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PURE FOOD ACT 1996

(No. 4 of 1996)

PURE FOOD (FOOD CONTROL) REGULATIONS 2010

IN exercise of the powers conferred upon me by section 37 of the Pure Food Act 1996, I make these Regulations –

PART 1 - PRELIMINARY

Citation and
commence-
ment

1. These Regulations may be cited as the Pure Food (Food Control) regulations 2010 and commence on the date of publication in the *Gazette*.

Interpretation

2. In these Regulations unless the context otherwise requires –

“Act” means the Pure Food Act 1996;

“appropriate enforcement agency” means the Department responsible for environmental health of the Ministry responsible for Health, the provincial authorities responsible for food inspection in each province, and health authorities in Honiara City Council;

“approved person” means a person who is the holder of a current certificate of food safety awareness awarded under regulation 61;

“Board” means the Pure Food Advisory Board constituted under the Act;

“breast-milk substitute” means any food being marketed or otherwise represented as a partial or total replacement for breast-milk, whether or not suitable for the purpose;

“claim” means any representation which states, suggests or implies that a food has particular qualities relating to its origin, nutritional properties, nature, processing, composition or any other quality;

"*Codex Alimentarius*" means standards, codes of practice, guidelines and other texts developed and maintained by the *Codex Alimentarius* Commission, a body established in 1963 by the Food and Agriculture Organization of the United Nations (FAO), and the World Health Organization (WHO),

"component" means any substance which forms a part of a substance;

"consumer" means individuals, households or businesses that purchase and use goods and services;

"container" means any packaging of food for delivery as a single item, whether by completely or partially enclosing the food and includes wrappers a container may enclose several units or types of packages when such is offered to the consumer;

"date of manufacture" means the date on which the food becomes the product as described;

"date of minimum durability" ("best before") means the date which signifies the end of the period under any stated storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made, however, beyond the date the food may still be perfectly satisfactory;

"date of packaging" means the date on which the food is placed in the immediate container in which it will be ultimately sold;

"Director" means the Director of the Department of Environmental Health;

"disinfection" means the reduction, without adversely affecting the food, by means of hygienically satisfactory chemical agents or physical methods, of the number of microorganisms to a level that will not lead to harmful contamination of food;

“domestic premises” means premises occupied as a private dwelling (including any outhouse, kitchen, extension or other area of such premises which is not used in common by the occupants of more than one such dwelling);

“food additive” means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result, (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods, the term does not include “contaminants” or substances added to food for maintaining or improving nutritional qualities;

“food hygiene” means all conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain;

“food safety” means assurance that food will not cause harm to the consumer when it is prepared or eaten according to its intended use;

“foods for catering purposes” means those foods for use in catering premises such as restaurants, cafes, fast food bars, takeaways, canteens, schools, hospitals, hotels and similar institutions where food is offered for immediate consumption;

“foreign matter” means a biological or chemical agent, or other matter or substance or physical object, that is foreign to the nature of the food;

“frozen food” means food that has been prepared by freezing and is intended to be sold in the frozen state;

“food handler” means a person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food, for a food business;

“genetically modified organisms” means organisms that are produced through techniques in which the genetic material has been altered in a way that does not occur naturally by mating and or natural recombination or are not used in traditional breeding and selection and includes the products thereof;

“HACCP” means Hazard Analysis and Critical Control Point as defined by the *Codex Alimentarius*;

“infant formula” means a breast-milk substitute formulated industrially in accordance with applicable *Codex Alimentarius* standards, to satisfy the normal nutritional requirement of infants up to six months of age, and adapted to their physiological characteristics. Infant formula may also be prepared at home, in which case it shall be described as “home prepared”;

“ingredients” means any substances, including food additives, used in the manufacture or preparation of a food and present in the final product;

“lot” means a quantity of food manufactured, processed, prepared and packed under the same conditions during a particular time not exceeding the 24 hours;

“meat” means the whole or part of the carcass of any buffalo, camel, cattle, deer, goat, hare, pig, poultry, rabbit or sheep, slaughtered other than in a wild state, but does not include avian eggs, or foetuses or parts of foetuses;

“nutrient content claim” means a claim that describes the level of a nutrient contained in a food such as, but not limited to, “source of calcium”, “high in fibre and low in fat”;

“nutrient comparative claim” means a claim that compares the nutrient levels or energy value of two or more foods such as, but not limited to, “reduced”; “less than”; “fewer”; “increased”; “more than”;

“nutrient function claim” means a health claim that describes the physiological role of the nutrient in growth, development and normal functions of the body;

“nutrient supplement” means any mineral, vitamin, essential, amino acid or essential fatty acid which, when added either singly or in combination of food, improves or enriches the nutrient content of the food;

“organic food” means a food product that has been produced and processed in accordance with the Codex Alimentarius Guidelines for the Production, Processing Labelling and Marketing of Organically Produced Foods (CAC/GL 32) and certified by a duly constituted certification body or authority;

“packaged” means packed in a container;

“pathogens” means micro-organisms including algae, bacteria, fungi, protozoa, and viruses which have historically been implicated in outbreak of food borne diseases in Solomon Islands or elsewhere;

“perishable” means any food that may spoil if not held at an appropriate temperature, including but not limited to eggs, fish, poultry, meat, game, milk, fruit and vegetables;

“pesticide” means any substance purporting to be a pesticide or any substance used, or capable or purporting to be capable of being used, for preventing the attack of, or for destroying –

- (a) micro-organisms that affect or attack plants and plant products;
- (b) insects;
- (c) noxious animals or noxious birds; or
- (d) weeds or noxious plants;

“potable water” means “water” as specified in regulation 12;

“potentially hazardous food” means food that has to be kept at 5°C or colder or 60°C or hotter to minimise the growth of any pathogens that may be present in the food or to prevent the formation of toxins in the food. Potentially hazardous food includes but is not limited to milk and short shelf life milk products; eggs, cooked shelled eggs, and short shelf life egg products; meat and short shelf life meat products; fish and short shelf life fisheries products; and poultry and short shelf life poultry products;

“poultry” means –

- (a) the class of domesticated fowl (birds) farmed for food or for their eggs; and
- (b) the meat of these birds as well as the meat of wild birds or game birds;

“prescribe” means prescribe by regulation or standard;

“pre-prepared” means prepared in advance and ready for retail sale;

“processing aid” means a substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfill a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product;

“sanitation” means the hygienic disposal or recycling of waste, as well as the policy and practice of protecting health through hygienic measures;

“sanitise” means clean and disinfect;

“secretariat” means the Secretariat to the Pure Food Advisory Board;

“spices” means spices including dried aromatic plants and relates to natural dried components or mixtures thereof, used in foods for flavouring, seasoning and imparting aroma the term applies equally to spices in the whole, broken or ground form;

“standard” means a publication, including an interim standard, recommended by the Board and adopted by the Minister;

“street food” means ready-to-eat foods prepared and or sold by vendors and hawkers especially in streets, markets and other similar public places;

“street vendor” means a person who prepares, displays, serves or sells street food to the public;

“unsafe” in relation to food means food which at a particular time would be likely to cause harm to a person who might later consume it, assuming that –

- (a) it was, after that particular time and before being consumed by the person, properly subjected to all processes (if any) that are relevant to its reasonable intended use,
- (b) nothing happened to it after that particular time and before being consumed by the person that would prevent its being used for its reasonable intended use, and
- (c) it was consumed by the person according to its reasonable intended use;

“unsuitable food” means food that –

- (a) is damaged, deteriorated or perished to an extent that affects its reasonable intended use;
- (b) contains any damaged, deteriorated or perished substance that affects its reasonable intended use;
- (c) is the product of a diseased animal, or an animal that has died otherwise than by slaughter, and ~~has not been declared by or under another Act to be safe for human consumption; or~~
- (d) contains a matter or substance that is foreign to the nature of the food;

“use-by date” (recommended last consumption date, expiration date) means the date which signifies the end of the estimated period under any stated storage conditions, after which the product probably will not have the quality attributes normally expected by the consumers after this date, the food shall not be regarded as marketable;

“vegetables” means vegetables including mushrooms and fungi, roots and tubers, pulses and legumes, and *aloe vera*.

3. (1) Unless expressly provided elsewhere in these Regulations, the provisions of these Regulations apply to food products – Application

- (a) produced, prepared for sale, or sold in Solomon Islands;
- (b) imported into Solomon Islands for use in Solomon Islands or for re-export; or
- (c) produced or processed in Solomon Islands for export except where the requirements of the importing country vary from the provisions of these Regulations.

(2) Where food is prepared in or on premises of licensed businesses and delivered from such premises pursuant to an order given to prior to the food’s preparation, transport and delivery, the sale shall be deemed to have occurred in, on, or from such licensed premises.

PART 2 - ADMINISTRATION

4. (1) The Under-Secretary (Health Improvement) shall be the Chairperson of the Board. Chairperson of Board and disclosure of interest

(2) A member of the Board –

- (a) shall disclose any direct or indirect pecuniary interest in a matter being considered or about to be considered at a meeting of the Board if that interest, appears to raise a conflict in any aspect of the member’s duties;

- (b) shall not, after disclosing a pecuniary interest, take part in any discussion or decision with respect to that matter, unless the Minister of the Board determines otherwise.
- (c) where required to make a "disclosure of pecuniary interest", shall disclose that the member is a member, or is in the employment or partnership or has some other specified relationship to a specified company, body, partnership or to a specific person.
- (d) failing to disclose a pecuniary interest in a matter considered by the Board and participating in any discussion or decision with respect to that matter commits an offence.

Meetings of the
Board

5. (1) The Board shall meet and transact business at such times and in such places as are determined by the Chairperson and the secretariat, and in any events shall meet a minimum of four times in each calendar year.

(2) At a meeting of the Board –

- (a) three full members constitute a quorum;
- (b) the Chairperson shall preside;
- (c) in the absences of the Chairperson, the Director of Environmental Health shall act as Chairperson and in the absence of both the Under Secretary (Health Improvement) and the Director of Environmental Health, the members of the Board present shall elect one of their number to preside;
- (d) matters arising shall be determined by a majority of the members present and voting;
- ~~(e) the Chairperson shall have a deliberative vote~~ and, in the event of an equality of votes, also a casting vote; and
- (f) the Board shall cause full minutes of its meeting to be kept in such manner as determined by it.

6. (1) A person may apply in writing to the Board for the ^{Application} development or variation of a regulation or standard. _{to the Board}

~~(2) The Board shall make a preliminary assessment of the application under subregulation (3) provided –~~

- (a) the application is in the form required by the Board; and
- (b) the application contains the information required by the Board; and
- (c) the application provides a sample of the food to which the application relates if so requested by the Board.

(3) In making preliminary assessment, the Board shall have regard to –

- (a) whether the application relates to the Board's functions as defined under the Act;
- (b) whether the application is so similar to a previous application that it ought not to be accepted;
- (c) whether the application is in the form stated in subregulation (2); and
- (d) any other matters it considers relevant.

(4) If the Board accepts the application upon preliminary assessment, it shall –

- (a) notify the applicant in writing; and
 - (b) seek and consider written information from persons whose interests may be affected by the application, other than the applicant.
 - (c) make a full assessment of the application and prepare in writing –
 - (i) a new or revised draft regulation or standard for submission to the Minister; or
 - (ii) a rejection of the application.
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(5) If the Board rejects the application upon preliminary assessment, it shall notify the applicant in writing specifying the reasons for rejection.

(6) If the Board rejects the application following full assessment, the applicant may appeal to the Minister within 14 days or receipt of the written notice of rejection. On receipt of an appeal, the Minister may have considered the grounds for the rejection, direct the Board to prepare a new, full assessment.

(7) If the Board prepares a new or revised draft regulation or standard, it shall –

- (a) notify the applicant of its decision in writing, including providing a copy of the draft regulation;
- (b) notify all persons that provided written information of then decision in writing, and
- (c) make a recommendation to the Minister for adoption of the draft within 30 days.

Minister dealing with Board's recommendation

7. (1) After considering a recommendation made to him or her by the Board, the Minister shall –

- (a) adopt the regulation and take all the steps necessary to avoid conflict between any other regulation or standard affected by such actions; or
- (b) return the draft to the Board for further consideration

Qualifications of health inspectors

8. (1) An Assistant Health Inspector shall hold the qualification of certificate, diploma or degree in Environmental Health from a recognised academic institution or an equivalent qualification.

(2) A Health Inspector shall hold the qualification of certificate, diploma or degree in Environmental Health from a recognised academic institution or an equivalent qualification.

(3) Subregulations (1) and (2) do not apply to meat and dairy hygiene inspectors appointed in accordance with section 35(1) of the Act.

PART 3 - FOOD ADDITIVES AND NUTRIENT SUPPLEMENTS

9. A person who advertises, manufactures, sells, imports, processes, uses, prepares, stores or displays for sale a food additive or nutrient supplement in contravention of the requirements on food additives and nutrient supplements established under the Act or its regulations, including but not limited to regulations 10 and 11, commits an offence.

10. (1) No person shall import, manufacture, and advertise for sale or sell any food additive other than a permitted food additive as prescribed, from time to time, by any standard or regulation established under the Act or, where no such standards or regulations are prescribed, in the *Codex* General Standard on Food Additives.

(2) No person shall import, manufacture, advertise for sale or sell any food in which is present –

- (a) any food additive other than a food additive permitted by a standard or regulation established under the Act or, where no such standards or regulations are prescribed, in the *Codex* General Standard on Food Additives;
- (b) any permitted food additive at concentrations above the maximum permitted by any standard or regulation established under the Act or, where no such standards or regulations are prescribed, in the *Codex* General Standard on Food Additives; or
- (c) any food additive used in such a manner as to conceal any damage to, or inferiority in, the quality of that food.

(3) Notwithstanding subregulation (2) (a), an additive may be present in any food as a result of carry-over from an ingredient in which it is permitted to be present, provided that the level of the additive in the final food is no greater than would be introduced by the use of the ingredient under proper technological conditions and good manufacturing practice.

(4) Notwithstanding subregulation (2)(b), any food additive permitted in a food may be added to an ingredient intended for use in the preparation of that food, at a higher level than that permitted, provided that the level in the final food when prepared complies with the prescribed maximum permitted level in the final food as sold.

(5) No person shall add any ingredients to a food so as to produce a final product where any permitted food additive occurs at a concentration above which it is expressly permitted by any standard established under the Act or, where no such standards are prescribed, by in the *Codex General Standard on Food Additives*.

Nutrient supplements

11. (1) No person shall import, manufacture, advertise for sale or sell any nutrient supplement other than a permitted nutrient supplement prescribed from time to time, by any standard under the Act or, where no such standards are prescribed, in the *Codex Alimentarius*.

(2) No person shall import, manufacture, advertise for sale or sell any food in which is present:

- (a) any nutrient supplement other than a permitted nutrient supplement; or
- (b) any permitted nutrient supplement at a concentration above the maximum permitted by standards established under the Act, from time to time, or, where no such standards are prescribed, then as prescribed by the *Codex Alimentarius*.

PART 4 - PACKAGING AND APPARATUS

Packaging and apparatus related offences

12. A person who advertises, manufactures, sells, imports, processes, uses, prepares, stores or displays for sale a food in a package or an apparatus in contravention of the requirements established under the Act or its regulations including but not limited to regulations 13 to 16 commits an offence.

Cleanliness of apparatus or packaging

13. (1) The apparatus or packaging matter in which food for sale is to be or is packed or enclosed shall –

- (a) be clean, hygienic, and free from foreign matter;

(b) not be corroded, perforated, leaking, chipped, dented, broken, ripped or cracked; and

~~(c) be maintained in a manner that protects it from~~
being contaminated by dust, vermin or other likely sources of contamination.

14. (1) No person shall use or permitted to be used, in the preparation, packaging, storage, delivery or exposure for sale of any food.

Packaging
structure and
contamination

(a) any bottle, container or other packaging that has been used for any other purpose and may consequently affect the food's properties in an adverse manner;

(b) any second-hand sealing material, including but not limited to cork;

(c) any packaging recycled without adequate cleaning and sanitation to protect the food's safety and quality.

15. (1) A person shall not pack, import, store, display, for sale or sell food in a package where the food is in contact with –

Foreign objects
in food or
packages

(a) written, printed or other graphic matter upon the package;

(b) any extraneous object or thing, or

(c) printed newspaper.

(2) Notwithstanding the above subregulation (1), it shall not be an offence if –

(a) the writing, printed or other graphic matter is coated with protective material that prevents contamination or chemical migration into the food;

(b) the writing, printing or other graphic matter includes a statement to the effect that it has a protective coating as may be prescribed;

- (c) the object or thing is composed of material that will not contaminate or migrate into the food;
- (d) the object or thing is in a sealed impervious package composed of materials that will not contaminate or migrate into the food, and
- (e) the object or thing is not capable of being swallowed or of obstructing either alimentary or respiratory passage and is not otherwise likely to cause bodily harm, distress or discomfort.

(3) Without prejudice to the generality of the subregulation (2) it shall be an offence if the food contains foreign matter including, but not limited to, hair, insect fragments, coins, worms, nuts, bolts, screws, nails, cloth, fragments of metal, rubber or plastic or any similar material or object.

(4) Notwithstanding subregulation (1) it shall not be an offence to insert a temperature gauge into a food provided the gauge is made of a material that will not migrate into or contaminate the food and has been sanitised prior to insertion in the food.

Packaging
structure and
contamination

16. (1) The packaging matter or apparatus in which food for sale is to be or is processed, packed, stored or enclosed –

- (a) shall not be made of material that has a surface other than a surface that complies with British Standard 6748:1986;
- (b) shall not be soldered inside;
- (c) for tin packages, shall be lacquered such that the lacquer completely covers the inner surface of the package material;
- (d) shall not contain or be stained with vinyl chloride monomer or acrylonitrile monomer above the maximum levels specified by the Board;
- (e) shall not contain or be stained with urine, manure, bone dust, superphosphate, poison or any other harmful or detrimental material.

PART 5 - LABELLING, ADVERTISING AND DATE MARKING

17. (1) Any person who manufactures, sells, imports, processes, ~~uses, prepares, stores, or displays for sale any food in any package or apparatus~~ labelled in contravention of the requirements prescribed in regulations 18 to 23, which are established under the power provided by section 7 of the Act, commits an offence.

Labelling
advertising
and date
marking
related
offences

(2) Any person who obscures or alters or otherwise modifies a date mark on a food or food ingredient commits an offence.

(3) Any person who stores, displays, uses for sale, or sells a food that is past its "use-by date" commits an offence.

(4) Any person who stores or uses for sale a food ingredient that is past its "use-by date" commits an offence.

(5) Any person who advertises any food or apparatus in contravention of the requirements prescribed in regulation 24 which are established under the power provided by section 7 of the Act commits an offence.

18. (1) Pre-packaged food shall not be described or presented on any label or in any labelling in a manner that is false, misleading or deceptive or is likely to create an erroneous impression regarding its character in any respect.

General
prepackaged
food labelling
requirements

(2) Pre-packaged food shall not be described or presented on any label or in any labelling by words, pictorial or other devices which refer to or are suggestive either directly or indirectly, of any other product with which such food might be confused, or in such a manner as to lead the purchaser or consumer to suppose that the food is connected with such other product.

(3) All pre-packaged food produced, processed, packed, distributed, or imported shall be labelled with the following mandatory information –

- (a) the name of food;
 - (b) list of ingredients;
 - (c) net contents or drained weight;
 - (d) name and address of the manufacturer or packer or distributor;
 - (e) lot identification;
 - (f) date marking and storage instructions; and
 - (g) instructions for use
- (4) The name of the food –
- (a) shall indicate the true nature of the food; and
 - (b) where a name or names have been established for a food in a *Codex Alimentarius* Standard, at least one of these names shall be used.
- (5) There shall appear on the label, close to the name of the food, all additional words or phrases necessary to avoid misleading or confusing the consumer in regard to the true nature and physical condition of the food including but not limited to the type of packing medium, style, and the condition or type of treatment it has undergone, for example, dried, concentrated, reconstituted, smoked.
- (6) In relation to the ingredients in a food –
- (a) except for single ingredient foods, a list of ingredients shall be declared on the label;
 - (b) the list of ingredients shall be headed or preceded by an appropriate title which consists of or includes the term 'ingredient(s)';
 - (c) all ingredients shall be listed in descending order of ingoing weight (m/m) at the time of the manufacture of the food;
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- (d) cereals containing gluten; crustaceans and products of these; eggs and egg products; fish and fish products; peanuts, soybeans and products of these; milk and milk products (lactose included); tree nuts and nut products; and sulphite in concentrations of 10 mg/Kg or more are known to cause hypersensitivity and shall always be declared and be declared by their specific name;
- (e) added water shall be declared in the list of ingredients except when the water forms part of an ingredient such as brine, syrup or both used in a compound food and declared as such in the list of ingredients;
- (f) water or other volatile ingredients evaporated in the course of manufacture need not be declared;
- (g) dehydrated or condensed foods which are intended to be reconstituted by the addition of water only, the ingredients may be listed in order of proportion (m/m) in the reconstituted product provided that a statement such as "ingredients of the product when prepared in accordance with the directions on the label" is included;
- (h) a specific name shall be used for ingredients in the list of ingredients unless a general class name as permitted in the Codex General Standard on the Labelling of Pre-packaged Food would be more informative. In such circumstances, the permitted class names as laid out by the *Codex* General Standard on the Labelling of Pre-packaged Food may be used;
- (i) ingredients derived from beef and pork including but not limited to pork fat, lard, and beef fat shall always be declared by their specific names;

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- (j) for the identification of food additives, excluding those specified under paragraphs (d) and (i), it shall be sufficient to list them under their respective classes as specified in the *Codex* General Standard on the Labelling of Pre-packed Food together with the specific name or ISN numerical identification;
- (k) the presence of brain, heart, kidney, liver, tongue or tripe in a food, shall be declared either by class name of the offal or by the specific type of offal;
- (l) when a product is labeled as being in "natural oil", the addition of water, whether declared or not, shall not be permitted such that the consumer is misled by the label as to the packing medium;
- (m) in case of mixed or blended food, words which indicate that the contents are mixed or blended, as the case may be, and such word shall be conjoined with the appropriate designation of the food "mixed" or "blended",
- (n) where the food or its ingredients have been purposefully exposed to ionizing radiation, the statement or declaration indicating that the food or its ingredients has or have been treated with ionizing radiation; and
- (o) where the food or its ingredients contain a genetically modified organism or a product derived from a genetically modified organism, which contains altered genetic material or has physical, chemical or nutritional characteristics not present in a counterpart food reduced using conventional breeding technologies, the ~~statement or declaration indicating that the food~~ or its ingredients contain 'genetically modified' material in conjunction with the name of that food or ingredient, unless otherwise exempt by the Minister.

