

Health Services

Cap. 44.

**HEALTH SERVICES (FOOD HYGIENE)
REGULATIONS, 1969**1969/232.
1978/111.
1996/48.
1999/88.

Authority: These Regulations were made on 7th November, 1969 by the Minister under section 10 of the *Health Services Act*.

Commencement: 1st January, 1970.

1. These Regulations may be cited as the *Health Services (Food Hygiene) Regulations, 1969*.

PART I*Preliminary*

2. (1) For the purpose of these Regulations,

"business" includes the undertaking of a canteen, club, school, hospital or institution, whether carried on for profit or not;

"certificate of exemption", in relation to a food business, means a certificate for the time being in force and granted in accordance with the provisions of regulation 28;

"container" includes any basket, pail, tray, package or receptacle of any kind, whether open or closed;

"contamination" includes contamination by rodents, dust, flies and other insects and by odours, and "contaminated" shall be construed accordingly;

"equipment" includes apparatus, furnishings and utensils used for the storage, preparation and distribution of food and drink;

"fish" means cooked or uncooked fish (including cured or smoked fish) and includes any other form of seafood;

1999/88. "food" means any substance, whether processed, semi-processed or raw, which is intended for human consumption and includes drink, chewing gum and other substances which are used in the manufacture or treatment of food, but does not include cosmetics, tobacco or substances used only as drugs;

"food business" has the meaning assigned to it by regulation 3;

"food premises" means any premises on or from which there is carried on any food business, and includes a stall;

"food room" means any room in which any person engages in the handling of food or in the cleaning of equipment for the purposes of a food business, but does not include

- (a) a room used as a sleeping place if the only handling of food which occurs in the room is in the course of serving food there to any person occupying it as a sleeping place;
- (b) a room communicating with a room used as a sleeping place if the only handling of food which occurs in the room is in the course of serving food there to any person (not being a person carrying on a food business at the premises which include the room of a person employed by him) by whom the room is occupied as a sleeping place; or
- (c) a day room in a hospital or in a home for the reception of aged or disabled persons;

"meat" means the flesh (including edible offal and fat) of cattle, swine, sheep, rabbits, poultry and goats which is sold or intended for sale for human consumption, and includes bacon and ham;

"open food" means food not contained in containers and so closed as to exclude all risk of contamination;

1999/88. "premises" means land, whether open or enclosed, built on or not, public or private and whether or not maintained under any enactment, and includes any aircraft, ship, vessel, boat, hulk, barge, tent, vehicle, shed, warehouse or any other structure designed and used for the carriage or storage of food;

"preparation", in relation to food, includes manufacture and any form of treatment, and "prepared" shall be construed accordingly;

"stall" includes any stand, marquee, tent or mobile canteen.

(2) A person shall be deemed for the purpose of these Regulations to engage in the handling of food if for the purpose of a food business he carries out or assists in the carrying out of

any process or operation in the sale of food or in the preparation, transport, storage, packing, wrapping, exposure for sale, service or delivery of food.

(3) For the purpose of these regulations, the supply of food otherwise than by sale, at, in or from any place where food is supplied in the course of a business, shall be deemed to be a sale of that food, and references to purchasing and purchasers shall be construed accordingly; and where in connection with any business in the course of which food is supplied the place where food is served to customers is different from the place where food is consumed, both these places shall be deemed to be places in which food is sold.

3. (1) In these regulations “food business” means, subject to paragraph (2), any trade or business for the purposes of which any person engages in the handling of food, and includes the undertaking of a canteen, club, school, hospital or institution, whether carried on for profit or not.

(2) The expression “food business” does not include any agricultural activity or (except so far as the handling of food may be involved in the course of a retail business or in the course of supplying food for immediate consumption) so much of any trade or business as consists of the handling of food at, in or upon—

- (a) any dock, wharf, carenage, public warehouse or cold store; or
- (b) (except for any requirements relating to the transport and carrying of meat) any premises or place occupied by a carrier of goods for the purposes of his trade or business as such a carrier; or
- (c) any slaughter-house; or
- (d) any premises or places occupied by a wholesaler of raw vegetables and used exclusively for the purposes of his trade or business as such a wholesaler; or
- (e) any premises which are not used for the storage of open food.

