CAHFSA
CARIBBEAN AGRICULTURAL HEALTH & FOOD SAFETY AGENCY

FROM FARM TO MARKET:

BUILDING ROBUST FOOD SAFETY SYSTEMS FOR CARIBBEAN ENTERPRISES

TECHNICAL FACT SHEET



WHAT IS FOOD SAFETY?

Food safety refers to the conditions and practices that ensure food will not cause harm to the consumer when prepared and/or consumed as intended.

Scope:
Covers biological (pathogens), chemical (residues, toxins), and physical (foreign matter) hazards across the entire food chain—from primary production to final consumption.

- **BIOLOGICAL** (Pathogens)
- **CHEMICAL** (Residues, Toxins)
- **PHYSICAL** (Foreign Matter)

CORE LEVELS OF FOOD SAFETY MANAGEMENT

1 GOOD HYGIENIC PRACTICES (GHP)

The foundation of all food safety systems and a prerequisite for HACCP and certification.

- Hygiene & sanitation (SSOPs)
- Pest control
- Water & waste management
- Facility & equipment maintenance
- Training & competency
- Traceability & recall
- Internal audits & CAPA



2 HACCP
(Hazard Analysis and Critical Control Point)

A science-based, preventive system to identify, evaluate and control significant food safety hazards.



3 FSMA PREVENTIVE CONTROLS (USA)

Applies to facilities exporting to the United States under the Food Safety Modernization Act (FSMA).

- Hazard Analysis & Risk-Based Preventive Controls (HARPC)
- Supply chain program & supplier verification
- Recall plan & traceability readiness
- Environmental monitoring (high-risk foods)
- Allergen & sanitation controls
- Preventive Controls Qualified Individual (PCQI) oversight

WHY FOOD SAFETY MATTERS

- Protects consumer health and public confidence
- Enables access to regional and international markets
- Reduces recalls, losses and legal risks
- Strengthens brand reputation and competitiveness

Healthy Agriculture. Safe Food. Stronger Caribbean.

FOOD SAFETY SYSTEMS – TECHNICAL BREAKDOWN

1 GOOD HYGIENIC PRACTICES (GHP) – KEY PROGRAMMES (PRRS)

- Management commitment & food safety culture
- Personal hygiene & staff health controls
- Cleaning & sanitation (SSOPs)
- Pest prevention & control
- Water & ice quality management
- Waste management systems
- Facility design, zoning & maintenance
- Equipment & utensil hygiene and maintenance
- Chemical control (cleaning agents, lubricants)
- Supplier approval & raw material control
- Product design & shelf-life validation
- Food safety training & competency
- Laboratory testing (microbiological, chemical, authenticity)
- Foreign matter & contamination control
- Food fraud prevention & food defense
- Traceability & recall systems
- Internal audits & corrective and preventive actions (CAPA)

2 HACCP – 7 PRINCIPLES

1. Conduct Hazard Analysis
2. Determine Critical Control Points (CCPs)
3. Establish Critical Limits
4. Establish Monitoring Procedures
5. Establish Corrective Actions
6. Establish Verification Procedures
7. Establish Documentation & Record Keeping

FSMA PREVENTIVE CONTROLS (USA) – KEY REQUIREMENTS

- Hazard Analysis and Risk-Based Preventive Controls (HARPC)
- Supply chain program and supplier verification
- Recall plan and traceability readiness
- Environmental monitoring (for ready-to-eat/high-risk foods)
- Allergen controls and sanitation controls
- Preventive Controls Qualified Individual (PCQI) oversight

GLOBAL FOOD SAFETY INITIATIVE (GFSI)

An international benchmarking body that recognizes robust food safety certification schemes.

What GFSI Certification Means:

- Independent third-party audit by an accredited certification body
- Alignment with international best practices (Codex Alimentarius principles)
- Strong signal of compliance to international buyers and retailers
- Facilitates access to global supply chains

COMMON GFSI-RECOGNIZED STANDARDS

GLOBALG.A.P.
Focus: Primary Production
Covers good agricultural practices, traceability, worker health and safety.

BRCGS
Focus: Food Manufacturing
Emphasis on product safety, quality, legality and operational control.

FSSC 22000
Focus: Food Manufacturing
Based on ISO 22000 + PRPs
Integrates HACCP into a full management system approach.

SQF
Focus: Entire Food Supply Chain
Covers farm to distribution.
Strong recognition by international retailers, especially in North America.

CERTIFICATION & INTERNATIONAL DATABASES

Certified companies are listed in global certification databases maintained by scheme owners and certification bodies.

Benefits:

- Visibility to international buyers and regulators
- Independent verification of certification status
- Increased trust, credibility and market access

6 SME ESSENTIALS – KEY ELEMENTS TO IMPLEMENT

AGRO-PROCESSING & MANUFACTURING

- Raw material specifications
- Process control (time, temperature, hygiene)
- Allergen management
- Cleaning validation
- Product labeling
- Traceability (1 step back, 1 step forward)

PRIMARY PRODUCTION

- Input control (fertilizers, pesticides, vet drugs)
- Water quality & irrigation management
- Harvest hygiene & handling practices
- Field records & traceability

COMMERCIAL PROCESSING & DISTRIBUTION

- Cold chain management
- Storage & transport hygiene
- Packaging integrity
- Stock rotation (FIFO / FEFO)

CROSS-CUTTING REQUIREMENTS

- Documented procedures and record keeping
- Staff training and competency assessment
- Internal audits and management review
- Risk-based thinking and continuous improvement
- Regulatory compliance (local and export markets)

PRACTICAL STEPS TO GET STARTED

1. Establish strong GHP/PRP foundation
2. Conduct hazard analysis
3. Implement HACCP or preventive controls system
4. Develop traceability and recall procedures
5. Train staff and maintain proper documentation
6. Engage certification bodies for export readiness

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