



# BRUNEI DARUSSALAM STANDARD PIAWAI BRUNEI DARUSSALAM

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## BRUNEI GOOD AGRICULTURAL PRACTICE – FOOD SAFETY MODULE



### NATIONAL STANDARDS COUNCIL BRUNEI DARUSSALAM

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## **Brief Intro on National Standards Council**

Formed in 2009, the Council is envisioned to act as a body that is responsible to strengthen and monitor the activities of standards and conformance in Brunei Darussalam. Its members encompassing of multi agencies across the government, industries and consumer interest is also envisage to provide policy direction that will firm up the national initiatives so as to create industries that are able to stimulate sustainable economic growth. In its equivalence to support the growth of sustainable industry, factors such as to create and promote awareness on consumer safety and interest will also be the main focus of the council.

The work of the council is facilitated by the National Standards Centre (NSC), under the Energy and Industry Department, Prime Minister's Office. With the main role so as to strengthen the capacity and sustainability of the national standards infrastructure, the centre has been instructed to act as a body that provides platform so as 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 its activities are monitored through the formation of National Standards Committees. Clustered based on the scope of its industry, the work of PBD are stand guided by the international practices which amongst other encourage the involvement of multi-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 this Brunei Darussalam Standard. The members of this Working Group or Technical Committee for Interpretation Guidelines for Brunei Good Agricultural Practices on Food Safety Module are as follows :-

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Head Unit of Vegetables Research	Member
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This document is a revised and modified version of an ASEAN Secretariat publication related to ASEAN GAP. It has been reproduced and modified here in accordance to the ASEAN secretariat copyright process.

## References

Many guidelines for GAP from around the world were used as references to prepare this interpretive guide. The main source of information used was :

- Guidelines for On-farm Food Safety for Fresh Produce. 2004. Department of Agriculture, Fisheries and Forestry, Australia.

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# Introduction

## Purpose and Scope of Guide

This interpretive guide was designed to assist producers, packers, supply chain businesses, trainers, government representatives, auditors and others to understand the practices required for implementing the Food Safety Module of Brunei GAP. It provides guidance on “what has to be done” to implement the required practices. Separate interpretive guides are available for the other Brunei GAP modules.

Products that present high risk to food safety, such as sprouts and minimally processed products, are not covered in the scope of Brunei GAP. Brunei GAP may be used for all types of production systems but it is not a standard for certification of organic products or GMO free products.

## Guide Sections

The guide contains background information on types of food safety hazards and sources of contamination, guidance on implementing the GAP requirements, a self-assessment checklist to review compliance with the requirements, examples of documents and records, a glossary of terms and references and additional information.

## Hazards and Sources of Contamination

This section provides information about the potential food safety hazards and possible sources of contamination. There are three major types of food safety hazard – chemical, biological, and physical. Contamination of produce can occur directly through contact of produce with contaminants, or indirectly through produce coming in contact with contaminated surfaces or substances.

## GAP Requirements

The good agricultural practices for controlling food safety hazards are grouped into 10 elements. Each element has background information to explain how contamination can occur. Specific information is then provided for each practice to explain what is required to implement the practice. In some cases, two or more practices are grouped together as the guidance information is the same for both practices.

## Self-Assessment Checklist

The self-assessment checklist enables the producer or packing manager or advisor or at pre-audit stage to assess the level of compliance with the good agricultural practices contained in the food safety module. The relevance of the practices will depend on the location of the farm or packing business, type of produce, and the systems used for production, harvesting, handling, packing, storage and transport. The person assesses whether the practice is done correctly or if attention is needed or if the practice is not relevant. If attention is needed, the actions required are identified and recorded.