



CERTIFICATION OF BAKERIES



STANDARDS USED

SLCP 8: Code of Practice for Bakeries; **SCOPE:** This standard establishes the minimum requirements and practices for operation of bakeries. It applies to the building where bakery products are made, the transportation of these products and points of sale

SLCP 1: Code of Practice for 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
- Valid Health Cards for all food handlers
- Food safety training
- Labels/label assessment
- Scale verification (if applicable)

WHY CERTIFICATION?

- ⌘ Consumers want to know that the bread and other bakery products they buy are safe to eat.
- ⌘ Bakery operators need: (i) the best kind of proof to demonstrate their commitment to food safety, and (ii) differentiation/ acceptance of their product.

BENEFITS



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

Please turnover for Certification Process

