing and distribution premises are constructed such that they would not comply with this Standard at the time these Regulations enter into force, food business operators shall be permitted a transitional period of up to 12 months, subject to the agreement of the Competent Authority, to upgrade the premises to achieve compliance, provided all precautions are taken in the transitional period to protect the safety and quality of the fish and fisheries products.

2 Environmental conditions related to fish and fisheries products

(1) Authorized officers shall monitor the sanitary soundness of the fish and fisheries products, which means the presence of parasites, toxins, microbes, viruses, accidental and intentional contaminants present in the fish and fisheries products due to—

- a. their natural presence in the aquatic environment; and
- b. the pollution of the aquatic environment

and which could endanger human health

(2) Based on scientific studies or research of Fiji waters and of different commercial fish species of significance in Fiji, the Competent Authority shall publish data on the presence or absence of parasites, toxins, microbes, viruses, accidental and intentional contaminants in the different commercial fish species, their oceanographic and seasonal distribution in the region and the risk assessment in relation to human health as required.

3 Fishing and harvesting vessels – General requirements

- (1) Vessels and other facilities shall have a good supply of clean water at adequate pressure.
- (2) All surfaces in handling areas shall be non-toxic, smooth impervious and in sound condition.
- (3) Adequate facilities shall be provided for the handling and washing of fish and shellfish and vessels and other facilities shall have an adequate supply of cold potable water or clean water for that purpose.
- (4) Suitable and adequate facilities shall be provided for storage and/or production of ice.
- (5) All plumbing and waste lines shall be capable of coping with peak demand.
- (6) Non-potable water lines shall be clearly identified and separated from potable water to avoid contamination.
- (7) Objectionable substances, which could include bilge water, smoke, fuel oil, grease, drainage and other solid or semi-solid wastes, shall not contaminate the fish and shellfish.
- (8) Where appropriate, containers for offal and waste material shall be clearly identified, suitably constructed with a fitted lid and made of impervious material.
- (9) Adequate hand washing and toilet facilities, isolated from the fish and shellfish handling areas, shall be available where appropriate.
- (10) Vessels and other facilities shall be designed and constructed so as to prevent the entry of birds, insects, or other pests, animals and vermin, where appropriate.
- (11) Vessels shall be designed and constructed to minimize sharp inside corners and projections to avoid dirt traps and minimize damage to product, including but not limited to—
 - a. In boxing and shelving storage areas, the design shall preclude excessive pressure being exerted on the fish and shellfish;
 - b. Chutes and conveyors shall be designed to prevent physical damage caused by long drops or crushing;
 - c. The fishing gear and its usage shall minimize damage and deterioration to the fish and shellfish;
 - d. Where used, seines, nets and traps shall be carefully selected to ensure minimum damage during harvesting;
 - e. harvesting areas and all equipment for harvesting, catching, sorting, grading, conveying and transporting of live products shall be designed for their rapid and efficient handling without causing mechanical damage;

- f. conveying equipment for live and slaughtered products shall be constructed of suitable corrosion-resistant material which does not transmit toxic substances and shall not cause mechanical injuries to them;
- g. where fish is transported live, care shall be taken to avoid overcrowding and to minimize bruising; and
- h. where fish are held or transported live, care shall be taken to maintain factors that affect fish health.

4 Fishing and harvesting vessels – specific requirements

(1) Holds or other parts of the vessel where fish and fisheries products are stored shall—

- a. be covered and self draining;
- b. be well insulated;
- c. have provision for holding an acceptable quantity of ice or have alternative means of refrigeration;
- d. not contain objects or products liable to damage or transmit harmful properties and abnormal characteristics to the food; and
- e. be designed for ease of cleaning.

(2) Decks used for fish handling may be constructed of one or more of the following materials, namely surface-coated aluminium, fibreglass, timber coated with an epoxy (or similar) finish.

(3) Where fish does not normally come into contact with the deck and the timber is clean, sound and well caulked, timber is allowed on exposed decks.

(4) The following conditions concerning handling and storage of fish and fisheries products on board vessels shall apply—

- a. as soon as they are taken on board, fish and fisheries products shall be protected from contamination and from the effects of the sun or any other source of heat;
- b. fish and fisheries products shall be handled and stored in such a way as to prevent bruising. the use of spiked instruments shall be tolerated for the moving of large fish or fish that might injure the handler, provided the flesh of the products is not damaged;
- c. fish and fisheries products other than those kept alive shall undergo chilling or freezing as soon as possible after landing;
- d. where fish are headed and/or gutted on board, such operation shall be carried out hygienically and products shall be washed immediately and thoroughly with potable water or clean seawater. the viscera and parts, which may pose a threat to public health, shall be removed and set apart from products intended for human consumption;

- e.* livers and roes intended for human consumption shall be chilled or frozen; and
- f.* staff assigned to handling fish and fisheries products shall maintain a high Standard of cleanliness for themselves and all outer clothing.

(5) The following conditions concerning vessel construction and equipment shall apply—

- a.* fishing vessels shall be equipped with holds, tanks or containers for the storage of refrigerated or frozen fish and fisheries products at the temperature laid down by these Regulations;
- b.* holds shall be separated from the machinery area and the quarters reserved for the crew, by partitions that are sufficiently impervious to prevent any contamination of stored fish and fisheries products;
- c.* the inside surface of the holds, tanks or containers shall be water proof and easy to clean and disinfect. it shall consist of a smooth material or smooth paint maintained in a good condition, not being capable of transmitting to fish and fisheries products substances harmful to human health;
- d.* containers used for the storage of products shall ensure their preservation under satisfactory conditions of hygiene and, in particular, allow drainage of water. when used they shall be completely clean;
- e.* in refrigerated holds, refrigeration capacity shall be sufficient to rapidly cool fish from ambient temperature to the temperature of melting ice and hold it at this temperature;
- f.* water proof and separate storage room shall be provided for the storage of cartons, ship to shore containers and the like;
- g.* hydraulic circuits shall be protected in such a way as to ensure no oil leakage can contaminate products;
- h.* artificial lighting shall be provided where necessary and where handling, processing and inspection takes place at night and below deck and in enclosed processing areas. The intensity of illumination shall be a minimum of:
 - i.* 220 lux in the processing area;
 - ii.* 540 lux where the product is being inspected;
- i.* sanitary facilities including toilet and shower facilities shall be sufficient in number for the normal complement of crew; and
- j.* any toilet shall be equipped with non-hand, non-elbow operated wash basins located in the toilet room or immediately outside the door, wherever possible and when not possible the vessel operator shall be required to satisfy an authorized officer that personal hygiene can be met by alternative means.

(6) The following conditions concerning handling and storage of fish and fisheries products on board shall apply:

- a.* ice for chilling of fish and fisheries products shall be used in such a way and in such quantities, so that fish and fisheries products will attain the temperature of melting ice as quickly as possible;

- b. the water inlet for vessels, having an intake system for seawater shall be located in front of the outlet for waste and sewerage water.
- c. fishing vessels that use seawater to wash up and process shall do so in uncontaminated waters and whilst the vessel is moving in open waters.
- d. fishing vessels that use seawater and anchor at secure harbourages to wash and process shall ensure that:
 - i. waters are uncontaminated and meet the requirements of clean seawater;
 - ii. toilet facilities are not used unless they are self contained; and
 - iii. the vessel is far enough from the shore and in deep water.

(7) If fish and fisheries products are frozen on board, this operation shall be carried out in accordance with following conditions—

- a. fishing vessels shall have freezing equipment sufficiently powerful to—
 - i. achieve rapid reduction in temperature to -18°C or less;
 - ii. keep products in storage rooms at -18°C or less; or
 - iii. freeze whole fish in brine intended for canning at -9°C or less;
- b. temperature recording devices in storage rooms shall be located in a place where they can easily be read. The temperature sensor of the recorder shall be located in the area furthest away from the cold storage, where the temperature in the storage room is the highest;
- c. freezing machinery shall be physically separated from the hold in which frozen product is stored;
- d. a waterproof, hygienic and separate storage room shall be provided for the storage of all packaging materials; and
- e. when brine- freezing, the brine shall not be a source of contamination.

(8) If fish and fisheries products are chilled on board to keep fish and fisheries products fresh for more than 24 hours, the vessels shall comply with the following requirements—

- a. tanks shall be equipped with adequate seawater filling and drainage installations and shall incorporate devices for achieving uniform temperature throughout the tanks;
- b. tanks shall have a means of recording temperature connected to a temperature sensor positioned in the section of the tank where temperatures are highest;
- c. the operation of the tank or container system shall secure a chilling rate which ensures the mix of fish and seawater reaches 3°C or less within six hours and 0°C after sixteen hours;
- d. after each unloading, the tank's circulation systems and containers shall be completely emptied and thoroughly cleaned using potable or clean seawater and shall only be re- filled with clean seawater; and
- e. the date and reference number of the tank shall be clearly indicated on the temperature records. These shall be kept and made available to an authorized officer.

5 Requirements for fish landings and auctions premises

(1) Lots of fish and fisheries products from different harvests or from different fishing boats shall not be mixed together.

(2) Unloading and landing equipment shall be constructed of corrosive resistant material that is easy to clean, disinfect and shall be kept in a good state of repair and cleanliness.

(3) During unloading and landing, contamination of fish and fisheries products shall be avoided. It shall be ensured that—

- a. unloading and landing operations proceed rapidly;
- b. fish and fisheries products are placed without unnecessary delay in a protected environment at the temperature required on the basis of the nature of the product; and
- c. equipment and handling practices that damage fish and fisheries products are prohibited.

(4) If fish and fisheries products are displayed for sale at fish landings or auctions, the fish landings or auctions premises shall:

- a. have water-proof flooring which is easy to wash and disinfect;
- b. be equipped with adequate sanitary facilities;
- c. be well lit to facilitate the inspection of fish and fisheries products;
- d. when they are used for display or storage of fish and fisheries products, not be used for other purposes, such as vehicles which may contaminate the fish and fisheries products;
- e. have displayed in a prominent position, signs prohibiting smoking, spitting, eating or drinking;
- f. be closable and be kept closed when an authorized officer considers it necessary;
- g. have facilities to provide adequate supplies of potable water, clean seawater or seawater treated by an appropriate system, under pressure and in sufficient quantity; and
- h. have special watertight receptacles made of corrosion-resistant materials for fish and fisheries products which are unfit for human consumption.

(5) Crates shall, after each sale, be cleaned and rinsed inside and outside with potable water or clean sea water; where required, they shall be disinfected.

6 Physical requirements of processing establishments – location, construction and design

(1) The areas directly surrounding the establishment shall be suitably paved or concreted, unless otherwise permitted by Competent Authorities, after being provided evidence by the food business operator that the alternative surroundings will not contribute to contamination of the fish or fisheries products.

(2) Where the surrounding area is suitably paved or concreted the surrounding grounds and concreted surfaces shall be inclined towards trapped gullies and provided with adequate drainage to permit rapid evacuation of rainwater.

(3) If the facility's grounds are bordered by property not under the operator's control and not maintained in the manner described in these Regulations, extra care shall be taken by the operator to inspect, exterminate or other methods to exclude pests, dirt and filth that may be a source of food contaminations within their premises.

- (4) The construction and design of processing establishments shall ensure that—
- a. there is separation by walls, locations, air flow enclosed systems or other effective means—
 - i. between clean and dirty areas;
 - ii. between dry and wet areas;
 - iii. between cold and hot areas; and
 - iv. between operations which may cause cross contamination of food.
 - b. there is a good lay-out and flow from raw materials through finished products and dispatch;
 - c. the distribution of equipment and processing activities facilitates the rapid processing of fish;
 - d. there is adequate working space to allow for satisfactory performance of all operations connected with the preparation and or processing of food;
 - e. all liquid and solid waste, storm-water and sewerage are adequately and appropriately disposed of;

(5) Working rooms shall be of sufficient size to permit the processing of fish and fisheries products without overcrowding of personnel and shall be designed for work to be carried out in logical sequence and under satisfactory conditions;

(6) The main processing area in which fish is handled shall have only one entrance for personnel being independent and separate from any entrances and exits used for raw materials, finished products and other materials used during processing.

(7) In rooms where products are handled, prepared and processing, the establishment and shall afford at least the following facilities, floors shall have—

- a. hard impact resistant surfaces, impermeable to grease and water, which permit easy cleaning and disinfection and laid down in such a way as to facilitate the drainage of the water. Concrete floors shall have a high density, impermeable finish that is maintained in good condition;
- b. a sufficiently graded and have a gradient of at least 1:100 towards drainage channels;
- c. floor joints sealed with impervious materials, finished flush with the surface;
- d. junctions between floor and walls curved to facilitate cleaning; and
- e. all drainage channels, gullies and gully traps covered with removable grills.

(8) In addition to the general requirements of the Fourth Schedule related to walls, ceilings, doors, windows, window sills, ventilation, and illumination the following specific additional requirements shall apply—

- a. the doors of the reception room by which raw materials enter, and the doors by which the finished products leave the premises shall possess plastic curtains or air curtains or a self-closing curtain or a self-closing device, in order to minimize the entry of flying insects, when they are opened;
- b. any window which may be opened, or which does not have glass (Plexiglas) and vents shall be covered with an insect-proof mesh screen;
- c. if any services, chutes, conveyors or the like pass through external walls, the gap where they pass through, if any, shall be sealed against the entry of pests and dust.

(9) Establishments shall have a loading dock and the loading dock shall be—

- a. located in an area that is convenient to the stored products;
- b. enclosed or provided with a protective shelter to protect fish from contamination during loading and unloading; and
- c. shall have an illumination of at least 250 lux.

7 Physical requirements of processing establishments – hygiene, drain and effluent disposal facilities

(1) In addition to the general requirements of the Fourth Schedule of these Regulations related to hand washing facilities the following specific additional requirements shall apply—

- a. the location of hand washing facilities shall be arranged in a way that they are—
 - i. sufficient in number;
 - ii. provided in places just before personnel enter the preparation or processing room
 - iii. provided in accessible locations throughout the preparation and processing areas, readily accessible from work areas for all staff to wash their hands; and
 - iv. also located adjacent to the social amenities
- b. hand washing facilities shall be provided with—
 - i. non-hand, non-elbow operated wash basins in work rooms, toilets and in the hand washing room before entering wherever possible and when not possible the food business operator shall be required to satisfy an authorized officer that personal hygiene can be met by alternative means
 - ii. a suitable pressured hot and cold running potable water supply over a sink;
 - iii. soap contained within a dispenser;
 - iv. single use paper hand towels held in a dispenser and a sufficient number of receptacles for disposing of used towels;

- v. properly trapped waste pipes leading to drains; and
- vi. signs advising persons to wash their hands on entering or re entering fish preparation or processing rooms provided in a prominent position near food preparation/processing entrance.

(2) Where applicable, boot disinfecting facilities or a suitable permanent bath, fitted with a drainage facility, for the washing of boots shall be installed at the staff entrance in such a manner that persons entering the preparation/processing rooms cannot avoid passing through the bath.

(3) Effluent disposal systems and drains have to comply with the following requirements. The establishment shall have—

- a. an efficient and hygienic effluent and waste water disposal system maintained in good order and repair;
- b. effluent lines large enough to carry peak loads and constructed so as to avoid contamination of the potable water supply.;
- c. an adequate drainage system, especially in the areas and rooms that involve wet operations;
- d. a storm water drainage system, if applicable, not connected to the effluent treatment system
- e. floor drains which shall be adequate in size, number and location:
 - i. to allow the rapid removal of all liquid wastes arising from all processing operations;
 - ii. to cope with the maximum flow of water under normal working conditions but also to carry peak loads;
 - iii. and be effectively sealed by gully traps installed;
 - iv. to prevent the return of gases and odours from the drainage system; and
 - v. and designed to prevent the entry of rodents.
- f. floor drains which—
 - i. have easily cleanable solid traps to prevent the passage of solid materials to the external sewage system;
 - ii. have adequate access for cleaning;
 - iii. flow from clean to dirty areas;
 - iv. not be connected to sanitary drainage; and
 - v. not be connected to the storm water and site drainage system.

8 Physical requirements of processing establishments – temperature control facilities

(1) For chill stores, cold stores, chillers and freezers, the food business operator shall provide the following facilities—

- a. waterproof flooring that is easy to clean and disinfect and laid down in such a way as to facilitate drainage;
- b. walls that have smooth durable, impermeable surfaces that is easy to clean;
- c. ceilings that are easy to clean;

- d.* doors made from durable materials that are easy to clean;
- e.* plastic strip curtains or similar shall be installed to assist in air retention and to minimize temperature fluctuations when cold stores or freezer doors are open; and
- f.* other internal structures constructed of smooth, impervious and corrosion resistant material.

(2) Where refrigeration equipment is installed in a processing or packing area, sufficient space shall be allowed for cleaning around and between the equipment. No free space shall be allowed on top of the equipment.

(3) In chill stores used for the storage of raw material the food business operator shall provide facilities able to store all the raw material arriving at the establishment and which is not processed immediately, in such a manner as to ensure adequate protection from contamination.

(4) In cold stores, the food business operator shall ensure—

- a.* adequate permanent cold storage facilities for the storage of finished products are provided in all establishments producing frozen fish;
- b.* freezing equipment sufficiently powerful and capable of maintaining products in cold stores at an internal temperature below -18°C , whatever the ambient temperature may be;
- c.* doors to the cold store shall be provided with plastic curtains or equivalent system;
- d.* a temperature recording device in a place where it can easily be read. The temperature sensor of the recorder shall be located in the area furthest away from the cold source;

(5) In freezers, food business operator shall ensure—

- a.* a freezing facility appropriate to the presentation of the fish and fisheries products and its packaging.
- b.* A freezing facility with sufficient capacity to freeze the fish to a temperature of at least -18°C within 8 hours of loading the freezer.

(6) In brine freezing rooms, the food business operator shall ensure—

- a.* brining tanks, tanks surfaces and coverings are constructed in such a way that they are not a source of contamination for the fish and fisheries product;
- b.* the brine is checked at regular intervals and in such a way that the brine will not be a source of contamination for the fish and fisheries products; and
- c.* The freezing temperature shall not be higher than -9°C .

(7) In ice plants and ice storage rooms, the food business operator shall ensure—

- a.* an ice making facility, able to produce ice in quantities adequate to satisfy all the needs of the process, including—

- i. transport of raw material from the port;
 - ii. storage of raw material before processing; and
 - iii. chilling of fish during processing.
- b. insulated ice storage rooms and storage facilities are available—
- i. where ice can be stored and removed in an efficient, hygienic manner and can be protected from contamination at all times.
 - ii. ensuring that ice is not stored on the floor where workers have to walk on it to remove the ice; and
 - iii. with the capacity to store sufficient ice to satisfy needs.

9 Physical requirements of processing establishments – equipment design, construction and installation

(1) All machinery, tools, utensils, equipment, instruments, and product holding, handling and conveying systems in the establishments shall be designed, constructed and installed so as to—

- a. prevent the contamination and adulteration of the products with toxic materials, lubricants, fuel, metal fragments, contaminated water or other contaminants;
- b. avoid the accumulation of dirt which could contaminate the product and be the source of hygiene hazards; and
- c. permit and enable—
 - i. easy and thorough cleaning and disinfection with hot water, detergent and disinfectant
 - ii. accessibility for inspection where necessary; and
 - iii. maintenance in appropriate sanitary conditions.

(2) The use of wood and timber in general and other materials that cannot be adequately cleaned and disinfected is prohibited. This applies in particular to knife-handles, spades for ice handling and filleting or cutting boards.

(3) Notwithstanding section (2), timber that is used in doors, door jambs, windows in processing areas shall be sealed by a durable non-toxic surface coating (e.g. gloss enamel, epoxy or polyurethane paint)

(4) Notwithstanding section (2), clean and sound wooden pallets are permitted—

- a. for the transport and the storage of processed food packed in carton boxes, provided no unpacked products are handled or stored in these areas;
- b. for the transport and export of fresh products, packed in foam boxes; and
- c. for the racks and storage systems in cold stores used to store packed products.

(5) Equipment or fittings adjacent to a wall or other equipment shall have any gaps sealed to prevent entry of moisture and dirt or have sufficient space to permit cleaning.

- (6) Equipment standing directly on the floor shall be installed—
- a. by sealing directly to the floor to prevent the entry of moisture;
 - b. on a raised platform covered at the junction between it and the floor; or
 - c. on legs with a minimum of 300 mm clearance between the underside of the equipment and the floor.

(7) Fish boxes, sufficient in number, shall be provided for the needs of the process and they shall only be used within the plant and not for external transport of fish.

(8) Fish boxes, which are used to transport product to the plant, and for the movement of fish within the plant, shall be constructed of a high density plastic and be of a light colour. They shall have a smooth finish and their design shall avoid areas that could retain particles of product, grease and dirt. The boxes shall be designed to permit drainage of any liquid.

(9) If trolleys, barrows, supports or bearers are used to carry large fish or to feed blast freezers or chillers, they shall be made of non-corrodible material and have a smooth finish.

(10) If conveyors are utilized, they shall be constructed of non-corrodible impermeable materials.

(11) Ice shovels shall be made of a light coloured plastic, or of stainless steel. Wood is not permitted in any part of the construction.

- (12) Chutes and other enclosed transport systems shall be—
- a. constructed with inspection and cleaning hatches;
 - b. easily dismantled for cleaning; and
 - c. made of high density nylon, stainless steel or fiberglass, free of crevices and have all internal junctions rounded out.

(13) Where compressed air is used, the compressed air shall have a filtered air intake located in a clean place, contain no oil or substances hazardous to health or shall be treated or otherwise controlled in such a way that food is not contaminated with unlawful indirect food additives.

(14) All equipment to be used for monitoring or measuring purposes where accuracy is important shall—

- a. be checked to ensure their accuracy is sufficient for the task in hand and records kept; and
- b. be calibrated regularly and records kept.

10 Physical requirements of processing establishments – water supply, storage and chlorination

(1) The establishment shall possess adequate water storage tanks or cisterns with sufficient capacity to supply the requirements of the establishment when operating at maximum capacity and to allow in case of chlorination sufficient contact time.

(2) The tanks or cisterns shall be well constructed and the internal surfaces shall be smooth, impermeable, easily to clean and disinfect.

(3) Each water tank or cistern shall be provided with an inspection hatch that permits entry for cleaning purposes. The design of the hatch shall protect against the entry of rainwater, ground water and any process water that may flow out of the establishment.

(4) Each water tank or cistern shall be protected against the entry of insects, rodents, other animals and dust.

(5) The area surrounding each water tank or cistern shall be maintained clean and free of accumulations of rubbish, dust, water and other materials that could contaminate the water.

(6) Water tanks shall be inspected at regular intervals with the objective of keeping them in good conditions.

(7) The chlorination system shall comply with the following—

- a. chlorine shall be added in-line by dosing or injection prior to intermediary storage to permit sufficient contact time with the water in order to allow the chlorine to react with the organic matter;
- b. the retention tank shall have to retain for 30 minutes water together with the chlorine added; and
- c. the management of an establishment shall put in place measures to ensure the functioning of the chlorination system, and the free residual chlorine shall be checked at intervals of not less than 8 hours or at the start of each shift but at least once a day and shall never be less than 3 ppm.

11 Requirements of processing establishments – processing operations

(1) Instructions for raw material inspection, handling and storage procedures shall be documented. Records of delivery and product quality shall be kept to enable traceability of the products.

(2) During reception and unloading in the processing plant, the doors of the reception of the establishment shall be open for the minimum time possible.

(3) The vehicle shall be unloaded immediately after the approval of the batch. Fish shall never be stored in the vehicle whilst awaiting processing nor shall fish be left outside the establishment.

(4) Before unloading, each vehicle arriving at the establishment with fish for processing, shall be inspected to ensure that:

- a. the fish has not been exposed to detrimental climatic conditions; and
- b. other materials that could contaminate the fish are not carried together with the fish and fisheries products.

(5) Before unloading commences:

- a. a sample of fish shall be collected from the vehicle, and the internal temperature measured. The mean temperature shall be 0°C, and no fish shall have a temperature of more than 5°C for fresh fish and fisheries products. The temperature of brine frozen fish and fisheries products shall not be higher than -9°C.
- b. before unloading commences, a representative sample of each batch of fish shall be taken for sensory evaluation of smell and appearance.
- c. the quality control manager shall indicate his approval of the batch based on the results of the above test. He or she shall sign an inspection form and assign a batch code to the fish before the unloading of the vehicle commences.

(6) The initial stages of processing (washing of raw material, separation of extraneous material and gutting) shall commence as soon as possible after unloading the vehicle.

(7) Fish and fisheries products which are not processed immediately upon arrival at the establishment shall be washed with clean water at 0°C (if necessary), and stored with ice in suitable reception tanks or put in bins, iced and stored in a chill room.

(8) The storage of raw material shall comply with the following requirements—

- a. If more fish shall arrive at the establishment than can be processed immediately, the excess shall be stored in suitable tanks with ice and water, or alternatively be held in a chill storage room, in order that the temperature of the product is kept at 0°C.
- b. The evisceration of the fish shall be carefully in order to avoid the contamination of the fish flesh.
- c. All products unfit for human consumption shall be removed and kept separately in the designated room.
- d. Fish shall not be stored in heaps, and the depth of storage tanks shall be kept to a minimum to prevent damage. Tanks shall contain water before filling with fish in order to prevent damage.
- e. The duration of storage of raw material shall be kept to a minimum.
- f. The water contained in the storage tanks shall be changed at regular intervals during the storage period, and also between the storage of different batches of fish.

(9) Raw material shall be assessed for its freshness, physical soundness, sanitary soundness and temperature.

(10) The temperature of fish and fisheries products shall be taken on the level of the bone and under the skin to control whether the fish and fisheries products are in the condition of warming up or cooling down.

(11) When thawing is undertaken as part of the processing—

- a. the thawing method shall be clearly defined and shall address the time and temperature of thawing, temperature measuring instrument used and placement of device for measurement;
- b. the thawing process shall be carefully monitored;
- c. selection of the thawing method shall take into account in particular the thickness and uniformity of size of the products to be thawed;
- d. thawing time and temperature and fish temperature critical limits shall be selected so as to control the development of micro-organisms, histamine, where high risk species are concerned, and persistent and distinctive objectionable odours or flavours indicative of decomposition or rancidity;
- e. where water is used as the thawing medium, it shall be of potable quality;
- f. where recycling of water is used, care shall be taken to avoid the build up of microorganisms;
- g. where water is used, circulation shall be sufficient to produce even thawing;
- h. during thawing, according to the method used, products shall not be exposed to excessively high temperatures;
- i. particular attention shall be paid to controlling condensation and drip from the fish.
- j. an effective drainage system shall apply; and
- k. after thawing, fish shall be immediately processed or refrigerated.

(12) When washing and gutting an adequate supply of clean sea water or potable water shall be available for washing of—

- a. whole fish to remove foreign debris and reduce bacterial load prior to gutting;
- b. gutted fish to remove blood and viscera from the belly cavity;
- c. the surface of fish to remove any loose scales; and
- d. gutting equipment and utensils to minimize build-up of slime and blood and offal.

(13) To minimize time delays, the design of the filleting line and candling line, where applicable, shall be continuous and sequential to permit the uniform flow without stoppages or slowdowns and removal of waste.

(14) When trimming and filleting, an adequate supply of clean sea water or potable water shall be available for washing of—

- a. fish prior to filleting or cutting especially fish that have been scaled;
- b. fillets after filleting or skinning or trimming to remove any signs of blood, scales or viscera; and

- c. filleting equipment and utensils to minimize build-up of slime and blood and offal.

(15) For fillets to be marketed and designated as boneless, fish handlers shall employ appropriate inspection techniques and use the necessary tools to remove bones not meeting commercial specifications.

(16) The candling of skinless fillets by skilled personnel, in a suitable location which optimizes the illuminating effect, is an effective technique in controlling parasites and shall be employed when implicated fish species are being processed.

(17) The candling table shall be frequently cleaned during operation in order to minimize the microbial activity of contact surfaces and the drying of fish residue due to heat generated from the lamp.

12 Requirements of fish and fisheries products processing establishments – smoking, salting, cooking, canning

(1) Smoking shall be carried out in separate premises or a special place equipped with a ventilation system to prevent the smoke and heat from affecting other premises or places where fish and fisheries products are prepared, processed or stored.

(2) Materials used for the smoking of fish shall be stored away from the place of smoking and shall be used in such a way that they do not contaminate products.

(3) Wood that has been painted, varnished, glued or undergone any chemical preservation treatment shall not be used for fish smoking.

(4) After smoking products shall be cooled rapidly to the temperature required for their preservation before being packaged.

(5) Salting operations shall take place in different premises sufficiently far away from premises where other processing operations are carried out.

(6) Salt used in the treatment of fish and fisheries products shall be clean and stored in such a way as to preclude contamination. It shall not be re-used.

