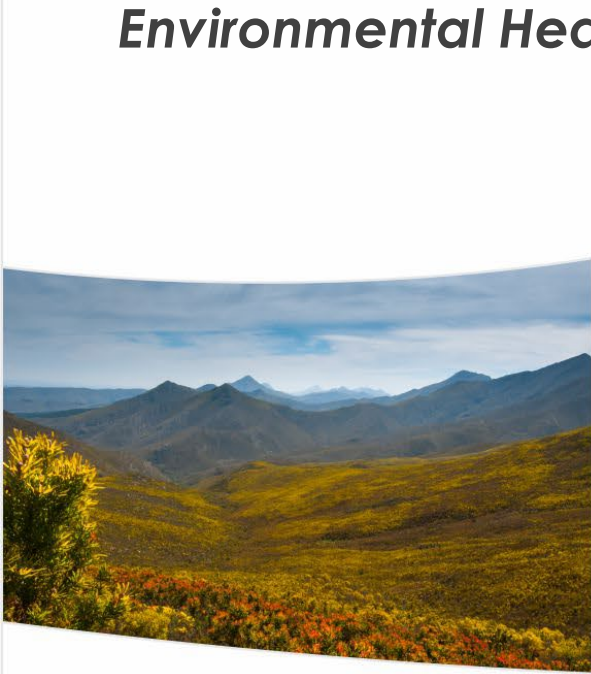


Requirements For Informal Food Premises

Presentation by
Environmental Health Practitioner



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Outline of Presentation

1. Legal requirements
2. Definitions
3. Certificate of Acceptability
4. Structural requirements
5. Temperature control
6. Hygiene requirements
7. Personal hygiene
8. Protection of food
9. General



Legal Requirements



Regulation R638

Defines minimum hygiene and operational standards for food premises under the Foodstuffs Act, forming the legal foundation for all compliance checks.



Local Authority Rules

Compliance with R638 alone is insufficient; traders must also meet municipal bylaws and licensing requirements such as hawker permits.



Certificate Required

A valid Certificate of Acceptability must be obtained before trading; inspections verify compliance with hygiene and structural standards.



Non-Compliance Risks

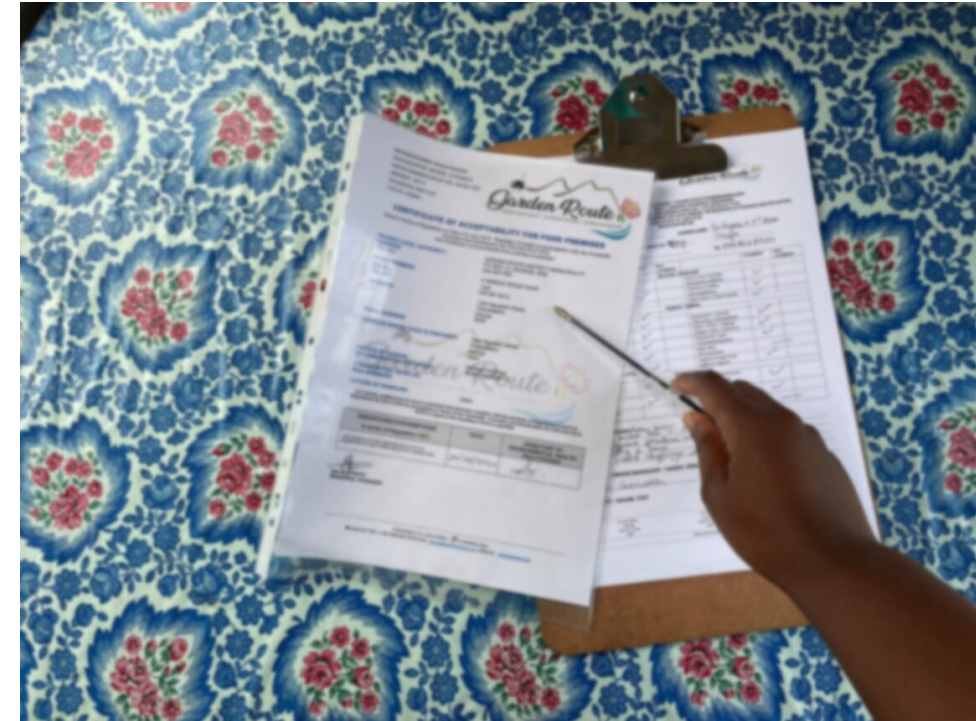
Failure to comply can result in penalties, closure of premises, and health risks to consumers, highlighting the importance of adherence.

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** –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 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

- Easily cleanable working surfaces or food preparation surfaces must be used.
- The food stall must be located on a dust-free and washable floor surface.
- A groundsheet may be used to contain the dust if the location is not dust-free.
- If in an open space, an umbrella or gazebo must be used to provide shield.



Temperature Control

- All perishable cold products must be stored in a cooling facility.
- Cooked products must be kept hot or cold if not sold within 4 hours of being prepared.
- If not practically possible, provide a cooler box with ice to ensure that foodstuffs are stored at a temperature of $\leq 4^{\circ}\text{C}$ at all times.
- All cooked products must be sold within 4 hours after being prepared.



Hygiene Requirements

- Sufficient supply of potable water must be available for cleaning purposes.
- Water can be stored in a storage container if no running water is available nearby.
- Washing facilities (bowl/dish) must be available for cleaning and disinfecting working surfaces and equipment.
- A supply of cleaning agents and disinfectants must also be available.
- A hand washing station with running water, soap and disposable paper towels must be available for hand washing.
- A rubbish (refuse) bin with a lid, provided with a rubbish bag must be available at all times and must be emptied on a regular basis.
- Provision must be made for the containment of waste-water.



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.
- Under no circumstances will food handlers be allowed to work bare-chested and without protective clothing.
- No jewellery may be worn when handling food.
- Persons with open cuts, sores or wounds on hands or arms may not handle food.
- Fingernails must be short and clean at all times.
- Hands must be washed on a regular basis.



Protection of Food

- It is important to ensure that food is always protected from any pollution or contamination such as dust, insects or direct sunlight.
- Food must be stored in dustproof and liquid proof container/packaging that protects the food therein against contamination.
- 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

- Good hygienic practices should be maintained and implemented at all times.
- 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.
- If practicable, money and foodstuffs must not be handled by the same person.
- Utensils and equipment must be smooth, waterproof, non-toxic, rust-free and washable.
- Any disposable utensils or items i.e. disposable cutlery, glasses and crockery may only be used once.
- Wrapping material must be made of non-toxic and non-absorbent material.
- Waste water must be disposed off in an approved manner without constituting a health nuisance.
- No nuisance of any nature should be arise whilst selling food.

NB: NO FOOD STALL MAY SELL FOODSTUFFS TO THE PUBLIC WITHOUT A VALID

CERTIFICATE OF ACCEPTABILITY

Informal Food Premises

Can you spot the missing requirements in the picture?



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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