



**GAMBIAN STANDARD ON THE CODE OF HYGIENIC PRACTICE FOR
EGGS AND EGG PRODUCTS**

CAC/RCP 15 – 1976

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THE GAMBIA STANDARDS BUREAU

The Gambia Standards Bureau is a statutory Government specialized Agency established by The Gambia Standards Bureau Act 2010 to standardize products, methods, systems and for connected matters. Hence, the Bureau is the sole National Standardization Body. As such, it has been a member of International Standardization Bodies such as the International Organization for Standardization (ISO) since 2011, International Electrotechnical Commission (IEC) and the Standards and Metrology Institute for Islamic Countries (SMIIC) from 2012.

The objectives of the Bureau, as specified in its Act, are to: establish and promulgate standards for imported and locally-produced goods; facilitate domestic and international trade; foster and promote standards both for industrial efficiency and advancing economic development; promote the health and safety of consumers; enhance international cooperation in relation to standards and standardization. Thus, the National Quality Policy details the responsibilities of the Bureau in Standardization, Metrology and Conformity Assessment services in Testing, Inspection and Certification.

Therefore, the functions, of the Bureau are to define, prepare, publish, modify or amend Standards Specifications as well information-dissemination of standards. In addition to providing Testing, Inspection and Certification services for goods, systems and processes independently or in relation to conformity with its Standards Mark, the Bureau also conducts training and research. In Metrology, the Bureau serves as the custodian of primary national reference measurement standards through its National Metrology Laboratories and conducts calibration of measurement devices and physical standards.

The development of Gambian Standards (GAMS) is carried out by the Bureau through Technical Committees composed of a balanced representation of stakeholders, as may be appropriate to the subject in question. The Bureau ensures that Standards are developed in accordance with the *ISO_IEC_Guide_21-1_2005: Regional or National adoption of International Standards and other International deliverables* and the *World Trade Organization Code of good practice for the preparation, adoption and application of standards*. To the greatest extent possible, Gambian Standards are aligned to or are adoptions of relevant international standards.

For further information on and copies of Gambian Standards, please contact The Gambia Standards Bureau.

COMMITTEE REPRESENTATIVES

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

National Codex, Sanitary and Phytosanitary Committee (NCSPSC)

Food Safety and Quality Authority of The Gambia (FSQA)

National Nutrition Agency (NaNA)

Food Technology Unit of Department of Agriculture (FTU-DOA)

Animal Health and Production Services (AHPS)

Plant Protection Services (PPS)

National Agricultural Research Institute (NARI)

National Association of Food Processors (NAFP)

National Poultry Farmers Association of The Gambia (NPFA)

National Women Farmers Association (NAWFA)

Consumer Protection Association of The Gambia (CPAG)

Jawneh and Family Cashew Farm (JFCF)

Agribusiness Services and Production Association (ASPA)

Gambia Livestock Marketing Agency (GLMA)

Fisheries Department

Association of Fishing Companies

The Working Group on animal base food products which developed this Gambian Standard consists of representatives from the following Organizations:

Gambia Livestock Marketing Agency (GLMA)

National Poultry Farmers Association of The Gambia (NPFA)

Food Safety and Quality Authority of The Gambia (FSQA)

Animal Health and Production Services (AHPS)

National Codex, Sanitary and Phytosanitary Committee (NCSPSC)

The Gambia Standards Bureau (TGSB), in conformity with international best practice, coopted the National CODEX, Sanitary and Phytosanitary Committee (NCSPSC) as its Technical Committee (TC) on Food Standards. The Secretariat for this TC is the Bureau. This TC adopted the CODEX Standard on the Code of Hygienic Practice for Eggs and Egg Products. The Procedure for adoption was 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 Direct Adoption.

This Gambian Standard applies to the primary production, sorting, grading, storing, transport, processing, and distribution of eggs in shell and egg products of such eggs produced by domesticated birds and intended for human consumption.

