

DALRRD: NATIONAL SANITARY AND PHYTOSANITARY WORKSHOP

Overview of Food Control in the context of the Foodstuffs, Cosmetics And Disinfectants Act, 1972 (Act No. 54 Of 1972)



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Directorate: Food Control

10 March 2021



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WHAT IS FOOD CONTROL (WHO)



“A mandatory regulatory activity of 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”



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National
Provinces
Assignees

South African Food Control System

National

MUNIs

DALRRD

QA & Export of
Regulated
agricultural
products

DoH

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

dti
NRCS

Canned and
frozen fish/products
Fresh seafood

Co-Ordination, Collaboration, Communication

stc
enquiries

Meat Hygiene,
Import & Export
of fresh meat etc

SPS Enquiry
Point

Nutritional Labelling

CODEX Contact
Point
INFOSAN Emergency
Contact Point
RASFF Contact Point

Certificate of
export

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

HEALTH'S FOOD CONTROL LEGISLATION: DEPARTMENT OF HEALTH (DOH)



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

- To control the Sale, Manufacture, Importation and Exportation of Foodstuffs, Cosmetics and Disinfectants; and to provide for incidental matters
- Administered by the Directorate: Food Control at national level
- Control of imported foodstuffs by National (3 Regions)
- Enforcement of local market/foodstuffs by 52 Metro/District Municipalities
- A number of Regulations arranged in **12** Categories –all available on our webpage

DIRECTORATE: FOOD CONTROL

DIRECTOR: FOOD CONTROL
Ms P Campbell

Secretary: Elize Pienaar



Sub Directorate: Chemical Safety
Deputy Director: Vacant
Additives, contaminants, biotechnology, Residue's, etc

Assistant Director: Ms A Madzivhandila
Food Biotechnology, ADI's, Residue limits, Classification of Pesticides

Assistant Director: Ms Y Tsiane
Food Additives and contaminants, Standards and Ingredients and non-nutritional labelling

Medical Biological Scientist: Ms J Masuku (Vacant)

Sub Directorate: Biological Safety and Programme Support
Deputy Director: Vacant
Food Imports; MHS; Lab analyses; Food Safety Alerts etc

Assistant Director: Ms S Parring
Food Hygiene; HACCP; Food Microbiological Standards

Assistant Director: Mr Thabethe
Information, education and communication (IEC) programmes
Food surveillance and monitoring programmes

Snr Admin Officer Vacant

Chef Clerk Ms I Maisela

Snr Admin Clerk Vacant

Sub directorate: Interagency Liaison & Regulatory Nutrition
Deputy Director: Mr MD Matlala
National Codex Office, food labelling etc.

Assistant Director: Mrs A Booyzen
Regulatory Nutrition & Labelling

Medical Biological Scientist: Ms A Godzwana
Food Labelling

Snr Admin Officer Ms E Mampheko

Snr Registry Clerk Ms F Mabasa

IN SUMMARY



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- **Forbid sale of F, C & D that may be detrimental/harmful to health**
- **Endeavours to protect consumer from exploitation by false / misleading claims**
- **Attempts to provide consumer with information – make informed choices**



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PHILOSOPHY (1) REACTIVE



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- Places onus on:
Manufacturer/Seller and Importer to comply
- Law enforcer to establish whether product complies (*Enforcer reacts to particular situation*)
- Provides for approval & stipulation of max levels of certain ingredients to be used e.g. food additives, MRLs



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PHILOSOPHY (2) PROHIBITIVE



- **Nothing added/removed unless permitted (E.g. Sudan Red)**
- **Substances allowed shall:**
 - Non injurious/harmful
 - Present in minimum amounts
 - Comply to standard of composition, strength, purity, quality
- **Unavoidable presence of foreign substance: (e.g. Melamine-) present if permitted at specific level**



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PRINCIPAL STAGES OF FOOD SUPPLY