- (7) In relation to the declaration of the net contents
- (a) the net contents or drained weight shall be ~~declared in metric system ("System International")~~ units or both in metric and imperial system units; and
 - (i) for solid foods by weight, for liquid foods by volume; and
 - (ii) for semi-solid or viscous foods, either by weight or volume.
- (8) In relation to the name and address of the manufacturer or packer or distributor –
- (a) the name and physical address of the manufacturer, or packer or distributor or owner of rights of manufacture or brand owner in the case of food of local origin;
 - (b) for imported food, the name and address of local importer or distributor and the country of origin; or
 - (c) when a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the country of origin for the purposes of labelling.
- (9) With respect to lot identification, each container shall be permanently marked to identify the producing factory and the lot.
- (10) In relation to date marking and storage conditions –
- (a) the expiration date shall be declared on all food where the food shall be consumed before a certain date because of health and safety reasons;
 - (b) the expiration date shall be declared by the words "use-by ..." or "expiry date ..." or "expiration date ..." or "exp ..." and these words shall be accompanied by the date itself in uncoded numerical sequence except that the month may be indicated by letters;

- (c) the date of minimum durability shall be declared on all food where an expiration date is not required unless otherwise exempted by these and subsequent regulations;
 - (d) the date of minimum durability shall be declared by the words "best before ..." or "best be..." or equivalent and these words shall be accompanied by the date itself in uncoded numerical sequence except that the month may be indicated by letters;
 - (e) the expiration date or the date of minimum durability shall consist at least of the day and the month for products with a minimum durability of not more than three months; or the month and the year for products with a minimum durability of more than three months;
 - (f) an indication of the date of minimum durability or expiration date shall not be required for fresh fruits and vegetables which have not been pceled, cut or similarly treated; wines, liqueur wines, sparkling wines, aromatized wines, fruit wines and sparkling fruit wines; beverages containing 10% or more by volume of alcohol; bakers' or pastry-cooks' wares which, given the nature of their content, are normally consumed within 24 hours of their manufacture; vinegar; food grade salt; solid sugars; confectionery products consisting of flavoured or coloured sugars; or chewing gum;
 - (g) in addition to the date of minimum durability or expiration date, any special conditions for the storage of the food shall be declared on the label if the validity of the date depends thereon;
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- (h) an indication of the date of minimum durability or expiration date shall not be required for bread with a shelf life of less than 7 days. Such food shall bear a label with the words "baked-on ..." or equivalent and these words shall be accompanied by the date itself in uncoded numerical sequence;
- (i) an indication of the date of minimum durability or expiration date shall not be required for packed fresh meat, fish or poultry with a shelf life of less than 7 days. Such food shall bear a label with the words "packed-on ..." and these words shall be accompanied by the date itself in uncoded numerical sequence; and
- (j) shelf stable food, including but not limited to certain canned food, with a minimum durability of 3 years shall be deemed to have met date marking requirements of these Regulations if it bears the date of manufacture and a statement as to the minimum durability.

(11) Instructions for use, including reconstitution, where applicable, shall be included on the label, as necessary, to ensure correct utilization of the food.

(12) For non retail containers not destined to final consumers, the name of the product, lot identification, net contents and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container, except that for tankers the information may appear exclusively in the accompany in documents.

(13) Notwithstanding subregulation (12), lot identification, and the name and address of the manufacturer, packer, distributor or importer on non retail containers may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

- 19.** (1) The following is prescribed for nutrient content labelling on all pre-packaged food produced, processed, packed, distributed, or imported: Requirements on nutrient content labelling
- (a) the declaration of energy, protein, fat and carbohydrate, shall be made in accordance with composition;

- (b) information on energy value shall be expressed in kcal per 100g or per 100ml or per package if the package contains only a single portion or per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated;
- (c) information on the amounts of protein, carbohydrate and fat in the food shall be expressed in g per 100g or per 100ml or per package if the package contains only a single portion or per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated;
- (d) numerical information on vitamin and mineral shall be expressed in metric units or as a percentage of the Nutrient Reference Value per 100g or per 100ml or per package if the package contains only a single portion or per serving as quantified on the label or per portion provided that the number of portions contained in the package is stated;
- (e) the declaration of nutrient content shall be numerical; and
- (f) nutrient declaration shall be mandatory for foods for which nutrition claims are made and the amount of that nutrient per 100g or per 100ml expressed in metric unit, or per serving shall be declared;

Presentation
mandatory
labelling

20. (1) The following requirements are established in relation to the presentation of mandatory information –

- (a) labels in pre-packaged foods shall be applied in such a manner that they will not become separated from the container;
- (b) statements required to appear on the label by virtue of these Regulations shall be clear, prominent, indelible and readily legible by the consumer under normal conditions of purchase and use;

- (c) where the container is covered by a wrapper, the wrapper shall carry the necessary information or the label on the container shall be readily legible through the outer wrapper or not obscured by it;
- (d) the name and net contents of the food shall appear in a prominent position and in the same field of vision;
- (e) the language used in the label of the food shall at least be in the English language;
- (f) if the language on the original label is not in English, a supplementary label containing the mandatory information in the English may be used instead of relabelling; and
- (g) in the case of either relabelling or a supplementary label, the mandatory information provided shall fully and accurately reflect that in the original label.

21. (1) The following claims shall be prohibited –

Prohibited
claims

- (a) claims stating that any given food will provide an adequate source of all essential nutrients, except in the case of well defined products for which a Codex Standard permits such claims as admissible claims;
- (b) claims implying that a balanced diet or ordinary foods cannot supply adequate amounts of all nutrients;
- (c) a claim that encourages or condones excessive consumption of any food or contradicts good dietary practice;
- (d) claims which cannot be substantiated;
- (e) nutrition claims and health claims for foods for infants and young children except where specifically provided for in relevant regulations;

- (f) claims as to the suitability of a food for use in the prevention, alleviation, treatment or cure of a disease, disorder, or particular physiological condition, unless they are in accordance with the provisions of *Codex* Standards or guidelines and following the principles set forth in these guidelines;
- (g) claims which could give rise to doubt about the safety of similar food or which could arouse or exploit fear in the consumer;
- (h) a claim that a food has obtained an increased or special nutritive value by means of the addition of nutrients, such as vitamins, minerals and amino acids shall be permitted only if such an addition has been made on the basis of nutritional considerations according to the *Codex* General Principles for the Addition of Essential Nutrients to Foods;
- (i) claims of religious or ritual preparation, including but not limited to Halal and Kosher, when the food does not conform to the requirements of the appropriate religious or ritual authorities;
- (j) claims that the food is or its ingredients are 'organic' unless –
 - (i) it has been produced and processed in accordance with the *Codex Alimentarius* Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods (CAC/GL 32) and certified by a duly constituted certification body or authority; and
 - (ii) the label includes the name or the code number of the official or officially recognized certification body or authority to which the operator who has carried out the most recent preparation operation is subject;
- (k) ~~claims on the absence of beef or pork or its derivatives or lard or added alcohol are prohibited if the food does not normally contain such ingredient.~~

- (l) claims which highlight the absence or non-addition of particular substances to food where:

-
- (i) the substance is one which consumers would not normally expect to find in the food; or
- (ii) has been substituted by another, giving the food equivalent characteristics unless the nature of the substitution is clearly stated with equal prominence.

22. (1) The only nutrition claims permitted shall be those relation to energy, protein, carbohydrate, and fat and components thereof, fibre, and sodium, and vitamins and minerals for which Nutrient Reference Values have been laid down in the *Codex Alimentarius* unless otherwise permitted by these Regulations or the Minister.

Use of
nutrient content
claims, nutrient
comparative
claims, nutrition
claims and
health claims

(2) When a nutrient content claim that is listed in the First Schedule is made, the claim shall be consistent with that Schedule.

(3) Nutrient comparative claims shall be permitted only where _

- (a) the comparison is to the same or similar food; and
- (b) a statement of the amount of difference in the energy value or nutrient content is given.

(4) Health claims shall be permitted provided that all of the following conditions are met –

- (a) proof shall be sufficient to substantiate the type of claimed effect as recognized by appropriate scientific review of the data;
- (b) claims consist of both information on the physiological role of the nutrient or on an accepted diet-health relationship and associated composition information;
- (c) the claimed benefit shall arise from the consumption of a reasonable quantity of the food or food constituent in the context of a healthy diet;

- (d) a validated method to quantify the food constituent that forms the basis of the claim is available; and
 - (e) the following information appears on the label or labelling of a food bearing health claims –
 - (i) a statement of the quantity of any nutrient or other constituent of the food that is the subject of the claim;
 - (ii) the target group, if appropriate;
 - (iii) how to use the food to obtain the claimed benefit and other lifestyle factors or other dietary sources, where appropriate;
 - (iv) if appropriate, advice to vulnerable groups on how to use or to avoid using the food;
 - (v) maximum safe intake of the food or constituent where necessary;
 - (vi) how the food or food constituent fits within the context of the total diet;
 - (vii) a statement on the importance of maintaining a healthy diet.
- (5) Claims that relate to dietary guidelines or “healthy diets” shall only be permitted –
- (a) where they are consistent with any Solomon Islands national dietary guidelines;
 - (b) where the claim is not based on selective consideration of one or more aspects of the food; and
 - (c) where the food is not described as “healthy” or ~~represented in a manner that implies that a~~ food in and of itself will impart health.
-

(6) A claim to the effect that a food is a good source of a vitamin or mineral may be made if the food contains no less than 25% of the recommended daily intake for that vitamin or mineral.

(7) A claim regarding the food being fortified shall only be permitted where the food has been approved by the Director, or his or her representative, as being suitable for such and shall not include food considered by the Director, or his or her representative, to be high in sugars, fat or salt, with the exception of fortified salt itself.

23. (1) Every package containing a breast-milk substitute for sale shall, in addition to other mandatory requirements specified in these Regulations, bear on or attached to it, a label containing – ^{Breast milk substitutes}

- (a) the words “Important Notice” or their equivalent;
- (b) a statement of the superiority of breast feeding; and
- (c) a statement that the product should be used only on advice of a health worker as to the need for its use and the proper method of use; and
- (d) for products which do not meet all the requirements of an infant formula, but which can be modified to do so; a warning that the unmodified product should not be the sole source of nourishment for an infant.

(2) Infant formula shall, in addition to other mandatory requirements specified in this regulation, also comply with the commodity standards prescribed in the Fifteenth Schedule.

(3) Every package containing sweetened condensed milk for sale shall bear on or have attached to it, a label containing, in addition to requirements specified in subregulations (1), a statement that is not suitable for infant feeding.

24. (1) An advertisement for a food shall not contain any word, statement, expression, pictorial representation, design or abbreviation that is prohibited from being included in or on the label for such a food. ^{Prohibited advertising}

- (2) Advertising of breast-milk substitutes shall be prohibited –
- (a) in health care facilities;
 - (b) to the general public; and
 - (c) through promotional activities including but not limited to gifts, samples, discount coupons and special displays at the point of sale.
- (3) Manufacturers and distributors of breast-milk substitutes shall be prohibited from providing, giving and distributing any educational, advertising and promoting material which, in opinion of the Board, promotes the use of breast-milk substitutes or bottle-feeding.

PART 6 - INCIDENTAL CONSTITUENTS

General limits
on contami-
nants and
related
offences

25. (1) The maximum levels of contaminants in food that shall be permitted in Solomon Islands shall be those limits specified by the *Codex Alimentarius* unless a different limit is specified in the Act and its regulations, including these Regulations.

(2) Any person who manufactures, sells, imports, processes, uses, prepares, stores, or displays for sale any food that contravenes the maximum levels set by the Act and the regulations under this Part, commits an offence.

Specific limits
on chemical
contaminants

26. (1) Without prejudice to regulation 25, the limits on chemical contaminants, including but not limited to mycotoxins, specified in the Second Schedule shall be specifically applied on product imported into and produced and processed in Solomon Islands for consumption in Solomon Islands or for export, unless the country to which product is being exported has a requirement at variance from the Second Schedule.

(2) Any product shall be considered to be non-compliant with these Regulations when any one sample unit contains a chemical contaminant or toxin that exceeds the level specified in the Second Schedule.

Pesticide
residues

27. (1) The maximum levels of pesticide residues in food that shall be permitted in Solomon Islands shall be those limits specified by the *Codex Alimentarius*.

(2) Any product shall be considered to be non-compliant with these Regulations when any one sample unit contains a residue that exceeds the level specified by the *Codex Alimentarius*.

28. (1) The maximum levels of veterinary drug residues in food that shall be permitted in Solomon Islands shall be those limits specified by the *Codex Alimentarius*. Veterinary drug residues

(2) Any product shall be considered to be non-compliant with these Regulations when any one sample unit contains a residue that exceeds the level specified by the *Codex Alimentarius*.

29. (1) Food products for sale in Solomon Islands shall comply, prior to import, at the point of import, and at the point of sale, with the microbiological criteria established in the Third Schedule. Microbiological criteria

(2) Food importers shall be responsible for ensuring that food imported into Solomon Islands complies with the microbiological criteria established in the Third Schedule prior to importation and, where required by a health inspector, at the point of import.

(3) Notwithstanding the criteria specified in the Third Schedule it remains the food business operator's responsibility and the importer's responsibility, in the case of imported food, to ensure the safety of the product prior to its being placed on the market for sale.

(4) Notwithstanding the criteria specified in the Third Schedule, no food business shall store, distribute, display for sale or sell food in which microorganisms can be detected at levels with the potential to cause harm.

(5) Food products for export from Solomon Islands shall comply, prior to export, with the microbiological criteria established by the importing country.

PART 7 -GOOD HYGIENIC PRACTICES

30. (1) All food business operators shall ensure that good hygienic practices as prescribed in this Part shall be applied at all stages of production, processing, handling, storage and distribution of food under their control. Obligations of food business operators regarding good hygienic practices

(2) While not limiting the generality of the requirements specified under subregulation (1), market stalls; premises for which a temporary license has been granted in association with any festival, feast or event authorized by provincial or city authorities; and premises where only pre-packaged, processed and shelf-stable food is displayed for sale and sold may be exempt from some of the requirements specified under this Part, provided the premises, food business operator and food handlers –

- (a) comply with regulations 32 and 33;
- (b) can demonstrate the safety of the food under their control;
- (c) employ process controls that keep the food safe;
- (d) have an appropriate level of training;
- (e) adhere to personal cleanliness and behaviour requirements; and
- (f) meet any other requirements prescribed by provincial or city appropriate enforcement agencies.

(3) While not limiting the generality of the requirements specified under subregulation (1), vessels and vehicles may be exempt from some of the requirements specified under this Part, provided the vessel or vehicle, the vessel or vehicle operator, and food handlers –

- (a) comply with regulations 32 and 33;
- (b) can demonstrate the safety of the food under their control;
- (c) employ process controls that keep the food safe;
- (d) have an appropriate level of training;
- (e) adhere to personal cleanliness and behaviour requirements;
- (f) comply with specific references in these Regulations related to vehicles and vessels; and
- (g) meet any other requirements prescribed by the provincial or city appropriate enforcement agencies.

(4) While not limiting the generality of the requirements specified under subregulation (1), ~~street vendors shall be exempt~~ from the detailed requirements specified under this Part, provided they have approval to operate from the appropriate enforcement agency and provided they comply with basic good hygienic practices, including but not limited to –

- (a) the vendor obtains the food and ingredients from a licensed supplier unless otherwise harvesting the food from the environment themselves;

 - (b) in the case of fisheries produce caught by the vendor, the vendor harvest and handles it in a manner that protects the produce from avoidable contamination;
 - (c) in the case of wildlife and bush meats, the vendor hunts it in accordance with any relevant wildlife authority requirements and slaughters and handles it in accordance with good hygienic practices;
 - (d) in the case of harvesting the food from nature or from farming land, the vendor ensures the produce is harvested in accordance with good agricultural and good hygienic practices;
 - (e) the vendor transports, handles, processes and prepares the food in a manner that protects the safety of the food under their keeping potentially hazardous food under time and temperature control consistent with regulation 52;
 - (f) the vendor stores and displays the food in a manner that protects it from contamination and in a manner that protects the safety of the food under their control including, but not limited to, keeping potentially hazardous food under time and temperature control consistent with regulation 52;
 - (g) the vendor keeps their equipment clean and disinfected;
 - (h) the vendor keeps waste in a manner and disposes of it appropriately so that it doesn't attract vermin;
 - (i) when using water and ice, the vendor ensures the water and ice and its handling comply with regulations 39 and 40;
 - (j) the vendor has an appropriate level of training as specified in writing by the Director from time to time; and
-

- (k) the vendor adheres to personal cleanliness and behaviour requirements of regulations 59 and 60.

(5) While not limiting the generality of the requirements specified in this Part, the good hygiene practices requirements for fish and fisheries products for export shall be those prescribed in the Pure Food (Fishery Products) Regulations 2005.

(6) No person shall use any premises for or in connection with the sale, manufacture, preparation, packaging or storage of food for sale; unless a current health certificate has been issued by a health inspector for the relevant food business operations at the premises, unless the premises are limited to operations prescribed under subregulations (2) to (4).

(7) Any premises not holding and prominently displaying a current health certificate shall be deemed to be unclean and insanitary premises and subject to the provisions of section 16 of the Act.

Offences and penalties related to unhygienic practices

31. Any person who fails to ensure that any of the good hygienic practices prescribed in this Part, as relevant to food business operations in general and particular food business operations, are applied at all stages of production, processing, handling, storage and distribution of food under their control commits an offence.

General hygiene requirements

32. (1) Premises shall be located, designed and constructed in a manner that is not likely to contaminate food and that prevents pest and animal access and harbourage.

(2) Premises shall be in good repair and condition

(3) Premises, utensils and equipment shall be kept clean

(4) Adequate facilities shall be available to maintain personal hygiene.

(5) An adequate supply of safe water shall be available wherever water or ice is required for food business operations.

(6) Adequate facilities shall be available to hygienically store and dispose of waste.

(7) Facilities shall be adequate to ensure proper temperature control of food, where required.

- 33.** (1) Food business premises shall be located away from – Location of premises
-
- (a) environmentally polluted areas and industrial activities which may lead to contamination of food;
- (b) areas subject to flooding unless sufficient safeguards are provided;
- (c) areas prone to infestations of pests; and
- (d) areas where wastes, either solid or liquid, cannot be removed effectively.
- (2) Where a flood has occurred and food business premises have been affected, no food shall be moved or sold from the premises without permission of health inspectors who shall conduct an inspection to determine the safety or otherwise of such food for salvaging and possible future sale.
- (3) Food assessed as being unsafe for sale due to insanitary conditions associated with flooding shall be seized and detained in accordance with Section 11 of the Act.
- 34.** (1) Equipment shall be located so that it – Location of equipment
- (a) permits effective maintenance and cleaning; and
- (b) permits effective maintenance and cleaning; and
- (c) functions properly
- 35.** (1) The internal design and layout of food establishments shall permit good hygienic practices, including protection against cross-contamination from raw or semi-processed food to ready-to-eat food. Design and layout of premises
- (2) The internal design and layout of food establishments shall provide adequate working space to allow for the hygienic performance of all operations.
- (3) No room used in food processing, preparation of food, food handling, storage of food, or display of food, shall be used for domestic purposes or located such that it directly opens into a room used for domestic purposes, including but not limited to sleeping, unless otherwise exempted by these Regulations.
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36. (1) Structures within food establishments shall be soundly built of durable materials and be easy to maintain, clean and where appropriate, able to be disinfected.

