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UNIVERSITY



Food Control in the Eastern Cape

Concerns, Enforcement, Recommendations

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A. DEFINITIONS (WHO):

FOOD SAFETY

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

FOOD CONTAMINANT

“Any biological or chemical agent, foreign matter, or other substance not intentionally added to the food which may compromise food safety or suitability”

B. HPCSA – Scope of Practice

B. **Scope of Practice**

- Industrial, Commercial and housing developments.
- Waste managements
- Water services
- Pest control
- Food safety

B. **Scope of practice**

- Transport and safety
- Tourism and leisure
- Pollution control
- Surveillance
- Research and development
- General

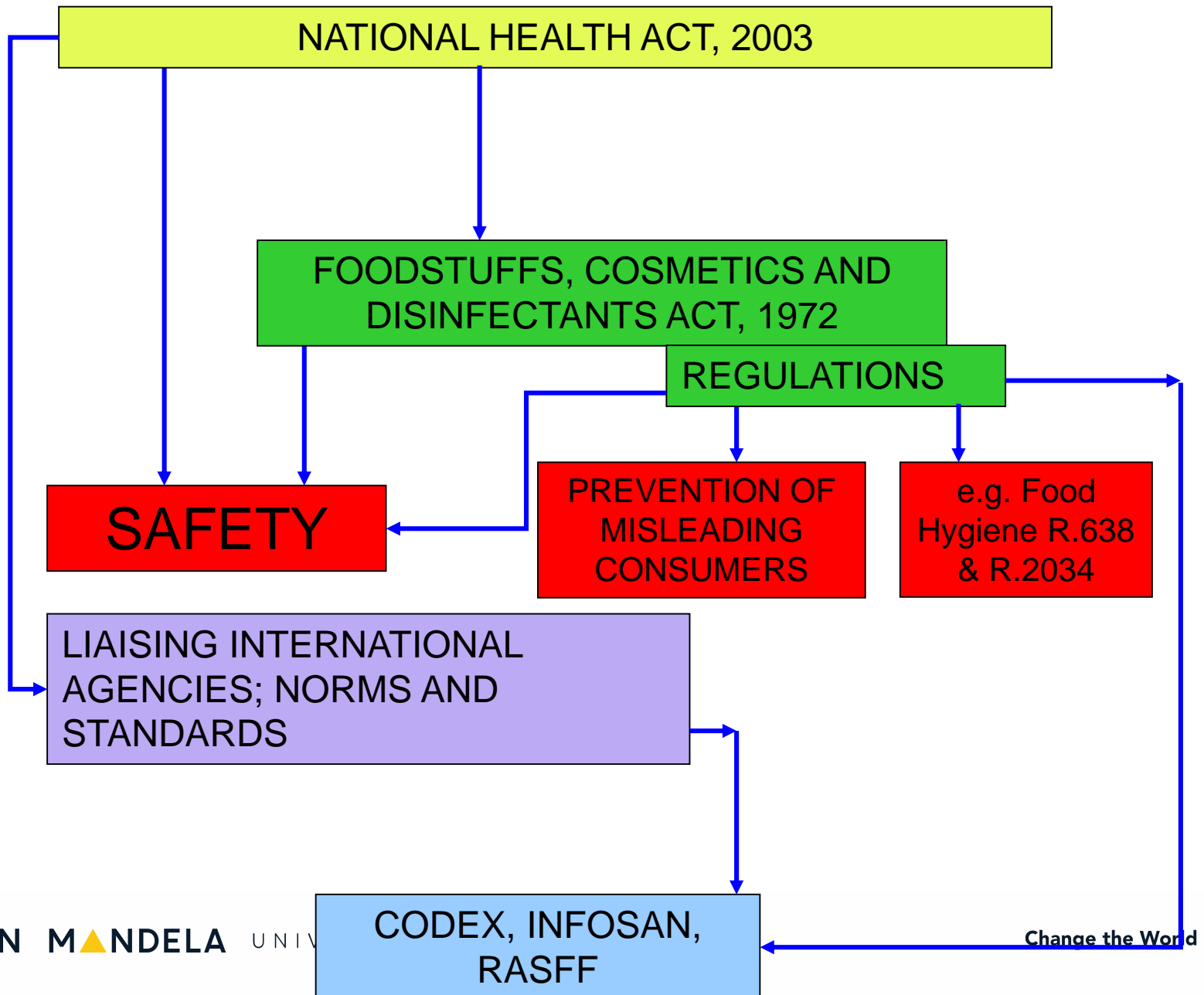
B. HPCSA - SCOPE of PRACTICE

B. Food

- Ensuring food safety in respect of acceptable microbiological and chemical standards, quality of all food for human consumption and optimal hygiene control throughout the food supply chain from the point of origin, all primary raw material or raw products production, up to the point of consumption;
- Inspecting food production, distribution and consumption areas;
- Monitoring informal food trading;
- Inspecting food premises and any nuisances emanating there from;
- Enforcing food legislation and the Codex Alimentarius **guidelines where necessary**

B. Food

- Applying food quality monitoring programmes and principles through various techniques, e.g. Hazard Analysis and Critical Control Points System (HACCP System) audits;
- Promoting the safe transportation, handling, storage and preparation of foodstuffs used in the Primary School Nutrition Programme (PSNP), prisons, health establishments, at airports, etc.;
- Promoting the safe handling of meat and meat products through, amongst others, meat inspections and examination of abattoirs;
- Promoting the safe handling of milk and milk products.



C. E.H.P.'s

Law Enforcers of FCD Act

- Local Authority must be approved under section 23 in order to enforce the Act.
