FOOD STANDARDS SAVE LIVES

Food Standards and Your Safety

BAHFSA
THE BAHAMAS AGRICULTURAL HEALTH & FOOD SAFETY AUTHORITY

WHAT ARE FOOD STANDARDS?

A set of criteria that a food must meet if it is to be suitable for human consumption, such as source, composition, appearance, freshness, permissible additives, and maximum bacterial content.

WHO SETS FOOD STANDARDS?

FAO and WHO founded the Codex Alimentarius, or "Food Code". It is a collection of internationally recognized standards, guidelines, and codes of practice, relating to food, food production, food labeling, food safety, and food trade. BAHFSA collaborates with The Bahamas Bureau of Standards and Quality, the National Standards setting body, to develop and adopt food standards.

IMPORTANCE OF FOOD STANDARDS

- To protect consumers from foodborne illnesses or injuries associated with food products;
- Assures Importers that the foods they purchase meet their expectations and specifications;
- Guidelines for food businesses to operate safely and meet the requirements to produce safe, quality foods;
- Used to harmonize national food safety regulations.

KEY NATIONAL STANDARDS?

- BNSCP 2:2014 Code of Practice, General Principles of Food Hygiene;
- BNSCP 1:2014 Code of Hygiene Practice for Packaged Water;
- BNS CRS 1:2010 Standard Specification for Packaged Water;
- BNS 1:202012 Requirements for Hygienic Practices in the Preparation and Sale of Street Foods;
- BNS 2:2020 Guidelines for Control Measures of Street-Vended Foods;
- BNS 3:2020 Guidelines for Mobile Cocfonut Water Street Vendors.

For more, visit https://www.bbsq.bs/en/standards

CODEX STANDARDS AND GUIDELINES CAN BE FOUND AT THE LINK BELOW
HTTPS://WWW.FAO.ORG/FAO-WHO-CODEXALIMENTARIUS/EN/

Contact Us At:

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