

Dominica National **CODE OF PRACTICE**

Sweet Potato (*Ipomoea batatas*) Production

D-DNCP 9: 202x



Month 202x

Price Group



DOMINICA BUREAU OF STANDARDS

Public Comments Period: Jun 17 to Aug 16, 2024

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DRAFT
DOMINICA NATIONAL CODE OF PRACTICE
FOR SWEET POTATO (*Ipomoea batatas*) PRODUCTION

D-DNCP 9: 202x

This is a draft and should not be regarded or used
as a Dominica National Standard

Last date for comments

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GENERAL STATEMENT

The Dominica Bureau of Standards was established under the Standards Act (#4) of 1999 and started operations in April 2000. A broad-based 15-member Standards Council governs the affairs of the Bureau.

The Standards Act gives the Bureau the responsibility to facilitate the development and promotion of Standards and Codes of Practice for products and services for the protection of the health and safety of consumers and the environment as well as for industrial development in order to promote the enhancement of the economy of Dominica.

The Bureau develops Standards and Codes of Practice through consultations with relevant interest groups. In accordance with the provisions of the Standards Act, public comment is invited on all draft Standards and/or Codes of Practice before they are declared as Dominica National Standards (DNS) and/or Dominica National Codes of Practice (DNCP).

The Bureau is a correspondent member body of the International Organization for Standardization (ISO), an affiliate member of the International Electro-technical Commission (IEC), and a member of the Caribbean Regional Organization for Standards and Quality (CROSQ). The Bureau is the local agent for foreign Standard Body, the American Standards for Testing and Measurement (ASTM). The Bureau also serves as the enquiry point for the World Trade Organization (WTO) on matters pertaining to the Technical Barriers to Trade (TBT) Agreement and is the Contact Point for Codex Alimentarius.

In accordance with good practice for the adoption and application of Standards and/or Codes of Practice, Dominica National Standards and Dominica National Codes of Practice are subject to periodic review every five years.

AMENDMENTS

Amendment No.	Date of Issue	Text Affected

Public Comments Period: Jun 17 to Aug 16, 2024

**DOMINICA NATIONAL CODE OF PRACTICE
FOR SWEET POTATO (*Ipomoea batatas*) PRODUCTION**

D-DNCP 9: 202x

TECHNICAL COMMITTEE -

ORGANIZATION

REPRESENTATIVE (S)
(Alternate)

TECHNICAL SECRETARY

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0.0 FOREWORD

- 0.1. This Dominica National Standard was adopted by the Bureau of Standards (the Bureau) of the Commonwealth of Dominica on _____ after the draft was finalized by the Technical Committee for _____ and has been approved by the Minister responsible for the Bureau.
- 0.2. This Standard became effective as a Voluntary Standard on the date notified by the Minister with responsibility for the Bureau of Standards in a Notice published in the Commonwealth of Dominica Official Gazette on _____.
- 0.3. There has been an increasing demand in the marketplace for safer food products. Some of the major distributors in the fresh fruit and vegetables trade have dictated the need for foods safety systems as well as the adoption of environment friendly methods for food production. The trend in agriculture is for the adoption of those practices that will sustain production and increase productivity whilst being the least harmful to the local and general environment.
- 0.4. The Dominica Bureau of Standards, in the administration of the Fresh Produce (Quality Control) Export Act, is proposing to sweet potato producers the use of this code as a partial fulfilment of the Farm Certification Requirements and other applicable standards for sweet potato. The supporting standard aims to deliver quality fruits that are clean and safe. The Bureau is equally aware of its responsibility to ensure that all sweet potato producers follow a responsible Code of Practice to protect both the health of their workers and the quality of the air, soil and water, which comprise the environment.
- 0.5. The purpose of this Code of Practice is to provide producers with a set of guidelines for the safe, yet efficient production of sweet potato. These guidelines are based on the “Integrated Crop Management” (ICM) concept, which seeks to balance the economic production of crops with measures, which conserve and enhance the environment.
- 0.6. There is currently no variety of sweet potato, which is entirely disease resistant and suitable and acceptable for commercial production in Dominica. Therefore, the application of pesticides remains an essential part of the growing process to combat the various pests and diseases that can adversely affect sweet potato production. It is particularly important in the control process to adopt an integrated pest management system (IPM), which minimises the use of crop protection chemicals and that ensures their safe and effective application and disposal.
- 0.7. To ensure the effective implementation and regular monitoring of this Code of Practice, DBOS will establish a monitoring mechanism. At least one audit shall be completed for each farmer using the scheme checklist. All non-conformances

