



**BRUNEI DARUSSALAM STANDARD
PIAWAI BRUNEI DARUSSALAM**

PBD 25:2016

**CODE OF HYGIENIC PRACTICE FOR PRECOOKED
AND COOKED FOODS IN MASS CATERING**

**NATIONAL STANDARDS COUNCIL
BRUNEI DARUSSALAM**

Published by
National Standards Centre

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Attention is drawn to the fact that this Brunei Darussalam Standard does not confer any immunity from legal obligations in any contract for compliance to the Standard.

The Brunei Darussalam Standards are subject to periodical review according to the current needs of the local industries and to keep abreast of progress in the industries concerned. Suggestions of amendments will be recorded and in due course brought to the notice of the committees concerned.

Disclaimer:

- 1) *Brunei Darussalam Standards are subject to periodic review with references to technological changes and new developments. Any changes made hereafter are documented through the issue of either amendments or revisions.*

- 2) *Compliance with this Brunei Darussalam Standard does not exempt users from legal obligations or purport to include all the necessary provisions of a contract.*

- 3) *This PBD 25:2016 does not purport to include all the necessary provisions of a contract.*

Amendments issued since publication

Amd No	Date of issue	Text affected

Brief Intro on National Standards Council

Formed in 2009, the Council is envisioned to act as the body responsible for strengthening and monitoring standards and conformance in Brunei Darussalam. Its members encompass multiple agencies across the Government, industry and consumer interests and are envisaged to provide policy direction that will firm up national initiatives to create and stimulate sustainable economic growth. In this endeavor, factors such as the creation and promotion of awareness on consumer safety and interests will also form part of the main scope of the council.

The work of the council is facilitated by the National Standards Centre (NSC), under the Energy and Industry Department. With the main role of strengthening the capacity and sustainability of the national standards infrastructure, the NSC has been instructed to act as a body that provides a platform to complement the formation of the Council.

On matters pertaining to the development of national standards i.e. Piawai Brunei Darussalam (PBD), the management of activities are monitored through the formation of National Standards Committees. Clustered based on the scope of its industry, the work of developing PBD stands guided by international practice with the involvement of multiple agencies across the Government, industry and public as a whole.

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COMMITTEE REPRESENTATION

The Technical Committee on Management Systems under the National Standards Committee on Food is responsible for the preparation of any standards, guidelines, code of practice on food. The members of this Technical Committee are as follows:

Capacity	Name	Government / Private Agencies
Chairman	Awang Haji Mahmud bin Mohd Daud	Brunei Darussalam National Chamber of Commerce
Member	Dayang Hajah Siti Raihani binti Haji Abd Hamid	Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism
Member	Siti Juhaidah binti Haji Junaidi	Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism
Member	Awg Hirman Bin Haji Abu	Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism
Member	Awg Norazri bin Hj Mohd Noor	Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism
Member	Dyg Hjh Rohani binti Md Johari	Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism
Member	Awang Mohd Izzanudin bin Haji Bujang	Department of Agriculture and Agrifood, Ministry of Primary Resources and Tourism
Member	Dyg Mahani binti Hj Muhammad	Food Safety and Quality Control Division, Department of Health Services, Ministry of Health
Member	Dyg Jaharayani binti Haji Bujang	Food Safety and Quality Control Division, Department of Health Services, Ministry of Health
Member	Awg Mohd Fauzi bin Fardi	Department of Fisheries, Ministry of Primary Resources and Tourism
Member	Hajah Hamidah binti Haji Ladis	Department of Fisheries, Ministry of Primary Resources and Tourism
Member	Dayang Siti Nor Amalina binti Haji Morni	Department of Fisheries, Ministry of Primary Resources and Tourism

Member	Dayang Mardiana binti Tahir	Vocational Wasan School
Member	Dayang Hajah Rohana binti Haji Hamdan	Maktab Teknik Sultan Saiful Rijal
Member	Dayang Carmencita A. Cabangan	PDS Meat Industries (B) Sdn Bhd
Member	Awang Salam bin Keram	Golden Corporation Sdn Bhd
Member	Awang Tan Too Yeo	BMC Food Industries Sdn Bhd
Member	Awang Mr Shamsul Bahrin bin Ahmad	Orchid Garden Hotel
Member	Dayang Jhanesse Tiama	Ideal Multifeed Farm
Member	Awang Haji bin Abdul Halim Haji Osman	Ideal Multifeed Farm
Member	Dr. Raja Chinnannan	Ideal Multifeed Farm
Member	Awang Md Rizam bin Haji Abd Aziz	Royal Brunei Catering
Member	Ummi Dyana Nabila binti Abuhardi	Royal Brunei Catering
Member	Dyg Norizmah binti Ahmad Morshidi	Ideal Food Industries Sdn Bhd

