



Empowering & Inspiring Excellence

Company Registration No. 2014/063827/07

Awareness on R638 Foodstuffs, Cosmetics and Disinfectants Act No. 54 of 1972 Regulations Governing General Hygiene requirements for Food premises, the transport of food and related matters with respect to Cleaning and Sanitation.

Course Code: FBFS42

Course overview

The new R638 Regulations Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters was published on 22 June 2018 and replaced regulation R962 of 2012. Under this new Regulation it is now a requirement that specific instructions on cleaning & sanitizing equipment and premises are followed. Vehicles outsourced for the transportation of perishable foods must be in possession of a certificate of acceptability in addition to the premises where food is handled. With the R638 impacting every food handling business in South Africa, it is important for businesses to know what the legal requirements and responsibilities. Ignorance is no defence in law, therefore all applicable legislative requirements must be complied with and adhered to. Food handling establishments play a critical role in ensuring that these concepts are realized.

The aim of this course is to provide a sound understanding and practical knowledge of the cleaning and sanitation requirements stipulated in R638. Delegates are equipped with knowledge that they can impart to their clients in the food handling industry so that they minimize the chances of food contamination or food poisoning, protecting both the public and the company's reputation through the procurement of suitable food grade cleaning chemicals and effective cleaning and sanitation programmes.

Given the recent outbreak of listeriosis in South Africa where more than 1060 cases and 216 deaths were recorded between Jan 2017 to July 2018, the training will benchmark on the cleaning and sanitation required to control and eradicate *Listeria monocytogenes* bacteria from meat facilities.

The course is customised to organisation supplying cleaning and sanitation chemicals for use in food premises.

Course Objectives (Expected Outcomes)

At the end of this course participants will be able to:

- Appreciate legal and standard requirements for cleaning, sanitation and disinfection of equipment and premises in line with requirements of R638 Regulations
- Explain the reasons and importance of cleaning and sanitation including microbiological testing for monitoring and verification of cleanliness
- Explain characteristics of bacteria with respect to cleaning and sanitation and bacteria in biofilm
- Know the cleaning and sanitation requirements for the control of *Listeria monocytogenes* bacteria as a benchmark to control all other food borne bacteria

Course Content

R638 Requirement Related to Cleaning and Sanitation

- Certificate of Acceptability
 - the basic requirements for food handling premises
 - the basic requirements for the transportation of perishable foods
- Standards and requirements for facilities
- Standards and requirements for food containers, appliances and equipment
- Standards and requirements for the display, storage and temperature of food
- Standards and requirements for protective clothing
- Duties of person in charge of the food premises
- Duties of a food handler
- Standards and requirements for the handling and transportation of meat and meat products
- Standards and requirements for transportation of food

Who should attend?

The course is ideally developed for chemical manufacturers that supply food grade cleaning chemicals to the food industry.

Assessment

- Formative assessment through quizzes, workshop discussions and case studies
- Examination may be given at the end of the course.
- Full attendance of the course is essential for a certificate to be issued

Entry requirements

- A high level of food safety appreciation
- Working in food and drink and related industry

Duration of the course: Approximately 1/2 Day (5-6 hours)

Progression

Effective Good Manufacturing or Catering Practices
Basic HACCP Awareness Level 2
Advanced HACCP implementation

Cost

As per price list

Training can be arranged **in-house** for 5 or more participants at **discounted prices** and this has an added advantage of practical application at the learner's workplace

Venues

In South Africa:

Durban: Three Cities, Urban Park Hotel, 60 Meridian Drive, Umhlanga Ridge.

Johannesburg: City Lodge Hotel Cnr Hill Str & Rivonia, Morningside, Sandton

Pretoria: Protea Hotel Manor Hatfield, 1050 Burnett Street Entrance on Festival Street, Hatfield, 0083 (5 minutes-walk from Gautrain Hatfield Station)

Cape Town: City Lodge Hotel Victoria & Alfred Waterfront - Corner Dock and Alfred Roads, Waterfront

Outside South Africa:

To be advised

For Further Information on our training courses, or to register for a course, please contact us on:

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