identified shall be documented and the farmer takes the corrective action within a specified time. The failure of any farmer to implement the necessary corrective action will result in suspension from the farm Certification Scheme. The monitoring mechanism will allow for regular audits by DBOS as well as independent assessment of the farms.

0.8. This Code of Practice shall serve as a reference document for producers, exporters and DOMGAP auditors for use in the farm audits.

0.9. In preparing this Code of Practice, considerable assistance was derived from:

- Fresh Produce Export Quality Control Act 2009 (No. 2 of 2009)

1.0. SCOPE

- 1.1. The purpose of this Code of Practice is to provide producers with guidelines for the safe, yet efficient production and postharvest handling of sweet potatoes. This Code of Practice prescribes guidelines to protect consumers, the health of workers, and the environment to include air, soil and water.

2.0. NORMATIVE REFERENCES

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

- (a) *CAC/RCP 44 Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables*
- (b) *CXS 193 General Standard for Contaminants and Toxins in Food and Feed*
- (c) *CXG 21 Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods*
- (d) *DNCP 1: Part 1 Code of Practice for General Principles of Food Hygiene*
- (e) *DNS 2: Part 3 Specification for the Labelling of Prepackaged Foods*
- (f) *DNS 23: 202x - Dominica Good Agricultural Practices (DOM-GAP) – Interpretation Guideline - Dominica Bureau of Standards*
- (g) *CARDI, Sweet Potato Technical Manual, April 2010*

3.0. TERMS AND DEFINITIONS

For the purposes of this Code of practice, the following terms and definitions apply:

- 3.1. **Biological control**- use of competing biological agents (such as insects, micro-organisms and/or microbial metabolites) for the control of pests, plant pathogens and spoilage organisms.
- 3.2. **Farm** - an area of land and its buildings or other structures, used for growing crops

and rearing animals.

- 3.3. Integrated Crop Management (ICM)** - is a method of farming that balances the requirements of running a profitable business with responsibility and sensitivity to the environment. It includes practices that avoid waste, enhance energy efficiency and minimise pollution.
- 3.4. Integrated Pest Management (IPM)** - is a sustainable approach to managing pests by combining biological, cultural, physical and chemical tools in a way that minimises economic, health and environmental risks.
- 3.5. National Competent authority/relevant authority** - any person or organization that has the legally delegated or invested mandate, capacity, or power to perform a designated function.
- 3.6. Off-types** - a plant or seed which deviates in one or more characteristics from that which has been described as being usual for the strain or variety.
- 3.7. Pathogen** - an organism that causes disease.
- 3.8. Plant Protection Products (PPP)** - are chemical or biological products which are used to protect plants or plant products from harm caused by animals (insects and rodents, for example) or diseases such as fungal infestation. Products which are used to eliminate unwanted field weeds are also in the group of plant protection products. Plant Protection products include the following inputs:
- (a) Insecticides;
 - (b) Nematicides;
 - (c) Herbicides;
 - (d) Fungicides; and
 - (e) Rodenticides.
- 3.9. Plot** – the section of a farm used for the cultivation of a crop.
- 3.10. Solanaceous crops** – refers to plants in the nightshade family, Solanaceae, within the Genera *Capsicum* (peppers), *Lycopersicon* (tomato), and *Solanum* (eggplant and potato).

