

ADVICE TO FOOD BUSINESS OPERATORS

1. Ensure the premises is registered as a food business;
2. Ensure the business has food safety systems and standards in place;
3. Ensure the business meets all requirements under the Food Safety & Quality Act 2016;

A thermometer is a must have for every food business!

1. A thermometer prevents over or under-cooking food;
2. It ensures your hot food is hot and your cold food is cold;
3. It ensures your equipment is at the right temperature;
4. It protects you from foodborne illnesses due to undercooked foods;
5. It's easy to use! Simply place in the thickest part of the food and let stand for ~15 seconds before reading;
6. Clean and sanitize your thermometer after every use;
7. If it reads 32°F when placed in ice water, it is working properly.



WARNING!!!

ANY PERSON WHO OPERATES A FOOD BUSINESS WITHOUT BEING REGISTERED COMMITS AN OFFENCE AND IS LIABLE TO A FIXED PENALTY AS PRESCRIBED BY REGULATIONS.



#99 Crawford Street
www.bahfsabahamas.com
Telephone: 242-603-3260



BAHFSA
THE BAHAMAS AGRICULTURAL HEALTH & FOOD
SAFETY AUTHORITY

**BAHAMAS
AGRICULTURAL
HEALTH & FOOD
SAFETY AUTHORITY**



**FOOD SAFETY
&
QUALITY UNIT**

FOOD SAFETY IS EVERYONE'S
BUSINESS

FROM FARM TO FORK



DO YOUR PART



ABOUT US

The Food Safety and Quality Unit of the Bahamas Agricultural Health and Food Safety Authority (BAHFSA), is tasked with monitoring food safety across the food chain. This is accomplished through the following key objectives:

- ✓ To regulate food safety and quality at every stage of the food chain;
- ✓ To regulate all food, including fish and meat;
- ✓ To protect human health, and consumer interests, including fair practices in trade.

The Director of Food Safety and Quality is responsible for administering and carrying out these objectives

FUNCTIONS

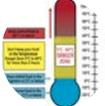
- ✓ Develop food safety policies, regulations and guidelines;
- ✓ Develop and implement training programs;
- ✓ Coordinate the inspection and auditing of food businesses;
- ✓ Promote and conduct consumer education;
- ✓ Monitor food safety agencies;
- ✓ Collaborate with other agencies on food safety issues;
- ✓ Develop food standards and ensure their enforcement;
- ✓ Register all food businesses;
- ✓ Recall imported, exported or domestically produced food;
- ✓ Provide advice to the public;
- ✓ Conduct food establishment and import inspections;
- ✓ Provide of food import permits.

PREVENT FOODBORNE ILLNESSES

- Symptoms of Foodborne illnesses**
- ✓ Vomiting
 - ✓ Stomach pain
 - ✓ Chills
 - ✓ Diarrhea
 - ✓ Fever

- Common foodborne pathogens**
- ✓ *Norovirus*
 - ✓ *Clostridium perfringens*
 - ✓ *Campylobacter sp.*
 - ✓ *Salmonella*
 - ✓ *Staphylococcus aureus*
 - ✓ *Escherichia coli*

USE FIVE (5) FOOD SAFETY PRINCIPLES

-  Clean work space and wash hands thoroughly
-  Separate raw from fresh and cooked food
-  Cook thoroughly
-  Store at safe temperatures
-  Use safe water and raw materials