



**Ministry of Industry
Investment & Commerce**

Jamaica's **Business** Ministry

Ministry of Industry, Investment and Commerce (MIIC)

DRAFT TECHNICAL REGULATION FOR PROCESSED FOODS, 2026

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Preamble

In line with Jamaica's accession to the World Trade Organization (WTO), and the requirements by which Jamaica shall adapt its relevant systems with the principles of the World Trade Organization Technical Barriers to Trade Agreement (WTO/TBT); which stipulates that no unnecessary technical requirements shall impede the flow of commodities among the member states. These technical requirements and methods of conformity assessment shall not discriminate between products on the basis of origin, through the issuance of Technical Regulations that include the essential requirements and standardized business. Accordingly, this Technical Regulation has been developed.

This Technical Regulation replaces the JS 36:1991 Jamaican Standard Specification for Processed foods.

Note: This preamble and all the annexes of this technical regulation shall form an integral part thereof.

DRAFT Comment Period (12 May 11 July 2026)

Article 1
Subject-matter

1.1 This Technical Regulation lays down rules governing the registration of pre-packaged processed foods establishments in Jamaica.

Article 2
Scope

2.1 This Technical Regulation specifies the food safety requirements for a pre-packaged processed food establishment.

2.2 This technical regulation is not applicable to:

- a) food sold unpackaged, or in an open or uncovered package;
- b) food weighed or measured in or counted or placed into the package in the presence of the purchaser; and
- c) fresh fruits, vegetables, and ground provisions which have not been peeled, cut, or similarly treated.
- d) a foreign establishment, if food from such facility undergoes manufacturing/processing (including packaging) by another establishment outside of Jamaica;
- e) farms;
- f) restaurants;
- g) nonprofit food establishments in which food is prepared for, served directly to, the consumer.

Article 3 Terms and definitions

For the purpose of this Technical Regulation, the following terms and definitions apply:

3.1

acidified foods

low acid foods to which acid[s] or acidic foods are added. These foods include but are not limited to vegetables, peppers, and fish, singly or in any combination. They have a water activity [a_w] greater than 0.85 and a finished equilibrium pH of 4.6 or less.

NOTE: The water activity of a food is the ratio between the vapour pressure of the food itself, when in a completely undisturbed balance with the surrounding air media, and the vapour pressure of distilled water under identical conditions. Equation: $a_w = \text{Relative Humidity} / 100$.

3.2

commercial sterility

the condition achieved:

- (a) by the application of heat or other approved processing methods, which renders the food free of:
 - (i) microorganisms capable of reproducing in the food under normal non-refrigerated conditions of storage and distribution; and
 - (ii) viable microorganisms (including spores) of public health significance; or
- (b) by the control of water activity and the application of heat, which renders the food free of microorganisms capable of reproducing in the food under normal non-refrigerated conditions of storage and distribution.

NOTE: Such food is packed in a hermetically sealed container i.e., a container that is designed and intended to be secured against the entry of microorganisms and thereby to maintain the commercial sterility of its contents after processing.

3.3

competent Authority

The National Compliance & Regulatory Authority (NCRA) or any other body designated by law to implement and enforce this Technical Regulation.

3.4

container

any receptacle used for packing of any item (food, chemical, waste, etc.).

3.5

control measure

a measure that can be applied to prevent or eliminate any biological, chemical, or physical hazard that presents a risk of contamination of a food or to reduce the hazard to an acceptable level.

3.6

control point

any step at which biological, physical, or chemical hazards can be controlled.

3.7

corrective action

an action to eliminate non-conformity and to prevent recurrence.

3.8

equipment

tools, machinery, instruments, or apparatus required for a particular purpose, activity, or operation. This includes, but is not limited to fans, ac units, weighing and measuring devices.

3.9

establishment

any place where food for human consumption is processed or manufactured, packaged, labelled, and stored. This includes all yard (land) and outbuildings belonging to the main building.

3.10

food

any substance whether processed, semi-processed or raw, that is intended for human consumption.

NOTE: This includes drinks, chewing gum and any substance which has been used in the manufacture, preparation, or treatment of food, but does not include cosmetics, tobacco or substances used only as drugs.

3.11

food additive

a substance not consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value intended to affect the characteristics of such foods, including but not limited to, improving the durability, flavour, colour, texture, appearance, or stability of the foods.

