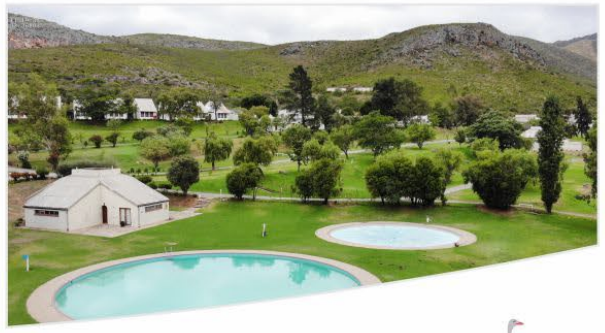
Requirements For Formal Food Premises

Presentation by
Environmental Health Practitioner



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Outline of Presentation

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2. Definitions
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4. Structural requirements
5. Temperature control
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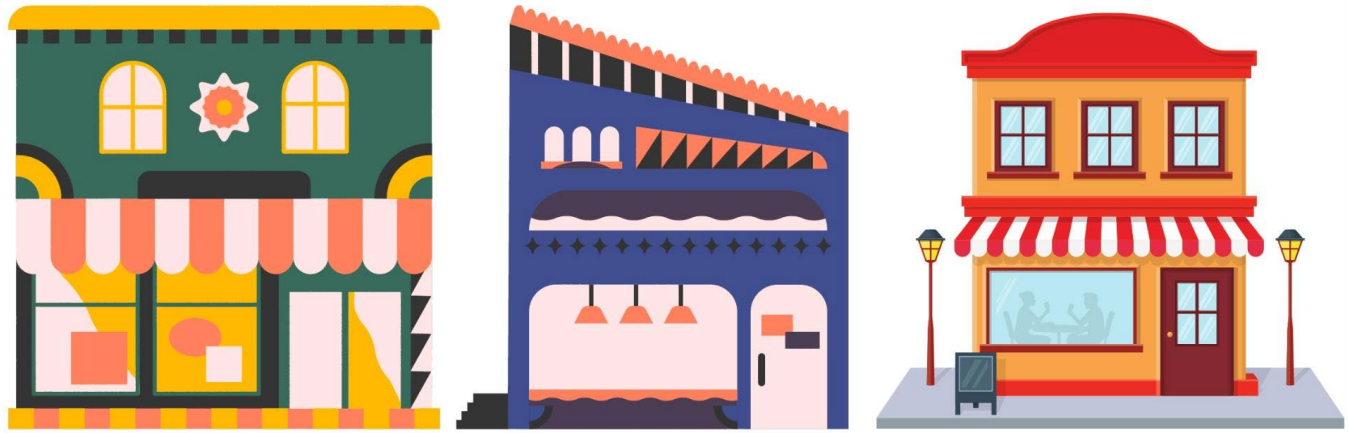


