DEAS 1382: 2026

ICS 67.180.10

DRAFT EAST AFRICAN STANDARD

Honey collection center — General requirements

Copy for public review

EAST AFRICAN COMMUNITY

© EAC 2026

First Edition 2026

Copyright notice

This EAC document is copyright-protected by EAC. While the reproduction of this document by participants in the EAC standards development process is permitted without prior permission from EAC, neither this document nor any extract from it may be reproduced, stored or transmitted in any form for any other purpose without prior written permission from EAC.

Requests for permission to reproduce this document for the purpose of selling it should be addressed as shown below or to EAC's member body in the country of the requester:

© East African Community 2026 — All rights reserved
East African Community
P.O. Box 1096,
Arusha
Tanzania
Tel: + 255 27 2162100
Fax: + 255 27 2162190
E-mail: eac@eachq.org
Web: www.eac-quality.net

Reproduction for sales purposes may be subject to royalty payments or a licensing agreement. Violators may be prosecuted.

Copy for public review

© EAC 2026 – All rights reserved

Contents

Page

Foreword ..... **iv**

1 Scope **1**

2 Conformance ..... Error! Bookmark not defined.

3 Normative references **1**

4 Terms and definitions **1**

5 Symbols (and abbreviated terms) ..... Error! Bookmark not defined.

6 Clause ..... Error! Bookmark not defined.
6.1 Subclause (level 1) ..... Error! Bookmark not defined.
6.1.1 Subclause (level 2) ..... Error! Bookmark not defined.
6.1.2 Subclause (level 2) ..... Error! Bookmark not defined.
6.2 Subclause (level 1) ..... Error! Bookmark not defined.

7 Clause ..... Error! Bookmark not defined.

8 Special ..... Error! Bookmark not defined.

Annex A (normative) Annex title ..... Error! Bookmark not defined.
A.1 General ..... Error! Bookmark not defined.
A.2 Clause ..... Error! Bookmark not defined.
A.2.1 Subclause (level 1) ..... Error! Bookmark not defined.
A.2.2 Subclause (level 1) ..... Error! Bookmark not defined.
A.3 Clause ..... Error! Bookmark not defined.

Annex B (informative) Which styles correspond to which element — Quick reference guide Error! Bookmark not

Bibliography **8**

Copy for public review

© EAC 2026 – All rights reserved

Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the principles and procedures for development of East African Standards. XXXXXX.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 011 *Apiary and apiary products.*

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.

Copy for public review

© EAC 2026 – All rights reserved

Honey collection center — General requirements

1 Scope

This Draft East African Standard specifies requirements for premises, utilities, equipment, personnel, operations and management of honey collection center.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

EAS 12, *Potable water*— Specification

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at http://www.iso.org/obp

For the purposes of this document, the following terms and definitions apply.

3.1
Honey Collection Centre (HCC)
facility where honey is gathered from beekeepers

3.2
laboratory
room within the complex of the HCC where honey is subjected to basic quality and safety tests

4 Operational License

Honey collection Centre should be licensed by the relevant authority.

5 Location

a) The location of Honey collection center should comply to the land use and zoning requirements provided by the relevant authority

Copy for public review

© EAC 2026 – All rights reserved

b) Honey collection center should be in the appropriate location distanced from any source of contamination.

c) should be sufficient space for accommodation of vehicle parking and other essential inputs.

d) The honey collection Center should be accessible.

e) The honey collection Centre should have access to facilities such as clean water and reliable power supply.

6 General facility design requirements

a) The building materials used should comply with relevant standards.

b) Building should be structurally sound and hygienically designed and constructed to prevent cross-contamination from exterior, and to be safe and proper for operation.

c) Building design and layout should be designed so that there is a separation of clean and unclean working operations.

d) The buildings and facilities should be designed to prevent the entrance and harboring of pest and the entry of environmental contaminants such as smoke and dust.

e) The foundations should be adequately designed to carry the all loads of the building and should be termite proofed.

f) The floor should be finished with non-absorbent, easy to clean, non-slip materials and without crevices

g) Wall finishes should be made of materials that do not cause contamination. Interior surface should be smooth without dirt accumulation, clean and undamaged, with no opening passage to prevent contamination.

h) The roof of the Honey collection center should be such that it does not transmit any undesirable substances to the product being handled.

i) Ceiling should be designed, constructed and finished as to prevent the accumulation of dirt and minimize condensation, mould development and flaking and should be easy to clean.

j) All doors should be flush finished on the interior side, capable of easy cleaning, non-absorbent and should be protected on both sides by non-corroding metal kick plates to prevent damage which may provide access for rodents, where appropriate, be self-closing and close fitting.

