
GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF HEALTH

NO. 638

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FOODSTUFFS, COSMETICS AND DISINFECTANTS ACT, 1972 (ACT NO. 54 OF 1972)

REGULATIONS GOVERNING GENERAL HYGIENE REQUIREMENTS FOR FOOD PREMISES, THE TRANSPORT OF FOOD AND RELATED MATTERS

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 in the Schedule.

NB: The isiZulu and Sesotho sa Leboa versions will be published in due course.

SCHEDULE

DEFINITIONS

1. In these Regulations a word or expression to which a meaning has been assigned in the Act bears that meaning and, unless the context otherwise indicates –

“**abattoir**” means a facility used for the slaughtering of animals of which the meat and meat products are intended for human consumption, which is approved and registered in terms of section 8 of the Meat Safety Act, 2000 (Act No. 40 of 2000);

“**animal**” means a member of the animal kingdom;

“**available**” means also available elsewhere than on the food premises in question;

“**batch**” means a volume or quantity of milk that is stored under controlled temperature and time frame or period, when offered for sale to a consumer, as stipulated in regulation 6(7)(a);

“**best available method**” means a method which is practicable and necessary for the protection of food against contamination or spoilage, having due regard to–

- (a) local conditions and circumstances whether at or on food premises or elsewhere;
- (b) the prevailing extent of established practice and the financial implications thereof;

"butchery equipment" means the equipment normally used in connection with the processing of carcasses and meat and includes, but is not limited to, band saws, mincers, fillers, tenderizers and vacuum packing machines;

"certificate of acceptability" means a certificate of acceptability referred to in regulation 3;

"clean" means free of any soil, food residues, dust, dirt, dung, impurity, grease or other objectionable matter or contamination to the extent that a state of hygiene is attained and "cleaning", "keep clean" and "cleaned" has a similar meaning;

"container" or **"food container"** means anything in which or with which food is manufactured, prepared, processed, stored, served, displayed, packed, wrapped, kept or transported and with which food is in direct contact;

"contaminate" means the effect exerted by a biological or chemical agent (excluding allergens used as ingredients), foreign matter, or other substances present in food so that the food—

- (a) does not meet a standard or requirement determined by law;
- (b) does not meet acceptable food hygiene standards; or
- (c) is unfit for human consumption, and "contamination" has a corresponding meaning;

"core temperature" means the temperature reading taken in the estimated centre of the food;

"cross-contamination" means the process by which contaminants, allergens or bacteria are unintentionally transferred from food, substances, objects, facilities to other food, substances, objects, or facilities, with a potential harmful effect;

"facility" means an apparatus, appliance, equipment, implement, storage space, working surface or object used in connection with the handling of food;

"food" means a foodstuff intended for human consumption as defined in section 1 of the Act, excluding food referred to in regulation 14(5), and raw milk when produced and handled in a milking shed in terms of the Regulations Relating to Hygiene Requirements for Milking Sheds, the Transport of Milk and Related Matters, published in Government Notice No. R.961 of 23 November 2012;

“food handler” means a person who in the course of his or her normal routine work on food premises, directly handles or comes into contact with packaged or unpackaged food, food equipment and utensils, or food contact surfaces and is therefore expected to comply with food hygiene requirements;

“food hygiene” means the conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain;

“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;

“food safety” means the assurance that food will not cause harm to the consumer when it is prepared or eaten according to its intended use;

“good manufacturing practice” means a method of manufacture or handling or a procedure employed, taking into account the principles of hygiene, so that food cannot be contaminated or spoiled during the manufacturing process;

“handle” includes manufacture, process, produce, pack, prepare, keep, offer, store, transport or display for sale or for serving, and **“handling”** has a corresponding meaning;

“hands” includes the forearm or the part of the arm extending from the wrist to the elbow;

“health hazard” means a condition, act or omission that may contaminate or spoil food so that consumption of the food is likely to be dangerous or detrimental to health;

“inspector” means a person authorised as such by or under section 10 of the Act;

“meat” means the carcass or parts thereof, of an animal slaughtered at an abattoir approved and registered in terms of section 8 of the Meat Safety Act, 2000 (Act No. 40 of 2000);

“meat products” means the parts of a slaughtered animal which are not part of the carcass such as the head, trotters and washed or cleanly scraped entrails;

“perishable food” means foodstuff which on account of—
(a) its composition, ingredients, moisture content or pH value; and

(b) its lack of preservatives and suitable packaging, is susceptible to an uninhibited increase in microbes thereon or therein, if the foodstuff is kept within the temperature spectrum of 5°C to 60°C, and includes the perishable foodstuffs listed in Government Notice No. R.1183 of 1 June 1990, but excludes unprocessed fruit and vegetables;

“person in charge”, in relation to food premises, means a natural person who is responsible for the food premises or the owner of such food premises, as the case may be;

“prepacked food” means food which, before it is presented for sale or for serving, has been packed as contemplated in regulation 7(4);

“ready-to-consume food” means perishable food which may be consumed without having to undergo a further process to make it consumable and ready-to-eat food has a similar meaning;

“serve” means the provision of food whether for a consideration or otherwise;

“the Act” means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

“thermometer” means an apparatus which can give the temperature readings referred to in these Regulations, the combined accuracy and temperature-sensitive sensor of which is approximately 1°C;

“Unprocessed” means food that is not changed from its natural, raw state through a processing method;

“Unprocessed agricultural crops” means fresh, raw and unprocessed fruit, vegetables, maize, wheat, rye, unshelled peanuts, sugar cane, sunflower seed or other unprocessed agricultural crops;

“vehicle” means a train, trolley, wagon, cart, bicycle, sled, truck, boat, ship or aircraft, and includes any other craft, vehicle or conveyance used in the handling, storage or transport of food;

“water” means potable water that complies with the specifications set out in Water for domestic supplies: SANS 241.

APPLICATION

2. A provision of these Regulations that is in conflict with the regulations made under the Act with regard to the handling or transport of specific foods is invalid to the extent of the conflict.

