

Food Control “Requirements”



NIOH COVID19 Zoom Webinar



P T Campbell : Food Control



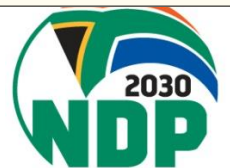
6 May 2020



WHAT IS FOOD CONTROL (WHO)



“A mandatory regulatory activity with enforcement by national or local authorities to provide Consumer Protection and ensure that all foods during production, handling, storage, processing and distribution are Safe, Wholesome and Fit for Human Consumption; conform to Quality and Safety requirements; and are honestly and accurately Labelled as prescribed by law”



In Summary by DEFINITION, Food Control covers:



- **Food Safety**
- **Food Quality & Composition**
- **Food Labelling**
- **Nutrition (Regulatory)**



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South African Food Control System

National
Provinces
Assignees

National

MUNIs

DAFF

QA & Export of
Regulated
agricultural
products

Registration of
pesticides &
stock remedies

Meat Hygiene,
Import & Export
of fresh meat etc

SPS Enquiry
Point

DoH

Import, Manufacture,
Sale & Export
("Processed
Products")

"Food Safety Regs"

Nutritional Labelling

CODEX Contact
Point

INFOSAN Emergency
Contact Point

RASFF Contact Point

dti

NRCS

Canned and
frozen fish/products
Fresh seafood
Canned meat
products (>10%)
Imports &
Certification of
exports

SABS

TBT Enquiry Point
VOLUNTARY
Standards

SANAS

NCC

Consumer Protection Act, 2008 ---NCC

Monitor the Consumer Market, investigate alleged prohibited conduct and offences and enforce compliance notices

FOOD SAFETY (WHO):



“Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use”

(World Health Organization)



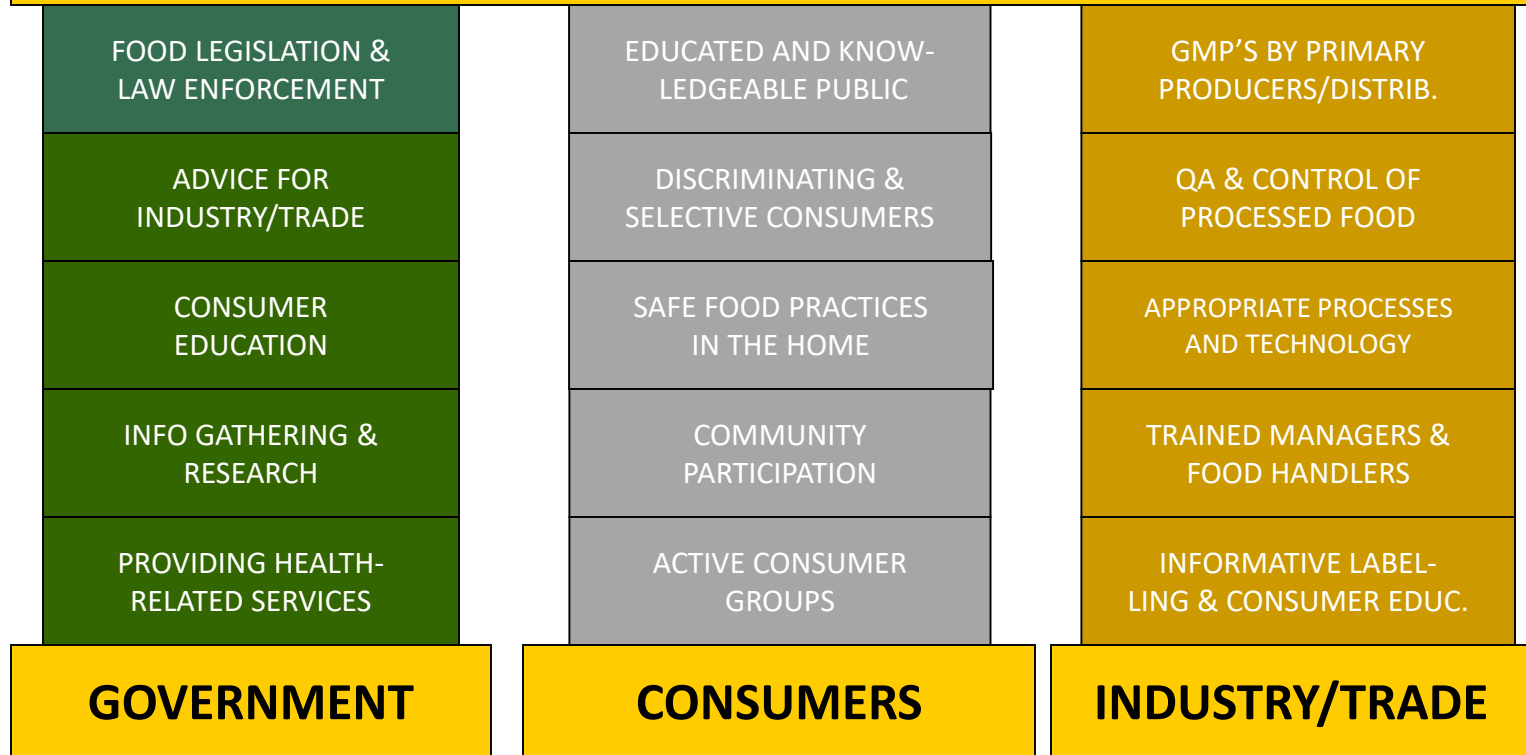
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SAFE FOOD FOR ALL

