



THE REPUBLIC OF UGANDA
OFFICE OF THE PRIME MINISTER

DEVELOPMENT INITIATIVE FOR NORTHERN UGANDA (DINU)



EUROPEAN UNION

CODE OF PRACTICE FOR PRACTICE FOR INDUSTRY

US 923:2013



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Advance
AFRIKA
Where Dignity Matters

AFARD
The Open for a Better Society

GWED-G
Gulu Women's Economic
Development & Globalization

Site Management



Dos

- Have farm plans that are environmentally friendly;
- Have records showing the suitability of the site for agricultural activity;
- Select a land site free from contamination;
- Have a recording system identifying each field or greenhouse;
- Have farm plans showing areas covered by each crop;
- Have a corrective action plan giving the strategy and how to identify site controllable risk;
- A soil survey and prepare soil maps for the entire farm;
- Maintain good agricultural practices;
- Use methods that preserve the soil structure;
- Use practices that minimise the risk of soil erosion on the farm, Like terracing and crop rotation, mulching, inter-cropping among others;
- Use adequately maintained soil drainage systems;
- Use approved chemicals in production process;
- Practise a documented rotational programme;
- Locate different plots for each horticultural crop/flower.



Do not

- Select land or an area that is contaminated by waste, for example like industrial, domestic, faecal waste and others;
- Use sites for agricultural activities where you have no control;
- Cultivate on steep slopes, along river banks, on lake shores and in water catchment areas.

Propagation

Do's

- Use certified seed from approved seed suppliers accompanied by a certificate of conformity;
- Destroy plants and propagules with visible signs of disease and pests;
- Use nursery stocks that are certified by a recognised body;
- Have records showing date of seed treatment, name of product used, application and dosage used;
- Nurseries should be evaluated for hazards;
- Have proof of seed certification for farmers producing their own seed.

Do not

- Use plants and propagules that are infected;
- Use nurseries which do not have control measures for hazards.



Buying of inputs

Dos

Buy from a registered supplier.

Do not

- Buy inputs from unregistered sources;
- Buy inputs that are not certified by recognised certification bodies.

Fertiliser management

Dos

- Follow a written fertiliser plan to select the fertiliser applied;
- Use competent personnel to apply the fertilisers;
- Strictly follow the manufacturer's instructions for use;
- Regularly conduct the plant and soil analysis.

Do not

Apply fertilisers closer to the water source.



Records

Keep records for application quantities and frequencies.

Irrigation

✓ Dos

- Document irrigation plan;
- Use competent and personnel in managing the irrigation plans and systems;
- Use water from safe and clean sources for irrigation;
- Frequently change the water used in hydroponic culture;
- In case water is extracted from underground sources, there is need to use standard operating procedures (SOPs).

✗ Do not

Use water that will affect the safety of the crops.



Usage and safe handling, storage and disposal of plant protection products

✗ Do not

- Apply inputs during bad weather conditions;
- Use plant protection products within 200m of open water sources such as dams, lakes and rivers;
- Eat and drink in the area being sprayed.

✓ Dos

- Implement an Integrated Pest Management systems;
- Procure plant protection products registered by Ministry of Agriculture, Animal Industry and Fisheries (MAAIF);
- Use a competent person for pesticide application;
- Observe the pre-harvest and post-harvest intervals;
- Have records of the application of plant protection products;
- Have records of spraying;
- Have trained first aid personnel on the premises;
- Carry out regular inspections and training to check the consistency of the process and the practices;
- Test final products for MRL (maximum residual limit) levels;
- Develop a corrective action to address the positive MRLs;
- Have a separate dispensing area from other processing areas;
- Mark all the equipment used for chemical application and keep away cups and lids;
- Use personal protective clothing , wash and change regularly and leave the clothing at the premises;
- Spray operators and supervisors should be trained by a competent authority;
- All spray operators shall use protective clothing and suitable equipment.



Transport of plant protection products

✓ Dos

- Clear instructions for transporting plant protection products must be put where workers are able to access and read them;
- Training should be provided for transporters in emergency procedures.

✗ Do not

Transport plant protection products with food, feed and other products.



Storage and disposal

✓ Dos

- Store approved plant protection products separately in original containers;
- Put notices inside and outside the store indicating: "NO SMOKING, NO NAKED FLAMES". Have restricted entry;
- Inspect stock regularly and keep records;
- Train storekeepers in toxicity, handling and disposal of crop protection products;
- Develop written procedures for the handling of accidents in

languages understood by users;

- Equip and maintain the store with firefighting equipment;
- Have adequate washing facilities;
- Have procedures for safe disposal of plant protection products, including expired ones;
- Have a secure storage point for empty containers for destruction;
- Follow manufacturer's instructions when using pre-coolers;
- Have a record procedure with records in place;
- Have a traceability system that captures all processes from raw material along the value chain.

 **Do not**

- Re-use the plant protection product containers;
- Litter the plant protection product containers.



