AGRO-PROCESSORS CERTIFICATION

WHY CERTIFICATION?

ख Consumers today want to know that the food they buy is safe no matter where it was grown, raised or processed.

ख Retailers want the same assurances and are requiring their suppliers to demonstrate that they are providing safe, quality food.

ख Agro processors need: (i) the best kind of proof to demonstrate their commitment to food safety, and (ii) differentiation/acceptance of their product.

STANDARD USED

SLCP 1: General Principles of Food Hygiene Part 1: Food Production and Processing.

SCOPE: This code contains practices to be observed for the hygienic processing of individual food commodities. It covers raw material requirements, plant facilities and operating requirements, and end product handling.

REQUIREMENTS

• Valid license to operate food facility from the Ministry of Health (where applicable)
• Valid Health Cards for all food handlers
• Food safety training
• Labels/label assessment
• Scale verification (if applicable)
• Most recent inspection report from Ministry of Agriculture (where applicable)

For more information contact: The Certification Department, Saint Lucia Bureau of Standards, P.O. Box CP 5412, Bisee Industrial Estate, Castries Tel: 1-758-4530049/456-0546 Fax: 1-758-452-3561