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**National technical regulation on Cashew nuts processing units –
the conditions for food safety and hygiene**

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Preface

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1. GENERAL RULES

1.1 Scope and application subjects of regulation

1.1.1 Adjusting scope: This regulation is prescribed the conditions food safety and hygiene of a cashew nuts processing unit.

1.1.2. Application subjects: Cashew nuts processing units in Vietnamese territory.

1.2. Explain the concept of terms

In this regulation, words and terms below are understood as follows:

1.2.1. Cashew nuts: real fruit of the cashew .

1.2.2. Cashew apple: false fruit of the cashew

1.2.3. Cashew Kernel: obtaining section after cutting nuts and shell

1.2.4. Testa: is the thin skin coveris peelis husk of cashew nut wrapped.

1.2.5. Hard-shelled nuts: is the outer shell of cashew kerneel is testa.

1.2.6. Cashew nuts processing units: In this regulation, limited processing facilities processing cashew nuts are processors of semi-finished products and products of cashew in the rough, with all production scale

According to process technology and hygiene, food safety, dividing the processing of cashew nuts into three stages, respectively three production areas :

+ Area 1: drying ground-material storage – clean and classify particle size - grain processing- peel crust – drying

+ Area 2: Peeling testa

+ Area 3: grading – fumigation - packaging.

According to real processing conditions of each unit, a cashew nuts processing unit can include one, two or all three areas mentioned above.

1.2.7. Food hygiene and safety: are the conditions and measures necessary to ensure that food is not harmful to health and life of human beings.

1.2.8. Hazard: Includes all elements of biological, chemical or physical ability to reduce food quality or harm to health consumers.

1.2.9. Contamination: is when all the substances in food contamination exceeds permitted level will make the product s losing the quality or not guarantee hygiene and food safety.

1.2.10. Harmful organisms: organisms that can directly or indirectly cause contamination and reduce product quality.

1.2.11. HACCP: "Hazard Analysis and Critical Control Point".

1.2.12. Production rules: measures, manipulation practices to be followed in order to control all factors affecting the formation of product quality.

1.2.13. Disinfect: To reduce the number of microorganisms to levels not harmful to the product of cashew nut by means of chemical or physical.

- 1.2.14. Disinfectants: the chemical can destroy microorganisms' cells and is used in the disinfection process.
- 1.2.15. Detergent: a substance for cleaning equipment, buildings and environment of production facilities.

2. TECHNICAL REGULATION

2.1. General rules for cashew processing units

2.2.1. Location: cashew nuts processing units must be located in areas with adequate conditions to ensure food safety. Specifically:

- Not affected areas from dust pollution, toxic and other pollution sources
- There is enough clean water and electricity supply.
- No flooding and stagnant water when it rains or when the rising tide

2.2.1. Design requirements, Workshop layout.

- Setting up walls between the production areas . Separating classification of raw materials and finished products, packaging materials and waste during processing and minimizing potential cross contamination possibilities of the product.

- Workshops must be built more common ground than the minimum 20 cm, area 1 ensures to be an open area, area 2.3 must avoid infection agents such as dust, exhaust fumes and the penetration of the harmful organism.

- Processing factory area must suitable with design capacity of the facility, ensuring the processing activities meets the requirements of processing technology and food safety.

Internal roads must ensure sanitation, good drainage systems, self-contained, no pollution.

2.1.3. Workshop structure

- Workshops must have a solid structures, consistent with the nature and scale of production.

- Structural materials in workshops exposed directly or indirectly with the products must not contain harmful chemicals.

- The floor must be hard surface , loaded, well-drained, non-slip, dry and stagnant water; without slots, easy to clean between the wall and floor and device platform and machinery. . . . must have wide glide angles.

- Glass doors in the manufacturing sector (if any) must take measures to ensure that not fall out when broken.

- The roof is thatched with durable materials, firm, no leaking and stagnant water.

- The ventilation system, dust emissions must discard hot air, gas condensate, dust out, make sure the air flow moving from where high hygienic requirements, to where hygiene requirements lower.

- Stairs, steps and shelves are made of durable material, waterproof, non-skid, easy to clean and arranged in suitable positions.

- Outside the workshop: The area around the workshop, roads, walkways and other areas of processing facilities must have the inclination to design drainage and is paved with hard materials, durability or the grass, planting trees; have good drainage and easy cleaning.

2.1.4. Equipment, tools

- Equipment and tools must meet the technical criteria in accordance with the requirements of each stage of processing and the entire production chain including power, equipment, time and quality of semi-finished and finished products. Surfaces in direct contact with cashew as tables, knives, pots, baskets, sorting, cutting table, sorting conveyor, plastic tray. . . must be made of non contaminated materials into products, non-corrosive, suitable structure, the connection quality must be control smooth for easy cleaning and disinfection.

- Equipment and instruments in the production area must be clean, cleaned regularly.

- Blowing air used in production (if any) must be treated so as not to contaminate the products .

2.1.5. Lighting systems: Sources of natural light or artificial light , light intensity must ensure that: In the manufacturers above 220 lux; room KCS classification of 540 lux; other areas of 100-110 lux. light sources must be shielded safety.