(2) While not limiting the generality of subregulation 91), the following specific conditions shall be satisfied where necessary to protect the safety of food –

- (a) the surfaces of walls, partitions and floors shall be made of impervious and non-toxic materials;
- (b) walls and partitions shall have a smooth surface up to a height appropriate to the operation;
- (c) floors shall be constructed to allow adequate drainage and cleaning;
- (d) ceilings and overhead fixtures shall be constructed and finished to minimize the build up of dirt and condensation, and the shedding of particles;
- (e) windows shall be easy to clean, be constructed to minimize the build up of dirt and where necessary, be fitted with removable and cleanable insect-proof screens;
- (f) doors shall have smooth, non-absorbent surfaces, and be easy to clean;
- (g) working surfaces that come into direct contact with food shall be in sound condition, durable and easy to clean, maintain and disinfect. They shall be made of smooth, non-absorbent materials, and inert to the food, to detergents and disinfectants under normal operating conditions; and
- (h) notwithstanding the generality of paragraph (g), cutting boards may be made of wood where necessary for operational reasons provided the wood surface is maintained, and properly cleaned and disinfected after each use such that it is not contaminated with microorganisms at levels above those set by the appropriate enforcement agency and published in writing from time to time.

37. Equipment and containers shall be designed and constructed of non-toxic materials and shall be in sound condition, durable and easy to clean, maintain and disinfect. Equipment and container:

~~38. (1) Cooking equipment and associated exhaust systems shall be designed and operated in such a manner as to –~~ Cooking equipment and associated exhaust systems

- (a) prevent a build up of grease and soot in the kitchen; and
- (b) prevent any contamination of food that might arise from the burning of any fuel used for cooking.

39. (1) Unless expressly permitted in these Regulations, water used as an ingredient in the preparation of food or on surfaces on which food is prepared or on surfaces which may otherwise come into contact with food shall be potable water as defined in the Fourth Schedule and shall meet microbiological requirements prescribed in the Third Schedule. Potable water

(2) Food businesses shall have adequate potable water available to ensure the safety of food.

(3) Non-potable water, for uses that will not contaminate food, including but not limited to flushing of toilets, shall have a separate system.

40. (1) A person shall not sell for human consumption or for use in contact with food for sale, ice produced from water that is not potable or not previously held at boiling temperature for a minimum of 10 minutes, where potable water is not available. Ice

(2) A person shall not sell for human consumption, ice that has previously been in direct contact with food.

(3) A person handling ice for human consumption or for use as a coolant in direct contact with food shall not handle it in a manner likely, in the opinion of health inspector, to render it unsafe or unsuitable.

41. (1) Adequate drainage and waste disposal systems and facilities shall be provided; and they – Drainage, grease traps and waste disposal

- (a) shall be designed and constructed so that the risk of contaminating food or the potable water supply is avoided; and
- (b) shall be designed so that they do not pollute the environment.

(2) A grease trap used in food premises shall, where practicable, be located in a position exterior to the food premises.

(3) Grease traps in food premises shall comply with any standard set out in the Solomon Islands Building Code or other relevant regulations and shall at all times be maintained in clean, working order.

Cleaning facilities

42. (1) Adequate facilities shall be provided for cleaning food, utensils and equipment. Such facilities shall have an adequate supply of potable water, including hot water where appropriate.

(2) Facilities for cleaning of raw meat, fish, poultry or other potentially high risk food shall be separate from any facilities used for washing salad vegetables or other ready-to-eat food, and separate from facilities for washing utensils and equipment.

Personnel hygiene facilities and toilets

43. (1) Personnel hygiene facilities shall be available to ensure that an appropriate degree of personal hygiene can be maintained and to avoid contaminating food.

(2) Where appropriate, including but not limited to restaurants, bakeries and other food processing premises, suitably located facilities shall include –

(a) adequate means of hygienically washing and drying hands, including wash basins and an appropriate supply of water, including both hot and cold water where possible; and

(b) toilets of appropriate hygienic design.

(3) In those premises where toilets are required or present, they shall –

(a) be available in sufficient number to ensure good hygiene is maintained;

(b) have adequate hand washing and drying facilities;

(c) be maintained in a working and hygienic manner;

(d) not open directly into rooms in which food is being processed, prepared or handled; and

(e) be connected to an effective drainage system.

- (4) A wash hand basin shall not be used for any other than the washing of hands.

44. (1) Adequate means of natural or mechanical ventilation shall be provided, in particular to – Air quality and ventilation

- (a) minimize air-borne contamination of food and contamination of food from condensation;
- (b) control temperatures and humidity; and
- (c) control odours which might affect the suitability of food.

- (2) Ventilation systems shall be designed and constructed so that air does not flow from contaminated areas to clean areas.

45. Adequate natural or artificial lighting shall be provided to enable the business to operate in a hygienic manner. Lighting

46. (1) Where necessary, adequate facilities for the storage of food, ingredients and non-food items shall be provided. Storage

- (2) Food storage facilities shall be designed and constructed to –

- (a) permit adequate maintenance and cleaning;
- (b) avoid pest access and harbourage;
- (c) enable food to be effectively protected from contamination during storage; and
- (d) where necessary, provide an environment which minimizes the deterioration of food (e.g. by temperature and humidity control).

- (3) While not limiting the generality of subregulation (2), storage facilities in premises of food businesses shall be organized such that –

- (a) food is not stored in the same room as fuel or other chemicals, or in any manner that might enable chemicals to contaminate food;

- (b) food is stored in an organized manner such that both a food handler and an authorized can identify which food is closer to its use-by date or which food has been produced or processed most recently;
- (c) non-food items are present only as necessary and food storage facilities are not also used for storage of personal clothing, personal hygiene items, or other items unless these are stored separately from food and in a manner that doesn't increase the likelihood of food contamination or provide pest harbourage; and
- (d) tools and cleaning materials are present only as necessary and are stored separately from food and food handling areas.

(4) Where non-food items are stored or displayed for sale in a retail or wholesale food business those non-food items shall be stored or displayed in a manner that ensures the food is effectively protected from contamination during storage. Where necessary, this may be taken to mean on separate shelves and in separate locations in the premises.

General
maintenance
of establish-
ments and
equipment

47. Establishments and equipment shall be kept in an appropriate state of repair and condition to facilitate all sanitation procedures, to function as intended, and to prevent contamination of food.

Cleaning and
disinfection

48. (1) Food business operators shall implement cleaning and disinfection programs that shall be adequate to ensure that all parts of the establishment, its equipment and facilities are appropriately clean.

(2) While not limiting the generality of subregulation (1), cleaning shall be adequate to remove food residues and dirt which may be a source of contamination to food.

(3) While not limiting the generality of subregulation (1), no wall, floor, ceiling, fan, fixture, window, door, material, equipment, or utensil shall be permitted to be contaminated with dirt, dust, grease, or other material indicative of inadequate cleaning.

49. (1) A person or business who uses any premises, in which food is sold for consumption on the premises, shall ensure that all eating and drinking utensils used to prepare or serve food for sale be cleaned – Cleaning and disinfecting apparatus

-
- (a) after each use and before they are used again; and
 - (b) utensils shall be sanitised –
 - (i) by washing in a double bowl sink or 2 compartment tub or 2 tubs or sinks in potable water and by rinsing them at a temperature that will disinfect their surfaces;
 - (ii) by using a dishwashing machine that achieves the temperature cycles specified in subparagraph (i); or
 - (iii) in the case of glasses only, by using a glass washing machine that operates under conditions to adequately sanitise the glasses.
- (2) Nothing in these Regulations requires –
- (a) drinking utensils used to serve a hot beverages to a person and retained by that person to be cleaned between each use; or
 - (b) utensils used for serving self-service food to be cleaned after each use and before the service of the food is completed.
- (3) When an operator has completed sanitising surfaces where necessary, the results of any testing of sanitised surfaces required by or undertaken by health inspector shall meet any microbiological criteria established by the Director, in documented guidance on cleaning and disinfection for food business operators.
- (4) Vehicles, vessels, conveyances and bulk containers for transporting food shall be kept in an appropriate state of cleanliness, repair and condition.
-

(5) Where the same vehicle, vessel, conveyance or container is used for transporting different foods, or non-foods, effective cleaning and, where necessary, disinfection shall take place between loads.

(6) Cleaning and disinfection chemicals shall be handled and used carefully and in accordance with manufacturers' instructions and stored, where necessary, separated from food, in clearly identified containers in such a manner as to avoid the risk of contaminating food, and as may be requested by an health inspector for such purposes.

Vehicles,
vessels
conveyances
and bulk
containers

50. (1) Vehicles, vessels, conveyances and bulk containers for transporting food shall be designed and constructed so that they –

- (a) do not contaminate foods or packaging;
- (b) can be effectively cleaned and, where necessary, disinfected;
- (c) permit effective separation of different foods or foods from non-food items where necessary during transport;
- (d) provide effective protection from contamination, including dust and fumes;
- (e) can effectively maintain the temperature, humidity, atmosphere and other conditions necessary to protect food from harmful or undesirable microbial growth and deterioration likely to render it unsuitable for consumption; and
- (f) allow and necessary temperature, humidity and other conditions to be checked.

Pest control

51. (1) Buildings shall be kept in good repair and condition to prevent animal and pest access and to eliminate potential breeding sites.

(2) Animals shall not be permitted in areas where food is cooked or where food is handled, stored, displayed or sold.

(3) Wherever possible, animals shall be excluded from food processing premises, including the grounds.

(4) Potential food sources for pests, including but not limited to rice, flour and sugar, shall be stored in pest-proof containers and stacked above the ground and away from walls.

(5) Areas both inside and outside food premises shall be kept clean.

(6) Establishments and surrounding areas shall be regularly examined for evidence of infestation.

(7) Pest infestations shall be dealt with immediately and without adversely affecting food safety.

(8) While not limiting the generality of subregulation (7), pesticides shall not be applied to food packaging, food contact surfaces or food in any food business' operations, excluding their application under good agricultural practices.

(9) Waste shall be stored in covered, pest-proof containers.

(10) Waste shall not be allowed to accumulate in food handling, food storage, and other working areas and the adjoining environment.

52. (1) Food businesses shall ensure that temperature of food is controlled effectively to protect food from hazards. Time and temperature control

(2) A person shall not sell food potentially hazardous food if –

(a) the temperature of the food is below 60°C, in the case of food that is to be kept hot; or

(b) the temperature of the food is above 5°C, in the case of food that is not to be kept hot.

(3) Fresh or fresh frozen meat, or fresh or fresh frozen poultry, or fresh or fresh frozen fish or fisheries produce shall be stored so as to separate it from ready-to-eat food so that cross contamination is not, in opinion of a health inspector, likely.

(4) A person shall not transport potentially hazardous food unless –

(a) the means of transport is capable of holding the food at or less than 5°C or, where it is stored hot, at or above 60°C;

- (b) the means of transport has a means of separating the food from any other food being transport:
and
 - (c) the food is transported under hygienic conditions.
- (5) A person shall not sell frozen food which is or has been stored, handled, conveyed, shipped or displayed in such manner that --
- (a) the temperature of the food has risen above - 15°C for longer than 2 hours in any period of 24 hours;
 - (b) the food has thawed at any time and been refrozen as indicated by formation of large ice crystals or by large blocks of iced food or by other means of determining that thawing and refreezing has occurred; or
 - (c) the temperature of the food is measured as being above -5°C.
- (6) The thawing of frozen food shall be undertaken in such a way as to minimize the risk of growth of pathogenic microorganisms or the formation of toxins in the foods.
- (7) While not limiting the generality of subregulation (6), the thawing process shall be carried out under refrigeration, through the use of microwaves, under running potable water, or any other method that the Director approves.
- (8) When power shortages are experienced because of supply problems, a food business shall protect the safety of the food by --
- (a) providing power generation facilities that are applied to the running of refrigerators and freezers; or
 - (b) using any other means that both ensures that refrigerators and freezers are able to maintain the temperature of the food at safe temperatures and protects the food from contamination.

(9) No freezer used to hold food for sale shall have excessive, in the opinion of health inspectors, build up of ice which may limit the efficiency of the freezer.

(10) If power to a freezer is purposely turned off by a food business operator at any time of day or night, and food held in the freezer at the time of the power loss is subsequently offered for sale, the food may be seized and disposed of by health inspectors where there is concern for product quality or safety.

(11) If power to a freezer containing food for sale fails at any time of day or night, and food held in the freezer at the time of the power loss is subsequently offered for sale, the food may be seized and disposed of by health inspectors where there is concern for product quality or safety and evidence exists that the food has not been consistently held at least at or below -5°C .

(12) Vehicles or vessels used to transport meat, fish or poultry shall have adequate capacity to ensure frozen product remains frozen throughout the period of transportation and to ensure non-frozen raw meat, fish or poultry are maintained at less than 5°C .

53. (1) Raw, unprocessed food shall be separated from ready-to-eat foods where to do otherwise could contaminate the ready-to-eat food. Microbiological cross contamination

(2) While not limiting the generality of subregulation (1), a person or business shall not keep, store, put, or have in possession in or on any food premises, food stall, or food vehicle, food for sale in such manner as to render it liable to be contaminated by direct or indirect contact with or drip from raw food, foods for animals, fish, bait or other similar substance or thing.

(3) No surface, including, but not limited to, food handlers' hands, utensils, equipment, cloths, or tables, shall be used in a manner that could transmit microorganisms between raw meat, poultry or fish and ready-to-eat food.

(4) Surfaces, utensils, and equipment shall be thoroughly cleaned and disinfected after raw meat, poultry or fish has been handled or processed by, on or in them.

(5) While not limiting the generality of subregulation (1), raw meat, raw fish, raw fisheries produce, and raw poultry shall be stored in covered containers, in a manner that provides adequate protection from microbiological cross-contamination from these foods to other food.

(6) While not limiting the generality of subregulation (1), no ice for consumption, ice cream or beverages, including but not limited to milk-based drinks and drinking water, shall be stored in the same freezer as any raw meat, raw fish, raw seafood, or raw poultry.

(7) In those food businesses where rice is cooked for consumption as a meal or component of a meal, to prevent the possible cross contamination between batches of rice, it shall not be permitted to add freshly cooked rice to a previously cooked batch of rice.

(8) To prevent the growth of microbial contaminants, utensils used to serve food, including but not limited to rice and ice cream, shall not be stored in water, unless that water is held at temperatures that can prevent pathogen growth.

54. (1) A person or business shall not serve, or permit to be served to a person, food that has been served to another person. This regulation does not apply to –

Re service of
food prohibited

- (a) sugar, salt and condiments; that has been put upon a table or counter provided that they are contained and continue to be contained in a protective receptacle; or
- (b) food that has been completely wrapped or packaged when served and that has remained completely wrapped or packaged without damage to a seal.

55. (1) A person shall not in, at, or on a premises selling to the consumer, open or otherwise interfere with a package of food intended for sale in that package.

Interference
with food
packages

(2) A food business operator, where packages of food specified in subregulation (1) are exposed for sale, shall display in prominent positions in, at, or on those premises an appropriate notice stating the requirement specified in subregulation (1).

56. (1) A person shall not display or expose for sale food in, at or on any doorway, street, lane, footpath, yard or other open place in a manner that doesn't protect it from contamination.

Restrictions
as to exposure
of food

(2) While not limiting the generality of subregulation (1), a person shall not display or expose for sale at a lower level than 750 millimetres above ground level, unless otherwise permitted by the appropriate enforcement agency.

(3) A person shall not deposit or allow or permit to be deposited in, at or on any doorway, street, lane footpath, yard or other open place –

- (a) any food;
- (b) any tray or like appliance used or intended for use in the conveyance of bread, cakes, pastry, pies or other food that is ordinarily consumed in the same state that in which it is sold.

57. (1) Food business operators shall ensure their operations prevent contamination of foods by foreign bodies such as, but not limited to, glass, hard plastic, wood, or metal pieces. Physical contamination

(2) While not limiting the generality of subregulation (1), no food shall be handled underneath an uncovered light, or underneath a ceiling or overhead fixture in such a manner that might lead to contamination of the food with dust or other foreign matter.

58. (1) A food business operator shall inspect incoming raw materials, ingredients and food and reject such – Incoming raw materials, ingredients and food

- (a) if they are known to be, or might reasonably be expected to be, contaminated with hazards;
- (b) if they are known to contain decomposed materials or foreign matter;
- (c) where they are after their “use-by” date;
- (d) if they show any signs or evidence of time and temperature abuse;
- (e) where packaging is found to be damaged and the safety of the food may be compromised; or
- (f) if it contravenes any other requirement of these Regulations that can be determined through inspection.

Personal
cleanliness

59. (1) Food handlers shall maintain a high degree of personal cleanliness and, where appropriate, wear suitable protective clothing, head covering, and footwear.

(2) A person shall not handle food for sale –

- (a) when not wearing appropriate or suitable protective clothing, head and hair covering and footwear;
- (b) without taking all practicable measures to ensure his or her body, anything from his or her body, and anything he or she is wearing does not contaminate food or surfaces likely to come into contact with food;

(3) Cuts and wounds, where personnel are permitted to continue working, shall be covered by suitable, dry and clean waterproof dressings.

(4) Personnel shall always wash their hands when to do otherwise may affect food safety.

(5) Without limiting the generality of subregulation (4), food handlers shall wash their hands –

- (a) at the start of, or recommencing, food handling activities;
- (b) after handling a handkerchief or nasal tissue;
- (c) immediately after using the toilet; and
- (d) after handling raw food or any contaminated material, where this could result in contamination of other food items.

Personal
behaviour

60. (1) People engaged in food handling activities shall refrain from behaviour which could result in contamination of food.

(2) Without limiting the generality of subregulation (1), food handlers, while present on food business premises, shall refrain from –

- (a) smoking;
- (b) spitting;

- (c) sneezing or coughing over unprotected food;
- (d) using, smoking or chewing gum or tobacco or betel nut or any similar substance;

- (c) urinating or defecating in or on the premises other than in properly supplied sanitary conveniences; or
- (f) handling with fingers any apparatus surface likely to be a food contact surface, sticky food, unwrapped confectionery, bacon, ham, cooked meat, cooked fish, cooked poultry, cheese, fillings used on or in sandwiches or rolls or similar items or any other food sold in the state in which it is consumed with the exception of fresh fruit and vegetables.

(3) Personal effects such as jewelry, watches, pins or other items shall not be worn or brought into food handling areas if the personal effect could come in contact with food.

(4) A person engaged in the sale or the preparation, packing, storing, handling serving, supplying or conveying or sale of food shall not –

- (a) hold any cutlery, utensils or other appliance used for eating or drinking by any means other than the handle or other part of the surface thereof that ordinarily does not come into contact with food; or
- (b) carry in the pocket of any article of clothing, any cutlery, utensil or other appliance used for eating or drinking.

61. (1) A person upon paying a prescribed tuition fee and successfully completing a food safety training course approved by the Director shall be awarded a certificate of food safety awareness and registered as an approved person for the purposes of the Act and its regulations and standards for a period determined by the Director.

(2) Approved persons shall, during their presence in or on premises, ensure that food is stored, transported, displayed, and handled packed, prepared, processed and sold in accordance with the Act and its regulations and standards.

(3) A proprietor of a Class 1 or 2 premises shall not allow, permit, cause, or require food to be handled, packed prepared, processed and sold in, on or from those premises when an approved person is not present.

(4) A person shall not handle, pack, prepare, process or sell food in or from Class 1 or 2 premises when an approved person is not present.

Recall procedures

62. (1) Food business operators shall ensure effective procedures are in place to enable the complete and rapid recall of any implicated lot of food from the market.

(2) Recalled products shall be held under supervision until they are destroyed, determined to be safe for human consumption, or reprocessed in a manner to ensure their safety.

Premises to have food safety plans based upon HACCP

63. (1) A food safety plan based upon HACCP is a written document that --

- (a) systematically identifies the potential hazards that may be reasonably expected to occur in each food handling operation that is to be, or that is being, conducted at the premises;
- (b) identifies where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;
- (c) provides for the systematic monitoring of those controls;
- (d) provides for appropriate corrective action when required;
- (e) provides for the regular review of the program by the proprietor of the food premises;
- (f) provides for appropriate records to be made and kept by the proprietor of the food premises demonstrating action taken in relation to, or in compliance with, the program; and
- (g) implements all the principles set out in the *Codex Alimentarius* General Principles of Food Hygiene (CAC/RCP 1).

- (2) The proprietor of class 1 or 2 premises shall –
- (a) ensure that there is a food safety plan based upon HACCP for the premises that complies with subregulation (1), and comply with the requirements set out in the food safety plan;
 - (b) ensure that if there is a change in the activities carried out at the premises, that the HACCP-based plan is reviewed and, if necessary, revised to enable it to continue to protect the safety of food; and
 - (c) provide the food safety plan and records to demonstrate compliance with these Regulations to a health inspector on demand.
- (3) A food safety plan based upon HACCP may be prepared using a template approved for the purpose by an appropriate enforcement authority.
- (4) Notwithstanding the requirements included in this regulation, there shall be a transitional period to allow business operators to prepare their food safety plans based upon HACCP, and such period shall be –
- (a) one year from the time when these Regulations come into force for class one businesses; and
 - (b) three years from the time when these Regulations come into force for class two businesses.