NOTE: The term does not include contaminants or substances added to food for maintaining or improving nutritional qualities.

3.12

food handler

anyone who directly handles, stores, transports, packages, or un-packages foods, as well as the equipment and utensils used to prepare or serve food or surfaces that come into contact with food.

NOTE: Food handlers are expected to meet the food hygiene requirements of the Ministry of Health and Wellness (MOHW).



3.13

hazard

allergen, biological, chemical, (including allergens) physical or radioactive agent in, or condition of food with the potential to cause an adverse health effect.

3.14

hazard analysis

process of collecting and evaluating information on hazards, and conditions leading to their presence, and consequence(s) thereof, to decide which are significant for food safety.

3.15

low-acid food

any food other than alcoholic beverages, with a finished equilibrium pH greater than 4.6 and a water activity [a_w] greater than 0.85.

NOTE: Equilibrium pH is the pH of the macerated heat processed food product. Tomatoes and tomato products having a finished equilibrium pH less than 4.7 are not classified as low acid foods.

3.16

monitor

to conduct a planned sequence of observations or measurements to assess whether a process, point, or procedure is under control and produces an accurate record for use in verification.

3.17

operator

the corporation, subsidiary, affiliated company, partnership, or proprietor directly responsible for the activities of the registering establishment or the daily activities of an establishment

3.18

pest

any objectionable animals or insects including, but not limited to, birds, rodents, flies, and larvae

3.19

pH

degree of acidity or alkalinity. The value of the pH may be expressed as the logarithm of the reciprocal of hydrogen ion concentration in solution or the negative logarithm of the hydrogen ion concentration.

3.20

pre-packaged food

food that is packaged or made up in advance in a container, ready for offer to the consumer, or for catering purposes.



3.21

processed

altered from the natural state by any process or processes, including but not limited to: smoking, washing, cleaning, milling, cutting, chopping, preheating, heating, pasteurizing, blanching, cooking, canning, freezing, preserving, dehydrating, condensing, reconstituting, evaporating, fermenting, distilling, carbonating, mixing, packaging, re-packaging and peeling.

3.22

Relevant Authority

Any Ministry, Department or Agency (MDA) of Government authorized by legislation or regulation to issue determinants, orders, or other instructions regarding processed foods.

3.123

scheduled process

process selected by a processor as adequate for use under the conditions of manufacture for food to achieve and maintain a food product that will not permit the growth of microorganisms which have implications for public health significance.

NOTE: The process is to be approved by the relevant authority.

3.24

temperature control system

a type of control system developed and geared towards recording, monitoring, and regulating temperature at specific intervals.

3.25

verification

those activities, other than monitoring, which establishes the validity of the food safety plan and that the system is operating according to the plan.

Article 4 General requirements

4.1 Location of establishments

4.1.1 Establishments shall be located so as to eliminate or minimize potential sources of contamination and shall not be located where, after consideration by the operator of protective measures, there remains a threat to food safety. In particular, unless sufficient safeguards are in place; an establishment shall not be located in any area:

- (a) which is environmentally polluted, or which has industrial activities which pose a serious threat of contaminating food;
- (b) which is subject to flooding;
- (c) which is prone to infestation of pests; or
- (d) where wastes, either solid or liquid, cannot be removed effectively.

4.2 Design and layout of establishment

4.2.1 Every establishment shall be so constructed that:

- (a) the building material is suitable for maintaining sanitation;
- (b) the internal design and layout of an establishment shall permit good food hygiene, including protection against cross-contamination at the beginning, during and after operations;
- (c) no lavatory, sink or cesspool is in any place or position which is likely to permit odours or fumes from such lavatory, sink or cesspool to pervade any room or other place where food is prepared, stored, kept or transported.

4.2.2 Structures within an establishment shall be soundly built of durable materials so as to be easily maintained, cleaned and where appropriate, sanitized, and disinfected. In particular:

- (a) the surfaces of walls, partitions and floors shall be made of impervious materials, with no toxic effect;
- (b) walls and partitions shall have a smooth surface up to a height appropriate to the operation and capable of being thoroughly cleaned and maintained in a clean state;
- (c) floors shall be free from cracks and crevices and shall be impermeable and constructed to allow adequate drainage, cleaning, and not affected by weak acid, alkali or steam;
- (d) ceilings and overhead structures shall be constructed and finished to facilitate adequate cleaning to prevent the build-up of dirt, condensate and the shedding of particles from fixtures, ducts, and pipes from contaminating food;

- (e) roof shall be weather-proof;
- (f) windows shall be easy to clean, be constructed to minimize the build-up of dirt and —where necessary, be fitted with removable and cleanable insect-proof screens.

