



PROPOSAL FOR A NEW WORK ITEM	
Date of proposal 22 December 2025	Reference number (to be given by CROSQ Secretariat)
Proposer Saint Lucia Bureau of Standards	CROSQ/RTC/

A proposal for a new work item shall be submitted to the CROSQ Secretariat, which will assign it a reference number and process the proposal in accordance with the CROSQ Directives. The proposer of a new work item may be a member state of CROSQ via the National Standards Bureau, a regional technical committee or subcommittee, the Council on Trade and Economic Development, (COTED), the CROSQ Council, The CROSQ Executive Committee, the CROSQ Secretariat, or a national, regional or international organisation recognized by the CROSQ Council. Guidelines for proposing and justifying a new work item are given in the CROSQ Directive - Procedure for the Management of the Technical Work of CROSQ (DRAFT).

IMPORTANT NOTE: Proposals without adequate justification risk rejection or referral to the originator

Proposal (to be completed by the proposer)

<p>Title of proposed deliverable:</p> <ol style="list-style-type: none"> (1) Food safety prerequisite programmes (PRPs) and good hygiene practices (GHPs) general principles (2) Food safety – Hazard Analysis and Critical Control Point (HACCP) System - Requirements
<p>Scope of the proposed deliverable.</p> <ol style="list-style-type: none"> (1) Requirements specified for the development, implementation, maintenance and continual improvement of prerequisite programmes (PRPs) for the management of food safety. Provision of programmes on good hygiene practices, good manufacturing practices and supporting practices and principles that establish the basic environmental, infrastructural and operation conditions for food handling organizations to ensure that food handled is safe and suitable for human consumption. (2) Requirements specified for the development, implementation, maintenance and continual improvement of a food safety system based on the principles of Hazard Analysis and Critical Control Point (HACCP).
<p>Purpose and justification of the proposal.</p> <p>Prerequisite Programmes (PRPs) and Hazard Analysis and Critical Control Point (HACCP) systems together form the internationally recognised foundation for effective, preventive food safety management. PRPs establish the essential environmental, infrastructural and operational conditions necessary for safe food handling and production, while HACCP provides a structured, risk-based approach to identifying, evaluating, and controlling food safety hazards. The effectiveness of HACCP is directly dependent on the consistent implementation of robust PRPs. HACCP cannot function effectively without the PRPs.</p> <p>Existing regulatory requirements and basic international references, such as the Codex General Principles of Food Hygiene, which includes both PRP related requirements and guidelines to the application of HACCP, provide important baseline expectations but do not offer sufficient detail or structure to ensure consistent application across all food sectors and levels of operation. This has resulted in variability in implementation, interpretation, and assessment of foundational food safety practices within the region.</p> <p>Within the CARICOM region, approaches to PRPs and HACCP vary significantly across Member States, food sectors, and scales of operation. Although national regulations and international references such as Codex Alimentarius provide some guidance, they do not offer sufficient regional specificity, implementation clarity, or harmonized assessment criteria. This has resulted in inconsistent application, challenges in regulatory oversight, and technical barriers to intra-regional trade.</p> <p>The development and publication of CROSQ regional standards on PRPs and HACCP would address these gaps by providing a clear, aligned, and authoritative framework for both foundational and risk-based food safety controls tailored to the needs and capacities of CARICOM Member States. The PRP standard would support consistent establishment and maintenance of basic food safety conditions, while the HACCP standard would guide structured food safety hazard management built upon that foundation. Together, the standards would offer a progressive and practical pathway for food businesses, including micro, small, and medium enterprises, to implement effective food safety systems.</p> <p>By harmonizing food safety practices across the region, these standards would strengthen consumer protection, enhance regulatory consistency, and support mutual recognition and trade facilitation within the CARICOM Single Market and Economy (CSME). The joint development of PRP and HACCP standards therefore represents a strategic intervention by CROSQ, reinforcing its mandate to harmonize standards, support regional integration, and align the region with internationally recognized food safety principles and best practices.</p>

