



*Empowering & Inspiring Excellence*

Company Registration No. 2014/063827/07  
FoodBev SETA Accreditation No. 587/00176/1900

## **ONLINE Course**

### **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 including GMP**

**Course Code: FBFS42-01**

#### **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 the person in charge of a food premises and any other person handling food must be adequately trained in the principles and practices of food safety and hygiene by a suitably qualified food safety expert. Compliance with regulations and standards is an essential part in food industry. This presents challenges for those in charge of a food processing operation due to limited knowledge on food safety aspects. This course aims to assist businesses to know and understand the legal requirements and their responsibilities in ensuring safe food to the public. Food Businesses need to know the law and adhere to all legislative requirements. The course is designed to impart knowledge and skills on Food Safety practices and Good Manufacturing Practices (GMP) for food handling premises based on the requirements of R638 Regulations. R638 Regulations consists of 19 regulations which will be discussed in detail including how to apply to obtain a Certificate of Acceptability.

The training addresses the requirements relevant for the food industry from raw material procurement to delivery of finished products. The course content allows food manufacturing handlers, supervisors and managers to have an understanding of the Good Manufacturing Practices (GMP) provisions and to develop competence required to implement, control and monitor an effective GMP system. This course goes further in challenging those responsible for managing food manufacturing processes to ensure development of a culture of food safety and continuous improvement in implementation and control of GMPs.

#### **Course Objectives (Expected Outcomes)**

- Appreciate legal and standard requirements for implementing GMP

- Benefits of effective GMPs
- Identify GMPs and relate to Pre-Requisites Programs (PRPs)
- Acquire the practical skills to implement a GMP based on R638
- Understand controls, monitoring and Auditing of GMPs

### **Course Content**

- Basic concepts and principles of Food Safety
- Food Safety Hazards, nature, variety and sources
- Control of Food Safety Hazards
- Importance of food safety: Implications of failing to control food safety hazards
- Case studies: Incidences of contamination, food poisoning or disease outbreaks and the consequences
- Terms & definitions as per R638
- Applying for the Certificate of Acceptability
- GMP and the Foodstuffs, Cosmetics and Disinfectants Act
- Good manufacturing Practices (GMPs) and Introduction to Pre-requisite programmes (PRPs)
- Benefits of GMPs
- Food Safety Standards: SANS 10049, SAN 10330 and ISO/TS 22002-1
- R638 and other National Legislations
- Prohibition on the handling and transportation
- Videos on Food Safety: Dos and Don'ts

### **Pre-Requisite Programmes / GMPs**

- Standards and requirements for food premises
- Details of PRPs/GMPs: What Good and Bad Looks like
  - Construction & lay-out of buildings
  - Surrounding environment
  - Ventilation
  - Illumination
  - Staff facilities including hand washing facilities, changing rooms and toilets
  - Lay-out of premises and workspace
  - Internal design, layout and traffic patterns (the movement patterns of materials, products and people, and the layout of equipment)
  - Physical separation of raw from processed areas.
  - Storage of food, packaging materials, ingredients and non- food chemicals
  - Plant Maintenance

## **R638 Requirements**

- 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
- Exemptions, additional requirements and reservations

## **Who should attend?**

The course is designed for individuals of all levels within a food manufacturing organization involved in QA, QC and production as well as general management positions in order to better understand the issues at stake as per R638 (GMP) requirements.

- Managers and supervisors of all food manufacturing businesses
- Technical managers, Quality Assurance and Quality control managers
- Food Safety officers/managers, Food Safety Team, Food Safety Auditors and factory inspectors.
- Any other person working in a food and beverage industry

## **Assessment**

- Formative assessment through quizzes, online discussions, case studies and student activities/exercises
- Examination at the end of the course may be given.
- Portfolio of Evidence
- Full attendance of all contact sessions is essential for a certificate to be issued

## **Entry requirements**

- A lower level food safety appreciation
- Working in food and drink and related industry
- A basic comprehension of English and be able to read and write

**Duration of the course:** 2 Days with 3 hours contact /lecture time per day

## **Progression**

- Effective GMP for Food and Beverage Manufacturing
- Basic HACCP Awareness Level 2
- Advanced HACCP Implementation (Integrated with TACCP & VACCP Awareness) for Managers and Food Safety Team: Level 4
- ISO 22000:2018 Food Safety Management System Implementation
- FSSC 22000 Version 5 Practical Implementation including Food Defense (TACCP) and Food Fraud (VACCP) Awareness
- Managing Food Integrity: TACCP (Food Defense) and VACCP (Food Fraud) – Threat and Vulnerability Assessment Implementation for FSSC 22000 Version 4.1

**Cost R2 500 per person**

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

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