

CHAPTER 211

24/2001.

**BELIZE AGRICULTURAL HEALTH AUTHORITY
(FOOD PROCESSING PLANTS) (PORTABLE WATER)
(MINIMUM STANDARDS) REGULATIONS****ARRANGEMENT OF SECTIONS**

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CHAPTER 211

**BELIZE AGRICULTURAL HEALTH AUTHORITY
(FOOD PROCESSING PLANTS) (PORTABLE WATER)
(MINIMUM STANDARDS) REGULATIONS**

24/2001.

[17th February, 2001.]

1. These Regulations may be cited as the

Short title.

**BELIZE AGRICULTURAL HEALTH AUTHORITY (FOOD
PROCESSING PLANTS) (POTABLE WATER) (MINIMUM
STANDARDS) REGULATIONS.**

2. In these Regulations, unless the context otherwise requires:-

Interpretation.

“cleaning” means the removal of dirt or grease;

“disinfectant” means the reduction of micro-organisms to a safe level;

“food processing enterprises” means any company, partnership or other business entity which undertakes a single or a series of actions to control or change the properties of food through processing, but does not include street vendors of food, caterers and restaurants;

“potable water” means water satisfactory for human consumption which meets all health requirements;

“sanitation” means the removal of dirt or grease, and the reduction of micro-organisms to a safe level.

Minimum standards to be observed by food processing enterprises.

3. (1) A food processing enterprise shall ensure that water used in its processing operations:-

- (a) as an ingredient or processing aid in contact with any food product; or
- (b) for rinsing or cleaning utensils and equipment; or
- (c) for cleaning, sanitation or disinfection purposes; or
- (d) for rinsing or cleaning the floors or walls of its processing plant; or
- (e) for handwashing by its staff involved in food-handling operations; or
- (f) as drinking water,

when tested using the testing standards specified in subregulation (2), do not contain the bacteria and other matter specified in subregulation (3).

(2) The testing standards referred to in subregulation (1) are:-

- (a) testing using standards recommended by the American Public Health Association;
- (b) testing using standards recommended by the American Water Works Association;
- (c) testing using standards recommended by the Water Environment Federation;
- (d) testing using standards recommended by the United

States Environment Protection Agency.

(3) The bacteria and other matter referred to in subregulation (1)
are:-

- (a) coliform bacteria;
- (b) faecal coliform bacteria;
- (c) more than 100 total aerobic bacteria per millilitre,
27C for 72 hours;
- (d) more than 20 total aerobic bacteria per millilitre, 37C
for 24 hours;
- (e) salmonella and shigella;
- (f) faecal streptococci;
- (g) vibro cholerae and v. parahaemolyticus;
- (h) less than 0.5 parts per million or more than 5 parts
per million of free chlorine.

4. Regulation 3 shall not apply to:-

Exceptions.

- (a) chlorinated water used to disinfect equipment at the
end of the production day, which shall have a free
chlorine content of not less than 50 parts per million
and not greater than 300 parts per million;
- (b) enterprises where non-chlorine based chemicals or
other alternative methods are used to disinfect water,

in which case the enterprise shall be required to provide adequate assurance of food safety.

Commencement. 5. These Regulations shall come into force on the 12th day of February, 2001.

MADE by the Minister responsible for Agriculture and Fisheries this 12th day of February, 2001.

(DANIEL SILVA)
Minister Responsible for
Agriculture and Fisheries