<p>If draft is attached to this proposal:</p> <p>Please select from one of the following options (note that if no option is selected, the default will be the first option):</p> <p><input type="checkbox"/> Draft document will be registered as new project in the committee's work programme (stage 20.00)</p> <p><input type="checkbox"/> Draft document can be registered as a Working Draft (WD – stage 20.20)</p> <p>X Draft document can be registered as a Committee Draft (CD – stage 30.00)</p> <p><input type="checkbox"/> Draft document can be registered as a Draft CARICOM Regional Standard (DCRS – stage 40.00)</p>
<p>Indication(s) of the preferred type or types of deliverable(s) to be produced</p> <p>X CARICOM Regional Standard <input type="checkbox"/> Technical Specification <input type="checkbox"/> Publicly Available Specification <input type="checkbox"/> Technical Report</p>
<p>Proposed development track X Fast track (12 months) <input type="checkbox"/> normal development (24.5 months)</p>
<p>Known patented items (see CROSQ directives, Part 1 Management of Technical work for important guidelines)</p> <p><input type="checkbox"/> Yes X No if “yes”, provide full information as an annex</p>
<p>A statement from the proposer as to how the proposed work may relate to or impact on existing work, especially existing CROSQ deliverables. The proposer should explain how the work differs from apparently similar work, or explain how duplication or conflict will be minimised</p> <p>This work will be closely aligned to ongoing work in the development of Voluntary Sustainability Standards and Value Chain standards in the agricultural sector. It is also aligned with ongoing work in the area of conformity assessment and certification.</p>
<p>A listing of relevant existing documents at the international, regional and national levels</p> <p><u>National level (PRP)</u> – Saint Lucia. This is a national standard in St Lucia – SLCP 1:2023 - Food safety prerequisite programmes (PRPs) and good hygiene practices (GHPs) general principles.</p> <p><u>National level (HACCP)</u> – Saint Lucia. This is a national standard in St Lucia – SLNS 145:2023 – Food Safety – Hazard Analysis and Critical Control Point (HACCP) System – Requirements.</p> <p><u>Regional level (PRP)</u> – There is a similar standard at CROSQ – CRCP 5:2010 – Caricom Regional Code of Practice – General Principles of Food Hygiene. This standard is purely a copy of the equivalent CODEX General Principles of Food Hygiene, but not yet to the updated version of 2023. The proposed PRP standard can replace this standard.</p> <p><u>Regional level (HACCP)</u> – There is no standard available on HACCP.</p> <p><u>International level (PRP)</u> – ISO standards on PRPs used in relation to ISO 22000.</p> <ul style="list-style-type: none"> • ISO 22002-100 – Prerequisite programmes on food safety – Part 100: Requirements for the food, feed and packaging supply chain • ISO 22002-1 – Prerequisite programmes on food safety – Part 1: Food manufacturing • ISO 22002-2 – Prerequisite programmes on food safety – Part 2: Catering • ISO 22002-3 – Prerequisite programmes on food safety – Part 3: Farming • ISO 22002-4 – Prerequisite programmes on food safety – Part 4: Food packaging manufacturing • ISO 22002-5 – Prerequisite programmes on food safety – Part 5: Transport and storage • ISO 22002-6 – Prerequisite programmes on food safety – Part 6: Feed and animal food production • ISO 22002-7 – Prerequisite programmes on food safety – Part 7: retail and wholesale <p><u>International level (HACCP)</u> – ISO standard on HACCP – ISO 22000:2018 – Food safety management systems – Requirements for any organization in the food chain.</p>

A simple and concise statement identifying and describing relevant affected stakeholder categories (including small, medium and micro enterprises) and how they will each benefit from or be impacted by the proposed deliverable(s)

Food business operators – All sizes, including micro, small, and medium enterprises (MSMEs) will be primary beneficiaries of the proposed standards. These standards will be used for its provision of clear, structured and harmonized guidance for establishing and implementing foundational and risk-based food safety controls, improving compliance, and facilitating access to regional markets. Together, these standards will offer a practical, stepwise framework for food businesses to progress from basic hygiene and operational controls to more advanced preventive food safety management. For MSMEs, this integrated approach will reduce complexity, improve understanding, and lower implementation barriers, while strengthening compliance with national regulatory requirements and supporting access to domestic and regional markets.

Regulatory authorities and inspectors – National competent authorities, inspectors, and food control agencies will benefit from the availability of harmonized regional standards covering both PRPs and HACCP. The standards will provide a common reference for assessing foundational controls and risk-based food safety systems, supporting consistent interpretation and enforcement across CARICOM Member States. This will enhance regulatory efficiency, improve transparency in inspection outcomes, and strengthen confidence in food safety controls throughout the region.

Conformity assessment bodies and auditors – Auditors, certification bodies, and inspection services will benefit from clearly defined and aligned PRP and HACCP requirements, enabling consistent and objective evaluations of food safety systems. The availability of regional standards will support harmonized audit approaches, reduce variability in assessment outcomes, and facilitate mutual recognition of conformity assessment activities across the region.

Training providers and capacity-building institutions – Public and private training providers, extension services, and technical support institutions will be able to align curricula, training materials, and capacity-building programmes with the PRP and HACCP standards. This will improve the consistency and effectiveness of food safety training, support workforce competency development, and strengthen food safety culture, particularly among MSMEs and emerging food businesses.

Consumers - Consumers will benefit indirectly from improved food safety outcomes resulting from the consistent implementation of both foundational PRPs and risk-based HACCP systems. The combined application of these standards will contribute to the prevention of foodborne illness, reduce the likelihood of unsafe food entering the market, and increase consumer confidence in locally produced and regionally traded food.

Regional and trade facilitation institutions - Regional bodies and trade-facilitating institutions will benefit from strengthened harmonization of food safety practices through the adoption of aligned PRP and HACCP standards. This will support the objectives of the CARICOM Single Market and Economy (CSME), reduce technical barriers to trade, enhance mutual recognition, and improve alignment with internationally recognized food safety principles, including Codex Alimentarius.

Liaison organisations (list of relevant external international or Regional organisations or internal parties (or other CROSQ committees) to be engaged as liaisons in the development of the deliverable(s)

- CARDI
- CARPHA
- CAHFSA
- IICA

Preparatory work (at a minimum an outline should be included with the proposal)

☐ A draft is attached ☐ An outline is attached ☒ An existing document to serve as an initial basis

The proposer or the proposer's organisation is prepared to undertake the preparatory work required ☒ Yes ☐ No

Name and signature of Proposer (include contact information)

Name: Verne Emmanuel

Organisation: Saint Lucia Bureau of Standards

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Signature:



Supplementary information relating to the proposal

☒ This proposal relates to a new CROSQ document

☐ This proposal relates to the amendment of an existing CROSQ document

☐ This proposal is for the revision of an existing CROSQ document

☐ This proposal relates to the re-establishment of a cancelled project as an active project

Annex(es) are included with this proposal (give details)

Copy of the Saint Lucian PRP and HACCP standard is attached to this proposal.

Comments of the CROSQ TMC / Council (to be completed by the CROSQ Secretariat)

Signature
CROSQ CEO