The Standard addresses the following:

- Scope and Use of the Document;
- Primary Production
- Establishment: Design and Facilities
- Control of Operation
- Establishment – Maintenance and Sanitation
- Establishment – Personal Hygiene
- Transportation
- Product Information and Consumer Awareness
- Training

This Standard can be obtained from The Gambia Standards Bureau.

INTRODUCTION

This *Code of Hygienic Practice for Eggs and Egg Products* is intended to provide guidance for the safe production of eggs and egg products. A hazard analysis approach was used in determining the controls presented in this Code. The FAO/WHO document below was used to provide a risk-based foundation for the revised Code.

Risk assessments of *Salmonella* in eggs and broiler chickens. Microbiological Risk Assessment Series

1. FAO/WHO 2002 (ISBN 92-5-104873-8). <http://www.fao.org/DOCREP/005/Y4393E/Y4393E00.HTM>

This Code of Hygienic Practice for Eggs and Egg Products takes into consideration, to the extent possible, the differing egg and egg product production systems and processing procedures used by countries. This code focuses primarily on eggs produced from domesticated chickens. The principles may also be applied to the hygienic practices for egg production from other domesticated egg producing bird species (e.g. duck, quail and goose). Therefore, the code is, of necessity, a flexible one to allow for different systems of control and prevention of contamination of eggs and egg products.

This Code addresses the two main sources of contamination of eggs:

1. internally during egg formation, and
2. externally, at any point at or after laying.

It takes into consideration the possibility of illness in the general population due to the consumption of eggs or egg products contaminated by *Salmonella* species, other enteric pathogens or other contaminants, as well as the susceptibility to illness of sectors of the population such as the elderly, children, and immunocompromised individuals. For microbiological contamination, this approach is consistent with the approach identified by the Joint FAO/WHO Expert Consultation on Risk Assessment of Microbiological Hazards in Foods (Rome, Italy, 30 April – 4 May 2001).

SCOPE

This Code applies to the primary production, sorting, grading, storing, transport, processing, and distribution of eggs in shell and egg products of such eggs produced by domesticated birds and intended for human consumption. Traditional delicacy eggs (e.g. Balut, 1000 year old eggs) are not within the scope of this code.

DEFINITIONS

Definitions of general expressions are included in the *General Principles of Food Hygiene* (CAC/RCP 1-1969). For the purpose of this code, the following terms have the definition stated:

Breaking – the process of intentionally cracking the egg shell and separating its pieces to remove the egg contents.

Breeding flock – a group of birds kept for the purpose of production of the laying flock.

Broken/leaker egg – an egg showing breaks of both the shell and the membrane, resulting in the exposure of its contents.

Candling – examining the interior condition of an egg and the integrity of the shell by rotating or causing the egg to rotate in front of or over a light source that illuminates the contents of the egg.

Cracked egg – an egg with a damaged shell, but with intact membrane

Dirty egg – an egg with foreign matter on the shell surface, including egg yolk, manure or soil.

Domesticated birds – members of the Class Aves that are kept for the production of eggs intended for human consumption.

Egg laying establishment – the facilities and the surrounding area where primary production of eggs takes place.

Egg product – all, or a portion of, the contents found inside eggs separated from the shell, with or without added ingredients, intended for human consumption.


Incubator egg – an egg that has been set in an incubator.

Microbiocidal treatment is a control measure that practically eliminates the number of microorganisms, including pathogenic microorganisms present in a food or reduces them to a level at which they do not constitute a health hazard.

Pasteurization – a microbiocidal control measure where eggs or egg products are subjected to a process, using heat to reduce the load of pathogenic microorganisms to an acceptable level to ensure safety.

Shelf life – the period during which the egg or egg product maintains its safety and suitability.

Table egg – an egg destined to be sold to the end consumer in its shell and without having received any treatment significantly modifying its properties.



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