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PART II

General Requirements

4. (1) No food business shall be carried on in any insanitary premises, stall or place or in any premises, stall or place the use of which because of the situation, construction or condition thereof exposes food to the risk of contamination.

(2) All multi-use utensils used for preparing, serving, eating, or drinking of food shall be thoroughly cleaned after each usage.

(3) Single-service containers shall be used once.

(4) Drying cloths, if used, shall be clean and reasonably dry and shall be used for no other purpose.

(5) No article, polish or other substance containing any cyanide preparation or other poisonous material shall be used for cleaning or polishing of any utensil which is used for the preparation, storage or serving of food.

(6) Without prejudice to the provisions of the preceding paragraphs, all containers (including returnable containers) intended for use with food in the course of a food business, whether or not they come into contact, or are liable to come into contact, with food, shall so far as is reasonably practicable, be protected and kept free from contamination.

PART III

Requirements Relating to Persons Engaged in the Handling of Food

5. A person who engages in the handling of food shall, while so engaged, protect the food from risk of contamination, and in particular, without prejudice to the generality of the foregoing—

- (a) shall not so place the food, or permit it to be so placed, as to involve any risk of contamination;
- (b) shall not in or about any alley, yard, market or stall place any food lower than eighteen inches from the ground unless it is adequately protected by other means from risk of contamination.

6. (1) No person shall engage in the handling of food unless

he is in possession of a certificate of good health from a registered medical practitioner, and such certificate shall be in such form as may be from time to time prescribed by the Chief Medical Officer.

(2) The duration of such a certificate shall extend over a period not exceeding twelve months and shall expire on the 31st day of December next after issue.

(3) Such certificate shall be kept at the place of employment and shall be available for inspection by any authorised officer of the Ministry of Health.

(4) A person who engages in the handling of food shall, while so engaged—

- (a) keep as clean as reasonably practicable all parts of his person which are liable to come into contact with the food;
- (b) keep as clean as reasonably practicable all parts of his clothing or overalls which are liable to come into contact with the food;
- (c) keep any open cut or abrasion on any exposed part of his person covered with a suitable waterproof dressing;
- (d) refrain from spitting;
- (e) refrain from the use of tobacco (including snuff) while he is handling any open food or is in any food room in which there is open food;
- (f) after using the toilet wash his hands before resumption of duties.

(5) No person with any septic or infected cut or abrasion on any exposed part of his body shall engage in the handling or preparation of food.

(6) A person who engages in the handling of open food shall not, while so engaged—

- (a) carry any food in a vehicle or container along with any article from which there is risk of contamination of the food, or with any live animal or live poultry, without taking all such precautions as are reasonably practicable to avoid risk of contamination, and in particular shall

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not allow any live animal or live poultry to come into contact with meat or fish;

- (b) use for wrapping or containing any open food any paper or other wrapping material or container which is not clean or which is liable to contaminate the food; and in particular shall not allow any printed material other than printed material designed exclusively for wrapping or containing food, to come into contact with any food other than uncooked vegetables.

7. (1) Subject to the following provisions of this regulation, as soon as any person engaged in the handling of food becomes aware that he is suffering from any fever, vomiting, diarrhoea, dysentery or other bowel disease, jaundice, persistent cough, any skin disease or any infection likely to cause food poisoning, he shall forthwith give notice of the fact—

- (a) to the occupier of the food premises, if he is engaged in the handling of food at or from food premises;
- (b) to the owner of the business, if he is engaged in the handling of food otherwise than at or from food premises;

and the owner or occupier, as the case may be, shall, immediately after being notified of such fact, cause such person to cease work forthwith and notify the Medical Officer of Health of the area in which the said premises or business are situated.