4.0. GENERAL REQUIREMENTS

Where a producer is interested in establishing, rehabilitating or replanting an area, the following recommendations should be adopted as required:

4.1. Site Selection

- 4.1.1. Site selected for planting should be suitable for production of sweet potato.
- 4.1.2. The producer should demonstrate that the farm is located in an area where cultivation is allowed or not restricted by a regulatory authority as per relevant laws.
- 4.1.3. Planting should be done on terrain where the risk of soil erosion can be minimised by good crop and soil management practices.
- 4.1.4. Land that has been used as a land fill or industrial dumping should not be used for cultivation.
- 4.1.5. A risk assessment of the site should be conducted to ascertain the potential physical, chemical and biological hazards that are likely to be of environmental concern or posing health and safety risks to consumers of the resultant crop.
- 4.1.6. The farm should not be situated in an area designated by the State as a Forest Reserve, Animal or Plant Sanctuary or Protected Area.
- 4.1.7. The plot should be demarcated for ease of identification.
- 4.1.8. *For specific guidance on site selection for sweet potato cultivation, refer to section 4.1: Pre-production; CARDI, Sweet Potato Technical Manual.*

4.2. Waterways

- 4.2.1. Avoid planting sweet potato on strips of land along the banks of rivers or other waterways that will contribute to contamination of watercourses through the application of Plant Protection Products (PPP).
- 4.2.2. Such buffer areas should be planted with slow-growing trees and shrubs to counter soil erosion.
- 4.2.3. Where practical, the buffer area should be at least 6 m from major waterways. Where the producer is unable to meet the 6 m requirement, the producer shall adopt mitigating practices that will reduce the possibility of contamination.
- 4.2.4. PPP and fertilisers should be stored away from waterways.

4.3. Drainage

- 4.3.1. The producer should establish an effective drainage system for the removal of excess water.

NOTE: Proper drainage conditions facilitate effective nutrient absorption, and control of pest and diseases, thereby reducing the need for PPP.

4.4. Irrigation

- 4.4.1. The water sources utilised should be sustainable.
- 4.4.2. An annual risk assessment of the microbiological, chemical or mineral pollutants in the irrigation water should be undertaken.
- 4.4.3. The analysis of these pollutants from the various water sources should be carried out by a suitable laboratory and such results documented.
- 4.4.4. The recommended irrigation practices for sweet potato should be followed as detailed in *section 4.2.2: Irrigation; CARDI, Sweet Potato Technical Manual*.
- 4.4.5. For additional information, see *section CB.5 (Water Management) of DNS 23*.

4.5. Plant Density

When planting in pure stand, the recommended population density should be followed as detailed in *section 4.2.1.2: Planting; CARDI, Sweet Potato Technical Manual*.

NOTE: Adequate population density reduces the growth of weeds and therefore reduces the need for herbicide applications.

4.6. Traceability

Producers should establish provision for the traceability (source of origin) of sweet potato produced on their farm in accordance with *CB 1 (Traceability) of DNS 23*.

4.7. Soil Management

- 4.7.1. Confirmation of the soil type and their suitability for sweet potato production should be done by the relevant authority.
- 4.7.2. Soil types may be confirmed and identified by soil maps produced by the relevant authority.
- 4.7.3. The recommended soil types are as described in *section 4.1: Pre-production; CARDI, Sweet Potato Technical Manual*.
- 4.7.4. The integrated system using minimal tillage practices are recommended to avoid excessive soil erosion during planting particularly on sloping land.
- 4.7.5. On such land also, planting should be done along the contour with good contour

drains erected to reduce rapid water flow and removal of topsoil.

5.0. AGRONOMIC PRACTICES

Sweet potato should be cultivated in accordance with recommended agronomic practices detailed in the *CARDI, Sweet Potato Technical Manual* and the following recommendations in order to achieve high yield and quality:

5.1. Land Preparation

5.1.1. The site for planting should be adequately cleared.

5.1.2. The producer should follow the recommended land preparation activities detailed in *section 4.1: Pre-production; CARDI, Sweet Potato Technical Manual*.

