

(PREVIEW)

Indian Standard

CODE OF HYGIENIC CONDITIONS FOR FISH INDUSTRY PART II CANNING STAGE

FOREWORD

0.1 This Indian Standard (Part II) (First Revision) was adopted by the Indian Standards Institution on 21 October 1975, after the draft finalized by the Food Hygiene, Sampling and Analysis Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Consumers have neither the available knowledge nor the means of determining the hygienic quality of the food they purchase. For this they rely on the various industries that prepare and handle foods. Unless the factory producing the food is governed by a strict hygiene code in respect of layout, plant and personnel) the quality of the food produced is not considered safe.

0.3 This standard was first published in 1967. This revision incorporates definitions of terms, raw material requirements and employee hygiene. Besides, other provisions have been updated in order to make it suitable to canneries.

0.4 This code is an adjunct to IS : 2491-1972*, and it covers requirements specific to the fish industry. The code is being issued in three parts, The Parts I and III of this code cover pre-processing stage and freezing stage, respectively.

0.5 This code is subject to the provisions in the Factories Act, 1948 and the Prevention of Food Adulteration Act, 1954, and the Rules framed thereunder.

1. SCOPE

1.1 This standard (Part II) prescribes the hygienic conditions required for establishing and maintaining a fish canning unit.