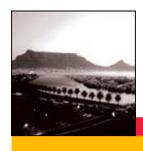


CITY OF CAPE TOWN | ISIXEKO SASEKAPA | STAD KAAPSTAD

THIS CITY WORKS FOR YOU



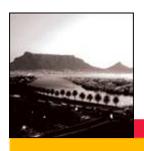




ROLE of the CITY HEALTH DIRECTORATE IN FOOD SAFETY

Presented by: Christa Hugo

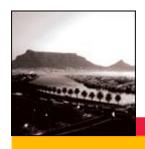
November 2006





CONTENT

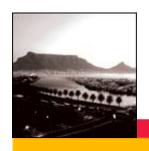
- Legislative mandate
- City's role in food control
- Role and function of the Environmental Health Practitioners
- Certificates of acceptability
- Procurement advise





MANDATE

- Overall in the constitution
- 3 Levels of government
 - National -- determine standards and policies
 - Provincial
 - Local government mandated to apply & enforce legislation
 Most EHP'S are located at local government.



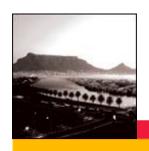


HEALTH ACT

Specific regulations governing:

- milk sheds and parlours
- structural and hygiene standards
- Certificates of acceptability COA
- issued to person in charge of the premises
- endorsed or restricted

Allow for the detaining of suspect foodstuffs and condemnation thereof.

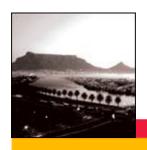




FOODSTUFFS ACT

Regulations setting the microbiological standards for various foodstuffs including a specific regulation for milk and milk products

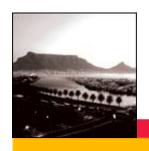
ONLY PASTEURIZED MILK ALLOWED IN THE CITY OF CAPE TOWN





WATER

 Monitor drinking water standards and sampling (SABS Code 241)





ROLE AND FUNCTION OF THE ENVIRONMENTAL HEALTH PRACTITIONER

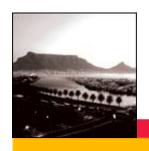
- Comply with structural and hygiene standards prescribed in regulations. Plans scrutinized for food premises
- Certificate of Acceptability (COA) can be endorsed or restricted
- Samples of foodstuffs taken for microbiological analysis and chemical analysis
- City has its own food and milk laboratory
- COA's –Issued to person in charge
- Best available method Discretion
- Detain suspect foodstuffs
- Condemnation of foodstuffs
- Inspection reports
- Health education





EXTENSIVE SAMPLING PROGRAMME

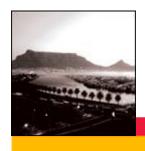
- Sample all types of foodstuffs
- Milk and milk products
 Period January to September 3720 samples of milk and milk products sampled and analysed for compliance with microbiological standards
- Actions taken
 - Education
 - Warning letters
 - Institute legal action





CHALLENGES

- Ensure that the suppliers are compliant and have COA's -reputable source
- Suppliers without COA should not even be considered in the procurement process.
- Preferably UHT otherwise ensure cold chain is maintained.
- Schools are able to keep the product under the correct storage conditions – temperature, no X-contamination.
- Type of container -- are able to clean and sanitize
- Milk from outside the city should also be compliant with the regulations through the application of the legislation at source.
- The source and/or supplier to be made known to the City Health Directorate.

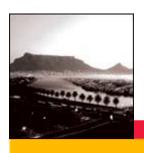






CONCLUSION

- Food safety is a key issue
- Many stakeholders
- Intersectoral collaboration in a programme of this nature is therefore of paramount importance.





LADIES AND GENTLEMENT

THANK YOU

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