PART 8 - COMMODITY STANDARDS

64. (1) Any person who produces, processes, handles, keeps, distributes, displays for sale or sells in Solomon Islands or imports into or exports from Solomon Islands a food that is not in compliance with the standards prescribed under this regulation commits an offence. Commodity standards

(2) Milk and milk products produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Fifth Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

(3) Meat and meat products produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Sixth Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

(4) Poultry, poultry products, eggs and egg products produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Seventh Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

(5) Fish and fisheries products produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Eighth Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

(6) Edible fats and oils produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Ninth Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

(7) Fruits, vegetables and their products produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Tenth Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

(8) Cereal and cereal products produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Eleventh Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

(9) Sugars and honey produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Twelfth Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

(10) Spices and salt produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Thirteenth Schedule, unless otherwise required by the importing country's competent authorities for food exports from Solomon Islands.

(11) Beverages produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Fourteenth Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

(12) Food for infants and other vulnerable populations produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Fifteenth Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

(13) The foods not elsewhere described in this Part that are produced, processed, handled, kept, distributed, displayed for sale or sold in Solomon Islands or imported into or exported from Solomon Islands shall comply with the requirements prescribed in the Sixteenth Schedule, unless otherwise required by the importing country's competent authorities for food exported from Solomon Islands.

PART 9 - MISCELLANEOUS

Inspection
and analysis

65. (1) The certificate of authority, which the inspector on duty carries under requirements specified in section 9(2) of the Act, shall comply with the form prescribed in the Seventeenth Schedule.

(2) Premises of prescribed food businesses shall be classified in accordance with the Eighteenth Schedule.

(3) In accordance with the requirements of section 10 of the Act, the frequency with which an appropriate enforcement agency shall undertake inspections of premises and the fees for service to be charged are prescribed in the Nineteenth Schedule.

(4) Where a sample taken under the provisions of the Act has been analysed by Solomon Islands Public Health Laboratory, any person to whom a part of the sample was given or from whom the sample was collected, shall be entitled, on payment of a fee prescribed in the Twentieth Schedule, to be supplied with a copy of the certificate given by the analyst under the Act.

(5) Notwithstanding subregulation (4), a health inspector responsible for collection of the aforementioned sample or for taking action under the Act related to the sample is entitled to receive a copy of the certificate of analysis referred to in subregulation (4) without payment of any fee for analysis.

(6) A health inspector serving a clean up notice under Section 16(1) of the Act shall use the form prescribed in the Twenty-first Schedule and when serving a temporary closure order under section 16(4) of the Act shall use the form prescribed in the Twenty-second Schedule.

Notification
of foodborne
diseases

66. In accordance with the notification requirement of Clause 18 of the Act, the form that such notice should take is prescribed in the Twenty-third Schedule.

Power to
direct estab-
lishment and
maintenance
or retention of
services of a
laboratory

67. (1) In order to demonstrate compliance with the Act and its regulations, the Director or any person acting with the authority or by the direction of the Director may be notice in writing to the proprietor of a food business premises direct him to –

- (a) establish within the time specified in the notice and thereafter maintain, or retain the services of a laboratory with equipment and staff adequate and suitable for the purpose of undertaking the functions and duties specified in this regulation;
- (b) cause to be taken samples of food or ingredient or specimens from food, ingredient, premises, fittings, fixtures or appliances or any substance or thing used in, or in connection with, the sale or the preparation, packing, storing, handling, serving, supplying, or conveying for sale of food in such number, whether or not per batch or otherwise pro-rata, and so often as is specified in the notice; and
- (c) cause samples and specimens so taken to be analysed by such methods as are specified in the notice.

68. A person who is convicted of an offence against these Regulations for which no other penalty is prescribed in the Act or the Regulations, is liable – General penalty

- (a) for first offence, to a fine not exceeding 1,000 penalty units or to imprisonment for a term not exceeding six months or both; or
- (b) for second offence, to a fine not exceeding a maximum 1,500 penalty units or imprisonment for a term not exceeding six months or both; or
- (c) for third or any subsequent offence, to a fine not exceeding 2,000 penalty units or imprisonment for a term not exceeding six months or both.

FIRST SCHEDULE

(Regulation 22(2))

TABLE OF CONDITIONS FOR NUTRIENT CONTENT CLAIMS

COMPONENT	CLAIM	CONDITIONS NOT MORE THAN
Fat	Low	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	Free	0.5 g per 100 g (solids) or 100 ml (liquids)
Saturated Fats	Low	1.5 g per 100 g (solids) 0.75 g per 100 ml (liquids) and 10% of energy
	Free	0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Cholesterol	Low	0.02 g per 100 g (solids) 0.01 g per 100 ml (liquids)
	Free	0.005 g per 100 g (solids) 0.005 g per 100 ml (liquids) And for both claims, less than: 1.5 saturated fat per 100 g (solids) And 10% of energy of saturated fat
Sugars	Free	0.5 g per 100 g (solids)
		0.5 g per 100 ml (liquids)

COMPONENT	CLAIM	CONDITIONS NOT MORE THAN
Sodium	Low	0.12 g per 100 g
	Very Low	0.04 g per 100 g
	Free	0.005 g per 100 g
NOT LESS THAN		
Protein	Source	10% of NRV per 100 g (solids) 5% of NRV per 100ml (liquids) or 5% of NRV per 100 kcal (12% of NRV per 1 MJ) or 10% of NRV per serving
	High	2 times the values for "source"
Vitamins and Minerals	Source	15% of NRV per 100 g (solids) 7.5% of NRV per 100 ml (liquids) or 5% of NRV per 100 kcal (12% of NRV per 1MJ) or 15% of NRV per serving
	High	2 times the values for "source"

SECOND SCHEDULE
(Regulation 26(1))

A. MAXIMUM PERMITTED LEVELS OF CHEMICAL CONTAMINANTS

(1) Maximum permitted levels of arsenic in edible fats and oils, named animal fats, named vegetable oils, olive oils, and fats spreads and blended spreads shall be 0.1 mg/Kg.

(2) Maximum permitted levels of arsenic in salt shall be 0.5 mg/Kg.

(3) Maximum permitted levels of cadmium in salt shall be 0.5 mg/Kg.

(4) Maximum permitted levels of cadmium in fish and fisheries products shall be as prescribed below:

Product	Max level (mg/Kg)
Muscle meat of fish, excluding those listed below	0.05
Muscle meat of: bonito (<i>Sarda sarda</i>), horse mackerel or scad (<i>Trachurus, trachurus</i>), sardine (<i>Sardina pilcardus</i>), sardinops (<i>Sardinops species</i>), spotted seabass (<i>Dicentrarchus punctatus</i>), tuna (<i>Thunnus species</i> and <i>Euthynnys species</i>)	0.1
Crustaceans, excluding brown meat of crab and excluding head and thorax meat of lobster and similar large crustaceans (Nephropidae and Palinuridae)	0.5
Cephalopods (without viscera)	1.0

(5) Maximum permitted levels of copper in anhydrous milkfat, milkfat, anhydrous butteroil and butteroil and ghee shall be 0.05 mg/Kg.

(6) Maximum permitted levels of copper in edible animal fats not elsewhere specified shall be 0.4 mg/Kg.

(7) Maximum permitted levels of copper in salt shall be 2.0 mg/Kg.

(8) Maximum permitted levels of iron in anhydrous milkfat, milkfat, anhydrous betteroil and butteroil and ghee shall be 0.2 mg/Kg.

~~(9) Maximum permitted levels of lead in edible fats and oils shall be 0.2 mg/Kg unless otherwise stated as with the named animal fats and vegetable oils and olive oils and olive pumice oils.~~

(10) Maximum permitted levels of lead in named animal fats, named vegetable oils, olive oils and olive pumice oils, and fats spreads and blended spreads shall be 0.1 mg/Kg.

(11) Maximum permitted levels of lead in canned corned beef, canned luncheon meat and sugars shall be 0.5 mg/Kg;

(12) Maximum permitted levels of lead in salt shall be 2 mg/Kg.

(13) Maximum permitted levels of lead in jam and jelly shall be 0.5 mg/Kg;

(14) Maximum permitted levels of lead in infant formula shall be 0.02mg/Kg.

(15) Maximum permitted levels of lead in fish and fisheries products shall be as prescribed below:

Product	Max Level (mg/Kg)
Muscle meat of fish, excluding those listed below.	0.2
Muscle meat of: bonito (<i>Sarda sarda</i>), horse mackerel or scad (<i>Trachurus, trachurus</i>), sardine (<i>Sardina pilcardus</i>), sardinops (<i>Sardinops species</i>), spotted seabass (<i>Dicentrarchus punctatus</i>), tuna (<i>Thunnus species</i> and <i>Euthynnys species</i>)	0.4
Crustaceans, excluding brown meat of crab	0.5
Cephalopods (without viscera)	1.0

(16) Maximum permitted levels of total mercury in Sharks (all species), Tuna (*Thunnus* spp.), Little tuna (*Euthynnus* spp.), Bonito (*Sarda* spp.), Plain bonito (*Oreynopsis unicolor*), Swordfish (*Xiphias gladius*), Sailfish *Istiophorus platypterus*, Marlin (*Makaira* spp.), Bass (*Dicentrarchus labrax*), Portuguese dogfish (*Centroscymnus coelolepis*), Rays, (*Raja* spp.), Anglerfish (*Lophius* spp.), Emperor or Orange roughy (*Hoplostethus atlanticus*), Bonito (*Sarda sarda*), Grenadier (*Coryphaenoides rupestris*), Plain bonito (*Oreynopsis unicolor*), Snake mackerel or Butterfish (*Lepidocybium flavobrunneum*, *Ruvettus pretiosus*, *Gempylus serpens*) shall be 1.0 mg/Kg.

(17) Maximum permitted levels of total mercury in all other species of fish other than those described in section (16) above shall be 0.5 mg/Kg.

(18) Maximum permitted levels of mercury in salt shall be 0.1 mg/Kg.

(19) Maximum permitted levels of tin in canned corned beef and canned luncheon meat shall be 50 mg/Kg unless it is in tinfoil containers when the maximum permitted shall be 200 mg/Kg.

(20) Maximum permitted levels of tin in canned jam and jelly shall be 50 mg/Kg unless it is in tinfoil containers when the maximum permitted shall be 200 mg/Kg.

(21) Maximum permitted levels of 3-chloro-1,2 propanediol in acid hydrolyzed foods such as, but not limited to, soy sauce and fish sauce shall be 0.2mg/Kg.

(22) Maximum permitted levels of 1,3-dichloro-2-propanol in acid hydrolyzed foods such as, but not limited to, soy sauce and fish sauce shall be 5ug/Kg.

(23) While not being permitted to be purposefully added to food, in recognition that some foods may become contaminated accidentally, the maximum permitted levels for melamine in food are 1mg/Kg in food for infants up to 3 years and 2.5mg/Kg for all other food.

(24) While not being permitted to be purposefully added to animal feed, in recognition that some feed may become contaminated accidentally, the maximum permitted levels for melamine in feed for food animals is 2.5mg/Kg.

B. MYCOTOXINS

(1) The maximum permitted levels of total aflatoxin shall be:

-
- i. ~~15 ug/Kg for tree nuts and groundnuts, including but not limited to peanuts, for further processing; and~~
 - ii. 10 ug/Kg for ready-to-eat tree nuts and groundnuts, including, but not limited to, peanuts.
 - iii. 4ug/Kg for rice and other cereal products for direct human consumption.

(2) The maximum permitted levels of patulin shall be:

- i. 50ug/Kg for fruit juices and nectars;
- ii. 25ug/Kg noni juice
- iii. 10ug/Kg in jices targeted at consumption by infants and young children.

(3) The maximum permitted levels of ochratoxin A shall be:

- i. 5ug/Kg for wheat and other cereal products for direct human consumption.

(4) The maximum permitted levels of deoxynivenol shall be:

- i. 500ug/Kg for rice and other cereal products for direct human consumption.

THIRD SCHEDULE

(Regulation 29(1))

MAXIMUM LIMITS ON MICROBIOLOGICAL
CONTAMINANTS IN FOODS

Food	Where criterion applies	Microorganism or microbial toxin/sample unit size	n	c	m	M
Milk powder, and why powder	Products prior to import, at point of import, and at the point of sale	<i>Salmonella</i> /25g	5	0	0	
		<i>Bacillus cereus</i> /25g	5	0	10 ² /g	10/g
		Coagulase-positive staphylococci/25g	5	1	0/g	
		<i>Salmonella</i> /25g	5	0	0	
Powdered infant formula for special medical purposes for infants below 6 months of age		<i>Salmonella</i> /25g	10	0	0	
		<i>Enterobacter sakazakii</i> /25g	10	0	0	
Egg products		<i>Salmonella</i> /25g	5	0	0	
Egg products for special dietary uses		<i>Salmonella</i> /25g	10	0	0	

Packaged natural mineral water either by MPN using 10, 1 and 0.1 mL aliquots or by membrane filtration of 100 mL aliquots	Faecal coliform/100ml	2	0	0	
	Total coliforms/100ml	2	0	0	
Packaged water and packaged waters defined by origin other than natural mineral water by same methods as other package water	Faecal coliform/100ml	2	0	0	
	Total coliforms/100ml	2	0	0	
	<i>Escherichia coli</i> /100ml	2	0	0	
Packaged ice for human consumption	<i>Escherichia coli</i> /100g	2	0	0	
Ice cream	<i>Salmonella</i> /25g	5	0	0	
Meat products intended to be eaten cooked sampled prior to cooking, including minced meat and meat preparations made	<i>Salmonella</i> /10g	5	0	0	
Turkey tails and other poultry tail products, intended to be eaten cooked, sample prior to cooking	<i>Salmonella</i> /10g	5	0	0	

Minced meat and meat preparations intended to be eaten raw	<i>Salmonella</i> /25g	10	0	0	
Packaged cooked cured and/or salted meat	Staphylococcal enterotoxins/25g	5	0	0	
	<i>Salmonella</i> /25g	5	0	0	
	<i>Salmonella</i> /25g	5	0	0	
Gelatin Ready-to-eat meat not elsewhere addressed	<i>Salmonella</i> /25g	5	0	0	
	<i>Escherichia coli</i> /100g	2	0	0	
	Staphylococcal enterotoxins/25g	5	0	0	
Ready-to-eat cooked crustaceans including crabs, lobster, shrimp and prawns	<i>Salmonella</i> /25g	5	0	0	
	<i>Escherichia coli</i> /25g	1	0	230MPN/100g	
	<i>Salmonella</i> /25g	5	0	0	
Bivalve molluscs intended to be eaten raw	<i>Escherichia coli</i> /25g	2	1	0	10
Ready-to-eat sprouted seeds and seed kernels	<i>Salmonella</i> /25g	5	0	0	
	<i>Escherichia coli</i> /25g	2	1	0	10
Pre-cut fruit and vegetables (ready-to-eat)	<i>Salmonella</i> /25g	5	0	0	
	<i>Escherichia coli</i> /25g	2	1	0	10
Ready-to-eat spices	<i>Salmonella</i> /25g	5	0	0	

Battered and otherwise heavily handled food prior to or after cooking		Staphylococcal enterotoxins/25g	5	0	0	10
		Coagulase-positive staphylococci/25g	5	1	0	
Marine fish (other than bivalve molluscs) to be eaten raw		<i>Vibrio parahaemolyticus</i>	5	0	0	230MPN/100g
		<i>Escherichia coli</i> /100g	1	0		
Noni juice		<i>Escherichia coli</i> /50ml	2	0	0	
Potable water - not packaged either by MPN using 10, 1 and 0.1ml aliquots or by membrane filtration of 100ml aliquots	At point of delivery and at point of use in food business	Faecal coliform/100ml	5	0	0	
		Total coliforms/100ml	5	2	10	100

Where - n means the minimum number of sample units which shall be examined from a lot of food; c means the maximum allowable number of sample units with microbiological levels above m; M means the level that if exceeded in any one sample would cause the lot to be rejected as not meeting these Regulations.

FOURTH SCHEDULE

(Regulation 39(1))

PHYSICAL AND CHEMICAL POTABLE WATER STANDARD

Physical Standard

<i>Physical Properties</i>	<i>Maximum Permitted Value</i>
Colour	15 True Colour Units
Turbidity	5 Nephelometric Turbidity Units

pH Standard

<i>Chemical Properties</i>	<i>Permissible Range</i>
pH	6.5-8.5

Chemical Standard

The chemicals listed below at the Maximum Permitted Concentration indicated or as otherwise prescribed by the World Health Organization from time to time.

<i>Chemical</i>	<i>Maximum Permitted Concentration in ppm</i>
Aluminium (as Al)	0.2
Ammonia (as NH ₃)	0.5
Arsenic (as As)	0.05
Cadmium (as Cd)	0.005
Chloride (as Cl)	250
Copper (as Cu)	1.0
Cyanide (as CN)	0.1

Fluoride (as F)	1.5
Hardness (as CaCO ₃)	500
Iron (as Fe)	0.3
Lead (as Pb)	0.05
Mercury (as Hg)	0.001
Nitrate-N	10
Nitrite-N	<1
Phosphate (PO ₄)	0.2

Other chemicals, including pesticides, prescribed by the World Health Organization at the permissible maximum concentration stated by that organization from time to time.

FIFTH SCHEDULE

(Regulation 64(2))

STANDARDS ON MILK AND MILK PRODUCTS

5.1 STANDARD ON MILK

(1) "Raw Milk" is the fluid mammary secretion directly obtained from milking animals (e.g., cows, sheep, goats, buffalo), but excludes colostrum.

(2) Raw milk shall not be sold for direct consumer consumption in the raw state.

(3) Raw milk for further processing, when subjected to the reductase test prior to processing, shall not completely decolorize any methylene blue solution in less than 4 hours.

(4) Subject to section (5), packaged cow's milk labeled as "milk" for "fresh milk"

- a. shall contain not less than:
 - i. 3.2% of milk fat;
 - ii. 3.0% protein (measured as crude protein); and
 - iii. 8.5% of non-fat milk solids; and
- b. shall not contain any:
 - i. added ingredients or additives unless otherwise permitted by the Board;
 - ii. incidental constituents harmful to health; or
 - iii. detectable traces of antibiotic substances.

(5) Notwithstanding section (4) milk for retail sale may be adjusted to comply with section (4) provided the adjustment does not alter the whey protein to casein ratio of the milk being adjusted.

(6) Milk which has been manufactured by recombination or reconstitution shall be labeled as "Recombined milk" or "Reconstituted milk" or another truthful qualifying term if the consumer would be misled by the absence of such labeling;

(7) It shall be an offence to label a food in such a manner that the consumer could be reasonably misled that the food is "fresh milk" when the product has been prepared by reconstitution, recombination or any other similar process or when it doesn't comply with the other requirements of this standard and these Regulations.

5.2 STANDARD ON FERMENTED MILKS

(1) Fermented milks shall comply with *Codex* Standard 243 and its revisions.

5.3 STANDARD ON EVAPORATED MILK

(1) Evaporated milks, intended for direct consumption or further processing shall comply with *Codex* Standard A-3-1971 and its revisions.

5.4 STANDARD ON SWEETENED CONDENSED MILK

(1) Sweetened condensed milk, intended for direct consumption or further processing shall comply with *Codex* Standard A-4-1971 and its revisions.

5.5 STANDARD ON CREAM

(1) Cream and prepared creams for direct consumption or further processing shall comply with *Codex* Standard A-9-1976 and its revisions.

5.6 STANDARD ON MILK POWDERS AND CREAM POWDERS

(1) Milk powders and cream powders shall comply with *Codex* Standard 207 and its revisions.

5.7 STANDARD ON ICE CREAM

(1) Ice cream shall be made from milk or milk product with milkfat, vegetable fat, cream, butter or a combination of these and sugar, and may contain other wholesome food.

(2) Ice cream shall comply with the microbiological criteria prescribed in the Third Schedule.

(3) No person shall import, prepare or advertise for sale or sell any ice cream, the flavour of which is indicated by the name of a fruit, unless the ice cream contains not less than 5 per cent of that fruit or the juice of that fruit, or the word "flavour" is conjoined in uniform lettering, with the name of the fruit.

(4) No package of ice cream shall be labeled with the word "dairy" or any word of similar meaning unless its fat content is derived solely from milk.

(5) No picture of any fruit, or expression or device (other than the name of the fruit conjoined with the word ("flavour") that indicates, suggests or implies the presence of a fruit or fruit or fruit juice in any ice cream shall appear in the label on any package of ice cream that does not contain at least 5 per cent of that fruit or fruit juice, as the case may be.

SIXTH SCHEDULE

(Regulation 64(3))

STANDARDS ON MEAT AND MEAT PRODUCTS

6.1 STANDARD ON CANNED CORNED BEEF

(1) Without limitation to the generality of these Standards and the Codex Standard on canned corned beef, the following specific product requirements for product labeled as canned "corned beef" apply:

- a. the total protein content in the final product shall not be less than 21% of the total mass;
- b. the total fat content shall not exceed 21% of the total mass;
- c. the date of minimum durability shall be indicated by the year; and
- d. all meat used in the manufacture of corned beef shall have been subjected to the inspection processes and it shall have been passed by an inspector as fit for human consumption.

