



LISTERIOSIS WORKSHOP

ROLE OF FOOD SAFETY IN THE PREVENTION OF LISTERIA

24 APRIL 2018



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WHAT IS FOOD CONTROL (WHO)



“A mandatory regulatory activity of enforcement by national or local authorities to provide Consumer Protection and ensure that all foods during production, handling, storage, processing and distribution are Safe, Wholesome and Fit for Human Consumption; conform to Quality and Safety requirements; and are honestly and accurately Labelled as prescribed by law”



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FOOD SAFETY (WHO):



“Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use”



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National
Provinces
Assignees

South African Food Control System

DAFF

National

MUNIs

QA & Export of
Regulated
agricultural
products

Registration of
pesticides &
stock remedies

Meat Hygiene,
Import & Export
of
fresh/frozen/chill
ed meat etc

SPS Enquiry

DoH

Import, Manufacture,
Sale & Export
("Processed
Products")

"Food Safety Regs"

Nutritional Labelling

CODEX Contact
Point

INFOSAN Emergency
Contact Point

RASFF Contact Point

dti
NRCS

Canned and
frozen fish/products

Fresh seafood

Canned meat
products (>10%)

Imports &
Certification of
exports

SABS

TBT Enquiry Point
VOLUNTARY

Standards

SANAS

NCC

Consumer Protection Act, 2008 ---NCC

Monitor the Consumer Market, investigate alleged prohibited conduct and offences and enforce compliance notices

FOODSTUFFS COSMETICS AND DISINFECTANTS ACT, (ACT 54 OF 1972)



- To control the Sale, Manufacture, Importation and Exportation of Foodstuffs, Cosmetics and Disinfectants; and to provide for incidental matters
- Administered by the Directorate: Food Control at national level
- Approximately 50 sets of Regulations divided into 13 Categories
- Control of imported foodstuffs by National (3 Regions)
- Enforcement of local foodstuffs by 52 Metro/ district Municipalities



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FOODSTUFFS COSMETICS AND DISINFECTANTS ACT, (ACT 54 OF 1972)



Prohibition of sale, manufacture or importation of certain articles

2. (1) Subject to the provisions of subsection (2) and section 6, any person shall be guilty of an offence-
- (b) if he sells, or manufactures or imports for sale, any foodstuff-
- **which is contaminated**, impure or decayed, **or is** in terms of any regulation deemed to be harmful or injurious to human health;



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FCD ACT IN SUMMARY



- **Forbid sale of Foodstuffs that may be detrimental/harmful to health**
- **Endeavours to protect consumer from exploitation by false / misleading claims**
- **Attempts to provide consumer with information – make informed choices**

PHILOSOPHY (1) REACTIVE



- Places onus on:
Manufacturer/Seller and Importer to comply
- Law enforcer to establish whether product complies
(Enforcer reacts to particular situation)
- Provides for approval & stipulation of max levels of certain ingredients to be used e.g. food additives, MRLs

PHILOSOPHY (2) PROHIBITIVE



- **Nothing added/removed unless permitted (E.g. Sudan Red)**
- **Substances allowed shall:**
 - **Non injurious/harmful**
 - **Present in minimum amounts**
 - **Comply to standard of composition, strength, purity, quality**
- **Unavoidable presence of foreign substance: (e.g. Melamine)**
 - **present if permitted**
 - **at specific level**



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CHALLENGES / GAPS IDENTIFIED	HOW WE ADDRESSED / PLAN TO ADDRESS IT
<ul style="list-style-type: none"> ✓ Out dated food safety & outbreak response Legislation ✓ No provisions relating to information sharing by laboratories during an outbreak ✓ Legislative enabling environment for inspections ✓ Lack of law enforcement due to challenges wrt rendering the function / shortages of inspectors 	<ul style="list-style-type: none"> ✓ Formed a technical sub-committee to review and propose amendments to the RSA food safety and outbreak response legislation. ✓ An international technical expert will be appointed to provide guidance in terms of what our Acts must make provision for with regards to foodstuffs. ✓ A legal expert will be appointed to do a GAP analysis and write a report with recommendations. ✓ Relevant departments will implement recommendations ✓ NRCS to roll out inspection/enforcement activities upon VC9100 (Compulsory Specification for processed meats) final gazette ✓ Long term action ✓ Develop guidance documents for law enforcers ✓ Short term actions

CHALLENGES / GAPS IDENTIFIED	HOW WE ADDRESSED / PLAN TO ADDRESS IT
<div>✓ Under reporting. Listeriosis not a notifiable medical disease –</div>	<div>✓ Amended the list of notifiable diseases to include Listeriosis</div> <div>✓ Notifiability means that health workers are expected to do the following: <ul style="list-style-type: none"> - Report all cases of Listeriosis they come across, whether in public or private, in terms of reporting procedures - Complete case investigation forms for patients with Listeriosis and submit these to the NICD. </div> <div>✓ Short term action</div>
<div>✓ Out dated Regulations relating to microbiological criteria</div>	<div>✓ Review current Regulations and develop new regulations.</div> <div>✓ Develop guidance in terms of which foods promote the growth of listeria and which ones do not (Challenge studies). Industry to provide regulators with that information (WHO).</div> <div>✓ Will appoint a food scientist to assist with developing guidelines for the industry on how to determine which foods support / does not support the growth of Listeria and also to assist with the verification of those studies.</div> <div>✓ Review/consider/approve challenge studies</div> <div>✓ Revive the development of the NRCS Compulsory Specification (VC9100) for high risk processed meat products</div> <div>✓ Medium term Action</div>

CHALLENGES / GAPS IDENTIFIED	HOW WE ADDRESSED / PLAN TO ADDRESS IT
✓ HACCP System not mandated for RTE meat processors	<ul style="list-style-type: none"> ✓ Amendment to the regulations drafted and submitted for legal review and subsequent publication. ✓ Short term action
✓ Information sharing with INFOSAN with regards to Recalls of exported products	<ul style="list-style-type: none"> ✓ Strengthening information sharing between the NCC and the INFOSAN emergency contact point. ✓ Template developed by WHO to be shared with the Industry through the NCC ✓ A MoA be drafted between DoH and NCC ✓ Medium term action

KEY LESSON(S) LEARNED



- If there is no control in a food processing environment there can be major health as well as economic implications
- Industry must adhere/implement the preventative measures that is in place
- Law enforcers must focus more on inspections
- Policies/ legislation to be strengthened to be able to effectively prevent, detect, respond & control any outbreak.
- Do not wait for an outbreak to occur!!



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