



# **National Diploma Plant/Animal Marketing Agri-Products**

## **Handout 2 I Grain Legislation**

## LEGISLATION AND GUIDELINES TO MANAGE FOOD QUALITY AND SAFETY IN CROP PRODUCTION

Below is a snapshot of the website of Department of Agriculture outlining the food quality and safety legislation and guidelines. To get details of each guideline, follow the link below:

<http://www.daff.gov.za/daffweb3/Branches/Agricultural-Production-Health-Food-Safety/Food-Safety-Quality-Assurance/Food-Safety>

<b>I. SA Legislation:</b>			
<a href="#">Notice</a>	<a href="#">English</a>	<a href="#">Afrikaans</a>	
<a href="#">SOP Indonesian decree revised July 2013</a>		<a href="#">Service order</a>	
<a href="#">Protocols and letter</a>		<a href="#">Oilseed dispensation</a>	
<a href="#">Protocols on Food Safety Audits for all Registered [FBO] Grain silos</a>			
<a href="#">Export conditions from local fresh produce markets</a>			
<b>2. Other related Legislation</b>			
a) Codex documentation			
<a href="#">General Principles of Food Hygiene</a>			
<a href="#">Codes of Hygiene Practice for fresh fruit and vegetables</a>			
<a href="#">General Principles – EC 178/2002</a>			
<a href="#">Corrigenda on EC No 852/2004</a>			
<a href="#">Corrigenda on EC No 882/2004</a>			
(c) <a href="#">Department of Health</a>			
<b>3. Audit Policy</b>			
<a href="#">Low Risk FBO Profile</a>			
<a href="#">Official Food Safety Audit Process addressing of non-conformances</a>			
<a href="#">Operating guideline for traceability of regulated agricultural products of plant origin that are destined for export</a>			

#### 4. Check list and compliance criteria

Check List	Nagaanlyste	Compliance Criteria	Voldoeningskriteria
English	Afrikaans	English	Afrikaans
<a href="#">Primary Production and On-Farm Produce Handling</a> (Ground nuts for export, Implementation date: 01 October 2013)		<a href="#">Primary Production and On-Farm Produce Handling</a> (Ground nuts for export, Implementation date: 01 October 2013)	
<a href="#">Primary Production and On-Farm Produce Handling</a> (Implementation date: 1 April 2012)		<a href="#">Primary Production and On-Farm Produce Handling</a> (Implementation date: 1 April 2012)	
<a href="#">Off-Farm Produce Handling</a> (Implementation date: 1 Aug 2008 )		<a href="#">Off Farm Pack House Facilities</a> (Implementation date: 1 Aug 2008)	
<a href="#">Processing Facilities</a> (Implementation date: 1 Aug 2008 )		<a href="#">Processing Facilities</a> (Implementation date: 1 Aug 2008)	
<a href="#">Cold storage facilities</a> (Implementation date: 1 Aug 2008 )		<a href="#">Cold storage facilities</a> (Implementation date: 1 Aug 2008)	
<a href="#">Container Depot Facilities</a> (Implementation date: 1 Aug 2008 )		<a href="#">Container Depots Facilities</a> (Implementation date: 1 Aug 2008)	
<a href="#">Road Transport Operators</a> (Implementation date: 1 Aug 2007)		<a href="#">Road Transport Operators</a> (Implementation date: 1 Aug 2007 )	
<a href="#">Dry Storage Facilities</a> (Implementation date: 1 Oct 2007)		<a href="#">Dry Storage Facilities</a> (Implementation date: 1 Oct 2007 )	
<a href="#">Grain Storage Facilities</a> (Implementation date: 1 Jan 2008)		<a href="#">Compliance Criteria - Grain storage facilities (February 2017).doc</a>	

<a href="#">Drying Facilities – Dried Fruit, Rooibos/Honeybush</a> (Implementation date: 1 Dec 2007 )		<a href="#">Drying Facilities – Dried Fruit, Rooibos/Honeybush</a> (Implementation date: 1 Dec 2007 )	
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## 5. [Basic Hygiene Training Guideline](#)

## 6. Draft Hazard Plans

### [Citrus Industry](#)

### [Topfruit Industry \(Apples and Pears\)](#)

### [Vegetable Packing](#)

### [Papaya Packing](#)

### [Mango packing](#)

### [Litchi packing](#)

## 7. Enquiries

Please contact [Niel Erasmus](#) at (012) 319 6027

It becomes clear that all consumers have certain quality expectations from agricultural products. Quality characteristics may refer to colour (sight), flavor (taste), texture (touch), smell (nasal), strength, tenderness, and so on.

Most importantly, when considering food products, safety is an important consideration by consumers. This is because, each year, an estimated 76 000 000 people experience a food borne infection in the United States; 325 000 are hospitalised and 5 000 die. The annual patient-related costs of just the principal bacterial and parasitic food borne infections have been estimated at \$6,5 billion or more (Buzby and Roberts, 1996). To this can be added lost wages, product recalls and other social costs.

Among the established food borne infections, bacterial infections account for an estimated 30% of cases, 63% of hospitalisations and 72% of deaths. Five food borne pathogens namely;

- E. coli 0157: H7;
- Salmonella;
- Campylobacter;
- Listeria; and
- Toxoplasma,

Together the above cause an estimated 35 000 000 cases; 33 000 hospitalisations and 1600 deaths each year. Effective control of many food borne infections ultimately depends on designing food production and processing for safety.