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Edition 4.1

## **SOUTH AFRICAN NATIONAL STANDARD**

# **Food safety management — Requirements for prerequisite programmes (PRPs)**

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### Table of changes

Change No.	Date	Scope
Amdt 1	2012	Amended to update a referenced standard.

### Foreword

This South African standard was approved by National Committee SABS TC 1025, *Hygiene practices in the food industry*, in accordance with procedures of the SABS Standards Division, in compliance with annex 3 of the WTO/TBT agreement.

This document was published in February 2012.

This document supersedes SANS 10049:2011 (edition 4).

**This document is referenced in the Regulations of the National Qualifications Framework Act, 2008 (Act No. 67 of 2008).**

Reference is made in 7.2.1.1, 7.5.3.1 and 7.5.3.3 to hygiene requirements, health requirements, and the management of personnel's health (respectively) in compliance with "the relevant national legislation". In South Africa this means the National Health Act, 2003, (Act No. 61 of 2003) and the Occupational Health and Safety Act, 1993 (Act No. 85 of 1993).

Reference is made in 7.4.6.5 to the disposing of hazardous substances in accordance with the relevant requirements of "the relevant national legislation". In South Africa this means the Hazardous Substances Act, 1973 (Act No. 15 of 1973).

Reference is made in 8.1, 8.9.1, 8.9.6, 8.10.2 and C.1 to the compliance of ingredients, the labelling of the food product, packaging and wrapping materials, the retaining of the sample, and to the labelling of a food product that contains allergens (respectively) with "the relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

A vertical line in the margin shows where the text has been technically modified by amendment No. 1.

Annexes A, B and C are for information only.

### Introduction

This standard plays an integral part in the food chain, from primary production to the final consumer, by setting out the necessary good practices for the handling of food in such a way that the safety of the consumer is ensured.

All food handled is expected to meet minimum safety requirements as required by customers and regulatory authorities. It is therefore essential that levels of undesirable substances are sufficiently low and that their concentration in the food meant for human consumption is consistently below the level of concern. Undesirable substances are normally referred to as food safety hazards, which can be biological (pathogenic micro-organisms, insects, pests, etc.), chemical (allergens, lubricants, cleaning chemicals, pesticide residue, antibiotics, etc.) and physical (glass, wood splinters, metal pieces, etc.) substances that could harm the consumer immediately at consumption, as an injury, or over a longer period of time leading to long term illness or even death. These hazards can be introduced into food during inappropriate and uncontrolled food handling practices.

## **Introduction** *(concluded)*

Food handling refers to the handling of food in its raw or unprocessed state, and during production, processing, packaging, transportation, delivery and display. Food handling areas could therefore include farms, pack houses, fresh produce markets, manufacturing facilities (packaging material, food contact surfaces, etc.), factory shops, catering units and kitchens, restaurants, butcheries, retailers, distribution centres and transporting vehicles.

The practices described in this standard are aimed at assisting the food handling organization to manage its operations to prevent or control the contamination of food, either through direct contamination or as a result of cross-contamination. It further aims to assist the food handling organization to initiate the operations of the business based on a basic level of hygiene. This is normally referred to as a prerequisite programme (PRP), which is the foundation for further development towards more extensive food safety management systems.

The food handling organization is expected to abide by the relevant legal requirements and to consider the use of the relevant national or international standards (or both) to assist it in the development of a prerequisite programme (PRP) system that will cater for the handling of safe food.

Compliance with this standard does not in itself confer immunity from legal obligations.

This standard has been designed to assist the food handling organization in the following manner:

- a) by defining management participation in establishing, implementing and reviewing programmes and procedures which are essential for establishing a successful prerequisite programme(s);
- b) by dealing with the hygienic design of buildings and equipment;
- c) it further outlines the requirements for the establishment and implementation of hygienic practices which include
  - processes that ensure that the food handling environment is clean and suitable for food production,
  - practices that maintain the building and equipment in efficient operation, and
  - practices that relate to the prevention of contamination during manufacture usually related to people, surfaces, air and the segregation of the raw and the cooked food product (i.e. Good Manufacturing Practice (GMP));
- d) by describing the necessary requirements for the processing and production of safe food and wholesome food from specified raw materials. (This requires the design of a suitable process to control relevant hazards together with a suitable process control system and effective management of the process.);
- e) by outlining programmes that address the processing area such as pest control, refuse and waste control, and personal hygiene; and
- f) by also outlining programmes that address the training of staff, record keeping, traceability, and control of suppliers.

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