

CENTRAL KAROO

DISTRICT MUNICIPALITY



SECTION:

MUNICIPAL HEALTH SERVICES

REGULATIONS GOVERNING THE GENERAL HYGIENE REQUIREMENTS FOR FOOD PREMISES, THE TRANSPORT OF FOOD AND RELATED MATTERS. (R638 OF 2018)



The Minister of Health has, in terms of Section 15(1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), made the Regulations governing the General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters. These Regulations (R638 of 2018) was promulgated in the Government Gazette on 22 June 2018.

WHAT IS THE PURPOSE OF THE REGULATION?

This regulation defined the basic hygiene requirements that EVERY food handling business should have in place to ensure minimum legal compliance.

This is what we refer to as the entry level regulation. Your certificate of acceptability (COA) is issued under this regulation. This regulation defines the legal physical must-haves for a hygienic environment.

THE SECTION MUNICIPAL HEALTH WOULD LIKE TO HIGHLIGHT THE FOLLOWING FROM THE REGULATIONS:

- "food premises" means a building, structure, stall or other similar structure, and includes a caravan. vehicle. stand or place used for or in connection with the handling of food.
- "handle" includes manufacture, process, produce, pack, prepare, keep, offer, store, transport or display for sale or for serving. and "handling" has a corresponding meaning
- A person **may not** handle food or permit food to be handled on food premises in respect of which a valid certificate of acceptability has not been issued or is not in force. This also applies to a vehicle used for the transport of food.
- A person in charge of food premises wishing to obtain a certificate of acceptability in respect of the food

premises **must** apply in writing, to the local authority (the Central Karoo District Municipality) in whose area of jurisdiction the food premises are situated.

- The issuance of a certificate of acceptability **does not** constitute an approval for the applicant to conduct business on the premises concerned without complying with all other relevant requirements of the local authority or the applicable legislation.
- A certificate of acceptability **is not** transferable from one person to another person and from one food premises to another food premises.

If the person in charge of food premises is replaced by another person, the person in charge **must** inform the local authority, in writing, of the replacement within 30 days after the date of the replacement and the local authority must, subject to certain provisions, issue a new certificate of acceptability in the name of the new person in charge.

- A certificate of acceptability **must** be displayed in a conspicuous place on the food premises in respect of which it was issued for the information of the public or where the display of the certificate is impractical, a copy of the certificate must immediately be made available, on request.

What needs to change in your premises?

The standards for buildings remain the same. Regulation 3(c) iv now also requires a controlled refuse area.

Standards and requirements for facilities on food premises

Additional requirements for the heat treatment of milk and bulk milk storage tankers used in retail are also addressed specifically to improve the safety of bulk milk sales.

If you were wondering why the emphasis on meat and butchery, there are now specific detailed cleaning

instructions in Annexure F of the regulation. Documented cleaning procedures including disassembly are required.

Standards and requirements for the display, storage and temperatures of food

When handling ready-to-eat non-packaged foods, these must now also be protected against contact by bare hands.

The surface temperature of frozen foods that may be re-frozen has been lowered to 5 degrees, previously 7 degrees.

More detailed requirements are given for thawing practices too. Frozen fish is also addressed.

Previously the regulation prohibited food that was 2 degrees above or below the regulated storage temperatures for more than 1 hour from being sold. This has been increased to 4 hours – the thinking behind this is to try and reduce food waste.

Standards and requirements for protective clothing

You will now be required to provide clothing for visitors too.

Duties of the person in charge of food premises

This section represents the most significant changes in our opinion.

The person in charge (this should be the person who is able to supervise food handling practices on a day-to-day basis, and who will be liable for any criminal acts) must now be able to demonstrate that he/she is suitably qualified and/or trained in principles and practices of food safety and hygiene.

This should be accredited training or provided by the EHP. No definition is given for accredited.

The person in charge must then still ensure all food handlers are now trained in principles and practices of food safety and hygiene.

In addition to training, the person in charge must evaluate the effectiveness of the training through assessments (again no definition) and arrange for follow up training if required. Finally records of training must be kept and training programmes must be updated.

The person in charge must ensure that persons under his control, who handle food, meet the standards and requirements of the regulations.

In addition to this requirement for training, the person in charge must demonstrate compliance with the regulations by keeping records of processing, production and distribution. These should be kept for at least 6 months after the shelf life of the product. One could argue that previously the only way one could show compliance was using records as proof, but now this requirement has been clearly stated.

A traceability system is now required and a recall procedure must be in place. A recall activation must now be formally reported to the local EHP and the National Directorate: Food Control.

Duties of the food handler

There is now an additional requirement to wash hands after handling allergens to avoid cross contamination.

In general

The additional Codex documents for the transport of bulk food and bottled water have been removed.

The temperature for storing heated products is now 60 degrees and perishable products have been reduced to 5 degrees.



Manager: MHS

Mr. G. E. van Zyl

Tel: 023 – 449 1064 / Cell: 083 654 9688

Email: gerrit@skdm.co.za

Env. Health Practitioners

Mr. L. Crafford

Tel: 023 – 449 1062 / Cell: 083 245 2002

Email: leon@skdm.co.za

Mrs. Z. Pikelela

Tel: 023 – 023 -449 1060 / Cell: 078 704 8996

Email: zimbinip@skdm.co.za

Ms. N. Snoek

Tel: 023 – 449 1000 / Cell: 063 042 0299

Email: nomabongo@skdm.co.za

Ms. N. Afrika

Tel: 023 – 449 1000 / Cell: 073 241 2349

Email: nosiphiwo@skdm.co.za

Mr. S. Maduna

Tel: 023 – 449 1000 / Cell: 079 675 5273

Email: siphos@skdm.co.za

Mr. P.J.W. Louw

Tel: 023 – 5411 320 / Cell: 073 026 8770

Email: pierrel@skdm.co.za

Mr. A. M. Du Toit

Tel: 023 – 5511 014 / Cell: 084 580 9818

Email: abri@skdm.co.za