- E.H.P appointed under section 10 of the Act and employed by a section 23 approved authority. (I.D. Identification needed)
- Now you may enforce the F.C.D. Act + Regulations in your area of jurisdiction

Remember to use your professionalism under the following definitions as stated in the Regulations:

- Good Manufacturing Practice
- Best Available Method

D. Some Challenges in the Eastern Cape.

D. Challenges - Organisational

- Establish and implement effective food control guidelines at National, provincial and local levels.
- Lack of co-ordination within the province. (To enforce structures)
- Need expertise and leadership within authorities to establish effective food monitoring plans.
- Lack of EHP's and finances.
- Need active Food Control Committees in the province.

D. Challenges - Organisational

- Liaison/co-ordination with all relevant role-players - should include the private sector.
- Lack of communication.
- Professional jealousy. (This does not justify non co-operation)
- Data collection and analysis.
- A inclusive operational committee/team is required, backed by government and the private sector.

D. Do we really apply Specifications/Standards as we should??



D. Challenges/Recommendations in the Eastern Cape.

D. Food Concerns

- Recommended to standardized food/milk monitoring in the province.
- Note: Checklist are available and it is recommended that they are workshopped and adopted as policy. (Prove of control as a independent authority).
- Milk concerns in the province due to lack of monitoring against specification (R961 and R1555).

D. Food Concerns

- Chemical limits as prescribed. (Allergens, preservatives, additives, colourants etc.).
- Types of meat (Histological a concern)
- Counterfeit products.
- Food fraud.
- Sub-standard processing. (Food processing and preservation to prove control).
- New regulation training requirements for PIC.

D. EXAMPLES .

- Allergens:
 - Gluten, soya
- Preservatives:
 - SO : ground beef mince meat
 - Sauces (Sorbic and Benzoic) over the recommended limits
- Additives:
 - Colorants in snacks
 - Sudan in spices (Not permitted)
- Toxins:
 - Aflatoxins in Peanut butters, maize meal, and Wheat