CERTIFICATE OF ACCEPTABILITY

3. (1) Subject to subregulation (11) and regulation 14(4) and (5), a person may not handle food or permit food to be handled-
- (a) on food premises in respect of which a valid certificate of acceptability, has not been issued or is not in force and this also applies to an outsourced vehicle used for the transport of perishable food on behalf of a person in charge of a food premises;
 - (b) in contravention of a restriction, condition or stipulation contained in a certificate of acceptability.
- (2) 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 in whose area of jurisdiction the food premises are situated, on a form containing at least the particulars that are substantially the same as those contained in the form in **Annexure A** to these Regulations.
- (3) Upon receipt of an application referred to in subregulation (2), the local authority must, without delay, refer the application to an inspector for consideration.
- (4) An inspector may, in considering an application, request such further information, as may be considered necessary or expedient, from the applicant or from any other person.
- (5) (a) If an inspector, after having carried out an inspection, is satisfied that the food premises concerned, having due regard to existing conditions of the adjacent land and facilities, subject to the provisions of regulations 4(2) and 14-

- (i) do, in all respects, comply with the provisions of regulations 5 and 6, the inspector must recommend to a local authority to issue a certificate of acceptability in the name of the person in charge, on a form that is substantially the same as the form in **Annexure B** to these Regulations;
 - (ii) do not, in all respects, comply with the provisions of regulations 5 and 6, a local authority may, subject to the provisions of regulation 4(2), grant an extension for a maximum of six months to enable the person in charge to change or equip the food premises so that the premises comply with the provisions in question.
- (b) The provisions of subregulation (1) do not apply to the person in charge during the period of extension granted in terms of paragraph (a)(ii).
 - (c) 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.
 - (d) The local authority may on the strength of the recommendations made by an inspector, issue the certificate of acceptability.
- (6) A person may not effect changes in respect of food premises for which a certificate of acceptability has been issued in terms of subregulation (5), relating to the provisions of regulations 5 and 6, without informing the local authority in advance and in writing of such changes.
 - (7) 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.
 - (8) 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 the provisions of regulation 4(2), issue a new certificate of acceptability in the name of the new person in charge.

- (9) A certificate of acceptability—
- (a) is not transferable from one person to another person and from one food premises to another food premises;
 - (b) is valid in respect of the nature of handling set out –
 - (i) in section E of the application for a certificate of acceptability; and
 - (ii) in section E of the certificate of acceptability;
 - (c) may at any time be endorsed by a local authority by –
 - (i) the addition of any further restriction that may be necessary to prevent a health hazard; and
 - (ii) the removal of any restriction with regard to the category or type of food or the method of handling;
 - (d) may expire temporarily for the period during which a prohibition order issued under regulation 4(2) is in effect;
 - (e) expires permanently if a prohibition order referred to in regulation 4(2) is not removed within a stipulated period, which period may not exceed six months from the date on which the prohibition order was issued; and
 - (f) expires permanently if the provisions of subregulation (8) and paragraph (b) are not complied with.
- (10) A person may not make unauthorized changes or additions to, or forge a certificate of acceptability.
- (11) (a) Subject to the provisions of subregulations (8) and (9), a certificate of acceptability issued prior to the commencement of these Regulations in terms of the Regulations published in Government Notice No. R.918 of 30 July 1999 and Government Notice No. R.962 of 23 November 2012, is considered to be a certificate of acceptability issued in terms of these Regulations.
- (b) Despite subregulation (11)(a), subregulation (1) applies to all food premises, including those on government premises, from the first day following a period of one year, after the date of promulgation of these Regulations.

PROHIBITION ON THE HANDLING AND TRANSPORTATION OF FOOD

4. (1) A person may not handle food or allow food to be handled in a manner contrary to the provisions of these Regulations.
- (2) If an inspector, following an inspection of food premises or a facility, is of the opinion that the premises or facility or any activity constitute a health hazard and that the continued use of the food premises or facility or the activity must be prohibited because—
- (a) of the condition of the food premises or facility;
 - (b) of the manner in which the food premises or facility are used;
 - (c) the food premises or facility do or does not comply with these Regulations;
 - (d) of the manner in which a particular activity takes place with regard to the handling of food; or
 - (e) of the circumstances that exist with regard to the food premises or facility or any other activity,
- the local authority may summarily prohibit the use of the food premises or facility for the handling of food or any of the activities that relate to the handling of food, by issuing a written prohibition order on a form that is substantially the same as the form in **Annexure C** of these Regulations to the person in charge or, if he or she is not available, his or her representative, informing that person of the prohibition and the reason for the prohibition.
- (3) (a) A prohibition comes into operation from the time and the date on which a prohibition order is served under subregulation (2).
- (b) A person is guilty of an offence if he or she performs an act that is contrary to a prohibition order.
- (4) The person in charge or his or her representative, upon whom a prohibition order was served, may, after rectifying the conditions which led to the issuing of a prohibition order, in writing, request the removal of the prohibition order.
- (5) An inspector must, within 72 working hours of receiving a written request for the removal of a prohibition order, carry out an investigation of the food premises, facility, activity or circumstance which gave rise to the prohibition.

- (6) The local authority must upon completion of the investigation by the inspector, in writing, inform the person on whom the prohibition order was served or, if he or she is not available, any other person representing such person, that the prohibition order has been withdrawn or remains in force, as the case may be.

STANDARDS AND REQUIREMENTS FOR FOOD PREMISES

5. (1) Subject to the provisions of regulation 14, a person may not handle food elsewhere than on food premises that meet the requirements of this regulation and regulation 6.
- (2) A food premises must be of such location, design, construction and finish and must be so equipped and maintained in the condition for which it was intended, that it can be used at all times for the purpose for which it was designed, constructed and equipped without creating a health hazard and that food –
- (a) can be handled hygienically on the food premises and facilities thereon; and
 - (b) can be protected effectively by the best available method against contamination or spoilage by poisonous or offensive gases, vapors, odors, smoke, soot deposits, dust, moisture, insects or other vectors, or by any other physical, chemical (including unintended allergens) or biological contamination or pollution or by any other agent whatsoever.
- (3) For the purposes of subregulation (2) food premises must meet the following requirements:
- (a) The interior surfaces of walls, sides or ceilings, or of roofs without ceilings, and the surfaces of floors, or any other similar horizontal or vertical surfaces that form part of or enclose the food-handling area must-
 - (i) not have open joints or open seams and must be made of smooth, rust-free, non-toxic, cleanable and non-absorbent material that is dust-proof and water-resistant, but in a food-serving or storage area the following may be used:
 - (aa) face brick;
 - (bb) similar walls, the joints of which, are formed properly or are so formed and finished that they are easy to clean; or
 - (cc) decorative wall or ceiling finishes which are easy to clean;

- (ii) be of such a nature that they cannot contaminate or contribute to the contamination of food.
- (b) Each area of a food premises must be-
 - (i) ventilated effectively by means of-
 - (aa) natural ventilation through openings or openable sections which are directly connected to the outside air and so positioned in the external walls or roof that effective cross-ventilation is possible: Provided that the openings must have a surface area equal to at least 5% of the floor area of the room concerned; or
 - (bb) artificial ventilation that complies with the requirements of the National Building Regulations and Building Standards Act, 1977 (Act No. 103 of 1977), whichever of the two methods will facilitate the addition of adequate fresh air to, and the effective removal of polluted or stale air from, the food premises to the extent that air contaminants that could contaminate food, and that gas, vapors, steam and warm air that may arise during the handling of food are effectively removed, and that the emergence of any unhygienic or unhealthy condition on the food premises is prevented;
 - (ii) illuminated by means of –
 - (aa) unobstructed transparent surfaces in the external walls or roof which admit daylight, with an area equal to at least 10% of the floor area in the room concerned; or
 - (bb) artificial illumination which complies with the requirements of the National Building Regulations and the Building Standards Act, 1977, which permits an illumination strength equal to at least 200 lux: Provided that the intensity of the lighting must be adequate based on the nature of the operation and lighting fixtures are appropriately protected to prevent glass contamination of food.
- (c) Food premises must-
 - (i) have a wash-up facility with hot and cold water for the cleaning of facilities;
 - (ii) be pest proof in accordance with the best available method;
 - (iii) be provided with effective means of controlling and preventing the access of flies, cockroaches, or other insects;

