MiChem Dynamics
LEADING CHANGE

BASIC FOOD SAFETY TRAINING (BASED ON REGULATION 638)

The regulation R638 “Regulations Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters” requires that all businesses handling food on their premises conform to this regulation. A Certificate of Acceptability is issued to the facility as proof of compliance.

The Certificate of Acceptability (COA) is not only issued to the facility but issued in the name of the Person in Charge (PIC) of the facility. The PIC is not only legally responsible for the facility’s compliance to the regulation but is also legally responsible for the food handlers at the facility as well as the food safety of the product to the consumer. It is thus very important for the Person in Charge of the food facility to understand the requirements set out in this regulation.

It is legally required for the PIC to undergo accredited training pertaining to the regulation and to ensure that the food handlers are trained and understand their responsibility in ensuring that these regulations are applied.

This training program focuses on the legal requirements related to the food industry, the Person in Charge as well as food handlers



THE COURSE WILL RUN OVER A PERIOD OF 1 DAY



WHO SHOULD ATTEND THIS COURSE:

- The person in charge (PIC) of a food facility.
- Food handlers: Any person who directly handles packaged or unpackaged food, food equipment and utensils or food contact surfaces and is therefore expected to comply with food hygiene requirements.

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills

TUITION:

- Training material included (English)
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training

LEARNING OUTCOMES:

- Learners shall understand their role in ensuring compliance to Regulation 638 of 2018.
- Understand the basic principles and practices of food safety and hygiene.
- Understand and implement simple and practical methods of keeping food safe to protect consumers and themselves against foodborne diseases.

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COURSE OVERVIEW:

- **LEARNING UNIT 01 – INTRODUCTION TO FOOD SAFETY**
  - What is food safety?
  - The importance of a food safety management system.
  - Biological hazards.
  - Chemical hazards.
  - Physical hazards.
  - R638 general definitions.

- **LEARNING UNIT 02 – REGULATIONS 3, 4, 10 AND 11**
  - The R638 certificate of acceptability (Regulation 3).
  - Prohibition on the handling and transportation of food (Regulation 4).
  - Duties of the person in charge of food premises (Regulation 10).
  - Duties of a food handler (Regulation 11).

- **LEARNING UNIT 03 – REGULATIONS 5 AND 6**
  - Standards and requirements for food premises (Regulation 5).
  - Standards and requirements for facilities on food premises (Regulation 6).

- **LEARNING UNIT 04 – REGULATION 7, 8 AND 9**
  - Standards and requirements for food containers, appliances and equipment (Regulation 7).
  - Standards and requirements for the display, storage and temperature of food (Regulation 8).
  - Standards and requirements for protective clothing (Regulation 9).

- **LEARNING UNIT 05 – REGULATIONS 12 TO 17**
  - Standards and requirements for the handling and transportation of meat and meat products (Regulation 12).
  - Standards and requirements for the transport of food (Regulation 13).
  - Exemptions, additional requirements and reservations (Regulation 14).

- **ASSESSMENT / TEST**



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