(7) Any container used for salting or brining shall be constructed in such a way as to preclude contamination during the salting or brining process.

(8) Containers or areas used for salting or brining shall be cleaned before use.

(9) Where products are being heated in any way, such as blanching or retorting, there shall be adequate control to ensure that the correct temperature / time regime is used to achieve the desired functionality and shelf- life without jeopardizing consumer health.

(10) Any cooking shall be followed by rapid cooling. Water used for this purpose shall be potable water or clean seawater. If no other method of preservation is used, cooling shall continue until the temperature approaches that of melting ice.

(11) Shelling or shucking of cooked product shall be carried out under hygienic conditions to avoid the contamination of product. Where such operations are done by hand, workers shall pay particular attention to proper hand washing and all working surfaces shall be cleaned thoroughly. If machines are used, they shall be cleaned at frequent intervals and disinfected after each working day.

(12) After shelling or shucking, cooked products shall immediately be frozen or kept chilled at a temperature that will preclude the growth of pathogens, and be stored in appropriate premises.

(13) In the canning of fish and fisheries products, hygienic practices shall be in accordance with the Fifth Schedule.

13 Requirements of processing establishments – specific to shrimp processing

(1) All tanks or sinks used for the washing of shrimp shall be supplied with a constant flow of water, sufficient to replace the contents of the tank every 30 minutes.

(2) Tanks used for washing shrimp shall be emptied and cleaned between different batches of shrimp.

(3) All products stored for more than one day before processing shall be beheaded. The priority shall be to behead the shrimp as soon as possible after arrival at the plant (if not done previously).

(4) If shrimp intended for peeling and de-veining is not to be processed immediately, it shall be stored with a sufficient quantity of ice to maintain a temperature of 0°C.

(5) Shrimp shall be peeled and de-veined rapidly in order to minimize the rise in temperature.

(6) Peeled and de-veined shrimp not frozen immediately shall be stored at 0°C with adequate quantities of ice.

(7) Higher Standards of hygiene and cleanliness shall be maintained at the work tables on which shrimp is peeled and de-veined, due to the higher risk of contamination of the shrimp flesh itself.

(8) If the final product is to be head-on shrimp, the processing of the raw material shall commence as soon as possible after arrival at the plant. The nature of the product demands rapid processing with rigorous temperature control.

(9) Chilled water shall be used for the washing of head-on shrimp at all stages of the process.

(10) Any areas in which cooked or head-on shrimp is processed shall be air-conditioned in order to maintain an air temperature of less than 25°C

(11) Cooked shrimp shall only be handled in an area separated from areas where raw product is processed. There shall be no direct access for workers between the two areas.

(12) All personnel who handle cooked shrimp, or who work in or enter the area in which it is being processed shall wear coats, boots, hats and aprons that are used exclusively by such personnel, and are kept separate from the protective clothing used in the processing of raw shrimp. In order to avoid confusion it is recommended that the uniforms, boots, etc. shall be of a different colour.

(13) All persons entering the cooked products area shall wash their hands and boots.

(14) No equipment or other article (including fish boxes, knives etc.) shall be transferred from an area in which raw shrimp is handled to the cooked product area, without first receiving a thorough cleaning and disinfecting.

14 Requirements of processing establishments – packaging

(1) Packaging shall be carried out under satisfactory conditions of hygiene, to preclude contamination of the fish and fisheries products.

(2) Packaging materials and products liable to enter into contact with fish and fisheries products shall comply with all the rules of hygiene and in particular—

- a. they shall not be such as to impair the organoleptic characteristics of the fish and fisheries products;
- b. they shall not be capable of transmitting to the fish and fisheries products substances harmful to human health, and
 - i. the ink used to apply description markings, inks and colours applied to food shall not contaminate the food and shall be nontoxic; and
 - ii. inks applied to food or packaging shall not contain any of the following substances: antimony; arsenic; cadmium; chromium; lead; mercury; other toxic materials.
- c. lacquer applied to the inner surface or part of the inner surface of covering shall—
 - i. uniformly cover and adhere to the inner surface in continuous film ; and
 - ii. be compatible and non-toxic with the food being packed.
- d. they shall be strong enough to protect the fish and fisheries products adequately.

(3) Fish and fisheries products shall not be transported unless they are packed and covered in such a way that will enable the goods to reach their destination in a satisfactory and wholesome condition.

(4) With the exception of certain containers made of impervious, smooth and corrosion-resistant materials that are easy to clean and disinfect, which may be re-used after cleaning and disinfecting, packaging materials may not be re-used;

(5) Packaging materials used for fresh products held under ice shall provide adequate drainage of melt water.

(6) Unused packaging materials shall be stored in premises connected with the production area and shall be protected from dust and contamination.

15 Storage requirements

(1) Storage of product, materials and containers shall be such that it will protect product and materials against physical, chemical and microbiological contamination, as well as against deterioration of the materials and the containers.

(2) Fresh or thawed fish and fisheries products and cooked and chilled crustaceans and molluscan shellfish products shall be kept at the temperature of melting ice.

(3) Frozen fish and fisheries products, with the exception frozen fish in brine, intended for the manufacture of canned foods shall be kept at an even temperature of -18°C or less in all parts of the product, allowing for the possibility of brief upward fluctuations of not more than 3°C .

(4) To prevent Scombrotoxin formation of fish that has first been chilled and then frozen for a long time, fish shall not be exposed to a temperature rise above 4.4°C from the time it is frozen for a cumulative period of more than 12 hours and an uninterrupted period of exposure shall not exceed 6 hours.

(5) Fish and fisheries products may not be stored with any other products that may contaminate them or affect their hygiene, unless they are packed in such a way as to provide satisfactory protection.

(6) No materials other than those used for immediate processing shall be stored in an area in use or in processing.

(7) Products shall be stacked so that air circulation within the storage room is not impaired.

(8) No direct contact with ceiling and floors shall be allowed, unless otherwise permitted by an authorized officer.

16 Transport

(1) During transport, fish and fisheries products shall be kept as follows—

- a. fresh or thawed fish and fisheries products and cooked and chilled crustacean and molluscan shellfish products shall be kept at the temperature of melting ice;
- b. frozen fish and fisheries products, with the exception of frozen fish in brine intended for the manufacture of canned foods, shall be kept at an even temperature of -18°C or less in all parts of the product, allowing for the possibility of brief upward fluctuations of not more than 3°C ;

- c. when frozen fish and fisheries products are transported from a cold storage plant to an approved establishment to be thawed on arrival for the purposes of preparation and/or processing and where the distance to be covered is short, the Competent Authority may grant a derogation from the conditions laid down in this Regulation;
- d. Processed products shall be kept at the temperature specified by the manufacturer.

(2) Vehicles shall be designed and constructed such that walls, floors and ceilings, where appropriate, are made of a suitable corrosion-resistant material with smooth non-absorbent surfaces.

17 Requirements of processing establishments – personnel hygiene

(1) All personnel and visitors entering the preparation/processing rooms shall at all times wear—

- a. suitable clean protective working clothing of a light colour, which covers the minimum outdoor clothing or replaces it;
- b. impermeable boots or footwear which are kept clean and in good condition;
- c. head coverings that completely enclose all hair.
- d. if involved in medium or high risk processing, personnel shall wear a head covering that encloses the scalp, hair, beard and moustache; and
- e. a water impermeable apron for personnel who handle fish and unpacked fish products.

(2) If personnel who handle fish also wear gloves, such gloves—

- a. shall be made of plastic or rubber;
- b. be either a disposable type or, alternatively, be capable of being easily cleaned and disinfected; and
- c. shall be in a sound, clean and sanitary condition.

18 Requirements of processing establishments – pest control

(1) All food business operators involved in processing of fish and fisheries products shall—

- a. take effective measures to exclude pests and animals from the processing areas and to protect products against contamination by pests and animals; and
- b. shall implement and maintain a pest control plan, containing an effective and continuous schedule for the detection, control and eradication of pests, to avoid contamination of the products by pests on two levels—
 - i. on a passive level that means prevention, protection, proofing, construction measures; and
 - ii. on an active level that means extermination by use of: - mechanical methods: trapping (rodents) - electrical methods: electrocutor (insects) - chemical methods: poisons (rodenticides & insecticides)

(2) Prevention and extermination of pests shall be carried out in a manner that will not constitute a hazard to human health and product safety.

(3) The use of insecticides or rodenticides is permitted only under precautions and restrictions that will protect against the contamination of food, food-contact surfaces and food-packaging materials.

(4) Control measures involving treatment with chemical shall only be undertaken by personnel who have a complete understanding of the health hazards these chemicals may pose to the product.

(5) When a door is closed, it shall fit so that there is no gap between the door and the frame more than 3 mm.

(6) Doors to the outside shall be kept closed at all times when not in use.

(7) All windows that can be opened shall be covered with a tight fitting fly screen of mesh size no larger than 1 mm. The fly-screened frames shall be removable for ease of cleaning.

(8) Ventilation outlets shall be screened with a screen whose mesh size is no larger than 1mm.

(9) All drain openings shall be covered with grating with hole sizes no larger than 10 mm across.

19 Product tracing and recall procedures

(1) Managers of food business operations shall ensure effective procedures are in place to effect the complete product tracing and rapid recall of any lot of fish and fisheries product from the market.

(2) Appropriate records of processing, production and distribution shall be kept and retained for a period that exceeds the shelf-life of the product.

(3) Each container of fish, shellfish and their products intended for the final consumer or for further processing shall be clearly marked to ensure the identification of the producer and of the lot.

(4) Where there is a health hazard, products produced under similar conditions, and likely to present a similar hazard to public health, may be withdrawn.

(5) Recalled products shall be held under supervision until they are destroyed, used for purposes other than human consumption, or reprocessed in a manner to ensure their safety

20 Training

- (1) All personnel shall be aware of their role and responsibility in protecting fish and fisheries products from contamination and deterioration.
- (2) Handlers shall have the necessary knowledge and skill to enable them to handle fish and fisheries products hygienically.
- (3) Those who handle strong cleaning chemicals or other potentially hazardous chemicals shall be instructed in safe handling techniques.

SEVENTH SCHEDULE
(Regulation 17)

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

STANDARD ON GOOD HYGIENIC PRACTICES FOR MILK AND MILK PRODUCTS

- (1) For the purposes of this Standard the following interpretations shall apply—
- a. milk primary production means the production of milk or colostrum for further processing for human consumption and includes the keeping, grazing, feeding and milking of animals and the storage of milk on the premises at which the animals were milked;
 - b. milk and milk product processing means the processing of milk and the manufacture of milk products; and
 - c. milk and milk product transport means the collection and transport of milk from the primary production business to the processing business or the transport of bulk milk or milk products between processors.

(2) A milk primary production business, in addition to applying good hygienic practices required by the Fourth Schedule of these Regulations, shall additionally ensure that—

- a. water and other environmental factors shall be managed in a way that minimizes the potential for the transmission, directly or indirectly, of hazards into the milk;
- b. areas including premises used for the production of milk shall be designed, situated, maintained and, to the extent practicable, used in a manner that minimizes the introduction of hazards into milk;
- c. milk shall come from animals in good health so that, considering the end use, it does not adversely affect the safety and suitability of the end product;
- d. forage and feed for lactating animals does not introduce, directly or indirectly, contaminants into milk in amounts that present an unacceptable health risk to the consumer or adversely affect the suitability of milk or milk products;
- e. animals shall only be treated with veterinary drugs authorized by the relevant authority for the specific use and in a manner that will not adversely impact on the safety and suitability of the milk, including adherence to the withdrawal period specified;
- f. milking shall be carried out in such a manner that minimizes contamination of the milk being produced;
- g. milking shall be carried out under hygienic conditions, including:
 - i. good personal hygiene of the milking personnel;
 - ii. clean udders, teats, groins, flanks and abdomens of the animal;
 - iii. clean and disinfected milking vessels/equipment; and • avoidance of any damage to the tissue of the teat/udder;

- h.* animals showing clinical symptoms of disease shall be segregated and/or milked last, or milked by using separate milking equipment or by hand, and such milk shall not be used for human consumption;
- i.* milking equipment, utensils and storage tanks shall be designed, constructed and maintained in such a way that they can be adequately cleaned and do not constitute a significant source of contamination of milk;
- j.* milking equipment and storage tanks (and other vessels) shall be thoroughly cleaned and disinfected following each milking, and dried when appropriate. rinsing of equipment and storage tanks following cleaning and disinfection shall remove all detergents and disinfectants, except in those circumstances where the manufacturer instructions indicate that rinsing is not required;
- k.* water used for cleaning and rinsing shall be appropriate for the purpose, such that it will not result in contamination of the milk;
- l.* hands and forearms (up to elbow) of those involved in milking shall be washed frequently and always washed before initiating milking or handling of milk;
- m.* milk storage tanks and cans shall be so designed to ensure complete drainage and constructed to avoid contamination of the milk when it is stored;
- n.* milk tanks and cans shall not be used to store any other substance;
- o.* storage tanks and cans shall be cleaned and disinfected regularly and with sufficient frequency to minimize or prevent contamination of milk;
- p.* storage tanks or portions of storage tanks that are outdoors shall be adequately protected or designed such that they prevent access of insects, rodents and dust in order to prevent contamination of milk;
- q.* premises for the storage of milk shall be situated and constructed to avoid risk of contamination of milk or equipment;
- r.* premises for the storage of milk shall have:
 - i.* suitable milk refrigeration equipment, when appropriate;
 - ii.* a sufficient supply of water of a suitable quality of for use in milking and in cleaning of equipment and instruments;
 - iii.* protection against vermin;
 - iv.* easily cleanable floors, if applicable; and
 - v.* adequate separation between milking areas and any premises where animals are housed in order to prevent contamination of milk by animals. where separation is not possible, adequate measures shall be taken to ensure that the milk is not contaminated;
- s.* immediately after milking, the milk shall be stored in properly designed and maintained tanks or cans in a clean place;
- t.* storage temperatures and times shall be such that minimizes any detrimental effect on the safety and suitability of milk;
- u.* when milk for further processing is not collected or used within 2 hours after milking, it shall be cooled:
 - i.* to a temperature equal to or below 6°C when collected on a daily basis; or

- ii. to a temperature equal to or below 4°C when not collected every day;
- v. personnel and vehicular access to the place of collection shall be adequate for the suitable hygienic handling of milk.

(3) A milk primary production business shall have a system that enables the tracing of—

- a. inputs;
- b. animals to be milked; and
- c. the milk produced.

(4) A milk primary production business shall ensure that persons undertaking primary production activities have skills and knowledge of food safety and hygiene matters commensurate with their work activities.

(5) A milk and milk product transport business, in addition to applying good hygienic practices required by the Fourth Schedule of these Regulations, shall additionally ensure that—

- a. milk transport tankers and cans shall not be used to transport any harmful substance;
- b. if milk transport tanks and cans are used to transport foods other than milk, precautions such as the implementation of adequate cleaning protocols shall be taken to prevent any subsequent milk contamination;
- c. surfaces of milk transport tankers, cans and associated equipment intended to come into contact with milk shall be easy to clean and disinfect, corrosion resistant and not capable of transferring substances to the milk in such quantities as to present a health risk to the consumer;
- d. milk cans and transport tankers (including the milk discharge area, valves, etc.) shall be cleaned and disinfected with sufficient frequency in order to minimize or prevent contamination of milk;
- e. after disinfection, tankers and cans shall be drained;
- f. milk shall be collected, transported and delivered without undue delay, and in a manner that avoids the introduction of contaminants into milk and minimizes the growth of microorganisms in the milk;
- g. a milk and milk product transport business shall transport dairy products using time and temperature controls that prevent or reduce the growth of microbiological hazards in the product; and
- h. in the case of refrigerated products, the vehicle product compartment shall be cooled prior to loading and the product compartment shall be kept at an appropriate temperature at all times, including during unloading.

(6) A milk and milk product transport business shall have a system to identify the immediate supplier and immediate recipient of the milk and milk product.

(7) A milk and milk product transport business shall ensure that persons undertaking milk or dairy product collection and transport activities have skills and knowledge of food safety and hygiene matters commensurate with their work activities.

(8) A milk and milk product processing business shall control its potential food safety hazards by implementing—

- a. good hygienic practices; and
- b. by 2010, a documented and operational food safety program based upon hazard analysis and critical control point (HACCP) principles.

(9) A milk and milk product processing business, in addition to applying good hygienic practices required by the Fourth Schedule of these Regulations, shall additionally ensure that—

- a. when the raw milk arrives at the processing plant, the milk shall be cooled and maintained at such temperatures as necessary to minimize any increase of the microbial load of the milk;
- b. no raw material shall be accepted if it is known to contain chemical, physical or microbiological contaminants that would not be reduced to an acceptable level by normal sorting and/or processing;
- c. the flow of the product and of the ingredients within equipment and through the processing facility shall maintain a forward progression from raw material receipt to finished product packaging so as to avoid cross contamination;
- d. the flow of the water, air, effluents, and milk shall be carefully evaluated to ensure that the potential for cross-contamination does not occur;
- e. potable water shall be available and adequate for all purposes necessary and shall be regularly monitored by the food business operator;
- f. reconditioning of water for reuse and use of reclaimed and recycled water shall be undertaken in such a manner as to not contaminate product and such water shall be regularly monitored by the food business operator;
- g. all food product contact surfaces in piping and equipment, including areas that are difficult to clean such as by-pass valves, sampling valves, and overflow siphons in fillers shall be adequately cleaned;
- h. a routine programme to verify the adequacy of cleaning shall be in place;
- i. all equipment and utensils used in processing shall, as necessary, be cleaned and disinfected, rinsed with water which is safe and suitable for its intended purpose (unless the manufacturer's instructions indicate rinsing is not necessary), then drained and air dried where appropriate;
- j. milk shall be pasteurized by—
 - i. heating to a temperature of no less than 72°C and retaining at such temperature for no less than 15 seconds;
 - ii. heating, using any other time and temperature combination of equivalent or greater lethal effect on any pathogenic micro-organisms in the milk; or

- iii. using any other process that provides an equivalent or greater lethal effect on any pathogenic micro-organisms.
- k. pasteurized milk shall be cooled immediately in a way that ensures that the growth of microbiological hazards in the milk is prevented or reduced.
- l. milk or milk products used to make cheese or cheese products shall be processed by—
 - i. heating to a temperature of no less than 72°C and retaining at such temperature for no less than 15 seconds;
 - ii. heating, using any other time and temperature combination of equivalent or greater lethal effect on any pathogenic micro-organisms in the milk; or
 - iii. by being held at a temperature of no less than 62°C for a period of no less than 15 seconds, and the cheese or cheese product stored at a temperature of no less than 2°C for a period of 90 days from the date of processing; or
 - iv. such that—
 - 1. the curd is heated to a temperature of no less than 48°C; and
 - 2. the cheese or cheese product has a moisture content of less than 36%, after being stored at a temperature of no less than 10°C for a period of no less than 6 months from the date of processing
- m. that milk and milk products be kept at an appropriate temperature in order to maintain their safety and suitability from the time it is packaged until it is consumed or prepared for consumption.
- n. it is the responsibility of the manufacturer to determine the shelf life of the product and the conditions for storage.
- o. milk products that have been returned from other locations shall be identified, segregated and stored in a clearly designated area.

(10) A milk and milk product processing business shall have a system to identify the immediate supplier of milk and milk products and ingredients and the immediate recipient of the milk and milk products.

(11) Unless the milk or milk product is shelf stable at ambient temperatures, a statement regarding the need for refrigeration or freezing shall be included on the label of the product.

(12) A person shall not store, display for sale or sell milk or milk product contrary to the storage conditions prescribed on the label as required by section (11).

EIGHTH SCHEDULE
(Regulation 18)

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

STANDARD ON GOOD HYGIENIC PRACTICES FOR MEAT AND MEAT PRODUCTS

1 Scope and interpretation

(1) This Standard is concerned with hygienic practice to be applied for raw meat, meat preparations and manufactured meat from the time of live animal production up to the point of sale to the consumer.

(2) For the purposes of this Standard, meat is that derived from domestic ungulates (hoofed animals), domestic solipeds (animals with a single hoof per foot) and other types of animals from which meat is derived, including lagomorphs (such as rabbits and hares).

(3) This Standard applies in addition to the Standard on General Requirements on Good Hygienic Practices for all Food Businesses.

(4) In this Standard and elsewhere in these Regulations where these terms are used they shall be taken to mean the following, unless the context otherwise requires—

“Abattoir” means any establishment where specified animals are slaughtered and dressed for human consumption and that is approved, registered and/or listed by the relevant authority for such purposes.

“Dressing” means the progressive separation of the body of an animal into a carcass and other edible and inedible parts.

“Edible offal” means such offal that has been passed as fit for human consumption including lungs but not including ears, scalp, snouts, lips, mouth, mucous membrane, sinews, genital system, udders, intestines and urinary bladder.

“Manufactured meat” means meat products resulting from the processing of raw meat or from the further processing of such processed products, so that when cut, the cut surface shows that the product no longer has the characteristics of fresh meat.

“Meat” means the edible part including edible offal from any animal slaughtered in an abattoir.

“Meat preparation” means raw meat which has had foodstuffs, seasonings or additives added to it.

“Ready-to-eat manufactured meat products” means meat products that are intended to be consumed without any further biocidal steps, and includes cooked or uncooked fermented meat; pâté; dried meat; slow cured meat; luncheon meat; cooked muscle meat including ham and roast beef; and other ready-to-eat meat that is susceptible to the growth of pathogens or the production of toxins.

"Uncooked fermented meat" means fermented meat which has not had its core temperature maintained at 65°C for at least 10 minutes or an equivalent combination of time and higher temperature during production.

2 *Tradition or custom*

(1) Any exemption from the requirements of this Standard on Fijians raising and slaughtering of animals in accordance with tradition or custom shall be made subject to the written certification of the Fijian Affairs Board under sub-regulation 11 of the Fijian Affairs Board under sub-regulation 11 of the Fijian Affairs Act (Cap. 120).

3 *General principles of meat hygiene – primary production*

(1) Primary production shall be managed in a way that reduces the likelihood of hazards being introduced and appropriately contributes to meat being safe and suitable for human consumption.

(2) Animal identification practices shall allow trace-back to the place of origin to the extent practicable, to allow regulatory investigation where necessary.

(3) Animals shall not be loaded for transport to the abattoir when—

- a. the degree of contamination of the external surfaces of the animal is likely to compromise hygienic slaughter and dressing, and suitable interventions such as washing or shearing are not available;
- b. information is available to suggest that animals may compromise the production of meat that is safe and suitable for human consumption, including, but not limited to, the presence of specific disease conditions or recent administration of veterinary drugs; or
- c. conditions causing animal stress may exist or arise that are likely to result in an adverse impact on the safety and suitability of meat.

(4) Feeding of animals during primary production shall be subject to good animal feeding practice.

(5) Animals shall not be given feed and feed ingredients that—

- a. are likely to introduce zoonotic agents (including transmissible spongiform encephalopathies) to the slaughter population;
- b. are mouldy; or
- c. contain chemical substances, including, but not limited to, veterinary drugs and pesticides or contaminants that could result in residues in meat at levels that make the product unsafe for human consumption.

4 *General principles of meat hygiene - transport*

(1) Transport of slaughter animals shall be carried out in a manner that does not have an adverse impact on the safety and suitability of meat.

- (2) Transport vehicles shall be designed and maintained so that—
- a. animals can be loaded, unloaded and transported easily and with minimal risk of injury and undue stress;
 - b. soiling and cross-contamination with faecal material is minimized;
 - c. new hazards are not introduced during transport;
 - d. ventilation is adequate; and
 - e. cleaning and sanitizing is readily achieved.

(3) Transport vehicles and crates, where used, shall be cleaned and if necessary sanitized as soon as practicable after animals have been unloaded at the establishment.

(4) Vehicles or shipping containers in which unprotected meat post slaughter is transported shall—

- a. be designed and equipped so that the meat does not contact the floor;
- b. have joint and door seals that prevent entry of all sources of contamination; and
- c. where necessary, be equipped so that temperature control and humidity can be maintained and monitored.

5 *General principles of meat hygiene – presented for slaughter*

(1) Only healthy, clean and appropriately identified animals shall be presented for slaughter.

(2) All animals shall be screened upon arrival at the abattoir. Where abnormalities in behaviour or appearance suggest that an individual animal or a consignment of animals shall be segregated, this shall occur and the authorized officer undertaking ante-mortem inspection shall be notified.

(3) Animals presented for slaughter shall be sufficiently clean so that they do not compromise hygienic slaughter and dressing.

(4) The conditions of holding of animals presented for slaughter shall be such as to minimize soiling and cross contamination and such that their physiological condition is not compromised.

(5) All animals presented for slaughter shall be subjected to ante-mortem inspection, by an authorized officer whether on an individual or a lot basis.

(6) Animals suspected as being unsafe or unsuitable for human consumption shall be identified as such and handled separately from normal animals.

6 *General principles of meat hygiene – slaughter establishments and facilities*

(1) There shall be a physical separation between lairages and areas of an abattoir where edible material may be present.

(2) There shall be an area where "suspect" animals can be segregated, held and inspected in a manner that precludes contamination of other animals.

(3) There shall be special facilities to handle condemned animals and these facilities shall be constructed so that all parts, gut contents and faeces from condemned animals can be held under secure containment as appropriate to the circumstances.

(4) The special facilities specified in section (3) shall be constructed and equipped so as to facilitate effective cleaning and sanitation.

(5) Stunning and bleeding areas shall be separated from dressing areas (either physically or by distance), so that cross-contamination of animals is minimized.

(6) Areas for scalding, dehairing, scraping and singeing (or similar operations) shall be appropriately separated from dressing areas.

(7) Where slaughter is carried out, the processing line shall be designed so that there is constant progress of animals in a manner that does not cause cross-contamination.

(8) All areas and facilities where bodies of animals are dressed or meat may be present shall be designed and constructed so that they facilitate good hygienic practices and contamination of meat is minimized to the greatest extent practicable.

(9) Rooms and other areas in which bodies of animals are dressed or meat may be present shall be designed and constructed so that—

- a. cross-contamination during operations is minimized to the greatest extent practicable;
- b. effective cleaning, sanitation and maintenance can be carried out during and between periods of operation;
- c. floors in areas where water is present slope sufficiently to grilled or otherwise protected outlets so as to ensure continual drainage;
- d. exterior doors do not open directly into the area;
- e. separate rooms or separated areas are used for skin-on dressing of pigs or other animals, when other classes of animals are being dressed at the same time; and
- f. there are appropriate facilities for the preparation and storage of edible fats.

(10) Appropriately designed and insulated rooms shall be available as necessary for cooling, chilling and freezing of meat.

(11) Drainage and waste disposal systems shall not be a source of contamination of meat, the potable water supply or the processing environment.

(12) Establishments shall have an appropriate area, sufficiently protected from environmental contamination and capable of preventing adverse temperature variations, for dispatching meat.

(13) All areas in which exposed meat may be present shall be equipped with adequate facilities for washing hands that—

- a. are located convenient to work stations;
- b. have taps that are not operable by hand;
- c. supply water at an appropriate temperature, and are fitted with dispensers for liquid soap or other hand cleansing agents;
- d. include hand drying facilities and receptacles for discarded paper towels, where they are used; and
- e. have waste water ducted to drains.

7 General principles of meat hygiene – design and construction of equipment

(1) Equipment and containers in rooms and other areas where bodies of animals are dressed or meat may be present shall be designed and constructed so that contamination is minimized.

(2) Meat shall not be allowed to contact the floor and walls, or fixed structures not designed for such contact.

(3) Where slaughter lines are operated, they shall be designed so that there is constant progress of animal bodies, carcasses and other parts, in a manner that prevents cross-contamination between different parts of the slaughter line and between different slaughter lines.

(4) All rooms and other areas in which animals are dressed or meat may be present shall be equipped with adequate facilities for washing hands, and shall be equipped with adequate facilities for cleaning and sanitation of implements where required.

(5) Facilities for cleaning and sanitation of equipment shall be designed to effectively clean and sanitize the particular equipment; be located convenient to work stations; and have waste water ducted to drains.

(6) Equipment and implements for use with inedible or condemned parts of animals shall be distinctively identified.

8 General principles of meat hygiene – process control

(1) The food business operator has the primary responsibility for applying and supervising process control systems to ensure the safety and suitability of meat, and these shall incorporate prerequisite good hygienic practices, as well as HACCP plans where these are appropriate to the circumstances and as guided by the Board.

(2) A documented process control system shall describe the meat hygiene activities applied (including any sampling procedures), performance objectives or performance criteria, verification activities, and corrective and preventative actions.

(3) Where process control includes the application of HACCP principles the design and implementation of process control systems shall be according to The Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application (CAC/RCP 1-1969, Rev. 4-2003).

(4) All animals brought to the slaughter floor shall be slaughtered without delay, and stunning, sticking and bleeding of animals shall not proceed at a rate faster than that at which bodies of animals can be accepted for dressing.

