



THE REPUBLIC OF UGANDA
OFFICE OF THE PRIME MINISTER

DEVELOPMENT INITIATIVE FOR NORTHERN UGANDA (DINU)



EUROPEAN UNION

CODE OF PRACTICE FOR HYGIENIC PRACTICE FOR DRIED FRUITS

US 570:2006



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Raw materials



Do

- Protect the fruits from any contamination;
- Use water from safe and clean sources for washing;
- Sort all pest damaged fruits from sound fruits;
- Collect and bury all rotten or decomposing fruits from the garden.



Do not

- Drop human and animal waste in growing and production areas;
- Use water from contaminated sources;
- Let/drop rotten or decomposing fruits in the growing areas;
- Mix damaged with sound fruits.



Harvesting



Do not

- Use containers that are not food-grade;
- Re-use containers that are not easy to clean;
- Mix unfit or bad with sound or good products during harvesting and production.



Do's

- Use food-grade materials;
- Use re-used containers that are easy to clean;
- Use clean and appropriate equipment and containers that will not damage the appearance of the fruits;
- Separate unfit or bad products during harvesting and production;
- Have your fruits inspected by the competent person before further processing.



Storage

Where Dignity Matters



Do's

- Fumigate the store before storage of fruits using approved fumigants;
- Use competent fumigators;
- Store the raw or dried fruits in a good and clean store;
- Process the fruits immediately after harvesting or drying.



Do not

- Fumigate the store with fruits inside;
- Use non-approved fumigants and incompetent fumigators;
- Store the raw or dried fruits in a dirty store.



Drying yards



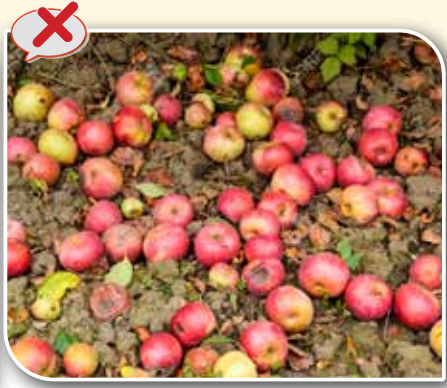
Dos

- Have yards recognised for food processing;
- Have yards fenced, where necessary, and located away from animals;
- Have proper drainage;
- Have yards that are easy to clean;
- Recommended drying methods;
- Use pallets;
- Prevent and control pests;
- Use recommended tarpaulins;
- Clean Solar driers with sanitizing solution for disinfection.



Do not

- Have weeds and other debris that can blow inside;
- Locate yards where animals can access;
- Have dirty surfaces with cracks;
- Have poor drainage;
- Put fruits in direct contact with the ground.



Cutting shades



Dos

- Be in closed buildings with screens;
- Have enough lighting and well ventilated.



Do not

Allow entry of insects, birds and rodents.

Equipment



Dos

- Keep drying trays, cutting equipment and storage containers clean;
- Use portable water for cleaning;
- Separate equipment and utensils for processing from household.



Do not

- Allow fruit residues and foreign substances on equipment;
- Use dirty water for cleaning.



Transport

Dos

- Always use clean transport means covered with a tarpaulin, box body truck, refrigerated truck;
- Use transportations that maintain the quality of dried fruits;
- Use ice of sanitary quality where need be;
- Handle fruits carefully during loading.

Do not

- Transport in dirty or multipurpose vehicles;
- Over stuck the fruits in the vehicle, motor-cycle or bicycle;
- Throw fruits or packed boxes during loading and offloading;
- Transport in open truck.

Plant construction

Do not

- Locate your plant in the swampy area, waste disposal, danger of fire and public places;
- Keep unclean plant;
- Have cracks on the floor;
- Use temporary walls and roofs on your plant.