NOTE: Screens or other suitable protection over doors, windows, and other openings prevent the entry of insects, birds and other animals and any extraneous matter into any room in which food is prepared, stored, kept or transported.

- (g) doors shall have smooth, non-absorbent surfaces, which can be easily cleaned and where necessary, disinfected; and
- (h) working surfaces that come into contact with food shall be in sound condition, durable and easy to clean, maintain and sanitize. They shall be made of smooth, non-absorbent materials, be inert to the food, to detergents and sanitizers under normal conditions.

4.3 Equipment

4.3.1 General

4.3.1.1 Equipment in an establishment shall be located so as to facilitate:

- (a) adequate maintenance and cleaning of the equipment;
- (b) functioning of the equipment in accordance with its intended use; and
- (c) good hygienic practices and monitoring thereof.

4.3.1.2 Equipment including weighing and measuring devices - and containers whose intended use involves coming into contact with food shall:

- (a) be designed and constructed to ensure that, where necessary, they can be adequately cleaned, sanitized and maintained to avoid contamination of food;
- (b) preclude the adulteration of food with lubricants, fuel, metal fragments, contaminated water, or any other contaminants;
- (c) be installed and maintained to facilitate cleaning of the equipment and of all adjacent spaces;
- (d) be corrosion-resistant when in contact with food. They shall be made of non-toxic materials, designed to withstand the environment of their intended use, the action of food, cleaning compounds and sanitizing agents;
- (e) be maintained to protect food from being contaminated by any source, including unlawful indirect food additives;
- (f) have seams on surfaces of equipment that are smoothly bonded or maintained so as to minimize accumulation of food particles, dirt, and organic matter and thus minimize the opportunity for growth of microorganisms;

- (g) be monitored to verify effectiveness of cleaning and sanitation.
- (h) Scales should be verified by the relevant authority.

4.3.2 Thermal Processing Equipment

4.3.2.1 Thermal equipment and containers shall be fitted with the necessary heat processing instruments, devices, and controls to ensure the adequacy of the process.

4.3.3 Calibration

4.3.3.1 Protocols and calibration methods shall be established for process- monitoring instruments and equipment, and shall specify in writing the following:

- (a) frequency of calibration;
- (b) person responsible;
- (c) monitoring and verification procedures;
- (d) appropriate corrective actions;
- (e) record keeping in accordance with 4.16; and
- (f) manufacturer's specifications, where available.

4.3.3.2 Calibration of equipment shall be performed by competent personnel, or approved calibration laboratory/institution.

4.3.4 Preventive maintenance

4.3.4.1 A preventive maintenance programme shall be established and maintained. It shall include a list of equipment and specify the following:

- (a) servicing of the equipment;
- (b) frequency of servicing including replacement of parts;
- (c) person responsible;
- (d) verification activities; and
- (e) records to be kept in accordance with 4.16

4.4 Facilities of establishment

4.4.1 Establishments (Yard area)

4.4.1.1 The yard area of an establishment under the control of the operator shall be kept in a condition that will protect against the contamination of food.

4.4.1.2 The methods for maintenance of the yard shall include:

- (a) storing equipment appropriately, removing litter and waste, cutting weeds or grass, and pruning of overhanging trees within the immediate vicinity of the establishment that may constitute an attractant, breeding place, or harbourage for pests;
- (b) maintaining roads and parking lots so that they do not constitute a source of contamination in areas where food is exposed;
- (c) drainage areas that may contribute contamination to food by seepage, foot-borne filth, or providing a breeding place for pests; and
- (d) operating systems for waste treatment and disposal so that they do not constitute a source of contamination in areas where food is exposed.

4.5 Water supply and testing

4.5.1 A supply of potable water which complies with any acceptable local or international standards for water potability, with appropriate facilities for its storage, distribution, and temperature control, shall be available to ensure food safety and suitability.

4.5.2 Microbiological and chemical testing of water should be done at least once per year by an accredited or competent laboratory and records of water potability testing shall be made available upon request.

4.5.3 Non-potable water systems shall be readily identifiable and shall not connect with, or allow reflux into, any potable water system.

