

What is the purpose of the regulation?

These are basic hygiene requirements that **EVERY** food handling business should have in place. This is the entry level regulation. Your certificate of acceptability(COA) is issued under this regulation. This regulation defines the legal physical must-haves for a hygienic environment.

So what is new?

The entire regulation has been re-formatted and the grammar revised. It makes a lot more sense now. A new word "**MUST**" has replaced all the "**SHALLS**" underlining the mandatory requirements that **MUST** be met.

Your certificate of acceptability (COA)

The good news is that you DON'T need to reapply for your COA. That is provided the person in charge, the site address or the products and processes haven't changed since the issue of the last one.

What needs to change in your premises?

The standards for buildings remain the same except for an additional controlled refuse area.

Standards and requirements for facilities on food premises

Additional requirements for the heat treatment of milk and bulk milk storage tankers used in retail are also addressed. There is a **WHOLE** page of requirements. There are also specific detailed cleaning instructions for butchery equipment.

Standards and requirements for protective clothing

You will now be required to provide clothing for visitors too.

Standards and requirements for the display, storage and temperatures of food

When handling ready-to-eat non-packaged foods, these must now be protected against contact by bare hands. The surface temperature of frozen foods that may be re-frozen has been lowered to 5°C, previously 7°C. More detailed requirements are given for thawing practices too. Previously the regulation prohibited food that was 2°C above or below the regulated storage temperatures for more than 1 hour from being sold. This has been increased to 4 hours. The temperature for storing heated products is now 60°C and perishable products have been reduced to 5°C.

Duties of the person in charge of food premises

The person in charge(the person who is able to supervise food handling practices on a day to day basis, and who will be liable for any criminal acts) must now be able to demonstrate that he/she is suitably qualified and/or trained in principles and practices of food safety and hygiene. This should be accredited training or provided by the inspector.

The person in charge must then still ensure all food handlers are now trained in principles and practices of food safety and hygiene.

In addition to training, the person in charge must evaluate the effectiveness of the training through assessments and arrange for follow up training if required.

Records of training must be kept and training programmes must be available.

The person in charge must demonstrate compliance with the regulations by keeping records of processing, production and distribution. These records should be kept for at least 6 months after the shelf life of the product.

A traceability system is now required and a recall procedure must be in place. A recall activation must be now be formally reported to the local inspector and the National Directorate: Food Control.

Duties of the food handler

There is now an additional requirement to wash hands after handling allergens to avoid cross contamination.

When do the changes come into effect?

You have 12 months to become qualified and ensure your bulk milk tank is correct. For the rest the implementation is immediate.

THE NEW R638!

The new requirements for **REGULATIONS GOVERNING GENERAL HYGIENE REQUIREMENTS FOR FOOD PREMISES, THE TRANSPORT OF FOOD AND RELATED MATTERS**, a regulation under the **FOODSTUFFS, COSMETICS AND DISINFECTANTS ACT, (ACT NO. 54 OF 1972)**



THIS IS NEW!

The wording and the formatting of the new document is much more user friendly.

THIS IS GONE!

The additional Codex documents for the transport of bulk food and bottled water have been removed.