SHARED RESPONSIBILITY



NATIONAL COMMITMENT TO FOOD SAFETY

WHO LEADERSHIP FOR INTERNATIONAL CONSENSUS ON FOOD SAFETY ISSUES, POLICY & ACTIONS



health

Department:
Health
REPUBLIC OF SOUTH AFRICA



Private Bag X828, PRETORIA, 0001 ~~Civitas Building, c/o Struben and Thabo Sehume Streets~~
Tel (012) 395 8000, Fax (012) 395 8918

30 March 2020

FOOD CONTROL DURING LOCK DOWN

I thought it pertinent to clarify how Government is operating/should be operating so that issues relating to *Food SAFETY* are clear.

Given that that the President has declared COVID 19 a Disaster, various Ministers are tasked with dealing with areas as per the Disaster Management Act, 2002.

In addition, various Industry Stakeholders have been part of engagements or party to the agreements.

THE FOOD SYSTEM (“CHAIN”)



SUPPLY OF AGRICULTURAL INPUTS (fertilizers, pesticides, feeding)

PRIMARY PRODUCTION (farmers, fisherman, fish farmers)

PRIMARY FOOD PROCESSING (on-farm, dairies, abattoirs, grain mills)

SECONDARY FOOD PROCESSING (canning, freezing, drying, brewing)

FOOD DISTRIBUTION (national/international, import/export)

FOOD RETAILERS

FOOD CATERING

CONSUMERS



FOOD SAFETY BASIC REQUIREMENTS



Regulations Governing General Hygiene Requirements for Food Premises and the Transport of Food (R. 638 of 22 June 2018)

Replaces R962 of 2012 (R918 of 1999)



WHAT HAS CHANGED?



- **Science** - Alignment with Codex & WHO (e.g. 5 Keys to Safer Foods)
- Additional **Updates**, *inter alia*,
 - inclusion, deletion, modifications of definitions,
 - deletion of sections no longer relevant or
 - **movement** of certain Regulations to enhance clarity etc.
- Inclusion of Hygienic **Requirements** for **Appliances, Bulk Milk Tanks** and **Butchery Equipment**



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Regulations Governing General Hygiene Requirements for Food Premises and the Transport of Food (R. 638 of 2018)



- Applicable to all food premises except those controlled in terms of the Meat Safety Act, 2000
- Food Premises: building, structure, stall, vehicle
- Certificate of Acceptability to be issued by local authority – All Renewed under R638 by 22/06/2019
- Requirements for transport of meat (after Abattoir) is also catered for



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Ekurhuleni
METROPOLITAN MUNICIPALITY
DEPARTMENT HEALTH AND
SOCIAL DEVELOPMENT

NORTHERN REGION
TEL NUMBER (011) 999-3982/3979
CERTIFICATE NO. COA/N2/167/B/11

CERTIFICATE OF ACCEPTABILITY

(In terms of Section 3 of Regulations Governing General Hygiene Requirements for Food Premises and Transport of Food (G.N. R918 of 30 July 1999))

Person in Charge:

COSTA KOUSIAKIS

Identity Number:

OF

Trade Name

COOL CUT QUALITY MEATS

Trading Address:

STAND 66/63-IR, 69 SERENADE ROAD, ELANDSFONTEIN, GERMISTON

Certification and Restrictions

It is hereby certified that the said premises comply with the Provisions of Regulations 5 and 6 of Government Notice R918 of 30 July 1999 in respect of the handling of Food in the manner specified: **MANUFACTURING OF COLD MEATS AND SELLING OF CHEESE**

Restriction/Conditions/Endorsements in terms of Regulations 3(1) (6) & 15

Environmental Health Practitioner
Practice Number: H.I. 0032719

J S CHAKA
DIRECTOR: ENVIRONMENTAL HEALTH

Date issued: 16 AUGUST 2011

This certificate is not transferable and may be withdrawn at any stage. It is also issued subject to compliance with requirements from other departments.

Regulations Governing General Hygiene Requirements for Food Premises and the Transport of Food (R. 638 of 2018)



- Local authority can prohibit the handling and transportation of food (Act guides State Actors)
- Local Authority can issue exemptions
- Must be Displayed, incl. Vehicles –Prepacked, Perishable – Owner & OBO Owner
- Accred. Training of Person in Charge/Owner
- Document Control
- Recall Procedures
- Traceability



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Hygiene Regulations (R. 638 of 2018) Specific Regulations for Persons



- **Regulation 10: Duties of Person in Charge**
 - Accred. Training of Person in Charge/Owner
 - Ensure that **ALL** Regs are adhered to, together with other critical requirements
- **Regulation 11: Duties of a Food Handler**
 - Set out what a Food Handler is responsible to do including personal hygiene and disease reporting
- **Regulation 9: Personal Protective Clothing**



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Reg 9: STANDARDS AND REQUIREMENTS FOR PROTECTIVE CLOTHING & Reg 11: PERSONAL



CLEAN Protective Clothing & Personal Hygiene is to prevent **FOOD** from being contaminated

However, some of the Requirements may Contribute to Reducing the Risk of any other Communicable Disease like COVID 19



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DUTIES OF A PERSON IN CHARGE OF FOOD PREMISES Reg. 10



Accredited Training

Documented Processes & Records:

- Cleaning
- Pest control
- effective waste water disposal
- effective refuse storage, removal, bin-cleaning
- no animals (Disabled)
- Trains Workers & ensures that they
- Adhere to facility hygiene matters
- adhere to personal hygiene requirements and matters
- don't wear jewelry/smoke/spit etc
- don't handle RTE with bare hands unless impractical (Gloves-hazard)

Reporting and Recording of Signs and Symptoms/Diseases



DUTIES OF A FOOD HANDLER : Reg 11



Food Handlers may not handle food if:

- ✓ Has a sore or,
- ✓ Suppurating abcess
- ✓ A cut,
- ✓ An abrasion
- ✓ Infected skin lesions **UNLESS** covered firmly with a moisture proof dressing
- ✓ Suffering from a contagious disease –transmissible through food, with

Food handlers must Report Signs & Symptoms

- ✓ Jaundice
- ✓ Vomiting
- ✓ Diarrhoea
- ✓ Fever
- ✓ Discharges from ear, eye, nose
- ✓ Sore throat with fever

Medical Certificate indicating “may resume handling food “



DUTIES OF A FOOD HANDLER Reg 11 cont



Food handlers must wash their hands regularly throughout the working day and especially

- ✓ Before each shift/day's work
- ✓ Before handling any food
- ✓ After handling raw food, including eggs, & before handling RTE food
- ✓ After handling an Allergen
- ✓ After a break/after eating
- ✓ After visiting the toilet
- ✓ After contact/touching the hair or face or perspiration
- ✓ After smoking,
- ✓ After coughing, sneezing or blowing the nose
- ✓ After handling waste food or refuse
- ✓ After cleaning
- ✓ After handling money
- ✓ After any risk ~ contamination



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FOOD CONTROL IN COVID 19



FCD,1972 & Regulations

**RULES
APPLY**

**Currently No Scientific
Evidence that food or
food containers poses a
risk of transmission**

**EH Norms &
Standards**

**Food Safety not to be
Compromised**



FOOD CONTROL (FCD Act, 1972)



Disaster Management Act,
2002 & Regulations

EH Norms &
Standards &
Guidelines

As Required to:
Ensure/Prevent/Reduce
**Person to Person
Spread**

OHSA,
1994

Food Safety not to be
Compromised



COVID-19 and Food Safety: Guidance for Food Businesses Interim Guidance 7 April 2020 :



THANK YOU, for your attention! Food Control Webpage Details



Go to: www.doh.gov.za/www.health.gov.za and click on 'About us'

Drop down: "Health Regulation & Compliance Management"

Drop Down: "Food Control & Pharmaceutical Trade & Product Regulation"

Food Control Web Page: click on "Legislation" or "Information Documents"



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Thank You!!!