(2) Wherever canned corned beef with a fat content exceeding 20% of the total mass is stored for display for sale to the consumer there shall be an associated shelf notice visible to consumers informing consumers that "This brand of canned corned beef is high in fat. For a healthy diet eat less. Such a shelf notice shall be in a form prescribed by the appropriate enforcement agency in a brochure available to food businesses or on its website.

6.2 STANDARD ON CANNED LUNCHEON MEAT

(1) Without limitation to the generality of these Standards and the Codex Standard on luncheon meat, the following specific product requirements for product labeled as canned "luncheon meat" shall apply:

- a. the maximum percentage of fat content permitted in a product shall be 30% of the total mass;
 - b. in the final product, the meat and poultry shall be uniformly and thoroughly cured and the product shall be capable of being sliced;
-

- c. all meat and poultry meat used in the manufacture of luncheon meat shall have been subjected to the inspection processes and it shall have been passed by an inspector as fit for human consumption; and
- d. raw or semi-processed meat and poultry meat, and luncheon meat shall be handled, stored or transported in an establishment in a manner that will protect the meat, poultry meat and the luncheon meat from contamination and deterioration.

(2) For shelf-stable products the date of minimum durability shall be declared by the year.

(3) For products which are not self-stable i.e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, the date of minimum durability shall be declared by day, month and year.

(4) Wherever canned luncheon meat with a fat content exceeding 20% of the total mass is stored for display for sale to the consumer there shall be an associated shelf notice visible to consumers informing consumers that "This brand of canned luncheon meat is high in fat. For a healthy diet eat less". Such a shelf notice shall be in a form prescribed by the Director in a brochure available to food businesses or on the Department of Environmental Health website.

6.3 STANDARD ON SAUSAGES

(1) Sausage(s) means meat that is minced, or comminuted meat or a combination thereof, which may be combined with other foods, incased or formed into discrete units, but does not include meat formed or joined into the semblance of cuts of meat.

(2) Sausages shall contain:

- a. no less than 500g/Kg of fat free meat flesh; and
 - b. the proportion of fat in the sausages shall be no more than 400g/Kg of the fat free meat flesh content.
-

6.4 STANDARD ON MINCED MEAT OR SAUSAGES LABELED OR ADVERTISED IN SUCH A WAY AS TO REFERENCE THE FAT CONTENT OF THE MEAT OR SAUSAGE

~~(1) Where express or implied reference is made in relation~~
to the fat content of minced meat or sausage, the maximum proportion of fat in the minced meat or sausage, expressed in g/100g, shall be:

- a. declared on the label on packaged of the food; or
- b. where the food is not packaged, and is stored for display for sale to consumers, declared on an associated shelf notice visible to consumers.

6.5 STANDARD ON CANNED MEAT WITH OTHER FOOD

(1) Canned meat with other food shall be the meat product prepared from meat manufactured meat or smoked meat with other food, packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. Where the meat is named first in the description or name on the container, the product shall contain not less than 45 per cent of meat of the kind so named.

(2) There shall be written in the label on a package containing canned meat with other food the words "meat with (state the name of the other food)" or any other word or words having the same or a similar effect.

(3) For shelf-stable products the date of minimum durability shall be declared by the year.

(4) For products which are not self-stable i.e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, the date of minimum durability shall be declared by day, month and year.

(5) Wherever food in this category, with a fat content exceeding 20% of the total mass, is stored for display for sale to the consumer there shall be an associated shelf notice visible to consumers informing consumers that "This brand of canned" meat with (state the name of the other food)" is high in fat. For a healthy diet eat less". Such a shelf notice shall be in a form prescribed by the appropriate enforcement agency in a brochure available to food businesses or on its website.

6.6 STANDARD ON SMOKED MEAT

(1) Smoked meat shall be the meat product obtained by subjecting meat or manufactured meat to smoke.

(2) Only meats which are suitable for sale or fresh or frozen meat shall be used for processing into smoked meat.

(3) Food businesses engaged in the smoking of meats shall comply with good hygienic practices prescribed in these Regulations in Part VII or those prescribed by the *Codex Alimentarius*.

(4) Smoked meat may contain formaldehyde incidentally absorbed in the processing in a proportion not exceeding 5 mg/Kg.

SEVENTH SCHEDULE

(Regulation 64(4))

**STANDARDS ON POULTRY AND POULTRY PRODUCTS,
EGGS AND EGG PRODUCTS**

7.1 STANDARD ON TURKEY TAILS AND OTHER POULTRY TAILS

(1) No turkey tail or other poultry tail products shall be permitted for importation into or sale in Solomon Islands without having been produced and processed at least according to requirements prescribed in these Regulations in Part VII or the requirements of *Codex*' Recommended International Code of Hygienic Practice.

(2) No turkey tail or other poultry tail products shall be permitted for importation into or sale in Solomon Islands without having been certified by the appropriate enforcement agency of the exporting country as being compliant with section (1) of this Standard and as being compliant with microbiological requirements specified in the Third Schedule.

(3) Wherever turkey tails or other poultry tails are stored for display for sale to the consumer there shall be an associated shelf notice visible to consumers informing consumers that "Poultry [Turkey] tails are high in fat. For a healthy diet eat less".

7.2 STANDARD ON FLUID LOSS FROM THAWED POULTRY

(1) Frozen poultry when thawed shall yield no more than 60g/Kg of fluid as determined by any method approved by the Director.

7.3 STANDARD ON EGGS

- (1) Eggs shall only be displayed for sale and sold if:
- a. there is no putrefaction;
 - b. the eggs are stored chilled;
 - c. the package has not been used previously;
 - d. the package carries an appropriate date marking;
 - e. no development of the embryo has begun; and
 - f. the shell is free from extraneous matter and unbroken.
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EIGHTH SCHEDULE

(Regulation 64(5))

STANDARDS ON FISH AND FISHERIES PRODUCTS

8.1 STANDARD ON FRESH FISH AND FISH PRODUCTS

(1) The term "fresh" shall only be used to refer to fish and fish products that are untreated except for refrigeration, storage on ice, or freezing upon catching in order to prevent decomposition and spoilage.

(2) No sample of fish or fish product derived from the families Scombridae, Clupeidae, Coryphaenidae, Engraulidae and Pomatomidae, shall have any sample unit containing histamine that exceeds 20mg per 100g.

(3) For fish or fish products derived from the families Scombridae, Clupeidae, Coryphaenidae, Engraulidae and Pomatomidae, the maximum level of histamine permitted to be detected shall be 10 mg/100g based on the average of the sample units tested, provided more than one sample unit is tested.

8.2 STANDARD ON CANNED TUNA AND BONITO

(1) Without limitation to the generality of the *Codex* Standard on canned tuna and bonito, the following specific product requirements for canned tuna and bonito shall apply in Solomon Islands:

- a. canned tuna and bonito are products consisting of the flesh of any of the species identified as tuna and bonito in *Codex* Standard 70 of 1981 and its revisions and are packed in hermetically sealed containers.
- b. the name of the product as declared on the label shall be "tuna" or "bonito", and may be preceded or followed by the common or usual name of the species in a manner not to mislead the consumer.
- c. the name of the product may be qualified or accompanied by a term descriptive of the colour of the product, provided that the term "white" shall be used only for *Thunnus alalunga* (Albacore).
- d. when the term "white" is used in accordance with section c, the flesh shall be predominantly white.

- c. the form of presentation shall be declared in close proximity to the common name and shall be presented as "sold", "chunk", "flake", "flakes", "grated" or "shredded" as specified in *Codex Standard 70 of 1981* and its revisions.

- f. where the form of presentation is declared as prescribed in section e it shall not be used in a misleading manner.
- g. the name of the packing medium (water, oil or other) shall form part of the name of the food and shall not be misleading.
- h. it shall be free of organisms capable of growth under normal storage conditions of Solomon Islands.
- i. the product shall be free from container integrity defects which may compromise the hermetic seal.

(2) In addition to the requirements specified in section (1), canned tuna and bonito with the following characteristics will be considered to be non-compliant with this Standard when more than one sample unit in a lot or consignment has any of the following characteristics. The samples:

- a. are affected by persistent and distinct objectionable odours or flavours indicative of decomposition or rancidity;
- b. contain excessively mushy or tough ingredients uncharacteristic of the product;
- c. are affected by discolouration indicative of decomposition or rancidity or by sulfide staining of more than 5% of the fish by weight; or
- d. are affected by struvite crystals greater than 5 mm in length.

(3) Canned tuna and bonito shall comply with the maximum limits on histamine specified in Standard 8.1.

8.3 STANDARD ON CANNED SARDINE AND SARDINE-TYPE PRODUCTS

(1) Without limitation to the generality of the *Codex* Standard on canned sardine and sardine-type products, the following specific product requirements for canned sardine and sardine-type products shall apply:

- a. canned sardines and sardine type products are products consisting of the flesh of any of the species identified in Codex Standard 94 of 1981 and its revision and are packed in hermetically sealed containers.
- b. the name of the packing medium (water, oil or other) shall form part of the name of the food and shall not be misleading.
- c. if the fish has been smoked or smoke flavoured, this information shall appear on the label.
- d. the product shall be free of organisms capable of growth under normal storage conditions of Solomon Islands.
- e. the product shall be free from container integrity defects which may compromise the hermetic seal.

(2) In addition to the requirements specified in section (1), canned sardines and sardine-type products with the following characteristics will be considered to be non-compliant with this Standard when more than one sample unit in a lot or consignment has any of the following characteristics.
The samples:

- a. are affected by persistent and distinct objectionable odours or flavours indicative of decomposition or rancidity;
 - b. contain excessively mushy or tough ingredients uncharacteristic of the product;
 - ~~c. are affected by discolouration indicative of decomposition or rancidity or by sulfide staining of more than 5% of the fish by weight; or~~
 - d. are affected by struvite crystals greater than 5 mm in length.
-

(3) Canned sardines and sardine-type products shall comply with the maximum limits on histamine specified in Standard 8.1.

8.4 STANDARD ON CANNED MACKEREL

(1) Without limitation to the generality of the *Codex* Standard on canned finfish, the following specific product requirements for canned mackerel shall apply:

- a. canned mackerel are products consisting of the flesh of any one of the fish genera commonly identified as mackerel including, but not limited to, members of the genera *Scomber* and *Scomberomorus* and species *Pneumatophorus diego* and *Auxis thazard* and are packed in hermetically sealed containers and have received a processing treatment sufficient to ensure commercial sterility.
- b. the product shall be prepared from sound mackerel from which the heads, tails and viscera have been removed.
- a. the name of the packing medium (water, oil or other) shall form part of the name of the food and shall not be misleading.
- c. if the fish has been smoked or smoke flavoured, this information shall appear on the label.
- d. the product shall be free of organisms capable of growth under normal storage conditions of Solomon Islands.
- c. the product shall be free from container integrity defects which may compromise the hermetic seal.

(2) In addition to the requirements specified in section (1), canned mackerel with the following characteristics will be considered to be non-compliant with this Standard when more than one sample unit in a lot or consignment has any of the following characteristics. The samples:

- i. are affected by persistent and distinct objectionable odours or flavours indicative of decomposition or rancidity;
-

- ii. contain excessively mushy or tough ingredients encharacteristic of the product;
- iii. are affected by discolouration indicative of decomposition or rancidity or by sulfide staining of more than 5% of the fish by weight; or
- iv. are affected by struvite crystals greater than 5mm in length.

(3) Canned mackerel shall comply with the maximum limits on histamine specified in Standard 8.1.

8.5 STANDARD ON CANNED FINFISH

(1) Without limitation to the generality of the *Codex* Standard 119 for canned finfish and its revisions, the following specific product requirements for canned finfish products (other than canned finfish covered by other product Standards) shall apply:

- a. canned finfish products are products consisting of the flesh of finfish which is suitable for human consumption and may contain a mixture of species, with similar sensory properties, from within the same genus, and are packed in hermetically sealed containers and have received a processing treatment sufficient to ensure commercial sterility.
 - b. the product shall be prepared from sound finfish from which the heads, tails and viscera have been removed.
 - c. where a mixture of species of the same genus is used, the species used shall be indicated on the label.
 - d. the name of the product declared on the label shall be the common or usual name applied to the fin in Solomon Islands and shall be presented in a manner not to mislead the consumer.
-
- e. the name of the packing medium (water, oil or other) shall form part of the name of the food and shall not be misleading.

- f. if the fish has been smoked flavoured, this information shall appear on the label.
 - g. the product shall be free from container integrity defects which may compromise the hermetic seal.
-

(2) In addition to the requirements specified in section (1), canned finfish products with the following characteristics will be considered to be non-compliant with this Standard when more than one sample unit in a lot or consignment has any of the following characteristics. The samples:

- a. are affected by persistent and distinct objectionable odours or flavours indicative of decomposition or rancidity;
- b. contain excessively mushy or tough ingredients uncharacteristic of the product;
- c. are affected by discolouration indicative of decomposition or rancidity or by sulfide staining of more than 5% of the fish by weight; or
- d. are affected by struvite crystals greater than 5mm in length.

(3) Canned finned fish of the relevant families shall comply with the maximum limits on histamine specified in Standard 8.1.

8.6 STANDARD ON FROZEN FISH AND FISHERIES PRODUCTS

(1) This Standard applies to all quick frozen fish; quick frozen lobster; quick frozen blocks of fish fillet, minced fish flesh and mixtures of fillets and minced fish; eviscerated and un-eviscerated quick frozen finfish; and quick frozen fish sticks (fish fingers), fish portions and fish fillets - breaded or battered.

(2) If glazed, the water used for glazing or preparing glazing solutions shall be of potable quality or shall be clean sea-water.

(3) In addition to the requirements specified in section (2), product referred to in section (1) shall be considered to be non-compliant with this Standard when more than one sample unit has any of the following characteristics:

- a. Greater than 10% of the surface area of the sample unit exhibits excessive loss of moisture clearly shown as white or yellow abnormality on the surface.
- b. The presence of two or more parasites per kg of the sample unit with a capsular diameter greater than 3mm or a parasite not encapsulated and greater than 10mm in length.
- c. A bone or bones are present in product labeled boneless.
- d. Affected with pasty texture resulting from parasitic infestation affecting more than 5% of the sample unit by weight.
- e. The presence of ruptured bellies in un-eviscerated fish, indicative of decomposition.
- f. Specifically for quick frozen lobster, distinct blackening of more than 10% of the surface area of the shell of individual whole or half lobster, or in the case of tail meat, distinct black, brown, green or yellow discolourations singly or in combination, of the meat affecting more than 10% of the weight.

(4) Frozen fish of the relevant families shall comply with the maximum limits on histamine specified in Standard 8.1

8.7 STANDARD ON FROZEN SHRIMPS OR PRAWNS

(1) This Standard applies to frozen and quick frozen raw or partially or fully cooked shrimps or prawns from the families *Penaeidae*, *Pandalidae*, *Crangonidae* and *Palaemonidae*, peeled or unpeeled.

(2) Frozen and quick frozen prawns or shrimp shall be considered to be non-compliant with this Standard when more than one sample unit has any of the following characteristics:

- a. Greater than 10% of the weight of the prawn or shrimp in the sample unit or ~~greater than 10% of the surface~~ area of the block exhibits excessive loss of moisture clearly shown as white or yellow abnormality on the surface which masks the colour of the flesh and penetrates below the surface, and cannot be easily removed by scraping with a knife or other sharp instrument without unduly affecting the appearance of the shrimp.

NINTH SCHEDULE

(Regulation 64(6))

STANDARDS ON EDIBLE FATS AND OILS

9.1 STANDARD ON VEGETABLE OILS

(1) This Standard applies to the vegetable oils described in section (2) presented in a state for human consumption. Named vegetable oils shall comply with *Codex* Standard 210 and its revisions.

(2) The vegetable oils addressed in this Standard include but are not limited to:

- a. Arachis oil (peanut oil; groundnut oil) is derived from groundnuts (seeds of *Arachis hypogaea* L.).
- b. Coconut oil is derived from the kernel of the coconut (*Cocos nucifera* L.).
- c. Maize oil (corn oil) is derived from maize germ (the embryos of *Zea mays* L.).
- d. Palm kernel oil is derived from the kernel of the fruit of the oil palm (*Elaeis guineensis*).
- e. Palm oil is derived from the fleshy mesocarp of the fruit of the oil palm (*Elaeis guineensis*).
- f. Palm olein is the liquid fraction derived from the fractionation of palm oil (described above).
- g. Palm stearin is the high-melting fraction derived from the fractionation of palm oil (described above).
- h. Palm superolein is a liquid fraction derived from palm oil (described above) produced through a specially controlled crystallization process to achieve an iodine value of 60 or higher.

- i. Safflowerseed oil (safflower oil; earthamus oil; kurdec oil) is derived from safflower seeds (seeds of *Carthamus tinctorius* L.).
- j. Sesameseed oil (sesame oil; gingelly oil; benne oil; ben oil; till oil; tillie oil) is derived from sesame seeds (seeds of *Sesamum indicum* L.).
- k. Soya bean oil (soybean oil) is derived from soya beans (seeds of *Glycine max* (L.) Merr.).
- i. Sunflowerseed oil (sunflower oil) is derived from sunflower seeds (seeds of *Helianthus annuus* L.).

(3) Edible vegetable oils are foodstuffs which are composed primarily of glycerides of fatty acids being obtained only from vegetable sources. They may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the fat or oil.

(4) Virgin oils are obtained, without altering the nature of the oil, by mechanical procedures, e.g. expelling or pressing, and the application of heat only. They may have been purified by washing with water, settling, filtering and centrifuging only.

(5) Cold pressed oils are obtained, without altering the oil, by mechanical procedures only, e.g. expelling or pressing, without the application of heat. They may have been purified by washing with water, settling, filtering and centrifuging only.

(6) Fatty acid composition (expressed as percentages) for each oil shall be as prescribed in *Codex* Standard 210 and its revisions. Samples falling within the appropriate ranges specified therein are in compliance with this Standard.

(7) No food additives are permitted in virgin or cold pressed oils.

(8) Vegetable oils shall be produced in accordance with the general principles of hygienic practice as prescribed in Part VII of these Regulations.

(9) The colour, odour and taste of each product shall be characteristic of the designated product.

(10) Each product shall be free from foreign matter, foreign odour, rancid odour and foreign and rancid taste.

9.2 STANDARD ON OLIVE OILS AND OLIVE-POMACE OILS

(1) Olive oils and olive-pumice oils shall comply with *Codex* Standard 33 and its revisions.

(2) "virgin olive oils" are the oils obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decanting, centrifuging and filtration; and

(3) No food additives are permitted in virgin or cold pressed oils.

9.3 STANDARD ON ANIMAL FATS

(1) This Standard applies to the animal fats described in section (2) presented in a state for human consumption.

(2) The fats addressed in this Standard shall be:

- a. pure rendered lard is the fat rendered from fresh, clean, sound fatty tissues from swine (*sus scrofa*) in good health, at the time of slaughter, and fit for human consumption. The tissues do not include bones, detached skin, head skin, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings, and the like, and are reasonably free from muscle tissues and blood.
 - b. lard subject to processing may contain refined lard, lard stearin and hydrogenated lard, or be subject to processes of modification provided that it is clearly labeled.
 - c. rendered port fat is the fat rendered from the tissues and bones of swine (*sus scrofa*) in good health, at the time of slaughter, and fit for human consumption, it may contain fat from bones (properly cleaned), from detached skin, from head skin, from ears, from tails and from other issues fit for human consumption.
-

- d. rendered port fat subject to processing may also contain refined lard, refined rendered pork fat, hydrogenated lard, hydrogenated rendered pork fat, lard stearin and rendered port fat stearin provided that it is clearly labeled.
- c. premier jus (olco stock) is the product obtained by rendering at low heat the fresh fat (killing fat) of heart, caul, kidney and mesentery collected at the time of slaughter of bovine animals in good health at the time of slaughter and fit for human consumption, as well as cutting fats.
- f. edible tallow (dripping) is the product obtained by rendering the clean, sound, fatty tissues (including trimming and cutting fats), attendant muscles and bones of bovine animals or sheep (*ovis aries*) in good health at the time of slaughter and fit for human consumption.
- g. edible tallow subject to processing may contain refined edible tallow, provided that it is clearly labeled.

(3) Fatty acid composition (expressed as percentages) for each fat shall be as prescribed in *Codex Standard 211* and its revisions. Samples falling within the appropriate ranges specified therein are in compliance with this Standard.

(4) The colour, odour and taste of each product shall be characteristic of the designated product. It shall be free from foreign and rancid odour and taste.

(5) In addition to the general requirements on labeling of prepackaged foods, the name of the fat shall conform to the descriptions given in section (2).

9.4 STANDARD ON BUTTER

(1) This Standard applies to butter principally in the form of an emulsion of the type water-in-oil, and intended for direct consumption.

(2) Ingredients permitted for use in butter shall include a fatty product derived exclusively from milk and/or products obtained from milk, sodium chloride and food grade salt, starter cultures of harmless lactic acid and/or flavour producing bacteria, and potable water in accordance with *Codex Standard A-1-1971* and its amendments.

(3) Butter shall have a minimum milkfat content of 80% m/m, a maximum water content of 16% m/m and maximum milk solids-not-fat content of 2% m/m.

(4) Food additives permitted for use in butter shall comply with the Codex General Standard on Food Additives (192-1995 and its revisions).