- (iv) have a waste-water disposal system and a controlled refuse are approved by the local authority;
- (d) The following must be available in respect of food premises:
 - (i) The number of latrines, urinal stalls and hand washbasins specified in **Annexure D** to these Regulations for the use of workers on the food premises and for use by persons to whom food is served for consumption on the food premises; but separate sanitary facilities for workers and clients are not required and where persons of only one sex or where no more than ten persons work on food premises, separate sanitary facilities are not required for workers of different sexes;
 - (ii) hand-washing facilities which must be provided with hot water where possible, for the washing of hands by workers on the food premises and by persons to whom food is served for consumption on the food premises, together with a supply of soap (or other cleaning agents) and clean disposable hand-drying material or other hand-cleaning facilities or hand-drying equipment for the cleansing and drying of hands by workers and persons;
 - (iii) liquid proof, easy-to-clean refuse containers with close-fitting lids suitable for the hygienic storage of refuse pending its removal from the food-handling area;
 - (iv) storage space for the hygienic storage of food, facilities and equipment;
 - (v) a suitable separate area for the hygienic storage and cleaning of refuse containers on the food premises;
 - (vi) a separate changing area with storage facilities for clothes of workers;
 - (vii) an adequate supply of water.
- (e) A room in which food is handled may not have a direct connection with any area-
 - (i) in which gas, fumes, dust, soot deposits, offensive odours or any other impurity is present or may arise in such a manner that food in the food-handling room could be contaminated or spoiled;
 - (ii) in which an act is performed in any manner or where any condition exists that could contaminate or spoil food in the food handling area;

- (f) A room in which food is handled may be connected to a changing area or a room in which a latrine or urinal is situated—
 - (i) only via a properly ventilated lobby, but relevant inter-connecting doors must cover the whole area of their apertures and must be equipped with durable self-closing devices; or
 - (ii) without such a properly ventilated lobby between them but the connecting aperture must have a self-closing door as contemplated in subparagraph (i) and the latrine or urinal room must be equipped with effective mechanical extraction ventilation to the outside air to render the atmosphere inside such room under a negative pressure in relation to the atmosphere in the food-handling room.

STANDARDS AND REQUIREMENTS FOR FACILITIES ON FOOD PREMISES

- 6. (1) The surface of a table, counter or working surface on which unwrapped food is handled and any equipment, utensil or basin or any other surface which comes into direct contact with food, must be made of smooth, rust-proof, non-toxic and non-absorbent material that is free of open joints or seams but wooden chopping blocks, cutting boards and utensils are not prohibited if such items are kept in such a condition that dirt does not accumulate thereon or therein and are maintained as such.
- (2) A surface referred to in subregulation (1) and crockery, cutlery, utensils, basins or any other such items or facilities, must not be used for the handling of food if they are not clean or if they are chipped, split or cracked.
- (3) A utensil or item which is suitable for single use only—
 - (a) must be stored under clean and hygienic conditions until used; and
 - (b) must not be used more than once.
- (4) A surface referred to in subregulation (1) and an item referred to in subregulation (2) must be—
 - (a) cleaned and washed before food comes into direct contact with it for the first time; and
 - (b) cleaned and washed, as and when necessary, during or immediately after the processing of food, so that contamination of the food that comes into

contact with any such surface or item is prevented, and any such surface or item must not, before food comes into direct contact with it, contain—

- (i) more than 100 viable micro-organisms per cm² upon analysis, conducted in accordance with acknowledged scientific microbiological methods of analysis, of a sample taken in accordance with the swab technique prescribed in the Efficacy of Cleaning Plant, Equipment and Utensils – SANS 5763; and
 - (ii) the remains of cleaning materials or disinfectants which may contaminate the food.
- (5) (a) A chilling and freezer facility used for the storage, display or transport of perishable food must be provided with a thermometer which at all times must reflect the degree of chilling of the refrigeration area of such facility and which must be in such a condition and positioned so that an accurate reading may be taken unhampered.
- (b) A heating apparatus or facility used for the storage, display or transport of heated perishable food must be provided with a thermometer which at all times must reflect the degree of heating of the heating area concerned and which must be in such a condition and positioned so that an accurate reading may be taken unhampered.
- (c) Despite the above, temperature monitoring may be done according to the best available method.
- (6) Equipment and apparatus used for the heat treatment of milk in a milk process facility, must be fitted with dial thermometers and thermostats accurate to 0.5 degree Celsius (0.5°C) in respect of the entire given series of scales and, in addition to mechanical temperature and time regulators and alarms, such apparatus must have flow-regulating and flow-averting valves by which milk, not subjected to heat treatment, is automatically redirected to the balance tank.
- (7) Bulk milk tank equipment provided on a food premises for selling milk to the consumer in a container provided by the consumer or by the person in charge of the food premises, whichever the case may be, and filled on the premises, must—
- (a) consist of at least two tanks to make allowance for the alternate cleaning of the tanks, so that a new batch of milk is not added to a tank still containing milk from a previous batch;

- (b) not be made wholly or partly of copper, copper alloy or toxic material which can come into contact with the milk;
 - (c) have a smooth finish free of open seams, cracks and rust stains and must be constructed with stainless steel or equivalent material in such a way that any surface that comes into contact with milk must be accessible for the purposes of proper washing and disinfection;
 - (d) use pipes, valves, containers or any other equipment which comes into direct contact with the milk during the operation of the bulk tank facility, which is of a material and design that will enable proper washing, disinfection and storage;
 - (e) have a drainage incline leading directly to the outlet point;
 - (f) be fitted with an outlet pipe manufactured and fitted in such a way that liquid can drain out of the tank and the end of the outlet pipe must be screw-threaded and fitted with a screw cap permitting the end to be shut off;
 - (g) be provided with an agitator of stainless steel or equivalent material capable of thoroughly mixing the contents of the tank;
 - (h) be provided with a lid, where applicable, that closes and seals properly to protect the milk from insects, dust and other contaminants;
 - (i) be fitted with a thermometer capable of measuring the temperature of the milk in the tank accurately to the nearest 1°C;
 - (j) be equipped to cool the milk in the tank to 5°C or lower temperature within three hours after receiving it, and be capable of keeping such cooled milk at a temperature indicated in **Annexure E** to the Regulations;
 - (k) be installed at a minimum distance of 0,5 meters from any roof, ceiling or wall;
 - (l) be insulated in such a way that when no cooling takes place, the temperature of the milk in such a tank must not increase by more than 3°C in 12 hours if the surrounding temperature is 32°C and above;
 - (m) not be used for any other purpose except the storage of milk.
- (8) The requirements applicable to the cleaning of butchery equipment provided on butchery premises, or on any other premises where it is used for the same purpose, must be complied with as set out in **Annexure F**.