Legal Requirements

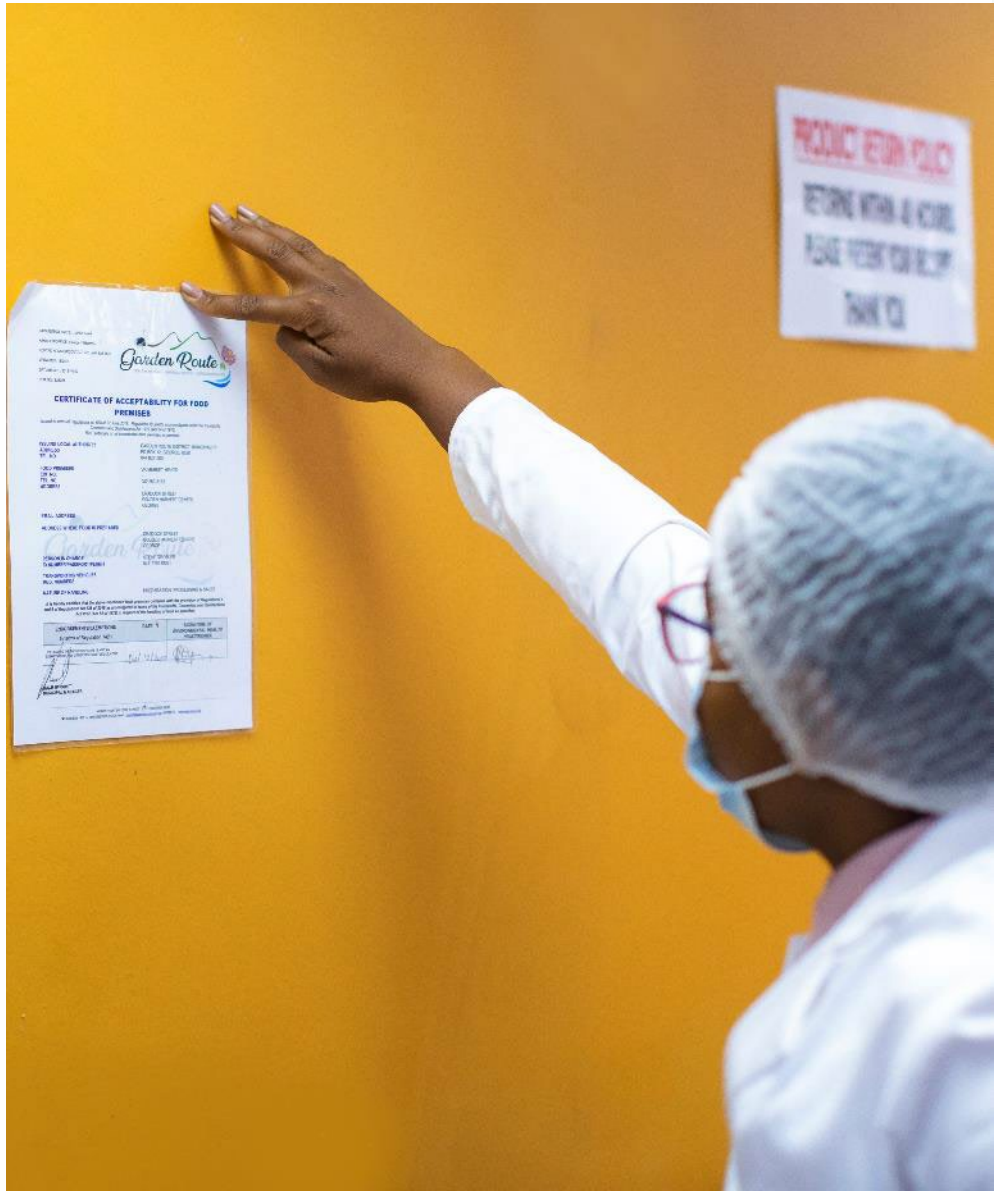
- Regulations Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters, R638 of 2018, promulgated under the Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972.
- R638 of 2018 outlines the minimum requirements that food premises must comply and conform to.
- Compliance with R638 of 2018 does not constitute an approval to conduct business on a food premises without complying with all other relevant requirements of the local authority or the applicable legislation.

Definitions

- **Food handler** - 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** – are the conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.
- **Food premises** - a building, structure, stall or other similar structure, and includes a caravan, vehicle, stand or place used or 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.
- **Person in charge** - a natural person who is responsible for the food premises or the owner of such food premises, as the case may be.
- **Serve-** the provision of food whether for a consideration or otherwise.

Certificate of Acceptability

- A person may not handle or permit food to be handled on food premises 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 perishable food on behalf of a person in charge of a food premises.
- A person may not handle or permit food to be handled in contravention of a restriction, condition or stipulation contained in a Certificate of Acceptability.
- A Certificate of Acceptability is obtained through submitting an application at the local authority office and may only be issued once compliance with R638 of 2018 is established by the inspector.
- The 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 and if impractical, a copy must immediately be made available, on request.
- A Certificate of Acceptability is not transferable from one person to another or from one food premise to another.



Structural Requirements

- Interior walls, ceilings, roofs, floors and working surfaces of the food premise must be made of smooth, rust-free, non-toxic, cleanable, non-absorbent material that is dust-proof, water-resistant and free of open joints or seams.
- Each area of the food premises must be adequately ventilated by means of natural ventilation or artificial ventilation and adequately illuminated by means of natural of artificial illumination.
- There must be a waste-water disposal system in place which is approved by the local authority.
- Storage space for the hygienic storage of food, facilities and equipment must be made available on the food premise.
- A separate changing area with storage facilities for the clothes of workers must also be provided.

Structural Requirements

- The food preparation area must have a wash-up facility with hot and cold water for the cleaning of dishes, equipment and utensils.
- The hand-washing facilities which must be provided with hot water where possible and clean disposable hand-drying material or equipment for the cleansing and drying of hands by workers and persons.

Ablution facilities of a food premise must be provided as stipulated in the table below:					
	Men			**Female**	
For a population up to	Toilets	Urinals	Hand wash basin	Toilets	Hand wash basin
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
Separate sanitary facilities are not required for workers of different sexes if they are less than 10.					

Temperature Control

- Chilling, freezer and heating facilities/apparatus must be provided with a thermometer which must always reflect the degree of chilling/heating of such facility.