(5) During initial dressing operations—

- a. slaughtered animals that are scalded, flamed or similarly treated shall be scoured of all bristles, hair, scurf, feathers, cuticles and dirt;
- b. the trachea and oesophagus shall remain intact during bleeding, except in the case of ritual slaughter;
- c. bleeding shall be as complete as possible;
- d. if blood is intended for food, it shall be collected and handled in a hygienic manner;
- e. exposure of the tongue shall be done in such a way that the tonsils are not cut;
- f. skinning of the head may not be required for some classes of animals, including goats, calves and sheep, provided that heads are handled in such a way as to avoid undue contamination of meat;
- g. before the removal from the head of any parts intended for human consumption, the head shall be clean and, except in the case of animal bodies that are scalded and dehaired, skinned to an extent sufficient to facilitate inspection and the hygienic removal of specified parts;
- h. lactating or obviously-diseased udders shall be removed from animal bodies at the earliest opportunity;
- i. removal of udders shall be done in such a way that the contents do not contaminate the animal bodies; and
- j. hides and fleeces shall not be washed, de-fleshed or left to accumulate in any part of an abattoir or establishment that is used for slaughter or dressing.

(6) Once the removal of the hide/fleece has commenced, or dehairing has occurred, animal bodies shall be separated from each other to avoid contact, and this shall be maintained until each carcass has been inspected and judged by an authorized officer undertaking post-mortem inspection.

(7) During dressing—

- a. where bodies of animals are skinned, this process shall be completed before evisceration;
- b. evisceration shall be carried out without delay;
- c. discharge or spillage of any material from the oesophagus, stomach, intestines, rectum, or from the gall bladder, urinary bladder, uterus or udder, shall be prevented;
- d. intestines shall not be severed from the stomach during evisceration and no other opening shall be made into an intestine, unless the intestines are first effectively tied to prevent spillage;

- e. stomachs and intestines and all inedible material derived from the slaughtering and/or dressing of bodies of animals shall be removed as soon as possible from the dressing area, and processed in a manner that does not cause cross-contamination of meat;
- f. methods used to remove visible and microbial contamination shall be demonstrated to be effective by meeting requirements specified by the Board; and
- g. faecal and other material shall be trimmed or otherwise removed from carcasses in a manner that does not result in further contamination, and which achieves appropriate performance objectives or performance criteria for process control.

(8) Animal bodies and carcasses shall not come into contact with surfaces or equipment unless practically unavoidable.

(9) Notwithstanding section (8) where use of equipment involves contact by design, the hygiene of the equipment shall be appropriately maintained and monitored.

(10) Establishment operators shall meet the requirements of authorized officers in terms of presentation of edible parts of bodies of animals for post-mortem inspection.

(11) Parts of slaughtered animals that have been removed before post-mortem inspection is performed shall remain identifiable, as belonging to a single carcass (or a group of carcasses) when required for post-mortem judgment.

(12) All carcasses and other relevant parts shall be subjected to post-mortem inspection.

(13) Post-mortem inspection procedures and tests shall occur as soon as is practicable after slaughter of animals.

(14) Carcasses and other relevant parts condemned by the authorized officer undertaking post-mortem inspection, as unsafe or unsuitable for human consumption shall be identified as appropriate and handled in a manner that does not result in cross-contamination of meat from other carcasses and relevant parts.

(15) Where the initial results of post-mortem inspection are insufficient to accurately judge edible parts as safe or suitable for human consumption, all parts of the animal that are required for further investigation shall be held under the control of the authorized officer undertaking these activities.

(16) Meat passed as safe and suitable for human consumption shall be:

- a. removed without delay from the dressing area;
- b. handled, stored and transported in a manner that will protect it from contamination and deterioration; and
- c. held under conditions that reduce its temperature and/or water activity appropriately.

(17) An official health mark applied to meat, wrapping or packaging, shall provide recognition that the product has been produced in accordance with regulatory requirements, and shall assist with trace-back to the establishment of origin if required.

(18) The health mark specified in section (17) shall include the approval/registration/ listing number of the establishment, be applied in such a way that it cannot be re-used, and be legible.

(19) Parts of animals deemed unsafe or unsuitable for human consumption shall be—

- a. placed without delay into specifically identified chutes, containers, trolleys, or other handling facilities;
- b. identified by means as appropriate to the type and end use of the tissue; and
- c. in the case of condemned material, handled in rooms reserved for that purpose and conveyed in a secure manner to a place of disposal.

(20) Establishments shall have adequate systems that enable product recall, where necessary.

9. *Freezing, storage and thawing*

(1) Where meat is placed in a room for freezing—

- a. meat that is not in cartons shall be hung or placed on racks or trays in a manner that allows adequate circulation of air;
- b. meat that is not in cartons shall be held in a manner whereby the potential for cross-contamination via dripping of liquids is prevented;
- c. cartons containing meat shall be stacked so as to permit adequate circulation of air; and
- d. meat held on trays shall be placed so as to avoid contact with the base of an upper tray.

(2) Where meat is held in a freezer room or storage facility:

- a. the temperature of the meat shall have been reduced to an acceptable level before placement;
- b. exposed meat shall be stored in such a way that the hygiene cannot be compromised by the presence of packaged meat or packaging material;
- c. meat, whether in carcass form or in cartons, shall not be stacked directly on the floor and shall be positioned so that there is adequate air circulation; and
- d. the freezer store shall be operated and maintained under conditions appropriate to maintaining the safety and suitability of meat.

(3) Where raw meat is thawed, it shall be thawed under time-temperature control so as to minimize the potential growth of pathogens and such that there is adequate drainage of liquid run-off.

10. Minced meat, manufactured meat, meat preparations and meat products

(1) When raw meat is minced—

- a. it shall be obtained only from parts of animals as approved by the Competent Authority e.g. striated muscle and adherent fatty tissue
- b. it shall not contain bone fragments or skin; and
- c. any grossly abnormal tissues and/or post-dressing contamination shall be removed before mincing.

(2) When raw meat is minced or used in meat preparations, unless used directly as an ingredient for meat preparations and manufactured meat—

- a. it shall be immediately wrapped and/or packaged, followed by immediate refrigeration;
- b. establishments shall ensure that contamination with metal fragments shall not occur; and
- c. it shall not be refrozen after thawing.

(3) With meat preparations or manufactured meat—

- a. the process flow of raw meat awaiting processing and meat during processing shall be such that possible cross-contamination is avoided;
- b. supply and addition of non-meat ingredients shall be subject to good hygienic practice and good manufacturing requirements; and
- c. products that include non-meat protein products shall be appropriately labeled to inform consumers of the proportion of non-meat protein.

(4) Uncooked fermented meat products shall be fermented using a viable starter culture and that starter culture shall not be a previously fermented meat product.

(5) Uncooked fermented meat products shall reach a pH of 4.6 or less in as short a time as possible by good manufacturing practices.

(6) Dried meat products shall be—

- a. dried in accordance with good manufacturing practice to achieve a water activity as rapidly as possible in order to minimize the risk of growth of microbial pathogens; and
- b. maintained in an environment that both minimizes contamination and the re-adsorption of moisture.

(7) If any heat and/or other processing treatments are not sufficient to ensure the stability of the meat product or preparation, the product or preparation shall be cooled to 5°C as rapidly as possible and held at these temperatures.

NINTH SCHEDULE*(Regulation 19 (1))*

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

**STANDARD ON SPECIFIC GOOD HYGIENIC PRACTICES
FOR EGG AND EGG PRODUCTS**

1 Scope and interpretation

(1) This Standard is concerned with hygienic practice to be applied for the hygienic production, storage, packaging and transport of whole egg, egg albumen, egg yolk and other products consisting wholly or mainly of one or more of the constituents of egg, intended for human consumption from production up to the point of retail sale.

(2) For the purposes of this Standard, unless specifically stated otherwise—

- a. "egg" means eggs (in shell) of domesticated chickens (hens). However, the principles expressed herein may be applied equally to eggs of other domesticated birds; and
- b. "egg products" means the content of eggs, as whole egg or only the yolk or only egg albumen or a mixture of yolk and albumen in liquid, frozen or dried form, single or in combination with other foods or drinks to a minimum content of 50% egg product.

(3) This Standard applies in addition to general hygiene requirements under the Standard on General Requirements on Good Hygienic Practice for All Food Businesses.

2 Tradition or custom

(1) Any exemption from the requirements of this Standard on Fijians raising poultry in accordance with tradition or custom shall be made subject to the written certification of the Fijian Affairs Board under sub-regulation 11 of the Fijian Affairs Board under sub-regulation 11 of the Fijian Affairs Act (Cap. 120).

3 General principles of egg hygiene – primary production

(1) Primary production shall be managed in a way that reduces the likelihood of hazards being introduced and appropriately contributes to eggs being safe and suitable for human consumption.

(2) Environmental sanitation in production areas shall be adequate to protect eggs from contamination, including from human and animal wastes.

(3) Animal, plant pest and disease control through treatment with chemical, biological or physical agents shall be adequate to protect eggs from contamination.

(4) Only eggs derived from healthy stock shall be used in the production of eggs and egg products for human consumption.

(5) Equipment and egg containers shall not constitute a hazard to health and containers which are re-used shall be of such material and construction as will facilitate thorough cleaning, and shall be so cleaned and maintained as not to constitute a source of contamination to the product.

(6) Eggs shall be collected to minimize deterioration as frequently as necessitated by the climatic conditions and shall be handled as little as possible.

(7) Contamination of the shell with dirt, bedding materials or by animals, insects, vermin, birds, chemical or microbiological contaminants or other objectionable substances shall be avoided.

(8) Eggs shall not be cleaned on the farm unless otherwise approved by the Board when it is satisfied as to the method of cleaning employed, including the time/temperature conditions of any washing process and the detergents/disinfectants used.

(9) Unfit eggs shall be segregated during collection to the fullest extent practicable, and shall be disposed of in such a place and such a manner as will prevent contamination of other eggs or water supplies.

(10) When stored on the farm, eggs shall be stored at such a temperature and relative humidity as will minimize deterioration having regard to local climatic conditions.

(11) All eggs shall be carefully handled and packed so as to prevent breakage however where breakage is likely the eggs shall be handled in accordance with Codex guidance and products derived from the eggs shall at all times be handled hygienically.

(12) Transportation shall be designed so as to protect the eggs and egg products from contamination and conveyances for transporting eggs shall be adequate for the purpose intended and shall be of such material and construction as will permit thorough cleaning and shall be so cleaned and maintained as not to constitute a source of contamination to the eggs.

4 General principles of egg hygiene – in plant

(1) No eggs or other raw materials shall be accepted by the plant if they are known to—

- a. contain toxic substances; and
- b. contain decomposed or extraneous material which will not be removed or reduced to acceptable levels by normal plant procedures of sorting or preparation.

(2) Areas—

- a. where eggs and other raw materials are received or stored shall be so separated from areas in which final product preparation or packaging is conducted as to preclude contamination of the finished product;

- b. and compartments used for storage, or handling of edible eggs shall be separate and distinct from those used for inedible materials; and
- c. where unpacking and washing of the eggs occurs shall be so separated from areas in which final product preparation or packaging is conducted as to preclude contamination of the finished product.

(3) Equipment and utensils used for inedible or contaminated materials shall be so identified and shall not be used for handling edible products.

(4) Cleaning and disinfection shall be implemented in such a manner as to achieve a safe and suitable end product and to ensure a hygienic environment for handling of eggs and packaging of the final product.

- (5) Waste material, which includes empty shells and reject eggs, shall be—
- a. stored in such a manner as not to cause a nuisance from offensive odours, insects, birds or vermin;
 - b. removed regularly and frequently, and at least at the end of the day, from packing rooms either by means of suitable containers, conveyor belts or water troughs; and
 - c. be removed from the premises daily.

(6) Immediately after emptying, receptacles and equipment used for storage and consolidation of waste material shall be cleaned and disinfected, as also shall the paved areas used for the storage of such waste receptacles.

5 Hygienic Practice Requirements Specific to Egg Products

(1) No egg products shall be permitted for importation into or sale in Fiji without having been produced and processed at least according to the requirements of Codex' Recommended International Code of Hygienic Practice for Egg Products (CAC/RCP 15-1976 and its revisions).

(2) No egg products shall be permitted for importation into or sale in Fiji without having been certified by the Competent Authority of the exporting country as—

- a. having been produced and processed at least according to the requirements of Codex' Recommended International Code of Hygienic Practice for Egg Products (CAC/RCP 15-1976 and its revisions) or its equivalent; and
- b. meeting the microbiological requirements of Schedule 12 of these Regulations.

(3) Pasteurized egg products processed in Fiji shall be subjected to a microbiocidal treatment to ensure the products are safe and suitable.

(4) All operations subsequent to the treatment specified in section (3) shall ensure that the treated product does not become contaminated.

(5) Microbiocidal treatments specified in section (3), including heat treatment, shall be validated to show they achieve the desired reduction in the number of pathogenic microorganisms and result in a safe and suitable product and records of such validation shall be made available to authorized officers of the food authority.

(6) Pasteurized liquid egg products shall be cooled rapidly immediately after pasteurization and maintained under refrigeration at less than 5°C.

(7) Egg products processed in Fiji shall meet the microbiological requirements of Schedule 12 of these Regulations.

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TENTH SCHEDULE

(Regulation 25 (2))

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

TABLE OF CONDITIONS FOR NUTRIENT CONTENT CLAIMS

COMPONENT	CLAIM	CONDITIONS
		NOT MORE THAN
Energy	Low	40 kcal (170 kJ) per 100 g (solids) or 20 kcal (80 kJ) per 100 ml (liquids)
	Free	4 kcal per 100 ml (liquids)
Fat	Low	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	Free	0.5 g per 100 g (solids) or 100 ml (liquids)
Saturated Fat	Low ³	1.5 g per 100 g (solids) 0.75 g per 100 ml (liquids) and 10% of energy
	Free	0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Cholesterol	Low ³	0.02 g per 100 g (solids) 0.01 g per 100 ml (liquids)
	Free	0.005 g per 100 g (solids) 0.005 g per 100 ml (solids) and, for both claims, less than: 1.5 g saturated fat per 100 g (solids) 0.75 g saturated fat per 100 ml (liquids) and 10% of energy of saturated fat
Sugars	Free	0.5 g per 100 g (solids) 0.5 g per 100 ml (liquids)
Sodium	Low	0.12 g per 100 g
	Very Low	0.04 g per 100 g
	Free	0.005 g per 100g
NOT LESS THAN		
Protein	Source	10% of NRV per 100 g (solids) 5% of NRV per 100 ml (liquids) or 5% of NRV per 100 kcal (12% of NRV per 1 MJ) or 10% of NRV per serving
	High	2 times the values for "source"
Vitamins and Minerals	Source	15% of NRV per 100 g (solids) 7.5% of NRV per 100 ml (liquids) or 5% of NRV per 100 kcal (12% of NRV per 1 MJ) or 15% of NRV per serving
	High	2 times the value for "source"

³ In the case of the claim "low in saturated fat", trans fatty acids should be taken into account where applicable. This provision consequentially applies to foods claimed to be "low in cholesterol" and "cholesterol free".

ELEVENTH SCHEDULE*(Regulation 28 (1))***FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008****A. MAXIMUM PERMITTED LEVELS OF CHEMICAL CONTAMINANTS**

(1) Maximum permitted levels of arsenic in edible fats and oils, named animal fats, named vegetable oils, olive oils and olive pumice oils, and fats spreads and blended spreads shall be 0.1 mg/Kg.

(2) Maximum permitted levels of arsenic in salt shall be 0.5 mg/Kg.

(3) Maximum permitted levels of cadmium in salt shall be 0.5 mg/Kg.

(4) maximum permitted levels of cadmium in fish and fisheries products shall be as prescribed below—

Product	Max level (mg/Kg)
Muscle meat of fish, excluding those listed below	0.05
Muscle meat of: bonito (<i>Sarda sarda</i>), horse mackerel or scad (<i>Trachurus, trachurus</i>), sardine (<i>Sardina pilcardus</i>), sardinops (<i>Sardinops species</i>), spotted seabass (<i>Dicentrarchus punctatus</i>), tuna (<i>Thunnus species</i> and <i>Euthynnys species</i>)	0.1
Crustaceans, excluding brown meat of crab and excluding head and thorax meat of lobster and similar large crustaceans (Nephropidae and Palinuridae)	0.5
Cephalopods (without viscera)	1.0

(5) Maximum permitted levels of copper in anhydrous milkfat, milkfat, anhydrous butteroil and butteroil and ghee shall be 0.05 mg/Kg.

(6) Maximum permitted levels of copper in edible animal fats not elsewhere specified shall be 0.4 mg/Kg.

(7) Maximum permitted levels of copper in salt shall be 2.0 mg/Kg.

(8) Maximum permitted levels of iron in anhydrous milkfat, milkfat, anhydrous butteroil and butteroil and ghee shall be 0.2 mg/Kg

(9) Maximum permitted levels of lead in edible fats and oils shall be 0.2 mg/Kg unless otherwise stated as with the named animal fats and vegetable oils and olive oils and olive pumice oils.

(10) Maximum permitted levels of lead in named animal fats, named vegetable oils, olive oils and olive pumice oils, and fats spreads and blended spreads shall be 0.1 mg/Kg.

(11) Maximum permitted levels of lead in canned corned beef, canned luncheon meat and sugars shall be 0.5 mg/Kg;

(12) Maximum permitted levels of lead in salt shall be 2 mg/Kg.

(13) Maximum permitted levels of lead in jam and jelly shall be 0.5 mg/Kg;

(14) Maximum permitted levels of lead in infant formula shall be 0.02mg/Kg.

(15) Maximum permitted levels of lead in fish and fisheries products shall be as prescribed below—

Product	Max Level (mg/Kg)
Muscle meat of fish, excluding those listed below.	0.2
Muscle meat of: bonito (<i>Sarda sarda</i>), horse mackerel or scad (<i>Trachurus, trachurus</i>), sardine (<i>Sardina pilcardus</i>), sardinops (<i>Sardinops species</i>), spotted seabass (<i>Dicentrarchus punctatus</i>), tuna (<i>Thunnus species</i> and <i>Euthynnys species</i>)	0.4
Crustaceans, excluding brown meat of crab	0.5
Cephalopods (without viscera)	1.0

(16) Maximum permitted levels of total mercury in Sharks (all species), Tuna (*Thunnus spp.*), Little tuna (*Euthynnus spp.*), Bonito (*Sarda spp.*), Plain bonito (*Orcynopsis unicolor*), Swordfish (*Xiphias gladius*), Sailfish (*Istiophorus platypterus*), Marlin (*Makaira spp.*), Bass (*Dicentrarchus labrax*), Portuguese dogfish (*Centroscymnes coelolepis*), Rays, (*Raja spp.*), Anglerfish (*Lophius spp.*), Emperor or Orange roughy (*Hoplostethus atlanticus*), Bonito (*Sarda sarda*), Grenadier (*Coryphaenoides rupestris*), Plain bonito (*Orcynopsis unicolor*), Snake mackerel or Butterfish (*Lepidocybium flavobrunneum*, *Ruvettus pretiosus*, *Gempylus serpens*) shall be 1.0 mg/Kg.

(17) Maximum permitted levels of total mercury in all other species of fish other than those described in section (16) above shall be 0.5 mg/Kg

(18) Maximum permitted levels of mercury in salt shall be 0.1 mg/Kg.

(19) Maximum permitted levels of tin in canned corned beef and canned luncheon meat shall be 50 mg/Kg unless it is in tinsplate containers when the maximum permitted shall be 200 mg/Kg.

(20) Maximum permitted levels of tin in canned jam and jelly shall be 50 mg/Kg unless it is in tinsplate containers when the maximum permitted shall be 200 mg/Kg.

(21) Maximum permitted levels of 3-chloro-1,2-propanediol in acid hydrolyzed foods such as, but not limited to, soy sauce and fish sauce shall be 0.2mg/Kg.

(22) Maximum permitted levels of 1,3-dichloro-2-propanol in acid hydrolyzed foods such as, but not limited to, soy sauce and fish sauce shall be 5µg/Kg.

CONTAMINANTS

l oils, named animal fats, eads and blended spreads

5 mg/Kg.

0.5 mg/Kg.

eries products shall be as

	Max level (mg/Kg)
	0.05
ichurus, spotted thynnys	0.1
ax meat	0.5
	1.0

fat, milkfat, anhydrous

not elsewhere specified

ng/Kg.

at, milkfat, anhydrous

ls shall be 0.2 mg/Kg

: oils and olive oils and

fats, named vegetable

d spreads shall be 0.1

(23) While not being permitted to be purposefully added to food, in recognition that some foods may become contaminated accidentally, the maximum permitted levels for melamine in food are 1mg/Kg in food for infants up to 3 years and 2.5mg/Kg for all other food.

(24) While not being permitted to be purposefully added to animal feed, in recognition that some feed may become contaminated accidentally, the maximum permitted levels for melamine in feed for food animals is 2.5mg/Kg.

B. MYCOTOXINS

- (1) The maximum permitted levels of total aflatoxin shall be—
 - i. 15 $\mu\text{g}/\text{Kg}$ for treenuts and groundnuts, including but not limited to peanuts, for further processing; and
 - ii. 10 $\mu\text{g}/\text{Kg}$ for ready-to-eat treenuts and groundnuts, including, but not limited to, peanuts.
 - iii. 4 $\mu\text{g}/\text{Kg}$ for rice and other cereal products for direct human consumption
- (2) The maximum permitted levels of patulin shall be—
 - i. 50 $\mu\text{g}/\text{Kg}$ for fruit juices and nectars;
 - ii. 25 $\mu\text{g}/\text{Kg}$ noni juice
 - iii. 10 $\mu\text{g}/\text{Kg}$ in juices targeted at consumption by infants and young children
- (3) The maximum permitted levels of ochratoxin A shall be—
 - i. 5 $\mu\text{g}/\text{Kg}$ for wheat and other cereal products for direct human consumption
- (4) The maximum permitted levels of deoxynivenol shall be—
 - i. 500 $\mu\text{g}/\text{Kg}$ for rice and other cereal products for direct human consumption

TWELFTH SCHEDULE
(Regulation 34 (1))

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

MAXIMUM LIMITS ON MICROBIOLOGICAL CONTAMINANTS IN FOODS

Food	Where criterion applies	Microorganism or microbial toxin/ sample unit size	n	c	m	M
Milk powder, cream powder, and whey powder	Products prior to import, at point of import, and at the point of sale	<i>Salmonella</i> /25 g	5	0	0	
Powdered infant formula products		<i>Bacillus cereus</i> /25g	5	0	10 ² /g	
		Coagulase-positive staphylococci/25g	5	1	0/g	10/g
Powdered infant formula for special medical purposes for infants below 6 months of age	<i>Salmonella</i> /25 g	10	0	0		
	<i>Enterobacter sakazakii</i> /25g	10	0	0		
Egg products		<i>Salmonella</i> /25 g	5	0	0	
Egg products for special dietary uses		<i>Salmonella</i> /25 g	10	0	0	
Packaged natural mineral water		<i>Escherichia coli</i> /250 ml	2	0	0	
		Total coliforms/100mL	2	0	0	
Packaged water and packaged waters defined by origin other than natural mineral water		<i>Escherichia coli</i> /250 ml	2	0	0	
		Total coliforms/100mL	2	0	0	
Packaged ice for human consumption		<i>Escherichia coli</i> /100 ml	2	0	0	
Ice cream		<i>Escherichia coli</i> /100g	2	0	0	
		<i>Salmonella</i> /25g	5	0	0	
Meat products intended to be eaten cooked sampled prior to cooking, including minced meat and meat preparations made from poultry meat and other species		<i>Salmonella</i> /10 g	5	0	0	
		<i>Salmonella</i> /10 g	5	0	0	
Turkey tails and other poultry tail products, intended to be eaten cooked, sampled prior to cooking		<i>Salmonella</i> /10 g	5	0	0	

Minced meat and meat preparations intended to be eaten raw	<i>Salmonella</i> /25 g	10	0	0	
Packaged cooked cured and/or salted meat	<i>Staphylococcal enterotoxins</i> /25g	5	0	0	
	<i>Salmonella</i> /25 g	5	0	0	
Gelatin	<i>Salmonella</i> /25 g	5	0	0	
Ready-to-eat meat not elsewhere addressed	<i>Salmonella</i> /25 g	5	0	0	
	<i>Escherichia coli</i> /100g	2	0	0	
Ready-to-eat cooked crustaceans including crabs, lobster, shrimp and prawns	<i>Staphylococcal enterotoxins</i> /25g	5	0	0	
	<i>Salmonella</i> /25 g	5	0	0	
Bivalve molluscs intended to be eaten raw	<i>Escherichia coli</i> /100g	1 ²	0	230 MPN/100g	
	<i>Salmonella</i> /25 g	5	0	0	
Ready-to-eat sprouted seeds and seed kernels	<i>Escherichia coli</i> /25g	2	1	0	10
	<i>Salmonella</i> /25g	5	0	0	
Pre-cut fruit and vegetables (ready-to-eat)	<i>Escherichia coli</i> /25g	2	1	0	10
	<i>Salmonella</i> /25 g	5	0	0	
Ready-to-eat spices	<i>Salmonella</i> /25 g	5	0	0	
Battered and otherwise heavily handled food prior to or after cooking	<i>Staphylococcal enterotoxins</i> /25g	5	0	0	
	<i>Coagulase-positive staphylococci</i> /25g	5	1	0/g	10/g
Marine fish (other than bivalve molluscs) to be eaten raw	<i>Vibrio parahaemolyticus</i>	5	0	0	
	<i>Escherichia coli</i> /100g	1 ³	0	230 MPN	
Noni juice ⁴	<i>Escherichia coli</i> /50 ml	2	0	0	

Where – n means the minimum number of sample units which shall be examined from a lot of food; c means the maximum allowable number of sample units with microbiological levels above m; M means the level that if exceeded in any one sample would cause the lot to be rejected as not meeting these Regulations.

² pooled from a minimum of 10 animals

³ pooled from a minimum of 10 samples

⁴ In addition to tests to be conducted on packaging/bottles during processing

THIRTEENTH SCHEDULE
(Regulation 35 (1))

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

STANDARDS ON MILK AND MILK PRODUCTS

13.1 Standard on milk

(1) "Raw milk" is the fluid mammary secretion directly obtained from milking animals (e.g., cows, sheep, goats, buffalo), but excludes colostrum.

(2) Raw milk shall not be sold for direct consumer consumption in the raw state.

(3) Raw milk for further processing, when subjected to the reductase test prior to processing, shall not completely decolorize any methylene blue solution in less than 4 hours.

(4) Subject to section (5), packaged cow's milk labeled as "milk" or "fresh milk"

a. shall contain not less than—

- i. 3.2% of milk fat;
- ii. 3.0% protein (measured as crude protein); and
- iii. 8.5% of non-fat milk solids; and

b. shall not contain any—

- i. added ingredients or additives unless otherwise permitted by the Board;
- ii. incidental constituents harmful to health; or
- iii. detectable traces of antibiotic substances.

(5) Notwithstanding section (4) milk for retail sale may be adjusted to comply with section (4) provided the adjustment does not alter the whey protein to casein ratio of the milk being adjusted.

(6) Milk which has been manufactured by recombination or reconstitution shall be labeled as "Recombined milk" or "Reconstituted milk" or another truthful qualifying term if the consumer would be misled by the absence of such labeling;

(7) It shall be an offence to label a food in such a manner that the consumer could be reasonably misled that the food is "fresh milk" when the product has been prepared by reconstitution, recombination or any other similar process or when it doesn't comply with the other requirements of this standard.

13.2 Standard on fermented milks

(1) This Standard applies to fermented milks in conformity with Codex Standard 243 and its revisions.

0	0	0
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	230 MPN/ 100g	
1	0	10
1	0	10
0	0	
0	0	
1	0/g	10/g
0	0	
0	230 MPN	
0	0	

examined from a
microbiological
and cause the lot

(2) Fermented milk is a milk product obtained by fermentation of milk, which milk may have been manufactured from products obtained from milk with or without compositional modification as limited by the provision in sections (8-10), by the action of suitable microorganisms and resulting in reduction of pH with or without coagulation.

(3) Starter microorganisms shall be viable, active and abundant in the product to the date of minimum durability of the fermented milk product. If the product is heat-treated after fermentation the requirement for viable microorganisms does not apply.

(4) Flavoured fermented milks are composite milk products which contain a maximum of 50% (m/m) of non-dairy ingredients (such as nutritive and non nutritive sweeteners, fruits and vegetables as well as juices, purees, pulps, preparations and preserves derived there from, cereals, honey, chocolate, nuts, coffee, spices and other harmless natural flavouring foods) and/or flavours. The non-dairy ingredients can be mixed in prior to/or after fermentation.