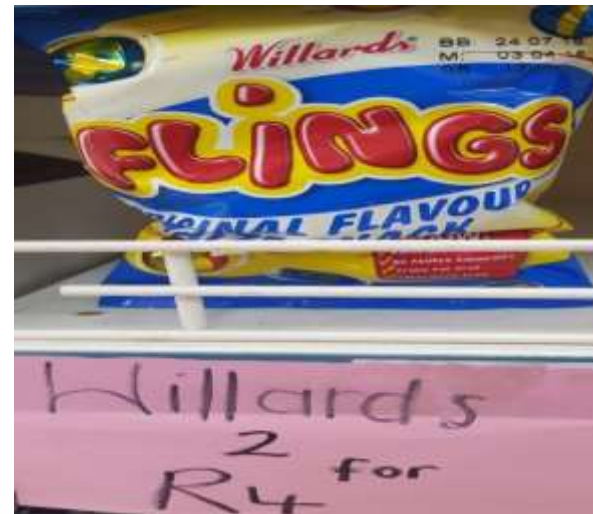


health

Department:
Health
REPUBLIC OF SOUTH AFRICA

D. How to identify counterfeit food products

- Unreal discounts
- Flimsy packaging
- Grammatical Spelling mistakes
- Fake websites
- Poor quality of product
- Omissions and mismatch
- Misrepresentation
- Mislabeled



D. Challenges related to meat safety

- Illegal slaughtering
- Game meat entering formal commercial markets without inspection.
- Poor meat inspection standards in some abattoirs properly 10%.
- Lack of regulatory capacity to monitor meat safety up to retail
- Fragmented food safety legislation
- Inadequate/uncoordinated food safety research to guide policy development

D. 3 Certificate of Acceptability

3.1 Important

- Subject to sub regulation (11) (duties food handler) and regulation 14(4) and (5), a person may not handle food or permit food to be handled
- (a) on food premises in respect of which a valid certificate of acceptability, has not been issued or is not in force and this also applies to an outsourced vehicle used for the transport of perishable food on behalf of a person in charge of a food premises:

C.O.A.

- L.A. to determine a suitable method of issuing C.O.A.'s .

D. Regulation 10. Duties of a person in charge of food premises.

Regulation 10.1(a) Training

- A person in charge of food premises shall ensure that -
- (1)(a) he or she is **suitably qualified** or otherwise adequately trained in the principles and practices of food safety and hygiene, as appropriate: Provided that such **training is accredited or conducted by an inspector where applicable;**
- (b) any other person working on the food premises, is suitably qualified or adequately trained in the principles and practices of food safety and hygiene, as appropriate, by an inspector or any other suitable person;
- (c) routine assessments are conducted to determine the impact of the training paragraph (b) and arrange follow up training as applicable
- (d) training programmes and records are kept and routinely updated as applicable, and are made available to an inspector on request.

Comment

- Note the food hygiene training standards and requirements for management and staff at food facilities.

D. Example: Induction Training

- ✓ All staff (including temporary) undergo personal hygiene induction training
- ✓ All new staff & new contractors undergo induction training
- ✓ Include introduction to company, background, functions
- ✓ More importantly explain:
 - * Hygiene code of practice
 - * Agreement to illness report
 - * Hand washing procedures
 - * Cleaning schedules etc.
 - * Policies, procedures & work instructions



D. Regulation 10.2 Duties of a person in charge of food premises.

10.15 (also in old regulations)

- the reporting of diseases and conditions contemplated in regulation 11(2)(b) are properly recorded and kept for perusal by an inspector.

10.16 Control, Monitoring etc.

- (16) despite sub-regulations 10(1) (training) and 10(15) (Disease reporting) and subject to sub-regulation 10(2) (comply with all standards) and the best available method there is compliance with these Regulations through the keeping of appropriate records, but records applicable to processing, production and distribution must be kept and retained for a period of at least 6 months after the shelf -life of the product;
- (S.O.P's, cleaning schedules, control points, possible policies, monitoring, corrective actions, batch numbers, distributions, recalls)

D. Regulation 10.17 Duties of a person in charge of food premises.

10.17 Traceability

- foodstuff manufactured, kept or sold from the premises contemplated in regulation 3(1), complies in all respects to the provisions of the Act and the regulations promulgated there - under, including the labeling thereof:

10.18 Traceability

- despite the provisions of sub-regulation 10(17); a traceability system is maintained according to the best available method and a recall procedure is in place and any incident requiring recall activation is reported to the local inspector and the National Directorate: Food Control.