k) All windows should be provided with non-corrosive screens fitted to the outside which should be removable for cleaning and the sills should be slopping.

l) The HCC should be fenced to avoid unauthorized entrance.

m) The HCC should have hand washing facilities

7 Honey Collection Center layout requirements

7.1 Reception area

Copy for public review

 © EAC 2026 – All rights reserved

Hygienic measures should be in place before entering the building, room or area for honey receiving,

i Clean and undamaged doors or plastic curtains should be closed tightly to prevent dust and insect.

ii Floor should be made of non-abrasive, non-corrosive, non-absorbent and easy to clean materials, undamaged, and should drain easily.

7.2 Receiving areas

7.2.1 The receiving areas should be distanced from parking area to prevent contamination.

7.2.2 The area should be well lighted to facilitate the reception.

7.2.3 A drainage system should be well flown, undamaged, clean, and should be:

i. equipped with wire-mesh before draining out of the building, in case of closed drains, and

ii. equipped with U-shaped gutters, in case of open drains.

7.3 Laboratory

7.3.1 The laboratory should have sufficient area for the purpose and comply to relevant laboratory design standards.

7.3.2 The floor should be of non-absorbent, washable and non-slip materials, without crevices, easy to clean and disinfect.

7.3.3 The wall should be non-absorbent and easy to clean

7.4 Cleaning area for equipment

7.4.1 Honey collection center should be provided with indoor cleaning room as follows:

7.4.2 the floor should be made of non-absorbent, washable and non-slip materials without crevices, easy to clean and disinfect.

7.4.3 the wall should be finished with non-absorbent, washable and easy to clean materials

7.4.4 hot and cold-water supply should be available in the cleaning room.

7.4.5 Washing areas should be as follows:

i. the washing area should be distanced from parking area to prevent contamination

ii. washing areas should be designed and finished as to facilitate the operations;

iii. washing areas should be finished with non-absorbent materials and easy to clean

iv. floor should be slope and able to rapidly drain out the water;

v. sufficient and appropriate cleaning tools for empty honey containers should be provided

Copy for public review

© EAC 2026 – All rights reserved

7.5 Office space

7.5.1. Office in the honey collection center should not cause any contamination to the honey receiving building

7.5.2. The office space should be

a) easily accessible for staff and other visitors;

b) clearly sign posted;

c) well aerated;

d) safe and unobstructed; and

e) suitably furnished, naturally well-lit, and clean.

7.6 Toilets and urinals

Honey collection center should be provided with separate and designated toilets and urinals. as follows:

a) toilets and urinals for male and female should be separately constructed in an area that does not bring ill effect on the collected honey;

b) Toilets inside the collection center should be hygienic, adequately located in an appropriate position, and able to effectively prevent cross-contamination.

c) the floor of the toilets and urinals should be non-absorbent, washable and non-slip, without crevices and should be easy to clean and disinfect. The floors should slope sufficiently for liquids to drain to trapped outlets including grates;

d) the wall should be constructed from non- absorbent, washable materials and they should be smooth and without crevices and should be easy to clean and disinfect;

e) the toilets and urinals should be furnished with appropriate hand washing facilities equipped with hygienic materials such as liquid soap or solid soap sanitizers, disposable towels or air-drying equipment or tissue paper hunger.

f) Design should take into consideration of toilet facilities for persons with disabilities.

7.7 Shower and changing rooms

7.7.1 There should be separate changing room and shower for male and female workers

7Shower and changing room should be hygienic, located in appropriate positions, adequate and able to prevent cross-contamination effectively. They should have shower faucets and other plumbing fixtures

7.7.2 Showers and changing room should be finished with non-absorbent, washable and easy to clean materials

7.7.3 Changing rooms should be furnished with labelled lockers.

7.7.4 All cleaning materials should be provided.

Copy for public review

 © EAC 2026 – All rights reserved

7.8 Ventilation and Lighting

Indoor ventilation should be as follows:

a) ventilation system should be designed and installed as to allow better air flow and not allow dampening.

b) Such system or device should not be installed in an area that may cause contamination to honey.

c) Lighting should be adequately provided as per relevant standards specific to the use of each room. Natural lighting should be utilized where possible.

8 Utilities

8.1 Road accessibility

8.1.1 Access roads to Honey collection center should be at least designed and maintained

8.1.2 The building verge, main internal access road, loading bays and all areas serving vehicular traffic should be either paved or tarred or any other form to prevent contamination through dust.

