TRACEABILITY MECHANISM OF REGULATED AGRICULTURAL PRODUCTS

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MINOR CROP 2018 STAKEHOLDERS WORKSHOP

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WHAT IS TRACEABILITY

- Traceability "is the ability to trace and follow a food product through all stages of production, packing, processing, packaging, handling and distribution"
- Codex Alimentarius Commission definition "the ability to follow the movement of a food through specified stage(s) of production, processing and distribution"
- Traceability is a way of responding to potential risks that can arise in food and feed, to ensure that all food products are safe.



- Track and trace back to the original source in order to swiftly isolate the problem and prevent contaminated products from reaching consumers.
- It allows targeted withdrawals and the provision of accurate information to the public, thereby minimizing disruption to trade.
- It is vital for successful product investigations, withdrawals and recalls.
- Food laws and food safety standards require products to be traceable through production, processing and distribution, "from farm to fork".





DIRECTORATE: FOOD SAFETY AND QUALITY ASSURANCE (FSQA)

- Agricultural Product Standards Act No. 119 of 1990
- quality (local and export)
- -food safety (only for export)

Liquor Act No. 60 of 1989

- the sale and production for sale of certain alcoholic products
- the composition and properties of such products
- Import and export of certain alcoholic products

Two Analytical laboratories (Pretoria and Stellenbosch)



REGULARTORY FRAMEWORK

Export Regulations	Regulation R.707 of 13 May 2005 (export)	Standards & Requirements(export)	Regulations(local and import)
Application for approval for export	Record keeping and traceability	Requirements for approval	Restrictions over sale
Presentation for inspection	Guides to good practices and guides to application of HACCP	Standards for Classes	Standards for Classes
Consignment note and procedure at inspection	Hygiene requirements (Good Agricultural Practices)	Packing and marking requirements	Packing and marking requirements
Assessment of the competency of the laboratory	Registration of food business Operators	Traceability requirements	Sampling, methods of inspection, quality defects and allowable tolerances
Appeal procedures	Checklists	Sampling, methods of inspection, quality defects and allowable tolerances	



LEGAL REQUIREMENTS

- Register Food Business Operators and allocate a unique code for identification.
 - farms, pack houses, cold stores, transporters, etc.
- Farm level spray programs, records of where products are packed, transporter, etc.
- Pack house records of where products are sourced, list of PUCs, transporters, etc.
- Marking requirements on packaging
 - country of origin
 - PUC/PHC
 - name and address
 - packing date



ENFORCEMENT

- Designated Assignees
 - Quality inspection for export and food safety audits
 - Quality inspections on fresh fruits and vegetables
 - Grains and grain products
 - Poultry and eggs
 - Dairy products
 - Processed products
 - Inspection of meat carcasses



OTHER TOOLS APPLICABLE FOR TRACEABILITY

- SANS 22005:2009 Traceability in the food and feed chain. General principles and basic requirements for system design and implementation
- GS1 standards barcodes
- Department of Health Policy Guidelines: National Food Safety Alerts And Official Food Product Recalls In South Africa
- Pallet Identification



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Thank you for your attention