4.5.4 Drainage and waste disposal

4.5.4.1 Adequate drainage and waste disposal systems and facilities shall be installed, designed, and constructed to avoid the risk of contaminating food or the potable water supply.

4.5.4.2 Waste containers shall be appropriately cleaned, clearly identified and leak-proof.

4.5.4.3 Suitable provision shall be made for the removal and storage of waste. Waste must not be allowed to accumulate in food handling, food storage, and other working areas and the adjoining environment, except where such accumulation is unavoidable for the proper functioning of the business.

4.6 Personnel hygiene

4.6.1 All establishments shall have policies or procedures for personnel hygiene.

4.6.2 Hygiene facilities shall be available to ensure that an appropriate degree of personal hygiene can be maintained and to avoid contaminating food, and where appropriate, the facilities shall include:

- (a) adequate means of hygienically washing and drying hands, including wash basins and a supply of hot and cold (or suitably temperature controlled) water; liquid soap; sanitary hand drying supplies or devices and where required, a cleanable waste receptacle which shall be covered;
- (b) adequate lavatories of appropriate hygienic design shall be suitably located (not leading directly into food processing areas), suitably ventilated, and designated;
- (c) adequate changing facilities for personnel shall be of appropriate hygienic design, suitably located, readily accessible, suitably ventilated, and designated.

4.7 Air quality and ventilation

4.7.1 An adequate system of natural or mechanical ventilation shall be provided to:

- (a) minimize air-borne contamination of food, for example, from aerosols and condensation droplets;
- (b) control odours which might affect the suitability of the food;
- (c) control humidity, where necessary, to ensure food safety and suitability; and
- (d) control temperatures to ensure food safety and suitability.

4.7.2 The system shall be designed and constructed so that air does not flow from contaminated areas to clean areas.

4.8 Lighting

4.8.1 Adequate natural or artificial lighting shall be provided to enable the food establishment to operate in a hygienic manner. Lighting shall be such that it does not adversely impact the ability to detect defects of or contaminants in food or the examination of facilities and equipment for cleanliness. The intensity shall be adequate to the nature of the operation. Light fittings shall, where appropriate, be protected to ensure that food is not contaminated by breakages of lighting elements.

4.9 Storage

- 4.9.1** Adequate facilities for the storage of food, ingredients, processing aids and non-food chemicals (such as cleaning materials, lubricants, fuels or hazardous substances) shall be provided and shall be kept secure.
- 4.9.2** The storage of food, ingredients, and processing aids shall be separated from non-food chemicals.
- 4.9.3** Facilities for the storage of food, ingredients and processing aids shall:
- (a) be suitably designed and constructed;
 - (b) permit adequate maintenance and cleaning;
 - (c) prevent pest access and harbourage;
 - (d) enable the food to be effectively protected from contamination; and
 - (e) provide an environment which minimizes the deterioration of the food, for example controlled temperature and humidity.
 - (f) ensure pest exclusion.
- 4.9.4** Facilities for the storage of non-food chemicals shall:
- (a) permit adequate maintenance and cleaning;
 - (b) prevent pest access and harbourage.
 - (c) Ensure pest exclusion.

4.10 Cleaning and sanitation

4.10.1 General

Establishments and equipment including weighing and measuring devices shall be kept in an appropriate state of repair and condition to:

- (a) facilitate all sanitation procedures;
- (b) function as intended, particularly at critical steps;
- (c) prevent contamination of food from physical hazards such as glass, metal shards, flaking plaster, debris and chemical hazards such as cleaning agents and sanitizers;
- (d) prevent microbiological cross-contamination to the extent possible in good manufacturing practices;
- (e) prevent cross-contact from allergens; and

(f) prevent infestation by pests.

4.10.2 Cleaning chemicals shall be handled and used carefully in accordance with the manufacturer's instructions and shall be stored separately from food, in clearly identified and secured containers to avoid the risk of contaminating food. Chemicals for food contact surfaces shall be food grade.

4.11 Sanitation standard operating procedure (SSOP)

4.11.1 The operator of an establishment shall develop, implement and maintain a documented Sanitation Standard Operating Procedure (SSOP) that addresses how the operator will meet sanitation programmes, conditions and practices before, during and after processing. The SSOP shall apply to equipment, utensils, overhead structures, floors, walls, ceilings, drains, lighting devices, and any other elements that impacts on food safety. The SSOP shall be duly authorized and version controlled.