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

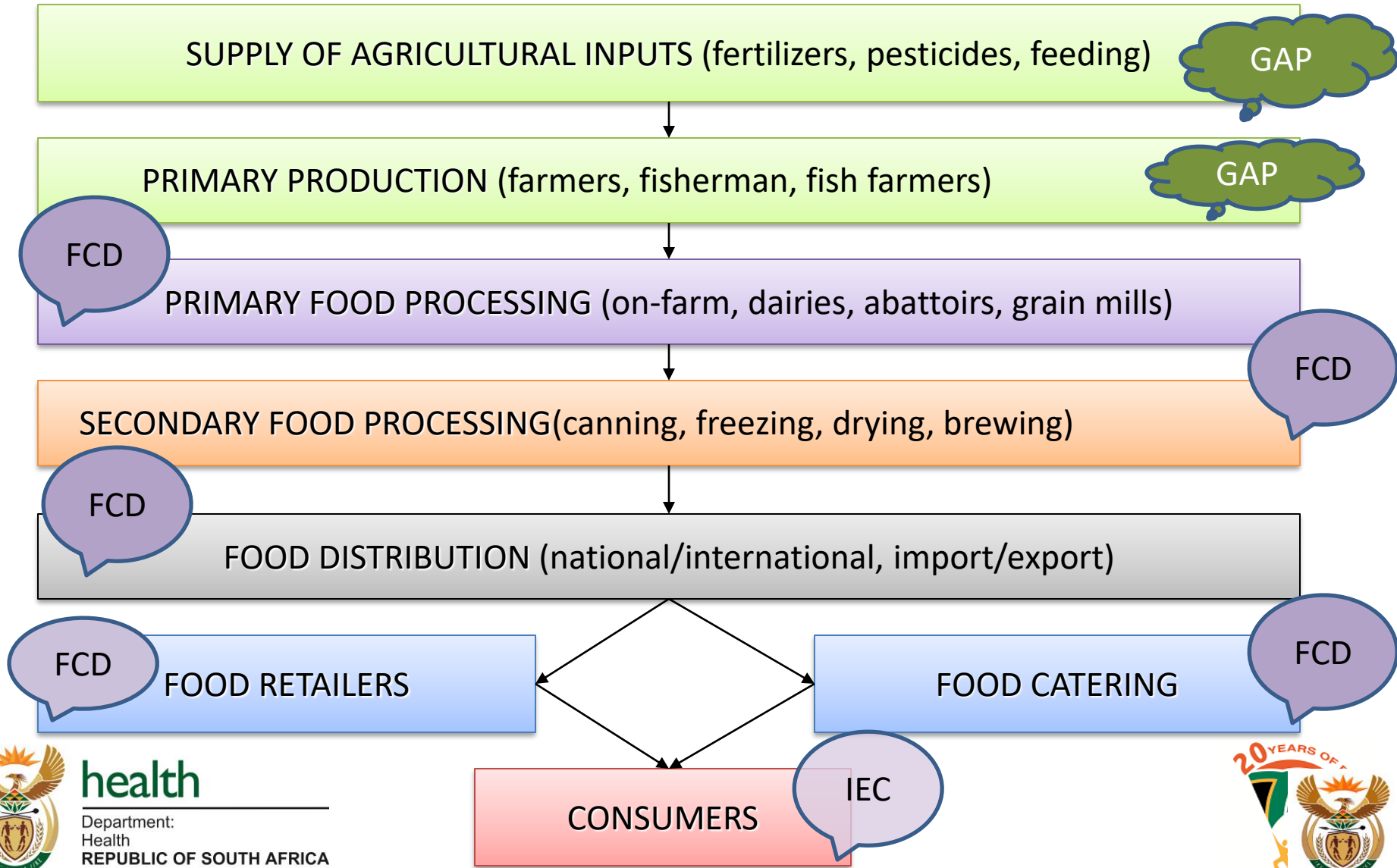


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STAGES OF FOOD SUPPLY ? FCD LEGISLATION



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Which Regulations Apply at Primary Food Processing: HYGIENE



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

Milking Sheds R 991/2012

A dairy/milking shed must comply and have a Certificate of Acceptability

Milk & Milk Products R 1555/1997

Microbiological safety of milk & milk products, including raw milk

Sale of raw milk

Microbiological Criteria R 692/1997

Certain agricultural products e.g. Tea, sugar

Hygiene Regulations R 962/2012

– A food premises must have Certificate of Acceptability (CoA)

Primary Agricultural products are exempted from a CoA unless Processing takes place (packing, washing, packaging, cutting , drying etc)

Abattoir-If products are being sold/further processed

HACCP Regulations R 908/2003

Only one sector has been listed for regulatory HACCP:

Anyone sorting or grading groundnuts must have HACCP Certification issued in terms of the Regulations



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Which Regulations Apply at Primary Food Processing: Chemicals & Labelling



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

CHEMICAL

Pesticide Residues R246/1994 & Amendments

Veterinary Residues –R

1809/1992 Mycotoxins R

1145/2004 -- Storage

Preservatives- R965/1997

cutting

Seed Tolerances R 1225/2002

Heavy Metals R 1518/1994

LABELLING

Labelling & Advertising R 146/2010 & its Amendments - packaging but subject to APS,1990



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Which Regulations Apply at Secondary Food Processing: HYGIENE



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

Hygiene Regulations R 962/2012

– The food premises must have Certificate of Acceptability
Processing takes place (packing, washing, packaging, cutting , drying etc)

Dairy-Pasteurisation, Yoghurt making
Farm-Atchar

HACCP Regulations R 908/2003

No sectors listed



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Which Regulations Apply at Secondary Food Processing: Chemicals & Labelling