5.1.3. Where necessary, soil remedial activities should be conducted to achieve the most favourable growing conditions.

5.2. Propagation and Planting Material

5.2.1. The necessary plant health certificate should accompany plants obtained from a nursery.

5.2.2. Where planting material is obtained from producers, it should be approved by the relevant authority.

5.2.3. Planting materials from existing fields should be selected from sources that are clean and free from pest and diseases.

5.2.4. All planting material should be cleaned to remove dead tissues, old leaf sheaths, roots, soil and off-types.

5.2.5. All planting material should be treated with the recommended PPP, to prevent rotting or the spread of plant disease or pest.

NOTE: Where a PPP is used, the type and dosage applied should comply with the manufacturer's instructions and be approved for use in Dominica.

5.2.6. Tools used to cut propagation and planting material should be sharp and disinfected to avoid spreading pathogens.

5.3. Planting

- 5.3.1. Avoid planting in areas that have been recently cultivated with alternate host crops and *Solanaceous* crops that may increase the risk of diseases in sweet potato, especially if there is a history of high nematode infestation or pests and diseases of economic importance.
- 5.3.2. It is recommended that producers use sites that have not been utilised for sweet potato production in the last 6-12 months.
- 5.3.3. The recommended planting practices should be followed as detailed in *section 4.2.1.2: Planting; CARDI, Sweet Potato Technical Manual*.

5.4. Weed Control

- 5.4.1. If necessary, after land preparation and before planting, a broad spectrum systemic pre-emergent herbicide may be applied to control weeds. Thereafter hand weeding should be used.

NOTE: Where a herbicide is used, the type and dosage applied should comply with the manufacturer's instructions and be approved for use in Dominica.

- 5.4.2. The producer should follow the recommended weed control practices as detailed in *section 4.2.4: Pest Management (Weeds); CARDI, Sweet Potato Technical Manual*.

5.5. Plant Nutrition

- 5.5.1. Soil should be tested before any type of fertiliser is applied or soil remedial input is used.
- 5.5.2. Leaf analysis should also be done if possible as guide for fertiliser application or soil remedial action.
- 5.5.3. In addition to inorganic fertilisers, compost may also be used to provide essential plant nutrients. These should be practically free from microbial and chemical contaminants at levels that may adversely affect the safety and quality of the sweet potato crop.
- 5.5.4. It is recommended that fertiliser be incorporated at land preparation and when the vines start to run. *For specific plant nutrition practices for sweet potato, refer to section 4.2.3: Fertility management; CARDI, Sweet Potato Technical Manual.*
- 5.5.5. Gentle moulding should be carried out to prevent washing away of fertiliser.
- 5.5.6. Excessive rates of nutrient application should be avoided.

- 5.5.7. Application rates, frequency, type, quantity, operator details, method of application and timing of application should be done based on the recommended guidelines for the crop and accurately documented.

NOTE: Where a fertiliser is used, the type and quantity applied should comply with the manufacturer's instructions and be approved for use in Dominica.

- 5.5.8. Fertilisers should be stored away safely from sweet potato plants and tubers, PPPs and packaging materials.

- 5.5.9. Fertilisers should be stored in a clean, cool, dry place that is free from waste materials.

- 5.5.10. Where fertilisers are stored, stock records with detailed information on quantities should be kept up to date.

- 5.5.11. Fertilisers should be kept for the recommended storage period.

5.6. Pest and Disease Management

- 5.6.1. Where applicable, it is recommended to use cultural practices detailed in *section 4.2.4 Pest management, CARDI, Sweet Potato Technical Manual*, that reduce the conditions favouring pest and disease development.

NOTE: These cultural practices include good weed control, correct plant density, good drainage and prompt de-trashing.

- 5.6.2. Inspections and monitoring should be done to determine pest and disease severity and use of PPP. Where necessary, the relevant authority should be notified on the presence of pests.

- 5.6.3. Once diagnosis has been completed an integrated management strategy should be identified to reduce pest numbers and damage to the crop.

- 5.6.4. A rotation in the use of the various types of Plant Protection Products (PPP) available is recommended to minimise the risk of the pests or diseases becoming resistant to any one product.