4.11.2 The SSOP shall at a minimum provide for the cleaning of food contact surfaces, equipment and utensils and shall specify:

- a) which procedures are to be conducted prior to, during, and after operations;
- b) areas, items of equipment and utensils to be cleaned;
- c) the person(s) responsible for the implementation of each procedure;
- d) the frequency with which each procedure in the SSOP is to be conducted;
- e) the chemicals to be used including contact time and temperature; and
- f) safety data sheets (SDS) that are readily available.

4.12 Pest control programme

4.12.1 General

4.12.1.1 The operator of each establishment shall have in place a written, pest control programme and shall keep and maintain records of treatment and monitoring.

4.12.1.2 Good hygiene practices shall be employed to avoid creating an environment conducive to pests.

NOTE: Good sanitation, inspection of incoming materials and effective monitoring can minimize the likelihood of pest infestation and thereby limit the need for pesticides.

4.12.2 Access prevention

4.12.3 The operator of each establishment shall ensure effective measures are taken to prevent pest and animal access to establishment.

4.12.4 Harborage and infestation

4.12.4.1 Each operator shall ensure that:

- (a) potential food sources are stored in pest-proof containers and are stacked above the ground and away from walls;
- (b) establishment is kept clean;
- (c) where appropriate, refuse is stored in covered, pest-proof containers; and
- (d) establishment is regularly examined in accordance with a defined schedule.

4.12.5 Monitoring and Detection

4.12.5.1 Establishments and surrounding areas including the perimeters shall be regularly examined for evidence of infestation.

4.12.6 Eradication and waste management

4.12.6.1 Each operator of an establishment shall ensure that:

- (a) pest infestations are dealt with immediately and without adversely affecting food safety or suitability and that any treatment with chemical, physical, or biological agents is carried out without posing a threat to the safety or suitability of food;
- (b) adequate provision is made for the removal, storage, and disposal of waste;
- (c) waste is not allowed to accumulate in food handling, food storage, and other working areas and the adjoining environment except so far as is unavoidable for the proper functioning of the establishment;
- (d) waste stores are cleaned and sanitized in accordance with a defined schedule;
- (e) pesticides (herbicide, rodenticides, fumigants, and insecticides) are stored separate from sanitizers and detergents.

NOTE: The use of pesticides to control pests in the establishment is permitted only under precautions and restrictions that will protect against the contamination of food, food-contact surfaces, and food-packaging materials.

- (f) all chemicals are stored in their original containers, or in clearly labelled and suitable secondary containers if allowed by applicable legislation. The use of pesticides to control pests in the plant is permitted only under precautions and restrictions that will protect against the contamination of food, food-contact surfaces, and food-packaging materials. These pesticides shall be limited to those prescribed for food treatment.

NOTE: Pesticides being utilized by the establishment shall be approved by the Pesticides Control Authority (PCA).

4.13 Personal behaviour

4.13.1 All persons when in an establishment shall refrain from behaviour which could result in contamination of food, such as, but not limited to:

- a. smoking;
- b. spitting;
- c. chewing, eating, or drinking;
- d. sneezing or coughing over unprotected food; and
- e. wearing or carrying personal effects such as jewellery, watches, pins, and other items into food handling areas.

4.14 Visitors

4.14.1 All visitors, including management and maintenance staff, shall wear suitable clothing when entering any food processing or handling area.

4.14.2 All visitors shall be required to remove jewellery and other loose objects.

4.14.3 Visitors exhibiting visible signs of illness shall be prevented from entering areas in which food is handled or processed.

4.14.4 Visitors shall comply with all hand washing and personal hygiene practice requirements and adhere to the other personal hygiene provisions of this standard.

4.15 Training and Qualification

4.15.1 Management and supervision

4.15.1.1 Managers and supervisors of each establishment shall have knowledge of food hygiene principles and practices to be able to judge potential risks, take appropriate preventive and corrective action, and ensure that effective monitoring and supervision takes place.

4.15.2 Applicability

4.15.2.1 The management of an establishment shall ensure that all individuals who manufacture, process, pack, or hold food are qualified to perform their assigned duties.