(5) In addition to the general requirements on labeling of prepackaged foods:

- a. the name of food shall be "butter";
- b. the name "butter" with a suitable qualification shall be used for butter with more than 95% fat;
- c. the product shall be labeled to indicate whether it is salted or unsalted;
- d. the milkfat content shall be declared either as a percentage of mass, or in grams per serving as quantified in the label provided that the number of servings is stated.

9.5 STANDARD ON DAIRY FAT SPREADS

(1) This Standard applies to dairy fat spreads intended for use as spreads for direct consumption, or for further processing.

(2) Dairy fat spreads are milk products relatively rich in fat in the form of a spreadable emulsion principally of the type of water-in-milk fat that remains in solid phase at a temperature of 20°C.

(3) Raw materials shall be milk and/or products obtained from milk that may have been subjected to any appropriate processing (e.g. physical modifications including fractionation) prior to its use.

(4) Only the following ingredients may be added:

- a. flavours and flavourings;
- b. safe and suitable processing aids;
- c. sodium chloride and potassium chloride as a salt substitute;

- d. sugars (any carbohydrate sweetening matter);
- e. inulin and malto-dextrins (limited by GMP);
- f. starter cultures of harmless lactic acid and/or flavour producing bacteria;
- g. water;
- h. gelatin and starches (limited by GMP). These substances can be used in the same function as thickeners, provided they are added only in amounts functionally necessary as governed by GMP; and
- i. other ingredients only as permitted by the Board.

(5) The milk fat content shall be no less than 10% and less than 80% (m/m) and shall represent at least 2/3 of the dry matter.

(6) The colour, odour and taste of each product shall be characteristic of the designated product. It shall be free from foreign and rancid odour and taste.

(7) In addition to the general requirements on labelling of prepack aged foods:

- a. the name of the food shall be "Dairy Fat Spread" or other alternative permitted by the Board.
 - b. dairy fat spreads with reduced fat content may be labeled as "reduced fat" in line with the Regulation on nutrition and health claims.
 - c. dairy fat spread shall be labeled to indicate whether it is salted or unsalted.
 - d. dairy fat spreads that have been sweetened shall be labelled to indicate that they have been sweetened.
-
- e. the milk fat content shall be declared either (i) as a percentage by mass, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

9.6 STANDARD ON FAT SPREADS AND BLENDED SPREADS

(1) This Standard applies to fat products, containing not less than 10% and not more than 90% fat, intended primarily for use as spreads. However, this Standard does not apply to fat spreads derived exclusively from milk and/or milk products to which only other substances necessary for their manufacture have been added. Butter and dairy spreads are not covered by this Standard.

(2) For the purposes of this Standard:

- a. "edible fats and oils" means foodstuffs composed of glycerides of fatty acids they are of vegetable or animal (including milk) or marine origin they may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in fat or oil;
- b. fats of animal origin shall, if originating from slaughtered animals, be obtained from animals in good health at the time of slaughter and fit for human consumption;
- c. fats and oils that have been subjected to processes of physical or chemical modification including fractionation, inter-esterification or hydrogenation are included;
- d. fat spreads shall be products in which any milk fat content shall be no more than 3% of the total fat content; and
- e. blended spreads shall be products in which milk fat is more than 3% of the total fat content.

(3) Composition, quality factors and food additives permitted for use in fat spreads and blended spreads shall comply with the relevant *Codex* Standard and its revisions.

(4) Notwithstanding the generality of section (3), margarine shall be a fat spread with equal to or greater than 80% fat, unless otherwise specified, and whose other characteristics correspond to those laid down for this category.

(5) For the oils under this Standard, the maximum content of each halogenated solvent shall be 0.1 mg/Kg and the maximum content of the sum of all halogenated solvents shall be 0.2 mg/Kg.

(6) In addition to the general requirements on labeling of prepackaged foods, the labeling of fat spreads and blended spreads shall conform to:

- a. the descriptions given in sections (2) and (4) of this Standard; and
- b. *Codex* guidance; and
- c. The requirements of these Regulations on nutrition claims.

(7) The term “margarine” may be used for a fat spread with a fat content of less than 80% provided that the term is qualified to make clear the lower fat content.

(8) Fat spreads with a fat content of 39 to 41% may be designated as “Margarine” or “Halvarine”.

(9) The product shall be labeled to indicate fat content in a manner that is clear and not misleading to the consumer.

(10) The product shall be labeled to indicate salt content in a manner that is clear and not misleading to the consumer.

9.7 STANDARD ON EDIBLE FATS AND OILS NOT ADDRESSED IN OTHER STANDARDS

(1) This Standard applies to oils and fats and mixtures thereof in a state for human consumption. It includes oils and fats that have been subjected to processes of modification (such as trans-esterification or hydrogenation) or fractionation. This Standard does not apply to any oil or fat which is covered by other Standards.

(2) For the purposes of this Standard:

- a. “Virgin” fats and oils are edible vegetable fats and oils obtained, without altering the nature of the oil, by mechanical procedures, e.g. expelling or pressing, and the application of heat only. They may be purified by washing with water, filtering and centrifuging only.
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- b. "Cold pressed" fats and oils are edible vegetable fats and oils obtained, without altering the oil, by mechanical procedures, e.g. expelling or pressing, without the application of heat. They may have been purified by washing with water, settling, filtering and centrifuging only.
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(3) No additives are permitted in virgin or cold pressed oils covered by this Standard.

(4) No colours are permitted in vegetable oils covered by this Standard.

(5) In addition to the general requirements on labeling of prepackaged foods the following specific provisions apply:

- a. The designation "virgin fat" or "virgin oil" may only be used for individual fats or oils conforming to the definition in section (2) of this Standard.
- b. The designation "cold pressed fat" or "cold pressed oil" may only be used for individual fats or oils conforming to the definition in section (2) of this Standard.

TENTH SCHEDULE

(Regulation 64(7))

**STANDARDS ON FRUITS AND VEGETABLES
AND THEIR PRODUCTS**

- (1) This Standard applies to all fruit in a state for human consumption.
- (2) Fruit shall be:
- a. sound and free of any fermenting, rotting or deterioration such as to make it unfit for consumption;
 - b. clean, practically free of any visible foreign matter;
 - c. practically free of damage caused by pests;
 - d. practically free of pests affecting the general appearance of the produce;
 - e. free of any foreign smell and/r taste;
 - f. free of damage caused by low and/or high temperatures;
 - g. free of internal browning;
 - h. free of fungal damage; and
 - i. packed in such a way as to protect the produce properly. The materials used inside the package shall be new, clean, and of a quality such as to avoid causing any external or internal damage to the produce.
- (3) The use of packaging materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labeling ~~has been done with non-toxic ink or glue.~~
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(4) Containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the fruit.

(5) Packages shall be free of all foreign matter and smell.

(6) If the produce is not visible from the outside, each package shall be labeled as to the name of the produce and may be labeled as to name of the variety and/or commercial type;

10.2 STANDARD ON FRUIT JUICES AND NECTARS

(1) This Standard applies to fruit juice, fruit juice from concentrate, concentrated fruit juice, water extracted fruit juice, fruit puree for use in fruit juices and nectars, and fruit nectars as defined by *Codex Standard 247*.

(2) Fruit juice, fruit juice from concentrate, water extracted fruit juice, fruit puree for use in fruit juices and nectars, concentrated fruit puree for use in fruit juices and nectars, and fruit nectars shall be obtained as prescribed by *Codex Standard 247*.

(3) The species used in the preparation of fruit juices, fruit juice from concentrate, fruit purees and fruit nectars bearing the product name for the applicable fruit shall be as prescribed by *Codex Standard 247*.

(4) The Brix levels of fruit juice, fruit juice from concentrate, water extracted fruit juice, and fruit nectars shall be as prescribed in *Codex Standard 247*.

(5) Ingredient labeling requirements shall be as prescribed in *Codex Standard 247*.

(6) Lemon juice or lime juice, or both, may be added up to 5g/L anhydrous citric acid equivalent to fruit nectars.

(7) The addition of both sugars and acidifying agents to the same fruit juice is prohibited.

(8) Mandarin or tangerine juice may be added to orange juice in an amount not to exceed 10% of the total of soluble solids of the orange juice.

- (9) Salt and spices and aromatic herbs (and their natural extracts) may be added to tomato juice.
- (10) For the purposes of product fortification, essential nutrients (e.g. vitamins, minerals) may be added subject to any other requirements expressed in these Standards or made by the Director.
- (11) Fruit juices and nectars shall have the characteristic colour, aroma and flavour of juice from the same kind of fruit from which it is made.
- (12) While not limiting the generality of the Codex Standard labelling requirements and the general requirements on labelling in these Regulations, the following provisions shall apply:
- a. the name of the product shall be the name of the fruit used as defined in Codex Standard 247. The fruit name shall be filled in the blank of the product name mentioned under this section. These names may only be used if the product conforms to the definition in Codex Standard 247.
 - i. For fruit juice, the name of the product shall be "_____ juice" or "juice of _____".
 - ii. For concentrated fruit juice, the name of the product shall be "concentrated _____ juice" or "_____ juice concentrate".
 - iii. For water extracted fruit juice, the name of the product shall be "water extracted _____ juice" or "water extracted juice of _____".
 - iv. For puree, the name of the product shall be "_____ puree" or "puree of _____".
 - v. For concentrated puree, the name of the product shall be "concentrated _____ puree" or "_____ puree concentrated".
 - vi. For fruit nectars, the name of the product shall be "_____ nectar" or "nectar of _____".
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- b. in the case of fruit juice products manufactured from two or more fruits, the product name shall include the names of the fruit juices comprising the mixture in descending order of proportion by weight (m/m) or the words "fruit juice blend", "a fruit juice mixture", "mixed fruit juice" or "fruit cocktail" or other similar wording.
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- c. for fruit juices, fruit nectars and mixed fruit juice/nectar, if the product contains or is prepared from concentrated juice and water or the product is prepared from juice from concentrate and directly expressed juice or nectar, the words "from concentrate" or "reconstituted" shall be entered in conjunction with or close to the product name, standing out well from any background, in clearly visible characters, not less than $\frac{1}{2}$ the height of the letters in the name of the juice.
- d. for fruit juices, fruit nectars, fruit puree and mixed fruit juices/nectars/purees, if the product is prepared by physically removing water from the fruit juice in an amount sufficient to increase the Brix level to a value at least 50% greater than the Brix value for reconstituted juice from the same fruit, it shall be labeled "concentrated".
- e. when food additive sweeteners are employed as substitutes for sugars in fruit nectars and mixed fruit nectars, the statement, "with sweetener(s)," shall be included in conjunction with or in close proximity to the product name and any nutrient content claims related to the reduction in sugars shall conform to the General Guidelines on Claims.
- f. an ingredient declaration of "ascorbic acid" when used as an antioxidant does not, by itself, constitute a "Vitamin C" claim.
- g. where essential nutrients have been added the product shall be labeled as "Fortified" or "Enriched" and shall identify the ingredient added for fortification purposes and shall specify the concentration in which it is present in the final product.

- h. a pictorial representation of fruit(s) on the label shall not mislead the consumer with respect to the type of fruit product it is.
- i. It shall not be permitted to label a product as fruit "juice" when it does not comply with the compositional requirements of this Standard.
- j. It shall not be permitted to label a product as fruit "cocktail" if it does not contain a blend of two or more fruits.
- k. where the product contains added carbon dioxide the term "carbonated" or "sparkling" shall appear on the label near the name of the product.
- l. Where tomato juice contains spices and/or aromatic herbs in accordance with section (5) h., the term "spiced" and/or the common name of the aromatic herb shall appear on the label near the name of the juice.
- m. The term "fresh" shall not appear on a label unless the product has been freshly obtained from a fruit. Manufactured product is not "fresh".

10.3 PROCESSED TOMATO CONCENTRATES

(1) This Standard applies to processed tomato concentrate prepared by concentrating the juice or pulp obtained from substantially sound, mature red tomatoes strained or otherwise prepared to exclude the majority of skins, seeds and other coarse or hard substances in the finished product; and preserved by physical means.

(2) This Standard does not include products that contain seeds and skins such as "pizza toppings" and other "homestyle" products as well as products commonly known as tomato sauce, chilli sauce, and ketchup, or similar products which are highly seasoned products of varying concentrations containing characterising ingredients such as pepper, onions, vinegar, etc., in quantity that materially alter the flavour, ~~aroma and taste of the tomato component.~~

- (3) Permitted ingredients shall include:
- a. tomato concentrate;
 - b. salt;

- c. spices and aromatic herbs;
 - d. lemon juice as an acidulant; and
 - e. water
-

(4) Processed tomato concentrates shall have good flavour and odour, fairly good red colour, and shall possess a homogeneous (evenly divided) texture, characteristic of the product.

(5) Processed tomato concentrates shall have a pH less than 4.6.

(6) The name of the product shall be:

- a. "Tomato Puree" if the food contains not less than 7% but less than 24% natural total soluble solids; or
- b. "Tomato Paste" if the food contains not less than 24% natural total soluble solids.

10.4 STANDARD ON GINGER

(1) This Standard applies to the rhizome of commercial varieties of ginger grown from *Zingiber officinale* Roscoe, of the Zingiberaceae family, to be supplied fresh to the consumer, after preparation and packaging. Ginger for industrial processing is excluded.

(2) Ginger shall be:

- a. whole;
- b. sound and unaffected by rotting or deterioration such as to make it unfit for consumption;
- c. clean, practically free of any visible foreign matter;
- d. practically free of damage caused by pests affecting the general appearance of the produce;
- e. free of abnormal external moisture, and properly dried if washed, excluding condensation following removal from cold storage.
- f. free of any foreign smell and/or taste;
- g. firm;
- h. free of abrasions, provided light abrasions which have been dried properly are not regarded as a defect;
- i. sufficiently dry for the intended use; skin, stems and cuts due to harvesting shall be fully dried.

(3) The development and condition of the ginger shall be such as to enable it:

- a. to withstand transport and handling; and
- b. to arrive in satisfactory condition at the place of destination.

(4) Containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the ginger. Packages shall be free of all foreign matter and smell.

10.6 STANDARD ON NONI JUICE

(1) This standard applies to the juice extracted from the fruit of the plant *Morinda citrifolia*, commonly known as Great Morinda, Indian mulberry, Beach mulberry, and Tahitian Noni. The juice is commonly referred to as Noni (from Hawaiian), Noni (in Tahitian) and Noni (in Tongan).

(2) Noni juice shall be prepared and handled in accordance with the general requirements on good hygienic practice for all food businesses in the Fourth Schedule of these Regulations.

(3) In addition to the requirements under section (2) the following specific hygienic practices shall be applied in noni juice production:

- a. the fruit raw material for use in noni juice production
 - i. shall be free of bruising and damage;
 - ii. shall not be green or under-ripe; and
 - iii. shall not be overripe;
- b. raw material shall be inspected upon receipt to ensure compliance with (3) a, and raw material not complying with the prescribed requirements shall be rejected;
- c. containers and lids shall be disinfected and stored such that the container and lid shall not become contaminated prior to use or reuse;

- (4) Where HACCP is applied by a food business processing noni juice, it shall be applied in accordance with *Codex* guidance on the principles and application of HACCP.
- (5) Where HACCP is being applied by a noni juice processor, the food business operator shall make available all relevant HACCP documentation immediately upon request by an authorized officer undertaking an inspection of the process and premises.
- (6) Without limitation to the generality of these Regulations, noni juice shall have the characteristic colour, aroma and flavour of juice from the noni fruit.
- (7) Noni juice shall comply with those maximum pesticide residue limits established by the *Codex Alimentarius*.
- (8) Noni juice shall comply with the chemical contamination limits established in these and any subsequent regulations approved by the Minister.
- (9) Noni juice shall be contaminated with less than 10ug anthraquinone/100mL including, but not limited to, the genotoxic lucidin and rubiadin.
- (10) Noni juice shall comply with the microbiological criteria prescribed in the Third Schedule.
- (11) Noni juice processors shall be required to provide the appropriate enforcement agency certificates of analysis, from an internationally accredited laboratory, for those parameters specified in sections (7) - (10) for at least 5 batches within twelve months of these Regulations coming into force. Provided those five batches are in compliance with these Regulations and the processor is applying processing practices in compliance with these Regulations subsequent sampling and analysis frequency shall be reduced and implemented only as required to ensure a safe and suitable product is reaching consumers.
- (12) Only food additives approved in the *Codex General Standard for Food Additives* may be used in noni juice and only in quantities approved for use by the *Codex General Standard for Food Additives*.
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(13) In addition to the general requirements on labeling:

- a. The name of the product shall be "noni juice" or "noni juice" or "noni juice" only when the product complies with section (1);

- b. In the case of noni juice products manufactured from noni and one or more other fruits, the product name shall include the names of the fruit juices comprising the mixture in descending order of proportion by weight (m/m) or the words "noni juice mixed with _____ juice", or other similar wording so as to not be misleading to the consumer.
- c. Any claims related to noni juice shall conform to the requirements of these Regulations on claims.
- d. A pictorial representation of fruit(s) on the label shall not mislead the consumer with respect to the fruit so illustrated.

ELEVENTH SCHEDULE
(Regulation 64(8))

STANDARDS ON CEREAL AND CEREAL PRODUCTS

11.1 STANDARD ON INSTANT NOODLES

- (1) The following specific product requirements shall apply to instant noodles imported into, processed, displayed for sale or sold in Solomon Islands.
 - (2) The Standard shall apply to various kinds of noodles. The instant noodle may be packed with noodle seasonings, or in the form of seasoned noodle and with or without noodle garnish(s) in separate pouches, or sprayed on the noodle and ready for consumption after a dehydration process. This Standard does not apply to pasta.
 - (3) Instant noodle is a product prepared from wheat flour and/or rice flour and/or other flours and/or starches as the main ingredient, with or without the addition of other ingredients. It may be treated by alkaline agents. It is characterized by the use of pre-gelatinization process and dehydration either by frying or by other methods.
 - (4) In addition to the general requirements on labeling, the following provisions shall apply:
 - a. the name of the food shall be present on the label as "Instant Noodle(s)", or optionally as "Fried Noodle(s)" or "Non-fried Noodle(s)" in accordance with whether the product has been fried or not;
 - b. fortified instant noodles shall be labeled as "Fortified" or "Enriched" and shall identify the ingredient added for fortification purposes and shall specify the concentration in which it is present in the final product.
 - (5) Boric acid (a forbidden food additive) shall not be detected in any samples collected for analysis.
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11.2 STANDARD ON RICE

- (1) This Standard applies to husked rice, milled rice, and parboiled rice, ~~all for direct human consumption; i.e., ready for its intended use~~ as human food, presented in packaged form or sold loose from the package directly to the consumer. It does not apply to other products derived from rice or to glutinous rice.
- (2) Milled rice shall not be contaminated with more than 0.1% m/m extraneous inorganic matter (such as sand, stones, dust etc).
- (3) Milled rice shall not be contaminated with more than 1.5% m/m organic extraneous matter (such as seeds, straw, bran, husk etc).
- (4) In addition to the general requirements on labeling, the following provisions shall apply:
- a. Fortified rice shall be labeled as "Fortified" or "Enriched" and shall identify the ingredient added for fortification purposes and shall specify the concentration in which it is present in the final product.
 - b. If rice is classified as long grain, medium grain or short grain, the classification used on the label on the product shall be in accordance with the specifications for such in *Codex Standard 198*.

11.3 STANDARD ON WHEAT FLOUR

- (1) This standard applies to:
- a. wheat flour for direct human consumption prepared from common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, by grinding or milling processes in which the bran and germ are partly removed and the remainder is comminuted to a suitable degree of fineness, and which is prepackaged ready for sale to the consumer or destined for use in other food products; and

- b. whole meal, whole-wheat flour or semolina, milled from common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, and which is prepackaged ready for sale to the consumer or destined for use in other food products.
- (2) It does not apply to:
- a. Any product prepared from durum wheat, *Triticum durum* Desf., singly or in combination with other wheat;
 - b. Wheat flour destined for use as a brewing adjunct or for the manufacture of starch and/or gluten; or
 - c. Wheat flour for non-food industrial use.
- (3) The following specific product requirements shall apply:
- a. Wheat flour shall have a maximum moisture content of 15.5% m/m.
 - b. Wheat flour and any added ingredients shall be safe and suitable for human consumption.
 - c. Wheat flour shall be free from abnormal flavours, odours, and living insects.
 - d. Wheat flour shall be free from filth (impurities of animal origin, including dead insects) in amounts not consistent with good manufacturing practice.
 - e. Wheat flour shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product.
 - f. The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odour or flavour to the product.
 - ~~g. When the product is packaged in sacks, these shall be clean, sturdy and strongly sewn or sealed.~~
 - h. In addition to general requirements on labeling, the following provisions shall apply:

- i. The name of the product to be shown on the label shall be "wheat flour".
 - ii. Fortified wheat flour shall be labeled as "Fortified" or "Enriched" and shall identify the ingredients added for fortification purposes and shall specify the concentration in which it is present in the final product.
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(4) The following specific product requirements shall apply only to wheat flour for direct human consumption prepared from common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, by grinding or milling processes in which the bran and germ are partly removed and the remainder is comminuted to a suitable degree of fineness, and which is prepackaged ready for sale to the consumer or destined for use in other food products:

- a. All such wheat flour imported into Solomon Islands, processed, displayed and/or sold in Solomon Islands and/or exported from Solomon Islands shall be prepared so as to provide the following minimum levels of micronutrients, including all nutrients naturally present, in the wheat flour at the point of import, the point of export and the point of sale:
 - i. 6.0 mg/Kg of Thiamin from a source of thiamin mononitrate;
 - ii. 2.0 mg/Kg of Riboflavin;
 - iii. 55mg/Kg of Niacin;
 - iv. 2.0mg/Kg of Folic acid;
 - v. Iron from a source of elemental iron powder of 45 microns average diameter or similar made by an electrolytic reduction process at levels of 60mg/Kg or from ferrous fumarate at levels of 45mg/Kg or from other subsequently approved sources; and
 - vi. 30mg/Kg of zinc from a source of zinc oxide.

