



HEALTH REQUIREMENTS FOR INFORMAL FOOD TRADERS

(ACCORDING TO THE REGULATION GOVERNING GENERAL HYGIENE REQUIREMENTS FOR FOOD PREMISES AND THE TRANSPORT OF FOOD R638 of 22 June 2018)

GENERAL HEALTH REQUIREMENTS

- ✓ Use clean or safely treated water during food preparation
- ✓ Use a container with a tap if no running water is available
- ✓ Use disposable utensils or items only once
- ✓ Use tongs or gloves when handling unwrapped foodstuffs
- ✓ Use wrapping material that is made of non-toxic and non-absorbent material
- ✓ Store packaging material in such a way that it is not contaminated
- ✓ Protect food against contamination such as dust, heat or flies
- ✓ Transporting food at the correct temperatures and hygienically

TEMPERATURE REQUIREMENTS FOR FOODSTUFFS

Legislation stipulates that, except for the cooling period of food after production, the core temperature of food has to comply at all times with the following requirements during transport, display and storage:

FOOD CATEGORY	FOOD TYPE	REQUIRED MINIMUM CORE TEMPERATURE
Frozen products	• Ice cream and sorbet (excluding soft serve sorbet).	≤ - 18°C
	• Any other frozen products.	≤ - 12°C
Chilled products	• Raw unpreserved fish, mollusc, 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

THE COMPULSORY DUTIES OF A FOOD HANDLER

Wash hands with soap and water (up to the elbows):

- ✓ Before handling food
- ✓ At the beginning of every shift,
- ✓ After meals and breaks,
- ✓ After using the toilet,
- ✓ After smoking a cigarette,
- ✓ After touching your mouth,
- ✓ After blowing your nose,
- ✓ After touching your hair or face (i.e. nose, mouth, forehead),
- ✓ After handling raw food, eggs and vegetables,
- ✓ After handling refuse, dirty equipment and dirty rags,
- ✓ After handling money
- ✓ After handling chemicals

Protective clothing:

- ✓ Full length apron
- ✓ Headgear covering the entire hairline
- ✓ Beard cover
- ✓ Must always be clean, undamaged and without frays

1. Container of sufficient size (e.g. 20 litres) with tap and potable water (warm running water is required unless written approval from enforcement agency).
2. Liquid soap and paper towels.
3. Container for waste water. The waste water is to be disposed of appropriately (e.g.) to sewer or without risk of entering stormwater/waterways).
4. Provide separate washing and rinsing containers for food and utensils as needed.
5. Hot water and/or food grade chemical sanitiser for sanitising of needed.



PROHIBITED

- ✓ Preparing food without wearing protective clothing
- ✓ Same person handling food and money
- ✓ Dirty hands, fingernails and protective clothing
- ✓ Wearing jewellery (except medical alert bracelet)
- ✓ Uncovered open wounds and sores on the body
- ✓ Smoking while preparing food / close to food preparation area
- ✓ Licking of fingers and utensils
- ✓ Coughing and sneezing over food products
- ✓ Nose-picking and spitting
- ✓ Sitting on / leaning against work surfaces of food
- ✓ Sleeping on food premises

No animals are allowed in or near any food handling area, except a guide or service dog.

HYGIENE CHECKLIST

The following requirements must be adhered to:

ADMINISTRATIVE REQUIREMENTS

Certificate of Acceptability (COA)	<ul style="list-style-type: none"> • All persons selling / preparing food MUST have a COA issued by GRDM. • The COA MUST be available at the food stall.
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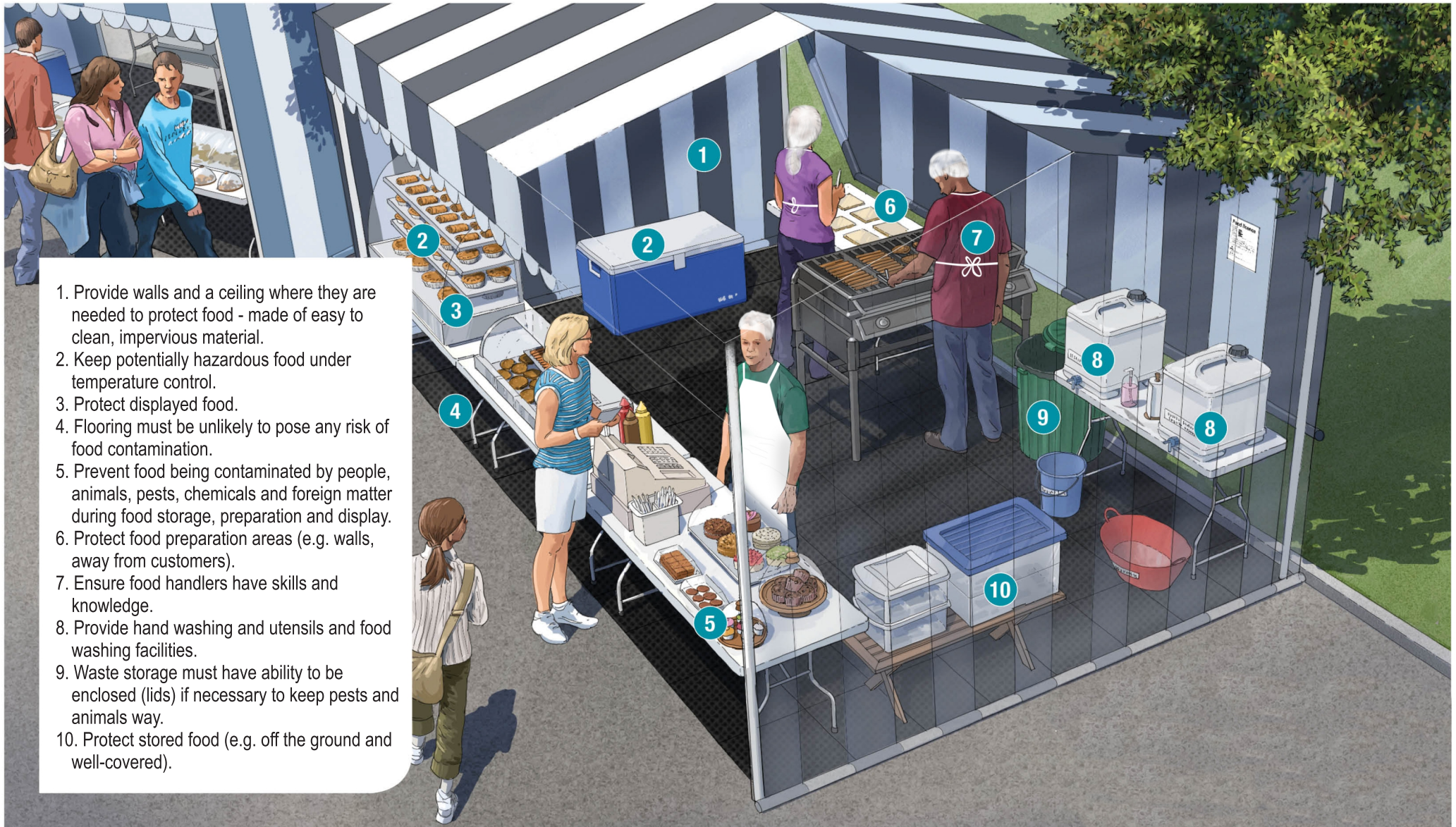
STRUCTURAL REQUIREMENTS

Wall, floor & roof surfaces of structures, mobile units and/or containers	All internal surfaces must be made of smooth, rust-free non-toxic, cleanable and waterproof material
Roof coverage	A non-structural unit must be covered with an umbrella / gazebo
Floor surface	A non-structural unit where the natural floor surface is dusty, must be covered with a ground sheet or other approved material.
Working surfaces	Must be made of a smooth, rust-free, non-toxic, cleanable and waterproof material (Wooden tables must be covered).
Lighting and ventilation	Must have sufficient lighting and ventilation

FACILITIES AND EQUIPMENT

Hand washing	All internal surfaces must be made of smooth, rust-free non-toxic, cleanable and waterproof material
Washing facilities	A non-structural unit must be covered with an umbrella / gazebo
Storage facilities	A non-structural unit where the natural floor surface is dusty, must be covered with a ground sheet or other approved material.
Cooling / refrigeration facilities	Must be made of a smooth, rust-free, non-toxic, cleanable and waterproof material (wooden tables must be covered).
Waste water disposal	Must have sufficient lighting and ventilation
Solid waste disposal	Use a proper refuse bin (with a tight-fitting lid) or a black bag.
Food containers	<ul style="list-style-type: none"> • Use dustproof and liquid-proof containers with tight-fitting lids. • Store sauces in sealed containers • Protect against droplet contamination
Utensils	<ul style="list-style-type: none"> • Must be of smooth, rust-proof, non-toxic and non-absorbent material • No wooden spoons and cutting boards allowed. • Use separate utensils for raw and cooked foods.
Vector & pollution control	<ul style="list-style-type: none"> • Protect food against contamination or spoilage by poisonous or offensive gases, vapours, odours, smoke, soot deposits and dust moisture, insects or other vectors, or by any other physical, chemical or biological contaminant.

VALUABLE TIPS FOR INFORMAL FOOD TRADERS



1. Provide walls and a ceiling where they are needed to protect food - made of easy to clean, impervious material.
2. Keep potentially hazardous food under temperature control.
3. Protect displayed food.
4. Flooring must be unlikely to pose any risk of food contamination.
5. Prevent food being contaminated by people, animals, pests, chemicals and foreign matter during food storage, preparation and display.
6. Protect food preparation areas (e.g. walls, away from customers).
7. Ensure food handlers have skills and knowledge.
8. Provide hand washing and utensils and food washing facilities.
9. Waste storage must have ability to be enclosed (lids) if necessary to keep pests and animals away.
10. Protect stored food (e.g. off the ground and well-covered).