



**CHANGES IN FOOD SAFETY LAW
WHAT RESTAURANTS HAVE TO DO TO COMPLY
WITH LEGISLATION**



Compliance to Regulation R638 Requirements

Ensuring Hygiene and Food Safety



WHAT RESTAURANTS MUST DO TO COMPLY



IF YOUR NAME IS ON THE CERTIFICATE OF ACCEPTABILITY (CoA)



You are the person responsible for ensuring that the provisions of R638 are complied with



LEGAL LIABILITY

You will be held legally liable for any contraventions

PENALTIES

. 1ST Offence **Fine or 6 months imprisonment**

2nd Offence **Fine or 12 months imprisonment**

3rd Offence **Fine or 18 months imprisonment**

DUTIES OF THE PERSON IN CHARGE



MUST ENSURE THAT THE REGULATIONS ARE COMPLIED WITH



He or she is adequately trained in the principles and practices of food safety and hygiene



Any other person working on the food premises is adequately trained in food safety and hygiene,



Routine assessments to determine the impact of the training and follow up training arranged



Training programmes and records are kept and routinely updated, and available to an inspector on request.



REGULATION R638 HIGHLIGHTS

COMPLIANCE IS DEPENDENT ON THE DAILY DECISIONS OF FOOD HANDLERS AND CLEANERS WHO DO THE WORK

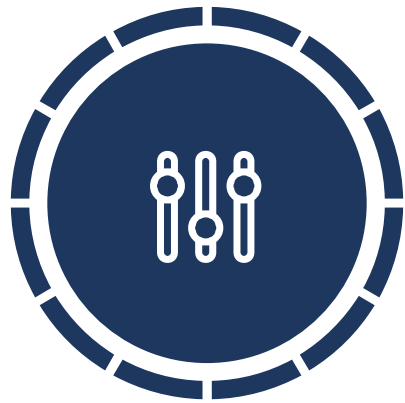


FOODBORNE OUTBREAKS ARE A GLOBAL PUBLIC HEALTH CONCERN



CRITICAL SUCCESS FACTORS

DRIVING MEASURE THROUGH



**Compliance with
legislated food
safety requirements**



**Operational
control / GMPs &
work
instructions**



**Training – Competence
assessments & records**



**Zero
transgressions
due to negligence**

FOOD SAFETY IS DEPENDENT ON THE DAILY DECISIONS OF FOOD HANDLERS AND CLEANERS WHO DO THE WORK



WHAT WILL YOU DO TODAY TO IMPROVE FOOD SAFETY PERFORMANCE?