(2) When the person referred to in paragraph (1) is himself the occupier of the food premises or the owner of the food business, as the case may be, he shall immediately cease work and give notice immediately to the Medical Officer of Health of the area in which the said premises or business are situated.

(3) Without prejudice to the provisions of regulation 6 (1), if a Medical Officer of Health or a Public Health Inspector has reason to believe that a person engaged in the preparation or handling of food is suffering from any disease liable to cause food poisoning, he may require such person to submit to a medical examination by a Medical Officer of Health, who shall issue a certificate stating whether the person is fit or unfit to engage in such work, and if the certificate states that the person is unfit for such work the person shall cease work forthwith.

(4) Any person who has ceased work under the preceding paragraphs shall not resume work unless he has obtained a certificate of good health from a Medical Officer of Health.

PART IV

Requirements Relating to Food Premises

8. (1) No fresh air intake of any ventilation pipe included in the soil drainage system of food premises shall be situated in a food room.

(2) Every inlet into such system situated in any such room shall be trapped.

9. No cistern for the supply of water to a food room shall supply a sanitary convenience otherwise than through an efficient flushing cistern or some other flushing apparatus equally efficient and suitable for the prevention of contamination of water supplies.

10. (1) All food premises shall be supplied with sanitary facilities which are, in the opinion of the Medical Officer of Health, adequate.

(2) Every sanitary convenience situated on any food premises—

- (a) shall be kept clean and in efficient order;
- (b) shall be so placed that no offensive odour therefrom can penetrate into any food room.

(3) Any room or other place which contains a sanitary convenience shall be suitably and sufficiently lighted and ventilated to the satisfaction of the Medical Officer of Health.

(4) No room which contains a sanitary convenience shall be used as a food room.

(5) No room which communicates directly with a room or other place which contains a sanitary convenience shall be used—

- (a) for the handling of open food;

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(b) for the cleaning of equipment for use in any food business in the course of which open food is handled.

(6) There shall be affixed and maintained in a prominent and suitable position near every sanitary convenience situated on any food premises a clearly legible notice requesting users to wash their hands after using a convenience.

11. (1) Subject to the provisions of any certificate of exemption, a supply of water sufficient in quantity to enable these regulations to be complied with shall be provided and maintained in all food premises.

(2) Any supply of water provided for the said purposes shall be clean and wholesome.

12. (1) Subject to the provisions of any certificate of exemption, in all food premises suitable and sufficient washhand basins for the use of all persons engaged in the handling of food on those premises shall be provided and maintained in a position conveniently accessible to such persons.

(2) Subject as aforesaid, there shall be provided and maintained for every such washhand basin an adequate supply of water.

(3) At or near every washhand basin available for the use of such persons as are mentioned in paragraph (1) there shall be provided and maintained for the use of persons engaged in handling of food on the food premises adequate supplies of soap or other suitable detergent, nail brushes and clean towels or other suitable drying facilities, which shall be used only for securing the personal cleanliness of such persons.

(4) All washhand basins so available shall be kept clean, and any taps in connection therewith shall be kept clean and in efficient working order.

13. Suitable and sufficient bandages, dressing and antiseptic for first-aid treatment shall be provided and maintained in all food premises, in a readily accessible position, for the use of persons engaged in the handling of food on those premises.

14. Except where adequate provision is made elsewhere than in a food room, suitable and sufficient cupboards or locker accommodation shall, subject to the provisions of any certificate of exemption, be provided and maintained in all food premises, other than food premises in which no open food is handled, for the clothing and footwear not worn during working hours of all persons engaged in the handling of food on those premises.

