



FOOD GRADING INSPECTIONS

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Local Authority Boardroom

Introduction

What is food Grading?

- A rate or class obtained by Food Premises after an inspection by a Health Inspector in accordance with the Food Premises Grading System as determined by the Council
- shall take into account regulatory requirements and the current state of food safety knowledge, technology and practice.
- Food premises are places;
 - on or at which food is manufactured, prepared, packed, stored, or handled, for sale; or
 - Any stall.
 - Examples: restaurants, supermarkets, butcheries, bakeries etc

Grading Categories

A Grade (90% and above)

- Food premise was found to **exceed** regulatory food hygiene requirements by displaying a **superior** standard of cleanliness, hygiene and food-handling practices.

B Grade (80 -89%)

- Food premise was found to **meet** regulatory food hygiene requirements displaying a satisfactory standard of cleanliness, hygiene and good food-handling practices.

C Grade (60 -79%)

- Food premise was found to **fall below** the minimum regulatory food hygiene requirements, with improvements necessary in cleaning; maintenance; and/or food-handling practices required.

D Grade (59% and below)

- Food premise was found to be in a **very poor condition** and well below the minimum regulatory food hygiene requirements, with improvements required in cleaning, maintenance, and/or food-handling practices required.

Conducting the Inspection

General Requirements

1. Valid trading license and health clearance certificate
2. Location of premises
3. Windows and doors
4. Floors
5. Walls
6. Ceiling/roof
7. Lighting and ventilation
8. Cleanliness and housekeeping
9. Waste management
10. Pest and vermin control

Location / general lay-out of the premises

- Is the food premise not located near a source of possible contamination?
- Does the lay out of the premises allow for process flow that prevents cross contamination?
- Does the air flow from clean area to soiled area?

Windows & Doors

- Do windows provide adequate natural lighting?
- Are windows and doors easy to clean and constructed to minimize the build-up of dirt?
- Are windows and doors that communicate with the external environment fitted with clean and cleanable insect-proof screens?

Floors

- Are they smooth, durable, easy to clean, non-absorbent and impervious?
- Are they clean and well maintained? E.g. no cracked tiling, no potholes, etc.
- Are they constructed to allow adequate drainage and cleaning?

Walls

- Are they painted in light color?
- Are they clean and well maintained e.g. no flaking, shattered glass wall, holes in walls, cracked tiling, etc?
- Are they tiled at least up to 1.5m from the floor?

Ceiling / roof

- Are they painted in a light color?
- Are they clean and well maintained e.g. no stains or signs of leakage, not sagging etc.
- Are they constructed and finished to minimize the build-up of dirt and condensation, and the shedding of particles?

Lighting and ventilation

- Is there adequate natural and/or artificial lighting and ventilation?
- Is the light not distorting colors?
- Are light covers clean, maintained in good condition and easy to clean?
- Does air flow from clean to soiled area?

Cleanliness & Housekeeping

- Are the overall premises clean and presented in good housekeeping order?
- Food grade chemicals to be used and kept in a separate storeroom

Waste management

- Are facilities provided for the storage of refuse in the food inside and outside?
- Are the refuse bins used in the food preparation rooms and those located outside separate and identifiable?
- Are the facilities for the storage of garbage and recyclable matter (including waste cooking oil) adequate for the volume produced?
- Are refuse bins located in suitable locations?
- Designated to keep pests and animals away from the refuse? E.g. provided with tight fitting lid, etc.

Pest and Vermin Control

- No animals, vectors and other vermin within the premise.
- Animals restricted from food preparation and storage areas
- Doors, windows and other areas adequately screened against entry of pests, more especially in butcheries.
- Documented pest control programme in place that includes prevention measures

Fire fighting equipment

- Firefighting equipment available and serviced.
- Location and placement at readily visible and accessible locations.
- Are the food handlers trained on how to use the firefighting equipment e.g. fire marshals for each shift.
- Fire escape routes, alarms and signages

Storage for Cold & dry food items

- Are there adequate and separate storage facilities? i.e Dry storage, wet storage cold storage, vegetables storage and storage for toxic substances.
- Is there adequate storage space and not overcrowded?
- Are the walls and floors in a good state of repair?
- Is the operating temperature for refrigerator below 4°C?
- Do the doors close tightly for cold storage equipment?
- Are stored item not placed directly on the floor? i.e. raised 30cm above the floor to facilitate cleaning.
- Is food covered to protect it from cross-contamination?
- Is food stored in food grade containers?