4.15.2.2 Each individual engaged in manufacturing, processing, packing, or holding food (including temporary and seasonal personnel) or in the supervision thereof shall:

- (a) be a qualified individual so as to have the education, training, or experience (or a combination thereof) necessary to manufacture, process, package, store and distribute clean and safe food as appropriate to the individual's assigned duties; and
- (b) receive training in the principles of food hygiene and food safety, including the importance of employee health and personal hygiene, as appropriate to the food, the facility and the individual's assigned duties.

4.15.2.3 Procedures and records that document training required 4.15.2.2 (b) shall be established and maintained.

4.15.3 Additional qualifications of supervisory personnel

4.15.3.1 Responsibility for ensuring compliance by individuals with the requirements of this part shall be clearly assigned to supervisory personnel who have the education, training, or experience (or a combination thereof) necessary to supervise the production of clean and safe food.

4.16 Records

4.16.1 Records for processing, production and distribution shall be kept and retained for a period of at least one year after the end of the shelf life of the product.

4.17 Transportation

4.17.1 A food carrier used for the transportation of food should be designed, constructed, and operated in a manner to prevent contamination, damage, and deterioration of food products.

4.17.2 Conveyances and containers for transporting food should be kept in an appropriate state of cleanliness, repair, and condition. Containers and conveyances for bulk food transport should be designated and marked for food use and used only for that purpose unless controls are taken to ensure that the safety and suitability of the food are not compromised. Where the same conveyance or container is used for transporting different foods, or non-foods, effective cleaning and, where necessary, disinfection, and drying should take place between loads.



4.17.3 Where necessary, conveyances and bulk containers should be designed and constructed so that they:

- a. permit effective separation of different foods, foods containing allergens or foods from non-food items that could cause contamination where necessary during transport;
- b. provide effective protection from contamination, including dust and fumes;
- c. can effectively maintain the temperature, humidity, atmosphere, and other conditions necessary to protect food from harmful or undesirable microbial growth and deterioration likely to render it unsafe or unsuitable for consumption; and
- d. allow any necessary temperature, humidity, and other environmental conditions to be checked.

Article 5

Process controls

5.1 General

5.1.1 All processed food shall be fit for human consumption and in particular:

- (a) shall be free from any poisonous or harmful substance, except where maximum allowable limits are established by the relevant authority.
- (b) shall not contain any decomposed, diseased or objectionable substance or any foreign contaminant, except where tolerances for specific substances may be declared or allowed by the relevant authority.

5.2 Raw material

5.2.1 Incoming raw material requirements

5.2.1.1 No raw material or ingredient used to produce food shall be accepted by an establishment if it is known to contain undesirable micro-organisms, decomposed or extraneous substances which would not be reduced to an acceptable level by normal sorting or processing.

5.2.1.2 All raw material shall have documented specifications.

5.2.1.3 System and procedures for approval and monitoring of suppliers shall be developed and applied.

5.2.1.4 Raw materials or ingredients shall be inspected and sorted before processing.

5.2.1.5 Where necessary, laboratory tests shall be conducted to establish fitness for use.

5.2.1.6 Contamination by pests, chemical, physical, or microbiological contaminants or other objectionable substances shall be prevented during handling, storage and transport of raw materials.

NOTE: Care shall be taken to prevent, as far as reasonably practicable, deterioration and spoilage through appropriate measures.

5.3 Time and temperature control

5.3.1 Each establishment shall:

- (a) develop and implement systems to ensure that temperature is controlled effectively where it is critical to food safety and suitability;
- (b) process any low acid canned food or acidified foods according to a scheduled process and procedures to achieve commercial sterility; and
- (c) have scheduled processes and procedures.

5.3.2 Temperature control systems

5.3.2.1 Temperature control systems shall consider:

- (a) the nature of the food, such as water activity, pH and likely microbiological load;
- (b) the intended shelf-life of the product;
- (c) the method of packaging and processing; and
- (d) how the product is intended to be used.

5.3.2.2 Temperature control systems shall specify tolerable limits for time and temperature variations.

5.3.2.3 Operators shall ensure that time and temperature-recording devices are accurate, in accordance with **Clause 4.3.3** (regarding calibration).

5.3.3 All other thermally processed foods shall be processed according to the written formulae and procedures to achieve commercial sterility.