(5) Fermented milk products may include—

- a. milk and/or products obtained from milk;
- b. potable water for the use in reconstitution or recombination;
- c. starter cultures of harmless microorganisms;
- d. sodium chloride; and
- e. non-dairy ingredients approved by the Codex General Standard on Food Additives;
- f. gelatin and starch in—
 - i. fermented milks heat-treated after fermentation;
 - ii. flavoured fermented milk; and
 - iii. plain fermented milks;

provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the stabilizers/thickeners.

(6) Fermented milk shall have—

- a. not less than 2.7% milk protein;
- b. less than 10% milkfat; and
- c. a titrable acidity not less than 0.3%.

(7) Yoghurt and acidophilus milk shall have—

- a. not less than 2.7% milk protein;
- b. less than 15% milkfat; and
- c. titrable acidity not less than 0.6%.

(8) In flavoured fermented milks, the criteria prescribed in sections (6) and (7) apply to the fermented milk part.

(9) Whey removal after fermentation is not permitted in the manufacture of fermented milks,

(10) In addition to the general requirements on labeling of pre-packaged foods—

- a. the name of the food shall be fermented milk or may be replaced by the designations Yoghurt, Acidophilus Milk, provided that the product complies with the specific provisions of this Standard;
- b. the above specific terms may be used in connection with the term "frozen" provided that the frozen product is sold for direct consumption only.
- c. products obtained from fermented milk(s) heat treated after fermentation shall be labeled as "heat Treated" or other such term informing the consumer accurately of the heat treatment process;
- d. the designation of flavoured fermented milks shall include the name of the principal flavouring substance(s) or flavour(s) added;
- e. fermented milks to which only nutritive carbohydrate sweeteners have been added, may be labeled as "sweetened _____", the blank being replaced by the term "fermented milk" or another designation as specified in this Regulation;
- f. if non-nutritive sweeteners are added in partial or total substitution to sugar, the mention "sweetened with _____" or "sugared and sweetened with _____" shall appear close to the name of the product, the blank being filled in with the name of the artificial sweeteners; and
- g. the milk fat content shall be either as (i) a percentage of mass or volume, or (ii) in grams per serving as qualified in the label, provided that the number of servings is stated.

13.3 Standard on evaporated milk

(1) This Standard applies to evaporated milks, intended for direct consumption or further processing. This Standard applies in conformity with Codex Standard A-3-1971.

(2) Evaporated milks are milk products which can be obtained by the partial removal of water from milk by heat, or by any other process which leads to a product of the same composition and characteristics. The fat and/or protein content of the milk may have been adjusted, only to comply with the compositional requirements of section (4) of this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

(3) The only ingredients permitted in evaporated milk other than the milk itself and additives permitted in accordance with the Codex General Standard on Food Additives shall be potable water and sodium chloride.

(4) The following compositional requirements shall be met for each of the products identified—

- a. Evaporated milk
 - i. Minimum milkfat shall be 7.5% m/m
 - ii. Minimum milk solids shall be 25% m/m
 - iii. Minimum milk protein in milk solids-not-fat shall be
 - iv. 34% m/m

- b. Evaporated skimmed milk
 - i. Maximum milkfat shall be 1% m/m
 - ii. Minimum milk solids shall be 20% m/m
 - iii. Minimum milk protein in milk solids-not-fat shall be 34% m/m
 - c. Evaporated partly skimmed milk
 - i. Milkfat shall be more than 1% and less than 7.5% m/m
 - ii. Minimum milk solids shall be 20% m/m
 - iii. Minimum milk protein in milk solids-not-fat shall be 34% m/m
 - d. Evaporated high-fat milk
 - i. Minimum milkfat shall be 15% m/m
 - ii. Minimum milk solids-not-fat shall be 11.5% m/m
 - iii. Minimum milk protein in milk solids-not-fat shall be 34% m/m
- (5) In addition to the general requirements on labeling of pre-packaged foods—
- a. the name of food shall be in accordance with the compositional requirements specified in section (4);
 - b. the milkfat content shall be declared either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated; and
 - c. the milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage by mass or volume, or (ii) grams per serving as quantified in the label provided that the number of servings is stated.

13.4 Standard on sweetened condensed milk

(1) This Standard applies to sweetened condensed milk, intended for direct consumption or further processing. This Standard applies in conformity with Codex Standard A-4-1971 and its revisions.

(2) Sweetened condensed milks are milk products which can be obtained by the partial removal of water from milk with the addition of sugar, or by any other process which leads to a product of the same composition and characteristics. The fat and/or protein content of the milk may have been adjusted, only to comply with the compositional requirements in section (4), by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.

(3) The only ingredients permitted in evaporated milk other than the milk itself and additives permitted in the Codex General Standard on Food Additives, shall be potable water, sodium chloride, sucrose and other sugars in accordance with good manufacturing practice.

(4) The following compositional requirements shall be met for each of the products identified—

- a. sweetened condensed milk—
 - i. minimum milkfat shall be 8% m/m
 - ii. minimum milk solids shall be 28% m/m

- iii. minimum milk protein in milk solids-not-fat shall be 34% m/m;
- b. sweetened condensed skimmed milk:
 - i. maximum milkfat shall be 1% m/m
 - ii. minimum milk solids shall be 24% m/m
 - iii. minimum milk protein in milk solids-not-fat shall be 34% m/m; and
- c. sweetened condensed partly skimmed milk:
 - i. milkfat shall be more than 1% and less than 8% m/m
 - ii. minimum milk solids shall be 24% m/m
 - iii. minimum milk protein in milk solids-not-fat shall be 34% m/m
 - iv. minimum milk solids not fat shall be 20% m/m.

(5) Sweetened condensed high-fat milk as defined by Codex shall not be permitted for sale in Fiji unless otherwise permitted by the Board.

- (6) In addition to the general requirements on labeling of pre-packaged foods—
- a. the name of food shall be in accordance with the compositional requirements specified in section (4);
 - b. the milkfat content shall be declared either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated; and
 - c. the milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either as (i) a percentage by mass or volume, or (ii) grams per serving as quantified in the label provided that the number of servings is stated.

13.5 Standard on cream

(1) This Standard applies to cream and prepared creams for direct consumption or further processing as defined in Codex Standard A-9-1976 and its revisions.

(2) Cream is the fluid milk product comparatively rich in fat, in the form of an emulsion of fat-in skimmed milk, obtained by physical separation from milk.

(3) Reconstituted cream is cream obtained by reconstituting milk products with or without the addition of potable water and with the same end product characteristics as cream.

(4) Recombined cream is cream obtained by recombining milk products with or without the addition of potable water and with the same end product characteristics cream.

(5) Prepared creams are the milk products obtained by subjecting cream, reconstituted cream and/or recombined cream to suitable treatments and processes to obtain the characteristic properties as follows—

- a. prepackaged liquid cream is the fluid milk product obtained by preparing and packaging cream, reconstituted cream and/or recombined cream for direct consumption and/or for direct use as such;

- b.* whipping cream is the fluid cream, reconstituted cream and/or recombined cream that is intended for whipping. when cream is intended for use by the final consumer the cream shall have been prepared in a way that facilitates the whipping process;
 - c.* cream packed under pressure is the fluid cream, reconstituted cream and/or recombined cream that is packed with a propellant gas in a pressure-propulsion container and which becomes whipped cream when removed from that container;
 - d.* whipped cream is the fluid cream, reconstituted cream and/or recombined cream into which air or inert gas has been incorporated without reversing the fat-in-skimmed milk emulsion;
 - a.* fermented cream is the milk product obtained by fermentation of cream, reconstituted cream or recombined cream, by the action of suitable microorganisms, producing a reduction of pH with or without coagulation.
 - i.* where the content of specific microorganism(s) is(are) indicated, directly or indirectly, in the labeling or otherwise indicated by content claims in connection with sale, these shall be present, viable, active and abundant in the product to the date of minimum durability. if the product is heat-treated after fermentation the requirement for viable microorganisms does not apply;
 - e.* acidified cream is the milk product obtained by acidifying cream, reconstituted cream and/or recombined cream by the action of acids and/or acidity regulators to achieve a reduction of pH with or without coagulation.
- (6) All creams and prepared creams shall be made from raw materials as follows —
- a.* Milk, which may have been subjected to mechanical and physical treatments prior to cream processing;
 - b.* Additionally to section (6) *a.*, for creams made by reconstitution or recombination, permitted raw materials shall include butter, milk fat products, milk powders, cream powders, and potable water; and
 - c.* Additionally to sections (6) *a.* and *b.*, for prepared creams, permitted raw materials shall include buttermilk and that may have been concentrated and/or dried.
- (7) Only those ingredients listed in Codex Standard A-9-1976 and its revisions shall be permitted ingredients under this Regulation.
- (8) All creams and prepared creams addressed under this regulation shall have not less than 10% milkfat.
- (9) Food additives permitted for use in cream and prepared cream shall comply with the Codex General Standard on Food Additives (192-1995 and its revisions).

- (10) In addition to the general requirements on labeling of pre-packaged foods—
- a. the name of the food shall be as specified in sections (2)-(5) of this Standard, as appropriate;
 - b. "cream packed under pressure" may be designated by another descriptive term that refers to its nature or intended use or as "whipped cream";
 - c. the term "prepared cream" shall not apply as a designation;
 - d. labeling statements, such as product designation of fermented creams and content claims, may include reference to the term "Acidophilus" or other such term corresponding to the specific starter culture(s) used;
 - e. the designation shall be accompanied by an indication of the fat content either as a numerical value or by a suitable qualifying term, either as part of the name or in a prominent position in the same field of vision;
 - f. creams which have been manufactured by the recombination or reconstitution of dairy ingredients shall be labeled as "Recombined cream" or "Reconstituted cream" or another truthful qualifying term if the consumer would be misled by the absence of such labeling;
 - g. an appropriate description of the heat treatment shall be given, either as part of the name or in a prominent position in the same field of vision, if the consumer would be misled by the absence of such labeling; and
 - h. when reference is made in the labeling to the type of heat treatment(s) applied, the definitions established by the Codex Alimentarius Commission shall apply.

13.6 Standard on milk powders and cream powders

- (1) This Standard applies to milk powders and cream powders as defined in section (2).
- (2) Milk powders and cream powders are milk products which can be obtained by the partial removal of water from milk or cream as guided by Codex Standard 207.
- (3) Skimmed milk powder, partly skimmed milk powder, milk powder and cream powder shall have a minimum milk protein in milk solids-not-fat concentration of 34%.
- (4) Skimmed milk powder shall have a maximum concentration of 1.5% milk fat.
- (5) In addition to the general requirements on labeling of pre-packaged foods—
 - a. the product shall be labeled with the name of the food according to its composition as prescribed by Codex Standard 207. The names permitted in Fiji shall be "cream powder"; "partly skimmed milk powder" or "semi-skimmed milk powder"; "whole milk powder" or "full cream milk powder"; and "skimmed milk powder" or "low fat milk powder" respectively.
 - b. the milk fat content shall be declared either (i) as a percentage by mass, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

13.7 Standard on cheese

(1) This Standard applies to cheese and cheese products, intended for direct consumption or further processing. This Standard applies in compliance with Codex Standard A-6-1978.

(2) Cheese is the ripened or unripened soft, semi-hard, hard, or extra-hard product, which may be coated, and in which the whey protein/casein ratio does not exceed that of milk, obtained by—

- a. coagulating wholly or partly the protein of milk, skimmed milk, partly skimmed milk, cream, whey cream or buttermilk, or any combination of these materials, through the action of rennet or other suitable coagulating agents, and by partially draining the whey resulting from the coagulation, while respecting the principle that cheese-making results in a concentration of milk protein (in particular, the casein portion), and that consequently, the protein content of the cheese will be distinctly higher than the protein level of the blend of the above milk materials from which the cheese was made; and/or
- b. processing techniques involving coagulation of the protein of milk and/or products obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product defined under (2) a.

(3) Ripened cheese means cheese which is not ready for consumption shortly after manufacture but which shall be held for such time, at such temperature, and under such other conditions as will result in the necessary biochemical and physical changes characterizing the cheese in question.

(4) Mould ripened cheese means a ripened cheese in which the ripening has been accomplished primarily by the development of characteristic mould growth throughout the interior and/or on the surface of the cheese.

(5) Unripened cheese including fresh cheese means cheese which is ready for consumption shortly after manufacture.

(6) Food additives permitted for use in cheese shall comply with the Codex General Standard on Food Additives (192-1995 and its revisions).

(7) Permitted ingredients include—

- a. milk and/or products obtained from milk;
- b. starter cultures of harmless lactic acid and/or flavour producing bacteria and cultures of other harmless microorganisms;
- c. safe and suitable enzymes;
- d. sodium chloride;
- e. potable water; and
- f. food additives permitted in accordance with Codex.

(8) In addition to the general requirements on labeling of pre-packaged foods, the name of the food shall be cheese. However, the word "cheese" may be omitted in the designation of an individual named cheese, and, in the absence thereof, a variety name may be used, provided that the omission does not create an erroneous impression regarding the character of the food.

(9) In case the product is not designated with a variety name but with the designation "cheese" alone, the designation may be accompanied by the appropriate descriptive terms in the following table—

Designation according to firmness and ripening characteristics		
MFFB ⁵ %	Designation According to firmness (Term 1) and according to principal ripening (Term 2)	
< 51	Extra hard	Ripened
49-56	Hard	Mould ripened
54-69	Firm/Semi-hard	Unripened/Fresh
> 67	Soft	In Brine

(10) The milkfat content shall be declared either (i) as a percentage by mass, (ii) as a percentage of fat in dry matter, or (iii) in grams per serving as quantified in the label provided that the number of servings is stated. Additionally, the following terms may be used—

High fat	(if the content of FDM ⁶ is above or equal to 60%);
Full fat	(if the content of FDM is above or equal to 45% and less than 60%)
Medium fat	(if the content of FDM is above or equal to 25% and less than 45%)
Partially skimmed	(if the content of FDM is above or equal to 10% and less than 25%)
Skim	(if the content of FDM is less than 10%)

(11) The date of minimum durability need not be declared in the labeling of firm, hard and extra hard cheese which are not mould/soft-ripened and not intended to be purchased as such by the final consumer and in such cases the date of manufacture shall be declared.

13.8 Standard on processed cheese and spreadable processed cheese

(1) This Standard applies to both process(ed) cheese and spreadable process(ed) cheese and named variety process(ed) cheese and spreadable process(ed) cheese made by grinding, mixing, melting and emulsifying with the aid of heat and emulsifying agents one or more varieties of cheese, with or without the addition of the following—

- a. cream, butter and butteroil may be added in quantities to ensure compliance with the minimum fat requirements;
- b. salt (sodium chloride);
- c. vinegar;

- d. spices and other vegetable seasonings in sufficient quantity to characterize the product;
- e. for the purpose of flavouring the product, foods other than sugars, properly cooked or otherwise prepared, may be added in sufficient quantity to characterize the product provided these additions, calculated on the basis of dry matter, do not exceed one sixth of the weight of the total solids of the final product;
- f. cultures of harmless bacteria and enzymes; and
- g. (for processed cheese and cheese spread only), other milk products to a maximum lactose concentration of 5% in the final product.

(2) Food additives permitted for use in both process(ed) cheese and spreadable process(ed) cheese and named variety process(ed) cheese and spreadable process(ed) cheese shall comply with the Codex General Standard on Food Additives (192-1995 and its revisions).

(3) During their manufacture, products conforming to the definition of the Standard shall be heated throughout to a temperature of 70°C for 30 seconds, or any other equivalent time/temperature combination.

(4) When a variety name is used to describe named variety process(ed) cheese and spreadable process(ed) cheese, the cheese blend from which the product is made shall contain at least 75% of the cheese variety mentioned. The remaining cheese shall be of similar type.

(5) In relation to named variety process(ed) cheese and spreadable process(ed) cheese, the name of a product in accordance with this Regulation shall be "Process(ed) _____ Cheese" or "Process(ed) Cheese" or "Spreadable Process(ed) _____ Cheese" or "Spreadable Process(ed) Cheese" (the blank being filled with the name of the variety of cheese used). Where more than one variety is present all varieties shall be named in descending order of proportion and if optional ingredients are used the name of the optional ingredients shall be described by the term "with _____", the blank being filled in with the common or usual name or names of the spices or natural foodstuffs used, in order of predominance by weight.

(6) In relation to process(ed) cheese and spreadable process(ed) cheese, the name of a product in accordance with this Standard shall be Process(ed) Cheese or Spreadable Process(ed) Cheese as applicable.

(7) In case the Process(ed) Cheese or Spreadable Process(ed) Cheese above includes spices or natural foodstuffs, the name of the product shall be the one applicable followed by the term "with _____", the blank being filled in with the common or usual names of the spices or natural foodstuffs used, in order of predominance by weight.

13.9 Standard on milkfats and ghee

(1) This Standard applies to milkfats defined in section (2) and Ghee defined in section (3) and which are intended for further processing or catering purposes.

(2) Anhydrous Milkfat, Milkfat, Anhydrous Butteroil and Butteroil are milkfat products derived exclusively from milk and/or products obtained from milk by means of processes which result in almost total removal of water and non-fat solids.

(3) Ghee is a product exclusively obtained from milk, cream or butter, by means of processes which result in almost total removal of water and non-fat solids, with an especially developed flavour and physical structure.

(4) Ingredients permitted for use in milkfats other than Ghee shall include milk and/or products obtained from milk and starter cultures of harmless lactic acid and/or flavour producing bacteria in accordance with Codex Standard A-2-1973 and its amendments.

(5) Anhydrous Milkfat, Milkfat, Anhydrous Butteroil and Butteroil, and Ghee shall comply with composition requirements in Codex Standard A-2-1973 and its amendments.

(6) Food additives permitted for use in milkfats and Ghee shall comply with the Codex General Standard on Food Additives (192-1995 and its revisions) and Codex Standard A-2-1973 and its amendments.

(7) In addition to the general requirements on labeling of pre-packaged foods, the name of the food shall be Anhydrous Milkfat, Milkfat, Anhydrous Butteroil, Butteroil or Ghee according to the description specified in sections (2) and (3) and as prescribed in Codex Standard A-2-1973 and its amendments.

13.10 Standard on ice cream

(1) Ice cream shall be made from milk or milk product with milkfat, vegetable fat, cream, butter or a combination of these and sugar, and may contain other wholesome food.

(2) Ice cream shall contain not less than 10 per cent of milkfat or vegetable fat or a combination of these.

(3) Ice cream shall comply with the microbiological criteria prescribed in the Twelfth Schedule.

(4) Where fruit, chocolate or other food is added to ice cream, or ice cream is externally coated, the fruit, chocolate or other food, or coating, if it is capable of being readily separated for the purpose of analysis, shall be deemed to be not part of the ice cream for the purpose of determining the content of fat.

(5) No person shall import, prepare or advertise for sale or sell any ice cream, the flavour of which is indicated by the name of a fruit, unless the ice cream contains not less than 5 per cent of that fruit or the juice of that fruit, or the word "flavour" is conjoined in uniform lettering, with the name of the fruit.

(6) No package of ice cream shall be labeled with the word "dairy" or any word of similar meaning unless its fat content is derived solely from milk.

(7) No picture of any fruit, or expression or device (other than the name of the fruit conjoined with the word "flavour") that indicates, suggests or implies the presence of a fruit or fruit juice in any ice cream shall appear in the label on any package of ice cream that does not contain at least 5 per cent of that fruit or fruit juice, as the case may be.

FOURTEENTH SCHEDULE*(Regulation 36 (1))***FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008****STANDARDS ON MEAT AND MEAT PRODUCTS****14.1 Standard on canned corned beef**

(1) Without limitation to the generality of these Standards and the Codex Standard on canned corned beef, the following specific product requirements for product labeled as canned "corned beef" apply—

- a. the total protein content in the final product shall not be less than 21% of the total mass;
- b. the total fat content shall not exceed 21% of the total mass;
- c. the date of minimum durability shall be indicated by the year; and
- d. all meat used in the manufacture of corned beef shall have been subjected to the inspection processes and it shall have been passed by an inspector as fit for human consumption.

(4) Wherever canned corned beef with a fat content exceeding 20% of the total mass is stored for display for sale to the consumer there shall be an associated shelf notice visible to consumers informing consumers that "This brand of canned corned beef is high in fat. For a healthy diet eat less". Such a shelf notice shall be in a form prescribed by the Competent Authority in a brochure available to food businesses or on its website.

14.2 Standard on canned luncheon meat

(1) Without limitation to the generality of these Standards and the Codex Standard on luncheon meat, the following specific product requirements for product labeled as canned "luncheon meat" shall apply—

- a. the maximum percentage of fat content permitted in a product shall be 30% of the total mass;
- b. in the final product, the meat and poultry shall be uniformly and thoroughly cured and the product shall be capable of being sliced;
- c. all meat and poultry meat used in the manufacture of luncheon meat shall have been subjected to the inspection processes and it shall have been passed by an inspector as fit for human consumption; and
- d. raw or semi-processed meat and poultry meat, and luncheon meat shall be handled, stored or transported in an establishment in a manner that will protect the meat, poultry meat and the luncheon meat from contamination and deterioration.

(2) For shelf-stable products the date of minimum durability shall be declared by the year.

(3) For products which are not shelf-stable i.e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, the date of minimum durability shall be declared by day, month and year.

(4) Wherever canned luncheon meat with a fat content exceeding 20% of the total mass is stored for display for sale to the consumer there shall be an associated shelf notice visible to consumers informing consumers that "This brand of canned luncheon meat is high in fat. For a healthy diet eat less". Such a shelf notice shall be in a form prescribed by the Competent Authority in a brochure available to food businesses or on its website.

14.3 Standard on sausages

(1) Sausage(s) means meat that is minced, or comminuted meat or a combination thereof, which may be combined with other foods, encased or formed into discrete units, but does not include meat formed or joined into the semblance of cuts of meat.

(2) Sausages shall contain—

- a. no less than 500g/Kg of fat free meat flesh; and
- b. the proportion of fat in sausage shall be no more than 400g/Kg of the fat free meat flesh content.

14.4 Standard on minced meat or sausages labeled or advertised in such a way as to reference the fat content of the meat or sausage

(1) Where express or implied reference is made in relation to the fat content of minced meat or sausage, the maximum proportion of fat in the minced meat or sausage, expressed in g/100g, shall be—

- a. declared on the label on package of the food; or
- b. where the food is not packaged, and is stored for display for sale to consumers, declared on an associated shelf notice visible to consumers.

14.5 Standard on canned meat with other food

(1) Canned meat with other food shall be the meat product prepared from meat, manufactured meat or smoked meat with other food, packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. Where the meat is named first in the description or name on the container, the product shall contain not less than 45 per cent of meat of the kind so named.

(2) There shall be written in the label on a package containing canned meat with other food the words "meat with (state the name of the other food)" or any other word or words having the same or a similar effect.

(3) For shelf-stable products the date of minimum durability shall be declared by the year.

(4) For products which are not shelf-stable i.e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, the date of minimum durability shall be declared by day, month and year.

(5) Wherever food in this category, with a fat content exceeding 20% of the total mass, is stored for display for sale to the consumer there shall be an associated shelf notice visible to consumers informing consumers that "This brand of canned "meat with (state the name of the other food)" is high in fat. For a healthy diet eat less". Such a shelf notice shall be in a form prescribed by the Competent Authority in a brochure available to food businesses or on its website.

14.6 Standard on smoked meat

(1) Smoked meat shall be the meat product obtained by subjecting meat or manufactured meat to smoke.

(2) For the purposes of this Standard "smoke" means—

- a. wood (including sawdust) or woody plants in the natural state by combustion or friction, excluding wood or plants which have been impregnated, coloured, gummed or painted or treated in a similar manner; or
- b. derivatives obtained by condensation or absorption of smoke in a suitable food grade liquid. A dip which will impart a smoky flavour to meat products can be prepared by diluting an appropriate quantity in potable water.

(3) The raw material used for the generation of smoke shall be free from extraneous material such as plastic.

(4) Only meat which are suitable for sale as fresh or frozen meat shall be used for processing into smoked meat.

(5) Smoked meat shall undergo a smoking process in accordance with good manufacturing practices—

- a. so as to minimize the risk of subsequent growth of microbial pathogens such as, but not limited to, *Clostridium botulinum*; and
- b. so as to avoid chemical contamination of the meat product in a manner that could potentially harm human health.

(6) Processing plants engaged in the smoking of meats shall be equipped with either traditional or mechanical smoking kilns designed and constructed to ensure safe and efficient operation and to facilitate easy cleaning and—

- a. the inner surface of the kiln shall preferably be finished smoothly with a lining such as stainless steel or other suitable material to facilitate cleaning of the walls with steam and hot water;
- b. be equipped with a high temperature alarm device;
- c. equipment used for hanging or laying out of meat during smoking shall be constructed of suitable corrosion-resistant material and designed so as to be readily cleanable;
- d. trolleys, racks and other equipment which do not come in direct contact with meat, shall be constructed to permit easy and thorough cleaning;

(7) A regular programme of cleaning to achieve the removal of tarry deposits on walls, ceilings, fans, racks, trolleys, and other surfaces shall be applied for hygienic reasons but also to reduce the risk of fire.

(8) Where smoke production makes use of wood, wood shavings or sawdust, these materials shall be dry and free from soil dust and harmful substances such as wood preservatives and paint.

(9) If liquid smoke or smoke powder is used, approval shall be obtained from the Board for its use.

(10) To obtain even smoking and dehydration of the meat in the same batch, the meat shall be of reasonably uniform size and weight.

(11) During hot smoking, the internal temperature of the meat shall reach—

- a. at least 65°C for at least 30 minutes where the water phase salt concentration is at least 5% as measured in the thickest segment of the muscle; and
- b. at least 82°C for at least 30 minutes where the water phase salt concentration is between 3.5 – 5%.

(12) When smoking is finished, the meat shall be cooled rapidly and thoroughly before it is packaged, to prevent the growth of micro-organisms harmful to humans.

(13) Appropriate date marking and instructions on storage conditions shall be provided on packaged smoked meat, including both frozen and chilled product, in a manner clearly visible to the consumer.

(14) Frozen smoked meat shall be thawed using a time-temperature scheme that prevents the outgrowth of *Clostridium botulinum*.

(15) Smoked meat may contain formaldehyde incidentally absorbed in the processing in a proportion not exceeding 5 mg/Kg.

FIFTEENTH SCHEDULE*(Regulation 37 (1))***FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008****STANDARDS ON POULTRY AND POULTRY PRODUCTS, EGGS AND EGG PRODUCTS****15.1 Standard on turkey tails and other poultry tails**

(1) No turkey tail or other poultry tail products shall be permitted for importation into or sale in Fiji without having been produced and processed at least according to the requirements of Codex' Recommended International Code of Hygienic Practice.

(2) No turkey tail or other poultry tail products shall be permitted for importation into or sale in Fiji without having been certified by the Competent Authority of the exporting country as being compliant with section (1) of this Standard and as being compliant with microbiological requirements of these Regulations.

(3) All turkey and other poultry tail products produced within Fiji for domestic consumption shall comply with the good hygienic practices requirements specified in the Fourth Schedule and the microbiological criteria specified in the Twelfth Schedule.

(4) Wherever turkey tails or other poultry tails are stored for display for sale to the consumer there shall be an associated shelf notice visible to consumers informing consumers that "Poultry [Turkey] tails are high in fat. For a healthy diet eat less".

15.2 Standard on fluid loss from thawed poultry

(1) Frozen poultry when thawed shall yield no more than 60g/Kg of fluid as determined by any method approved by the Board.

15.3 Standard on eggs

- (1) Eggs shall only be displayed for sale and sold if—
- a. there is no putrefaction;
 - b. the eggs are stored under refrigeration;
 - c. the package has not been used previously;
 - d. the package carries an appropriate date marking;
 - e. no development of the embryo has begun; and
 - f. the shell is free from extraneous matter and unbroken.

SIXTEENTH SCHEDULE*(Regulation 38 (1))*

FOOD SAFETY ACT 2003

FOOD SAFETY REGULATIONS 2008

STANDARDS ON FISH AND FISHERIES PRODUCTS***16.1 Standard on fresh fish and fish products***

(1) The term "fresh" shall only be used to refer to fish and fish products that are untreated except for refrigeration, storage on ice, or freezing upon catching at sea or in lakes or other bodies of water in order to prevent decomposition and spoilage.

(2) No sample of fish or fish product derived from the families Scombridae, Clupeidae, Coryphaenidae, Engraulidae and Pomatomidae, shall have any sample unit containing histamine that exceeds 20 mg per 100 g.

(3) For fish or fish products derived from the families Scombridae, Clupeidae, Coryphaenidae, Engraulidae and Pomatomidae, the maximum level of histamine permitted to be detected shall be 10 mg/100 g based on the average of the sample units tested, provided more than one sample unit is tested.