D. Pest Control

Specifications for Pest Control Contractors:

- ✓ Comply with legislation
- ✓ Registration of technicians (Dept. Agriculture)
- ✓ Registration certificate for industrial fumigation (if applicable)
- ✓ Registered pesticides
- ✓ Able to conduct in-house training of staff
- ✓ Comply with code of conduct of food company
- ✓ Facility visited on regular intervals



E. Role Player, Professionalism and Co-operation

E. Organisational - Government

- Environmental Health Practitioners.
(National, provincial, local)
- DAFF. Department of Agriculture
Forestry and Fisheries
- SANS/SABS
- Relevant Councillor's
- Tertiary institutions.
- Clinics/Medical authorities –
Statistics.

E. Organisational - Private

- AFS
- Coopers
- SAAFoST
- Industry.
- Manufacturers/Processors (ad hoc).
- Food Technologist
- Nutritionist

E. What is needed in the regional Food Control Committees?

- A structured approach – National/Provincial/Local guidelines.
- Established provincial co-ordination team; Co-ordination and joint planning within province is critical.
- Proper sampling plans for authorities to ensure proper budgeting.
- Identification - Food Factories – Proper Monitoring – Statistical Data collection.
- Centralised Provincial statistical/information collection point.

G. Recommendations, Solutions Established Food Control Committees



G. Eastern Cape Municipalities

1. Buffalo City Metropolitan

2. Nelson Mandela Bay
Metropolitan

3. Alfred Nzo District

- Matatiele Local
- Mbizana Local
- Ntabankulu Local
- Umzimvubu Local

4. Amathole District

- Great Kei Local
- Mbhashe Local
- MNgqushwa Local
- Raymond Mhlaba Local
- Amahlathi Local
- Nquma Local

