

An introduction to the new Food Safety legislation for Food Business Operators (FBO's), its implications and requirements

# THE OFFICIAL FOOD SAFETY SYSTEM

for Regulated  
Agricultural Products  
of Plant Origin  
destined for Export



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**PPECB**

Perishable Products Export Control Board  
Food and Testing for the African and Botswana Products

## Where was it initiated?

The EU Regulations:

- **EC 178/2002**, describing the General Food Law
  - Article 18 of EC178/2002 requires FBO's to comply with all aspects of traceability as of 1 January 2005.
- **EC 852/2004**, Hygiene of Foodstuffs, and
- **EC 882/2004**, Official Controls Performed to ensure the Verification of Compliance with Feed and Food Law, Animal Health and Animal Welfare.

## What are the requirements for SA Exporters?

"Standards Regarding Food Hygiene and Food Safety of Regulated Agricultural Food Products of Plant Origin Intended for Export" was promulgated by the Department of Agriculture (DoA) on the 13<sup>th</sup> of May 2005.

These standards require that food products are handled under hygienic conditions, applying good handling and farming practices, through all stages of the supply chain, from primary production to the point of export. All off-farm FBO's will be required to apply the principles of HACCP (Hazard Analysis and Critical Control Point) along the entire food supply chain.

These standards and regulations also require record keeping, and that FBO's are able to recall or withdraw product from anywhere in the trade chain, should it pose a health risk.

## Perishable Products Exports Control Board (PPECB) - Food Safety Mandate

(a) PPECB is the assignee of the Department of Agriculture (DoA) to ensure compliance to the Food Safety and Quality Standards under the APS Act.

- The standards under the APS Act regulates exports for:
  - Quality Attributes
  - Traceability (EC Requirement since 1 January 2005)
  - Residue monitoring programme
  - Aflatoxin on groundnuts
  - Salmonella on Rooibos
  - Physical hazards etc.
- The expansion of the PPECB mandate now includes the new Food Safety Requirements as prescribed in the newly promulgated standards.

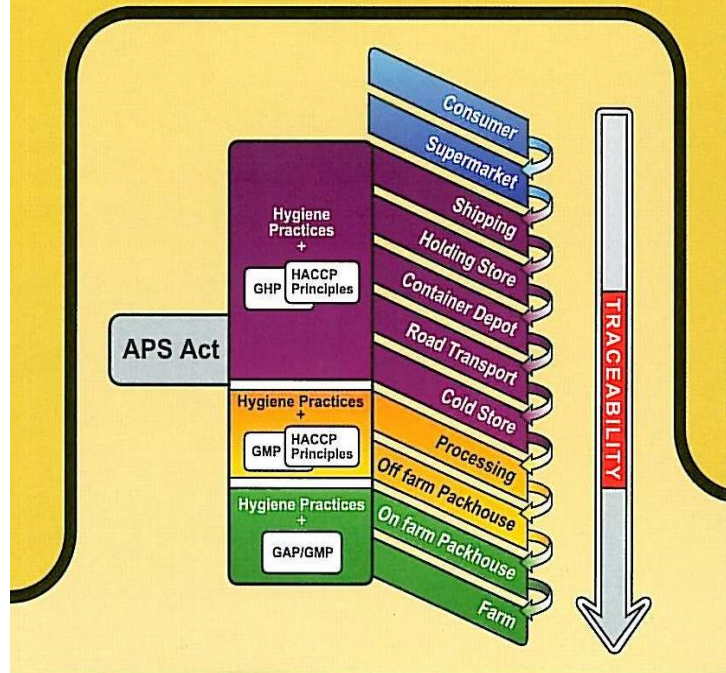
(b) PPECB Act 9 of 1983

- Provides for control and management of the perishable products export process, i.e. cold chain processes. (RMT's, Containers, Container Depots, Vessels, Temperature Monitoring).

## What is the General Obligation?

*"Food business operators (FBO's) shall ensure that all stages of handling for which they are responsible, from and including primary production up to and including the export of food products are carried out in a hygienic way in accordance with the prescribed requirements of this Standard."*

FBO's – producers, on farm/off farm packhouses, transporters, stores, processing plants and cold stores, i.e. everyone in the supply chain!



## What are the statutory requirements for FBO's?

- HACCP principles are required for off-farm FBO's i.e. pack houses, processing plants, silo's etc.
- Good hygiene practices in place, i.e. GAP (Good Agricultural Practices), GMP (Good Manufacturing Practices, GDP (Good Distribution Practices) and GHP (Good Handling Practices).
- These requirements will be applicable to all FBO's and will be audited by PPECB (the assignee of the Department of Agriculture).

## What is the scope of this regulation?

- All Regulated Agricultural Products of plant origin destined for export, in other words, all products regulated under the APS Act.
- Exports of all of the above to all destinations / countries (Except Namibia, Botswana, Swaziland and Lesotho).



Published by  
PPECB in support  
of all Food Business  
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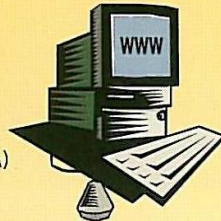
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# How do I as an FBO comply

## STEP 1

- All FBO's to register with DoA
- Entered on Database (DoA)



### Register with the Department of Agriculture (DoA)

- An application form and explanatory notes are available from the DoA's website.  
[www.nda.agric.za/docs/plantquality/default.htm](http://www.nda.agric.za/docs/plantquality/default.htm)
- The DoA keep a database, based on location, product, type of operation etc., which is then updated to PPECB on a weekly basis. This data is then used by PPECB as a basis for scheduling audits.

## STEP 2

Checklists :  
Guidance  
documents,  
Compliance  
criteria

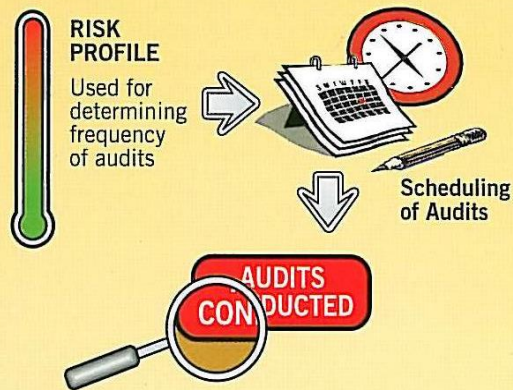


### Conduct a Self-Assessment

- It is advisable that FBO's use these checklists as a method of self-assessment.
- Checklists have been developed and placed on the website of the DoA. They have been indicated with a revision date, as changes will continuously be made as auditing proceeds.
- The same checklists will be used by PPECB when an official audit is conducted.
- FBO's must comply with 100% of the MAJOR control points, and 90% of the MINOR control points on the checklists.
- Compliance criteria specific to a checklist, have been developed to aid in compliance with the control points on the checklists.
- Additional to this, for FBO's requiring a HACCP type system, suggested HACCP plans can also be found on the DoA website.

# with these requirements?

## STEP 3



### Audits Scheduled as per Risk Profile

- All FBO's will be audited according to a risk profile (product and process risk).
  - i.e. High risk FBO & product =higher audit frequency
    - High risk FBO – audited 1 x per year
    - Medium risk FBO – audited 1 x 2 years
    - Low risk FBO – audited 1 x 3 years

## STEP 4

Certification on Compliance



### Audit by PPECB

- If approved, a certificate will be issued to the complying FBO.
- If not approved, verification of the corrective actions will need to be done.
- FBO's will be re-audited as per the risk based audit frequency.