

14. Personnel hygiene facilities (toilets and change rooms) and supporting areas (rest areas) should be well maintained, signposted and situated away from the processing area.
15. Provide hand wash facilities equipped with soap, sanitizer, sanitary hand drying, and a cleanable waste receptacle.
16. Clearly mark all sections, processing areas and hygiene facilities.
17. Use potable running water for processing and/or cleaning of the food contact surfaces.
18. Use only approved water treatment chemicals.



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The UNBS acknowledges and appreciates the valuable input from all its partners and stakeholders who contributed to the development of these simplified guidelines.

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Developed with support from the UK Department for International Development (DFID).



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PREMISES

Simplified Guidelines for the Food and Drinks Manufacturing Industry



The Commonwealth Standards Network (CSN) in partnership with the Uganda National Bureau of Standards (UNBS) have simplified the standards code of practice for hygiene in the food and drinks manufacturing industry, and labelling requirements to create awareness within Small and Medium Enterprises (SMEs) in order to improve the quality and marketability of their products.

PREMISES

General: The design and construction the building, its grounds, structures, and facilities shall not be a source of contamination of food.

Don'ts

1. Personnel hygiene facilities should not lead directly into food processing areas and should be properly ventilated and maintained.
2. Do not use hand operated taps at the hand washing facilities and/or in the processing area.
3. Drainage, waste disposal systems, and waste storage facilities shall not lead to contamination.
4. Do not mix potable water and non-potable water systems.
5. Do not use non-potable water for food processing, handling, packaging or storage areas.



Do's

1. Premises should be located away from areas that are polluted or prone to flooding.
2. The waste disposal area should be located at a safe distance.
3. The plant grounds should be adequately sloped to allow easy drainage and cleaning.
4. Maintain a fenced perimeter that is free from grass, litter and waste.
5. Surface and maintain all roads, yards, and parking lots.
6. Use approved, durable, smooth, and cleanable materials for construction of floors, walls and ceilings.
7. Ensure adequate lighting in the production facility.



8. All floors should be sufficiently sloped and self-draining into properly trapped outlets.
9. The facility should be vermin proofed.
10. Light bulbs and fixtures should be of a safety type (protected).
11. Adequate ventilation should be provided.
12. Drainages and waste disposal facilities should be equipped with appropriate traps and vents.
13. The facility should allow for linear flow of personnel, equipment, materials, and products.