Ke ya leboga

Ke a leboha

Ke a leboga

Ngiyabonga

Ndiyabulela

Ngiyathokoza

Ndi khou livhuha

Inkomu

Dankie

Asante

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TECHNICAL SUPPORT



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Directorate: Food Control



Statutory function aimed to:

- Forbid the sale of Foodstuffs may not be detrimental to the health or cause harm to Consumers (**Food Safety**)
- To provide Consumer with information – make informed & **HEALTHY** choices (**Food Labelling**)
- To protect Consumers from exploitation by false / misleading claims (**Food Labelling**)
- To regulate certain aspects of Nutrition such as negative & positive Nutrients and Foods for Special Medical Purposes (**Reg Nutrition**)



Directorate: Food Control



Foodstuffs Cosmetics and Disinfectants Act, (Act 54 of 1972)
Implementation:

- Industry (Manufacturers, Importers, Exporters & Sellers) **must comply** (REACTIVE) (COMPLIANCE)
- Port Health (National) responsible for the control of **imported** foodstuffs (Enforcement)
- 52 Metro/ District Municipalities must be authorized by Minister to monitor and enforce legislation - (**manufacturing**, **sale (import)** and **export**)



PHILOSOPHY (1) REACTIVE



- Places onus on:
Manufacturer/Seller and Importer to comply
- In particular Section 2 relates to Safety and places the onus on the **Manufacturer/Seller/Importer/Exporter to ensure that a foodstuff is Safe irrespective of a Regulation being in place**
- Law Enforcer to establish whether product complies (*Enforcer reacts to particular situation*)



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PHILOSOPHY (2) PROHIBITIVE



- TRADEMARKS
- False Description-nature, origin, contents etc



PHILOSOPHY (3) PRESCRIPTIVE & RESTRICTIVE



- **Labelling-format, appearance, size etc**
- **Exemptions**
- **Unavoidable presence of foreign substance: (e.g. Allergens)**
- **Standard for composition, strength, purity, quality**
- **Standards for foodstuffs**
- **Standards for Premises**
- **Standards for Persons**



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Department of Health Directorate: Food Control

For more information visit:
www.doh.gov.za/departments/dir_foodcontr-f.html



Department of Health Directorate: Food Control

Objective:

The Department of Health through the Directorate: Food Control ensures an optimal non-personal preventative primary health care service, in respect of the safety of food for the South African community based on basic needs and the right to make informed choices without being misled by means of scientifically founded legislation, auditing and information actions.

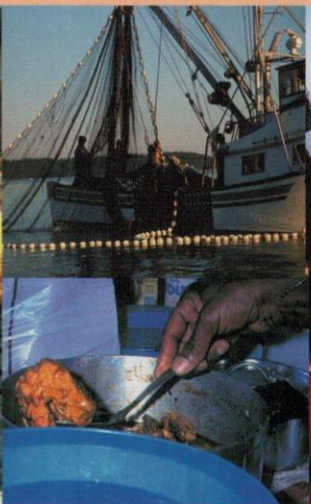
What is Food Safety?*

Assurance that food will not cause harm to the consumer when it is prepared and eaten according to its intended use.

