
GOVERNMENT NOTICE

DEPARTMENT OF HEALTH

No. R. 962

23 November 2012

FOODSTUFFS, COSMETICS AND DISINFECTANTS ACT, 1972 (ACT 54 OF 1972)

REGULATIONS GOVERNING GENERAL HYGIENE REQUIREMENTS FOR FOOD PREMISES AND THE TRANSPORT OF FOOD

The Minister of Health has in terms of section 15(1)(n), where applicable, read with section 15(7)(b), of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), made the regulations in the Schedule.

EXTRACT OF THE RELEVANT SECTION OF THE ABOVEMENTIONED GOVERNMENT NOTICE

10. (i) (i) refers

Duties of a person in charge of food premises

10. A person in charge of food premises shall ensure that -
- (a) effective measures are taken to eliminate flies, other insects, rodents or vermin on the food premises;
 - (b) any person working on the food premises is adequately trained in food hygiene by an inspector or any other suitable person;
 - (c) refuse is removed from the food premises or from any room or area in which food is handled as often as is necessary and whenever an inspector requires it to be done;
 - (d) refuse is stored or disposed of in such a manner that it does not create a nuisance; (e) refuse bins are -
 - (i) cleaned regularly; and
 - (ii) disinfected whenever necessary and whenever an inspector requires it to be done;
 - (f) waste water on the food premises is disposed of to the satisfaction of the local authority;
 - (g) the food premises and any land used in connection with the handling of food and all facilities, freight compartments of vehicles and containers are kept clean and free from any unnecessary materials, goods or items that do not form an integral part of the operation and that have a negative effect on the general hygiene of the food premises;
 - (h) no person handling non-prepacked food wears any jewellery or adornment that may come into contact with the food, unless it is suitably covered;
 - (i) no animal, subject to the provisions of any law, is kept or permitted in any room or area where food is handled, except that -
 - (i) a guide dog accompanying a blind person may be permitted in the sales or serving area of the food premises;
 - (ii) fish, molluscs or crustaceans may be kept alive until prepared for consumption;

- (iii) a live animal may be killed in a separate room before the carcass is handled, subject to regulation i2(4);
- (j) no condition, act or omission that may contaminate any food arises or is performed or permitted on the food premises;
- (k) the provisions of these regulations are complied with;
- (l) all persons under his or her control who handle food at all times meet the standards and requirements and execute the duties prescribed by regulations 9 and 11, respectively;
- (m) a room or area in which food is handled shall not be used for -
 - (i) sleeping purposes;
 - (ii) washing, cleaning or ironing of clothing or similar laundry;
 - (iii) any other purpose or in any manner that may contaminate the food therein or thereon;
- (n) no food handler touches ready-to-consume non-prepacked food with his or her bare hands, unless it is unavoidable for preparation purposes, in which case such food shall be handled in accordance with good manufacturing practice;
- (o) the reporting of diseases and conditions contemplated in regulation 11(2)(b) are properly recorded and kept for perusal by an inspector.