THE WORKING GROUP COMMITTEE

The Working Group Members for Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering are as follows:

Capacity	Name	Government Agencies
Chairman	Dayang Mahani binti Haji Muhammad	Food Safety and Quality Control Division, Department of Health Services, Ministry of Health
Member	Dayang Jaharayani binti Haji Bujang	Food Safety and Quality Control Division, Department of Health Services, Ministry of Health
Member	Dayang Hajah Zuliana binti Haji Awang Zunaidi	Environmental Health Development Unit, Department of Health Services Ministry of Health
Member	Dayang Hj Norlelawati binti Hj Johari	Kuala Belait Health Office, Department of Health Services Ministry of Health
Member	Dayang Siumang Lupat	Temburong Health Office Department of Health Services Ministry of Health
Member	Dayang Hamriah binti Hamdan	Tutong Health Office Department of Health Services, Ministry of Health

Foreword

- A. This Code has, as far as possible, been made consistent with the format and content of the ASEAN General Principles of Food Hygiene.
- B. The need for this Code is based on the following considerations:
 - 1. Epidemiological data show one of the main causes of outbreaks of food poisoning are caused by food produced in mass catering.
 - 2. Large-scale catering operations are particularly hazardous because of the way the food is stored and handled.
 - 3. Outbreaks can involve large numbers of people.
 - 4. Persons fed by mass catering are often affect vulnerable for instance children, the elderly and hospital patients, especially those who are immuno-compromised.

Normative Reference

The following referenced document are indispensable for the application of this documents. For dated, only the edition cited applies. For the undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/RCP 39-1993 Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering

PBD 12:2014 Building Guidelines and Requirements

ASEAN Common Food Control Requirements

¹ The code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering was adopted by the Codex Alimentarius Commission at its 20th session in 1993. The Code has been sent to all Member Nations and Associated members of FAO and WHO as an advisory text, and it is for individual governments to decide what use they wish to make of it. The Commission has expressed the view that codes of practice might provide useful checklists of requirements for national food control or enforcement authorities.

SECTION 1: SCOPE

This Code deals with the hygienic requirements for cooking raw foods and handling cooked and precooked foods intended for feeding large groups of people, such as persons attending occasions/events (weddings), children in schools and similar institutions, elderly in old people's homes, "meals on wheels" (disaster situation - flooding, landslide), patients in nursing homes and hospitals, persons in prisons and / or rehabilitation centre, persons at training camps (armed forces, youth camps). These categories of people are supplied as groups with the same types of foods. In this social type of mass catering the consumer has limited choice in the food, he or she eats.

Note: Definition maybe refer to relevant Code of Practice such as e.g. PBD 12: 2014

The foods covered in this code are defined at Section II paragraphs 2.5a) and 2.5b). The information in the following paragraphs refers only to precooked foods as defined at paragraphs 2.5 b):

Paragraphs 3.3.14.2, 3.3.14.3, 6.6, 6.7, 6.8, 6.9.4 and 6.9.5.

SECTION II – DEFINITIONS

2. For the purposes of this Code the following expressions have the meaning stated:

2.1 **Catering** - the preparation, storage and, where appropriate, delivery of food for consumption by the consumer at the place of preparation or at a satellite unit.

2.2 **Catering Establishment** - a kitchen where food is prepared or reheated for catering.

2.3 **Chilled Food** - product intended to be maintained at temperatures not exceeding 4°C in any part of the product and stored for no longer than five days.

2.4 **Cleaning** - the removal of soil, food residues, dust, grease or other objectionable matter.

2.5 a) **Cooked Food** - foods cooked and kept hot or reheated and kept hot for serving to the consumer.

b) **Precooked Foods** - foods cooked, rapidly chilled and kept refrigerated or frozen.

2.6 **Disinfection** - the reduction, without adversely affecting the food by means of hygienically satisfactory chemical agents or physical methods, of the number of micro-organisms to a level that will not lead to harmful contamination of food.

2.7 **Establishment** - any building(s) or areas(s) in which food is handled after harvesting and the surroundings under the control of the same management.

2.8 **Food Handling** - any operation in the preparation, processing, cooking, packaging, storage transport, distribution and service of food.