- Have building plant materials that conform to the national building regulations/standards;
- Have smooth floors with no cracks;
- Seal off the space between the walls and roofs;
- Use fiber glass sky lighting;
- Have a well-ventilated and clean plant;
- Fence of your site where necessary;
- Have adequate facilities such as reception, offices, toilets stores, changing room and laboratory where necessary;
- Ensure recommended distances for toilets and wash rooms;
- Fix warning signs eg firefighting, wash rooms, eye wash stations;
- Maintain plant in good repair and orderly conditions;
- Locate your plant in a recommended area and ensure good orientation;
- Separate areas of raw materials from finished products;
- Separate storage areas and compartments, manufacture from those used for inedible materials and living quarters;
- Have building area in good repair and sufficient size and not accessible to rodents;
- Have a building with good lighting and ventilation;
- Have adequate facilities for employees to wash and dry their hands;
- Do use single use kitchen towels for drying.

Good Manufacturing practices



Do not

- Use excessive cosmetics or make up;
- Use jewelry like ear clips, watches, cufflinks;
- Handbags and purses in the packaging and production areas;
- Allow sick personnel with infectious wounds, cuts or sores;
- Glass in processing, storage and packaging areas;
- Smoke, spit or eat in production places.



Dos

- Maintain good personal hygiene; keep finger nails short and clean, take a bath before entering the factory;
- Cover wounds, sores and parts of the infested area with water proof dressing;
- Have personnel responsible for first aid;
- Have a quality personnel to check regularly personal hygiene;
- Have a medical room with trained health personnel in first aid at the plant;
- Have basic first aid facilities in all working areas accessible to all;
- Report all accidents at work;
- Reject any product contaminated by blood. Clean and disinfect the working area and equipment that has come in contact with blood;
- Clean and maintain building, equipment, utensils and physical facilities in good repair;
- Remove waste materials from working area during plant preparations;
- Use appropriate detergents and disinfectants;
- Clean production areas floors before at the end of the shift every day;
- Use stainless steel equipment;
- Use the approved food additives;
- Use unbreakable enclosures to glass lighting fixtures, where glass is used;
- Put on protective clothing.



Packaging



Dos

- Use clean food grade packages;
- Store packaging materials in a clean dry place;
- Package properly dried fruit.



Do not

Use packaging that causes damage to the dried fruits



Record keeping

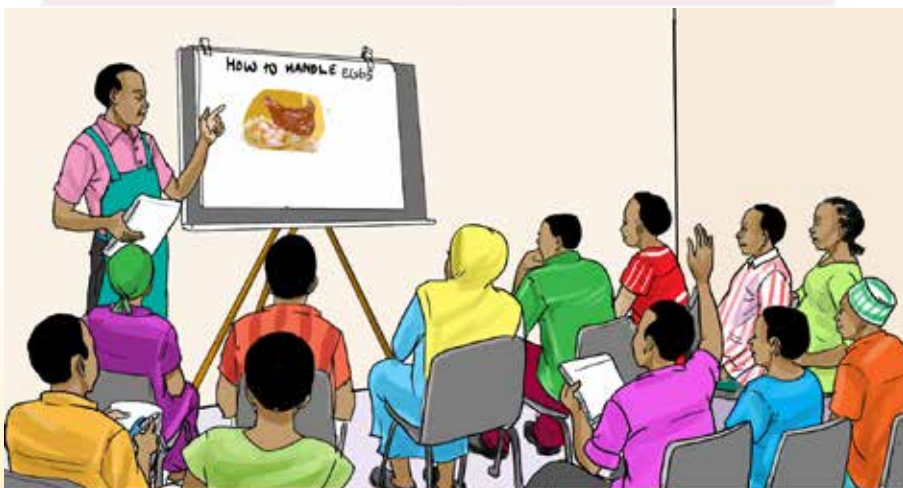
Keep records that are accurate, signed and dated daily and always such as; raw material, drying control, water analysis checks, daily personnel check, pest control, chemical records finished products, etc



Training

Training should be done on

- Proper veterinary procedures;
- Hygiene and sanitation;
- Proper storage.



Benefits of the following standard

- i. Farmers get better skills, 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 Organization
 - Ugachick Poultry Breeders Ltd
 - Uganda Fruits and Vegetable Exporters Association (UFVEPA)
 - Uganda National Farmers Federation (UNFFE)
 - Uganda Poultry Breeders Limited
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