15. (1) Subject to the provisions of any certificate of exemption and to the provisions contained in paragraph (2)—

- (a) there shall be provided and maintained to the satisfaction of the Medical Officer of Health in all food premises suitable and sufficient sinks or other facilities (not being washhand basins mentioned in paragraph (3) of regulation 12) for washing food and equipment used in the food business;
- (b) for every such sink or other facility there shall be provided and maintained to the satisfaction of the Medical Officer of Health an adequate supply either of hot and cold water or of hot water at a suitably controlled temperature, but a supply of cold water shall be sufficient for any sink or other facility not used for any other purpose than the washing of fish, tripe, animal casings, fruit or vegetables;
- (c) all sinks and other facilities available for the said purposes shall be kept clean and in efficient working order;
- (d) there shall be provided and maintained for use at all such sinks and other facilities adequate supplies of soap or other suitable detergent and clean cloths or other adequate and suitable cleaning and drying facilities.

(2) Nothing contained in paragraph (1) shall apply in relation to food premises where open food is not handled.

16. Suitable and sufficient means of lighting shall be provided in every food room, and every such room shall be suitably and sufficiently lighted to the satisfaction of the Medical Officer of Health.

17. Except in the case of a humidity-controlled or tempera-

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ture-controlled chamber, suitable and sufficient means of ventilation shall be provided in every food room, and suitable and sufficient ventilation shall be maintained there to the satisfaction of the Medical Officer of Health.

18. (1) No food room shall be used as a sleeping place, and no sleeping place shall be used as a food room.

(2) Subject to the provisions of any certificate of exemption, no food room which communicates directly with a sleeping place shall be used for the handling of open food.

19. (1) The walls, floors, doors, windows, ceiling, woodwork and all other parts of the structure of every food room shall at all times be kept clean and shall be kept in such good order, repair and condition as to—

- (a) enable them to be effectively cleaned; and
- (b) prevent, so far as is reasonably practicable, any risk of infestation by rats, mice and insects and the entry of birds.

(2) Where at any time after the coming into operation of these regulations any works affecting the structure (other than mere removal of part of the structure) are executed, the structure affected by such works shall after completion of the works be such as to—

- (a) enable it to be effectively cleaned; and
- (b) prevent, so far as is reasonably practicable, any risk of infestation by rats, mice and insects and the entry of birds.

20. No refuse or filth, whether solid or liquid, shall be deposited or allowed to accumulate in a food room except so far as may be unavoidable for the proper carrying on of the trade or business, and any such refuse or filth shall be removed as soon as is practicable, and in any case before the end of each working day.

PART V*Requirements Relating to Stalls*

21. (1) Every stall from which a food business is carried on shall—

- (a) subject to the provisions of any certificate of exemption, bear conspicuously the name and address of the person carrying on the business;
 - (b) to the satisfaction of the Medical Officer of Health be kept clean and in such good order, repair and condition as to enable it to be effectively cleaned; and
 - (c) be provided with suitable and sufficient means of lighting and shall be suitably and sufficiently lighted to the satisfaction of the Medical Officer of Health.
- (2) No such stall shall be used as a sleeping place.

22. (1) Every stall from which meat or fish is sold or exposed for sale for human consumption—

- (a) shall (if not in an enclosed and covered market place) be suitably covered over and be screened at the sides and back thereof in such a manner as to prevent any mud, filth or other contaminating substance from being deposited upon any meat or fish therein;
- (b) shall be provided with a sufficient number of suitably covered receptacles for waste trimmings, refuse and rubbish.

(2) Any such receptacle shall be constructed of impervious materials or shall be replaced as often as may be necessary to prevent the accumulation of obnoxious matter, and shall be kept apart from any meat or fish intended for sale.

(3) Every person engaged in the handling of meat or fish from any such stall shall place all waste trimmings, refuse or rubbish in the receptacles provided therefor.

23. Subject to any certificate of exemption, there shall be provided and maintained for use in connection with every food business which is carried on from a stall and which consists

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- (d) every such vehicle shall be provided with a sufficient number of suitable receptacles to contain separately all offal (other than offal that has not been detached from the carcass) transported in the vehicle, which receptacles shall be constructed of impervious materials kept clean and in such good order, repair and condition as to enable them to be thoroughly cleaned;
- (e) no offal shall be transported in any such vehicle except in the separate receptacles provided therefor:

Provided that sub-paragraphs (a) and (b) shall not apply in relation to the transport of meat and fish on isolated occasions in the course of the business of a carrier if the meat or fish is adequately protected by suitable material from the risk of contamination.