- (9) Where equipment differs from that provided for in **Annexure F**, a documented cleaning procedure that demonstrates the dismantling of equipment to serve as part of ensuring cleaning efficacy, may be used.

STANDARDS AND REQUIREMENTS FOR FOOD CONTAINERS, APPLIANCES, AND EQUIPMENT

7. (1) A person may not sell canned food in a container which –
- (a) bulges at the flat or round sides or ends or one side of which bulges when the other side is pressed;
 - (b) is in any way blown or from which gas escapes from the lid or from any part thereof when it is opened or punctured, unless–
 - (i) the container contains an aerated drink; or
 - (ii) gas has been used as a preservative.
- (2) A person may not sell canned or hermetically sealed food in a container which is so rusted, dented or damaged that–
- (a) it is liable to contaminate or spoil the food;
 - (b) it leaks or has become unsealed; or
 - (c) has a leak or had a leak that was resealed.
- (3) A container or appliance used in connection with food must be clean and be of such composition or nature as not to yield, or be liable to yield, to its food contents or to food with which it comes in contact–
- (a) any unwholesome, injurious or toxic substance; or
 - (b) any other substance liable to contaminate or spoil the food in the container.
- (4) Prepacked food, depending on the type of food, must be packed in a dustproof and liquid proof container that protects the product therein against contamination under normal handling conditions and must be so packed, wrapped or sealed that the food cannot be removed from its container without the stopper or lid or similar seal being removed or without the wrapping, container or seal being damaged.
- (5) Perishable food, excluding unprocessed agricultural crops and products that are not prepacked, except food for consumption as meals on food premises, must, when served to the consumer, be packed in a container that protects the food therein against contamination.

STANDARDS AND REQUIREMENTS FOR THE DISPLAY, STORAGE AND TEMPERATURE OF FOOD

8. (1) Food that is displayed or stored must not be in direct contact with a floor, ceiling, wall or any ground surface.
- (2) A shelf or display case used for displaying or storing food or any container must be kept clean and free from dust or any other impurity.
- (3) Non-prepacked, ready-to-consume food, including food served as meals and displayed in an open container, must be protected in accordance with the best available method, against droplet contamination or contamination by insects, dust or bare hands.
- (4) (a) (i) Subject to subregulation (5) food specified in **Annexure E** to these Regulations must, excluding the time taken by the food to cool down or to be heated to the required temperature in accordance with good manufacturing practice, during the storage, transport or display thereof, be kept at a core temperature not exceeding the core temperature specified in column 3 of **Annexure E** opposite the relevant category of food.
- (ii) Food may not be sold if, in the case of frozen or chilled food products, the core temperature thereof is higher than the required core temperature or the surface temperature thereof is more than 2°C higher than the required core temperature, and, in the case of heated food products, the core temperature thereof is lower than the required core temperature or the surface temperature thereof is more than 2°C lower than the required core temperature.
- (b) The provisions of paragraph (a) do not apply to-
- (i) perishable food that will be sold directly to a consumer within four hours of being processed or prepared or that will be consumed on the food premises within four hours of being processed or prepared;
- (ii) venison, for a period not exceeding eight hours after the animal concerned has been killed, but the surface temperature thereof must not exceed 25°C;
- (iii) whole freshly caught or harvested raw fish, molluscs or crustaceans or raw meat or edible offal or the carcasses of cattle, sheep, goats, pigs, horses, mules, donkeys, rabbits or ostriches after slaughtering and

- while being transported for a period not exceeding one hour during delivery, but the surface temperature thereof must not exceed 25°C;
- (iv) food exposed to higher temperatures than those referred to in this regulation during a maturation period or as part of a manufacturing process, but exposure to such higher temperatures must be in accordance with good manufacturing practice.
- (5) (a) Food, excluding frozen fish and seafood, that is marketed as a frozen product and has thawed, but the surface temperature of which has not exceeded 5°C, may be refrozen, but the refrozen product must be handled in accordance with good manufacturing practice.
- (b) In the case of frozen fish and seafood, the refrozen product must be handled in accordance with the relevant provisions of the Compulsory Specifications stipulated by the National Regulator for Compulsory Specifications.
- (6) Frozen food thawed for further processing may be re-frozen, provided that—
- (a) the core temperature does not exceed 5°C;
- (b) the thawing process is as short as possible and does not exceed 10 hours (as the case may be);
- (c) the run-off liquid from the thawing process is adequately drained to prevent cross contamination;
- (d) the food is handled in accordance with good manufacturing practice; and
- (e) the chilling commences immediately to comply with the temperatures indicated in **Annexure E**.
- (7) The code of practice for measuring the temperature of food set out in **Annexure G** to these Regulations must, in so far as it is applicable, be applied to measuring the temperature of food.

STANDARDS AND REQUIREMENTS FOR PROTECTIVE CLOTHING

9. (1) A person may not handle or be allowed to handle food without wearing suitable protective clothing as specified in subregulation (2).
- (2) The protective clothing, including head and other coverings and footwear, of a person handling food that is not packed so that the food may not be contaminated must—

- (a) be clean and neat when the person begins to handle the food;
- (b) at all times during the handling of the food, be in such a clean condition and be of such design and material that it cannot contaminate the food;
- (c) be so designed that the food cannot come into direct contact with any part of the body, excluding the hands.

(3) Visitors to food premises must, where applicable, wear suitable protective clothing.

DUTIES OF PERSON IN CHARGE OF FOOD PREMISES

10. A person in charge of food premises must ensure that—

- (1)
 - (a) he or she is suitably qualified or otherwise adequately trained in the principles and practices of food safety and hygiene, as appropriate, and that the training is accredited or conducted by an inspector, where applicable;
 - (b) any other person working on the food premises, is suitably qualified or adequately trained in the principles and practices of food safety and hygiene, as appropriate, by an inspector or any other suitable person;
 - (c) routine assessments are conducted to determine the impact of the training required under paragraph (b) and arrange follow up training as applicable;
 - (d) training programmes and records are kept and routinely updated, as applicable, and are made available to an inspector on request;
- (2) the provisions of these Regulations are complied with;
- (3) effective measures are taken to prevent or eliminate flies, other insects, rodents, birds, vermin or any other pests on the food premises;
- (4) refuse is removed from the food premises or from any room or area in which food is handled as often as is necessary and whenever an inspector requires it to be done;
- (5) refuse is stored or disposed of in such a manner that it does not create a nuisance;
- (6) refuse bins are -
 - (a) cleaned regularly; and