- 5.6.5. PPP should only be applied when necessary, targeting the specific pest or disease and used in the recommended approach.

NOTE: Where a PPP is used, the type and dosage applied should conform to the manufacturer's instructions and be approved for use in Dominica.

- 5.6.6. All staff should be trained in the identification and monitoring of pests, disease and the presence of biological agents on the farm.

5.7. Integrated Pest Management (IPM) System

- 5.7.1. Biological and natural methods of control should be considered and used when possible to reduce the need for the use of chemical PPP to control pest and disease.
- 5.7.2. For additional information, see *CB.6 (Integrated Pest Management) of DNS 23:202x Dominica Good Agricultural Practices (DOM-GAP) Interpretation Guidelines*.

5.8. Plant Protection Products (PPP) Management

Where the application of PPP is unavoidable, the following general guidelines should be followed:

- 5.8.1. The use of PPP should be minimised through targeted application.
- 5.8.2. Appropriate training should be provided to all workers involved in the supervision, preparation and application of PPP.
- 5.8.3. All PPP usage should be guided by personnel technically competent to do so.
- 5.8.4. Workers undertaking chemical PPP applications should receive annual health checks to determine their level of exposure to such chemicals.
- 5.8.5. Persons handling chemical PPP should use appropriate Personal Protective Equipment (PPE).
- 5.8.6. PPP should be mixed in a secure, protected location.
- 5.8.7. Suitable wash facilities should be made available to personnel involved with pesticides, both for personal hygiene and to enable a daily washing of protective clothing and equipment.
- 5.8.8. PPP should be handled and administered in accordance with all applicable laws of the producing and importing countries and customers' specific requirements.
NOTE: All PPP used, the type and dosage applied should comply with the manufacturer's instructions and be approved for use in Dominica.
- 5.8.9. The least toxic product that is as safe as possible to humans, wildlife and the environment should be selected for the purpose required.
- 5.8.10. The PPP selected should form part of the Integrated Pest Management (IPM) system.
- 5.8.11. Environmental damage as a result of PPP use, should be avoided or minimised.

- 5.8.12. PPP should always be stored in original containers. These containers should not be used for any other purpose.
- 5.8.13. PPP should be stored locked and away from unauthorised persons, fresh produce and other farm inputs.
- 5.8.14. PPP should be transported in a manner that does not present a hazard to the handler.
- 5.8.15. Expired and obsolete PPP should be properly disposed of in a safe manner.
- 5.8.16. Equipment used to apply PPP should be appropriate and fit for purpose, well maintained and calibrated when necessary.
- 5.8.17. A record should be kept of all pesticide application, to include type, trade name, active ingredient and level of chemical used, date of application, person who applied the pesticide and the name of the technical person authorising the use of the pesticide and justification for pesticide use. *For additional information see CB 7.3 (Records of Application) of DNS 23.*
- 5.8.18. A record of the maintenance, appropriateness of equipment and calibration of the equipment used in PPP use should be kept.

6.0. POST-PRODUCTION

6.1. Harvesting

- 6.1.1. Harvesting practices should be carried out according to the recommended field operations/methods detailed in *section 5.1: Harvest; CARDI, Sweet Potato Technical Manual*).
- 6.1.2. Workers involved in harvesting should receive basic hygiene training and such training should be documented.
- 6.1.3. The crop should be harvested at maturity when the appropriate maturity indices are visible.
- 6.1.4. The appropriate field operations/methods should be employed in a safe manner.
- 6.1.5. Care should be taken during the harvesting process to minimise damage as this greatly reduces shelf life.
- 6.1.6. It is recommended that undersized, and mechanically damaged, soft, insect damaged and diseased tubers should be rejected at this stage.
- 6.1.7. It is recommended to use field crates or other approved packaging material to transport tubers to pack houses.

6.2. Post-Harvest Handling and Treatments

- 6.2.1. The recommended post-harvest handling and treatment activities should be carried out to prevent damage to the crop and ensure the safety of the crop for human/animal consumption. (For the recommended activities, see *section 5.2: Post harvest handling; CARDI, Sweet Potato Technical Manual*.)
- 6.2.2. It is recommended that grading should commence on the farm.
- 6.2.3. Containers used in post-harvest activities should be cleaned and sanitised after each harvest.