- 5.3.4 All processed food shall be sufficiently processed and packaged to ensure preservation of the product when stored under such conditions and for such time as may be recommended on the label by the manufacturer.
- 5.3.5 Operators of retorts, thermal processing systems, aseptic processing and packaging systems, and container closure examiners shall be persons who have, or who are under the operating supervision of persons who have satisfactorily completed a prescribed course of instruction. The course of instruction in retort operations, aseptic processing and packaging systems operations or other thermal processing systems operations, and container closure examination shall be approved by the relevant authority.

5.3.6 Hazard analysis

- 5.3.6.1** Each operator shall conduct a hazard analysis to determine whether there are hazards that are reasonably likely to occur and to identify the control measures that can be applied to control identified hazards.

5.4 Packaging

- 5.4.1 Packaging design and materials shall provide adequate protection to minimize contamination, prevent damage, and accommodate appropriate labelling. Packaging material shall be non-toxic and not pose a threat to food safety and suitability under conditions of storage and use specified on the packaging.
- 5.4.2 All containers into which processed food is packed shall be adequately sealed.

5.5 Product information

- 5.5.1 Each container of processed food shall be marked to identify the producer of the lot.
- 5.5.2 Labelling shall comply with the relevant national food labelling requirements. Products shall be labelled with clear instructions to enable the next person in the food chain to handle, display, store, and use the product safely.

Article 6

Obligations of the Operators

- 6.1** Every operator shall prepare and maintain complete technical documentation in accordance with Annex A and make such documentation available to the NCRA upon request.
- 6.2** No person shall operate a food processing establishment unless registered with the NCRA.
- 6.3** An application for registration shall be submitted on the prescribed form and accompanied by all required documentation and fees.
- 6.4** Every Certificate of Registration of an Establishment shall remain valid for one calendar year after the date of issue and shall then expire.
- 6.4.1** A Certificate of Registration shall be specific to the establishment and shall not be transferable.
- 6.5** Applications for renewal shall be submitted no later than two months prior to the expiry of the current certificate and shall demonstrate continued compliance with all applicable provisions of this Technical Regulation, including general requirements under Article 4.
- 6.6** The Certificate of Registration shall be displayed in a conspicuous place within the establishment.
- 6.7** The Certificate of Registration displayed shall bear the unique registration number assigned to the establishment by the NCRA.
- 6.8** Operators shall notify the NCRA in writing within thirty (30) days of any material change in ownership, location, or scope of operations. In the event of a change in location, the operator shall submit a closure notice to the competent authority within thirty (30) days of such change.

6.9 Submission of Technical Documentation

6.9.1 The operator shall submit complete technical documentation, as specified in Annex A, at the time of initial application for registration of the establishment.

6.9.2 The operator shall ensure that the technical documentation is kept current and available for review by the NCRA at any time, including during inspections.

6.9.3 Updated technical documentation shall be submitted with any application for renewal of registration and whenever there is a material change in ownership, location, or scope of operations.

Article 7 Obligations of the Regulatory Authority

7.1 The NCRA shall administer all registration activities for food processing establishments in accordance with this Technical Regulation.

7.2 Upon receipt of an application, the NCRA shall instruct an inspector to conduct an on-site inspection and submit a report.

7.3 Registration shall not be granted until the inspection confirms compliance with all applicable requirements.

7.4 Upon satisfactory inspection, the NCRA shall issue a Certificate of Registration and assign a unique registration number to the establishment.

7.5 The NCRA shall maintain a public register of all registered establishments and ensure transparency consistent with WTO TBT obligations

7.6 The NCRA shall ensure that every Certificate of Registration issued bears the unique registration number assigned to the establishment.

7.7 The NCRA shall publish guidance on conformity assessment procedures and ensure impartiality and non-discrimination in their application.

7.8 The NCRA shall conduct periodic inspections of registered establishments to verify ongoing compliance.

7.9 The NCRA will be guided by all applicable laws, regulations and professional judgment in conducting inspections.

Article 8

Non-Compliance and Enforcement

8.1 Where the NCRA identifies non-compliance with the requirements of this Technical Regulation, such non-compliance shall be documented in the inspection report and communicated to the operator.

8.1.1 Where the non-compliance is of a nature that is capable of remediation and does not pose an immediate risk to public health or safety, the NCRA may require the operator to implement specified corrective actions within a defined timeframe.

8.1.2 Where the non-compliance is serious, recurrent, or where corrective actions are not implemented within the specified timeframe, the NCRA may impose appropriate administrative measures, including one or more of the following, as permitted under applicable law:

- (a) detention of affected products;
- (b) suspension of the Certificate of Registration; or
- (c) revocation of the Certificate of Registration.

