

SRI LANKA STANDARD 1004 : 1993

UDC 639 . 27 : 639 . 2 . 068

**CODE OF HYGIENIC PRACTICE FOR
MOLLUSCAN SHELLFISH**

SRI LANKA STANDARDS INSTITUTION

CODE OF HYGIENIC PRACTICE FOR MOLLUSCAN SHELLFISH

SLS 1004 : 1993

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SRI LANKA STANDARDS INSTITUTION

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FOREWORD

This standard was finalized by the Sectoral Committee on Fish and Fishery Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 1993-12-26.

This standard is an adoption of Codex Alimentarius Commission/Recommended International Code of Hygienic Practice for Molluscan shell fish CAC/RCP-18-1978. The text of CAC/RCP-18-1978 was considered suitable for adoption as a Sri Lanka Standard without major changes.

This standard is intended to provide useful guidelines to assist those concerned with processing of molluscan shellfish.

During the formulation of this standard due consideration has been given to the relevant provisions made under the Sri Lanka Food Act, No. 26 of 1980 and the regulations framed thereunder.

1 SCOPE

1.1 This code applies to those bivalve molluscan shellfish such as oysters (*Ostreidae*), clams (*Veneridae*, *Maotridae*, *Cooperellidae* and *Aroidae*), mussels (*Mytilidae*), and cockles (*Cardiidae*), which are filter feeders, may be eaten raw or partially cooked and are normally consumed whole including the viscera.

1.2 The code is concerned with hygiene requirements for those species of shellfish intended for human consumption whether in the raw condition or destined for further processing.

2 REFERENCES

- SLS 143 General principles of food hygiene.
- SLS 614 Potable water.
- SLS 910 Limits for pesticide residues in food.

3 DEFINITIONS

For the purposes of this code the following definitions should apply :

- 3.1 **accepted** : Accepted by the official agency having jurisdiction.
- 3.2 **adequate** : Sufficient to accomplish the intended purpose of this code.