



**CITY OF
TSHWANE**
IGNITING EXCELLENCE

My ref:

Your ref:

Contact person:

Division/Section/Unit: Municipal Health Division

Health

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Event:	Event Date:
Trade Name:	Telephone Number:
Physical Address of Event:	
Applicant:	

This Division has no objection to the abovementioned application on condition that –

1. MEAT AND MEAT PRODUCTS

Only meat, offal and processed meat of animals slaughtered and approved for human consumption at an approved abattoir, as defined in Part II of the Regulations promulgated in terms of the Abattoir Hygiene Act, 1992 (Act 121 of 1992), as amended by Government Notice R2322 of 14 August 1992, may be kept and offered for sale. Only meat of poultry or rabbits which has been examined and slaughtered in terms of the provisions of the Abattoir Hygiene Act, 1992 (Act 121 of 1992), read with Government Notice R676 of 23 April 1993, and which shows no lesion or disease may be kept or offered for sale. Such meat must be marked on the carcass or on the wrapping in terms of section 4(1) of Government Notice R676 of 23 April 1992. All meat, meat products and processed food that are sold must be provided with a label bearing the name, address and telephone number of the manufacturer, or alternatively, the purchaser must be issued with a purchase voucher containing the said particulars.

2. PASTEURISED MILK

Pasteurised milk may only be obtained from licensed suppliers authorized by the City of Tshwane Metropolitan Municipality to distribute milk within the municipal area of Tshwane. Pasteurised milk must meet the relevant requirements as defined in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), the Agriculture Products Standards Act, 1990 (Act 119 of 1990) and the regulations published in terms thereof.

3. GENERAL

3.1 TEMPERATURE

Perishable foods must be kept cooled (7/ and lower) or heated (65/ or higher.)

3.2 FOOD PROTECTION

Unprotected food must be protected from pollution or contamination where required.

3.3 FOOD HANDLING

Sufficient apparatus and equipment must be available for the hygienic handling of food. Processing and storage must take place in a satisfactory manner. Cooked and raw food must be handled and stored separately. Ice-cream and meat/fish must be stored separately.

3.4 SORES/WOUNDS/CONTAGIOUS DISEASES

Food handlers must not have open sores/wounds or these must be bandaged in such a manner that food cannot be contaminated. No food handler suffering from a disease in the infectious stage or who is a carrier of a disease that can be transmitted by food may handle food.

3.5 NAILS/HANDS

Nails must be short, clean and free from nail polish. Hands/forearms must be clean and free from jewellery.

3.6 CLOTHES

Clothes must be clean, whole and suitable for the specified activity.

3.7 SMOKING

Nobody may smoke in a food preparation area or during the preparation of food.

3.8 DAMAGED EQUIPMENT/APPARATUS

All chopping-boards, pots, pans, crockery, etc must be undamaged, easy to clean and manufactured from a non-toxic material.

3.9 EQUIPMENT/APPARATUS

All equipment and apparatus must be kept clean.

3.10 LIGHTING

Sufficient lighting must be available for the preparation of food and for the cleaning process.

3.11 VENTILATION

As prescribed by the National Building Regulations.

3.12 WATER

An adequate supply of clean water must be available for the cleaning of facilities and the washing of hands.

3.13 WASH-UP FACILITIES

Proper wash-up facilities must be provided.

3.14 SOAP

Soap must be available for the cleaning of accessories and hands.

3.15 RUBBISH REMOVAL

Rubbish must be stored or removed in such a manner that no nuisance is caused.

3.16 WASTE WATER DISPOSAL

Waste water must be disposed of in a suitable manner.

3.17 PEST CONTROL

No flies, cockroaches, rodents etc or signs thereof, may be present on the premises.

3.18 TOILET FACILITIES

Toilet facilities must be available in accordance with the National Building Regulations, if required,

In the case of hawkers, written consent for the use of an accessible toilet will be acceptable.

3.19 SPOILT FOOD

No spoilt food, blown tins, etc may be offered for sale.

3.20 HYGIENE PROGRAMME

A satisfactory programme must be followed for the cleaning of the premises/facilities.

3.21 DUST CONTROL

Adequate dust control measures must be taken.

UNDERTAKING:

I, _____, the undersigned, ID Number _____,

Hereby undertake to abide by the above conditions as laid down by the Division Environmental Health.

** A COPY OF THIS UNDERTAKING AND A COPY OF CERTIFICATE OF ACCEPTABILITY MUST BE AVAILABLE ON SITE FOR INSPECTION PURPOSES.

SIGNATURE OF APPLICANT

_____/_____/2024
Date