

THE PROCESSED FOOD ACT

REGULATIONS  
(under section 13)

THE PROCESSED FOOD (GENERAL) REGULATIONS, 1959

(Made by the Governor in Council on the 18th day of September, 1959)

L.N. 233/59  
Amd:  
L.N. 82/64  
262/72  
458/74  
74A/83

[15th October, 1959.]

1. These Regulations may be cited as the Processed Food (General) Regulations, 1959.

2. In these Regulations—

“first dealer” means—

- (i) any packer who buys for sale under his own label prescribed foods packed by another; or
- (ii) any trader within the meaning of the Registration of Business Names Act who buys prescribed foods for sale under his own label;

“head space” means that space between the top edge or rim of a container and the upper level of its contents;

“preservative” is a substance which is capable of inhibiting, retarding, masking or arresting the process of fermentation, acidification, putrefaction, or other decomposition of food, but does not include salt, salt-petre, sugars, acetic acid or vinegar, alcohol, potable spirits, herbs, hop extracts, spices and essential oils used for flavouring purposes, or any substance absorbed by food, during the process of curing known as smoking;

“solid pack” in relation to fruit includes fruit which has been wholly or partially processed without sugar before re-processing so as to allow the fruit to pack closely.

*Purity of Food*First  
Schedule.

3. All prescribed foods and all articles used as components or ingredients thereof shall be clean, sound, wholesome and fit for food, and shall conform to the microbiological standards prescribed in the First Schedule.

4.—(1) Water supplied for use in an establishment shall be free from coliform organisms and shall contain not more than ten colonies per millilitre of non-coliform organisms:

Provided that water used exclusively for the purpose of cooling cans or hermetically sealed containers may contain not more than 50 colonies per millilitre of non-coliform organisms.

Second  
Schedule

(2) The metallic contamination of any prescribed food or article used in the preparation thereof shall not exceed the limits prescribed in the Second Schedule.

(3) The methods for microbiological and chemical analyses shall be such methods as may from time to time be approved by the Director of the Bureau of Standards and published in the *Gazette*.

5. Except as provided in these Regulations, no person shall use in the preparation of prescribed foods in an establishment—

- (a) any preservative other than salt, sugar, dextrose or starch syrup; or
- (b) any colour, drug, vitamin, artificial flavour, conditioner or other substitute for sugar, or any extender, thickener, modifier, anti-oxidant or other additive except food in its natural form or as standardized by these Regulations.

6. Dextrose used in the preparation of prescribed foods in an establishment shall be the product chemically known as dextrose and shall not contain more than 10% of moisture.

7. Starch syrup used in the preparation of prescribed food in an establishment shall be a thick, syrupy, nearly colourless product made by the incomplete hydrolysis of starch or a starch-containing substance and shall not contain—

- (a) more than 22% moisture;
- (b) more than 1% ash;
- (c) less than 40% reducing sugars calculated as dextrose on a moisture free basis.

8. Sugar (chemically known as sucrose) shall be the product found in commerce as obtained from sugar cane. The grades used in the preparation of prescribed foods shall be "F" Grade (white granulated) and "D" Grade (washed) which shall conform to the following standards:

| "F" Grade                            | "D" Grade (washed)                    |
|--------------------------------------|---------------------------------------|
| (a) not more than 0.1% moisture      | (a) not more than 0.3% moisture       |
| (b) not more than 0.05% sulfated ash | (b) not more than 0.15% sulfated ash  |
| (c) no extraneous matter             | (c) less than 0.02% extraneous matter |
| (d) not less than 99.5% of sucrose   | (d) not less than 99.5% of sucrose.   |

*Containers*

9.—(1) Metal containers as follows are standardized for prescribed foods (Overall dimensions are expressed in the manner used in the industry, e.g. "211" x "400" means 2-11/16 inches in diameter x 4 inches in height).

|   | Diameter<br>& height | Sealed<br>water<br>capacity<br>fl. oz. | Volume<br>designa-<br>tion or<br>weight | Maximum<br>head-<br>space |
|---|----------------------|--|---|---------------------------|
| (a) <i>All products—</i>  |                      |  |   |                           |
| A — 1   | 211 x 400            | 11.13                                  | 10 fl. oz.                              | 7/16 inch                 |
| A — 300   | 300 x 407            | 15.8                                   | 15 " "                                  | 7/16 "                    |
| A — 2   | 307 x 408            | 20.39                                  | 20 " "                                  | 7/16 "                    |
| A — 2½  | 401 x 411            | 29.89                                  | 28 " "                                  | 7/16 "                    |
| A — 10  | 603 x 700            | 108.12                                 | 105 " "                                 | 8/16 "                    |
| (b) <i>Special for Juices (other than canned Grapefruit Juices of the Special Grade)—</i> |                      |  |   |                           |
|   | 404 x 700            | 51.52                                  | 48 " "                                  | 7/16 "                    |
| (c) <i>Special for Marmalade—</i>   |                      |  |   |                           |
|   | 401 x 400            | 25.11                                  | 2 lb                                    | 7/16 "                    |
|   | 502 x 413            | 49.98                                  | 4 "                                     | 7/16 "                    |
|   | 603 x 513            | 89.59                                  | 7 "                                     | 8/16 "                    |

(2) Containers other than those specified above may be used with the prior approval in writing of the Director of the Bureau of Standards.

