

CERTIFICATE OF ACCEPTABILITY OF FOOD PREMISES

IN TERMS OF REGULATION 3(5) (a)(i) OF THE REGULATIONS GOVERNING GENERAL HYGIENE REQUIREMENTS FOR FOOD PREMISES,
THE TRANSPORT OF FOOD AND RELATED MATTERS NO. R638 OF 22 JUNE 2018 (GN. NO 41730)

This certificate is NOT TRANSFERABLE from premises to premises or person to person

CERTIFICATE NUMBER: RE/2022/0030

FOOD PREMISES

Name (if any)	RFG FOODS (PTY) LTD
Address: (Location or trading area, stand no. or vehicle registration no)	[REDACTED]
Address where food is stored:	[REDACTED]

PERSON IN CHARGE

Name:	[REDACTED]
I.D. / Passport Number	[REDACTED]

NATURE OF HANDLING

List and describe what the activities will entail (e.g preparation or packing and processing)

Manufacturing, packaging, storage and delivery of frozen baked muffins, puddings, frozen sweet pastries & frozen pastries.
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CERTIFICATION AND RESTRICTION

It is hereby certified that the above-mentioned food premises comply with the provisions of Regulations 5 and 6 made by Government Notice No. 41730 of 22 June 2018 in respect of the handling of food as specified in the application.

Restrictions, conditions or stipulations in terms of Regulation 3 (1) (b):

Foodstuffs to be manufactured on these premises only.

SIGNATURE OF INSPECTOR

[REDACTED]

SIGNATURE OF OPERATIONAL MANAGER

[REDACTED]

APPROVED BY: DESIGNATED LOCAL AUTHORITY OFFICIAL

[REDACTED]

[REDACTED]

Please note that this certificate does not allow you to trade if your premises does not comply with Town Planning, Fire Safety-Building Control, Business Licensing or requirements from any other State- or Local Government.

ENDORSEMENTS / EXEMPTIONS – in terms of Regulation 14 (1)

Endorsements / Exemptions	Date	Signature of Inspector
1. All food prepared, transported from the premises to be obtained from a premises with a valid CoA.	10/05/2022	

Additional restrictions, conditions or stipulations in terms of Regulation 3(1)(b) as determined by the Environmental Health Practitioner (EHP)

1.	Preparing, serving and selling foodstuffs purchased from a premises in possession of a valid Certificate of Acceptability (COA) only.
2.	Designated areas to be used strictly for approved purposes and an adequate un-obstructive floor space in the preparation area to ensure hygienic food handling practices, to be provided and maintained at all times.
3.	Owner to ensure that all food handlers be adequately trained in relevant food handling practices. Proof of training/educational programmes to be available upon request by the EHP.
4.	Regular vermin control to be followed and certificate of proof of such programme to be available upon request by the EHP.
5.	Contact to be made with the EHP before any alterations/or change in operations are undertaken on the premises in order to discuss relevant requirements.
6.	Arrangements must be made with PIKITUP, tel. 011 712-5410 for the daily removal of perishable waste (when applicable)
7.	The display, storage and temperature of food products to be controlled and maintained according to requirements and standards as stipulated in Section 8 of Regulation R638.
8.	The standards and requirements for protective clothing to be controlled and maintained according to requirements and standards as stipulated in Section 9 of Regulation R638
9.	The standards and requirements for duties of a person in charge of a food premises to be controlled and maintained according to requirements and standards as stipulated in Section 10 of Regulation R638.
10.	The standards and requirements for duties of a food handler to be controlled and maintained according to requirements and standards as stipulated in Section 11 of Regulation R638
11.	Adequate un-obstructive floor space in the preparation area to ensure hygienic food handling practices be provided and maintained at all times.
12.	This department should be notified if change of ownership / management takes place.