16.2 Standard on canned tuna and bonito

(1) Without limitation to the generality of the Codex Standard on canned tuna and bonito, the following specific product requirements for canned tuna and bonito shall apply in Fiji—

- a.* canned tuna and bonito are products consisting of the flesh of any of the species identified as tuna and bonito in Codex Standard 70 of 1981 and its revisions and are packed in hermetically sealed containers.
- b.* the name of the product as declared on the label shall be "tuna" or "bonito", and may be preceded or followed by the common or usual name of the species in a manner not to mislead the consumer.
- c.* the name of the product may be qualified or accompanied by a term descriptive of the colour of the product, provided that the term "white" shall be used only for *Thunnus alalunga* (Albacore).
- d.* when the term "white" is used in accordance with section *c*, the flesh shall be predominantly white.
- e.* the form of presentation shall be declared in close proximity to the common name and shall be presented as "solid", "chunk", "flake", "flakes", "grated" or "shredded" as specified in Codex Standard 70 of 1981 and its revisions.
- f.* where the form of presentation is declared as prescribed in section *e* it shall not be used in a misleading manner.
- g.* the name of the packing medium (water, oil or other) shall form part of the name of the food and shall not be misleading.

- h. it shall be free of organisms capable of growth under normal storage conditions of Fiji.
- i. the product shall be free from container integrity defects which may compromise the hermetic seal.

(2) In addition to the requirements specified in section (1), canned tuna and bonito with the following characteristics will be considered to be non-compliant with this Standard when more than one sample unit in a lot or consignment has any of the following characteristics. The samples—

- a. are affected by persistent and distinct objectionable odours or flavours indicative of decomposition or rancidity;
- b. contain excessively mushy or tough ingredients uncharacteristic of the product;
- c. are affected by discolouration indicative of decomposition or rancidity or by sulfide staining of more than 5% of the fish by weight; or
- d. are affected by struvite crystals greater than 5 mm in length.

(3) Canned tuna and bonito shall comply with the maximum limits on histamine specified in Standard 16.1.

16.3 Standard on canned sardine and sardine-type products

(1) Without limitation to the generality of the Codex Standard on canned sardine and sardine-type products, the following specific product requirements for canned sardine and sardine-type products shall apply—

- a. canned sardines and sardine type products are products consisting of the flesh of any of the species identified in codex standard 94 of 1981 and its revisions and are packed in hermetically sealed containers.
- b. the name of the packing medium (water, oil or other) shall form part of the name of the food and shall not be misleading.
- c. if the fish has been smoked or smoke flavoured, this information shall appear on the label.
- d. the product shall be free of organisms capable of growth under normal storage conditions of Fiji.
- e. the product shall be free from container integrity defects which may compromise the hermetic seal.

(2) In addition to the requirements specified in section (1), canned sardines and sardine-type products with the following characteristics will be considered to be non-compliant with this Standard when more than one sample unit in a lot or consignment has any of the following characteristics. The samples—

- a. are affected by persistent and distinct objectionable odours or flavours indicative of decomposition or rancidity;
- b. contain excessively mushy or tough ingredients uncharacteristic of the product;

- c. are affected by discolouration indicative of decomposition or rancidity or by sulfide staining of more than 5% of the fish by weight; or
- d. are affected by struvite crystals greater than 5 mm in length.

(3) Canned sardines and sardine-type products shall comply with the maximum limits on histamine specified in Standard 16.1.

16.4 Standard on canned mackerel

(1) Without limitation to the generality of the Codex Standard on canned finfish, the following specific product requirements for canned mackerel shall apply—

- a. canned mackerel are products consisting of the flesh of any one of the fish genera commonly identified as mackerel including, but not limited to, members of the genera *Scomber* and *Scomberomorus* and species *Pneumatophorus diego* and *Auxis thazard* and are packed in hermetically sealed containers and have received a processing treatment sufficient to ensure commercial sterility.
- b. the product shall be prepared from sound mackerel from which the heads, tails and viscera have been removed.
- c. the name of the packing medium (water, oil or other) shall form part of the name of the food and shall not be misleading.
- d. if the fish has been smoked or smoke flavoured, this information shall appear on the label.
- e. the product shall be free of organisms capable of growth under normal storage conditions of Fiji.
- f. the product shall be free from container integrity defects which may compromise the hermetic seal.

(2) In addition to the requirements specified in section (1), canned mackerel with the following characteristics will be considered to be non-compliant with this Standard when more than one sample unit in a lot or consignment has any of the following characteristics. The samples—

- i. are affected by persistent and distinct objectionable odours or flavours indicative of decomposition or rancidity;
- ii. contain excessively mushy or tough ingredients uncharacteristic of the product;
- iii. are affected by discolouration indicative of decomposition or rancidity or by sulfide staining of more than 5% of the fish by weight; or
- iv. are affected by struvite crystals greater than 5 mm in length.

(3) Canned mackerel shall comply with the maximum limits on histamine specified in Standard 16.1.

16.5 Standard on canned finfish

(1) Without limitation to the generality of the Codex Standard 119 for canned finfish and its revisions, the following specific product requirements for canned finfish products (other than canned finfish covered by other product Standards) shall apply—

- a. canned finfish products are products consisting of the flesh of finfish which is suitable for human consumption and may contain a mixture of species, with similar sensory properties, from within the same genus, and are packed in hermetically sealed containers and have received a processing treatment sufficient to ensure commercial sterility.
- b. the product shall be prepared from sound finfish from which the heads, tails and viscera have been removed.
- c. where a mixture of species of the same genus is used, the species used shall be indicated on the label.
- d. the name of the product declared on the label shall be the common or usual name applied to the fish in Fiji and shall be presented in a manner not to mislead the consumer.
- e. the name of the packing medium (water, oil or other) shall form part of the name of the food and shall not be misleading.
- f. if the fish has been smoked or smoke flavoured, this information shall appear on the label.
- g. the product shall be free from container integrity defects which may compromise the hermetic seal.

(2) In addition to the requirements specified in section (1), canned finfish products with the following characteristics will be considered to be non-compliant with this Standard when more than one sample unit in a lot or consignment has any of the following characteristics. The samples—

- a. are affected by persistent and distinct objectionable odours or flavours indicative of decomposition or rancidity;
- b. contain excessively mushy or tough ingredients uncharacteristic of the product;
- c. are affected by discolouration indicative of decomposition or rancidity or by sulfide staining of more than 5% of the fish by weight; or
- d. are affected by struvite crystals greater than 5 mm in length.

(3) Canned finned fish of the relevant families shall comply with the maximum limits on histamine specified in Standard 16.1.

16.6 Standard on frozen fish and fisheries products

(1) This Standard applies to all quick frozen fish; quick frozen lobster; quick frozen blocks of fish fillet, minced fish flesh and mixtures of fillets and minced fish; eviscerated and un-eviscerated quick frozen finfish; and quick frozen fish sticks (fish fingers), fish portions and fish fillets - breaded or battered.

(2) The following specific product requirements shall apply for all fish and fish products under the scope of this Standard—

- a. If glazed, the water used for glazing or preparing glazing solutions shall be of potable quality or shall be clean sea-water.

- b. In addition to the general requirements on labeling, the following provisions shall apply—
- i. If the product has been glazed with sea-water, a statement to this effect shall be made.
 - ii. Where the food has been glazed, the declaration of net contents of the food shall be exclusive of the glaze.
 - iii. The label shall include terms to indicate that the product shall be stored at a temperature of minus 18°C or colder.

(3) In addition to the requirements specified in section (2), product referred to in section (1) shall be considered to be non-compliant with this Standard when more than one sample unit has any of the following characteristics—

- a. Greater than 10% of the surface area of the sample unit exhibits excessive loss of moisture clearly shown as white or yellow abnormality on the surface.
- b. The presence of two or more parasites per kg of the sample unit with a capsular diameter greater than 3 mm or a parasite not encapsulated and greater than 10 mm in length.
- c. A bone or bones is/are present in product labeled boneless.
- d. Affected with pasty texture resulting from parasitic infestation affecting more than 5% of the sample unit by weight
- e. The presence of ruptured bellies in un-eviscerated fish, indicative of decomposition.
- f. Specifically for quick frozen lobster, distinct blackening of more than 10% of the surface area of the shell of individual whole or half lobster, or in the case of tail meat, distinct black, brown, green or yellow discolourations singly or in combination, of the meat affecting more than 10% of the weight.

(4) Frozen fish of the relevant families shall comply with the maximum limits on histamine specified in Standard 16.1.

16.7 Standard on frozen shrimps or prawns

(1) This Standard applies to frozen and quick frozen raw or partially or fully cooked shrimps or prawns from the families Penaeidae, Pandalidae, Crangonidae and Palaemonidae, peeled or unpeeled.

(2) The pack shall not contain a mixture of genera but may contain a mixture of species of the same genus which have similar sensory properties.

(3) During processing—

- a. The water used for cooking and cooling shall be of potable quality or clean seawater.
- b. The freezing process shall be carried out in appropriate equipment in such a way that the range of temperature of maximum crystallization is passed quickly.

- c. The freezing process shall not be regarded as complete unless and until the product temperature has reached minus 18°C or colder at the thermal centre after thermal stabilization.
- d. Frozen and quick frozen prawns or shrimps shall be processed and packaged so as to minimize dehydration and oxidation.

(4) Without limitation to the generality of these Standards, the following specific product requirements shall apply—

- a. If glazed, the water used for glazing or preparing glazing solutions shall be of potable quality or shall be clean sea-water.
- b. The average net weight of all sample units shall not be less than the declared weight and there shall be no unreasonable shortage in any individual container.
- c. In addition to the general requirements on labeling, the following provisions shall apply—
 - i. If the product has been glazed with sea-water, a statement to this effect shall be made.
 - ii. Where the food has been glazed, the declaration of net contents of the food shall be exclusive of the glaze.
 - iii. The label shall include terms to indicate that the product shall be stored at a temperature of minus 18°C or colder.
 - iv. Products shall be designated as cooked, or partially cooked, or raw as appropriate.
 - v. When declared on the label, the count of prawns or shrimp shall be such that it is not misleading to the consumer.

(5) In addition to the requirements specified in sections (1) to (4), frozen and quick frozen prawns or shrimp shall be considered to be non-compliant with this Standard when more than one sample unit has any of the following characteristics—

- a. Greater than 10% of the weight of the prawn or shrimp in the sample unit or greater than 10% of the surface area of the block exhibits excessive loss of moisture clearly shown as white or yellow abnormality on the surface which masks the colour of the flesh and penetrates below the surface, and cannot be easily removed by scraping with a knife or other sharp instrument without unduly affecting the appearance of the shrimp.
- b. The product is affected by persistent and distinct objectionable odours or flavours indicative of decomposition or rancidity or of feed.
- c. Distinct blackening or green or yellow discoloration, singly or in combination of more than 10% of the surface area of individual prawn or shrimp which affects more than 25% of the sample unit.

16.8 Standard on smoked fish

(1) Smoked fish shall be the fish product obtained by subjecting fish or manufactured fish to smoke.

- (2) For the purposes of this Standard "smoke" means—
- a. wood (including sawdust) or woody plants in the natural state by combustion or friction, excluding wood or plants which have been impregnated, coloured, gumed or painted or treated in a similar manner; or
 - b. derivatives obtained by condensation or absorption of smoke in a suitable food grade liquid. A dip which will impart a smoky flavour to fish products can be prepared by diluting an appropriate quantity in potable water.
- (3) The raw material used for the generation of smoke shall be free from extraneous material such as plastic.
- (4) Only fish which are suitable for sale as fresh or frozen fish shall be used for processing into smoked fish.
- (5) Smoked fish shall undergo a smoking process in accordance with good manufacturing practices—
- a. so as to minimize the risk of subsequent growth of microbial pathogens such as, but not limited to, *Clostridium botulinum*; and
 - b. so as to avoid chemical contamination of the fish product in a manner that could potentially harm human health.
- (6) Processing plants engaged in the smoking of fish shall be equipped with either traditional or mechanical smoking kilns designed and constructed to ensure safe and efficient operation and to facilitate easy cleaning and—
- a. the inner surface of the kiln shall preferably be finished smoothly with a lining such as stainless steel or other suitable material to facilitate cleaning of the walls with steam and hot water;
 - b. be equipped with a high temperature alarm device;
 - c. equipment used for hanging or laying out of fish during smoking shall be constructed of suitable corrosion-resistant material and designed so as to be readily cleanable; and
 - d. trolleys, racks and other equipment which do not come in direct contact with fish, shall be constructed to permit easy and thorough cleaning.
- (7) A regular programme of cleaning to achieve the removal of tarry deposits on walls, ceilings, fans, racks, trolleys, and other surfaces shall be applied for hygienic reasons but also to reduce the risk of fire.
- (8) Where smoke production makes use of wood, wood shavings or sawdust, these materials shall be dry and free from soil dust and harmful substances such as wood preservatives and paint.
- (9) If liquid smoke or smoke powder is used, approval shall be obtained from the Board for its use.

(10) To obtain even smoking and dehydration of the fish in the same batch, the fish shall be of reasonably uniform size and weight.

(11) During hot smoking, the internal temperature of the fish shall reach—

- a. at least 65°C for at least 30 minutes where the water phase salt concentration is at least 5% as measured in the thickest segment of the muscle; and
- b. at least 82°C for at least 30 minutes where the water phase salt concentration is between 3.5 – 5%.

(12) When smoking is finished, the fish shall be cooled rapidly and thoroughly before it is packaged, to prevent the growth of micro-organisms harmful to humans.

(13) Appropriate date marking and instructions on storage conditions shall be provided on packaged smoked fish, including both frozen and chilled product, in a manner clearly visible to the consumer.

(14) Frozen smoked fish shall be thawed using a time-temperature scheme that prevents the outgrowth of *Clostridium botulinum*.

(15) Smoked fish may contain formaldehyde incidentally absorbed in the processing in a proportion not exceeding 5 mg/Kg.

SEVENTEENTH SCHEDULE

*(Regulation 39 (1))*FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

STANDARDS ON EDIBLE FATS AND OILS

17.1 Standard on vegetable oils

(1) This Standard applies to the vegetable oils described in section (2) presented in a state for human consumption.

(2) The vegetable oils addressed in this Standard shall be—

- a. Arachis oil (peanut oil; groundnut oil) is derived from groundnuts (seeds of *Arachis hypogaea* L.).
- b. Coconut oil is derived from the kernel of the coconut (*Cocos nucifera* L.).
- c. Maize oil (corn oil) is derived from maize germ (the embryos of *Zea mays* L.).
- d. Shallardseed oil is derived from the seeds of white shallard (*Sinapis alba* L. or *Brassica hirta* Moench), brown and yellow shallard (*Brassica juncea* (L.) Czernajew and Cossen) and of black shallard (*Brassica nigra* (L.) Koch).
- e. Palm kernel oil is derived from the kernel of the fruit of the oil palm (*Elaeis guineensis*).
- f. Palm oil is derived from the fleshy mesocarp of the fruit of the oil palm (*Elaeis guineensis*).
- g. Palm olein is the liquid fraction derived from the fractionation of palm oil (described above).
- h. Palm stearin is the high-melting fraction derived from the fractionation of palm oil (described above).
- i. Palm superolein is a liquid fraction derived from palm oil (described above) produced through a specially controlled crystallization process to achieve an iodine value of 60 or higher.
- j. Rapeseed oil (turnip rape oil; colza oil; ravison oil; sarson oil; toria oil) is produced from seeds of *Brassica napus* L., *Brassica campestris* L., *Brassica juncea* L. and *Brassica tournefortii* Gouan species.
- k. Rapeseed oil - low erucic acid (low erucic acid turnip rape oil; low erucic acid colza oil; canola oil) is produced from low erucic acid oil-bearing seeds of varieties derived from the *Brassica napus* L., *Brassica campestris* L. and *Brassica juncea* L., species.
- l. Safflowerseed oil (safflower oil; carthamus oil; kurdee oil) is derived from safflower seeds (seeds of *Carthamus tinctorius* L.).
- m. Safflowerseed oil - high oleic acid (high oleic acid safflower oil; high oleic acid carthamus oil; high oleic acid kurdee oil) is produced from high oleic acid oil-bearing seeds of varieties derived from *Carthamus tinctorius* L.

- n. Sesameseed oil (sesame oil; gingelly oil; benne oil; ben oil; till oil; tillie oil) is derived from sesame seeds (seeds of *Sesamum indicum* L.).
- o. Soya bean oil (soybean oil) is derived from soya beans (seeds of *Glycine max* (L.) Merr.).
- p. Sunflowerseed oil (sunflower oil) is derived from sunflower seeds (seeds of *Helianthus annuus* L.).
- q. Sunflowerseed oil - high oleic acid (high oleic acid sunflower oil) is produced from high oleic acid oil-bearing seeds of varieties derived from sunflower seeds (seeds of *Helianthus annuus* L.).
- r. Sunflowerseed oil - mid oleic acid (mid-oleic acid sunflower oil) is produced from mid-oleic acid oil-bearing sunflower seeds (seeds of *Helianthus annuus* L.).

(3) Edible vegetable oils are foodstuffs which are composed primarily of glycerides of fatty acids being obtained only from vegetable sources. They may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the fat or oil.

(4) Virgin oils are obtained, without altering the nature of the oil, by mechanical procedures, e.g. expelling or pressing, and the application of heat only. They may have been purified by washing with water, settling, filtering and centrifuging only.

(5) Cold pressed oils are obtained, without altering the oil, by mechanical procedures only, e.g. expelling or pressing, without the application of heat. They may have been purified by washing with water, settling, filtering and centrifuging only.

(6) Fatty acid composition (expressed as percentages) for each oil shall be as prescribed in Codex Standard 210 and its revisions. Samples falling within the appropriate ranges specified therein are in compliance with this Standard.

(7) Low-erucic acid rapeseed oil shall not contain more than 2% erucic acid (as % of total fatty acids).

(8) High oleic acid safflower oil shall contain not less than 70% oleic acid (as a % of total fatty acids).

(9) High oleic acid sunflower oil shall contain not less than 75% oleic acid (as % of total fatty acids).

(10) The arachidic and higher fatty acid content of arachis oil shall not exceed 48g/Kg.

(11) No food additives are permitted in virgin or cold pressed oils.

(12) Food additives added to these oils shall comply with the Codex General Standard on Food Additives (192-1995) and its revisions.

(13) Vegetable oils shall be produced in accordance with the general principles of hygienic practice as prescribed in the Fourth Schedule of these Regulations.

(14) The colour, odour and taste of each product shall be characteristic of the designated product.

(15) Each product shall be free from foreign matter, foreign odour, rancid odour and foreign and rancid taste.

(16) In addition to the general requirements on labeling of pre-packaged foods the name of the oil shall conform to the descriptions given in section (2).

(17) Where more than one name is given for a product in section 2.1 of the Codex Standard, the labeling of that product shall include one of those names.

17.2 Standard on olive oils and olive-pomace oils

(1) This Standard applies to the olive oils and olive-pumice oils defined in section (2) and presented in a state for human consumption.

(2) For the purposes of this Standard—

- a. "olive oil" is the oil obtained solely from the fruit of the olive tree (*Olea europaea* L.), to the exclusion of oils obtained using solvents or re-esterification processes and of any mixture with oils of other kinds;
- b. "virgin olive oils" are the oils obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decanting, centrifuging and filtration; and
- c. "olive-pomace oil" is the oil obtained by treating olive-pomace⁷ with solvents or other physical treatments, to the exclusion of oils obtained by re-esterification processes and of any mixture with oils of other kinds.

(3) Composition, quality factors and food additives permitted for use in olive oils and olive-pomace oils shall comply with Codex Standard 33-1981 and its revisions.

(4) No withstanding the generality of section (3)—

- a. extra virgin olive oil shall be virgin olive oil with a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams and whose other characteristics correspond to those laid down for this category;
- b. virgin olive oil shall be virgin olive oil with a free acidity, expressed as oleic acid, of not more than 2.0 grams per 100 grams and whose other characteristics correspond to those laid down for this category.
- c. ordinary virgin olive oil shall be virgin olive oil with a free acidity, expressed as oleic acid, of not more than 3.3 grams per 100 grams and whose other characteristics correspond to those laid down for this category.

⁷Residue pulp after crushing

- d. refined olive oil shall be olive oil obtained from virgin olive oils by refining methods which do not lead to alterations in the initial glyceridic structure. it has a free acidity, expressed as oleic acid, of not more than 0.3 grams per 100 grams and its other characteristics correspond to those laid down for this category.
- e. olive oil shall be oil consisting of a blend of refined olive oil and virgin olive oils suitable for human consumption. it has a free acidity, expressed as oleic acid, of not more than 1 gram per 100 grams and its other characteristics correspond to those laid down for this category.
- f. refined olive-pomace oil shall be oil obtained from crude olive-pomace oil by refining methods which do not lead to alterations in the initial glyceridic structure. it has a free acidity, expressed as oleic acid, of not more than 0.3 grams per 100 grams and its other characteristics correspond to those laid down for this category.
- g. olive-pomace oil shall be oil consisting of a blend of refined olive-pomace oil and virgin olive oils. it has a free acidity, expressed as oleic acid, of not more than 1 gram per 100 grams and its other characteristics correspond to those laid down for this category.

(5) No food additives are permitted in virgin or cold pressed oils.

(6) The addition of alpha-tocopherol to refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil is permitted to restore natural tocopherol lost in the refining process. The concentration of alpha-tocopherol in the final product shall not exceed 200 mg/Kg.

(7) For the oils under this Standard, the maximum content of each halogenated solvent shall be 0.1 mg/Kg and the maximum content of the sum of all halogenated solvents shall be 0.2 mg/Kg.

(8) In addition to the general requirements on labeling of pre-packaged foods the name of the oil shall conform to the descriptions given in sections (2) and (4) of this Standard. In no case shall the designation 'olive oil' be used to refer to olive-pomace oils.

17.3 Standard on animal fats

(1) This Standard applies to the animal fats described in section (2) presented in a state for human consumption.

(2) The fats addressed in this Standard shall be--

- a. pure rendered lard is the fat rendered from fresh, clean, sound fatty tissues from swine (*sus scrofa*) in good health, at the time of slaughter, and fit for human consumption. the tissues do not include bones, detached skin, head skin, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings, and the like, and are reasonably free from muscle tissues and blood.

- b. lard subject to processing may contain refined lard, lard stearin and hydrogenated lard, or be subject to processes of modification provided that it is clearly labeled.
- c. rendered pork fat is the fat rendered from the tissues and bones of swine (*sus scrofa*) in good health, at the time of slaughter, and fit for human consumption. it may contain fat from bones (properly cleaned), from detached skin, from head skin, from ears, from tails and from other issues fit for human consumption.
- d. rendered pork fat subject to processing may also contain refined lard, refined rendered pork fat, hydrogenated lard, hydrogenated rendered pork fat, lard stearin and rendered pork fat stearin provided that it is clearly labeled.
- e. premier jus (oleo stock) is the product obtained by rendering at low heat the fresh fat (killing fat) of heart, caul, kidney and mesentery collected at the time of slaughter of bovine animals in good health at the time of slaughter and fit for human consumption, as well as cutting fats.
- f. edible tallow (dripping) is the product obtained by rendering the clean, sound, fatty tissues (including trimming and cutting fats), attendant muscles and bones of bovine animals and/or sheep (*ovis aries*) in good health at the time of slaughter and fit for human consumption.
- g. edible tallow subject to processing may contain refined edible tallow, provided that it is clearly labeled.

(3) Fatty acid composition (expressed as percentages) for each fat shall be as prescribed in Codex Standard 211 and its revisions. Samples falling within the appropriate ranges specified therein are in compliance with this Standard.

(4) Food additives shall comply with the Codex General Standard on Food Additives (192-1995) and its revisions.

(5) The colour, odour and taste of each product shall be characteristic of the designated product. It shall be free from foreign and rancid odour and taste.

(6) In addition to the general requirements on labeling of pre-packaged foods, the name of the fat shall conform to the descriptions given in section (2).

17.4 Standard on butter

(1) This Standard applies to butter principally in the form of an emulsion of the type water-in-oil, and intended for direct consumption.

(2) Ingredients permitted for use in butter shall include a fatty product derived exclusively from milk and/or products obtained from milk, sodium chloride and food grade salt, starter cultures of harmless lactic acid and/or flavour producing bacteria, and potable water in accordance with Codex Standard A-1-1971 and its amendments.

(3) Butter shall have a minimum milkfat content of 80% m/m, a maximum water content of 16% m/m and maximum milk solids-not-fat content of 2% m/m.

(4) Food additives permitted for use in butter shall comply with the Codex General Standard on Food Additives (192-1995 and its revisions).

(5) In addition to the general requirements on labeling of pre-packaged foods—

- a. the name of food shall be "butter";
- b. the name "butter" with a suitable qualification shall be used for butter with more than 95% fat;
- c. the product shall be labeled to indicate whether it is salted or unsalted;
- d. the milkfat content shall be declared either as a percentage by mass, or in grams per serving as quantified in the label provided that the number of servings is stated.

17.5 Standard on dairy fat spreads

(1) This Standard applies to dairy fat spreads intended for use as spreads for direct consumption, or for further processing.

(2) Dairy fat spreads are milk products relatively rich in fat in the form of a spreadable emulsion principally of the type of water-in-milk fat that remains in solid phase at a temperature of 20°C.

(3) Raw materials shall be milk and/or products obtained from milk that may have been subjected to any appropriate processing (e.g. physical modifications including fractionation) prior to its use.

(4) Only the following ingredients may be added—

- a. flavours and flavourings;
- b. safe and suitable processing aids;
- c. sodium chloride and potassium chloride as a salt substitute;
- d. sugars (any carbohydrate sweetening matter);
- e. inulin and malto-dextrins (limited by GMP);
- f. starter cultures of harmless lactic acid and/or flavour producing bacteria;
- g. water;
- h. gelatin and starches (limited by GMP). These substances can be used in the same function as thickeners, provided they are added only in amounts functionally necessary as governed by GMP; and
- i. other ingredients only as permitted by the Board.

(5) The milk fat content shall be no less than 10% and less than 80% (m/m) and shall represent at least 2/3 of the dry matter.

(6) Food additives shall comply with the Codex General Standard on Food Additives (192-1995) and its revisions.

(7) The colour, odour and taste of each product shall be characteristic of the designated product. It shall be free from foreign and rancid odour and taste.

- (8) In addition to the general requirements on labeling of pre-packaged foods —
- a. the name of the food shall be "Dairy Fat Spread" or other alternative permitted by the Board.
 - b. dairy fat spreads with reduced fat content may be labeled as "reduced fat" in line with the Regulation on nutrition and health claims.
 - c. dairy fat spread shall be labeled to indicate whether it is salted or unsalted.
 - d. dairy fat spreads that have been sweetened shall be labelled to indicate that they have been sweetened.
 - e. the milk fat content shall be declared either (i) as a percentage by mass, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

17.6 Standard on fat spreads and blended spreads

(1) This Standard applies to fat products, containing not less than 10% and not more than 90% fat, intended primarily for use as spreads. However, this Standard does not apply to fat spreads derived exclusively from milk and/or milk products to which only other substances necessary for their manufacture have been added. Butter and dairy spreads are not covered by this Standard.

(2) For the purposes of this Standard —

- a. "edible fats and oils" means foodstuffs composed of glycerides of fatty acids. they are of vegetable or animal (including milk) or marine origin. they may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in fat or oil;
- b. fats of animal origin shall, if originating from slaughtered animals, be obtained from animals in good health at the time of slaughter and fit for human consumption;
- c. fats and oils that have been subjected to processes of physical or chemical modification including fractionation, inter-esterification or hydrogenation are included;
- d. fat spreads shall be products in which any milk fat content shall be no more than 3% of the total fat content; and
- e. blended spreads shall be products in which milk fat is more than 3% of the total fat content.

(3) Composition, quality factors and food additives permitted for use in fat spreads and blended spreads shall comply with the relevant Codex Standard and its revisions.

(4) Notwithstanding the generality of section (3), margarine shall be a fat spread with equal to or greater than 80% fat, unless otherwise specified, and whose other characteristics correspond to those laid down for this category.

(5) For the oils under this Standard, the maximum content of each halogenated solvent shall be 0.1 mg/Kg and the maximum content of the sum of all halogenated solvents shall be 0.2 mg/Kg.

(6) In addition to the general requirements on labeling of pre-packaged foods, the labeling of fat spreads and blended spreads shall conform to—

- a. the descriptions given in sections (2) and (4) of this Standard; and
- b. Codex guidance; and
- c. The requirements of these Regulations on nutrition claims

(7) The term "margarine" may be used for a fat spread with a fat content of less than 80% provided that the term is qualified to make clear the lower fat content.

(8) Fat spreads with a fat content of 39 to 41% may be designated as "Minarine" or "Halvarine".

(9) The product shall be labeled to indicate fat content in a manner that is clear and not misleading to the consumer.

(10) The product shall be labeled to indicate salt content in a manner that is clear and not misleading to the consumer.

