

# Food Control System of South Africa



## Webinar: World Food Safety Day 2023 – “Food Standards Saves Lives”

---



**P T Campbell**  
**Food Control**

---



**1 June 2023**



# Presentation Outline



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization



SUSTAINABLE  
DEVELOPMENT  
GOALS

7 June 2023 | World Food Safety Day

- Background
- Governance-  
International Context
- Governance - South  
African Food Control  
System
- Role of Health in Food  
Control



**Food standards  
save lives**

#WorldFoodSafetyDay

[www.fao.org/world-food-safety-day](http://www.fao.org/world-food-safety-day)  
[www.who.int/world-food-safety-day](http://www.who.int/world-food-safety-day)



**Food safety is everyone's business**

2



# WHAT IS FOOD CONTROL (WHO)



*“A mandatory regulatory activity with 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”*

# In Summary by DEFINITION, Food Control covers:



- **Food Safety**
- **Food Quality & Composition**
- **Food Labelling**
- **Nutrition (Regulatory)**



**Food safety is everyone's business**



# FOOD SAFETY (WHO):



*“Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use”*

*(World Health Organization)*



**Food safety is everyone's business**







World Health  
Organization

photos.com 11108415

# International Context



Food and Agriculture  
Organization of the  
United Nations

- World Health Organization (WHO)- Geneva
  - International Health Regulations, 2005 – Focal Point-NDoH
  - International Food Safety Authorities Network (INFOSAN) – Focal Point & Emergency Contact Point- NDoH
- Food & Agricultural Organization (FAO)- Rome
- **Joint WHO/FAO CODEX ALIMENTARIUS COMMISSION** (Risk Mgt - Standards, Guidelines, Texts ) Contact Point is within NDoH
- **Joint WHO/FAO Expert Committees** (Scientific Risk Assessment)
- **Joint WHO/FAO Celebration of World Food Safety Day** on 7 June annually



**Food safety is everyone's business**





- World Trade Organization (WTO)- Geneva
  - Sanitary & Phyto-Sanitary (SPS) Agreement for ensuring Plant, Animal & Human Health when plants, animals or food is traded -
    - Sanitary Measures (Regulations) Science & Alignment to CODEX – Food Standards Setting Body NDoH – Food Control is Contact Point
    - SPS Committee - DALRRD is Contact Point
  - Technical Barriers to Trade (TBT) Agreement
    - Technical Regulations
    - TBT Committee - DTIC is Contact Point



**Nutritious**

# SAFE FOOD FOR ALL

## Food Safety is Everyone's Business

Food Legislation &  
Law Enforcement

Advice For  
Industry/Traders

Consumer  
Education

Info Gathering &  
Research

Providing Health-  
Related Services

**GOVERNMENT**

Educated & Knowledgeable  
Public

Discriminating &  
Selective Consumers

Safe Food Practices  
in the Home

Community  
Participation

Active Consumer  
Groups

**CONSUMERS**

GMP's by Primary  
Producers/Distribution

QA & Control of  
Processed Food

Appropriate Processes  
And Technology

Trained Managers &  
Food Handlers

Informative Labelling  
& Consumer Education

**INDUSTRY/TRADERS**



**NATIONAL COMMITMENT TO FOOD SAFETY**

**WHO LEADERSHIP FOR INTERNATIONAL CONSENSUS  
ON FOOD SAFETY ISSUES, POLICY & ACTIONS**

**"2020 - WHA RESOLUTION 73"**





# 'Multi-Agency' Food Control Policy Environment

## Agriculture

Food Security, GAP, Agricultural Inputs, Quality, Veterinary Public Health

Enforcement:

National Provincial Veterinary Public Health Officers/Inspectors

Assignees

## Trade

NRCS: Canned Meat, Fish & Seafood as assigned/regulated by Health Minister

SQAM (ISO/SANAS/SABS)

Enforcement:

NRCS Inspectors

CPA, Inspectors

## Health

Food Safety, Food Labelling, Regulatory Nutrition, Surveillance, Environmental Health, Nutrition, Outbreak Response

Enforcement:

Environmental Health Practitioners (EHPs):

National & Local Government



FARMING & AGRICULTURE



FOOD PROCESSING



FOOD PACKAGING & STORAGE



TRANSPORT & LOGISTICS



FOOD RETAIL & SERVICES

Food Hygiene & Food Safety



# HEALTH'S FOOD CONTROL LEGISLATION: DEPARTMENT OF HEALTH (NDOH)



Foodstuffs Cosmetics and Disinfectants Act, (Act 54 of 1972)  
(FCD,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 manufacturing, sale and export of foodstuffs by 52 Metro/ District Municipalities
- Approximately 50 sets of Regulations



**Food safety is everyone's business**



# FCD, 1972 IN SUMMARY



- **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 & HEALTHY choices**



**Food safety is everyone's business**



# PHILOSOPHY (1) REACTIVE



- Places RESPONSIBILITY 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/additives to be used e.g. food additives, quality & compositional matters



**Food safety is everyone's business**



# PHILOSOPHY (1) REACTIVE



- Places onus on:  
**Manufacturer/Seller and Importer to comply**
- In particular Section 2 relates to Safety and places the onus on the **Manufacturer/Seller/Importer/Exporter to ensure that a foodstuff is Safe irrespective of a Regulation being in place**
- Law Enforcer to establish whether product complies (*Enforcer reacts to particular situation*)



**Food safety is everyone's business**



# PHILOSOPHY (2) PROHIBITIVE



- TRADEMARKS
- False Description-  
Nature, Origin,  
Contents etc



DIET WATER

Because normal water is full of calories.



 Food safety



# PHILOSOPHY (2) PROHIBITIVE



- **Nothing added/removed unless permitted (E.g. Colourants)**
- **Substances allowed shall:**
  - Non injurious/harmful
  - Present in minimum amounts
  - Comply to standard of composition, strength, purity, quality
- **Prohibitions can be specified**



**Food safety is everyone's business**



# PHILOSOPHY (3) PRESCRIPTIVE & RESTRICTIVE



- **Labelling-format, appearance, size etc.**
- **Exemptions**
- **Unavoidable presence of foreign substance: (e.g. Allergens, Residues, Melamine)**
- **Standards for composition, strength, purity, quality**
- **Standards for Foodstuffs & Containers/Contact**
- **Standards for Premises**
- **Standards for Persons**



**Food safety is everyone's business**



# Foodstuffs Cosmetics & Disinfectants Act, 1972 (Act No. 54 of 1972)



Regulations are published for :

- **Food Safety** -Foodstuffs/Contact & Premises
- **Nutritional Composition & Labelling** :
  - Information for Decision Making/Misleading
- **Health/Nutrition (Wholesome) Outcomes** :
  - Levels e.g. Trans Fats/Na
  - Fortification & Iodation

LEGISLATION IS IN SUPPORT OF  
GOOD HEALTH & NUTRITION  
& POSITIVE/OPTIMUM HEALTH OUTCOMES  
“A Long and Healthy Life for All”



# FOOD SAFETY BASIC REQUIREMENTS



## Regulations Governing General Hygiene Requirements for Food Premises and the Transport of Food (R. 638 of 22 June 2018)

Replaces R962 of 2012 (R918 of 1999)



**Food safety is everyone's business**

18



# Regulations Governing General Hygiene Requirements for Food Premises and the Transport of Food (R. 638 of 2018)



- Applicable to all food premises except those controlled in terms of the Meat Safety Act, 2000
- Food Premises: **building, structure, stall, vehicle**
- Certificate of Acceptability to be issued by local authority- District & Metro Municipalities- Environmental Health Practitioners of Municipal Health Services
- Should be Displayed, where feasible