- (b) disinfected whenever necessary and whenever an inspector requires it to be done;
- (7) waste water on the food premises is disposed of to the satisfaction of the relevant local authority;
- (8) the food premises and any land used in connection with the handling of food and all facilities, freight compartments of vehicles and containers are kept clean and free from unnecessary materials, goods or items that do not form an integral part of the operation and that have a negative effect on the general hygiene of the food premises;
- (9) a person handling non-prepacked food does not wear jewellery, other items or adornment that may come into contact with the food, unless it is suitably covered;
- (10) an animal, subject to the provisions of any law, is not kept or permitted in a room or area where food is handled, except that—
 - (a) a guide or service dog accompanying a person with a disability may be permitted in the sales or serving area of the food premises;
 - (b) fish, molluscs or crustaceans may be kept alive until prepared for consumption;
- (11) a condition, act or omission that may contaminate food does not arise or is not performed or permitted on the food premises;
- (12) persons under his or her control, who handle food, at all times meet the standards and requirements and execute the duties prescribed by regulations 9 and 11, respectively;
- (13) an area in which food is handled is not used for—
 - (a) sleeping purposes;
 - (b) washing, cleaning or ironing of clothing or similar laundry;
 - (c) any other purpose or in any manner that may contaminate the food therein or thereon;

- (14) a food handler does not touch ready-to-consume non-prepacked food with his or her bare hands, unless it is unavoidable for preparation purposes, in which case the food must be handled in accordance with good manufacturing practice;
- (15) the reporting of diseases and conditions contemplated in regulation 11(2)(b) are properly recorded and kept for perusal by an inspector.
- (16) despite subregulations 10(1) and 10(15) and subject to subregulation 10(2) and the best available method, there is compliance with these Regulations through the keeping of appropriate records, but records applicable to processing, production and distribution must be kept and retained for a period of at least 6 months after the shelf-life of the product;
- (17) foodstuff manufactured, kept or sold from the premises contemplated in regulation 3(1), complies in all respects to the provisions of the Act and the regulations promulgated there-under, including the labeling thereof;
- (18) despite the provisions of subregulation 10(17), a traceability system is maintained according to the best available method and a recall procedure is in place and any incident requiring recall activation is reported to the local inspector and the National Directorate: Food Control.

DUTIES OF A FOOD HANDLER

- 11. (1) Food, a facility or a container must not be handled by a person—
 - (a) whose hands or clothes are not clean;
 - (b) whose fingernails are not short, trimmed, clean and free from any adornment;
 - (c) who has not washed his or her hands thoroughly with soap and water or cleaned them in another effective manner—
 - (i) immediately prior to the commencement of each work shift;
 - (ii) at the beginning of the day's work or after a rest period;
 - (iii) after every visit to a latrine or urinal;
 - (iv) every time he or she has blown his or her nose or after his or her hands have been in contact with perspiration or with his or her hair, nose or mouth;
 - (v) after handling a handkerchief, money or a refuse container or refuse;

- (vi) after handling raw vegetables, fruit, eggs, meat or fish and before handling ready-to-use food;
 - (vii) after he or she has smoked or used tobacco in any form or on return to the food premises;
 - (viii) after handling a non-prepacked foodstuff classified as a common allergen where the contamination can result in the cross contamination of other food not associated with common allergens; or
 - (ix) after his or her hands have become soiled or contaminated for any other reason.
- (2) Food, a facility or a container may not be handled by a person—
- (a) who has on his or her body a suppurating abscess or a sore, a cut or an abrasion, including other infected skin lesions, unless covered with a moisture proof dressing which is firmly secured to prevent contamination of the food;
 - (b) (i) who has reported or who is suspected of suffering from or being a carrier of a disease or condition in its contagious stage likely to be transmitted through food, which includes jaundice, diarrhoea, vomiting, fever, sore throat with fever and discharges from the ear, eye or nose;
(ii) a person referred to in subparagraph (i) may only resume handling food, a facility or a container if the person submits a certificate by a medical practitioner stating that the person is fit to handle food;
 - (c) whose hands or clothing are not clean.
- (3) A person may not—
- (a) spit in an area where food is handled or on any facility;
 - (b) smoke or use tobacco in any other manner while he or she is handling non-prepacked food or while he or she is in an area where the food is handled;
 - (c) handle non-prepacked food in a manner that brings it into contact with any exposed part of his or her body, excluding his or her hands;
 - (d) lick his or her fingers when he or she is handling non-prepacked food or material for the wrapping of food;
 - (e) cough or sneeze over non-prepacked food or food containers or facilities;
 - (f) spit on whetstones or bring meat skewers, labels, equipment, or any other object used in the handling of food or any part of his or her hands into contact with his or her mouth, or inflate sausage casings, bags or other wrappings by mouth or in any other manner that may contaminate the food;

- (g) walk, stand, sit or lie on food or on non-hermetically sealed containers containing food, on containers, on food-processing surfaces or other facilities;
- (h) use a hand washbasin for the cleaning of facilities; or
- (i) while he or she is handling food, perform any act other than those referred to above, which may contaminate or spoil food.

STANDARDS AND REQUIREMENTS FOR THE HANDLING AND TRANSPORTATION OF MEAT AND MEAT PRODUCTS

12. (1) (a) A person may not, on food premises, handle meat derived from an animal slaughtered in contravention of the Meat Safety Act, 2000 (Act No. 40 of 2000).
- (b) A person may not, on food premises, prepare, process, pack, keep, store, or dispose of the meat of an animal exempted from the provisions of section 7(1) of the Meat Safety Act, 2000, unless a notice that is clearly visible and legible and that contains the following information or information to that effect, in letters at least 18 mm high, is displayed at the food premises: "These premises have been used to handle meat that has been exempted from the provisions of section 7(1) of the Meat Safety Act, 2000 (Act No. 40 of 2000)".
- (2) Subject to the Meat Safety Act, 2000, an animal may only be killed, bled, eviscerated, skinned or dressed on food premises in a room used specifically and exclusively for that purpose and in accordance with good manufacturing practice if—
- (a) no further handling or processing of the carcass takes place in that room;
 - (b) the carcass and products derived from the carcass do not come into direct contact with other meat that complies with the Meat Safety Act, 2000.
- (3) An unskinned carcass may not be so handled that the skin thereof comes into contact with other food on food premises or so that the meat of the carcass is contaminated or spoiled.
- (4) The following conditions apply when a person transports meat and meat products:
- (a) A person may only transport meat and meat products in a suitable vehicle which—
 - (i) is provided for the exclusive use of the transportation and delivery of meat or meat products;