25. Every person who in the course of a food business carries meat and fish or either of them, being meat and fish which is open food, otherwise than in the course of distribution by a retailer to his customers, shall while so engaged wear a clean and washable overall and, if the meat or fish is liable to come into contact with his neck or head, a clean and washable head covering:

Provided that this regulation shall not apply in relation to the transport of meat and fish in the course of a business of a carrier in which the vehicle used for the transport is not ordinarily used for the transport of meat and fish if the person carrying the meat or fish takes all such other precautions as are reasonably practical to prevent the meat or fish coming into contact with any exposed part of his person or with any clothing other than an overall.

PART VIA

Requirements relating to the Inspection and Condemnation of Food

26. (1) A Public Health Inspector may at all reasonable times enter any premises and inspect and examine, and may in any street or other public place inspect and examine, any food sold or exposed for sale or deposited in any place, or in the course of transmission for the purpose of sale, preparation or manufacture for sale. 1999/88.

1999/88.

Schedule.

(2) A Public Health Inspector may condemn and seize and carry away or cause to be carried away any food which appears to him to be diseased, unsound, unwholesome or unfit for human consumption, and may cause any such food to be destroyed or otherwise disposed of; and, where the food is condemned, the Public Health Inspector shall issue a Certificate of Condemnation of Food in Form 1 as set out in the *Schedule*.

(3) Where the Public Health Inspector is not in possession of a certificate denoting his competency for the inspection of meat and other foods, he shall not have the power to order the food to be destroyed or otherwise disposed of, but such an order may be made by another Public Health Inspector possessing such a certificate or by a Medical Officer of Health.

(4) The expenses incurred in destroying or otherwise disposing of any food condemned in accordance with the provisions of this regulation shall be a debt due by the owner of the food and may, on an information laid in a summary manner before a magistrate by or on behalf of the person by whom such expenses were incurred, be recovered from the owner or from the person who is in possession of such food.

(5) No person having in his possession any food which is diseased, unsound, unwholesome or unfit for human consumption shall give, sell or consign any such food to any other person or to any firm, business, organisation, institution or association.

(6) Every person having in his possession any food which is diseased, unsound, unwholesome or unfit for human consumption shall destroy or dispose of such food to the satisfaction of the Medical Officer of Health:

Provided that any such person may request the Medical Officer of Health or a Public Health Inspector to remove and dispose of any such food, and the Medical Officer of Health or Public Health Inspector shall cause it to be removed and disposed of, and such person shall pay a reasonable sum for such removal and disposal.

(7) The proof that any food was not sold, exposed or deposited or in course of transmission for the purpose of sale, preparation or manufacture for sale or was not diseased, unsound, unwholesome or unfit for human consumption shall rest upon the person alleging the same.

(8) Nothing in this regulation shall affect or be construed as affecting any provision of the *Markets and Slaughterhouses Act* or any regulations made thereunder, or the exercise of any powers conferred by or under the said Act upon any person; and where any provision of the said Act or regulations made thereunder is at variance with any provision of this regulation, the provisions of that Act or of such regulations shall prevail. Cap. 265.

26A. (1) All food imported into Barbados may be inspected at any port of entry by a Public Health Inspector. 1999/88.

(2) In conducting an inspection under paragraph (1), a Public Health Inspector may request 1999/88.

- (a) the certificate of inspection issued by the country of origin; and
- (b) the temperature control charts from the vessel carrying the food.

(3) Where food is inspected in accordance with paragraph (1) and is found to be fit for human consumption, the Public Health Inspector carrying out the inspection shall issue a Wholesome Food Certificate to the importer of the food prior to releasing the food to the importer. 1999/88.