- vii. Notwithstanding section 4(a), where such flour is to be exported and the requirements of the importing country are in conflict with this Standard, the wheat flour shall comply with the requirements of the importing country.

(5) Where whole mea, whole-wheat flour or semolina, milled from common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof, for sale or use in Solomon Islands is enriched or fortified, it shall be prepared so as to provide the same minimum levels of micronutrients as specified in section (4) a., including all nutrients naturally present, in the wheat flour at the point of import, the point of export and the point of sale.

TWELFTH SCHEDULE

(Regulation 64(9))

STANDARDS ON SUGARS AND HONEY

12.1 STANDARD ON SUGARS

(1) Sugars shall not contain more sulphur dioxide (or sulphites calculated as sulphur dioxide) than prescribed below:

- a. 15mg/kg in white sugar, powdered sugar, dextrose anhydrous, dextrose monohydrate, powdered dextrose and fructose.
- b. 20 mg/kg in soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup and raw cane sugar.
- c. 70mg/kg in dried glucose syrup used to manufacture sugar confectionery.
- d. 150mg/kg in dried glucose syrup used to manufacture sugar confectionery.
- e. 400mg/kg in glucose syrup used to manufacture sugar confectionery.

(2) In addition to the general requirements on labeling of prepackaged food, the following provisions shall apply:

- a. The name of the product shall conform to the product composition prescribed in *Codex Standard 212*.
- b. The presence of sulphite shall be declared on the label if the level exceeds 10mg/kg.

12.2 STANDARD ON HONEY

(1) The scope of this Standard applies to all honey for sale, including but not limited to coconut honey, blossom honey, nectar honey and honeydew honey.

(2) Honey consists essentially of different sugars, predominantly fructose and glucose as well as other substances such as organic acids, enzymes and solid particles derived from honey collection. The colour of honey varies from nearly colourless to dark brown. The consistency can be fluid, viscous or partly to entirely crystallised. The flavour and aroma vary, but are derived from the plant origin.

- (3) Honey sold as such shall not have added to it any food ingredient, including food additives, nor shall any other additions be made other than honey. This includes but is not limited to sugars.
- (4) Honey shall not have any objectionable matter, flavour, aroma, or taint absorbed from foreign matter during its processing and storage.
- (5) Honey shall not have begun to ferment or effervesce.
- (6) No pollen or constituent particular to honey may be removed except where this is unavoidable in the removal of foreign inorganic or organic matter.
- (7) Honey shall not be heated or processed to such an extent that its essential composition is changed and/or its quality is impaired.
- (8) Chemical or biochemical treatments shall not be used to influence honey crystallisation.
- (9) Honey shall not have a moisture content of more than 20% with the exception of heather honey (*Calluna*) which shall not exceed 23% moisture content.
- (10) The fructose and glucose content (summed together) shall not be less than 60g/100g with the exception that blends of honeydew honey with blossom honey shall not be less than 45g/100g.
- (11) The sucrose content of honey shall not be more than 5g/100g unless otherwise exempted.
- (12) Honey of Alfalfa (*Medicago sativa*), Citrus spp., False Acacia (*Robinia pseudoacacia*), French Honeysuckle (*Hedysarum*), Menzies Banksia, (*Banksia menziesii*), Red Gum (*Eucalyptus camaldulensis*), Leatherwood (*Eucryphia lucida*), and *Eucryphia s milligani* shall not have a sucrose content in excess of 10g/100g.
- (13) The water insoluble content of honeys other than pressed honey shall not be more than 0.1g/100g while pressed honey shall not be more than 0.5g/100g.
- (14) Honey shall comply with the appropriate sections of the general principles of hygiene established in these Regulations.
- (15) Exporters of honey, where necessary for the purposes of meeting the needs of an importing country's requirements, shall apply all good hygienic practices including the principles of HACCP to all steps for which they are responsible from production to distribution.
- (16) In addition to the general provisions on labeling:
- a. honey may be designated by the name of the geographical or topographical region only if the honey was produced exclusively within the area referred to in the designation;

- b. honey may be designated according to floral or plant source only if it comes wholly or mainly from that particular source and has the organoleptic, physicochemical and microscopic properties corresponding with that origin;

- c. where honey has been designated according to floral or plant source then the common name or the botanical name of the floral source shall be in close proximity to the word "honey";
- d. where honey has been designated according to floral, plant source, or by the name of a geographical or topological region, then the name of the country where the honey has been produced shall be declared;
- e. product may be designated as "extracted honey" provided the honey is obtained by centrifuging decapped broodless combs;
- f. product may be designated as "pressed honey" provided the honey is obtained by pressing broodless combs;
- g. product may be designated as "drained honey" provided the honey is obtained by draining decapped broodless combs;
- h. it shall not be permitted to label honey as described in sections (e)-(g) unless the particular method of removal from the comb has been applied;
- i. honey may be designated as "honey" if it is honey in liquid or crystalline state or a mixture of the two;
- j. honey shall be designated as "comb honey" if it is honey stored by bees in the cells of freshly built broodless combs and which is sold in sealed whole combs or sections of such combs;
- k. honey shall be designated as "cut comb honey" or "chunk honey" if it is is honey containing one or more pieces of comb honey;
- l. honey which has been filtered in such a way as to result in the significant removal of pollen shall be designated filtered honey.

THIRTEENTH SCHEDULE

(Regulation 64(10))

STANDARD ON SALT AND SPICES

13.1 STANDARD ON SALT AND REDUCED SODIUM SALT MIXTURES

(1) All salt for import into, and for use and sale in Solomon Islands for processing of food and for direct human consumption shall:

- a. be salt to which has been added potassium iodide or iodate, or sodium iodide or iodate;
- b. contain potassium iodide or iodate, or sodium iodide or iodate equivalent to not less than 20mg/kg and not more than 30mg/kg of iodine;
- c. contain no less than 97% sodium chloride on a dry matter basis, exclusive of permitted food additives.

(2) Reduced sodium salt mixtures shall contain no more than 200g/kg sodium and 400g/kg potassium.

(3) The addition of iodine-containing compounds to reduced sodium salt mixtures shall be in conformity with the aim of ensuring salt is iodized.

(4) In addition to general requirements on labeling, the following provisions shall apply:

- a. Salt shall be labeled as "Fortified" or "Enriched" or "Iodized" and shall identify the ingredients added for fortification purposes and shall specify the concentration in which it is present in the final product.
 - b. Reduced sodium salt mixtures shall declare the sodium and potassium content, expressed per 100g. This shall not constitute a nutrition claim.
-

(5) If necessary in order to avoid the loss of iodine, iodized salt shall be packed in air tight bags of either high density polyethylene (HDPE) or polypropylene (PP) (laminated or non-laminated) or LDPE-lined jute bags (Grade 1803 DW jute bags lined with 150 gauge polyethylene sheet) unless the food business is able to demonstrate consistently that it is able to meet the iodine concentrations specified in these Regulations with alternative packing approved by the Minister.

(6) Bags that have already been used for packing other articles such as fertilizers, cement, or chemicals shall not be reused for packing iodized salt.

(7) Iodized salt shall not be exposed to rain, excessive humidity or direct sunlight at any stage of storage, transportation or sale.

(8) Bags of iodized salt shall be stored only in covered rooms that have adequate ventilation.

13.2 GENERAL STANDARD ON SPICES AND AROMATIC PLANTS

(1) The scope of this Standard applies to all spices for sale, including but not limited to dried aromatic plants.

(2) In addition to the general provisions on good hygienic practices in these Regulations, the following shall apply for spices under this Standard:

- a. Spices shall not be grown or produced in areas where the water used for irrigation might constitute a hazard to health to the consumer through the spices;
- b. Plants or parts of plants used for the preparation of spices may be dried naturally or artificially, provided adequate measures are taken to prevent contamination or alteration of the raw material during the process.
- c. If dried naturally, plants or part of plants shall not be in direct contact with the soil. They shall be placed on raised platforms or on a floor made of a suitable material.
- d. New concrete floors shall be used for drying only when it is absolutely certain that the new concrete is well-cured and free of excess water. It is safer to use an approved plastic cover spread over the entire new concrete floor as a moisture barrier prior to use for spices.

- e. Excessive heating/drying of material shall be avoided in order to retain its aromatic principles.
 - f. Suitable precautions shall be taken to protect the spices from contamination by domestic animals, rodents, birds, mites and other arthropods or other objectionable substances during drying, handling and storage.
 - g. Contamination from mineral oils used for processing natural fibre bags shall be prevented by the use of liners where appropriate. Reusable containers shall be properly cleaned and disinfested before reuse.
 - h. The conveyances for transporting the harvested, cleaned, dried and packed spices from the place of.
 - i. production to storage for processing shall be cleaned and, as appropriate, well ventilated with dry air to remove moisture resulting from the respiration of spices, and to prevent moisture condensation.
 - j. Raw materials shall be inspected and sorted prior to processing and where necessary, laboratory tests shall be conducted.
 - k. Whenever spices have been treated with antimicrobial or pesticide, the type of treatment shall be stated explicitly in an accompanying certificate.
 - l. Products which affect the storage life, quality or flavour of spices shall not be stored in the same room or compartment as spices. For example, such items as fruits, vegetables, fish, fertilizer, gasoline or lubricating oils, etc. shall not be stored along with spices.
 - m. Spices and their products shall be stored at a moisture low enough so that the product can be held under normal storage conditions without development of ~~mould or significant deterioration by oxidative or enzymatic changes.~~
-

- n. A storage environment shall be such that it can maintain relative humidity between 55 and 60% to protect quality and prevent mould growth. Where this is not practicable, spices shall be packed in waterproof and gas-proof containers and stored in a proper warehouse.
- o. Spice products shall be stored and transported under conditions that maintain the integrity of the container and the product within it. Carriers shall be clean, dry, weatherproof, free from infestation and sealed to prevent water, rodents or insects from reaching the products.

13.3 STANDARD ON SPECIFIC COMPOSITIONAL REQUIREMENTS FOR SPICES

(1) Cardomom shall be the dried, almost ripe fruit of the plant *Elettaria cardamomum* and:cardomom

- a. shall contain not less than 3% v/w of volatile essential oil.
- b. see shall be the dried seed obtained by separating the seed from the capsule of the plant *Elettaria cardamomum*.
- c. seed shall contain not less than 3% v/w of volatile essential oil.
- d. powder shall be the powder obtained from the clean, dried seed separated from the capsule of *Elettaria cardamomum*.
- e. powder shall not contain more than:
 - i. 14% of water;
 - ii. 8% of total ash; and
 - iii. 3% of ash insoluble in dilute hydrochloric acid; and
- f. powder shall contain not less than than 3% v/w of volatile essential oil.

- (2) Cardamom amom:
- a. shall be the dried, almost ripe fruit of the plant *Amomum subulatum* in the form of capsule;
 - b. shall contain not less than 1% v/w of volatile essential oil;
 - c. seed shall be the dried seed obtained by separating the seed from the capsules of the plant *Amomum subulatum*;
 - d. seed shall contain not less than 1% v/w of volatile essential oil;
 - e. powder shall be the powder obtained from the clean, dried seed separated from the capsules of *Amomum subulatum*;
 - f. powder shall not contain more than:
 - i. 14% of water;
 - ii. 8% of total ash; and
 - iii. 3% of ash insoluble in dilute hydrochloric acid; and
 - g. powder shall contain not less than 1% v/w of volatile essential oil.
 - h. shall contain not less than 2% v/w of volatile essential oil.
- (3) Chilli
- a. shall be the fruit or pod of the plant *Capsicum annum* and *Capsicum frutescens*.
 - b. ~~powder shall be the powder obtained by grinding the~~
clean, dried chilli fruit of *Capsicum annum* or *Capsicum frutescens*.

- c. powder shall not contain more than:
 - i. 12% of water;
 - ii. ~~8% of total ash;~~
 - iii. 1.3% of ash insoluble in dilute hydrochloric acid; and
 - iv. 30% of crude fibre; and
- d. powder shall contain not less than 12% v/w of non-volatile ether extract.

(4) Cinnamon

- a. shall be the dried piece of the inner bark of the plant *Cinnamomum zeylanicum* or *Cinnamomum cassia*;
- b. shall contain not less than 0.5% v/w of volatile essential oil.
- c. powder shall be the powder obtained by grinding the clean, dried, inner bark of *Cinnamomum zeylanicum* or *Cinnamomum cassia*.
- d. powder shall not contain more than:
 - i. 12% of water;
 - ii. 8% of total ash; and
 - iii. 2% of ash insoluble in dilute hydrochloric acid; and
- e. shall contain not less than 0.5% v/w of volatile essential oil.

(5) Ginger

- a. shall be the rhizome of the plant *Zingiber officinale*.
- b. shall contain not less than 1% v/w of volatile essential oil; and
- c. shall not contain more than 4% of calcium oxide (if limed).
- d. when dried, may contain preservatives that are approved for such by the Board.

- c. powder shall be the powder obtained by grinding the clean, dried rhizome of *Zingiber officinale*.
- f. powder shall not contain more than:
 - i. 13% of water;
 - ii. 8% of total ash;
 - iii. 1% of ash insoluble in dilute hydrochloric acid; and
 - iv. 4% of calcium oxide (as CaO); and
- g. powder shall contain not less than:
 - i. 1.7% of water soluble ash;
 - ii. 10% of cold water soluble extract;
 - iii. 4.5% of water soluble extract (in 90% alcohol); and
 - iv. 1% v/w of volatile essential oil
 - i. 25% of non-volatile ether extract.

(6) Black pepper

- a. shall be the dried mature fruit of the plant *Piper nigrum*.
 - b. powder shall be the powder obtained by grinding the dried, mature fruit of *Piper nigrum*.
 - c. powder shall not contain more than –
 - i. 14% of water;
 - ii. 8% of total ash;
 - iii. 1.2% of ash insoluble in dilute hydrochloric acid; and
 - iv. 18% of crude fibre; and
-

- d. powder shall contain not less than –
 - i. 5.5% of non-volatile ether extract; and
 - ii. 1.5% v/w of volatile essential oil
-

(7) White pepper

- a. shall be the dried, mature ripe fruit of the plant *Piper nigrum*, from which the outer coating of the fruit has been removed.
- b. powder shall be the powder obtained by grinding the dried, mature ripe fruit of *Piper nigrum* from which the outer coating of the fruit has been removed.
- c. powder shall not contain more than –
 - i. 12.5% of water;
 - ii. 3.5% of total ash; and
 - iii. 0.3% of ash insoluble in dilute hydrochloric acid; and
- d. powder shall contain not less than –
 - i. 7% of non-volatile ether extract;
 - ii. 5% of crude fibre; and
 - iii. 0.7% v/w of volatile essential oil.

(8) Mixed pepper powder:

- a. shall be the powder obtained by mixing black pepper powder with white pepper powder.
- b. shall not contain more than –
 - i. 14% of water;
 - ii. 8% of total ash;
 - iii. 1.2% of ash insoluble in dilute hydrochloric acid; and
 - iv. 18% of crude fibre; and

- c. shall contain not less than –
 - i. 5.5% of non-volatile ether extract; and
 - ii. 0.7% v/w of volatile essential oil
- (9) Saffron:
- a. shall be the dried stigmata or top of style of flower of the plant *Crocus sativus*.
 - b. shall not contain more than –
 - i. 8% of total ash;
 - ii. 1.5% of ash insoluble in dilute hydrochloric acid; and
 - iii. 14% of volatile matter at 103°C + 10°C; and
 - c. shall contain not less than –
 - i. 55% of aqueous extract; and
 - ii. 2% of total nitrogen
- (10) Turmeric:
- a. shall be the rhizome or root of the plant *Curcuma longa* or *Curcuma domestica*.
 - b. shall contain not less than 4% v/w of volatile essential oil.
 - c. powder shall be the powder obtained by grinding the dried rhizome or root of *Curcuma longa* or *Curcuma domestica*.
 - d. powder shall not contain more than –

 - i. 13% of water;
 - ii. 9% of total ash;
 - iii. 1.5% of ash insoluble in dilute hydrochloric acid; and
 - iv. 60% of total starch; and

- c. powder shall contain not less than 4% v/w of volatile essential oil.

(11) Mixed spice:

-
- a. ~~mixed spice shall be the mixture of two or more types of spices, whether whole or ground, dried or undried, and includes curry powder and curry paste.~~
 - b. the proportion of spices used in the preparation of curry powder shall not be less than 98% by weight.
 - c. the powder shall be free from dirt, mould growth and insect infestation. The powder shall be free from added colouring matter and preservatives other than common salt.

FOURTEENTH SCHEDULE

(Regulation 64(11))

STANDARDS ON BEVERAGES

14.1 STANDARD ON PACKAGED WATERS (OTHER THAN NATURAL MINERAL WATERS)

(1) In this Standard, unless the context otherwise requires –

“Packaged waters”, other than natural mineral waters, are waters packaged or bottled for human consumption and may contain minerals, naturally occurring or intentionally added; may contain carbon dioxide, naturally occurring or intentionally added; but shall not contain sugars, sweeteners, flavourings or other foodstuffs.

“Prepared waters” are packaged waters that may originate from any type of water supply.

“Packaged waters that are “Waters defined by origin”, whether they come from the underground or from the surface, share the following characteristics;

- a. they originate from specific environmental resources without passing through a community water system;
 - b. precautions have been taken within the vulnerability perimeters to avoid any pollution of, or external influence on, the chemical, microbiological and physical qualities of water at origin;
 - c. collecting conditions which guarantee the original microbiological purity and essential elements of their chemical make-up at origin;
and
-
- d. are constantly fit for human consumption at source.

(2) Without limitation to the generality of these Standards and the *Codex* Standard on bottled/packageged water (*Codex* Standard 227), the following specific product requirements for bottled/packageged water shall apply, unless specifically stated otherwise in these Regulations:

- a. No packaged water shall contain substances or emit radioactivity in quantities that may be injurious to health.
- b. It shall meet the requirements of potable water.
- c. All packaged water shall comply with the microbiological criteria specified in the Third Schedule of these Regulations.
- d. any addition of minerals to water before packaging shall comply with the provisions in the *Codex* General Standard on Food Additives (STAN 192-1995, Rev. 1-1997) and its revisions.
- e. When prepared water is supplied by a public or private tap water distribution system and subsequently packaged, but has nto undergone further treatment that would modify its original composition or to which carbon dioxide or fluoride have been added, the wording "From a public or private distribution system" shall appear on the lable.
- f. No claims concerning medicinal (preventive, alleviative or curative) effects shall be made in respect of the properties of the product covered by this Standard. Claims of other beneficial effects related to the health of the consumer shall not be made unless true and not misleading.
- g. The use of any statement or of any pictorial device which may create confusion in the mind of the public or in any way mislead the public about the nature, origin, composition and properties of packaged waters put on sale is prohibited.

- (3) For packaged water defined by origin, the following additional specific product requirements shall apply:
- a. Waters defined by origin shall not, prior to packaging, be modified or subjected to treatments other than those described in the *Codex* Standard with the provision that these modifications or treatments and the processes used to achieve them do not change the essential physicochemical characteristics nor compromise the chemical, radiological and microbiological safety of these waters when packaged.
 - b. Antimicrobial treatments may be used singly or in combination solely in order to conserve the original microbiological fitness for human consumption, original purity and safety of waters defined by origin.
 - c. Any water labeled “spring” in any manner that might leave the consumer with the impression that the water’s origin is a natural spring, when it is not from such a source shall not be permitted.
 - d. The name given to packaged water defined by origin shall not be misleading to consumers as to the origin of the water.
 - e. Only waters defined by origin can be represented by names that refer to the origin or give an impression of specific origin.

(4) The following specific hygienic practices shall be applied by food business operators to packaged water other than natural mineral water and these shall be applied in addition to the general hygiene requirements specified in the Part VII of these Regulations:

- a. The food business operator shall implement a documented food safety plan based upon good hygienic practices and HACCP principles and this plan shall be ~~being actively implemented and subject to auditing by~~ December 2010. After that date an operational and approved food safety plan shall be required for any packaged water processing premises to be licensed under this Act and its regulations.