- (ii) is kept at all times in a clean condition; and
 - (iii) is further so maintained that the meat and meat products transported or delivered therein, are not contaminated by flies, dust, filth, impurity or any other injurious matter or thing;
 - (b) the compartment of a vehicle used for the transportation of meat and meat products from an abattoir to a food premises where the meat and meat products are to be processed further, or to be sold to the public, must be lined with a suitable impervious jointless material which must be capable of being cleaned and where necessary disinfected easily, and must further be so contrived that-
 - (i) the carcass or parts thereof must hang from a crossbeam with stainless steel hooks fitted at such a height that, if suspended there from, no part of a carcass touches the floor of the vehicle;
 - (ii) meat is at all times properly protected from dust and flies;
 - (c) the vehicle used to transport stored meat and meat products from one food premises to another, must comply with the requirements set out in paragraph(b);
 - (d) no tarpaulins or cloths are allowed in or on the vehicle;
 - (e) the vehicle must be furnished with a removable container of impervious material with a tight-fitting lid, in which meat products of animals slaughtered at the abattoir may be transported;
 - (f) the box as well as the body of the vehicle and associated parts must be clean when meat is loaded therein;
 - (g) when the meat has been delivered, the box as well as the interior surfaces of the body of the vehicle and associated parts must be washed thoroughly to remove impurities, if necessary with hot water, soap or detergent and thereafter disinfected where necessary; and
 - (h) no uncleaned or unscraped offal, hides or related products, other food or material that can contaminate the interior surfaces of the body of a vehicle are to be transported in any vehicle used exclusively for the transportation of meat and meat products.
- (5) Despite the provisions of subregulation (4), the best available method must apply when a single use vehicle is not available or if it is impracticable to use a single use vehicle to transport small quantities of meat and meat products.

STANDARDS AND REQUIREMENTS FOR THE TRANSPORT OF FOOD

13. (1) A person may not transport food, including unprocessed agricultural crops, on or in any part of a vehicle—
- (a) unless that part of a vehicle is clean and has been cleaned to such an extent that chemical, physical or microbiological contamination of the food is prevented;
 - (b) together with —
 - (i) contaminated food or waste food;
 - (ii) poison or any harmful substance;
 - (iii) a live animal; or
 - (iv) an object that may contaminate or spoil the food.
- (2) Subject to subregulations (1) and (4), the freight compartment of a vehicle that is used for the transportation of food that is not packed or wrapped in liquid proof and dustproof sealed containers—
- (a) must have an interior surface made of an easy-to-clean and smooth, rust free, non-toxic and non-absorbent material without open joints or seams and, before food is loaded into the freight compartment, no square centimeter of the said surface must, upon analysis as contemplated in regulation 6(4)(b)(i), contain more than 100 viable micro-organisms;
 - (b) must be dustproof;
 - (c) must not be used simultaneously for the transport of persons or any other item that may contaminate the food.
- (3) Despite any provision to the contrary contained in this regulation, non-prepacked food may not be—
- (a) transported in such a manner that it comes into contact with the floor of a vehicle, the floor covering of the vehicle or a surface of the vehicle that can be walked on or with anything else that may pollute the food; or
 - (b) transported or carried in such a manner that the food may be spoiled or contaminated in any way.
- (4) Subregulations (2) and (3)(a) do not apply to the transport of game, fish, molluscs or crustaceans between the food premises and the place where the animals are hunted or the place where the fish, molluscs or crustaceans are caught or harvested but their transport must be by the best available method and

within a suitable time limit for transport as required by circumstances and with specific reference to regulation 8(4)(b)(ii) and (iii).

EXEMPTIONS, ADDITIONAL REQUIREMENTS AND RESERVATIONS

14. (1) A person in charge of food premises may, subject to regulation 3(1)(a), apply to the local authority concerned for exemption from any of the provisions of these Regulations, excluding exemption from the requirement for a certificate of acceptability.
- (2) (a) Upon receipt of an application for exemption referred to in subregulation (1), a local authority must refer the application to an inspector without delay.
- (b) An exemption may not be granted unless the inspector has submitted a report to the local authority to the effect that he or she is satisfied that—
- (i) the provision from which exemption is requested imposes unreasonable requirements in the case in question; and
 - (ii) the granting of the exemption does not or will not result in conditions that constitute a health hazard.
- (3) An exemption referred to in this regulation—
- (a) is subject to the conditions listed by the local authority in the certificate of acceptability or notice of exemption, as the case may be; and
 - (b) may be withdrawn by the local authority on the grounds of an inspection report and a recommendation by an inspector to the effect that he or she is of the opinion that the exemption will result in conditions that constitute a health hazard.
- (4) (a) Subject to regulation 3(5)(a), a local authority may, on the grounds of an inspection report and recommendations from an inspector, set additional requirements to be met on food premises where, despite compliance with a provision of these Regulations, a health hazard, which is not provided for in these Regulations, exists.
- (b) The additional requirements must, subject to the principles of the best available method and good manufacturing practice, be limited to the minimum necessary to remove the health hazard in question.

- (5) The provisions of regulations 3(1) and 5 do not apply to the killing, bleeding or evisceration of an animal after the hunting thereof or of fish, molluscs or crustaceans after the catching or harvesting thereof and the packing, storage, display, sale or transport of unprocessed agricultural crops, provided that-
- (a) the principles of the best available method and good agricultural and manufacturing practice apply;
 - (b) the provisions of other applicable legislation, where relevant, apply;
 - (c) unprocessed agricultural crops are not offered for sale at local authority markets;
 - (d) in the event that conditions prevail that constitute a health hazard, an inspector must-
 - (i) subject to regulations made in terms of section 15 of the Act relating to inspections and investigations in respect of the handling of food, order that any condition that led to or could lead to such or any other health hazard, be corrected or that any provision of these Regulations be complied with; or
 - (ii) prohibit the continued use of the food premises for the packing, storage, display, sale or transport of any of the afore-mentioned food, and the provisions of regulation 4(2) to (4) must, in the same manner, apply to the prohibition.
- (6) The provisions of regulation 3(1) do not apply to-
- (a) a vehicle, used by the person in charge of a food premises, to transport, display or serve prepacked food derived from the food premises on condition that a certified copy of the certificate of acceptability issued to the person in charge is present in the vehicle; and
 - (b) a private residence where food is handled for the purpose of making it available, without compensation, to a church, educational or amateur sports organisation or a registered welfare or fund-raising organisation for sale but the person in charge of that organisation, who receives the food, must keep a record of the type of food and the address of the private residence where the food was handled, for a period of at least 30 days after receipt of the food.
- (7) These Regulations do not apply to a private household which handles food for consumption by the household or, without compensation, by any other person.

OFFENCES

15. A person who contravenes a provision of these Regulations, or allows a contravention of these Regulations to take place, is guilty of an offence and is, on conviction, liable to a penalty provided for in section 18(1) of the Act.

COMMENCEMENT

16. These Regulations come into operation on the date of the publication of the final Regulations, with the exception of regulations 3(11)(b), 6(7) and 10(1)(a), which will come into operation twelve (12) months after the date of publication of these Regulations.

REPEAL OF REGULATIONS

17. The regulations published in Government Notice No. 962 of 23 November 2012, Government Notice No. 2064 of 2 November 1973 and Government Notice No. R. 180 of 10 February 1967 are hereby repealed.