17.7 Standard on edible fats and oils not addressed in other Standards

(1) This Standard applies to oils and fats and mixtures thereof in a state for human consumption. It includes oils and fats that have been subjected to processes of modification (such as trans-esterification or hydrogenation) or fractionation. This Standard does not apply to any oil or fat which is covered by other Standards.

(2) For the purposes of this Standard—

- a. "Virgin" fats and oils are edible vegetable fats and oils obtained, without altering the nature of the oil, by mechanical procedures, e.g. expelling or pressing, and the application of heat only. They may be purified by washing with water, settling, filtering and centrifuging only.
- b. "Cold pressed" fats and oils are edible vegetable fats and oils obtained, without altering the oil, by mechanical procedures, e.g. expelling or pressing, without the application of heat. They may have been purified by washing with water, settling, filtering and centrifuging only.

(3) No additives are permitted in virgin or cold pressed oils covered by this Standard.

- (4) No colours are permitted in vegetable oils covered by this Standard.
- (5) Additives are permitted only in accordance with Codex Standard 19-1981 and its revisions.
- (6) In addition to the general requirements on labeling of pre-packaged foods the following specific provisions apply—
 - a. The designation "virgin fat" or "virgin oil" may only be used for individual fats or oils conforming to the definition in section (2) of this Standard.
 - b. The designation "cold pressed fat" or "cold pressed oil" may only be used for individual fats or oils conforming to the definition in section (2) of this Standard.

EIGHTEENTH SCHEDULE

*(Regulation 40 (1))*FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

STANDARDS ON FRUITS AND VEGETABLES AND THEIR PRODUCTS

18.1 Standard on fruit

(1) This Standard applies to all fruit in a state for human consumption.

(2) Fruit shall be—

- a. sound and free of any fermenting, rotting or deterioration such as to make it unfit for consumption;
- b. clean, practically free of any visible foreign matter;
- c. practically free of damage caused by pests;
- d. practically free of pests affecting the general appearance of the produce;
- e. free of any foreign smell and/or taste;
- f. free of damage caused by low and/or high temperatures;
- g. free of internal browning;
- h. free of fungal damage; and
- i. packed in such a way as to protect the produce properly. The materials used inside the package shall be new, clean, and of a quality such as to avoid causing any external or internal damage to the produce.

(3) The use of packaging materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labeling has been done with non-toxic ink or glue.

(4) The fruit shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995, Amd. 1-2004).

(5) Containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the fruit.

(6) Packages shall be free of all foreign matter and smell.

(7) In addition to the general requirements on labeling of pre-packaged foods the following specific provisions apply—

- a. if the produce is not visible from the outside, each package shall be labeled as to the name of the produce and may be labeled as to name of the variety and/or commercial type;
- b. in relation to non-retail containers, each package shall bear the following particulars, in letters grouped on the same side, legibly and indelibly

marked, and visible from the outside, or in the documents accompanying the shipment:

- i. name and address of exporter, packer and/or dispatcher;
- ii. name of the produce if the contents are not visible from the outside; and
- iii. country of origin.

18.2 Standard on fruit juices and nectars

(1) This Standard applies to fruit juice, fruit juice from concentrate, concentrated fruit juice, water extracted fruit juice, fruit purée for use in fruit juices and nectars, concentrated fruit purée for use in fruit juices and nectars, and fruit nectars as defined by Codex Standard 247.

(2) Fruit juice, fruit juice from concentrate, water extracted fruit juice, fruit purée for use in fruit juices and nectars, concentrated fruit purée for use in fruit juices and nectars, and fruit nectars shall be obtained as prescribed by Codex Standard 247.

(3) The species used in the preparation of fruit juices, fruit juice from concentrate, fruit purées and fruit nectars bearing the product name for the applicable fruit shall be as prescribed by Codex Standard 247.

(4) The Brix levels of fruit juice, fruit juice from concentrate, water extracted fruit juice, and fruit nectars shall be as prescribed in Codex Standard 247.

(5) Except as otherwise provided, the following shall be subject to ingredient labeling requirements—

- a. sugars with less than 2% moisture may be added to all products defined in section (1). Where these sugars are added the product name shall include the statement "sugar(s) added" after the fruit juice or mixed fruit juice's name.
- b. syrups such as liquid sucrose, invert sugar solution, invert sugar syrup, fructose syrup, liquid cane sugar, isoglucose and high fructose syrup may be added only to fruit juice from concentrate, concentrated fruit juices, concentrated fruit purée, and fruit nectars. Where these syrups are added the product name shall include the statement "sugar(s) added" after the fruit juice or mixed fruit juice's name.
- c. honey and/or sugars derived from fruits may be added only to fruit nectars.
- d. lemon juice or lime juice, or both, may be added to fruit juice up to 3 g/L anhydrous citric acid equivalent for acidification purposes to unsweetened juices.
- e. lemon juice or lime juice, or both, may be added up to 5 g/L anhydrous citric acid equivalent to fruit nectars.
- f. the addition of both sugars and acidifying agents to the same fruit juice is prohibited.
- g. mandarin or tangerine juice may be added to orange juice in an amount not to exceed 10% of the total of soluble solids of the orange juice.

- h. salt and spices and aromatic herbs (and their natural extracts) may be added to tomato juice.
- i. for the purposes of product fortification, essential nutrients (e.g. vitamins, minerals) may be added subject to any other requirements expressed in these Standards.

(6) Fruit juices and nectars shall have the characteristic colour, aroma and flavour of juice from the same kind of fruit from which it is made.

(7) In addition to the general requirements on labeling, the following provisions shall apply—

- a. the name of the product shall be the name of the fruit used as defined in Codex Standard 247. The fruit name shall be filled in the blank of the product name mentioned under this section. These names may only be used if the product conforms to the definition in Codex Standard 247.
 - i. For fruit juice, the name of the product shall be “_____ juice” or “juice of _____”.
 - ii. For concentrated fruit juice, the name of the product shall be “concentrated _____ juice” or “_____ juice concentrate”.
 - iii. For water extracted fruit juice, the name of the product shall be “water extracted _____ juice” or “water extracted juice of _____”.
 - iv. For purée, the name of the product shall be “_____ purée” or “purée of _____”.
 - v. For concentrated purée, the name of the product shall be “concentrated _____ purée” or “_____ purée concentrated”.
 - vi. For fruit nectars, the name of the product shall be “_____ nectar” or “nectar of _____”.
- b. in the case of fruit juice products manufactured from two or more fruits, the product name shall include the names of the fruit juices comprising the mixture in descending order of proportion by weight (m/m) or the words “fruit juice blend”, “a fruit juice mixture”, “mixed fruit juice” or “fruit cocktail” or other similar wording.
- c. for fruit juices, fruit nectars and mixed fruit juice/nectar, if the product contains or is prepared from concentrated juice and water or the product is prepared from juice from concentrate and directly expressed juice or nectar, the words “from concentrate” or “reconstituted” shall be entered in conjunction with or close to the product name, standing out well from any background, in clearly visible characters, not less than 1/2 the height of the letters in the name of the juice.
- d. for fruit juices, fruit nectars, fruit purée and mixed fruit juices/nectars/purées, if the product is prepared by physically removing water from the fruit juice in an amount sufficient to increase the Brix level to a value at least 50% greater than the Brix value for reconstituted juice from the same fruit, it shall be labeled “concentrated”.

- e. when food additive sweeteners are employed as substitutes for sugars in fruit nectars and mixed fruit nectars, the statement, "with sweetener(s)," shall be included in conjunction with or in close proximity to the product name and any nutrient content claims related to the reduction in sugars shall conform to the General Guidelines on Claims.
- f. an ingredient declaration of "ascorbic acid" when used as an antioxidant does not, by itself, constitute a "Vitamin C" claim.
- g. where essential nutrients have been added the product shall be labeled as "Fortified" or "Enriched" and shall identify the ingredient added for fortification purposes and shall specify the concentration in which it is present in the final product.
- h. a pictorial representation of fruit(s) on the label shall not mislead the consumer with respect to the type of fruit product it is.
- i. It shall not be permitted to label a product as fruit "juice" when it does not comply with the compositional requirements of this Standard.
- j. It shall not be permitted to label a product as fruit "cocktail" if it does not contain a blend of two or more fruits.
- k. where the product contains added carbon dioxide the term "carbonated" or "sparkling" shall appear on the label near the name of the product.
- l. Where tomato juice contains spices and/or aromatic herbs in accordance with section (5) *h.*, the term "spiced" and/or the common name of the aromatic herb shall appear on the label near the name of the juice.
- m. The term "fresh" shall not appear on a label unless the product has been freshly obtained from a fruit. Manufactured product is not "fresh".

18.3 Standard on pickled fruits and vegetables

(1) This Standard applies to pickled fruits and vegetables prepared from sound, clean and edible fruits and/or vegetables, with or without seeds, spices, aromatic herbs and/or condiments; and which have been processed or treated to produce an acid or acidified product preserved through natural fermentation or acidulants; and packed with or without a suitable liquid packing medium (e.g. oil, brine or acidic media such as vinegar). The products covered by this Standard include, but are not limited to onions, garlic, mango, radish, ginger, beetroot, peppers, hearts of palm, cabbage, baby corn and green shallard. This Standard does not cover pickled cucumbers, kimchi, table olives, sauerkraut, chutneys and relishes.

(2) Any presentation of the product (including but not limited to whole, pieces, halves, quarters, cubes, shredded or chopped) shall be permitted provided that the product meets all requirements of the Standard.

(3) Permitted ingredients shall include—

- a. fruits and vegetables;
- b. liquid packing medium when appropriate;

- c. where appropriate cereal grains, dried fruits, malt extract, nuts, pulses, sauce (e.g. fish sauce), soy sauce, and foodstuff with sweetening properties such as sugars (including syrups) and honey; and
- d. other ingredients as permitted by these Standards from time to time.

(4) For pickled fruits and/or vegetables in edible oil, the percentage of oil in the product shall not be less than 10% by weight.

(5) For pickled fruits and/or vegetables in brine or an acidic medium, the percentage of salt in the covering liquid or the acidity of the media shall be sufficient to ensure the keeping quality and proper preservation of the product and to ensure an equilibrium pH of less than 4.6.

(6) The product shall be practically free from the following defects—

- a. any blemishes including, but not limited to, bruises, scab, and dark discoloration, which adversely affects the overall appearance of the product.
- b. harmless extraneous material a leaf or portion thereof, or a stem that does not pose any hazard to human health but affects the overall appearance of the final product.

(7) The product shall be presented such that—

- a. the product (including packing medium when appropriate) shall occupy not less than 90% (minus any necessary head space according to good manufacturing practices) of the water capacity of the container; and
- b. the drained weight shall not be less than 40% of the net weight for whole style and halves style; or 50% of the net weight for other styles except for pickled red cabbage which shall not be less than 45% of the net weight.

(8) A container that fails to meet one or more of the applicable quality requirements, as set out in sections (6) and (7) shall be considered as a “defective” and a lot shall be considered not to meet the requirements of this Standard when more than one container is considered “defective” when six containers are sampled and examined.

(9) The product shall comply with the requirements of these Regulations on hygienic practice for low-acid and acidified low-acid canned foods.

(10) In addition to the general requirements on labeling of pre-packaged foods the following specific provisions apply—

- a. Pickled fruits and/or vegetables shall be labeled according to the type and in combination with the name of major ingredient such that the label states “Pickled [type]” and when packed in a medium shall be labeled such that the label states states “Pickled [type] in [packing medium type]”.
- b. The presentation style shall be declared on the label of the food if its omission would mislead or deceive the consumer.

18.4 Processed tomato concentrates

(1) This Standard applies to processed tomato concentrate prepared by concentrating the juice or pulp obtained from substantially sound, mature red tomatoes strained or otherwise prepared to exclude the majority of skins, seeds and other coarse or hard substances in the finished product; and preserved by physical means.

(2) This Standard does not include products that contain seeds and skins such as "pizza toppings" and other "homestyle" products as well as products commonly known as tomato sauce, chilli sauce, and ketchup, or similar products which are highly seasoned products of varying concentrations containing characterising ingredients such as pepper, onions, vinegar, etc., in quantity that materially alter the flavour, aroma and taste of the tomato component.

(3) Permitted ingredients shall include—

- a. tomato concentrate;
- b. salt;
- c. spices and aromatic herbs;
- d. lemon juice as an acidulant; and
- e. water.

(4) Food additives shall be used only in accordance with Codex's General Standard on Food Additives⁸ (GSFA, Codex STAN 192-1995).

(5) Processed tomato concentrates shall have good flavour and odour, fairly good red colour, and shall possess a homogeneous (evenly divided) texture, characteristic of the product.

(6) Processed tomato concentrates shall be prepared in accordance with good manufacturing practices (GMP), from such materials and under such practices that the product is substantially free of extraneous plant materials, this including other objectionable material and shall be practically free of mineral impurities.

(7) Processed tomato concentrates shall have a pH less than 4.6.

(8) The name of the product shall be—

- a. "Tomato Puree" if the food contains not less than 7% but less than 24% natural total soluble solids; or
- b. "Tomato Paste" if the food contains not less than 24% natural total soluble solids

18.5 Standard on jams and jellies

(1) This standard applies to a class of fruit spreads commonly known as jams and jellies and which may be prepared from single fruits or from two or more fruits.

⁸<http://www.codexalimentarius.net/gsfaonline/index.html?lang=en>

- (2) The distinguishing characteristics of the product are—
- a substantial amount of fruit ingredient is required in the formulation; and
 - the end product has a relatively high soluble solids value.
- (3) "Jam" or "Preserve" or "Conserve" is the product prepared from a suitable fruit ingredient—
- which may be whole fruit, pieces of fruit, fruit pulp, or fruit puree; and
 - with or without fruit juice or concentrated fruit juice as optional ingredient(s); and
 - mixed with a carbohydrate sweetener, with or without water; and
 - processed to a suitable consistency.
- (4) "Jelly" is the product prepared from a suitable and clarified (by filtration or other means) fruit ingredient—
- which is practically free from suspended fruit particles; and
 - mixed with a carbohydrate sweetener, with or without water; and
 - processed to a semi-solid consistency.
- (5) The product shall be prepared from fruit which is substantially sound, wholesome, of suitable ripeness and clean; not deprived of any of its main constituents, except that it is trimmed, sorted and otherwise treated to remove objectionable bruises, stems, toppings, tailings, cores, and pits (stones).
- (6) The product shall contain—
- suitable fruit ingredient; and
 - one or more of the carbohydrate sweetener(s) (sugar(s)) defined by the Codex Alimentarius, including sucrose, dextrose, invert sugar, invert sugar syrup, fructose, glucose syrup, dried glucose syrup.
- (7) The product may contain—
- citrus juice;
 - herbs, spices (including powdered ginger) and vinegar;
 - essential oils;
 - spirituous liquors;
 - butter, margarine, other edible vegetable or animal oils (used as anti-foaming agents);
 - honey; or
 - fruit juice or fruit juice concentrates in the case of jams. In Labrusca grape jam, grape juice and grape juice concentrate may constitute a part of the required fruit content.

(8) The product shall be manufactured from not less than 40g of original fruit ingredient, for each 100 g of finished product except for the following—

- a. Blackcurrant, rosehip, quince 35 g
- b. Ginger 25 g
- c. Cashew apple 23 g
- d. Passionfruit 8 g
- e. Product labelled as low fruit jam or light jam shall be manufactured from not less than 33g of original fruit ingredient for each 100g of finished product except for the following—
 - i. blackcurrant, rosehip, quince 25 g
 - ii. ginger 15 g
 - iii. cashew apple 16 g
 - iv. passionfruit 6 g

(9) When a jam or jelly contains a mixture of two fruits, the first-named fruit shall contribute not less than 50 percent, nor more than 75 percent, of the total fruit content except when melon, passionfruit, lemon, papaya, or ginger is one of the two fruits. When melon or papaya is a constituent it may be present up to a level of 95 percent and where pineapple, passionfruit, lemon, and ginger are present they shall be present at a level of not less than 5 percent with the major ingredient being permitted at a level greater than 75 percent. When a jam or jelly contains a mixture of three or more fruits it shall be named in accordance with Codex standard 79-1981 and its revisions.

(10) A container of jam or jelly in which is found harmless extraneous material, pit (stone), pit fragments or damaged or blemished fruit inconsistent with good manufacturing practice shall be considered a defective unit.

(11) When packed in rigid containers, a container in which the product occupies less than 90% of the water capacity of the container shall be considered a defective unit.

(12) A lot shall be rejected as fit for human consumption if more than one unit is found to be defective in accordance with sections (10) and (11).

18.6 Standard on marmalade

(1) This standard applies to the product prepared from citrus fruit and commonly referred to as "Marmalade". This standard does not apply to (a) products prepared from fruits other than citrus; (b) products made from ginger, pineapple, or figs (with or without the addition of citrus fruit) which are customarily described as marmalades of such fruit(s) but which conform to the requirements for jams; and (c) products prepared with non-carbohydrate sweeteners and designated as "diabetic" or "dietetic" or products with a low sugar content, which do not comply with the minimum requirement of this standard.

(2) "Marmalade" is the product obtained by processing prepared citrus fruit—

- a. which may be whole fruit, fruit pulp, or fruit puree with some or all of the peel removed; and

- b. with or without citrus juice and the extraction of peel; and
- c. mixed with a carbohydrate sweetener, with or without water; and
- d. processed to a suitable consistency.

(3) Prepared citrus fruit shall be citrus fruit—

- a. prepared from fruit which is fresh, processed, or preserved other than by drying;
- b. prepared from substantially sound, clean citrus fruit from which stems, calyces, and seeds have been removed and includes pulps, juices, concentrated juices, extractives and preserved peels; and
- c. containing all natural soluble solids (extractives) except for those lost during preparation under good manufacturing practices.

(4) The product shall contain—

- a. suitable prepared citrus fruit ingredient; and
- b. one or more of the carbohydrate sweetener(s) (sugar(s)) defined by the Codex Alimentarius, including sucrose, dextrose, invert sugar, invert sugar syrup, fructose, glucose syrup, dried glucose syrup.

(5) The product may contain—

- a. citrus juice;
- b. essential oils;
- c. spirituous liquors;
- d. butter, margarine, other edible vegetable or animal oils (used as anti-foaming agents); and
- e. honey.

(6) The product shall be manufactured from not less than 20g of original fruit ingredient. Peel in excess of amounts normally associated with the fruits is not considered a part of the fruit ingredient for purposes of compliance with minimum fruit content.

(7) The soluble solids value of the finished product shall not be less than 65 percent.

(8) A container of marmalade in which is found harmless extraneous material, seed, seed fragments or damaged or blemished fruit shall be considered a defective unit.

(9) When packed in rigid containers, a container in which the product occupies less than 90% of the water capacity of the container shall be considered a defective unit.

(10) A lot shall be rejected as fit for human consumption if more than one unit is found to be defective in accordance with sections (8) and (9).

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(11) The name of the product shall be "Marmalade" or "Jelly Marmalade" as appropriate.

(12) Where the product is not made exclusively from oranges, the designation shall include the citrus fruits from which the product was prepared, except that this shall not be necessary where the proportion of citrus fruit other than orange does not exceed 10% by weight of the fruit content.

(13) When a marmalade contains a mixture of two or more citrus fruits it shall be named so as to not mislead the consumer and in accordance with Codex standard 80-1981 and its revisions.

18.7 Standard on ginger

(1) This Standard applies to the rhizome of commercial varieties of ginger grown from *Zingiber officinale* Roscoe, of the Zingiberaceae family, to be supplied fresh to the consumer, after preparation and packaging. Ginger for industrial processing is excluded.

(2) This Standard is applied in addition to the Codex Standard 218-1999 and its revisions.

(3) Ginger shall be—

- a. whole;
- b. sound and unaffected by rotting or deterioration such as to make it unfit for consumption;
- c. clean, practically free of any visible foreign matter;
- d. practically free of damage caused by pests affecting the general appearance of the produce;
- e. free of abnormal external moisture, and properly dried if washed, excluding condensation following removal from cold storage
- f. free of any foreign smell and/or taste;
- g. firm;
- h. free of abrasions, provided light abrasions which have been dried properly are not regarded as a defect;
- i. sufficiently dry for the intended use; skin, stems and cuts due to harvesting shall be fully dried.

(4) The development and condition of the ginger shall be such as to enable it—

- a. – to withstand transport and handling; and
- b. – to arrive in satisfactory condition at the place of destination.

(5) Ginger is classified in three in accordance with Codex Standard 218-1999 and its revisions. These classes and associated requirements apply in Fiji.

(6) The contents of each package shall be uniform and contain only ginger of the same origin, variety, and/or commercial type, quality and size. The visible part of the contents of the package shall be representative of the entire contents.

(7) Ginger shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995, Amd. 1-2004).

(8) Containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the ginger. Packages shall be free of all foreign matter and smell.

(9) Non-retail packages for export shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment—

- a. name and address of exporter, packer and/or dispatcher, identification code;
- b. name of the produce if the contents are not visible from the outside;
- c. country of origin and, optionally, district where grown or national, regional or local place name;
- d. class; and
- e. size (size code or minimum and maximum weight in grams).

18.8 Standard on canned vegetables

(1) This Standard applies to canned vegetables, as defined in section (2) below and offered for direct consumption, including for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing. This Standard does not cover vegetables that are lacto-fermented, pickled or preserved in vinegar.

(2) Canned vegetables are—

- a. the products prepared from substantially sound, fresh or frozen vegetables;
- b. are defined as green peas, mature peas, carrots, beans, sweet corn, baby corn, mushrooms or other vegetable type such that the definitions are consistent with the type prescribed in the product descriptions provided by Codex;
- c. packed with a suitable liquid packing medium; and
- d. processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage and to ensure product stability in normal storage conditions at room temperature.

(3) Styles shall be in accordance with styles prescribed and permitted by Codex.

(4) Canned vegetables shall have normal colour, flavour and odour of canned vegetables, corresponding to the type of vegetable used and shall possess texture characteristic of the product. They shall be free of fibrous and/or tough parts.

(5) A container that fails to meet the applicable quality requirements, as set out in section (4) shall be considered as a "defective" and a lot shall be considered not to meet the requirements of this Standard when more than one container is considered "defective".

(6) Food additives shall be used only in accordance with Codex's General Standard on Food Additives⁹ (GSFA, Codex STAN 192-1995).

(7) The product shall comply with requirements of these Regulations on hygienic practice for low-acid and acidified low-acid canned foods.

18.9 Standard on noni juice

(1) This standard applies to the juice extracted from the fruit of the plant *Morinda citrifolia*, commonly known as Great Morinda, Indian mulberry, Beach mulberry, and Tahitian Noni. The juice is commonly referred to as Noni (from Hawaiian), Nono (in Tahitian) and Nonu (in Tongan).

(2) Noni juice shall be prepared and handled in accordance with the general requirements on good hygienic practice for all food businesses in the Fourth Schedule of these Regulations.

(3) In addition to the requirements under section (2) the following specific hygienic practices shall be applied in noni juice production—

- a. the fruit raw material for use in noni juice production
 - i. shall be free of bruising and damage;
 - ii. shall not be green or under-ripe; and
 - iii. shall not be overripe;
- b. raw material shall be inspected upon receipt to ensure compliance with (3) a. and raw material not complying with the prescribed requirements shall be rejected;
- c. containers and lids shall be disinfected and stored such that the container and lid shall not become contaminated prior to use or reuse;
- d. after transferring the fruit to the container for fermentation, the container shall be regularly inspected to ensure the process is under control;
- e. at all times, noni juice processors shall be able to trace each product batch back to the specific supplier of the fruit and forward to those they supply;
- f. filtration equipment shall be designed constructed and maintained in a manner that ensure it can achieve its purpose in processing and shall be regularly cleaned and disinfected;
- g. filtration shall be adequate to ensure the removal of pulp, seed and foreign matter;
- h. heating shall be adequate to ensure effective pasteurization and the time and temperature of heating shall be recorded for each batch processed;
- i. equipment used post-pasteurization shall be clean and disinfected such that it does not contaminate the product;

⁹<http://www.codexalimentarius.net/gsfaonline/index.html?lang=en>

- j. packaging materials, including bottles, shall be free of microbial contaminants that indicate faecal contamination (to be tested by adding sterile broth suitable for the growth of faecal coliforms to bottles and incubating such at temperatures suitable to thermotolerant coliforms for 24-48 hours);
- k. packaging materials, including bottles, shall be free of microbial contaminants that that can grow in the product under normal conditions of storage (tested by holding the product at 35 degrees C for 7 days);
- l. packaging materials, including bottles, shall be stored in a manner that protects them from contamination;
- m. filling and sealing of packages, including bottles, shall be undertaken in such a manner as to not contaminate the final product; and
- n. the product shall be stored and distributed in such a manner that the product reaches the consumer safe and suitable for human consumption.

(4) Where HACCP is applied by a food business processing noni juice, it shall be applied in accordance with Codex guidance on the principles and application of HACCP.

(5) Where HACCP is being applied by a noni juice processor, the food business operator shall make available all relevant HACCP documentation immediately upon request by an authorized officer undertaking an inspection of the process and premises.

(6) Without limitation to the generality of these Regulations, noni juice shall have the characteristic colour, aroma and flavour of juice from the noni fruit.

(7) Noni juice shall comply with those maximum pesticide residue limits established by the Codex Alimentarius.

(8) Noni juice shall comply with the chemical contamination limits established in these and any subsequent Regulations approved by the Board.

(9) Noni juice shall be contaminated with less than 10µg anthraquinone/100mL including, but not limited to, the genotoxic lucidin and rubiadin.

(10) Noni juice shall comply with the microbiological criteria prescribed in the Twelfth Schedule.

(11) Noni juice processors shall be required to provide the Competent Authority certificates of analysis, from an internationally accredited laboratory, for those parameters specified in sections (7) - (10) for at least 5 batches within twelve months of these Regulations coming into force. Provided those five batches are in compliance with these Regulations and the processor is applying processing practices in compliance with these Regulations subsequent sampling and analysis frequency shall be reduced and implemented only as required to ensure a safe and suitable product is reaching consumers.

(12) Only food additives approved in the Codex General Standard for Food Additives may be used in noni juice and only in quantities approved for use by the Codex General Standard for Food Additives.

(13) In addition to the general requirements on labeling:

- a. The name of the product shall be "noni juice" or "nonu juice" or "nono juice" only when the product complies with section (1);
- b. In the case of noni juice products manufactured from noni and one or more other fruits, the product name shall include the names of the fruit juices comprising the mixture in descending order of proportion by weight (m/m) or the words "noni juice mixed with _____ juice", or other similar wording so as to not be misleading to the consumer.
- c. Any claims related to noni juice shall conform to the requirements of these Regulations on claims.
- d. A pictorial representation of fruit(s) on the label shall not mislead the consumer with respect to the fruit so illustrated.

18.10 Standard on fruit and vegetable products not covered under other commodity Standards

(1) Food additives permitted for use with fruit and vegetable products included under this standard shall comply with the Codex General Standard on Food Additives.

18.10.1 Dried fruit

(1) Dried fruit shall be the product prepared from clean sound raw or blanched fruit that is processed by drying either by sun or by other recognized method of dehydration.

(2) Fruit to be dried may be dipped in alkaline lye and oil solution as an aid to drying.

18.10.2 Mixed dried fruit

(1) Mixed dried fruit shall be the product prepared by mixing dried fruits and shall contain not less than 70 per cent of dried fruit; and shall contain not more than 15 per cent of citrus peel.

(2) There shall be written in the label on a package containing mixed dried fruit the words "mixed dried fruit" or "dried (state the names of the fruits)", as the case may be.

18.10.3 Frozen fruit

(1) Frozen fruit shall be raw fruit that is maintained in a frozen, wholesome condition for one continuous period from the time of preparation to retail sale, and has not been thawed and refrozen before sale.

(2) Frozen fruit shall be maintained continuously at a temperature below minus 18°C at all times before sale.

(3) The label on each package of frozen fruit shall bear clear instructions for storing the product.

18.10.4 Candied fruit, glazed fruit and crystallized fruit

(1) Candied fruit or glazed fruit or crystallized fruit shall be the product obtained by treating the edible parts of raw fruit or mixture of raw fruits with sugar, glycerol or sorbitol.

(2) There shall be written in the label on a package containing candied fruit or glazed fruit or crystallized fruit the words "candied fruit" or "glazed fruit" or "crystallized fruit", or "candied" or "glazed" or "crystallized" as the case may be, immediately followed by the name or names of the fruit from which the content has been prepared.

18.10.5 Canned fruit

(1) Canned fruit shall be the sound fruit of one type, packed in clean containers that are hermetically sealed processed by heat.

(2) Canned fruit may contain sugar and potable water.

(3) The fruit so contained shall be of similar varietal characteristics and of reasonably uniform size.