Change rooms

- Are separate suitably furnished change rooms provided for each sex in all food premises?
- Do the change rooms not communicate directly with a food room?
- Are the change rooms used specifically for the purposes which they were designed for

Lockers, cupboards & suitable fittings

- Is there a provision of lockers and/or hangers?
- Are the lockers clean and in good condition?
- Are the number of lockers adequate for the number of employees?
- Is there a provision to ensure clean protective clothing?
- Is there a provision of showers (compulsory for bakeries)

Toilet facilities

Location/situation

- Is there no direct communication between toilet facilities and food rooms?

Separate for both sexes

- Are there adequate separate toilet facilities for both male and female staff i.e. one water closet for every ten females and one for every fifteen males?
- Is there a urinal in the male toilet?
- Are there s.h.e bins in the female toilets
- Is the urinal in good working order?
- Are there separate toilets for staff and customers?
- Are signs identifying sex provided on toilet entrance doors?

Food Handlers

Medical Conditions

- Do they have valid medical health certificates (after every 6 months).
- Reporting and management of medical conditions of food handlers.

Personal Protective Equipment

- Are food handlers wearing clean, sound and light colored protective clothing appropriate for the handling of food being conducted?

Personal Hygiene

- Are finger nails of all food handlers clean and short and false nails and fingernail polish avoided?
- Is the wearing of jewelry avoided or minimized (plain wedding bands may be accepted depending upon workplace policy)?
- Washing of hands (before commencing, touching source of contamination, after smoking breaks)

SUPERMARKETS & RESTAURANTS

Preparation Area

- Flow of product to avoid cross-contamination
- Are preparation surfaces made of stainless steel or other impervious material to allow for easy cleaning
- Are separate cutting boards, utensils and work surfaces used, or washed and sanitized between use, to prevent transfer of bacteria from raw to cooked food during preparation?
- Are chemicals kept separate from food preparation/processing areas?
- Is an extractor fan and hood installed over cooking area to effectively extract all fumes, steam gases and smoke from the cooking area?

SUPERMARKETS & RESTAURANTS

Fixtures and fittings

- Are preparatory tables, benches, sinks designed so that they are easy to clean and do not have sharp corners and protruding parts that may not allow easy cleaning?
- Are chipped, broken, cracked eating and drinking utensils discarded so they cannot be used for food handling?

Crockery, cutlery including serving utensils

- Are single use utensils (including eating and drinking utensils), equipment and packaging effectively protected from contamination? E.g. dirt, chemical, food waste, insects and rodents.

Wash hand basin & facilities

- Do food handlers use the hands washing facilities provided? i.e. use only the designated hand washing facilities, warm water, soap and single-use towels or electronic hand driers?
- Are the hands washing facilities sufficient in number and in size?

SUPERMARKETS & RESTAURANTS

Temperature control

Thawing : Are potentially hazardous foods thawed in the cool room/refrigerator, microwave or using an alternative method that will not affect the safety of the food?

Cooking: Can the business demonstrate it can achieve the cooling temperature/time requirements for foods cooked

Display: Are potentially hazardous foods maintained at or below 5° C or at or above 60° C or at another temperature for a controlled period that will not affect the safety of the food

Is the food on display shielded from contamination?

BUTCHERIES

Display fridges

- Is the glass clean and maintained in good conditions i.e. without cracks, etc?
- Does the glass protect the meat on display from contamination by people, animals, etc?

Proof of meat inspection

- Is documentation of meat sources available?
- Is meat purchased from reputable and approved suppliers?

Braai Area

- All braai facilities shall be centrally located to allow for easy cleaning and accessibility during work operations
- All BRAAI facilities should have an extractor hood and fan over Braai Facility to remove steam and excessive heat during operations.

BUTCHERIES

Water supply

- Both hot and cold running water shall be provided in all braai areas
- A sink for the cleaning of utensils shall be provided in the braai area

Fuel

- Only Gas and/or Electricity shall be used in all Braai Facility.
- Charcoal can only be used by premises outside the urban area.

BAKERIES

- **Delivery vehicle**
- Does it have smooth, easy to clean impervious, non-absorbent surfaces?
- Is it clean and in good condition?
- Are the external surfaces clearly labelled indicating the type of food it transports?
- Is it solely used for the transportation of the specified food commodities?
- Is the food appropriately packaged in the delivery vehicle e.g. placed on suitable crates and not overloaded?
- Is there a pest control program for the vehicle



THE END

THANK YOU