



AGRO-PROCESSORS CERTIFICATION



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)

WHY CERTIFICATION?

- ⌘ Consumers today want to know that the food they buy is safe no matter where it was grown, raised or processed.
- ⌘ Retailers want the same assurances and are requiring their suppliers to demonstrate that they are providing safe, quality food.
- ⌘ Agro processors need: (i) the best kind of proof to demonstrate their commitment to food safety, and (ii) differentiation/ acceptance of their product.

BENEFITS

- Proof of commitment to food safety
- Differentiation (product)
- Training and improvement
- Assurance in the service and the product.
- Creates greater confidence and trust between buyers and sellers.
- Protects the consumer by providing the buyer with assurance that the foods they purchase meet food safety guidelines

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