

Food Safety Principles

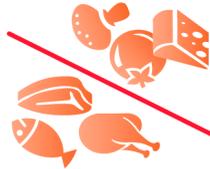
Keep clean

Wash hands with water and soap eating, preparing or food and right after raw meat fish and using the toilet; sanitize areas with soap, and a bleach/water mixture (1Tbs/gal.) before preparing food;



warm before serving handling poultry or Clean and hot water, hot water,

Separate raw and cooked



Keep raw foods from other foods; Use separate equipment and utensils (knives, cutting boards) when handling raw food; store raw foods in containers away

from other food.

Cook thoroughly

Cook meat, poultry, eggs and seafood and make sure their juices are clear and not pink; bring soups and stews to a boil (70C/158F); use a thermometer; The following foods are done at: 145°F - steaks, whole or liquid raw eggs, fish, pork, game animal 155°F - ground beef or pork 165°F - chicken, poultry, or any stuffed meats



Bahamas Agricultural Health and Food Safety Authority

The Source River Centre
1000 Bacardi Road
P.O. Box N-3040
N.P., The Bahamas
Phone: 242-604-7001/2
E-mail: bahfa@bahamas.gov.bs

Keep food at safe temperatures

Keep hot foods hot and cold foods cold; Refrigerate cooked foods promptly at 41F; keep cooked foods hot (140F) prior to serving; Throw out food left in the danger zone (41F-135F) for more than two hours.



Use safe water and raw materials

Use potable water in food handling (washing fruits and vegetables) and preparations; be sure to use fresh foods that are wholesome and do not use foods that have gone past their expiry date.



DO YOUR PART!

Prevent foodborne illnesses

Use the five food safety principles



BAHFA
THE BAHAMAS AGRICULTURAL HEALTH & FOOD SAFETY AUTHORITY

Food Safety Matters Everyday!

The Bahamas Agricultural Health and Food Safety Authority



BAHFSA

THE BAHAMAS AGRICULTURAL HEALTH & FOOD SAFETY AUTHORITY

FOOD SAFETY AND QUALITY

Other Functions of the Food Safety and Quality Unit

- ◆ Develop food safety policies, regulations and guidelines;
- ◆ Develop and implement training programs;
- ◆ Coordinate the auditing of food businesses;
- ◆ Promote and conduct consumer education;
- ◆ 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;

Manage your food business

Build capacity in food safety training and implementation

HACCP
GMP
GAP
GHP

Email us at: bahfa@bahamas.gov.bs
Find us at: www.bahfa.com
Like us: on Facebook





A must have for every food business!

1. A thermometer prevents over and 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 under-cooked foods;
5. It's easy to use...place in the thickest part of the food and let stand for ~15 sec before reading;
6. Clean and sanitize after every use;
7. If it reads 32F when placed in ice water, it is working properly;



BAHFA
THE BAHAMAS AGRICULTURAL HEALTH & FOOD
SAFETY AUTHORITY

Background

The Bahamas Agricultural Health and Food Safety Authority Act (2016) was developed to oversee and administer the enforcement of the:

1. Food Safety and Quality Act (2016);
2. Plant Protection Act (2016); and
3. Animal Health and Production Act (2016).

These Acts were developed to address the Sanitary and Phytosanitary (SPS) measures that affect human, plant and animal health.

A few of BAHFSA's functions are to monitor the performance of enforcement agencies in the administration of their respective legislations; protect human or animal life or health from food-borne risks arising from additives, contaminants, toxins or disease-causing organisms in foods, beverages or feedstuffs; protect animal and plant life or health from the entry, establishment or spread of pests, disease-carrying or disease-causing organisms; protect human life and health from diseases carried by animals, plants or products thereof; and ensure that there is wide consultation with all sectors of the food industry, animal health and plant health in carrying out its activities.

Food Safety and Quality

OBJECTIVES

Objective: 1

- ◆ 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.

Objective: 2

- ◆ In order to achieve objective 1, food safety and quality shall be based on risk assessment, which is based on the available scientific evidence, undertaken in an independent, objective and transparent manner.

Objective: 3

- ◆ Where relevant scientific evidence is insufficient, food safety measures may be adopted on the basis of available pertinent information, including information from relevant international organizations.

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



Prevent Foodborne Illnesses

1. Clean work space and wash hands
2. Separate raw from fresh and cooked food
3. Cook thoroughly
4. Store at safe temperatures
5. Use safe water and raw materials

Symptoms of Foodborne illnesses

1. Vomiting
2. Diarrhea
3. Stomach pain
4. Fever
5. Chills

Common foodborne pathogens

1. Norovirus
2. Salmonella
3. Clostridium perfringens
4. Staphylococcus aureus
5. Campylobacter sp.
6. Escherichia coli



FROM

**FARM
TO
FORK**



Food Safety is Everybody's Business