DR. A MOTSOLEDI, MP
MINISTER OF HEALTH
DATE: 18/6/2018

ANNEXURE A
[Regulation 3(2)]

**APPLICATION FOR A CERTIFICATE OF ACCEPTABILITY OF
FOOD PREMISES**

A. PERSON IN CHARGE

Details of the person in whose name the certificate of acceptability must be issued.

Surname	
First names	
I.D. / Passport Number	Copy of RSA identification document attached.
	Copy of Valid Passport attached, if applicable.
	Copy of Resident documentation attached, if an Immigrant.
	Copy of the Company /Close Corporation Registration Certificate indicating all Directors /members and addresses attached, if applicable.
Postal address	
Residential address	
Tel. No.: Business	
Tel. No.: Residential	
Cell no	
E-mail	

B. PARTICULARS FOR FOOD PREMISES / OWNER OF VEHICLE

Name of Food Premises / Business/Trading Name (if any)	
Physical Address (Food Premises)	Building Name(if applicable)
	Shop Number(if applicable)
	Floor Level(if applicable)
	Street Name and Number
	Suburb
	Erf Number (if applicable)
Postal Address (Food Premises)	
Physical Address (In the case of a business solely in the business of transporting perishable food on behalf of someone else)	
Postal Address (In the case of a business solely in the business of transporting perishable food on behalf of someone else)	
Vehicle(s) to be used for the transporting of Perishable / Prepacked Foodstuffs [Regulation 3 (1)(a) and 14 (6) (a)]	Registration Number
	Registration Number
Type of food premises (e.g building, vehicle, stall) [Regulation 3 (1)(a)]	
Webpage, if applicable	
GPS Coordinates, if available	

If the following are not situated on the food premises, note the address or describe the location thereof:

	Erf No.	Address
Sanitary (latrine) facilities		
Cleaning facilities (wash-basins for facilities)		
Hand-washing facilities		
Storage facilities for food/facilities		
Preparation premises		

C. FOOD CATEGORY

List and describe the food items or the nature or type of food involved.

--

D. QUANTITIES OF FOOD TO BE HANDLED

Indicate envisaged production output or number of persons to be catered for.

--

E. NATURE OF HANDLING

List and describe what your activities will entail (e.g preparation or packing and processing).

--

F. STAFF

Number of persons employed or to be employed.

Males		Females		Total	
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G. PARTICULARS OF EXEMPTION BEING APPLIED FOR [Regulation 14(1)]

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H. PLAN OF PREMISES[Where applicable]

Attach to this application, a lay out plan of the premises, drawn on scale 1:50, which indicates the designation of the various areas and position of all equipment.

I. PARTICULARS OF APPLICANT (if not also the person in charge)

Name		
Capacity (e.g. owner, managing director, manager)		
I.D. / Passport Number		
	Copy of RSA identification Document attached.	
	Copy of Valid Passport attached, if applicable	
	Copy of Resident documentation attached, if an Immigrant.	
	Copy of the Company /Close Corporation Registration Certificate indicating all Directors /members and addresses attached, if applicable.	
Postal address		
Residential address		
Tel no: Business		
Cell Number		

J. DECLARATION

I declare that the abovementioned information is correct.

I understand that it is my legal responsibility and liability to ensure that this premises complies with all other legislation, and undertake to comply with this undertaking. [Regulation 3(5)(c)].

The evaluation and the issuing of the Certificate of Acceptability are done, as the business was presented to the Environmental Health Practitioner.

Should conditions change as set out in Regulations 3 (5) – (10), I am bound to re-apply for the premises to be re-evaluated for acceptability under these Regulations.

Date of application:

Signature of person in charge: _____

Signature of owner (if not person in charge): _____

ANNEXURE B
[Regulation 3(5)(a)(i)]

CERTIFICATE OF ACCEPTABILITY OF FOOD PREMISES
This certificate is not transferable from premises to premises

A. LOCAL AUTHORITY:
CERTIFICATE NO:
NAME:
TEL. NO:
OFFICIAL DATE STAMP

--

B. FOOD PREMISES

Name (if any)	
Address: (Location or trading area, stand no. or vehicle registration No.):	
Address where food is processed:	

C. PERSON IN CHARGE

Name:	
I.D. / Passport Number	

D. VEHICLE(S) TRANSPORTING PERISHABLE FOOD/ PREPACKED FOOD [Regulation 3(1)(a) and 14(6)(a)]

Name of company (if any)	
Name of owner / person in charge	
Physical Address: (Location or trading area, stand no.):	
Areas where food is to be transported:	

Vehicle 1 – Registration number	
Vehicle 2 – Registration number	
Vehicle 3 – Registration number	

E. NATURE OF HANDLING

List and describe what the activities will entail (e.g preparation or packing and processing).

F. CERTIFICATION AND RESTRICTION

It is hereby certified that the above-mentioned food premises comply with the provisions of regulations 5 and 6 made by Government Notice No. ___ of ___ in respect of(the handling of food as specified in the application).

Restrictions, conditions or stipulations in terms of regulation 3(1)(b):

G. SIGNATURE OF INSPECTOR

Name of Inspector:
 Official Designation:
 Signature:
 Date:

H. APPROVED BY: DESIGNATED LOCAL AUTHORITY OFFICIAL

Name of Designated Local Authority Official:
 Official Designation:
 Signature:
 Date:

I. ENDORSEMENTS/EXEMPTIONS - In terms of regulation 14 (1)

Endorsements / Exemptions	Date	Signature of Inspector

**ANNEXURE C
[Regulation 4(2)]**

(Health authority's letterhead and contact details)

PROHIBITION ORDER

ADDRESS OF PREMISES:

PERSON IN CHARGE:

POSTAL ADDRESS:

NAME OF INSPECTOR:

DATE OF INSPECTION:

1. It is hereby instructed that the following condition(s) existing on the above-mentioned food premises be rectified immediately, or by the following date:.....

- (a).....
- (b).....
- (c).....
- (d).....
- (e).....

2. The reason(s) for the prohibition:
.....
.....

3. The Certificate of Acceptability may not be displayed until such time the prohibition has been removed.

4. The prohibition will in writing be removed by a local authority as soon as the reason(s) for the prohibition has (have) been removed and provided that the inspector is satisfied that the reason(s) for the prohibition is (are) not likely to recur.

5. No person shall perform any act that is contrary to this prohibition. Any person performing an act contrary to this prohibition order will be guilty of an offence and liable for prosecution.