8.2 Water and electricity

8.2.1 Running water under pressure should be easily accessible to all rooms and areas in which honey is handled and equipment are washed.

8.1.2 The water used should comply with EAS 12.

8.1.3 HCC should be equipped with water storage tanks of adequate capacity to ensure the availability of water at all times. Where possible water storage should be equipped with a pumping system.

8.1.4 Installation of electric wires and sockets should be neat, well-arranged and should be in the position that is safe for operators.

8.1.5 Light bulb should be equipped with clean bulb cover that has no dust, cobweb or dirty stain, particularly in the risky areas, such as an area over the honey receiving area.

8.1.6 Light bulb should be undamaged, able to provide sufficient light and functional at every operating area, particularly those areas that are the critical control point of food safety such as receiving area, cleaning area for equipment and tools and chemical preparation area for cleaning.

9 Equipment and tools

9.1 Adequate and effective equipment should be available

9.2 Equipment installation layout should be in line with the flow of activities.

9.3 Equipment surface in contact with honey should be made of food grade material.

9.4 Equipment should be installed in the positions that facilitate the operation, maintenance and cleaning.

9.5 Safety systems for personnel protection should be in place.

10 Transportation

Transportation of honey products should be preparedappropriately and hygienically so as to prevent cross contamination.

Copy for public review

© EAC 2026 – All rights reserved

11 Hygiene

11.1 General requirements

Operations in the Honey Collection Centre should be done in accordance with the provisions in EAS 38.

11.2 Personal hygiene management

11.2.1 Hygiene of receiving operators should be monitored in order to reduce the possibility of contamination during the operations and recorded regularly for assessment as follows:

a) nails should be clipped and kept clean;

b) uniforms or clothes should be clean;

c) hair should be entirely covered with cap as well as mouth and nose should be covered with a mask during operations;

d) apron and gloves should be clean;

e) wear clean boots or shoes for use in a specific area;

f) do not wear any accessories during the operations;

g) establish hygienic rules for operators who have any symptom of gastrointestinal diseases, respiratory diseases or wound that may cause contamination;

h) report annual health examination.

11.1.2 Train and check the operators whose works are involving in honey in order to acquire basic knowledge according to standard of good practices as follows:

11.1.3 Train operators before beginning work in order to assure their ability to practice the assignment.

11.1.4 Train the operators on the specific areas of their responsibility, i.e, repairing and maintenance of equipment, calibration of the scale and temperature measurement device as well as laboratory analysis.

11.1.5 Train the driver on good hygienic practices for honey transportation.

11.1.6 Provide training to review and refresh their knowledge.

12 Safety measures and environmental management

Safety measures concerning operating areas, equipment, management of chemicals and their containers including environmental management in waste water treatment system should be established according to relevant regulations

12.1 Safety measures should be as follows:

a) the security should be guaranteed by either security guards or CCTVs;

b) alarm device or system for operating areas should be in place in order to remind operators to be more careful and to warn in the risky area in which the danger may occur;

Copy for public review

 © EAC 2026 – All rights reserved

c) First-Aid kit and training course thereof should be provided;

d) fire extinguishers should be installed;

e) personal Protective Equipment (PPE) should be provided to protect

f) personnel from injury during chemical preparation. The PPE should be indicated by sign, easily reached and properly used.

12.2 Drainage system

Drainage system inside the honey collection center should be as follows:

a) closed drains should be equipped with sieves in order to prevent clogging or gradual accumulation of debris;

b) open drains should be U-shaped in order to be cleaned easily and unable to accumulate debris;

c) in case of waste water drainage without using drain inside the building, the floor should be slope and able to rapidly drain out in order to ensure that there is no water logging causing contamination;

d) drains should be clean, undamaged and good conditions with sufficient slope for well drainage;

e) drains should have sieve for filtering prior to releasing outside the building.

f) waste water treatment system should not generate disturbing odour, pollution and contamination to the center.

g) effectiveness of waste water treatment should be monitored, recorded and documented for traceability purpose.

13 Waste management

11.2 There should be waste disposal system subject to environmental protection principles.

11.3 The waste disposal area should be located in a way to avoid harborage of rodents.

14 Record keeping

Records should be kept for the quantity collected, types, suppliers' identification, and distribution details. Basic physical-chemical properties may also be recorded.

Copy for public review

© EAC 2026 – All rights reserved

Bibliography

[1] ISO #####-#, *General title — Part #: Title of part*

[2] ISO #####-##:20##, *General title — Part ##: Title of part*

Copy for public review

 © EAC 2026 – All rights reserved

Copy for public review

© EAC 2026 – All rights reserved