2.1.6. Water supply system:

Water supply systems must be designed to ensure the specialized techniques requires. Water use must conform to the standard ISO 5502 - 1991 and provisions of the Health Ministry in decision No. 1329 / 2002 / QD-BYT, should be sufficient for production and industrial hygiene.

2.1.7. Steam supply system (if any)

Water boiler must be arranged their own area, there is a separated wall with the processing area, ensuring clean and safe.

2.1.8. Waste treatment:

- The whole factory and regional processing facilities must be designed, and installed with systems of collection of waste, prevent pollution; there is a area, clear separated waste treatment, waste storage tools must durability, tightness, prevent the entry of animals .
- The waste, solid, liquid and gas must be processed to reach the standards under current regulation before discharged into the environment .

2.1.9. Hygiene requirements :

- Processing establishments must be designed with reasonable room layout, suitable to each area to change labor protection clothes before and after work.
- Factory must have hand washing facilities, each production stage (area), corresponding to 50 workers must have a faucet or a sink for washing hands and cleaning drying supplies after washing.
- There are enough toilets for the number of 25-30 people / one toilet , arranged separately from the place of production without causing negative impacts to the smell, the dirt with the production equipment is equipped with hand washing , soap, light and well ventilated, easy to clean and easy drainage.

2.1.10. Human requirements

- Cashew nut processing workers must be trained and have attended certification training knowledge of food hygiene and safety. Workers are studied complement and updated their knowledge once a year .
- Health of labourers: The direct participation in the processing of cashew nuts not suffer from skin diseases or infectious diseases on the list which has been defined by Ministry of Health and is managed by a medical examination before recruitment and recurring annual examination.

2.1.11. Requirements on labor safety, fire prevention:

- The device has strict requirements on labor safety according to Circular No. 04 / 2008 / TT-dated 27/2/2008 of the Ministry of Labor , Invalids and Social Affairs (boilers, high pressure compressed air , lifting machine....) must be checked regularly, periodic alls and getting by testing result card of the accreditation agencies .
- Employees must be trained in occupational health and safety when getting to work and periodically once a year.
- Implement strictly the law fire prevention and fire fighting.

2.1.12. preservation and use of chemicals:

- The chemicals for disinfection, cleaning, sterilizing. . . must be included in the list of permitted uses under the current regulations.
- Storage of chemicals must be isolated from the processing area.
- Each group of chemicals must be stored separately, in packaging containers to know, are full of labels, utilities, how to use fumigation
- After disinfection should have separate areas, which are designed according to the State for this kind of activity.

2.1.13. requirements about management and control of processing cashew nuts:

- Must have production norms to control the processing of cashew nuts, ensuring that products made of cashew nut reaches the level required under the maximum limit pollution biology and chemistry of food provided by Ministry of Health in decision No. 46/2007 / QD-BYT dated 19/12/2007.
- There must be rules to ensure personal hygiene and workplace.
- There are records to monitor the production process and hygiene regime.
- Products labells: Must complete information on the labels under Decree No. 89/2006 / ND-CP dated 30/08/2006 of Government on good labells.
- Quality Standards: cashew nuts processing units have published quality standards applied to products of cashew with the competent agencies and buyers.

2.2. Separate regulations for each processing area:

2.2.1. Area 2: Peel husk/testa

- Allocation of concentrated production by machine or manually.
- In addition to the above general provisions, the factory must meet the following requirements:
 - + There are walls separating areas with outside the manufacturing sector.
 - + Structural cover (walls, doors, windows election) and the floor must be made of waterproof materials, waterless, convenient for industrial hygiene.
 - + Ceiling must be hygienic & easy to clean.
 - + There are insect screens on windows and vents open out. Screens should be easily removable for cleaning.

2.2.2. Area 3: grade- fumigation - packasis

In addition to requirements like area 2, the areas must satisfy the following requirements:

- Doors, outside opening doorways must have:
- + Insect screen is made of stainless steel, easy cleaning
- + Automatic fair windows with net screen.
- + Automatic doors
- To be performed and certified about system Hazard Analysis and Critical Control Point limits – HACCP

3. TEST METHOD

Prescribed limit in this regulation on needing to determine technical parameters by applying test methods according to the standard TCVN.

4. MANAGEMENT REGULATIONS

4.1. Technical regulation is published as a basis for institutions and individuals make, apply when investment and production organization and processing of cashew nuts. The certification rules and regulations announced the implementation of Decision No. 24/2007 / QĐ- KHCHN of Ministry of Science and Technology.

4.2. Organizations and individuals involving in cashew nuts processing must disclose their processing units according to this regulation at the state agency authorized.

5. ORGANIZATION

Processing, trading Dept agriculture, of forestry and fisheries and Salt. Quality control Department of Agro-forestry and fishery cooperation of authorities concerned to guide and organize the implementation of this Regulation as assigned or delegated by the Ministry of agriculture and rural development, based upon specific roadmap for implementation, ensuring enhanced quality requirements and food safety for products of cashew and amended the proposals as necessary.