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SOUTH AFRICAN NATIONAL STANDARD

Food safety management — Requirements for prerequisite programmes (PRPs)

WARNING

This document references other documents normatively.

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Table of changes

Change No.	Date	Scope

Foreword

This South African standard was prepared by National Committee SABS/TC 034/SC 17, *Food products – Hygiene practices in the food industry*, in accordance with procedures of the South African Bureau of Standards, in compliance with annex 3 of the WTO/TBT agreement.

This document was approved for publication in July 2019.

This document supersedes SANS 10049:2012 (edition 4.1).

This document is referenced in the South African Qualifications Authority Act, 1995 (Act No. 58 of 1995).

Reference is made in the introduction to the "relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and the Hazardous Substances Act, 1973 (Act No. 15 of 1973).

Reference is made in 6.1.2(b), 7.2.1.1, 8.1, 8.2.2, 8.3.2, 8.9.3, 8.10.4, 8.13.1, and 8.13.4 to the "relevant national legislation". In South Africa this means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Reference is made in 6.1.2(b), 7.4.5.5 to the "relevant national legislation". In South Africa this means the Hazardous Substances Act, 1973 (Act No. 15 of 1973).

Reference is made in 6.1.2(b), 7.4.6.3 to the "relevant national legislation". In South Africa this means the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947).

Reference is made in 7.3.2.3 to the relevant national legislation. In South Africa this means the Occupational Health and Safety Act, 1993 (Act No. 85 of 1993).

Annex A is for information only.

Compliance with this document cannot confer immunity from legal obligations.

Introduction

This standard plays an integral part in the food chain, from primary production to the final consumer, by setting out the necessary good practices for the handling of food in such a way that the safety of the consumer is ensured.

All food handled is expected to meet minimum safety requirements as required by customers and regulatory authorities. It is therefore essential that levels of undesirable substances are sufficiently low, and that their concentration in the food meant for human consumption is consistently below the level of concern. Undesirable substances are normally referred to as food safety hazards, which can be biological (for example, pathogenic microorganisms, insects, pests), chemical (for example, allergens, lubricants, cleaning chemicals, pesticide residue, antibiotics) and physical (for example, glass, wood splinters, metal pieces) substances that could harm the consumer immediately at consumption, as an injury, or over a longer period of time leading to long-term illness or even death. These food safety hazards can be introduced into food during inappropriate and uncontrolled food handling practices.

Introduction *(concluded)*

Food handling refers to the handling of food in its raw or unprocessed state, and during production, processing, packaging, transportation, delivery and display. Food handling areas could therefore include farms, pack houses, fresh produce markets, manufacturing facilities (for example, packaging material, food contact surfaces), factory shops, catering units and kitchens, restaurants, butcheries, retailers, distribution centres and transporting vehicles.

The practices described in this standard are aimed at assisting the food handling organizations (FHO) to manage its operations to prevent or control the contamination of food, either through direct contamination or as a result of cross-contamination. It further aims to assist the food handling organizations to initiate the operations of the business based on a basic level of hygiene. This is normally referred to as a prerequisite programme (PRP), which is the foundation for further development towards more extensive food safety management systems.

The food handling organization is expected to abide by the relevant national legislation (see foreword), and to consider the use of the relevant national or international standards (or both) to assist it in the development of a prerequisite programme (PRP) system that will cater for the handling of safe food.

This standard has been designed to assist the food handling organizations by

- a) defining management participation in establishing, implementing and reviewing programmes and documented procedures which are essential for establishing successful prerequisite programme(s) (PRP(s)),
- b) dealing with the hygienic design of buildings and equipment,
- c) outlining the requirements for the establishment and implementation of hygienic practices which include
 - 1) processes that ensure that the food handling environment is clean and suitable for food production,
 - 2) practices that maintain the building and equipment in efficient operation, and
 - 3) practices that relate to the prevention of contamination during manufacture usually related to people, surfaces, air and the segregation of the raw and the cooked food product (i.e. Good Manufacturing Practice (GMP)),
- d) describing the necessary requirements for the processing and production of safe food suitable for consumption from specified raw materials. (This involves the design of a suitable process to control relevant food safety hazards together with a suitable process control system and effective management of the process.),
- e) outlining programmes that address the processing area such as pest control, refuse and waste control, and personal hygiene, and
- f) outlining programmes that address the training of staff, record keeping, traceability, and control of suppliers.