

APPLICATION FOR CERTIFICATE OF ACCEPTABILITY FOR A FOOD VENDOR AT A MAJOR EVENT

Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) R962 of 23 November 2012
Regulations Governing General Hygiene Requirements for food premises and the transport of food Regulation 3(3)

A. PARTICULARS OF PREMISES:

Name of Business:	
Type of Business:	
Name of Event:	
Date of the Event	

B. PERSON IN CHARGE

Name:	
Home Address:	
ID Number:	
Tel Number:	
E mail Address	

C. FOOD CATEGORY

List and describe the food items or the nature or type of food involved. (e.g Biltong, sweets, hamburgers)	
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D. NATURE OF HANDLING

List and describe what your activities will entail (e.g. preparation, pre-packed)	
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E. STAFF

Number of persons employed or to be employed	
Male	
Female	

F. APPLICABLE LEGISLATION TO COMPLY WITH

1. Foodstuffs, Cosmetics and Disinfected Act, 1972 (Act No 54 of 1972)
2. Fezile Dabi District Municipality Municipal Health Services By-Laws (No 19 of 2009)
3. Safety and Sports and Recreational Events Act.
4. Comply to Annexure A

G. PARTICULARS OF OFFICIAL & LOCAL AUTHORITY

Certificate issued within area of Local Authority:	FEZILE DABI DISTRICT MUNICIPALITY: Mqohaka TEL: 056 2124803 FAX : 056 2124813
Environmental Health Practitioner: JD Moore	E mail: janmfddm@lantic.net

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SIGNATURE OF APPLICANT

.....
DATE

ANNEXURE - A.

<ol style="list-style-type: none">1. Clean water must be available at all times. Such water must be obtained from an approved source.2. A suitable disinfectant must be utilized daily to clean the area of business.3. Immediate surroundings must be kept in a clean, tidy and litter free condition.4. Sanitary accommodation must be available in the proximity of the activities.5. An adequate supply of approved factory packed cleansing tissues which have been factory moistened with antiseptic soap must be available.6. Bowl/container with hot water to wash hands, soap and disposable towel must be available.7. Hands to be thoroughly washed / sanitized after a visit to the toilet or after sneezing or coughing.8. Working surfaces must be smooth and impervious for easy cleaning and to protect foodstuff against contamination.9. Raw products to be obtained from an approved source.10. Storage of perishable foodstuffs to be conducted at a temperature below 7°C or above 65°C to impede swift deterioration.11. Durable plastic covers / containers which would be suitable to protect foodstuffs against contamination by dust, insects, or droplets must be provided.12. Meat products which have been finally prepared must be sold only on the day of preparation. These products may not be heated again.13. Food handlers to be dressed in clean and sound protective clothing.14. Personal hygiene of food handlers and their equipment / apparatus must be excellent at all times.15. Food handlers may not smoke whilst actually engaged in the handling of foodstuffs.16. Any liquid or solid waste which originates from apparatus / appliances must be discarded of in a prescribed manner.17. A refuse receptacle must be available for own and public usage.18. Heating and final trimming for serving, must only be done upon request of an individual order and no keeping of ready for sale fast food is allowed.19. A suitable fire extinguisher must be available.20. A proper shelter must also be provided.21. Biltong Stall: Vendor must have prove of the latest buying of biltong at an approved Butchery.22. All ingredients and foodstuffs be obtained from an approved source (CoA)
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