(4) The certificate issued pursuant to paragraph (3) shall be in Form 2 as set out in the *Schedule*. 1999/88.
Schedule.

(5) Where food is inspected in accordance with paragraph (1) and is found to be unfit for human consumption, the Public Health Inspector carrying out the inspection shall 1999/88.

- (a) detain the food for further examination;
- (b) seek the opinion of the Government Analyst; and
- (c) notify the importer of the detention of the food.

1999/88. (6) Where a Public Health Inspector detains food under paragraph (5), he shall

(a) take a sample and divide it into 3 parts, each part to be marked and sealed or fastened in such manner as its nature will permit, and he shall

(i) if required to do so, deliver one part to the importer or his agent;

(ii) retain one part for future comparison; and

(iii) submit one part to the Government Analyst; and

(b) issue a notice to the importer in accordance with Form 3 as set out in the *Schedule*.

1999/88. (7) Where the sample that is taken in accordance with paragraph (6) is packaged in containers of a convenient size and labelled with the batch number of the manufacture or producer, any 3 such containers each bearing the identical batch number shall be deemed for the purposes of these Regulations to be 3 parts of the same sample.

1999/88. (8) Any report issued by the Government Analyst pursuant to paragraph (5)(b) shall be receivable as evidence in any court of law.

1999/88. (9) Where an examination is conducted under paragraph (5) and the food is found to be unfit for human consumption, such food shall be destroyed or otherwise disposed of and the Public Health Inspector shall issue an Unwholesome Food Certificate to that effect in Form 4 as set out in the *Schedule*.

1999/88. (10) Notification of the detention under paragraph (5) shall be in
Schedule. Form 4 as set out in the *Schedule*, and a copy of the notice shall be sent
to the Comptroller of Customs and to the Manager of the port through
which the food entered Barbados.

1999/88. (11) All costs of examination of any food that is detained by a Public Health Inspector and any resulting costs of destruction, re-export or disposal of food that is found to be unfit for human consumption shall be borne by the importer of the food so detained or destroyed.

PART VII

Administrative Provisions

27. (1) No person shall carry on a food business until he has registered such food business with, and has received a licence permitting him to carry on such food business from, the Medical Officer of Health of the area in which it is intended to carry on such food business.

(2) The licence shall expire one year after the date of issue, but may be suspended or withdrawn at any time by the Medical Officer of Health upon the violation of any provisions of these Regulations by the person to whom the licence has been granted or by his agent, if any, in charge of the food business. 1996-48.

(3) The licence shall be displayed in some conspicuous place in the food premises and, if the licence is removed, damaged, hidden or obscured or allowed to become illegible, the person to whom the licence has been granted and his agent, if any, in charge of the food business shall be guilty of a breach of this regulation.

(4) If a licence to carry on a food business is refused, suspended or withdrawn, the proprietor of the food business or his agent as aforesaid may appeal to the magistrate for the district in which such food business is carried on, and the magistrate shall make such order concerning the licence as appears to be just and equitable.

28. (1) In granting a licence to carry on a food business, a Medical Officer of Health may grant a certificate to the effect that compliance with any of the provisions of the regulations specified in paragraph (4) cannot be reasonably required with respect to the premises in which it is intended to carry on such food business or to any activities carried on therein; and those premises shall be exempt from the provisions mentioned in the licence.

(2) Such a certificate of exemption shall not be granted by a Medical Officer of Health with respect to any food premises unless he is satisfied that by reason of restricted accommodation or other

special circumstances affecting the premises it is reasonable that such a certificate should be in force with respect thereto.

(3) Any such certificate of exemption may be withdrawn by the Medical Officer of Health if at any time he ceases to be satisfied as aforesaid.

(4) The provisions of the regulations referred to in paragraph (1) are: paragraph (1) of regulation 11, paragraphs (1) and (2) of regulation 12, regulation 14, sub-paragraphs (a) and (b) of regulation 15(1), paragraph (2) of regulation 18 and sub-paragraph (a) of regulation 21(1).