**Food safety is everyone's business**

19





Ekurhuleni  
METROPOLITAN MUNICIPALITY  
DEPARTMENT HEALTH AND  
SOCIAL DEVELOPMENT

NORTHERN REGION  
TEL NUMBER (011) 999-3982/3979  
CERTIFICATE NO. COA/N2/167/B/11

# CERTIFICATE OF ACCEPTABILITY

(In terms of Section 3 of Regulations Governing General Hygiene Requirements for Food Premises and Transport of Food (G.N. R918 of 30 July 1999))

Person in Charge:

**COSTA KOUSIAKIS**

Identity Number:

OF

Trade Name

**COOL CUT QUALITY MEATS**

Trading Address:

**STAND 66/63-IR, 69 SERENADE ROAD, ELANDSFONTEIN, GERMISTON**

## Certification and Restrictions

It is hereby certified that the said premises comply with the Provisions of Regulations 5 and 6 of Government Notice R918 of 30 July 1999 in respect of the handling of Food in the manner specified: **MANUFACTURING OF COLD MEATS AND SELLING OF CHEESE**

Restriction/Conditions/Endorsements in terms of Regulations 3(1) (6) & 15

  
**Environmental Health Practitioner**  
Practice Number: H.I. 0032719

  
**J S CHAKA**  
**DIRECTOR: ENVIRONMENTAL HEALTH**

Date issued: 16 AUGUST 2011

This certificate is not transferable and may be withdrawn at any stage. It is also issued subject to compliance with requirements from other departments.



# Hygiene Regulations (R. 638 of 2018) Specific Regulations for Persons



- **Regulation 10: Duties of Person in Charge**
  - Accred. Training of Person in Charge/Owner
  - Ensure that **ALL** Regs are adhered to, together with other critical requirements
- **Regulation 11: Duties of a Food Handler**
  - Set out what a Food Handler is responsible to do including personal hygiene and disease reporting