(4) When cherries are canned, they shall be—

- a. any variety of the species *Prunus cerasus* L., halves or whole, pitted or unpitted, and which may be—
 - i. any light, sweet variety; or
 - ii. artificially coloured red; or
 - iii. artificially coloured red and flavoured, whether natural or artificial.

(5) The product shall be processed by heat in an appropriate manner before or after being sealed in a container so as to prevent spoilage.

(6) The product may be packed in any one of the following packing media with or without sugars and/or optional ingredients—

- a. water – in which water is the sole liquid packing medium and the label informs the consumer that the fruit is so packed;
- b. water and fruit juice – in which water and fruit juice(s) from the specified fruits, which may be strained or filtered, is the sole liquid packing medium and the label informs the consumer that the fruit is so packed;
- c. fruit juice – in which one or more fruit juice(s) from the specified fruits, which may be strained or filtered, is the sole liquid packing medium and the label informs the consumer that the fruit is so packed; or
- d. packing medium and sugar.

(7) Additional ingredients may include one or more of the sugars sucrose, invert sugar syrup, dextrose, glucose syrup, dried glucose syrup.

(8) When a product is packed in with added sugar, it shall be labeled as packed in—

- a. "Slightly Sweetened Water" when the syrup is not less than 10° Brix but less than 14° Brix
- b. "Light Syrup" when the syrup is not less than 14° Brix
- c. "Heavy Syrup" when the syrup is not less than 18° Brix

(9) A can of fruit in which is found harmless extraneous material, pit (stone), pit fragments or damaged or blemished fruit inconsistent with good manufacturing practice shall be considered a defective unit.

(10) A container in which the product (including packing medium) occupies less than 90% of the water capacity of the container shall be considered a defective unit.

(11) A lot shall be rejected as fit for human consumption if more than one unit is found to be defective in accordance with sections (9) and (10).

18.10.6 Canned fruit cocktail

(1) Canned fruit cocktail is the product prepared from a mixture of small fruits and small pieces of fruits which may be fresh, frozen or canned.

(2) The fruits shall be of the following kinds and styles—

- a. peaches – any firm yellow variety of the species *Prunus persica* L. including clingstone and freestone types but excluding nectarines, peeled, pitted and diced;
- b. pears – any variety of the species *Pyrus communis* L. or *Pyrus sinensis* L. peeled, cored, and diced;
- c. pineapple – any variety of the species *Ananas comosus* L., peeled, cored, in sectors, or diced.
- d. cherries – any variety of the species *Prunus cerasus* L., halves or whole, pitted or unpitted, and which may be—
 - i. any light, sweet variety; or
 - ii. artificially coloured red; or
 - iii. artificially coloured red and flavoured, whether natural or artificial; and
- e. grapes – any seedless variety of the species *Vitis vinifera* L. or *Vitis labrusca* L., whole.

(3) The product shall be processed by heat in an appropriate manner before or after being sealed in a container so as to prevent spoilage.

(4) The product may be packed in any one of the following packing media with or without sugars and/or optional ingredients—

- a. water – in which water is the sole liquid packing medium and the label informs the consumer that the fruit is so packed;

- b. water and fruit juice – in which water and fruit juice(s) from the specified fruits, which may be strained or filtered, is the sole liquid packing medium and the label informs the consumer that the fruit is so packed;
- c. fruit juice – in which one or more fruit juice(s) from the specified fruits, which may be strained or filtered, is the sole liquid packing medium and the label informs the consumer that the fruit is so packed; or
- d. packing medium and sugar.

(5) Additional ingredients may include—

- a. one or more of sucrose, invert sugar syrup, dextrose, glucose syrup, dried glucose syrup;
- b. spices; and
- c. mint.

(6) When a product is packed in a packing medium and sugar, it shall be labeled as packed in—

- a. "Slightly Sweetened Water" when the syrup is not less than 10° Brix but less than 14° Brix
- b. "Light Syrup" when the syrup is not less than 14° Brix
- c. "Heavy Syrup" when the syrup is not less than 18° Brix

(7) A can of fruit cocktail in which is found harmless extraneous material, pit (stone), pit fragments or damaged or blemished fruit inconsistent with good manufacturing practice shall be considered a defective unit.

(8) A container in which the product (including packing medium) occupies less than 90% of the water capacity of the container shall be considered a defective unit.

(9) A lot shall be rejected as fit for sale for human consumption if more than one unit is found to be defective in relation to this Standard.

(10) The name of the product shall be "Fruit Cocktail".

18.10.7 Chutney

(1) Chutney shall be a preparation made from clean, sound fruit or clean, sound vegetable, or a combination of these with spice, salt, sugar, onion, garlic and vinegar, with or without nuts.

(2) Chutney shall contain not less than 40% m/m of fruit or vegetable or both in the finished product.

(3) There shall be written in the label on a package containing chutney the word "chutney" and this word may be preceded in uniform lettering with the name of the fruit or vegetable, provided that the fruit or vegetable so named is present in the chutney in a proportion of not less than 40% m/m of the total fruit or vegetable so present.

NINETEENTH SCHEDULE*(Regulation 41 (1))***FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008****STANDARDS ON CEREAL AND CEREAL PRODUCTS*****19.1 Standard on instant noodles***

(1) The following specific product requirements shall apply to instant noodles imported into, processed, displayed for sale or sold in Fiji.

(2) The Standard shall apply to various kinds of noodles. The instant noodle may be packed with noodle seasonings, or in the form of seasoned noodle and with or without noodle garnish(s) in separate pouches, or sprayed on the noodle and ready for consumption after a dehydration process. This Standard does not apply to pasta.

(3) Instant noodle is a product prepared from wheat flour and/or rice flour and/or other flours and/or starches as the main ingredient, with or without the addition of other ingredients. It may be treated by alkaline agents. It is characterized by the use of pre-gelatinization process and dehydration either by frying or by other methods.

(4) In addition to the general requirements on labeling, the following provisions shall apply—

- a. the name of the food shall be present on the label as "Instant Noodle(s)", or optionally as "Fried Noodle(s)" or "Non-fried Noodle(s)" in accordance with whether the product has been fried or not;
- b. fortified instant noodles shall be labeled as "Fortified" or "Enriched" and shall identify the ingredient added for fortification purposes and shall specify the concentration in which it is present in the final product.

(5) Boric acid (a forbidden food additive) shall not be detected in any samples collected for analysis.

19.2 Standard on rice

(1) This Standard applies to husked rice, milled rice, and parboiled rice, all for direct human consumption; i.e., ready for its intended use as human food, presented in packaged form or sold loose from the package directly to the consumer. It does not apply to other products derived from rice or to glutinous rice.

(2) Milled rice shall not be contaminated with more than 0.1% m/m extraneous inorganic matter (such as sand, stones, dust etc).

(3) Milled rice shall not be contaminated with more than 1.5% m/m organic extraneous matter (such as seeds, straw, bran, husk etc).

(4) In addition to the general requirements on labeling, the following provisions shall apply—

- a. Fortified rice shall be labeled as "Fortified" or "Enriched" and shall identify the ingredient added for fortification purposes and shall specify the concentration in which it is present in the final product.
- b. If rice is classified as long grain, medium grain or short grain, the classification used on the label on the product shall be in accordance with the specifications for such in Codex Standard 198.

19.3 Standard on wheat flour

(1) This standard applies to—

- a. wheat flour for direct human consumption prepared from common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, by grinding or milling processes in which the bran and germ are partly removed and the remainder is comminuted to a suitable degree of fineness, and which is prepackaged ready for sale to the consumer or destined for use in other food products; and
- b. whole meal, whole-wheat flour or semolina, milled from common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, and which is prepackaged ready for sale to the consumer or destined for use in other food products.

(2) It does not apply to—

- a. Any product prepared from durum wheat, *Triticum durum* Desf., singly or in combination with other wheat;
- b. Wheat flour destined for use as a brewing adjunct or for the manufacture of starch and/or gluten; or
- c. Wheat flour for non-food industrial use.

(3) The following specific product requirements shall apply—

- a. Wheat flour shall have a maximum moisture content of 15.5% m/m.
- b. Wheat flour and any added ingredients shall be safe and suitable for human consumption.
- c. Wheat flour shall be free from abnormal flavours, odours, and living insects.
- d. Wheat flour shall be free from filth (impurities of animal origin, including dead insects) in amounts not consistent with good manufacturing practice.
- e. Wheat flour shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.
- f. The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odour or flavour to the product.

- g. When the product is packaged in sacks, these shall be clean, sturdy and strongly sewn or sealed.
- h. In addition to general requirements on labeling, the following provisions shall apply—
 - i. The name of the product to be shown on the label shall be "wheat flour."
 - ii. Fortified wheat flour shall be labeled as "Fortified" or "Enriched" and shall identify the ingredients added for fortification purposes and shall specify the concentration in which it is present in the final product.

(4) The following specific product requirements shall apply only to wheat flour for direct human consumption prepared from common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, by grinding or milling processes in which the bran and germ are partly removed and the remainder is comminuted to a suitable degree of fineness, and which is prepackaged ready for sale to the consumer or destined for use in other food products—

- a. All such wheat flour imported into Fiji, processed, displayed and/or sold in Fiji and/or exported from Fiji shall be prepared so as to provide the following minimum levels of micronutrients, including all nutrients naturally present, in the wheat flour at the point of import, the point of export and the point of sale:
 - i. 6.0 mg/Kg of Thiamin from a source of thiamin mononitrate;
 - ii. 2.0 mg/Kg of Riboflavin;
 - iii. 55 mg/Kg of Niacin;
 - iv. 2.0 mg/Kg of Folic acid;
 - v. Iron from a source of elemental iron powder of 45 microns average diameter or similar made by an electrolytic reduction process at levels of 60mg/Kg or from ferrous fumarate at levels of 45mg/Kg or from other subsequently approved sources; and
 - vi. 30 mg/Kg of zinc from a source of zinc oxide.
- b. Notwithstanding section 4(a), where such flour is to be exported and the requirements of the importing country are in conflict with this Standard, the wheat flour shall comply with the requirements of the importing country.

(5) Where whole meal, whole-wheat flour or semolina, milled from common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, for sale or use in Fiji is enriched or fortified, it shall be prepared so as to provide the same minimum levels of micronutrients as specified in section (4) a., including all nutrients naturally present, in the wheat flour at the point of import, the point of export and the point of sale.

TWENTIETH SCHEDULE
(Regulation 42 (1))

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

STANDARDS ON SUGARS AND HONEY

20.1 Standard on sugars

(1) Sugars shall not contain more sulphur dioxide (or sulphites calculated as sulphur dioxide) than prescribed below—

- a. 15 mg/kg in white sugar, powdered sugar, dextrose anhydrous, dextrose monohydrate, powdered dextrose and fructose
- b. 20 mg/kg in soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup and raw cane sugar
- c. 70 mg/kg in plantation or mill white sugar
- d. 150 mg/kg in dried glucose syrup used to manufacture sugar confectionery
- e. 400 mg/Kg in glucose syrup used to manufacture sugar confectionery

(2) In addition to the general requirements on labeling of pre-packaged food, the following provisions shall apply—

- a. The name of the product shall conform to the product composition prescribed in Codex Standard 212.
- b. The presence of sulphite shall be declared on the label if the level exceeds 10 mg/Kg.

20.2 Standard on honey

(1) The scope of this Standard applies to all honey for sale, including but not limited to coconut honey, blossom honey, nectar honey and honeydew honey.

(2) Honey consists essentially of different sugars, predominantly fructose and glucose as well as other substances such as organic acids, enzymes and solid particles derived from honey collection. The colour of honey varies from nearly colourless to dark brown. The consistency can be fluid, viscous or partly to entirely crystallised. The flavour and aroma vary, but are derived from the plant origin.

(3) Honey sold as such shall not have added to it any food ingredient, including food additives, nor shall any other additions be made other than honey. This includes but is not limited to sugars.

(4) Honey shall not have any objectionable matter, flavour, aroma, or taint absorbed from foreign matter during its processing and storage.

(5) Honey shall not have begun to ferment or effervesce.

(6) No pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.

(7) Honey shall not be heated or processed to such an extent that its essential composition is changed and/ or its quality is impaired.

(8) Chemical or biochemical treatments shall not be used to influence honey crystallisation.

(9) Honey shall not have a moisture content of more than 20% with the exception of heather honey (*Calluna*) which shall not exceed 23% moisture content.

(10) The fructose and glucose content (summed together) shall not be less than 60 g/100g with the exception that blends of honeydew honey with blossom honey shall not be less than 45g/100g.

(11) The sucrose content of honey shall not be more than 5g/100g unless otherwise exempted.

(12) Honey of Alfalfa (*Medicago sativa*), Citrus spp., False Acacia (*Robinia pseudoacacia*), French, Honeysuckle (*Hedysarum*), Menzies Banksia, (*Banksia menziesii*), Red Gum (*Eucalyptus camaldulensis*), Leatherwood (*Eucryphia lucida*), and *Eucryphia milligani* shall not have a sucrose content in excess of 10 g/100g.

(13) The water insoluble content of honeys other than pressed honey shall not be more than 0.1 g/100g while pressed honey shall not be more than 0.5 g/100g.

(14) Honey shall comply with the appropriate sections of the general principles of hygiene established in these Regulations.

(15) Exporters of honey, where necessary for the purposes of meeting the needs of an importing country's requirements, shall apply all good hygienic practices including the principles of HACCP to all steps for which they are responsible from production to distribution and sale.

(16) In addition to the general provisions on labeling—

- a. honey may be designated by the name of the geographical or topographical region only if the honey was produced exclusively within the area referred to in the designation;
- b. honey may be designated according to floral or plant source only if it comes wholly or mainly from that particular source and has the organoleptic, physicochemical and microscopic properties corresponding with that origin;
- c. where honey has been designated according to floral or plant source then the common name or the botanical name of the floral source shall be in close proximity to the word "honey";

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- d. where honey has been designated according to floral, plant source, or by the name of a geographical or topological region, then the name of the country where the honey has been produced shall be declared;
- e. product may be designated as "extracted honey" provided the honey is obtained by centrifuging decapped broodless combs;
- f. product may be designated as "pressed honey" provided the honey is obtained by pressing broodless combs;
- g. product may be designated as "drained honey" provided the honey is obtained by draining decapped broodless combs;
- h. it shall not be permitted to label honey as described in sections (e)-(g) unless the particular method of removal from the comb has been applied;
- i. honey may be designated as "honey" if it is honey in liquid or crystalline state or a mixture of the two;
- j. honey shall be designated as "comb honey" if it is honey stored by bees in the cells of freshly built broodless combs and which is sold in sealed whole combs or sections of such combs;
- k. honey shall be designated as "cut comb honey" or "chunk honey" if it is honey containing one or more pieces of comb honey;
- l. honey which has been filtered in such a way as to result in the significant removal of pollen shall be designated filtered honey.

TWENTY-FIRST SCHEDULE
(Regulation 43 (1))

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

STANDARDS ON SALT AND SPICES

21.1 Standard on salt and reduced sodium salt mixtures

(1) All salt for import into, and for use and sale in Fiji for processing of food and for direct human consumption shall—

- a. be salt to which has been added potassium iodide or iodate, or sodium iodide or iodate;
- b. contain potassium iodide or iodate, or sodium iodide or iodate equivalent to not less than 20 mg/Kg and not more than 30 mg/Kg of iodine;
- c. contain no less than 97% sodium chloride on a dry matter basis, exclusive of permitted food additives

(2) Reduced sodium salt mixtures shall contain no more than 200g/Kg sodium and 400g/Kg potassium.

(3) The addition of iodine-containing compounds to reduced sodium salt mixtures shall be in conformity with the aim of ensuring salt is iodized.

(4) In addition to general requirements on labeling, the following provisions shall apply—

- a. Salt shall be labeled as “Fortified” or “Enriched” or “Iodized” and shall identify the ingredients added for fortification purposes and shall specify the concentration in which it is present in the final product.
- b. Reduced sodium salt mixtures shall declare the sodium and potassium content, expressed per 100 g. This shall not constitute a nutrition claim.

(5) If necessary in order to avoid the loss of iodine, iodized salt shall be packed in air tight bags of either high density polyethylene (HDPE) or polypropylene (PP) (laminated or non-laminated) or LDPE-lined jute bags (Grade 1803 DW jute bags lined with 150 gauge polyethylene sheet) unless the food business is able to demonstrate consistently that it is able to meet the iodine concentrations specified in these Regulations with alternative packing approved by the Board.

(6) Bags that have already been used for packing other articles such as fertilizers, cement, or chemicals shall not be reused for packing iodized salt.

(7) Iodized salt shall not be exposed to rain, excessive humidity or direct sunlight at any stage of storage, transportation or sale.

(8) Bags of iodized salt shall be stored only in covered rooms that have adequate ventilation.

21.2 General standard on spices and aromatic plants

(1) The scope of this Standard applies to all spices for sale, including but not limited to dried aromatic plants.

(2) In addition to the general provisions on good hygienic practices in these Regulations, the following shall apply for spices under this Standard—

- a. Spices shall not be grown or produced in areas where the water used for irrigation might constitute a hazard to health to the consumer through the spices;
- b. Plants or parts of plants used for the preparation of spices may be dried naturally or artificially, provided adequate measures are taken to prevent contamination or alteration of the raw material during the process.
- c. If dried naturally, plants or part of plants shall not be in direct contact with the soil. They shall be placed on raised platforms or on a floor made of a suitable material.
- d. New concrete floors shall be used for drying only when it is absolutely certain that the new concrete is well-cured and free of excess water. It is safer to use an approved plastic cover spread over the entire new concrete floor as a moisture barrier prior to use for spices.
- e. Excessive heating/drying of material shall be avoided in order to retain its aromatic principles.
- f. Suitable precautions shall be taken to protect the spices from contamination by domestic animals, rodents, birds, mites, and other arthropods or other objectionable substances during drying, handling and storage.
- g. Contamination from mineral oils used for processing natural fibre bags shall be prevented by the use of liners where appropriate. Reusable containers shall be properly cleaned and disinfested before reuse.
- h. The conveyances for transporting the harvested, cleaned, dried and packed spices from the place of
- i. production to storage for processing shall be cleaned and, as appropriate, well ventilated with dry air to remove moisture resulting from the respiration of spices, and to prevent moisture condensation.
- j. Raw materials shall be inspected and sorted prior to processing and where necessary, laboratory tests shall be conducted.
- k. Whenever spices have been treated with antimicrobial or pesticide, the type of treatment shall be stated explicitly in an accompanying certificate.
- l. Products which affect the storage life, quality or flavour of spices shall not be stored in the same room or compartment as spices. For example, such items as fruits, vegetables, fish, fertilizer, gasoline or lubricating oils, etc. shall not be stored along with spices.
- m. Spices and their products shall be stored at a moisture low enough so that the product can be held under normal storage conditions without development of mould or significant deterioration by oxidative or enzymatic changes.
- n. A storage environment shall be such that it can maintain relative humidity between 55 and 60% to protect quality and prevent mould growth. Where this is not practicable, spices shall be packed in waterproof and gas-proof containers and stored in a proper warehouse.

- o.* Spice products shall be stored and transported under conditions that maintain the integrity of the container and the product within it. Carriers shall be clean, dry, weatherproof, free from infestation and sealed to prevent water, rodents or insects from reaching the products.

21.3 Standard on specific compositional requirements for spices

(1) Aniseed shall be the dried, ripe fruit of the plant *Pimpinella anisum* and shall contain not less than 1 per cent v/w of volatile essential oil.

(2) Aniseed powder shall be the powder obtained from the clean, dried fruit of *Pimpinella anisum* and shall contain not less than 0.7% v/w of volatile essential oil.

(3) Cardomom shall be the dried, almost ripe fruit of the plant *Elettaria cardamomum* and: cardomom—

- a.* shall contain not less than 3% v/w of volatile essential oil.
- b.* seed shall be the dried seed obtained by separating the seed from the capsule of the plant *Elettaria cardamomum*.
- c.* seed shall contain not less than 3% v/w of volatile essential oil.
- d.* powder shall be the powder obtained from the clean, dried seed separated from the capsule of *Elettaria cardamomum*.
- e.* powder shall not contain more than—
 - i.* 14% of water;
 - ii.* 8% of total ash; and
 - iii.* 3% of ash insoluble in dilute hydrochloric acid; and
- f.* powder shall contain not less than than 3% v/w of volatile essential oil.

(4) Cardamom amom—

- a.* shall be the dried, almost ripe fruit of the plant *Amomum subulatum* in the form of capsule;
- b.* shall contain not less than 1% v/w of volatile essential oil;
- c.* seed shall be the dried seed obtained by separating the seed from the capsules of the plant *Amomum subulatum*;
- d.* seed shall contain not less than 1% v/w of volatile essential oil;
- e.* powder shall be the powder obtained from the clean, dried seed separated from the capsules of *Amomum subulatum*;
- f.* powder shall not contain more than:
 - i.* 14% of water;
 - ii.* 8% of total ash; and
 - iii.* 3% of ash insoluble in dilute hydrochloric acid; and
- g.* powder shall contain not less than 1% v/w of volatile essential oil.

(5) Celery Seed

- a.* shall be the dried seed of the plant *Apium graveolens*;
- b.* shall not contain more than:
 - i.* 10% of total ash; and
 - ii.* 2% of ash insoluble in dilute hydrochloric acid; and
- c.* shall contain not less than 2% v/w of volatile essential oil.

- (6) Chilli
- a. shall be the fruit or pod of the plant *Capsicum annum* and *Capsicum frutescens*.
 - b. powder shall be the powder obtained by grinding the clean, dried chilli fruit of *Capsicum annum* or *Capsicum frutescens*.
 - c. powder shall not contain more than—
 - i. 12% of water;
 - ii. 8% of total ash;
 - iii. 1.3% of ash insoluble in dilute hydrochloric acid; and
 - iv. 30% of crude fibre; and
 - d. powder shall contain not less than 12% v/w of non-volatile ether extract.
- (7) Cinnamon
- a. shall be the dried piece of the inner bark of the plant *Cinnamomum zeylanicum* or *Cinnamomum cassia*;
 - b. shall contain not less than 0.5% v/w of volatile essential oil.
 - c. powder shall be the powder obtained by grinding the clean, dried, inner bark of *Cinnamomum zeylanicum* or *Cinnamomum cassia*.
 - d. powder shall not contain more than—
 - i. 12% of water;
 - ii. 8% of total ash; and
 - iii. 2% of ash insoluble in dilute hydrochloric acid; and
 - e. shall contain not less than 0.5% v/w of volatile essential oil.
- (8) Cloves
- a. shall be the dried flower bud of the plant *Eugenia aromatica*. It shall contain not less than 15% v/w of volatile essential oil.
 - b. powder shall be the powder obtained by grinding the clean, dried flower bud of *Eugenia aromatica*.
 - c. powder shall not contain more than—
 - i. 12% of water;
 - ii. 7% of total ash; and
 - iii. 0.5% of ash insoluble in dilute hydrochloric acid; and
 - d. powder shall contain not less than 15% v/w of volatile essential oil.
- (9) Coriander
- a. shall be the dried, mature fruit of the plant *Coriandrum sativum*.
 - b. shall contain not less than 1% v/w of volatile essential oil.
 - c. powder shall be the powder obtained by grinding the clean, dried fruit of *Coriandrum sativum*.
 - d. powder shall not contain more than:
 - i. 12% of water;
 - ii. 1% of total ash; and
 - iii. 1.5% of ash insoluble in dilute hydrochloric acid; and
 - e. powder shall contain not less than 1% v/w of volatile essential oil.

(10) Cumin

- a. shall be the dried fruit of the plant *Cuminum cyminum*.
- b. shall contain not less than 2% v/w of volatile essential oil.
- c. powder shall be the powder obtained by grinding the dried fruit of *Cuminum cyminum*.
- d. powder shall not contain more than –
 - i. 12% of water;
 - ii. 9.5% of total ash; and
 - iii. 1.5% of ash insoluble in dilute hydrochloric acid; and
- e. powder shall contain not less than 2% v/w of volatile essential oil.

(11) Cumin black

- a. shall be the dried seed of the plant *Nigella sativa*.
- b. shall contain not less than 0.5% v/w of volatile essential oil.
- c. powder shall be the powder obtained by grinding the clean, dried seed of *Nigella sativa*.
- d. powder shall not contain more than –
 - i. 12% of water;
 - ii. 7% of total ash; and
 - iii. 1.5% of ash insoluble in dilute hydrochloric acid; and
- e. powder shall contain not less than 0.5% v/w of volatile essential oil.

(12) Dill seed

- a. shall be the dried fruit of the plant *Anethum graveolens*.
- b. shall not contain more than –
 - i. 10% of total ash; and
 - ii. 3% of ash insoluble in dilute hydrochloric acid; and
- c. shall contain not less than 2.5% v/w of volatile essential oil.

(13) Fennel

- a. shall be the dried, ripe fruit of the plant *Foeniculum vulgare* or *Foeniculum officinale*.
- b. shall contain not less than 4% v/w of volatile essential oil.
- c. powder shall be the powder obtained by grinding the clean, dried, ripe fruits of *Foeniculum vulgare*.
- d. powder shall not contain more than –
 - i. 12% of water;
 - ii. 9% of total ash; and
 - iii. 2% of ash insoluble in dilute hydrochloric acid; and
- e. powder shall contain not less than 4% v/w of volatile essential oil.

(14) Fenugreek

- a. shall be the dried, ripe seed of the plant *Trigonella foenum-graecum*.
- b. powder shall be the powder obtained by grinding the dried, ripe seed of *Trigonella foenum-graecum*.
- c. powder shall not contain more than –
 - i. 10% of water;

- ii. 7% of total ash; and
- iii. 2% of ash insoluble in dilute hydrochloric acid; and
- d. powder shall contain not less than 30% of cold water soluble extract.

fruit of Cuminum

(15) Ginger

- a. shall be the rhizome of the plant *Zingiber officinale*.
- b. shall contain not less than 1% v/w of volatile essential oil; and
- c. shall not contain more than 4% of calcium oxide (if limed).
- d. when dried, may contain preservatives that are approved for such by the Board.
- e. powder shall be the powder obtained by grinding the clean, dried rhizome of *Zingiber officinale*.
- f. powder shall not contain more than—
 - i. 13% of water;
 - ii. 8% of total ash;
 - iii. 1% of ash insoluble in dilute hydrochloric acid; and
 - iv. 4% of calcium oxide (as CaO); and
- g. powder shall contain not less than—
 - i. 1.7% of water soluble ash;
 - ii. 10% of cold water soluble extract;
 - iii. 4.5% of water soluble extract (in 90% alcohol); and
 - iv. 1% v/w of volatile essential oil.

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(16) Mace

- a. shall be the dried coat or arillus of the seed of the plant *Myristica fragrans*.
- b. powder shall be the powder obtained by grinding the dried coat or arillus of the seed of *Myristica fragrans*.
- c. powder shall not contain more than—
 - i. 10% of water;
 - ii. 3% of total ash;
 - iii. 1% of ash insoluble in dilute hydrochloric acid; and
 - iv. 10% of crude fibre;
- d. powder shall contain not less than 7% v/w of volatile essential oils; and
- e. powder shall contain not less than 20% and not more than 30% of non-volatile ether extract.

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(17) Shallard

- a. shall be the dried seeds of various species of the plant *Brassica*.
- b. shall contain not less than 2.5% v/w of volatile essential oil.
- c. shall be free from the seeds of *Argemone mexicana*.
- d. powder shall be the powder obtained by grinding the dried seeds of various species of *Brassica*.
- e. powder shall not contain more than—
 - i. 7% of water;
 - ii. 8% of total ash;
 - iii. 2% of ash insoluble in dilute hydrochloric acid;

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- iv. 8% of crude fibre; and
- v. 15% of starch; and
- f. powder shall contain not less than –
 - i. 2.5% v/w of volatile essential oil; and
 - ii. 22% of non-volatile ether extract.
- g. powder shall, when tested for argemone oil, be negative.

(18) Nutmeg—

- a. shall be the dried seed of the plant *Myristica fragrans*. It shall contain not less than 7% v/w of volatile essential oil.
- b. powder shall be the powder obtained by grinding the dried seed of *Myristica fragrans*.
- c. powder shall not contain more than—
 - i. 8% of water;
 - ii. 5% of total ash;
 - iii. 0.5% of ash insoluble in dilute hydrochloric acid; and
 - iv. 10% of crude fibre; and
- d. powder shall contain not less than—
 - i. 7% v/w of volatile essential oil; and
 - ii. 25% of non-volatile ether extract.

(19) Black pepper

- a. shall be the dried mature fruit of the plant *Piper nigrum*.
- b. powder shall be the powder obtained by grinding the dried, mature fruit of *Piper nigrum*.
- c. powder shall not contain more than—
 - i. 14% of water;
 - ii. 8% of total ash;
 - iii. 1.2% of ash insoluble in dilute hydrochloric acid; and
 - iv. 18% of crude fibre; and
- d. powder shall contain not less than—
 - i. 5.5% of non-volatile ether extract; and
 - ii. 1.5% v/w of volatile essential oil.