SIGNATURE OF INSPECTOR:

TIME:

DATE:

**ANNEXURE D
[Regulation 5(3)(d)(i)]**

SANITARY CONVENIENCES

Population: The number of staff members and the maximum number of customers for whom provision is made to consume food on any premises at any one time	Number of sanitary conveniences to be installed in relation to the population as given in the first column				
	Men			Women	
For a population up to	Toilets	Urinals	Hand washbasins	Toilets	Hand washbasins
15	1	1	1	2	1
30	1	2	2	3	2
60	2	3	3	5	3
90	3	5	4	7	4
120	3	6	5	9	5
	For a population in excess of 120 add 1 toilet, 1 urinal and 1 hand washbasin for every 100 persons			For a population in excess of 120 add 1 toilet, for every 50 persons	For a population in excess of 120 add 1 hand washbasin, for every 100 persons

ANNEXURE E
[Regulations 6(7)(j) / 8(4)(a)(i) / 8(6)(e)]

FOOD TEMPERATURES

Column 1 Category	Column 2 Type of food	Column 3 Required core temperature of food products that are stored, transported or displayed for sale
Frozen products	Ice cream and sorbet, excluding sorbet which is used for soft serve purposes and frozen fish and fishery products	$\geq -18^{\circ}\text{C}$
	Any other food which is marketed as a frozen product	$\geq -12^{\circ}\text{C}$
Chilled products	Raw unpreserved fish, mollusks, crustaceans, edible offal, poultry meat and milk	$\leq +4^{\circ}\text{C}$
	Any other perishable food that must be kept chilled to prevent spoilage	$\leq +5^{\circ}\text{C}$
Heated products	Any perishable food not kept frozen or chilled	$\geq +60^{\circ}\text{C}$

**ANNEXURE F
[Regulation 6(8)]****CLEANING OF BUTCHERY EQUIPMENT****a) Bandsaw**

Clean the bandsaw properly at least once a day using the National Regulator for Compulsory Specification's (NRCS) registered detergents and disinfectants.

Disconnect machine from main power supply.

- Loosen top nut and take off blade
- Remove top wheel.
- Remove the blade scrapers.
- Remove sliding table.
- Remove fixed table.
- Remove T bolt and clean thread.
- Clean all loose parts and also the base of the bandsaw.
- Clean all loose parts:
 - o Underneath the sliding table.
 - o Underneath the cutting table.
 - o The grooves of the wheels.
 - o The scrapers of the blades.
 - o The blades.
 - o Inside the top and bottom doors.
- Use hot water at 40 – 60 deg C together with detergent to wash and scrub all of the above parts.
- Wash the bandsaw ensuring it is thoroughly clean from grime and grease.
- Mix a solution of hot water and disinfectant and wash the bandsaw and all of the above parts.
- Rinse with clean water.

b) Tenderiser

Clean the tenderizer properly at least once a day using NRCS registered detergents and disinfectants.

- Using a pair of safety cleaning gloves, dis-assemble cradle assembly by removing the strippers first and then both blade assemblies.
- Rinse blade assembly in a bath of water 40 – 60 deg C to loosen particles.
- After particles are loosened, immerse all items in a soapy bath 40 – 60 deg C and clean using a brush.
- Be sure to remove all meat build-up. Ensure the tenderizer is clean from grime and grease.
- Mix a solution of hot water and disinfectant and wash all parts.
- Rinse with clean water.
- Wear safety gloves when removing the stripper attachment.

Cleaning and disinfection at the end of the day is an essential routine procedure aimed at removing and destroying undesirable substances and organisms which may have a harmful effect on the consumer or the products.

c) Filler

Clean the filler properly at least once a day using NRCS registered detergents and disinfectants.

- Dismantle the filler and remove all attachments.
- Where applicable, remove the chamber / barrel daily to wash the piston.
- Remove the O-ring on the barrel and piston and clean the grooves.
- Use hot water at 40-60 deg C together with detergent to wash and scrub the barrel, piston and all parts.
- Clean nozzles thoroughly using a nozzle brush, and wash the whole filler.
- Mix a solution of hot water and disinfectant and wash the whole filler, barrel, piston and all parts.
- Rinse with clean water.
- Where applicable, remove piston and O-ring to wash underneath.
- The chamber must be cleaned daily.
- Remove the chamber / barrel and wash under the piston.
- Take care not to damage the nozzle tips.
- This will tear the casing and smear the product.
- Wash nozzles well. Dirty nozzles will contaminate fresh product.

d) Mincer

Clean the mincer properly at least once a day using NRCS registered detergents and disinfectants.

- Dismantle the mincer and remove all attachments.
- Remove locking and inside parts: worm, knife and plate.
- Remove the barrel with a ring spanner, supplied with machine.
- Use hot water at 40 – 60 deg C together with detergent to wash and scrub the above parts.
- Be sure to remove all meat build-up from the plate surface and edge as well as from its seating area on the grinder ring so that it fits perfectly.
- Clean threads on the head so the end ring tightens easily by hand.
- Wash and disinfect the stomper daily.
- Clean infeed safety grid top, bottom and holes using a brush.
- Clean machine base.
- Mix a solution of hot water and disinfectant and wash mincer, plates, knives and all of the above parts thoroughly.
- Rinse with clean water.

e) Vacuum Packing Machine

Clean the vacuum packing machine properly at least once a day, or as often as required throughout the day, using NRCS registered detergents and disinfectants.

- Use hot water at 40 – 60 deg C together with detergent to wash and scrub the vacuum machine.
- Mix a solution of hot water and disinfectant and wash vacuum machine and all parts.
- Remove trays and wash and sanitize.
- Clean sealing bar (top and bottom) with damp cloth.
- Clean inside of machine (chamber with trays removed). Also clean inside the lid / plexiglass.
- Clean base of machine.
- Rinse with clean water.

**ANNEXURE G
[Regulation 8(7)]****CODE OF PRACTICE FOR MEASURING TEMPERATURES OF FOOD****1. Informing the person in charge or person responsible**

The inspector must inform the person in charge, or a person supervising the operation if the person in charge is not available, that he or she wishes to measure the temperatures of the food concerned and must explain to him or her all the procedures contained in this code.

2. Precautionary measures

- (1) All procedures must be carried out as far as is practicable in a manner that is aseptic and free from chemical pollutants.
- (2) In the case of prepacked food, and if it is necessary, the inspector must remove the packaging in such a manner that the minimum and only the most reasonable essential damage is caused, or the person in charge or the person supervising the operation must remove the packaging at his or her own risk.
- (3) The temperature of food must as far as is practicable be measured without removing the food from a chilling, freezing or heating facility.

3. Measurement of temperature**Prepacked food**

- (1) If the food is prepacked, the estimated temperature of the food may be measured by placing for at least one minute the stem / probe of a thermometer (hereinafter referred to as the "stem / probe") between two or more food packages or, in the case of a single food package, on the outer surface of the package.
- (2) If the temperature reading is not in compliance with the core temperatures specified in **Annexure E** to these Regulations or if the inspector has any doubts regarding the temperature of the food inside the package, the surface or core temperature of the food may be measured to determine the actual temperature.

Core temperature

- (3) If the food product is frozen a hole must be drilled in the food up to the estimated core of the food product with a sterilized stainless steel bit with an external measurement of about 4mm. The sterilized stem / probe must be inserted into the hole up to the estimated center of the product and a reading must be taken after two minutes. In the case of a heated, chilled or unchilled product, the sterilized stem / probe must be inserted up to the estimated