**Food safety is everyone's business**

21



# Reg 9: STANDARDS AND REQUIREMENTS FOR PROTECTIVE CLOTHING & Reg 11: PERSONAL



- **Regulation 9: Personal Protective Clothing**

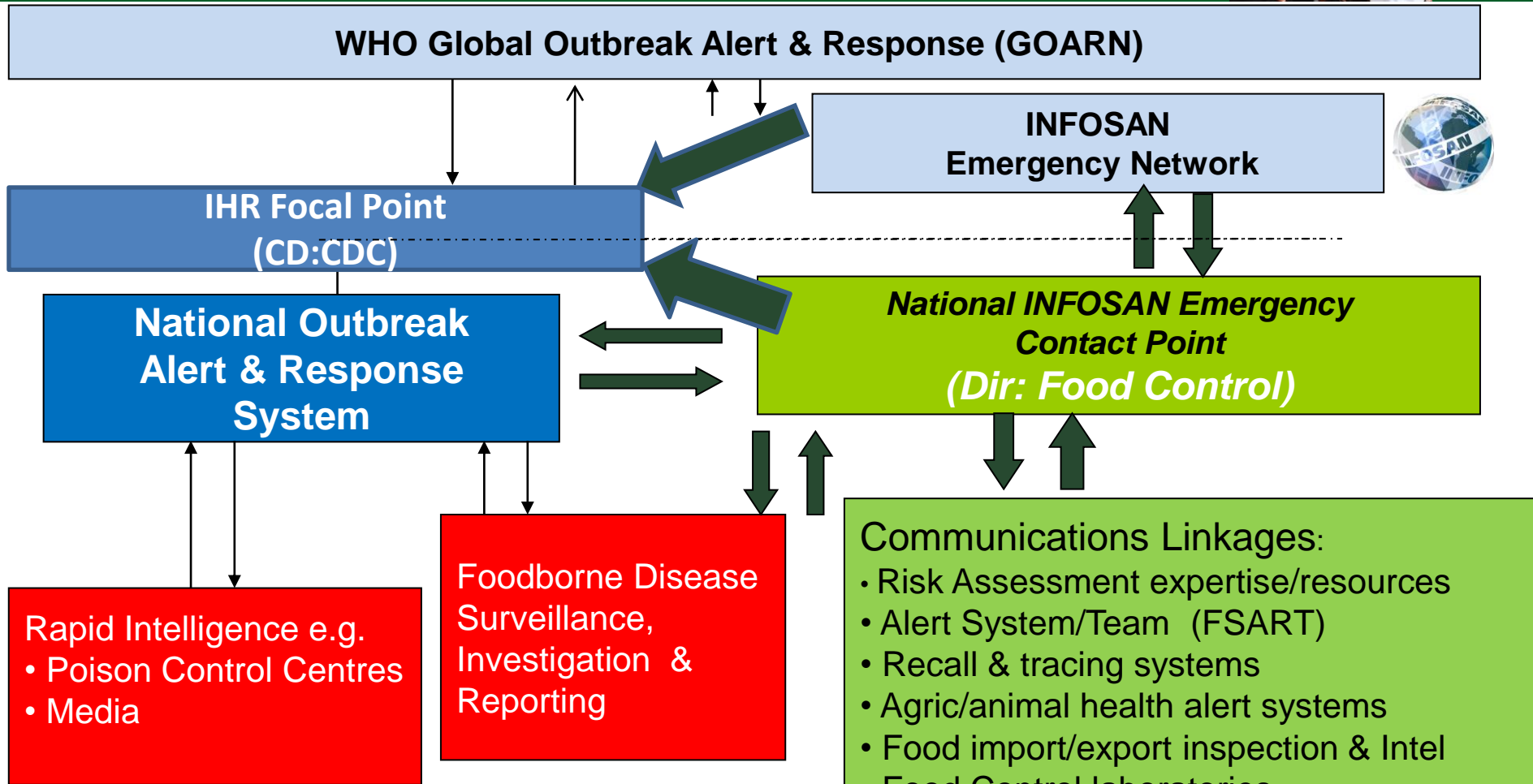
**CLEAN** Protective Clothing & Personal Hygiene is to prevent **FOOD** from being contaminated



**Food safety is everyone's business**



# Communication Networks



 **Food safety is ever**



# Working Together to Assure

**FOOD SAFETY**

for South Africa & Africa  
**BECAUSE.....**



 **Food safety is everyone's business**



# A Long and Healthy Life for All



Ke ya leboga

Thank You

Ke a leboha

Ke a leboga

Ngiyabonga

Ndiyabulela

Ngiyathokoza

Ndi khou livhuha

Inkomu

Dankie

Asante



**Food safety is everyone's business**



# TECHNICAL SUPPORT



**PT CAMPBELL**

**012 395 8800  
0723736441**

**[Penny.Campbell@health.gov.za](mailto:Penny.Campbell@health.gov.za)**

**MD MATLALA**

**012 395 8879  
0796933632**

**[Malose.Matlala@health.gov.za](mailto:Malose.Matlala@health.gov.za)**

**SC THABETHE**

**012 3958790  
0636800878**

**[Sishingo.Thabethe@health.gov.za](mailto:Sishingo.Thabethe@health.gov.za)**

**S Y PARRING**

**012 3958787  
0636802959**

**[shirley.parring@health.gov.za](mailto:shirley.parring@health.gov.za)**

**AA Madzivhandila**

**012 395  
0636802565**

**[Aluwani.Madzivhandila@health.gov.za](mailto:Aluwani.Madzivhandila@health.gov.za)**

**YM TSIANE**

**012 395  
0636802976**

**[Yvonne.Tsiane@health.gov.za](mailto:Yvonne.Tsiane@health.gov.za)**



**Food safety is everyone's business**







# Department of Health Directorate: Food Control

For more information visit:  
[www.doh.gov.za/departments/dir\\_foodcontr-f.html](http://www.doh.gov.za/departments/dir_foodcontr-f.html)



## Department of Health Directorate: Food Control

### Objective:

The Department of Health through the Directorate: Food Control ensures an optimal non-personal preventative primary health care service, in respect of the safety of food for the South African community based on basic needs and the right to make informed choices without being misled by means of scientifically founded legislation, auditing and information actions.