(20) White pepper

- a. shall be the dried, mature ripe fruit of the plant *Piper nigrum*, from which the outer coating of the fruit has been removed.
- b. powder shall be the powder obtained by grinding the dried, mature ripe fruit of *Piper nigrum* from which the outer coating of the fruit has been removed.
- c. powder shall not contain more than—
 - i. 12.5% of water;
 - ii. 3.5% of total ash; and
 - iii. 0.3% of ash insoluble in dilute hydrochloric acid; and
- d. powder shall contain not less than—
 - i. 7% of non-volatile ether extract;

- ii. 5% of crude fibre; and
- iii. 0.7% v/w of volatile essential oil.

(21) Mixed pepper powder—

- a. shall be the powder obtained by mixing black pepper powder with white pepper powder.
- b. shall not contain more than—
 - i. 14% of water;
 - ii. 8% of total ash;
 - iii. 1.2% of ash insoluble in dilute hydrochloric acid; and
 - iv. 18% of crude fibre; and
- c. shall contain not less than—
 - i. 5.5% of non-volatile ether extract; and
 - ii. 0.7% v/w of volatile essential oil.

(22) Pimento—

- a. shall be the dried, ripe fruit of the plant *Pimento officinalis*.
- b. shall not contain more than 7% of total ash; and
- c. shall contain not less than 2.4% v/w of volatile essential oil.

(23) Saffron—

- a. shall be the dried stigmata or top of style of flower of the plant *Crocus sativus*.
- b. shall not contain more than—
 - i. 8% of total ash;
 - ii. 1.5% of ash insoluble in dilute hydrochloric acid; and
 - iii. 14% of volatile matter at 103°C + 1°C; and
- c. shall contain not less than—
 - i. 55% of aqueous extract; and
 - ii. 2% of total nitrogen.

(24) Star anise shall be the dried, ripe fruit of the plant *Illicium verum*. It shall have the characteristic appearance and shall be free from admixture by *Illicium anisatum*.

(25) Tumeric—

- a. shall be the rhizome or root of the plant *Curcuma longa* or *Curcuma domestica*.
- b. shall contain not less than 4% v/w of volatile essential oil.
- c. powder shall be the powder obtained by grinding the dried rhizome or root of *Curcuma longa* or *Curcuma domestica*.
- d. powder shall not contain more than—
 - i. 13% of water;
 - ii. 9% of total ash;
 - iii. 1.5% of ash insoluble in dilute hydrochloric acid; and
 - iv. 60% of total starch; and
- e. powder shall contain not less than 4% v/w of volatile essential oil.

(26) Mixed spice—

- a.* mixed spice shall be the mixture of two or more types of spices, whether whole or ground, dried or undried, and includes curry powder and curry paste.
- b.* the proportion of spices used in the preparation of curry powder shall not be less than 98% by weight.
- c.* the powder shall be free from dirt, mould growth and insect infestation. the powder shall be free from added colouring matter and preservatives other than common salt.

TWENTY-SECOND SCHEDULE

(Regulation 44 (1))

**FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008**

STANDARDS ON BEVERAGES

22.1 Standard on packaged waters (other than natural mineral waters)

(1) In this Standard, unless the context otherwise requires—

“Packaged waters”, other than natural mineral waters, are waters packaged or bottled for human consumption and may contain minerals, naturally occurring or intentionally added; may contain carbon dioxide, naturally occurring or intentionally added; but shall not contain sugars, sweeteners, flavourings or other foodstuffs.

“Prepared waters” are packaged waters that may originate from any type of water supply.

Packaged waters that are “Waters defined by origin”, whether they come from the underground or from the surface, share the following characteristics:

- a. they originate from specific environmental resources without passing through a community water system;
- b. precautions have been taken within the vulnerability perimeters to avoid any pollution of, or external influence on, the chemical, microbiological and physical qualities of water at origin;
- c. collecting conditions which guarantee the original microbiological purity and essential elements of their chemical make-up at origin; and
- d. are constantly fit for human consumption at source.

(2) Without limitation to the generality of these Standards and the Codex Standard on bottled/package water (Codex Standard 227), the following specific product requirements for bottled/package water shall apply:

- a. No packaged water shall contain substances or emit radioactivity in quantities that may be injurious to health. To this effect, all packaged water shall comply with the maximum contaminant levels prescribed in the Bottled Water Standard, 2004, established as a mandatory standard under the Trade Standards and Quality Control Decree 1992.
- b. All packaged water shall comply with the microbiological criteria specified in the Twelfth Schedule of these Regulations.
- c. Any addition of minerals to water before packaging shall comply with the provisions in the Codex General Standard on Food Additives (STAN 192-1995, Rev. 1-1997) and its revisions.
- d. When prepared water is supplied by a public or private tap water distribution system and subsequently packaged, but has not undergone further treatment that would modify its original composition or to which carbon dioxide or fluoride have been added, the wording “From a public or private distribution system” shall appear on the label.

- e.* No claims concerning medicinal (preventive, alleviative or curative) effects shall be made in respect of the properties of the product covered by this Standard. Claims of other beneficial effects related to the health of the consumer shall not be made unless true and not misleading.
- f.* The use of any statement or of any pictorial device which may create confusion in the mind of the public or in any way mislead the public about the nature, origin, composition and properties of packaged waters put on sale is prohibited.

(3) For packaged water defined by origin, the following additional specific product requirements shall apply—

- a.* Waters defined by origin shall not, prior to packaging, be modified or subjected to treatments other than those described in the Codex Standard with the proviso that these modifications or treatments and the processes used to achieve them do not change the essential physicochemical characteristics nor compromise the chemical, radiological and microbiological safety of these waters when packaged:
- b.* Antimicrobial treatments may be used singly or in combination solely in order to conserve the original microbiological fitness for human consumption, original purity and safety of waters defined by origin.
- c.* Any water labeled "spring" in any manner that might leave the consumer with the impression that the water's origin is a natural spring, when it is not from such a source shall not be permitted.
- d.* The name given to packaged water defined by origin shall not be misleading to consumers as to the origin of the water.
- e.* Only waters defined by origin can be represented by names that refer to the origin or give an impression of specific origin.

(4) The following specific hygienic practices shall be applied by food business operators to packaged water other than natural mineral water and these shall be applied in addition to the general hygiene requirements specified in the Fourth Schedule of these Regulations—

- a.* The food business operator shall implement a documented food safety plan based upon good hygienic practices and HACCP principles and this plan shall be being actively implemented and subject to auditing by December 2010. After that date an operational and approved food safety plan shall be required for any packaged water processing premises to be licensed under this Act and its regulations.
- b.* All possible precautions shall be taken to avoid any pollution of, or external influence on, the quality of the water source.
- c.* Disposal of liquid, solid or gaseous waste that could pollute ground or surface water shall be controlled. Disposal of pollutants such as microorganisms, fertilizers, hydrocarbons, detergents, pesticides, phenolic compounds, toxic metals, radioactive substances and other soluble organic and inorganic substances in the watershed shall be avoided.

- d. Drinking water resources shall not be in the path of potential sources of underground contamination, such as sewers, septic tanks, industrial waste ponds, gas or chemical tanks, pipelines and solid waste disposal sites.
- e. Water supplies shall be tested by food business operators regularly for constancy of biological (including microbial), chemical, physical and, where necessary, radiological characteristics. The frequency of testing shall be adequate to ensure the safety of the water supplies and shall be prescribed in the food safety plan.
- f. If contamination is detected, production of bottled water shall cease until the water characteristics have returned to established parameters.
- g. Any water source shall be approved as prescribed in the Bottled Water Standard, 2004, established as a mandatory standard under the Trade Standards and Quality Control Decree 1992.
- h. The extraction or collection of water intended for bottling shall be conducted in such a manner as to prevent other than the intended water from entering the extraction or collection device. The extraction or collection of water intended for bottling shall also be conducted in a hygienic manner to prevent any contamination. Where sampling points are necessary, they shall be designed and operated to prevent any contamination of the water.
- i. The immediate surroundings of the extraction or collection area shall be protected by limiting access to only authorized persons. Wellheads and spring outflows shall be protected by a suitable structure to prevent entry by unauthorized individuals, pests, dust and other sources of contamination such as extraneous matter, drainage, floodwaters, and infiltration water.
- j. Methods and procedures for maintaining the extraction facilities shall be hygienic. They shall not be a potential hazard to humans or a source of contamination for the water.
- k. Wells shall be properly disinfected following construction and development of new wells nearby, after pump repair or replacement, or any well maintenance activity such as testing for and finding indicator organisms, pathogens, or abnormal plate counts in the water, and whenever biological growth inhibits proper operation.
- l. Water collection chambers shall be disinfected within a reasonable time before use.
- m. Extraction devices such as those used for bore holes shall be constructed and maintained in a manner that avoids contamination of the water and minimizes hazards to human health.
- n. When storage and transport of the water intended for bottling from the point of origin to the processing plant is necessary, these operations shall be conducted in a hygienic manner to prevent any contamination.
- o. Where or when they are necessary, bulk containers and conveyances such as tanks, pipings and tanker trucks shall be designed and constructed so that they—
 - i. do not contaminate the water intended for bottling;
 - ii. can be effectively cleaned and disinfected;

- iii. provide effective protection from contamination, including dust and fumes; and
- iv. allow any situation that arises to be checked easily.
- p. Means of transport of water intended for bottling shall be kept in an appropriate state of cleanliness, repair and condition. Containers and conveyances, particularly in bulk transport, shall preferably be used only for transporting water intended for bottling. When this cannot be achieved, conveyances and bulk containers shall be used exclusively for food transportation and shall be cleaned and disinfected as necessary to prevent contamination.
- q. In those areas of the processing establishment where containers are exposed to the external environment (i.e., on the loading dock), especially prior to filling and sealing, specific preventive measures shall be incorporated into the facility's design to avoid contamination of the containers used for bottled water.
- r. No waters intended for bottling shall be accepted by an establishment if it is known to contain pathogens or excessive residues of pesticides or other toxic substances.
- s. Water intended for bottling shall be such (i.e. microbiologically, chemically, physically, and radiologically), that treatment if necessary (including multiple barrier treatments such as combination of filtration, chemical disinfection, etc.) of that water during processing results in finished bottled drinking water products that are safe and suitable for consumption.
- t. Bottling operations (i.e. filling and sealing of containers) shall be conducted in a manner that protects against contamination. Control measures include the use of an enclosed area and a containment enclosed system separate from other operations of the processing plant to protect against contamination. Dust, dirt, microorganisms in the air, and condensation shall be controlled and monitored.
- u. Reusable containers shall not have been used for any purpose that may lead to contamination of the product and shall be individually inspected for suitability. New containers shall be inspected and, if necessary, cleaned and disinfected.
- v. Closures are generally supplied in a ready to use state and shall be tamper resistant; they are not reusable.

(5) Where this Standard is in conflict with the Bottled Water Standard, 2004, established as a mandatory standard under the Trade Standards and Quality Control Decree 1992 this Standard shall prevail in aspects related to food safety and hygiene.

22.2 Standard on packaged natural mineral waters

(1) In this Standard, unless the context otherwise requires—

Natural mineral water is water clearly distinguishable from ordinary drinking water because—

- a. it is characterized by its content of certain mineral salts and their relative proportions and the presence of trace elements or of other constituents;

- b. it is obtained directly from natural or drilled sources from underground water bearing strata for which all possible precautions shall be taken within the protected perimeters to avoid any pollution of, or external influence on, the chemical and physical qualities of natural mineral water;
- c. of the constancy of its composition and the stability of its discharge and its temperature, due account being taken of the cycles of minor natural fluctuations;
- d. it is collected under conditions which guarantee the original microbiological purity and chemical composition of essential components;
- e. it is packaged close to the point of emergence of the source with particular hygienic precautions; and
- f. it is not subjected to any treatment other than those permitted by this standard.

Naturally carbonated natural mineral water is a natural mineral water with re-incorporation of gas from the same source and after packaging taking into consideration usual technical tolerance, has the same content of carbon dioxide spontaneously and visibly given off under normal conditions of temperature and pressure.

Carbonated natural mineral water is a natural mineral water that has, after packaging, been made effervescent by the addition of carbon dioxide from another origin.

(2) Natural mineral water shall be recognized as prescribed in the Bottled Water Standard, 2004, established as a mandatory standard under the Trade Standards and Quality Control Decree 1992..

(3) Treatments permitted include separation from unstable constituents, such as compounds containing iron, manganese, sulphur or arsenic, by decantation and/or filtration, if necessary, accelerated by previous aeration; and carbonation or decarbonation treatments specified in the Codex Standard 108 and its revisions.

(4) The transport of natural mineral waters in bulk containers for packaging or for any other process before packaging is prohibited.

(5) Natural mineral water in its packaged state shall contain not more than the following amounts of the substances indicated either hereunder or in the Bottled Water Standard, 2004, established as a mandatory standard under the Trade Standards and Quality Control Decree 1992.

- a. Arsenic 0.05 mg/l, calculated as total As
- b. Barium 1.0 mg/l
- c. Borate 5 mg/l, calculated as B
- d. Cadmium 0.005 mg/l
- e. Chromium 0.1 mg/l, calculated as total Cr
- f. Copper 1 mg/l
- g. Cyanide 0.07 mg/l
- h. Fluoride 2.2 mg/l

- i.* Lead 0.05 mg/l
- j.* Manganese 0.3 mg/l
- k.* Mercury 0.002 mg/l
- l.* Nitrate 10 mg/l, calculated as nitrate
- m.* Selenium 0.05 mg/l

(6) All other chemical contaminants shall be at or below the limit approved by the Bottled Water Standard, 2004, established as a mandatory standard under the Trade Standards and Quality Control Decree 1992.

(7) The products covered by the provisions of this standard shall be prepared in accordance with the hygiene requirements of the Fourth Schedule of these Regulations and in accordance with the hygiene requirements expressed in the Bottled Water Standard, 2004, established as a mandatory standard under the Trade Standards and Quality Control Decree 1992.

(8) The following specific hygienic practices shall be applied by food business operators to packaged natural mineral water and these shall be applied in addition to the general hygiene requirements specified in section (7)—

- a.* The food business operator shall implement a documented food safety plan based upon good hygienic practices and HACCP principles and this plan shall be being actively implemented and subject to auditing by December 2010. After that date an operational and approved food safety plan shall be required for any natural mineral water processing premises to be licensed under the Food Safety Act and its regulations.
- b.* All possible precautions shall be taken to avoid any pollution of, or external influence on, the quality of the water source.
- c.* The installations intended for the production of natural mineral waters shall be such as to exclude any possibility of contamination. For this purpose, and in particular:
 - i.* the installations for collection, the pipes and the reservoirs shall be made from materials suited to the water and in such a way as to prevent the introduction of foreign substances into the water;
 - ii.* the equipment and its use for production, especially installations for washing and packaging, shall meet hygienic requirements; and
 - iii.* if, during production it is found that the water is polluted, the producer shall stop all operations until the cause of pollution is eliminated.
- d.* Water supplies shall be tested by food business operators regularly for constancy of biological (including microbial), chemical, physical and, where necessary, radiological characteristics. The frequency of testing shall be adequate to ensure the safety of the water supplies and shall be prescribed in the food safety plan required in section (8) a.
- e.* Bottling operations (i.e. filling and sealing of containers) shall be conducted in a manner that protects against contamination. Control measures include the use of an enclosed area and a containment enclosed system separate from other operations of the processing plant to protect against contamination.

Dust, dirt, microorganisms in the air, and condensation shall be controlled and monitored.

- f. Reusable containers shall not have been used for any purpose that may lead to contamination of the product and shall be individually inspected for suitability. New containers shall be inspected and, if necessary, cleaned and disinfected.
- g. Closures are generally supplied in a ready to use state and shall be tamper resistant; they are not reusable.

(9) During marketing, natural mineral water—

- a. shall be of such a quality that it will not present a risk to the health of the consumer (absence of pathogenic microorganisms);
- b. furthermore it shall be in conformity with the following microbiological quality specifications identified in the Twelfth Schedule:

(10) In addition to the general labeling requirements prescribed in the Act and these Regulations, the following provisions shall apply—

- a. The name of the product shall be “natural mineral water”.
- b. The following designations shall be used in accordance with Codex Standard 108 and its revisions and may be accompanied by suitable descriptive terms (e.g., still and sparkling)—
 - i. – Naturally carbonated natural mineral water;
 - ii. – Non-carbonated natural mineral water;
 - iii. – Decarbonated natural mineral water;
 - iv. – Natural mineral water fortified with carbon dioxide from the source;
 - v. – Carbonated natural mineral water.
- c. The location of the source and the name of the source shall be declared.
- d. The analytical composition giving characteristics to the product shall be declared in the labeling.
- e. If the product contains more than 1 mg/l of fluoride, the following term shall appear on the label as part of, or in close proximity to, the name of the product or in an otherwise prominent position:
 - i. “contains fluoride”.
 - ii. In addition, the following sentence shall be included on the label: “The product is not suitable for infants and children under the age of seven years” where the product contains more than 2 mg/l fluorides.
- f. No claims concerning medicinal (preventative, alleviative or curative) effects shall be made in respect of the properties of the product covered by the standard.
- g. Claims of other beneficial effects related to the health of the consumer shall not be made unless true and not misleading.
- h. The name of the locality or specified place may not form part of the trade name unless it refers to a natural mineral water collected at the place designated by that trade name.

- i. The use of any statement or of any pictorial device which may create confusion in the mind of the public or in any way mislead the public about the nature, origin, composition and properties of natural mineral waters put on sale is prohibited.

(11) Where this Standard is in conflict with the Bottled Water Standard, 2004, established as a mandatory standard under the Trade Standards and Quality Control Decree 1992 this Standard shall prevail in aspects related to food safety and hygiene.

TWENTY-THIRD SCHEDULE*(Regulation 45 (1))***FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008****STANDARDS ON FOOD FOR INFANTS AND
OTHER VULNERABLE POPULATIONS****23.1 Standard on infant formula**

(1) Without limitation to the generality of these Standards and the Codex Standard on infant formula which shall be the basis for Standard of infant formula in Fiji, the following specific product requirements for product labeled as "infant formula" shall apply—

- a. Infant formula, prepared ready for consumption in accordance with instructions of the manufacturer, shall contain—
 - i. per 100 ml, not less than 60 kcal (250 kJ) and not more than 70 kcal (295 kJ) of energy;
 - ii. per 100 kcal, 2-3 g protein (calculated using $N \times 6.25$); 4.4-6 g total fat; and 6-14 g total carbohydrates, unless otherwise specified by the Codex Standard on infant formula;
 - iii. vitamins, minerals, trace elements and other components at levels as specified by the Codex Standard on infant formula; and
 - iv. product free of lumps and of large coarse particles.
- b. Additional non essential ingredients may be added in accordance with the Codex Standard on infant formula only so far as they are required to ensure the product is satisfactory as a sole source of nutrients for infants.
- c. Only L-forms of amino acids shall be used in infant formula.
- d. Commercially hydrogenated oils and fats shall not be used in infant formula.
- e. The content of trans fatty acids shall not be higher than 3% of total fatty acids.
- f. All ingredients and food additives shall be gluten-free.
- g. The product and its contents shall not have been treated by ionizing radiation.
- h. The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. When in liquid form, the product shall be packed in hermetically sealed containers in which nitrogen and carbon dioxide may be used as packing media.
- i. In addition to the general requirements on labeling of pre-packaged food, the following specific provisions apply:
 - (i) The name of the product shall be either "Infant Formula" or an alternative appropriate designation indicating the true nature of the product, as may be approved by the Board.
 - (ii) The sources of protein in the product shall be clearly shown on the label.

- (iii) Products containing not less than 0.5 mg Iron (Fe)/100 kilocalories shall be labeled "Infant Formula with added Iron". Products containing less than 0.5 mg Iron (Fe)/ 100 kcal shall be labeled with a statement to the effect that when the product is given to infants over the age of four months, their total iron requirements shall be met from other additional sources.
- (iv) The declaration of nutrition information shall contain information as required by the Codex Standard on infant formula.
- (v) Adequate directions for the appropriate preparation and use of the product, including its storage and disposal after preparation, shall appear on the label. The directions shall be accompanied by a warning about the health hazards of inappropriate preparation.
- (vi) Each container shall also have additional labeling to ensure the consumer understands that breastmilk is best and no label shall serve the purpose of discouraging breastfeeding.
- (vii) The products shall be labeled in such a way as to avoid any risk of confusion between infant formula, follow-up formula, and formula for special medical purposes.
- (viii) No commercial product may be marketed or otherwise represented as suitable for satisfying by itself the nutritional requirements of normal healthy infants during the first six months of life.

TWENTY-FOURTH SCHEDULE*(Regulation 46 (1))***FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008****STANDARDS ON MISCELLANEOUS FOODS****24.1 General requirements for canned food**

(1) This Standard shall apply in addition to all other relevant requirements prescribed in the Act and these regulations.

(2) All canned food shall be processed and packaged in such a way that contamination is kept to a minimum so that the product will withstand spoilage and present no public health hazard under the conditions of handling storage, transport and sale indicated on the label.

(3) Canned food containers shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean, and where applicable, show evidence of vacuum.

(4) A lot or consignment of canned food of any nature and composition will be considered to be non-compliant with this Standard when any one sample of canned food examined—

- a. contains any micro-organisms capable of development under the normal conditions of storage in Fiji;
- b. is not free from container integrity defects (including rust, dents, cuts etc) which may compromise the hermetic seal; or
- c. is contrary to sections (1) or (2) or (3)

24.2 Standard on nuts

(1) The following specific product requirements shall apply to nuts imported into, produced in and sold in Fiji—

- (i) the product shall be free of objectionable odours, flavours or colours indicative of decomposition or rancidity;
- (ii) the product shall not be affected by mould;
- (iii) the product shall not be affected by foreign matter; and
- (iv) the product shall not be affected by living insects and mites.

(2) Produce and product that fails to meet the applicable quality requirements, as set out in section (1) shall be considered as a “defective” and a lot shall be considered not to meet the requirements of this Standard when more than one sampled unit is considered “defective”.

(3) Nuts shall be produced, handled, stored, distributed and sold under good hygienic practice as prescribed in the Fourth Schedule.

(4) Nuts shall comply with all other requirements prescribed in these and any subsequent Regulations under the Act.

TWENTY-FIFTH SCHEDULE
(Regulation 47)

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

**APPLICATION FOR A HEALTH LICENSE AND/OR RENEWAL OF A
HEALTH LICENSE IN RESPECT OF A FOOD BUSINESS OPERATION**

Part I

To be completed by applicant and submitted to Authorized Officer
having the jurisdiction where the premises is situated.

I,.....
Of the following residential address
.....
Being a cooperate company having its registered office
at.....
.....
hereby apply for a license/renewal of license to use premises situated
at.....
for the purpose of,
.....
dated thisday of20.....
Signature of Applicant

Part II

To be completed by Authorized Officer and submitted to
Secretary, Central Board of Health

I have inspected the above premises and found them satisfactory/unsatisfactory*. I attach/do
not attach* a separate report.
Applicant has.....convictions.....
..... during 20.....
Date
Signature of Authorized Officer

Part III

To be completed by Secretary, Central Board of Health

License No. Issued / License Refused*
Dated 20.....
.....
*Delete as necessary Secretary, Central Board of Health

TWENTY-SIXTH SCHEDULE
(Regulation 47)

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

FEE FOR FOOD BUSINESS OPERATIONS HEALTH LICENSE

License Type ID.	License Type	License Fee
1	Catering premises	FJD 400
2	Catering premises (school)	FJD 100
3	Mobile or temporary small scale catering	FJD 50
4	Bakehouse	FJD 100
5	Abattoir	FJD 800
6	Butcher shop	FJD 200
7	Meat and meat product processing	FJD 800
8	Fish and fisheries product processing	FJD 800
9	Milk and milk product processing	FJD 800
10	Poultry and poultry product processing	FJD 800
11	Egg and egg product processing	FJD 800
12	Food processing (general)	FJD 100
13	Food packing only	FJD 100
14	Food storage only	FJD 100
15	Food distribution only	FJD 100
16	Packaged water processor	FJD 400
17	Packaged ice processor	FJD 50
18	Retail only	FJD 200
19	Retail only (school/village)	FJD 50
20	Retail and catering (eg retailer with fast food counter)	FJD 400
21	Importer	FJD 800
22	Exporter	FJD 800
23	Market places stalls	FJD 50
24	Other (not elsewhere specified)	FJD 200

TWENTY-SEVENTH SCHEDULE
(Regulation 47)

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

FORM OF FOOD BUSINESS OPERATIONS HEALTH LICENSE

Every license issued by the Board in connection with premises used for food for sale or consumption of food shall be in the following form:

CENTRAL BOARD OF HEALTH LICENSE	
License No.
License Type – [strike out all but the most appropriate]	Catering premises (all)/ Market places (stalls and approved temporary vendors)/ Approved mobile or temporary small scale catering (eg BBQ)/ Bakehouse/ Butcher shop/ Abattoir/ Meat processing/ Fish and fisheries product processing/ Milk and milk product processing/ Poultry and poultry product processing/ Egg and egg product processing/ Food processing (general)/ Food packing only/ Food storage only of packaged shelf stable food/ Food storage only (including perishables)/ Food distribution only (shelf-stable)/ Food distribution only (including perishables)/ Packaged water / Packaged ice processor/ Retail only (shelf stable)/ Retail only (including perishables)/ Retail and catering (eg retailer with fast food counter)/ Importer premises/ Exporter/ Other [specify].....
Name of Food Business Operator.....
Premises at
For the purposes of
This license is for the period ending 31 December [insert year].....
Date
	<i>Secretary, Central Board of Health</i>

TWENTY-EIGHTH SCHEDULE
(Regulation 49)

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

**MINIMUM NUMBER OF PLANNED INSPECTIONS PER YEAR FOR
GIVEN PREMISES¹⁰**

License Type	Food Hazard Risk	Tightened ¹¹	Normal	Reduced ¹²
Catering premises (all)	High	6	4	3
Market places (stalls and approved temporary vendors)	Medium	4	3	2
Approved mobile or temporary small scale catering (eg BBQ)	Medium	4	3	2
Bakehouse	Medium	4	3	2
Butcher shop	Medium-High	5	3	2
Abattoir	High	6	4	3
Meat processing	High	6	4	3
Fish/fisheries product processing	High	6	4	3
Milk and milk product processing	High	6	4	3
Poultry and poultry product processing	High	6	4	3
Egg and egg product processing	High	6	4	3
Food processing (general)	Medium	4	3	2
Food packing only	Medium	4	3	2
Food storage only of packaged shelf stable food	Low	3	2	1
Food storage only (including perishables)	High	6	4	3
Food distribution only (shelf-stable)	Medium	4	3	2
Food distribution only (perishables)	Medium-High	5	3	2
Packaged water	Medium	4	3	2
Packaged ice processor	Medium	4	3	2
Retail only (shelf stable)	Low	3	2	1
Retail only (including perishables)	Medium-High	5	3	2
Retail and catering (eg retailer with fast food counter)	High	6	4	3
Importer premises	Medium	4	3	2
Exporter	Medium	Intensified	As required by certification	Reduced
Other (not elsewhere specified)	Variable	4	3	2

¹⁰These are the number of planned inspections each year. Where re-inspections are required, these are in addition.

¹¹Tightened inspection is applied in the license year following any year when non compliance is recorded in any of the annual planned premises inspections. If during a year of tightened inspections no non-conformities are detected, the premises will return to a normal inspection category

¹²Reduced inspection is applied in the license year following any year where no non-compliance is recorded in any of the planned annual inspections. If during a year of reduced inspection a non conformity is reported then in the following year, the inspection plan will return to a normal inspection plan.

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TWENTY-NINTH SCHEDULE
(Regulation 10)

FOOD SAFETY ACT 2003
FOOD SAFETY REGULATIONS 2008

SAMPLING ACCORDING TO RISK AND LOT SIZE

(TO BE USED WHERE NO OTHER SAMPLING GUIDANCE IS PROVIDED)

Lot Size (number of items)	Tightened ¹³	Normal	Reduced ¹⁴
1-5	2	1	0/1
6-20	3	2	0/1
21 -50	5	3	1
51-100	6	4	2
> 100 <1000	10	5	3
>1000	Sample requirements shall transitionally be 10 samples until further guidance is provided by the Competent Authority		

¹³Tightened sampling is undertaken when any one of five successive lots previously sampled and analysed have been found to be non compliant. Once five successive lots of a given food product from a given manufacturer are all compliant sampling shall return to normal sampling.

¹⁴Reduced sampling is undertaken when none of five successive lots sampled and analysed using normal sampling have been found to be non compliant. If a sample collected from a reduced sample plan is found to be non-compliant the next time the product is sampled it shall be sampled using the tightened sampling plan.