Flowers



Dos

- Always cut flowers in a bucket of clean water;
- Use recommended preservatives to maintain flower freshness and maintain records of their disposal;
- Dye flowers with food-grade dyes only;
- Assemble boxes correctly when used;
- Train staff in correct box assembly;
- Maintain at least a 5cm gap between the flower ends and the box during packing;
- Align pre-cooling vents correctly;
- Clearly mark the produce from the farm to the point of sale for easy identification and traceability.



Harvest and post-harvest handling of product



Do

- Train and supervise farmers in the harvesting of produce and keep records;
- Train workers in hygiene procedure for the handling of produce-based risk assessment and keep records;
- Use clean and safe water that is free from contaminants;
- Ensure regular medical check-up of workers;
- Have a supervisor to handle any health complaints;
- Use colour codes, symbols or any other means to distinguish containers for various uses;
- Have in place procedures for storage and stock control of packaging materials.



Do not

- Use unsafe water in the production process;
- Avoid working in the fields when having communicable diseases such as diarrhoea, typhoid etc.



Produce receipt from out-growers



Do not

Operate in rooms without proper ventilation and adequate lighting.



Dos

- Have trained and competent personnel capable of carrying out independent inspections;
- Periodically analyse samples of horticultural produce to verify the pesticide residue levels and other contaminants and keep records;
- Regulators should develop an action plan for managing residue levels exceeding MRLs;
- Have a well-lit and ventilated receiving area for the produce.



Produce inspection



Do not

Receive produce without a certificate of quality.



Dos

Compulsory inspections at reception, quality control during processing, and final quality checks in the loading area.

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Quality control



Do

- Ensure Six-monthly audits of quality systems by a recognised institution and keep records;
- Have a policy and procedure for addressing customer complaints and implement corrective and preventive measures.



Do not

Handle non-conforming produce and complaints without proper (SOPs).



Post-harvest washing and treatments

Dos

- Use potable water;
- Periodically, analyse water for post-harvest washing at a competent laboratory;
- Use approved post-harvest treatments.

Do not

Wash produce with unsafe water.



Packaging material

Dos

- Have properly written instructions on stacking;
- Cartons should be correctly placed in position with tabs fully locked during storage and transportation.

Do not

- Use non food-grade packaging material;
- Overstack cartons of produce at any stage.



Pack house premises and hygiene

Dos

- Pack houses should comply with the relevant national laws relating to working conditions;
- Premises for packing and processing of produce should be registered with a relevant authority;
- Pack houses should have restricted access and entry by animals, insects, birds, rodents, etc. with effective operational control measures;
- Use trained operators to use forklifts;
- Have a glass and hard plastic handling policy;
- Have designated areas for non-food items away from the fresh produce;
- Pack house operations should implement Quality Management Systems (QMS) and Good Manufacturing and Good Hygiene Practices (GMP/GHP).

Do not

- Use untrained operators to use forklifts;
- Allow entry by animals into pack houses;
- Operate on uncertified premises for packing and processing of produce.



Cold chain facilities

Dos

- Record produce temperature, humidity and air composition at all times;
- Handle as quickly as possible from receipt to the cold chain facilities after produce temperature;
- Handle pre-coolers according to the manufacturer's recommendations;
- Clean and disinfect cold stores regularly and keep records;
- Calibrate measurement equipment in the cold chain on a regular basis;
- Keep records of all processes along the entire process chain.

Do not

- Handle produce from receipt to the cold facilities for a long time after produce temperature;
- Use dirty cold stores;
- Use equipment in the cold chain that is not calibrated.



Recall/withdrawal procedure



Do

- Have a detailed recall procedure in place and evidence of mock recall records;
- Have a clear system for putting batch numbers.



Do not

- Mix recalled products with those that are conforming;
- Dispatch produce without batch numbers.

Benefits of the following standard

- i. Farmers get better skills and prices, and reduce post-harvest losses;
- ii. Traders get a reliable supply of high-quality product that they can sell to their clients;
- iii. Processors get a continuous and reliable supply of quality raw materials;
- iv. Consumers get safe and nutritious food to eat.



ACKNOWLEDGEMENTS

This booklet was prepared with guidance from Uganda National Bureau of Standards and in collaboration with a group of interested stakeholders, including:

- Applied Agribusiness Innovations
 - Chemiphar Uganda Ltd
 - Consumer Education Trust
 - East African Basic Foods Ltd
 - House of Dauda
 - Kyambogo University
 - Makerere University, School of Agricultural Sciences
 - Makerere University, School of Food Technology, Nutrition and Bio-Engineering
 - Ministry of Agriculture, Animal Industry & Fisheries, Department of Entomology
 - Ministry of Trade, Industries and Cooperatives
 - Nakku Food Safety Consult Ltd
 - National Agricultural Advisory Services
 - National Agricultural Research Organisation
 - Ugachick Poultry Breeders Ltd
 - Uganda Fruits and Vegetable Exporters and Producers Association (UFVEPA)
 - Uganda National Farmers Federation (UNFFE)
 - Uganda Poultry Breeders Limited
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**For further information:
Uganda National Bureau of Standards
Standards House**

Plot 2-12 Bypass Link Bweyogerere Industrial and
Business Park P.O. Box 6329 Kampala
Tel: 0414 505 995 Toll Free: 0800133133
info@unbs.go.ug; www.unbs.go.ug