29. (1) If the occupier of any food premises fails to comply with the requirements of these Regulations with respect to the structure of, or provision of fixtures at or in, the food premises, he shall be guilty of an offence under these Regulations.

(2) If the owner or the person in charge of any food business fails to comply with the requirements of these Regulations as to the provision of any equipment (including cloths, towels or other drying facilities and soap or other detergents) on the food premises where such business is carried on, he shall be guilty of an offence under these Regulations.

(3) If any person engaged in the handling of food fails to comply with any provision of these Regulations other than a provision referred to in paragraphs (1) and (2), or if the occupier of any food premises, or the owner of any food business, or any other person for the time being having the control or management of a food business, fails to take all reasonable steps to secure compliance therewith by any person employed by him or under his control, he shall be guilty of an offence under these Regulations.

1978/111. **30.** Any person guilty of an offence under these Regulations shall be liable on summary conviction to a fine of \$5 000 or to imprisonment for 12 months, or to both such fine and imprisonment and, in the case of a continuing offence, to a further fine of \$200 for each day or part of a day during which the offence continues after a conviction is first obtained.

SCHEDULE

(Regulation 26(2))

Form 1

1999/88.

MINISTRY OF HEALTH

Certificate of Condemnation of Food

I, _____, certify that
Name of Public Health Inspector

in accordance with the *Health Services (Food Hygiene) Regulations, 1969* the undermentioned items of food have been inspected and condemned as being unfit for human consumption and they have been destroyed or otherwise disposed of by me:

Item	Quantity
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Signature of Public Health Inspector

Date

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*Health Services
(Food Hygiene) Regulations, 1969*

L.R.O. 2007 M20

Form 2

(Regulation 26A(4))

MINISTRY OF HEALTH

Wholesome Food Certificate

Serial Number

Name of Importer

Address of Importer

Name and Identification Number of Carrier

Country of Origin of food

Type of food

Quantity of food

Supporting documentation requested
(Inspection certificates issued in the country of origin,
temperature control charts from the carrier)

Premises where the food is examined

Form 2 - *Concl'd**(Regulation 26A(4))*

I, _____,
Name of Public Health Inspector

certify that the _____
specify type of food

imported by _____
Name of Importer

on the _____ day of _____ and inspected
Day Month Year

by me on the _____
Day Month Year

is fit for human consumption.

Signature of Public Health Inspector

Date

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(Food Hygiene) Regulations, 1969*

L.R.O. 2007 M22

Form 3

(Regulation 26A(6))

MINISTRY OF HEALTH

Notice of Detention of Food for Further Examination

To: _____
Name of Importer

Address of Importer

TAKE NOTICE that the _____
Specify type and quantity of food

imported by you on the _____ day of _____
Day Month Year

is suspected of being unfit for human consumption and will be detained for

_____ by the _____
Type of analysis (bacteriological or chemical) Agency performing the analysis

AND FURTHER TAKE NOTICE that you _____
Name of Importer

will be required to pay the costs of the examination and, if necessary, the costs of the re-export, destruction or disposal of the food.

Signature of Public Health Inspector

Date

Form 4

(Regulation 26A(9))

MINISTRY OF HEALTH

Unwholesome Food Certificate

Serial Number

Name of Importer

Address of Importer

Name and Identification Number of Carrier

Country of Origin of food

Type of food

Quantity of food

Supporting documentation requested
(Inspection certificates issued in the country of origin,
temperature control charts from the carrier)

Premises where the food is examined

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*Health Services
(Food Hygiene) Regulations, 1969*

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Form 4 - *Concl'd*

(Regulation 26A(9))

I, _____ ,
Name of Public Health Inspector
certify that the _____
specify type of food
imported by _____ on the
Name of Importer
_____ day of _____ and inspected
Day Month Year
by me on the _____
Day Month Year
is unfit for human consumption.

Reasons for the determination that the food is unfit for human consumption

Signature of Public Health Inspector

Date