5. Chris Hanani District

Emalahleni Local

Engcobo Local

Enoch Mgijima Local

Intsika Yethu Local

Inxuba Yethemba Local

Sakhisizwe Local

G. Eastern Cape Municipalities

6. Joe Gqabi District

- Elundini Local
- Senqu Local
- Walter Sisulu Local

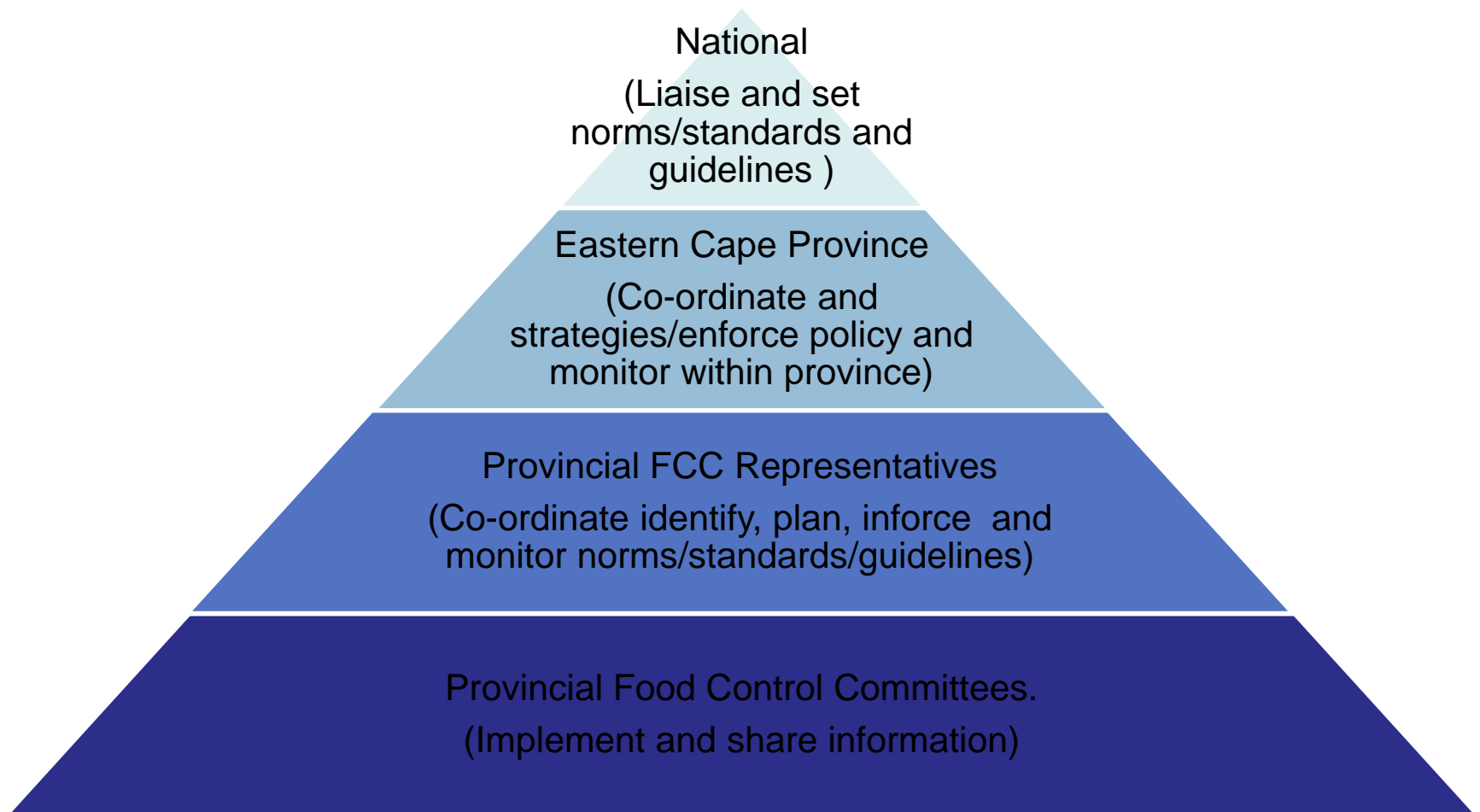
7. OR Tambo District

- Ingquza Hill Local
- KiMhlonklo Local
- Nyandeni Local
- Port St Johns Local
- ng Sabata Dalindyebo Local

8. Sarah Baartman District

- Kouga Local
- Koukamma Local
- Makana Local
- Ndlambe Local
- Sundays River Valley Local
- Blue Crane Route Local
- Dr Beyers Naudé Local

G. Recommended food control assistance structure for the Eastern Cape



F. ALWAYS RISK ANALYSIS



F. Food Safety Risk Assessment

- **Hazard identification:**

The identification of biological, chemical, and physical agents capable of causing adverse health effects.

- **Exposure assessment:**

The evaluation of the likely intake of foodborne hazards.

- **Hazard characterisation:**

The evaluation of the nature of the adverse health effects.

- **Risk characterization:**

The probability of occurrence and severity of known or potential adverse health effects.

F. Food Safety Risk Management

The rational process of:

- Identification and “weighing” of control measure alternatives based on science
- choosing and implementing control measures as appropriate.
- Measure the performance of the control measures
- If outcomes are not successful – redo/re-plan

F. Recommendations

- Identify all relevant role players to be part off the Food Control/EH Committees.
- Determine strategies how data can be collected, centralized and the ethically analysed the data statistically.
- Identify a sub-committee who can provide recommendations at Food Control/EH Summit etc. meetings. (The committee should be supported by all role players)

G and H:

Conclusion and Summary

- Plan and Implement.
- Province and regions commit them self.
- Establish good communication channels
- Collect data and centralised.
- Plan from analysed data.
- Provide the consumer with safe food it is their right.
- Thank You for your Time