

# PROJECT SCAFFOLD - BEST PRACTICE

(Note: Areas is green for office use only)

## Organisation contributing the best practice

Organisation name:		Feedem Group (Pty) Ltd		Best Practice Ref. Nr.		5071-001-031	
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Stage of BP development:		Submitted		Under Review		Clarification	
						Legal Review	
						Sector Contributions	
						Published	

## BEST PRACTICE

Name of Best Practice	Food Safety
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### 1. This proposed best practice is primarily related to (please tick 2 most applicable boxes):

What Customers want or value		Finances / Costs		Business Processes		Staff		Systems	X
Organisation Structure		Quality of care		Care Service Delivery		Health & Safety	X	Morale	
Other: Please indicate									

### 2. Context: Share information to give more context in relation to where this specific practice is used in your organisation.

Urban		Rural		Number of Social Grant Recipients					
Care centre	X	Independent Living	X	Assisted Living	X	Nr. of In-house staff	X	Nr. of Outsourced staff	X
Nr. of rooms		Nr. of beds							

### 3. Description of best practice:

<p>3.1 Share as much detail as possible. Where appropriate, please indicate resident participation, involvement, benefit etc.</p> <p>Foodborne illnesses are caused by eating foods that are contaminated with bacteria, protozoa, or other microbials and viruses. In most cases these foodborne illnesses are preventable simply by using proper food handling and storage methods.</p> <p>Symptoms of foodborne illnesses can start hours, days, or even weeks after eating contaminated food. They can range from mild to acute and can include nausea, diarrhea, vomiting, fever, and abdominal cramps that can last for one to ten days. Severe cases usually require hospitalization.</p> <p>Seniors or caretakers who suspect a senior under their care is exhibiting symptoms should seek medical attention immediately. If they believe they can identify food has caused the illness, they should wrap it, label it clearly, and freeze it for testing. They should also keep any packaging that the food came in to help doctors identify the cause of the illness.</p> <p>To diagnose food poisoning, doctors will generally want to know how long the symptoms have been present and when the food was eaten. Very often, they will take laboratory samples and cultures, such a blood and stool samples, to help with the diagnosis. In many cases, there may not be a definitive diagnosis of food poisoning, but the physician will treat it as such because the symptoms match.</p>
<p>3.2 Why did you develop this best practice? Please describe the challenges, constraints or bottlenecks that led to this.</p> <p>We need to be kept informed of scientific, technological, industry codes and legislative requirements.</p> <p>Legislation:</p> <p>Foodstuffs, Cosmetic and Disinfectants Act, 1972 (Act No. 54 of 1972)</p> <p>National Health Act, 2003 (Act No. 61 of 2003)</p> <p>Consumer Protection Act, 2008 (Act No. 68 of 2008)</p>

## Regulations

R146: 2010 – Regulations relating to labeling and advertising

R184: 2007 – Regulations Relating to Food Grade Salt

R638: 2018 – Regulations governing the general hygiene requirements and the transport of food

R692: 1997 - Regulations governing microbiological standards for foodstuffs.

R908: 2003 - Regulations relating to the application of the hazard analysis and critical control point system (HACCP system).

R1555: 1997 – Regulations relating to milk and dairy products

R2627: 1986 – Regulations – Jam, conserve, marmalade and jelly

## Standards

SANS 10330:2007 - Requirements for a Hazard Analysis and Critical Control Point (HACCP) system

SANS 10049:2012 – Food Safety Management – Requirements for prerequisite programs (PRPs)

SANS 241:2015 – Drinking Water

a. SANS 241-1:2015 – Drinking water, Part 1.

b. SANS 241-2:2015 – Drinking water, Part 2.

SANS 10156 : 2007 – The Handling of Chilled and Frozen Foods

## Codes of Practice

International Code of Practice: General Principles of Food Hygiene - CAC/RCP 1-1969, Rev. 4-20031

GFSI Guidance Document, Edit 6

## Challenges:

Implementation of effective HACCP / Food Safety policies and Procedures that are adhered to and continuously reviewed and updated.