6.3. Storage

- 6.3.1. Sweet potato should be stored away from direct sunlight, PPP, fertilisers and other potential contaminants (such as garbage, live animals).
- 6.3.2. The harvested crop should be stored at the recommended temperature and in a manner that reduces damage to the crop.
- 6.3.3. Sweet potato should be stored in area that reduces exposure to/contact with harmful chemicals, pests, and pathogens and other contaminants.

6.4. Transportation

- 6.4.1. Sweet potatoes should be transported to pack house within hours of harvesting.
- 6.4.2. Vehicle transporting the tubers should be appropriate, clean, and produce should be protected from potential factors that will contribute to crop damage.

7.0. PACKING FACILITY

- 7.1. Packing facility used to process or pack sweet potato should conform to the national requirements for packinghouses.
- 7.2. In the case where a national packhouse standard is not existing the following guidelines should be followed in packinghouses:
 - 7.2.1. Children below the age of 12 years and animals should be kept away from the area.
 - 7.2.2. The work area and surroundings should be kept clean, with timely removal of plastics, rejected fruit, harvest waste, standing water among other contaminations.

- 7.2.3. Appropriate PPE should be provided to and worn by the workers, particularly those involved in the chemical application processes.
- 7.2.4. Disposal of post-harvest fungicide residues should be done away from watercourses.
- 7.2.5. When preparing boxes for packing, both bottoms and lids should be glued to facilitate the recycling of cardboard in the importing country.
- 7.2.6. Stapling of boxes is not recommended.
- 7.2.7. Packaging materials should be stored in a well-ventilated secured area. Stocks should be used on a first in first out basis.
- 7.2.8. Bait stations should be placed in and around shed and monitor regularly for pest activity.
- 7.2.9. No eating should be carried out in shed and eating area should be demarcated. Food wastes should be disposed of into bins with lids that will keep out the entry of pests and these bins should be emptied away from the shed.
- 7.2.10. The facility should be swept clean of all debris at the end of each harvest day, and the sweepings should be disposed of.

8.0. PROVISIONS CONCERNING PACKAGING AND MARKING OR LABELLING

8.1. Packaging

- 8.1.1. Packaging should be done in accordance with the requirements of *CAC/RCP 44 Code of Practice for the Packaging and Transport of Fresh Fruit and Vegetables*.

8.2. Consumer Packages

- 8.2.1. In addition to the requirements of the *DNS 2 Part 3 Specification for The Labelling of Prepackaged Foods* the following specific provisions apply:

8.2.2. Name of Produce

- 8.2.2.1. Each package should be labelled as to the name of the produce “sweet potato” and may be labelled as to the name of the variety(ies), and/or commercial type.

8.2.3. Origin of Produce

8.2.3.1. Country of origin and, optionally, district where grown, or national, regional or local place name.

8.3. Non-Retail Containers

8.3.1. Each package should bear the following particulars in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

8.3.2. For sweet potato transported in bulk, these particulars should appear on a document accompanying the goods and attached in a visible position inside the transport vehicle unless the document is replaced by an electronic solution. In that case the identification should be machine readable and easily accessible.

NOTE: Transported in bulk means direct loading into a transport vehicle.

8.3.3. Identification

8.3.3.1. Name and address of exporter, packer and / or dispatcher. Identification code (optional).

8.3.4. Name of Produce

8.3.4.1. Name of the produce.

8.3.4.2. Name of variety and/or commercial type.

8.3.5. Origin of Produce

8.3.6. Country of origin and, optionally, district where grown, or national, regional or local place name.

9.0. CONTAMINANTS

9.1. The produce covered by this Standard should comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

9.2. The produce covered by this Standard should comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed (CXS 193)*.

10. HYGIENE AND FOOD SAFETY

10.1. It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *Code of*

Practice for General Principles of Food Hygiene (DNCP 1: Part 1) and AF.3 (Hygiene) of DNS 23.

