

10 January 2025

## (25-0307)

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Committee on Sanitary and Phytosanitary Measures

Original: English

# NOTIFICATION

1.	Notifying Member: <u>UGANDA</u> If applicable, name of local government involved:
2.	Agency responsible: Uganda National Bureau of Standards
3.	Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable): Food preparations, n.e.s. (HS code(s): 210690); Food products in general (ICS code(s): 67.040)
4.	Regions or countries likely to be affected, to the extent relevant or practicable:
	[X] All trading partners
	[] Specific regions or countries:
5.	<b>Title of the notified document:</b> DUS 2245:2024, Safety of foodstuffs — Requirements, Second edition. <b>Language(s):</b> English. <b>Number of pages:</b> 32
	https://members.wto.org/crnattachments/2025/SPS/UGA/25_00495_00_e.pdf
6.	<b>Description of content:</b> This Draft Uganda Standard specifies general food safety requirements for food intended for human consumption or further processing in particular, where there is no specific product standard. It provides the basic requirements to be met for a food to be passed as safe.
	Note: This Draft Uganda Standard was also notified to the TBT Committee.
7.	Objective and rationale: [X] food safety, [] animal health, [] plant protection, [] protect humans from animal/plant pest or disease, [] protect territory from other damage from pests.
8.	Is there a relevant international standard? If so, identify the standard:
	[] Codex Alimentarius Commission (e.g. title or serial number of Codex standard or related text):
	[] World Organization for Animal Health (OIE) (e.g. Terrestrial or Aquatic Animal Health Code, chapter number):
	[] International Plant Protection Convention (e.g. ISPM number):
	[X] None
	Does this proposed regulation conform to the relevant international standard?
	[]Yes []No
	If no, describe, whenever possible, how and why it deviates from the international standard:

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### 9. Other relevant documents and language(s) in which these are available:

- 1. Uganda Gazette
- 2. AOAC 967.26, Salmonella in processed foods. Detection
- 3. ISO 16649-2, Microbiology of food and animal feeding stuffs Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide
- 4. CXG 50, General guidelines on sampling
- 5. CXM 2, Maximum Residue Limits (MRLs) and Risk Management Recommendations (RMRs) for residues of veterinary drugs in foods
- 6. <u>US 28 EAS 39,</u> Code of practice for hygiene in the food and drink manufacturing industry
- 7. US EAS 38, Labelling of pre-packaged foods General requirements
- 8. US EAS 803, Nutrition labelling Requirements
- 9. US EAS 804, Claims on food Requirements
- 10. US EAS 805, Use of nutrition and health claims Requirements
- 11. US ISO 4832, Microbiology of food and animal feeding stuffs Horizontal method for the enumeration of coliforms Colony-count technique
- 12. US ISO 6461-2, Water quality Detection and enumeration of the spores of sulfitereducing anaerobes (clostridia) — Part 2: Method by membrane filtration
- 13. US ISO 7251, Microbiology of food and animal feeding stuffs Horizontal method for the detection and enumeration of presumptive *Escherichia coli* Most probable number technique
- 14. US ISO 7937, Microbiology of food and animal feeding stuffs Horizontal method for the enumeration of Clostridium perfringens Colony-count technique
- 15. <u>US ISO 11290-1</u>, Microbiology of food and animal feeding stuffs Horizontal method for the detection and enumeration of Listeria monocytogenes Part 1: Detection method
- 16. US ISO 21527-1, Microbiology of food and animal feeding stuffs Horizontal method for the enumeration of yeasts and moulds Part 1: Colony count technique in products with water activity greater than 0.95
- 17. US ISO 21528-1, Microbiology of the food chain Horizontal method for the detection and enumeration of Enterobacteriaceae Part 1: Detection of Enterobacteriaceae
- 18. US 45, General standard for food additives
- 19. CXS 193, General standard for contaminants and toxins in food and feed
- 20. AOAC 988.20, Vibrio cholerae in oysters. Elevated temperature enrichment method
- 21. ISO 22964, Microbiology of the food chain Horizontal method for the detection of *Cronobacter* spp.
- 22. US ISO 21527-2, Microbiology of food and animal feeding stuffs Horizontal method for the enumeration of yeasts and moulds Part 2: Colony count technique in products with water activity less than or equal to 0.95
- 23. ISO 7932, Microbiology of food and animal feeding stuffs Horizontal method for the enumeration of presumptive *Bacillus cereus* Colony-count technique at 30 degrees C
- 24. ISO 9308-1, Water quality Enumeration of *Escherichia coli* and coliform bacteria Part 1: Membrane filtration method for waters with low bacterial background flora
- 25. US 1659, Materials in contact with food Requirements for packaging materials
- 26. ISO 16140, Microbiology of the food chain Method validation Part 3: Protocol for the verification of reference methods and validated alternative methods in a single laboratory
- 27. US ISO 6579, Microbiology of the food chain Horizontal method for the detection, enumeration and serotyping of Salmonella Part 1: Detection of *Salmonella* spp.
- 28. US ISO 6888-1, Microbiology of the food chain Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) Part 1: Method using Baird-Parker agar medium
- 29. ISO 4833, Microbiology of Food and Animal Feeding Stuffs Horizontal Method for the Enumeration of Microorganisms - Colony-Count Technique at 30 Degrees Celcius
- 30. ISO 6611, Milk and milk products Enumeration of colony-forming units of yeasts and/or moulds Colony-count technique at 25 degrees C
- 31. ISO 4833-1, Microbiology of the food chain Horizontal method for the enumeration of microorganisms Part 1: Colony count at 30 °C by the pour plate technique
- 32. US ISO 6579-1, Microbiology of the food chain Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Detection of *Salmonella* spp. —

Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC

- 33. US ISO 6888-3, Microbiology of food and animal feeding stuffs Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) Part 3: Detection and MPN technique for low numbers
  24 US 2345-2321, Cofety of feed dtuffs Deswing methods
- 34. US 2245:2021, Safety of foodstuffs Requirements 35. DKS-2455:2024, Food Safety General Standard

(available in English)

**10. Proposed date of adoption (***dd/mm/yy***):** To be determined.

Proposed date of publication (*dd/mm/yy*): To be determined.

- 11. Proposed date of entry into force: [] Six months from date of publication, and/or (*dd/mm/yy*): To be determined.
  - [] Trade facilitating measure
- 12. Final date for comments: [X] Sixty days from the date of circulation of the notification and/or (*dd/mm/yy*): 11 March 2025

Agency or authority designated to handle comments: [] National Notification Authority, [] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:

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### 13. Text(s) available from: [] National Notification Authority, [] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:

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