**10.** All containers shall be of such composition, quality and structure as not to affect detrimentally the quality of the food packed therein and shall be properly filled, according to these Regulations with no more syrup, brine or water than is necessary for proper processing.

*Certificates for Prescribed Foods*

**11.**—(1) No common carrier shall receive for carriage or carry and no person shall consign, ship or transport any prescribed food unless a Certificate of Export or a Certificate of Approval, as the case may be, signed by an inspector, has been issued in respect of the particular consignment.

(2) Paragraph (1) shall not apply to a sample or gift consignment the gross weight of which does not exceed ten pounds.

**12.** Every application for a Certificate of Export shall be in the form prescribed in Form B of the Third Schedule and shall be made in duplicate, at least eight days before the date of export, to the inspector assigned for the inspection of the establishment who, upon completing the inspection, and having passed the consignment for shipment, shall initial and return the duplicate copy to the applicant, forward the original to the Director of the Bureau of Standards and shall forthwith issue to the applicant a Certificate of Export.

Third  
Schedule.

**13.** The Certificate of Export shall be in the form prescribed in Form C of the Third Schedule, shall be issued in quadruplicate and shall be serially numbered.

**14.**—(1) The inspector shall submit the original of the Certificate of Export to the Director of the Bureau of Standard and three copies to the applicant.

(2) The applicant shall deliver the duplicate and triplicate copies to the officer of Customs and shall transmit the quadruplicate copy to the consignee.

(3) The officer of Customs shall cause the duplicate copy to be attached to the appropriate shipping bill and shall retain the triplicate copy.

**15.** Except as provided in regulation 14, no Certificate of Export shall be issued by an inspector unless he is satisfied that the prescribed food in respect of which the application is made has been duly inspected and marked in accordance with the provisions of these Regulations.

**16.** A Certificate of Export for prescribed foods otherwise qualifying for export certification but not labelled or marked in accordance with these Regulations may be issued for the export of such prescribed foods out of the Island if they comply with the established trade conditions of the importing country:

Provided—

- (a) the establishment letter, number or code is marked or embossed on the container;
- (b) the contract of sale states the grade established by these Regulations, or the shipper furnishes a signed statement of the grade ordered and an inspection on that basis has been made before the shipment is removed from the establishment; and
- (c) no label or mark on the container misrepresents the grade or contains any statement of grade inconsistent with the standards established by these Regulations.

**17.** Every application for a Certificate of Approval shall be in the form prescribed in Form D of the Third Schedule and shall be made in duplicate, at least eight days before the date of removal from the establishment, to the inspector assigned for the inspection of the establishment, who, upon completing the inspection, and having passed the consignment for sale, shall initial and return the duplicate copy to the applicant, forward the original to the Director of the Bureau of Standards and forthwith issue to the applicant a Certificate of Approval.

**18.** The Certificate of Approval shall be in the form prescribed in Form E of the Third Schedule, shall be issued in duplicate and shall be serially numbered.

**19.** The inspector shall submit the original of the Certificate of Approval to the Director of the Bureau of Standards and deliver the duplicate to the applicant.

**20.** No Certificate of Approval shall be issued by an inspector unless he is satisfied that the prescribed food in respect of which the application is made has been duly inspected and marked in accordance with the provisions of these Regulations.

**21.** Every Certificate of Export and every Certificate of Approval issued under these Regulations shall remain valid for the period of six months after the issue thereof, and shall then expire.

22. Any person who contravenes any of the provisions of these Regulations shall be guilty of an offence and shall be liable on summary conviction before a Resident Magistrate to a fine not exceeding two hundred dollars or to imprisonment with or without hard labour for a term not exceeding twelve months.

## FIRST SCHEDULE

(Regulation 3)

A. *Extraneous Matter* tolerances for prescribed foods are as follows—

(a) *Mould Count*—

- (i) All prescribed foods unless specified below—25% positive fields;
- (ii) Canned Orange Juice and Canned Pineapple Juice—12% positive fields;
- (iii) Tomato Sauce, Tomato Paste, Tomato Puree, Tomato Pulp—40% positive fields.

(b) *Insects, Insect Parts, Insect Excreta*—Nil.

(c) *Fly Eggs and Maggots*—Nil.

(d) *Rodent Excreta and Rodent Parts*—Nil.

(e) *Carbonized Particles (harmless)*—500 microscopic pieces per 200 grams.