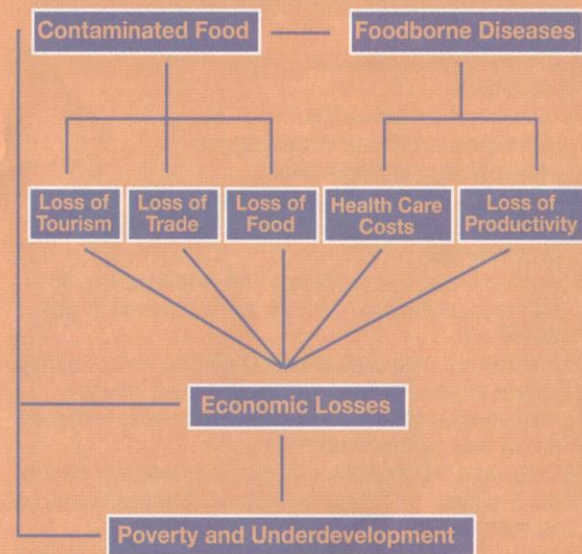
What is Food Control?*

A mandatory regulatory activity of enforcement by national or local authorities to provide consumer protection and to ensure that all foods during production, handling, storage, processing and distribution are safe, wholesome and fit for human consumption, conform to quality and safety requirements and are honestly and accurately labelled as prescribed by law.

* Source: WHO



Health and economic consequences of food contamination*



* Source: WHO



Food Control – Roles and responsibilities of the Health Sector

National level (Directorate: Food Control):

- Administer, compile and publish legislation on, *inter alia*:
 - Food hygiene/ HACCP
 - Additives
 - Chemical contaminants
 - Pesticide/veterinary drug residues
 - Microbiological standards
 - Nutrition, labelling and advertising;
- Initiate, coordinate and evaluate food monitoring programmes;
- Audit and support provinces and municipalities on food control matters such as law enforcement, port health etc.;
- Enforce, educate and communicate food control/ safety issues to stakeholders such as the food industry, consumers and other departments dealing with food safety and related matters;
- Participate in intersectoral co-operation with role players such as Dept. of Agriculture, South African Bureau of Standards, and others;
- Act as the national contact point for international bodies such as the United Nation's joint Food and Agricultural Organisation and World Health Organisation's Codex Alimentarius Commission; and
- Evaluate agricultural remedies, chemicals and foods produced by means of modern biotechnology (GMOs).

Provincial level (Environmental Health Services):

- Audit, support and co-ordinate municipalities/Health Districts;
- Control imported food (Port Health); and
- Promote intersectoral co-operation.

Municipalities (Environmental Health Services):

- Law enforcement of food legislation;
- Inspection and sampling;
- Investigate complaints/food poisoning incidences;
- Health promotion/education;
- Ensure intersectoral co-operation;
- Health certification of food premises and food exports; and,
- Implement community projects, for example, on street foods.

Components of a food control system in South Africa

Legislation/Policies:

- The Foodstuffs, Cosmetics and Disinfectants Act (No 54 of 1972);
- Departmental and other guidelines; and
- Codex Alimentarius documents.

Inspection & monitoring:

- Routine food and food premises inspection; and,
- Routine/special/*ad hoc* food sampling programmes.

Food safety/epidemiological data:

- Notification / surveillance of cases of:
 - Food poisoning
 - Typhoid
 - Brucellosis
 - Cholera
 - Other foodborne diseases;
- National Food Consumption Survey; and
- Risk assessment of pesticides / GMO's / veterinary drugs.

Information/education/communication (IEC):

- Department of Health's website: www.doh.gov.za;
- Directorate's newsletter;
- posters / brochures / pamphlets on food safety;
- Street foods CD-rom; and
- Directorate's training seminars.

Analytical services:

- Chemical laboratories (Pretoria and Cape Town); and
- Microbiological laboratories (branches of NHLS, municipalities, etc.)



