



Ugu Distrik Munisipaliteit

Ugu District Municipality

Ugu Umasipala Wesifunda

**INFRASTRUCTURE AND ECONOMIC DEVELOPMENT
MUNICIPAL HEALTH SERVICES**

CERTIFICATE OF ACCEPTABILITY FOR FOOD PREMISES
This certificate is not transferable from premises to premises

CERTIFICATE NUMBER : COA / 94-2019

DATE: 2 AUGUST 2019

FOOD PREMISES

Name	ROSSMIN
Address where food is processed	WESTLANDS FARM – OLD ST FAITHS ROAD

PERSON INCHARGE

Name	LAURENCE COLIN STEVENS
I.D/ Passport Number	6605035031087

VEHICLES TRANSPORTING PERISHABLE/ PRE-PACKED FOOD

Name of company (if any)	
Name of owner/person in charge	
Physical Address (Location/Trading area)	
Areas where food is to be transported	
Vehicle Registration Number/s	

NATURE OF HANDLING

Mining, Processing and Packaging of food additives

CERTIFICATION AND RESTRICTIONS

It is hereby certified that the above-mentioned food premises comply with the provisions of Regulation 638- Regulations Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters, framed in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972)

RESTRICTIONS, CONDITIONS OR STIPULATIONS

In terms of Section 3(1)(b)
(Refer to attachment)

ENDORSEMENTS/EXEMPTIONS

In terms of Section 14(1)
(Refer to attachment)

Mr P CHRISTIANSEN
ENVIRONMENTAL HEALTH PRACTITIONER

Mrs V MANAWER
ENVIRONMENTAL HEALTH OFFICER

CONDITIONS AND RESTRICTIONS

Restrictions, conditions or stipulation in terms of regulation 3(1)(b)
1. Entire premises being maintained in a clean tidy condition at all times.
2. Owner undertakes to carry out remedial measures should a nuisance arise from activities conducted on the premises.
3. Premises utilized for mixing, blending, packing, storage and distribution of food products only.
4. All products to be obtained from approved registered sources only.
5. All products on the premises to comply with Regulation 146 of 1 March 2010.
6. Waste Management programme and Waste removal contract including documentation pertaining to these to be available on site.
7. A vector control program must be in place and documents pertaining to this be available on site;
8. Provide training to staff and all records to be updated and to be available on site;
9. Sanitization of vehicle used for conveyance of foodstuff must be carried out at the approved premises.
9. No smoking of tobacco products on the premises as a designated smoking area in terms of the Tobacco Control Regulations has not been provided.
10. The department reserves the right to call for additional health requirements should a need arise.

ENDORSEMENTS / EXEMPTIONS

In terms of Section 14(1)

1. No preparation and sale of perishable food for consumption by the public
2. Mining, processing and preparation of food additives as specified in application

NOTES:

1. This certificate is valid only for the premises as stated above and is not transferable to any other premises.
2. The issue of this certificate does not exempt the management of the business from compliance with any other bylaw, regulation or restriction.
3. This certificate must be displayed in a conspicuous position on the premises in respect of which it was issued or a copy thereof shall immediately be made available on request where the display thereof is impractical.