

# Standards regarding Food Safety and Food Hygiene of Regulated Agricultural Products of Plant Origin destined for Export.

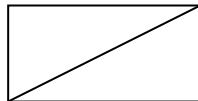
- as stipulated under 4(3)(a)(ii) of the Agricultural Products Standards Act 119 of 1990, and promulgated in notice R707 of 13 May 2005.

## ***FBO Type: Grain storage facilities***

**Revision: November 2007**  
**Proposed Implementation: 1 January 2008**

## **CHECKLIST**

Scope: Facilities involved in the handling, storage and distribution of regulated grains and oilseeds (excluding groundnuts) intended for export.



Not applicable is **not** justified

R/P	Item	Control Point	Level	Compliance Yes / No / N/A	Comments
<b>1.</b>		<b>TRACEABILITY</b>			
<b>1.1</b>		<b>Is grain traceable at the grain storage facility (establishment)?</b>			
R/P	1.1.1	Is the grain that is received at the grain storage facility (establishment) identified?	<b>MAJOR</b>		
R/P	1.1.2	Is the source of the grain received (i.e. the "sender" of the grain) identified?	<b>MAJOR</b>		
R/P	1.1.3	Is grain traceable within the grain storage facility (establishment)?	<b>MAJOR</b>		
<b>1.2</b>		<b>Are grains that leave the grain storage facility (establishment) trackable to the next entity?</b>			
R/P	1.2.1	Is the grain storage facility (establishment) identified as the "sender" of the grain?	<b>MAJOR</b>		
R/P	1.2.2	Is the grain that leaves the grain storage facility (establishment) identified?	<b>MAJOR</b>		
R/P	1.2.3	Is the next receiver in the supply chain identified?	<b>MAJOR</b>		
<b>2.</b>		<b>HACCP BASED PRINCIPLES</b>			
R	2.1	Is a document available to indicate that a hazard analysis of the process in the store has been conducted taking into consideration biological, chemical and physical hazards, and if a hazard was identified that is not addressed by the measures indicated in this checklist, were appropriate control points implemented to control the hazard?	<b>MAJOR</b>		
<b>3.</b>		<b>LOCATION OF STORAGE FACILITY</b>			
P	3.1	Is the storage facility not located in an area that poses a threat to food safety?	<b>MINOR</b>		

R/P	Item	Control Point	Level	Compliance Yes / No / N/A	Comments
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<b>4.</b>		<b>WATER SUPPLY</b>			
R	4.1	Is the water used for sanitation purposes (washing) potable, i.e. drinking quality?	MINOR		
<b>5.</b>		<b>DRAINAGE AND WASTE DISPOSAL</b>			
R/P	5.1	Are all waste disposal containers and areas specifically identified, cleaned and maintained?	MINOR		
P	5.2	Is a drainage system provided for efficient disposal of wastewater to prevent the contamination of grain or the potable water source?	MINOR		
P	5.3	Are the grounds in the immediate vicinity of the store free of litter, waste and improperly stored garbage, and is grass on the premises kept short?	MINOR		
<b>6.</b>		<b>PERSONAL HYGIENE</b>			
R	6.1	Does the storage facility have documented hygiene instructions?	MAJOR		
P	6.2	Do workers implement the hygiene instructions?	MAJOR		
R	6.3	Are workers trained in basic hygiene?	MINOR		
P	6.4	Do workers have access to first-aid facilities?	MINOR		
P	6.5	Do all workers and visitors wear suitable clean protective clothing?	MINOR		
P	6.6	Are adequate, suitable and conveniently located sanitary facilities available?	MAJOR		
P	6.7	Are sanitary facilities maintained?	MAJOR		
P	6.8	Are visible signboards directing workers to wash hands present, instructing workers to wash hands before grain is handled?	MINOR		

R/P	Item	Control Point	Level	Compliance Yes / No / N/A	Comments
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<b>7.</b>		<b>STORAGE (CLEANING CHEMICALS)</b>			
P	7.1	Is the storage facility for the storage of cleaning chemicals suitable for the purpose and secure?	MINOR		
P	7.2	Are all chemicals properly labelled?	MINOR		
<b>8.</b>		<b>FUMIGATION (WHERE APPLICABLE)</b>			
P/R	8.1	Are the personnel doing fumigation trained, and are records of such training available?	MAJOR		
P/R	8.2	Are the chemicals used for fumigation, registered? (Act 36 of 1947)	CRITICAL		
P/R	8.3	Is the fumigation done in accordance with manufacturers instructions?	CRITICAL		
P	8.4	Are the chemicals stored in a secure place separate from grain?	MAJOR		
P	8.5	Is access to the room in which chemicals are stored controlled?	MAJOR		
P	8.6	Is the person handling chemicals equipped with protective clothing?	MAJOR		
P/R	8.7	Have withholding periods been complied with for grains/oilseeds fumigated before despatch?	CRITICAL		
<b>9.</b>		<b>GRAIN STORAGE FACILITY – MANAGEMENT PROCESSES</b>			
P	9.1	Is the intake and dispatch area covered with a roof?	MINOR		
P/R	9.2	Before out-loading, are procedures in place to, check the condition of transport?	MINOR		
P	9.3	Is all equipment, coming in to contact with grain, suitably durable and clean?	MINOR		
R	9.4	Is there a procedure to control non-conforming consignments e.g. grain with dangerous objects?	MINOR		
P	9.5	Are there measures in place to avoid mixing different grains?	MINOR		
P/R	9.6	Are there procedures for cleaning and handling of intake sweepings?	MINOR		
P	9.7	Is there a procedure to prevent deterioration during storage?	MINOR		

R/P	Item	Control Point	Level	Compliance Yes / No / N/A	Comments
R/P	9.8	Are grains that are unfit for human consumption isolated in accordance with a procedure?	<b>MAJOR</b>		
<b>10.</b>	<b>FACILITY MAINTENANCE, CLEANING AND PEST CONTROL</b>				
<b>10.1</b>	<b>Maintenance and cleaning</b>				
P	10.1.1	Are all surfaces in a good condition?	<b>MINOR</b>		
P	10.1.2	Are cleaning chemicals used according to the manufacturer's instructions?	<b>MINOR</b>		
R	10.1.3	Is there a cleaning schedule in place that defines the different areas and equipment to be cleaned, the frequency, responsibility and verification procedures?	<b>MAJOR</b>		
P	10.1.4	Are all lights over moving grain, covered with protective covers and is all other glass protected to prevent contamination in case of breakage?	<b>MINOR</b>		
R/P	10.1.5	Are there written procedures or checks for monitoring of glass and hard plastic, and action should a breakage occur?	<b>MINOR</b>		
P/R	10.1.6	Is there a procedure in place whereby equipment, i.e. gearboxes is checked for oil leaks?	<b>MINOR</b>		
<b>10.2</b>	<b>Pest Control</b>				
R/P	10.2.1	Is there a procedure for pest control monitoring and treatments?	<b>MAJOR</b>		

### AUDIT SUMMARY

	Control points / Checklist	Number N/A justified *	Results of this Audit	
			No of control points applicable	No of control points n/a
TOTAL NO OF <b>CRITICAL</b> CONTROL POINTS	7	0		
TOTAL NO OF <b>MAJOR</b> CONTROL POINTS	3	2		
TOTAL NO OF <b>MINOR</b> CONTROL POINTS	23	0		
<b>TOTAL CONTROL POINTS</b>	<b>33</b>			

General Comments .....

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Auditor Signature ..... FBO Representative Signature.....FBO Code .....

Name.....(.....) Name .....

Date ...../...../..... Date ...../...../.....