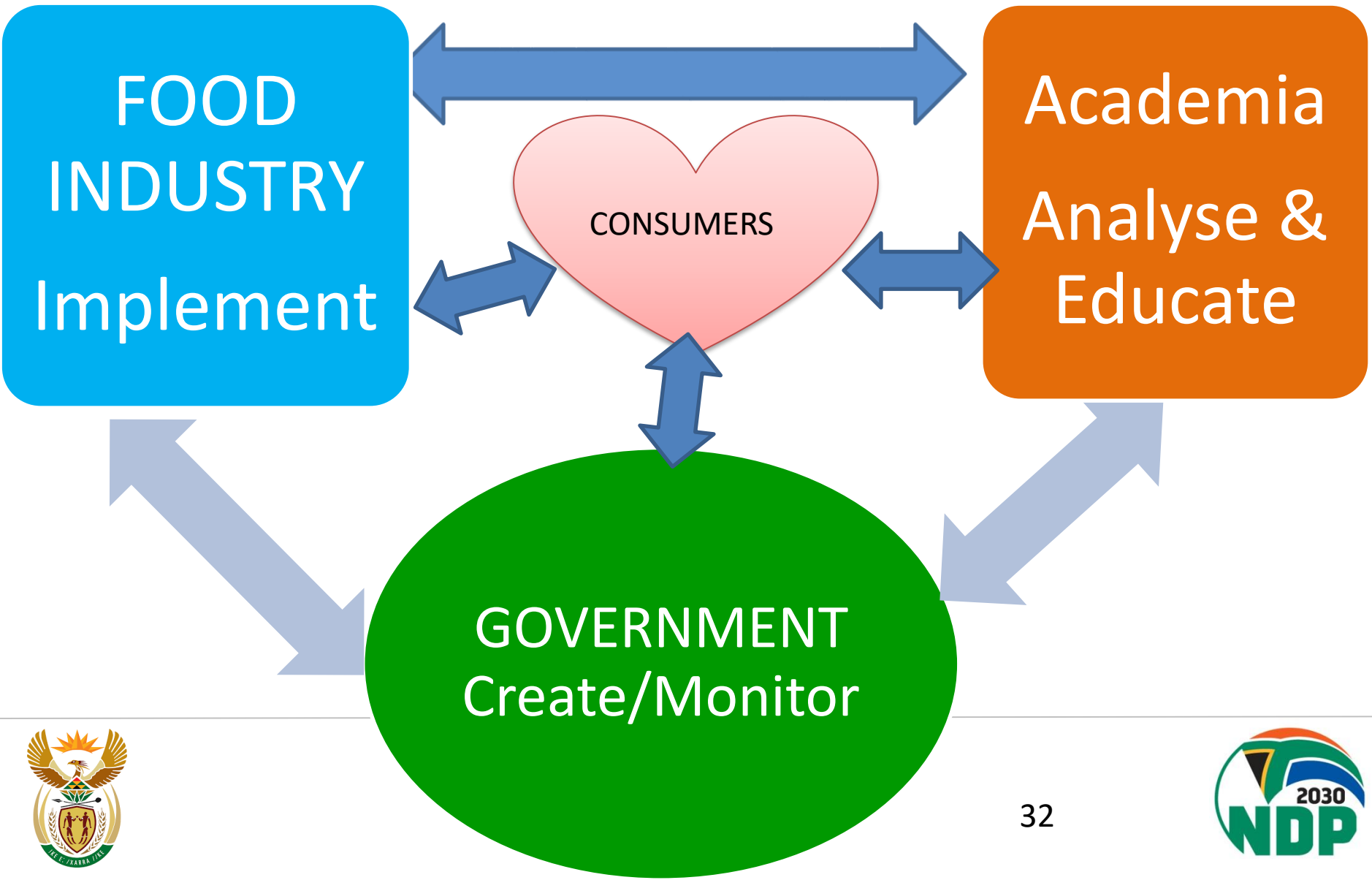
Food safety and health - Interaction with other programmes*



* Source: WHO



Food Laws & Regulations/ Food Safety & Labelling



When grocery shopping, keep at least 1-metre distance from others and avoid touching your eyes, mouth and nose.

If possible, sanitize the handles of shopping trolleys or baskets before shopping.

Once home, wash your hands thoroughly and also after handling and storing your purchased products.

There is currently no confirmed case of COVID-19 transmitted through food or food packaging.

How can I grocery shop safely in the time of COVID-19?



STANDARDS AND REQUIREMENTS FOR FOOD PREMISES / STRUCTURAL



- Walls
- Ceilings
- Floors
- Ventilation
- Lighting
- Vapours
- Odours
- Smoke
- Dust
- Insects
- Other Vectors
- Wash-up Facility
- Sanitary Facilities with Hand Wash Basins
- Waste Water Disposal System
- Safe and Adequate Water (SANS 241)

SHOULD NOT CREATE ANY HEALTH HAZARDS



STANDARDS AND REQUIREMENTS FOR FACILITIES ON FOOD PREMISES



- Tables
- Counters
- Any Working Surface
- Chilling & Freezer Facility
- Heating Apparatus
- Sinks
- Utensils
- Crockery
- Cutlery
- Basins

KEEP CLEAN & HYGIENIC



Food must not be exposed to risk of contamination



GERMOMETER