B. *Special requirements* for certain foods—

(a) Tomato Juice, Tomato Juice Cocktail—bacteria shall not exceed 10 million, and yeasts and spores shall not exceed 5 million, per millilitre. Bacteria and yeasts shall be non-viable.

(b) Sauces, Canned Tomatoes, Tomato Paste, Tomato Puree, Tomato Pulp, Tomato Soup—bacteria shall not exceed 10 million, and yeasts and spores shall not exceed 5 million, per millilitre. Bacteria and yeasts shall be non-viable.

(c) All tomato products which have been concentrated by evaporation or removal of water—the number of micro-organisms shall be calculated back to the basis of 6 per cent tomato solids.

(d) Pickled Cucumbers—there shall be no pathogenic bacteria. Non-pathogenic bacteria shall not exceed 30 million, and yeasts and spores shall not exceed 2 million, per millilitre of brine. Bacteria and yeasts shall be non-viable.

## SECOND SCHEDULE

(Regulation 4 (2))

*All Prescribed Foods:*

Arsenic not more than 1 part per million

Lead not more than 2 parts per million except in unconcentrated fruit and vegetables juices (including tomato juice) when not more than 1 part per two million

Copper not more than 2 parts per million

Zinc not more than 40 parts per million

*Prescribed Foods in Tinsplate Containers*

Tin not more than 250 parts per million

THIRD SCHEDULE

FORM A — [Deleted]

FORM B

(Regulation 12)

Place..... Date.....

To:

Bureau of Standards,

I/We hereby make application for inspection and "Certificate of Export" for the following shipment for export out of Jamaica:

Name of product.....

Code(s).....

Grade claimed..... Brand.....

Number of packages.....

Size and number per case.....

Final destination.....

Name of carrier.....

Date to go forward.....

I/We hereby declare that the said products are sound, wholesome and fit for human food; that they comply in every respect with the provisions of the Processed Food Act and the regulations made thereunder.

Name of applicant.....

Signature.....

THE PROCESSED FOOD (GENERAL) REGULATIONS, 1959

THIRD SCHEDULE, contd.

FORM C

(Regulation 13)

BUREAU OF STANDARDS

KINGSTON, JAMAICA

CERTIFICATE OF EXPORT

No.....

This is to certify that I have received an application for a Certificate of Export duly executed by the applicant.

EXPORTER.....

ADDRESS.....

|             | Products | Code  | Grade | Brand |
|-------------|----------|-------|-------|-------|
| Item 1..... | .....    | ..... | ..... | ..... |
| Item 2..... | .....    | ..... | ..... | ..... |
| Item 3..... | .....    | ..... | ..... | ..... |

Number of cases

Size and number per case

Item 1.....

Item 2.....

Item 3.....

|                |                  |
|----------------|------------------|
| Shipping Marks | Destination..... |
|                | .....            |
|                | .....            |
|                | Carrier.....     |

I certify that, on the date stated below, I inspected samples believed by me to be representative of the above lot(s) and that the markings and the grade(s) of the shipment as shown by the said samples meet the requirements of the Processed Food Act and the regulations made thereunder.

In consideration of the declaration of the shipper, I hereby grant Certificate of Export.

This Certificate shall be valid until the.....

day of.....19.....and shall then expire.

Date.....

Inspector under Processed Food Act

THIRD SCHEDULE, *contd.*

FORM D

(Regulation 17)

Place..... Date.....

To: The Bureau of Standards,  
Kingston.

I/We hereby make application for inspection and Certificate of Approval for the following consignment:

Name of Product.....  
Code(s).....

Grade claimed..... Brand.....

Number of packages.....

Size and number per case.....

Final destination.....

Name of carrier.....

Date to go forward.....

I/We hereby declare that the said products are sound, wholesome and fit for human food; that they comply in every respect with the provisions of the Processed Food Act and the regulations made thereunder.

I am properly authorized to make the foregoing statement on behalf of.....

Name of applicant.....

Organization.....

Address.....

Signature.....

THE PROCESSED FOOD (GENERAL) REGULATIONS, 1959

FORM E

(Regulation 18)

THE BUREAU OF STANDARDS

CERTIFICATE OF APPROVAL

This is to certify that I have received an application for a Certificate of Approval duly executed by the applicant.

Applicant.....

Address.....

| PRODUCT  |       |       |           |                       |
|--|-------|-------|-----------|-----------------------|
| Identification Marks Final Destination [Address] Carrier | Grade | Brand | No. cases | Size and No. per Case |
|  |       |       |           |                       |

I certify that, on the date stated below, I inspected samples believed by me to be representative of the above lot and that the markings and the grade of the consignment as shown by the said samples meet the requirements of the Processed Food Act and the regulations made thereunder.

In consideration of the declaration of the applicant, I herewith grant Certificate of Approval.

This Certificate shall be valid until the.....day of..... 19.....and shall then expire.

Date.....

.....  
*Inspector under Processed Food Act*