### What is Food Safety?\*

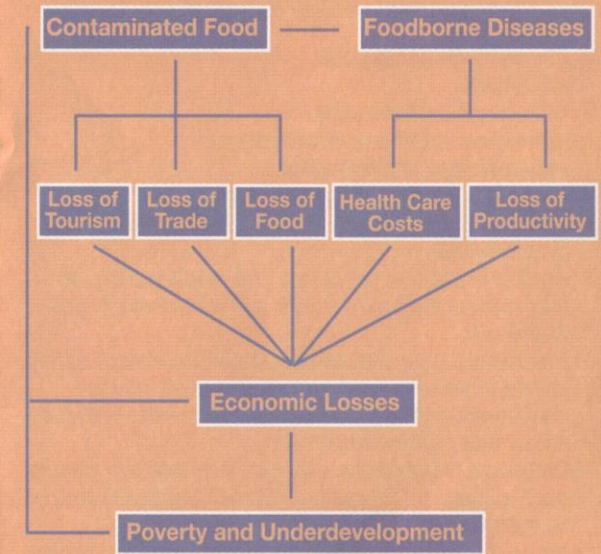
Assurance that food will not cause harm to the consumer when it is prepared and eaten according to its intended use.

### What is Food Control?\*

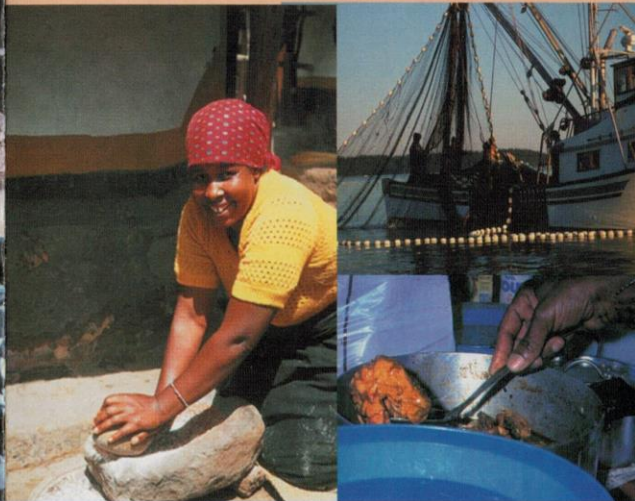
A mandatory regulatory activity of enforcement by national or local authorities to provide consumer protection and to ensure that all foods during production, handling, storage, processing and distribution are safe, wholesome and fit for human consumption, conform to quality and safety requirements and are honestly and accurately labelled as prescribed by law.

\* Source: WHO

## Health and economic consequences of food contamination\*



\* Source: WHO





## Food Control – Roles and responsibilities of the Health Sector

### National level (Directorate: Food Control):

- Administer, compile and publish legislation on, *inter alia*:
  - Food hygiene/ HACCP
  - Additives
  - Chemical contaminants
  - Pesticide/veterinary drug residues
  - Microbiological standards
  - Nutrition, labelling and advertising;
- Initiate, coordinate and evaluate food monitoring programmes;
- Audit and support provinces and municipalities on food control matters such as law enforcement, port health etc.;
- Enforce, educate and communicate food control/ safety issues to stakeholders such as the food industry, consumers and other departments dealing with food safety and related matters;
- Participate in intersectoral co-operation with role players such as Dept. of Agriculture, South African Bureau of Standards, and others;
- Act as the national contact point for international bodies such as the United Nation's joint Food and Agricultural Organisation and World Health Organisation's Codex Alimentarius Commission; and
- Evaluate agricultural remedies, chemicals and foods produced by means of modern biotechnology (GMOs).

### Provincial level (Environmental Health Services):

- Audit, support and co-ordinate municipalities/Health Districts;
- Control imported food (Port Health); and
- Promote intersectoral co-operation.

