

SRI LANKA STANDARD 965 : 1992

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**CODE OF HYGIENIC PRACTICE FOR
BISCUIT MANUFACTURING
AND BAKERY UNITS**

SRI LANKA STANDARDS INSTITUTION

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BISCUIT MANUFACTURING AND BAKERY UNITS

SLS 965 : 1992

Gr. 6

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FOREWORD

This standard was approved by the Sectoral Committee on Food Safety and Hygiene and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 1992-10-07

This code provides guidance to the manufacturers to ensure hygienic handling and processing of biscuits and bakery products. This code also recommends hygienic conditions of the premises, water supply, hygienic standards of personnel and cleaning procedures.

The attention of the user of this code is drawn to SLS 143 which covers general principles of food hygiene.

During the formulation of this code due consideration has been given to the relevant provisions made under the Sri Lanka Food Act No. 26 of 1980.

In the preparation of this code valuable assistance derived from the following publication is gratefully acknowledged:

IS 5059 : 1969 (Reaffirmed in 1986) Code for hygienic conditions
for large scale biscuit manufacturing units and bakery units.

1 SCOPE

This code recommends the hygienic practices to be adopted in biscuit manufacturing and bakery units.

2 REFERENCES

SLS 143 General principles of food hygiene.
SLS 614 Potable water.