



**GAMBIAN STANDARD ON GOOD HYGIENIC PRACTICES**

**ICS No. 03.100.70**

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### **Committee Representatives**

The Technical Committee on Management Systems Standards which supervised the development of this Gambian Standard consists of representatives from the following organizations:

**University of The Gambia**

**Food Safety and Quality Authority of The Gambia (FSQA)**

**Independent Electoral Commission (IEC)**

**Ministry of Interior (MOI)**

**National Environment Agency (NEA)**

**The Gambian Quality Association (TGQA)**

**Consumer Protection Association of The Gambia (CPAG)**

**Gambia Competition and Consumer Protection Commission (GCCPC)**

**National Accreditation and Quality Authority (NAQAA)**

**Ministry of Health (MOH)**

**Ministry of Petroleum and Energy (MOPE)**

**Management Development Institute (MDI)**

The working group on Good Hygienic Practices Standard which developed this Gambian Standard consists of representatives from the following Organizations:

**Food Safety and Quality Authority of The Gambia (FSQA)**

**The Gambian Quality Association (TGQA)**

**Consumer Protection Association of The Gambia (CPAG)**

**Private Expert**

### FOREWORD

The Management system Technical Committee developed the Standard in accordance with The Procedures of the *ISO/IEC Guide 21-1 - Regional or national adoption of International Standards and other International Deliverables - Part 1: Adoption of International Standards*. The method of adoption was Modified Adoption.

This Gambian Standard applies to food establishments to assist in controlling food safety hazards. The Standard addresses the following:

- CONSTRUCTION AND LAYOUT OF BUILDINGS
- LAYOUT OF PREMISES AND WORKSPACE
- UTILITIES — AIR, WATER, ENERGY
- WASTE DISPOSAL
- EQUIPMENT SUITABILITY, CLEANING AND MAINTENANCE
- MANAGEMENT OF PURCHASED MATERIALS
- MEASURES FOR PREVENTION OF CROSS-CONTAMINATION
- CLEANING AND SANITIZING
- PEST CONTROL
- PERSONNEL HYGIENE AND EMPLOYEE FACILITIES
- REWORK
- PRODUCT RECALL PROCEDURES
- WAREHOUSING
- PRODUCT INFORMATION AND CONSUMER AWARENESS
- TRAINING
- FOOD DEFENCE, BIOVIGILANCE, AND BIOTERRORISM

This Standard can be obtained from The Gambia Standards Bureau.

## GOOD HYGIENIC PRACTICES FOR FOOD ESTABLISHMENTS

### 1. SCOPE

This standard specifies requirements for establishing, implementing and maintaining good hygienic practices in food establishments to assist in controlling food safety hazards.

This standard specifies detailed requirements to be specifically considered in relation to:

- a) construction and layout of buildings and associated utilities;
- b) layout of premises, including workspace and employee facilities;
- c) supplies of air, water, energy and other utilities;
- d) supporting services, including waste and sewage disposal;
- e) suitability of equipment and its accessibility for cleaning, maintenance and preventive maintenance;
- f) management of purchased materials;
- g) measures for the prevention of cross-contamination;
- h) cleaning and sanitizing;
- i) pest control;
- j) personnel hygiene;
- k) packaging
- l) rework;
- m) product traceability and recall procedures;
- n) warehousing;
- o) product information and consumer awareness;



p) documented information

## 2. NORMATIVE REFERENCES

The following referenced documents are indispensable for the application of this document, and the latest edition of the referenced document (including any amendments) applies.

CAC/RCP 1-1969- General Principles of Food Hygiene

GAMS CODEX STAN 1-1985- Gambian Standard for the Labelling of Pre-packaged Food

WHO Guidelines for Drinking-water Quality, 2008.

## 3. TERMS AND DEFINITIONS

In addition to the following definitions, the terms and definitions given in CAC/RCP 1-1969 also apply:

3.1 materials (food safety)- general term used to indicate raw materials, packaging materials, ingredients, process aids, cleaning materials and lubricants

ISO/TS 22002-1:2009(E)

3.2 cleaning in place (CIP)- cleaning of equipment by impingement or circulation of flowing chemical solutions, cleaning liquids and water rinses into, on to and over surfaces in equipment or systems without dismantling and designed for the purpose

[ISO 14159:2002[2], 3.3]

3.3 cleaning out of place (COP)- system where equipment is disassembled and cleaned in a tank or in an automatic washer by circulating a cleaning solution and maintaining a minimum temperature throughout the cleaning cycle

3.4 sanitizing- (food safety) process of cleaning, followed by disinfection

3.5 sanitation- all actions dealing with cleaning or maintaining hygienic conditions in an establishment, ranging from cleaning and/or sanitizing of specific equipment to periodic cleaning activities throughout the establishment (including building, structural, and grounds cleaning activities)

3.6 certificate of analysis (COA) (food safety)- document provided by the supplier which indicates results of specific tests or analysis, including test methodology, performed on a defined lot of the supplier's product

3.7 zoning (food safety)- demarcation of an area within an establishment where specific operating, hygiene or other practices may be applied to minimize the potential for microbiological cross-contamination

NOTE Examples of practices include: clothing change on entry or exit, positive air pressure, modified traffic flow patterns.

3.8 label (food safety)- printed matter that is part of the finished product package conveying specific information about the contents of the package, the food ingredients and any storage and preparation requirements


EXAMPLE The term covers, but is not limited to: a) the package itself, printed matter attached to the package, or a sticker used for over-labelling; b) multi-packs which have an inner label on the individual product and an outer combined label for the whole contents.

3.9 product recall- removal of a non-conforming product from the market, trade and warehouses, distribution centres and/or customer warehouses because it does not meet specified standards

3.10 first expired first out (FEFO)- stock rotation based on the principle of dispatching earliest expiration dates first

3.11 first in first out FIFO (food safety)- stock rotation based on the principle of dispatching earliest received products first

3.12 Food grade Cleaning and sanitizing agents and chemicals – non-toxic, fragrance - free and shall be fit for purpose.



Only the informative sections of standards are publicly available. To have access to the full standard, you will need to purchase the standard from The Gambia Standards Bureau. You can contact the Bureau on **TEL:** 4464210, **Email:** [info@tgsb.gm](mailto:info@tgsb.gm)