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

CHEMICAL

Pesticide Residues R246/1994 & Amendments

Veterinary Residues –R 1809/1992

For Veterinary Drugs and Stock Remedies

Mycotoxins R 1145/2004 --

Preservatives & Antioxidants- R965/1997

Heavy Metals R 1518/1994

Colourants R 1008/1996

Emulsifiers

Jams, Conserves, Marmalades and Jelly R 2627/1986

Packaged Waters R 718/2006

PROHIBITION: Comfrey R 1408/2003

LABELLING

Labelling & Advertising R 146/2010 & its

Amendments - packaging but subject to APS,1990

Fortification R 504/2003



Which Regulations Apply at Food Distribution/Transport : HYGIENE



FOOD DISTRIBUTION (national/international, import/export)

Hygiene Regulations R 962/2012

– A food premises must have Certificate of Acceptability

Any vehicle used for transport of food

Temperature Controls - (Perishable Products)

HACCP Regulations R 908/2003

No sectors listed

Milk & Milk Products R 1555/1997

Microbiological safety of milk & milk products, including raw milk

Sale of raw milk

Transport of Milk- Milking Sheds Regulations R 961/2012



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Which Regulations Apply at Primary Food Processing: HYGIENE



FOOD RETAILERS (can be Farmers as well in terms of definition of “SELL” in the Act!

Hygiene Regulations R 962/2012

– The farm stall/van is also a food premise if selling processed agricultural products & must have Certificate of Acceptability

HACCP Regulations R 908/2003

Not listed as a Sector as yet

Milk & Milk Products R 1555/1997

Microbiological safety of milk & milk products, including raw milk
Sale of raw milk

Microbiological Criteria R 691/1997 RTE foods



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Which Regulations Apply at Primary Food Processing: Chemicals & Labelling



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CHEMICAL

**Pesticide Residues R246/1994
& Amendments**

**Veterinary Residues –R
1809/1992**

Mycotoxins R 1145/2004 -

Preservatives- R965/1997

Seed Tolerances R 1225/2002

Heavy Metals R 1518/1994

LABELLING

**Labelling & Advertising R
146/2010 & its**

**Amendments - packaging
but subject to APS,1990**



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Five keys to safer food

Keep clean

- ✓ Wash your hands before handling food and often during food preparation
- ✓ Wash your hands after going to the toilet
- ✓ Wash and sanitize all surfaces and equipment used for food preparation
- ✓ Protect kitchen areas and food from insects, pests and other animals

Why?

While most microorganisms do not cause disease, dangerous microorganisms are widely found in soil, water, animals and people. These microorganisms are carried on hands, wiping cloths and utensils, especially cutting boards and the slightest contact can transfer them to food and cause foodborne diseases.

Separate raw and cooked

- ✓ Separate raw meat, poultry and seafood from other foods
- ✓ Use separate equipment and utensils such as knives and cutting boards for handling raw foods
- ✓ Store food in containers to avoid contact between raw and prepared foods

Why?

Raw food, especially meat, poultry and seafood, and their juices, can contain dangerous microorganisms which may be transferred onto other foods during food preparation and storage.

Cook thoroughly

- ✓ Cook food thoroughly, especially meat, poultry, eggs and seafood
- ✓ Bring foods like soups and stews to boiling to make sure that they have reached 70°C. For meat and poultry, make sure that juices are clear, not pink. Ideally, use a thermometer
- ✓ Reheat cooked food thoroughly

Why?

Proper cooking kills almost all dangerous microorganisms. Studies have shown that cooking food to a temperature of 70°C can help ensure it is safe for consumption. Foods that require special attention include minced meats, rolled roasts, large joints of meat and whole poultry.

Keep food at safe temperatures

- ✓ Do not leave cooked food at room temperature for more than 2 hours
- ✓ Refrigerate promptly all cooked and perishable food (preferably below 5°C)
- ✓ Keep cooked food piping hot (more than 60°C) prior to serving
- ✓ Do not store food too long even in the refrigerator
- ✓ Do not thaw frozen food at room temperature

Why?

Microorganisms can multiply very quickly if food is stored at room temperature. By holding at temperatures below 5°C or above 60°C, the growth of microorganisms is slowed down or stopped. Some dangerous microorganisms still grow below 5°C.

Use safe water and raw materials

- ✓ Use safe water or treat it to make it safe
- ✓ Select fresh and wholesome foods
- ✓ Choose foods processed for safety, such as pasteurized milk
- ✓ Wash fruits and vegetables, especially if eaten raw
- ✓ Do not use food beyond its date

Why?

Raw materials, including water and ice, may be contaminated with dangerous microorganisms and chemicals. Toxic chemicals may be formed in damaged and mouldy foods. Care in selection of raw materials and simple measures such as washing and peeling may reduce the risk.

Action

Knowledge = Prevention

The Five Keys to Safer Food For Food Handlers & Consumers



Food safety initiative
World Health Organization

WHO/FAO/UNEP/WHO/UNESCO
Joint Initiative on Food Safety
and Food Security

World Health Organization

Thank You!!!



Ke ya leboga

Ke a leboha

Ke a leboga

Ngiyabonga

Ndiyabulela

Ngiyathokoza

Ngiyabonga

Inkomu

Ndi khou livhuha

Dankie



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