- 10.2. The produce should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods (CXG 21)*.

11.0. WASTE AND POLLUTION MANAGEMENT, RECYCLING AND RE-USE

- 11.1. The producer should document and implement a waste management plan which will clearly identify all farm generated waste and the measures to be taken to reduce such waste and to avoid the use of landfills or burning.
- 11.2. As part of the ICM process, producers should seek to minimise waste production and manage field and pack house waste in a responsible manner to minimise pollution of the environment.
- 11.3. To minimise pollution, producers should implement the following:
- 11.3.1. Recycle organic materials such as harvested plant material by leaving or redistributing them in the field after each harvest.
- 11.3.2. Sprayers, PPP and fertiliser containers should not be washed in the river, stream or main drain.
- 11.4. If a recycling facility is unavailable:
- (a) Chemical containers used should be triple rinsed, punctured, bagged and taken to the landfill for disposal.
 - (b) Box carton waste should be gathered and disposed properly.
- 11.5. For additional information on the recommended guidelines, See *AF.6 (Waste and pollution management, recycling and re-use) of DNS 23*.

12.0. OCCUPATIONAL, HEALTH AND SAFETY

12.1. Labour Practices

- 12.1.1. Workers should adhere to established protocols and such protocol should be based on thorough hygiene risk analysis and communicated to all workers.
- 12.1.2. The farm operator should ensure that all relevant permits and/or authorisation have

been obtained and up to date from the relevant authorities. These are inclusive but not limited to:

- (a) Health; and
- (b) Worker's permit (where applicable)

12.1.3. All relevant legislation of the country should always fully be complied with, including working conditions, job security pensions, health benefits and social security.

12.1.4. Workers should have the right to participate in organisations, societies or unions of their choice.

12.1.5. Workers should be employed in accordance with the labour laws of Dominica.

12.2. **Emergency and First Aid Procedures**

12.2.1. Accident and emergency procedures should exist on all farms and packing facilities.

12.2.2. A complete "First Aid" kit should be kept at the farm and packing facilities.

12.2.3. Accident and emergency procedures should be communicated and be clearly understood by all workers and where practical, they should be visually displayed.

12.2.4. The necessary training in first aid should be provided.

12.2.5. All farms should have a first aid kit near the farm.

12.2.6. All accidents should be recorded and reported to the relevant authority.

12.3. **Worker Health and Safety**

12.3.1. Workers should be provided with the necessary work facilities and protective clothing, and effective training to protect the health of the work force.

12.3.2. Where appropriate, all potential health hazards should be clearly identified by clear warning signs.

12.3.3. Basic documentation should be kept for each worker/supervisor to show that training has been carried out in each area.

12.3.4. Workers should notify their employees of any communicable disease that may

prevent them from working.

12.3.5. For additional information, see *AF.4 (Worker Health Safety & Welfare) of DNS 23*.

12.4. **Worker Hygiene**

12.4.1. Hygiene facilities should be clean and easily accessible.

12.4.2. All workers should receive basic hygiene training and such training should be documented.

12.4.3. In addition to specialized training, the principles of the ICM system should be understood by all staff and implemented at all stages of production.

12.4.4. For additional information, see *AF.4 (Worker Health Safety & Welfare) of DNS 23*.

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Dominica Bureau of Standards

Dominica Bureau of Standards is a statutory body established under the Standards Act No. 4 of 1999 to establish, promote and maintain Standards for:

- a. Improving goods and services produced or used in Dominica;
- b. Processes and practices for ensuring industrial efficiency and development;
- c. Public and industrial welfare, health and safety;
- d. Safeguarding the environment.

The National Standard Council

The National Standard Council (NSC), a fourteen (14) member Council representing various interest groups, is appointed by the Minister responsible for the Dominica Bureau of Standards yearly, to guide the policy decision matters of the Bureau and oversee its financial management. The Council is also responsible for the general administrative affairs of the Dominica Bureau of Standards.



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