8.1.3 Where the non-compliance poses an immediate or potential risk to public health or safety, the NCRA may impose administrative measures without prior allowance for corrective action.

8.1.4 Any administrative measure imposed under this clause shall be proportionate to the nature and severity of the non-compliance and shall be notified to the operator in writing, including the reasons for the action and information on applicable appeal procedures.

8.2 Where non-compliance poses an immediate risk to public health, the NCRA may order temporary closure of the establishment and initiate emergency measures including seizure or destruction of unsafe products.

8.3 Operators may appeal any enforcement decision within the period prescribed under the National Compliance and Regulatory Authority Act, and in accordance with applicable administrative procedures.

8.4 Notification to the Public regarding any of the above steps taken by the NCRA in relation to non-compliance by the establishment.

8.5 The NCRA may open and examine any container and take samples for the purposes of analyses to ensure compliance with this technical regulation.

8.6 Where a sample fails to satisfy this technical regulation, the NCRA may take another sample for the purpose of analyses in order to ensure compliance with this Technical Regulation

Article 9 Emergency Measures

9.1 Where the NCRA has sufficient reason to believe that an establishment or its products present a serious risk to public health or safety, it shall immediately require the operator to take all appropriate corrective actions, including withdrawal or recall of affected products, along with the submission of all supporting documentations.

9.2 If corrective action is not taken within the prescribed timeframe, the NCRA may impose provisional measures, including: removal of product from sale, suspension of the Certificate of Registration, prohibition of production or distribution, and closure of the establishment where necessary to protect public health.

9.3 The NCRA shall notify the operator in writing of the reasons of the emergency measures.

9.4 Emergency measures shall be proportionate to the risk and shall be lifted once compliance is achieved.

Article 10 Appeals

10.1 The NCRA shall ensure that a transparent and accessible appeal procedure against its decisions is available to operators.

10.2 The appeal procedure shall be impartial, non-discriminatory, and conducted within a reasonable timeframe.

10.3 Information on how to lodge an appeal shall be made publicly available by the NCRA.

Article 11 Administrative Provisions

11.1 Competent Authority

The NCRA shall be the competent authority responsible for implementing and enforcing this Technical Regulation.

11.2 Inspections and Monitoring

The NCRA shall organize and perform inspection activities to verify compliance. Inspectors shall have the authority to access premises at a reasonable time, take visual (pictures and videos), collect samples, review records, and relevant documentations.

11.3 Record-Keeping

Operators shall maintain records required under this Technical Regulation and make records available to the NCRA upon request.

11.4 Fees and Charges

The NCRA shall levy fees for registration and enforcement actions, as prescribed by applicable legislation.

11.5 Confidentiality

The NCRA shall ensure that proprietary or confidential information obtained during the inspection is protected, except where disclosure is required by law.

11.6 Publication and Transparency

The NCRA shall maintain and publish a list of registered establishments consistent with confidentiality requirements.

11.7 Appeals

Operators shall have access to the appeal procedure provided under Article 10.

11.8 Penalties

Failure to comply with this Technical Regulation may result in penalties as provided under applicable national legislations.

**Article 12
Transitional periods**

The following requirements will not be in force, until 6 months before entry into force.

**Article 13
Repeal**

JS 36: 1991 Jamaican Standard Specification for Processed foods (General) is repealed with effect from the date of entry into force of this Technical Regulation.

**Article 14
Entry into force**

This Technical Regulation shall enter into force on the XXth day of XXxx, 2026, following its publication in the Jamaica Gazette.

Annex A: Conformity Assessment Procedures related to the registration of pre-packaged food establishments.

A. I. Technical Documentation

A.I The operator/processor shall make it possible to assess the conformity of the establishment to the relevant requirements.

A. II The application form for registration of establishment which forms a part of the technical documentation shall, wherever applicable, contain the following elements:

- The name, full address, and phone number of the owner, operator, or agent in charge of the establishment.
- The name, full address, and phone number of the establishment.
- All trade names used by the establishment.
- The applicable food product categories of any food manufactured/processed, packed, or held at the establishment.
- Valid food handler's permit.
- Test reports.

DRAFT Comment Period (12 May 2026 - 11 July 2026)