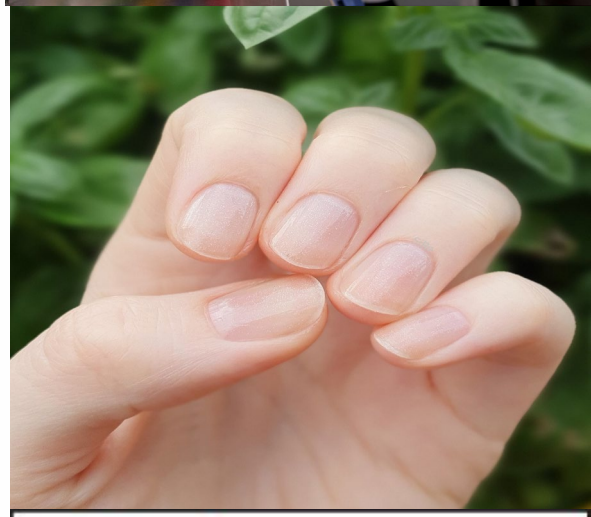
Category	Type of Food	Required core temperature of food products that are stored
Frozen Products	Ice cream and sorbet, excluding sorbet which is used for soft serve purposes and frozen fish and fishery products	≥ -18°C
	Any other food which is marketed as a frozen product ≥12◦C	≥ -12°C
Chilled Products	Raw unpreserved fish, mollusks, crustaceans, edible offal, poultry meat and milk.	≤ +4°C
	Any other perishable food that must be kept chilled to prevent spoilage	≤+5°C
Heated Products	Any perishable food not kept frozen or chilled	≥+60°C

Hygiene Requirements

- The food premise must be pest proof in accordance with the best available method and be provided with effective means of controlling and preventing the access of flies, cockroaches or other insects.
- The refuse (rubbish) bins used in the food premise must be 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.
- The refuse (rubbish) area must be inaccessible to the public, have a smooth floor surface which slopes towards the drainage system.
- Surfaces, crockery, cutlery, utensils, basins or any other such items or facilities must be kept hygienically and should not be rusted, chipped, split or cracked.

Personal Hygiene

- A person may not handle or be allowed to handle food without wearing suitable protective clothing i.e. a hairnet, apron and footwear.
- The protective clothing must be kept in a good hygienic condition at all times.
- No food handler may handle food while wearing jewellery or with open cuts, sores or wounds.
- Food handlers must wash their hands on a regular basis and must keep their fingernails short and clean at all times.
- Food handlers may not spit, smoke, use tobacco products, lick his/her fingers, cough, sneeze while handling food.



Protection of Food

- All appliances, equipment and containers must be maintained in a hygienic condition.
- Food must be stored in dustproof and liquid proof container/packaging that protects the food therein against contamination
- No canned food containers which is blown, bulges or has gas escaping when opened or punctured may be sold to the public.
- No food in a canned or hermetically sealed container that is rusted, dented or damaged may be sold to the public.
- Food that is displayed or stored must not be in direct contact with a floor, ceiling, wall or any ground surface.
- 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.
- 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.

Five Keys to Food Safety

1. Keep clean
2. Separate raw and cooked
3. Cook thoroughly
4. Keep food at safe temperatures
5. Use safe water and raw materials

General

- Adequate supply of potable water must be provided in a food premises.
- The water must be compliant as per the South African National Standards 241.
- The person in charge and food handlers must be suitably qualified or otherwise adequately trained in the principles and practices of food safety and hygiene and that the training is accredited or conducted by an inspector.
- No animals may be kept or permitted in a room or area where food is handled or served except for a guide or service dog and fish, molluscs or crustaceans being kept alive until prepared for consumption.
- An area where food is handled may not be used for sleeping purposes, laundry or any other purpose or in any manner that may contaminate the food therein or thereon.
- No unnecessary or unused items may be kept in the food premise.
- No health nuisance may arise out of any food premises.
- R638 of 2018 does not apply to a private household which handles food for consumption by the household or, without compensation, by any other person.

Conclusion - Ten Point Plan

1. Always wash your hands before handling food and after using the toilet.
2. Report any skin, nose, throat or diarrhoea problem to your supervisor and cover any cuts with a waterproof plaster.
3. Do not cough or sneeze over food or work surfaces.
4. Wash your body well and always wear clean protective clothing.
5. Remember, smoking in the food preparation area is forbidden.
6. Work neatly in food areas, always keep the kitchen equipment and utensils clean.
7. Keep food clean, covered and hot or cold as required. Keep raw and cooked food separately.
8. Keeps your bare hands off the food as far as possible.
9. Keep the lid on the rubbish bin.
10. Do not break the law! Ask the person in control if you do not understand the regulations.

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