### Municipalities (Environmental Health Services):

- Law enforcement of food legislation;
- Inspection and sampling;
- Investigate complaints/food poisoning incidences;
- Health promotion/education;
- Ensure intersectoral co-operation;
- Health certification of food premises and food exports; and,
- Implement community projects, for example, on street foods.

## Components of a food control system in South Africa

### Legislation/Policies:

- The Foodstuffs, Cosmetics and Disinfectants Act (No 54 of 1972);
- Departmental and other guidelines; and
- Codex Alimentarius documents.

### Inspection & monitoring:

- Routine food and food premises inspection; and,
- Routine/special/*ad hoc* food sampling programmes.

### Food safety/epidemiological data:

- Notification / surveillance of cases of:
  - Food poisoning
  - Typhoid
  - Brucellosis
  - Cholera
  - Other foodborne diseases;
- National Food Consumption Survey; and
- Risk assessment of pesticides / GMO's / veterinary drugs.

### Information/education/communication (IEC):

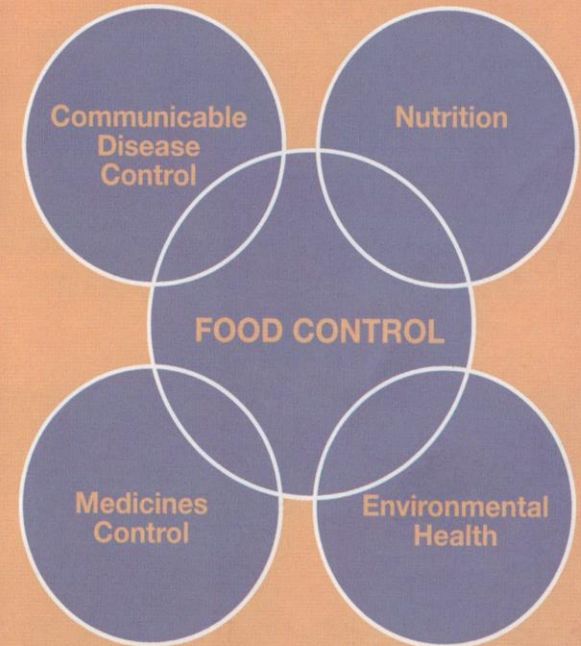
- Department of Health's website: [www.doh.gov.za](http://www.doh.gov.za);
- Directorate's newsletter;
- posters / brochures / pamphlets on food safety;
- Street foods CD-rom; and
- Directorate's training seminars.

### Analytical services:

- Chemical laboratories (Pretoria and Cape Town); and
- Microbiological laboratories (branches of NHLS, municipalities, etc.)



## Food safety and health - Interaction with other programmes\*



\* Source: WHO





# Functions of the Directorate:



- Administer, compile and publish legislation relating to food safety, food labelling, regulatory nutrition and related matters;
- Initiate, coordinate and evaluate food monitoring programmes/plans as well as data analysis and reporting;
- (*Audit*), support and guide port health, provinces and local authorities (municipalities) on food control matters such as food law enforcement, as well as the implementation of (*norms & standards*);



**Food safety is everyone's business**

29



# Functions of the Directorate:



- Inform, educate and communicate (IEC) food control/safety and related matters to stakeholders such as industry, consumers and other departments, including those dealing with certain aspects of food control;
- Serve as the national contact point(s) for the joint FAO/WHO Codex Alimentarius Commission, the WHO International Food Safety Authorities Network (INFOSAN) & European Union (EU) Rapid Alert System for Food & Feed (EU-RASFF)



**Food safety is everyone's business**

30



# Functions of the Directorate:



- Evaluate risk assessments of agricultural remedies/chemicals and foods produced by means of modern biotechnology (GMOs);
- Facilitate and ensure that any food safety emergency is correctly identified and a response is rapidly coordinated; and
- Support the unit(s) dealing with foodborne illness investigation



**Food safety is everyone's business**

31

