

SRI LANKA STANDARD 956 : 2016
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**CODE OF HYGIENIC PRACTICE FOR
CATERING ESTABLISHMENTS
(FIRST REVISION)**

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
CODE OF HYGIENIC PRACTICE FOR CATERING ESTABLISHMENTS
(First Revision)

SLS 956 : 2016

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SRI LANKA

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FOREWORD

This standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2016-10-06.

Food safety has to be ensured at all stages of the food chain. In the case of catering services, hygienic requirements have to be established in organizations which, as applicable, prepare, process, cook, store, transport, distribute and serve food for human consumption at the place of preparation or at a satellite unit.

This code was first published in 1992. The need for a revision is considered based on,

- recent epidemiological data show that many outbreaks of food poisoning are caused by food produced in mass catering;
 - large-scale catering operations are particularly hazardous because of the way the food is stored and handled;
 - outbreaks can involve large numbers of people;
 - persons fed by catering establishments are often especially vulnerable - for instance children, the elderly and hospital patients, especially those who are immuno – compromised.
- Catering operations are diverse in nature and not all of the requirements specified in this Code apply to an individual establishment or process. Also, for very small and medium catering establishments, it is possible that some requirements may not be applicable. Properly trained inspectors and personnel and an adequate sanitary infrastructure are necessary in order to implement the Code satisfactorily.

This Code is subject to the restrictions imposed under the Food Act No. 26 of 1980 and the regulations framed thereunder, wherever applicable.

In revising this code, the assistance derived from the publications of the Codex Alimentarius Commission (CAC) and the International Organization for Standardization (ISO) is gratefully acknowledged.

1 SCOPE

1.1 This Code is applicable to all organizations which are involved in the processing, preparation, cooking, storage, distribution, transport and serving of food and meals.

1.2 It includes catering, banquets, among others, in central and satellite units, school and industry catering facilities, hospitals and healthcare facilities, hotels, restaurants, coffee shops, food services, and food stores.

2 REFERENCES

SLS	143	General principles of food hygiene
SLS	614	Potable water