### 3.3 Why do you consider this to be a best practice? E.g., Outcomes noted

HACCP (Hazard Analysis and Critical Control Point) principles also require food business operators to determine critical control points (CCP) or steps in the process where they have the opportunity to address a food safety hazard. Each CCP must have a critical limit or a minimum/maximum value. The other HACCP principles require the following:

- monitoring procedures
- corrective actions
- verification procedures
- documentation procedures

### 3.4 Do you consider this to be compliant with the current Older Persons Act?

Yes		No	
If Yes, which portions does it comply with?		If No, which portions does it not comply with?	
I do not know			

### 3.5 How long has this practice been used within the organisation? (state period in years)

### 3.6 What are essential aspects in the organisation that directly support / maintain this practice?

### 3.7 What are the benefits for your residents and/or staff and other stakeholders?

#### 1. Benefits a Country's Rule of Law

Setting food safety standards and regulations for the benefit of the food industry and its consumers ensures industry compliance and provides recourse to the rule of law should a disaster occur. The 1996 outbreak of Mad Cow Disease in England and its human contracted variant Creutzfeldt-Jakob disease still plagues the UK blood donor supply industry today.

#### 2. Prevention of Disease and Death

Food poisoning and other foodborne contamination of bacterial, viral or parasitic agents can lead to gastroenteritis, dehydration and other more serious health problems such as kidney failure and death. No one wants to put our life at risk every time we lift a fork or spoon to our mouth.

### 3. Prevents Food Contamination

Humans can get sick from food that is not processed under strict food safety regulations. For example, *Escherichia coli* (E. coli) can be caused by beef contaminated with faeces during slaughter, unpasteurised milk and apple cider, alfalfa sprouts and contaminated water.

### 4. Benefits Industry Standards

Food safety regulations are required to be standardised for compliance throughout each step of the food chain from production, storage and distribution, to sale and service of the consumer and must include regulations for receiving, re-packing, food storage, preparation and cooking, cooling and re-heating, displaying products, handling products when serving customers, packaging, cleaning and sanitising, pest control, transport and delivery.

### 5. Informed Behaviours and Decisions

Not only processes must be managed for food safety regulation, but people must also be managed for teamwork and efficiency too. For example, issues occur when restaurants try to minimise food wastage, or a large shopping centre puts refrozen chicken onto the shelves.

### 6. Benefits the Transportation Industry

Proper food storage delivers the best food quality by retaining flavour, colour, texture and nutrients and reduces the onset of food-borne bacteria. It is also impacted by the time required to move it from the farm, to shop, to our homes and depends whether food is perishable (meat, eggs, fruit, vegetables), semi-perishable (grains, dry mixes) or non-perishable (sugar, canned goods) and how they are handled and transported.

### 7. Benefits the Packaging Industry

Packaging is not only about appealing design so the consumer will make a purchasing decision. It protects food products from physical damage, minimises food waste, reduces the amount of preservatives used in food and provides labelling for nutritional and allergy information and the products 'sell-by' date.

### 8. Manage Correct Food Storage

Food poisoning bacteria multiply at pace when high-risk foods are not maintained at temperatures below 5 °C or above 60 °C or when raw and cooked foods are not stored separately. Multiple factors can impact this principle, including national energy disruptions to refrigeration supply as outlined by ASC Solutions and where there are inadequate backup systems in place.

### 9. Control of Food Preparation

Food safety can be compromised just by one person, not correctly washing their hands after using the toilet or not cleaning their workstation adequately. Regular monitoring of food safety regulations of manufacturers, processors and packagers ensures against disasters occurring such as the deadly listeriosis outbreak reported by News 24 that killed more than 180 South Africans in 2018 from contaminated processed meats by one of South Africa's largest packaged foods company.

### 10. Benefit the Management of Our Daily Health

Management of food processing staff is vital to bring education, understanding of quality standards, and reducing risk to our daily health. As the world becomes more informed about food safety so a population's health and longevity increase, decreasing operating costs within the medical industry.

## 3.8 What lessons were learned?

Keeping it up