- b. All possible precautions shall be taken to avoid any pollution of, or external influence on, the quality of the water source.
- ~~c. Disposal of liquid, solid or gaseous waste that could pollute ground or surface water shall be controlled. Disposal of pollutants such as microorganisms, fertilizers, hydrocarbons, detergents, pesticides, phenolic compounds, toxic metals, radioactive substances and other soluble organic and inorganic substances in the watershed shall be avoided.~~
- d. Drinking water resources shall not be in the path of potential sources of underground contamination, such as sewers, septic tanks, industrial waste ponds, gas or chemical tanks, pipelines and solid waste disposal sites.
- e. Water supplies shall be tested by food business operators regularly for constancy of biological (including microbial), chemical, physical and, where necessary, radiological characteristics. The frequency of testing shall be adequate to ensure the safety of the water supplies and shall be prescribed in the food safety plan.
- f. If contamination is detected, production of bottled water shall cease until the water characteristics have returned to established parameters.
- g. Any water source shall be approved by the appropriate enforcement agency.
- h. The extraction or collection of water intended for bottling shall be conducted in such a manner as to prevent other than the intended water from entering the extraction or collection device. The extraction or collection of water intended for bottling shall also be conducted in a hygienic manner to prevent any contamination. Where sampling points are necessary, they shall be designed and operated to prevent any contamination of the water.

- i. The immediate surroundings of the extraction or collection area shall be protected by limiting access to only authorized persons. Wellheads and spring outflows shall be protected by a suitable structure to prevent entry by unauthorized individuals, pests, dust and other sources of contamination such as extraneous matter, drainage, floodwaters, and infiltration water.
- j. Methods and procedures for maintaining the extraction facilities shall be hygienic. They shall not be a potential hazard to humans or a source of contamination for the water.
- k. Wells shall be properly disinfected following construction and development of new wells nearby, after pump repair or replacement, or any well maintenance activity such as testing for and finding indicator organisms, pathogens, or abnormal plate counts in the water, and whenever biological growth inhibits proper operation.
- l. Water collection chambers shall be disinfected within a reasonable time before use.
- m. Extraction devices such as those used for bore holes shall be constructed and maintained in a manner that avoids contamination of the water and minimizes hazards to human health.
- n. When storage and transport of the water intended for bottling from the point of origin to the processing plant is necessary, these operations shall be conducted in a hygienic manner to prevent any contamination.
- o. Where or when they are necessary, bulk containers and conveyances such as tanks, pipings and tanker trucks shall be designed and constructed so that they:
 - i. do not contaminate the water intended for bottling;
 - ~~ii. can be effectively cleaned and disinfected;~~
 - iii. provide effective protection from contamination, including dust and fumes; and
 - iv. allow any situation that arises to be checked easily.

- p. Means of transport of water intended for bottling shall be kept in an appropriate state of cleanliness, repair and condition. Containers and conveyances, particularly in bulk transport, shall preferably be used only for transporting water intended for bottling. When this cannot be achieved, conveyances and bulk containers shall be used exclusively for food transportation and shall be cleaned and disinfected as necessary to prevent contamination.
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- q. In those areas of the processing establishment where containers are exposed to the external environment (i.e., on the loading dock), especially prior to filling and sealing, specific preventive measures shall be incorporated into the facility's design to avoid contamination of the containers used for bottled water.
- r. No waters intended for bottling shall be accepted by an establishment if it is known to contain pathogens or excessive residues of pesticides or other toxic substances.
- s. Water intended for bottling shall be such (i.e. microbiologically, chemically, physically, and radiologically), that treatment if necessary (including multiple barrier treatments such as combination of filtration, chemical disinfection, etc.) of that water during processing results in finished bottled drinking water products that are safe and suitable for consumption.
- t. Bottling operations (i.e. filling and sealing of containers) shall be conducted in a manner that protects against contamination. Control measures include the use of an enclosed area and a containment enclosed system separate from other operations of the processing plant to protect against contamination. Dust, dirt, microorganisms in the air, and condensation shall be controlled and monitored.
- u. Reusable containers shall not have been used for any purpose that may lead to contamination of the product and shall be individual inspected for suitability. New containers shall be inspected and, if necessary, cleaned and disinfected.
- v. Closures are generally supplied in a ready to use state and shall be tamper resistant; they are not reusable.

14.2 STANDARD ON PACKAGED NATURAL MINERAL WATERS

(1) In this Standard, unless the context otherwise requires –

Natural mineral water is water clearly distinguishable from ordinary drinking water because:

- a. it is characterized by its content of certain mineral salts and their relative proportions and the presence of trace elements or of other constituents;
- b. it is obtained directly from natural or drilled sources from underground water bearing strata for which all possible precautions shall be taken within the protected perimeters to avoid any pollution of, or external influence on, the chemical and physical qualities of natural mineral water;
- c. of the constancy of its composition and the stability of its discharge and its temperature, due account being taken of the cycles of minor natural fluctuations;
- d. it is collected under conditions which guarantee the original microbiological purity and chemical composition of essential components;
- e. it is packaged close to the point of emergence of the source with particular hygienic precautions; and
- f. it is not subjected to any treatment other than those permitted by this standard.

Naturally carbonated natural mineral water is a natural mineral water with re-incorporation of gas from the same source and after packaging taking into consideration usual technical tolerance, has the same content of carbon dioxide spontaneously and visibly given off under normal conditions of temperature and pressure.

~~Carbonated natural mineral water is a natural mineral water that has, after packaging, been made effervescent by the addition of carbon dioxide from another origin.~~

(2) All packaged natural mineral waters produced in, or imported into, Solomon Islands shall comply with *Codex* Standard and with the *Codex Alimentarius Recommended International Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters (CAC/RCP 33)* unless otherwise specified.

(3) Natural mineral water in its packaged state shall contain not more than the specified amounts of the following substances:

- a. Arsenic 0.05mg/1, calculated as total As
- b. Barium 1.0mg/1
- c. Borate 5mg/1, calculated as B
- d. Cadmium 0.005 mg/1
- e. Chromium 0.1mg/1, calculated as total Cr
- f. Copper 1mg/1
- g. Cyanide 0.07 mg/1
- h. Fluoride 2.2mg/1
- i. Lead 0.05mg/1
- j. Manganese 0.3mg/1
- k. Mercury 0.002mg/1
- l. Nitrate 10mg/1, calculated as nitrate
- m. Selenium 0.05 mg/1

FIFTEENTH SCHEDULE

(Regulation 64(12))

STANDARDS ON FOOD FOR INFANTS AND OTHER
VULNERABLE POPULATIONS

15.1 STANDARD ON INFANT FORMULA

(1) Without limitation to the generality of these Standards and the *Codex* Standard on infant formula which shall be the basis for Standard of infant formula in Solomon Islands, the following specific product requirements for product labeled as "infant formula" shall apply:

- a. Infant formula, prepared ready for consumption in accordance with instructions of the manufacturer, shall contain:
 - i. per 100ml, not less than 60 kcal (250 kJ) and not more than 70 kcal (295 kJ) of energy;
 - ii. per 100 kcal, 2-3 g protein (calculated using $N \times 6.25$); 4.4-6 g total fat; and 6-14 g total carbohydrates, unless otherwise specified by the *Codex* Standard on infant formula;
 - iii. vitamins, minerals, trace elements and other components at levels as specified by the *Codex* Standard on infant formula; and
 - iv. product free of lumps and of large coarse particles.
- b. Additional non essential ingredients may be added in accordance with the *Codex* Standard on infant formula only so far as they are required to ensure the product is satisfactory as a sole source of nutrients for infants.
- c. Only L-forms of amino acids shall be used in infant formula.
- d. Commercially hydrogenated oils and fats shall not be used in infant formula.
- ~~e. The content of trans acids shall not be higher than 3% of total fatty acids.~~
- f. All ingredients and food additives shall be gluten-free.
- g. The product and its contents shall not have been treated by ionizing radiation.

- h. The product shall be packed in containers which will safeguard the hygienic and other qualities of the food. When in liquid form, the product shall be packed in hermetically sealed containers in which nitrogen and carbon dioxide may be used as packing media.
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- i. In addition to the general requirements on labeling of pre-packaged food, the following specific provisions apply:
- (i) The name of the product shall be either "Infant Formula" or an alternative appropriate designation indicating the true nature of the product, as may be approved by the Minister.
 - (ii) The sources of protein in the product shall be clearly shown on the label.
 - (iii) Products containing not less than 0.5mg Iron (Fe)/100 kilocalories shall be labeled "Infant Formula with added Iron"
Product containing less than 0.5mg Iron (Fe)/100 kcal shall be labeled with a statement to the effect that when the product is given to infants over the age of four months, their total iron requirements shall be met from other additional sources.
 - (iv) The declaration of nutrition information shall contain information as required by the *Codex* Standard on infant formula.
 - (v) Adequate directions for the appropriate preparation and use of the product, including its storage and disposal after preparation, shall appear on the label. The directions shall be accompanied by a warning about the health hazards of inappropriate preparation.
 - (vi) Each container shall also have additional labeling to ensure the consumer understands that breastmilk is best and no label shall serve the purpose of discouraging breastfeeding.
 - (vii) The products shall be labeled in such a way as to avoid any risk of confusion between infant formula, follow-up formula, and formula for special medical purposes.

SIXTEENTH SCHEDULE

(Regulation 64(13))

STANDARD ON MISCELLANEOUS FOOD**16.1 GENERAL REQUIREMENTS FOR CANNED FOOD**

- (1) This Standard shall apply in addition to all other relevant requirements prescribed in the Act and these Regulations.
 - (2) All canned food shall be processed and packaged in such a way that contamination is kept to a minimum so that the product will withstand spoilage and present no public health hazard under the conditions of handling storage, transport and sale indicated on the label.
 - (3) Canned food containers shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean, and where applicable, show evidence of vacuum.
 - (4) A lot or consignment of canned food of any nature and composition will be considered to be non-compliant with this Standard when any one sample of canned food examined:
 - a. contains any micro-organisms capable of development under the normal conditions of storage in Solomon Islands;
 - b. is not free from container integrity defects (including rust, dents, cuts etc) which may compromise the hermetic seal; or
 - c. is contrary to sections (1) or (2) or (3).
-

16.2 STANDARD ON NUTS

(1) The following specific product requirements shall apply to nuts imported into, produced in and sold in Solomon Islands.

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- (i) the product shall be free of objectionable odours, flavours or colours indicative of decomposition or rancidity;
 - (ii) the product shall not be affected by mould;
 - (iii) the product shall not be affected by foreign matter; and
 - (iv) the product shall not be affected by living insects and mites.

(2) Produce and product that fails to meet the applicable quality requirements, as set out in section (1) shall be considered as a "defective" and a lot shall be considered not to meet the requirements of this Standard when more than one sampled unit is considered "defective".

(3) Nuts shall be produced, handled, stored, distributed and sold under good hygienic practice as prescribed in Part VII.

(4) Nuts shall comply with all other requirements prescribed in these and any subsequent regulations under the Act.

16.3 ICED CONFECTION

(1) Iced confection, ice bulla or ice lolly is a frozen food prepared from water or food or water and food, including food ingredients and additives.

(2) Iced confection shall comply with the microbiological criteria prescribed in the Third Schedule.

(3) Where water is used as an ingredient in iced confection manufacture, that water shall be potable water as prescribed in the Third and Fourth Schedules.

(4) Iced confection shall be stored in accordance with the requirements specified for frozen food.

16.4 FOOD FROM DOMESTIC PREMISES

(1) No person shall store, handle, prepare, process, pack, display for sale, or sell food in or from a domestic premises unless that premises has been approved temporarily or otherwise for that purpose by a Health Inspector in relation to any day, festival, feast, or Provincial appointed day.

SEVENTEENTH SCHEDULE

(Regulation 65(1))

[Form No. 1]

CERTIFICATE OF AUTHORITY

CERTIFICATE OF AUTHORITY	
Pure Food Act 1996	
Government of Solomon Islands	
(Here insert name) is appointed as a health inspector under Part IV of the Pure Food Act 1996 and as such is empowered to enter and inspect at any reasonable time any premise, place, vehicle, vessel or aircraft for the purposes of this Act	(Here insert photograph)
Authority Number	
Signature	
Date	

EIGHTEENTH SCHEDULE

(Regulation 65 (2))

CLASS	PREMISES
(Column 1)	(Column 2)
Class 1	<ul style="list-style-type: none"> (a) Abattoirs (b) Cold Stores for domestically produced and imported potentially hazardous food (c) Processors of potentially hazardous food including but not limited to poultry processors, meat processors, fish processors and processors of milk and dairy products. (d) Vessels used for commercial fishing, and associated landing and auction location.
Class 2	<ul style="list-style-type: none"> (a) Importers of potentially hazardous food (b) Retailers and wholesalers of potentially hazardous food (c) Vehicles used to transport potentially hazardous food (d) Vessels used to transport potentially hazardous food between islands. (e) Bakeries (f) Take-away bars, cafes, fast-food and sandwich bars (g) Mobile cooked food vendors (h) Restaurants (i) Delicatessens (j) Caterers (k) Processors of beverages, including brewery and water processors. (l) Canteens and kitchens in schools, hospitals and places of employment.

NINETEENTH SCHEDULE

(Regulation 65 (3))

INSPECTION/AUDIT FREQUENCY AND FEES

Inspection fees payable by owners of business for premises

Class of Premises	<u>Minimum Number of Inspections/Audits per Annum</u>	Fee per Annum
Class 1 (pre HACCP)	4 inspections per annum*	\$1000**
Class 1 (with HACCP)	Audit as needed to verify HACCP is operational and appropriate	\$200/audit
Class 2 (pre HACCP)	3 inspections per annum*	\$750**
Class 2 (with HACCP)	Audit as needed to verify HACCP is operational and appropriate	\$200/audit

*Note that premises for which defects have been recorded shall be inspected more frequently than the minimum prescribed and consequently shall pay an additional \$50 per inspection for inspections in excess of that minimum. The additional fee will be payable at the time of inspection. Processing plants that have a food safety plan based upon HACCP will pay an additional \$200 per annum inspection fee to that prescribed above.

**Or, in the case of rural and sub-urban businesses, at a fee specified in the provincial by-laws.

TWENTIETH SCHEDULE

(Regulation 65(4))

**FEEES FOR PROVISIONS OF A CERTIFICATE OF ANALYSIS
 BASED ON THE ANALYSES UNDERTAKEN**

Section 1 Water Analysis	SBD
<i>Pretreatment</i>	
Acid extraction	\$110.00
Filtration	\$110.00
Solvent extraction (for trace metals)	\$110.00
Digestion (for acid extractable matters)	\$110.00
<i>Physical Analysis</i>	
pH	\$110.00
Conductivity	\$110.00
Turbidity	\$140.00
Salinity (salt-on meter)	\$110.00
Dissolved Oxygen (on meter)	\$140.00
Temperature	\$110.00
Total Suspended Solids (on GFC paper)	\$190.00
Total dissolved solids	\$190.00
<i>Chemical Analysis</i>	
Ammonia	\$270.00
Low Levels (Flow ingestion analysis)	\$350.00
Alkalinity (mg, CaCo ₃ /L)	\$270.00
Biochemical Oxygen Demand (BOD)	\$510.00
Chemical Oxygen Demand (COD)	\$510.00
Chloride	\$220.00

Free Chlorine (Lovibond)	\$110.00
Nitrite	\$350.00
Nitrate	\$350.00
Reactive Dissolved (lovibond)	\$110.00
Total Phosphorous (incl. digestion)	\$350.00
Low Levels (Flow ingestion analysis)	\$350.00
Sulfate	\$300.00
Total Kjeldah Nitrogen (TKN)	\$380.00
Silica (reactive) SiO ₂	\$350.00
Potassium, Calcium, Sodium or Magnesium	\$270.00
Arsenic & Selenium (each)	\$430.00
AL, Cd, Cr, Cu, Fe, Mn, Pb, Zn, or Ni	\$320.00
Mercury	\$640.00
Total Hardness (if Ca & Mg not requested)	\$590.00
(If already requested for)	\$ 60.00
Oil and Grease	\$480.00
Hydrocarbon	\$590.00

Microbiological Analysis

Total Aerobic Count (Total Plate Count)	S270.00
Total Coliforms (Membrane Filtration)	S270.00
Faecal Coliforms (Membrane Filtration)	S270.00

<i>E. coli</i>	S380.00
Total Coliforms (MPN)	S380.00
Faecal Coliforms (MPN)	S380.00
<i>Enterococcus</i>	S270.00
<i>Pseudomonas</i>	S270.00
<i>Legionella</i>	S960.00
<i>Salmonella</i>	S480.00

Section 2: Food Analysis

Pretreatment

Sample preparation (Drying, grinding and splitting)	S220.00
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Physical Analysis

Moisture (Vacuum oven)	S160.00
Moisture (Freeze Drying)	S350.00
Moisture in Oil	S400.00
Ash	S220.00
pH	S110.00
Brix	S160.00

Chemical Analysis

Salt or Sodium Chloride – (NaCl)	S380.00
Kava Lactones	S1,300.00
Fat (crude, soxhlet)	S380.00
Total Fat (acid hydrolysis)	S430.00
Fats and Oils - free fatty acids	S350.00
- Iodine Value	S350.00
- Peroxide Value	S350.00
- Saponification value	S350.00
- Unsaponifiable matter or residue	S480.00
- Fatty Acids Profile	S800.00
Fibre (Crude)	S640.00
Fibre (Dietary)	S910.00
Vitamins -	
A-retinol, carotenes (each)	S960.00
B- Thiamine, Riboflavin, niacin	S960.00 (each)
C- ascorbic acid	S960.00
Cholesterol	S960.00
Histamine in Fish	S590.00
Sulfur Dioxide	S430.00
<hr/>	
Protein	S380.00
Starch (by HPLC)	S960.00
Sugars (by HPLC)	S800.00

Invert Sugars	S430.00
Pepsin digestibility	S640.00

Trace Metal Analysis

Digestion, excluding sample preparation	S190.00
Ca, Mg, Na, K (ppm or mg/kg)	S270.00
Phosphorous	S380.00
Pb, Fe, Zn, Cd, or Cr etc (ppm or mg/kg)	S270.00
Pb, Zn, Cd, Cr, Mn, Cu, etc (ppb or ug/kg)	S320.00
Mercury (ug/kg)	S640.00
Other trace metals	S400.00

Mycotoxins

Each mycotoxin analysis	S600.00
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Microbiological Analysis of Food and Swab Samples

Total Aerobic/Anaerobic Count	S270.00 (Total Plate Count)
Yeast/Moulds	S270.00
Total Coliforms (MPN)	S380.00
Faecal Coliforms (MPN)	S380.00
<i>B. cereus</i>	S480.00
<i>E. coli</i>	S380.00
<i>Enterobacter sakazakii</i>	S480.00
<i>Salmonella</i>	S480.00
<i>Staphylococcus</i>	
Coagulase positive Staphylococcus	S480.00
Staphylococcus aureus	S480.00
Enterotoxin	S600.00
<i>Listeria</i>	S480.00
<i>Clostridium perfringens</i>	S270.00
<i>Vibrio (including species level)</i>	S400.00
Other pathogen isolation identification	S600.00

TWENTY-FIRST SCHEDULE

(Regulation 65(6))

[Form No. 2]

Clean Up Notice

To: (Proprietor): From:

Address or identity of the Premises subject to clean-up notice:
.....
.....

After carrying out an inspection pursuant to Section 9 of the Act, I have identified your premises as premises for which a clean-up notice should be served upon the ground that the premises are unclean and insanitary,

THEREFORE, this clean-up notice is served upon you pursuant to section 16 as the proprietor of above named premises.

The notice is valid for 24 hours from the time this notice is served on you.

Note that it is an offence under Section 16(5) if you

Signature:.....

Name:.....

Health Inspector

Authority Identification:.....

Date:.....



TWENTY-SECOND SCHEDULE

(Regulation 65(6))

[Form No. 3]

Temporary Closure Notice

To (Proprietor):..... From:.....

Address:.....

WHEREAS a Clean-up Notice dated [././.] was served upon you at o'clock on the following date [././.] giving you 24 hours to put your premises into a clean and sanitary condition;

WHEREAS the 24 hours have expired and the health inspector is satisfied that your premises have not complied with the Clean-up notice;

THEREFORE acting on the advice of the health inspector, a temporary closure order is issued against your premises mentioned above for a period of 72 hours from the time you are served with this temporary closure order.

You are warned that whilst this Notice is in force, you are not required to prepare, process, handle or sell any food (or transport such food for sale in the case of any vehicle or vessel) until a certificate of clearance is issued by a health inspector certifying that the premises are clean and in sanitary condition.

If you contravene this notice you are liable to be prosecuted for an offence under section 16 (5) which carries a maximum penalty as prescribed in the Section 32 of the Pure Food Act.

Signature:.....

DIRECTOR/PROVINCIAL AUTHORITY

Date:.....

TWENTY-THIRD SCHEDULE

(Regulation 66(1))

[Form No. 4]

Notification of Foodborne Disease

To: The Director of Environment Health

I,..... of

Hereby give notice of- (*cross out whichever does not apply*)

- (a) a possible outbreak of foodborne disease involving [] cases.
- (b) a clustering of diarrhoeal disease cases at an incidence rate above that considered normal for the population serviced.
- (c) The isolation of the following pathogen or toxin
.....

Particulars are set forth below.

Dated at this day of 20.....

Signature:.....

Designation of Signatory:

~~Contact details of Signatory:.....~~

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