



#### WEBINAR: 5th WORLD FOOD SAFETY DAY 2023

Role of the Department of Agriculture, Land Reform & Rural Development (DALRRD) in Ensuring Food Safety Compliance in the Republic of South Africa







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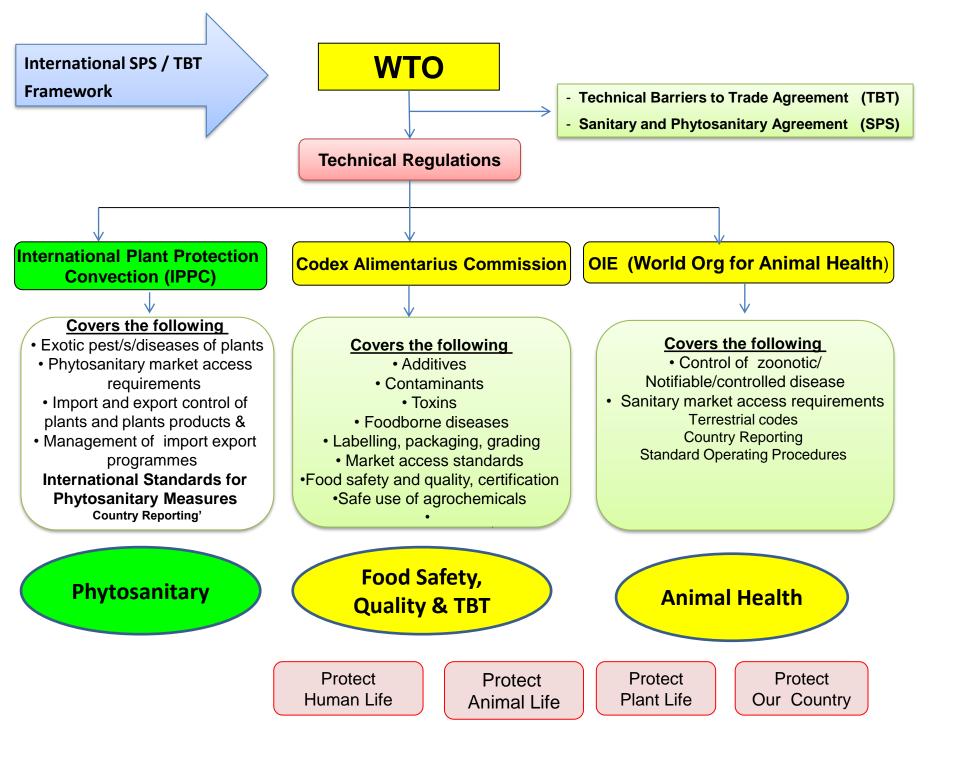
### **Caveat**

| The rationale to celebrate World Food Safety Day is to draw attention and inspire action to (i) help prevent, detect and manage foodborne risks (ii). contributing to food security, human health, economic prosperity, agricultural production, market access, tourism and sustainable development. |  |
|--|--|
| Bacteria, viruses, parasites and molds are some of the risks associated with agricultural produce  |  |
| Every year 600 million people fall sick as a result of around 200 different types of foodborne illness.  |  |
| Foodborne illness is responsible for 420 000 preventable deaths every year.  |  |
| Food safety is an important pillar in respect to the implementation of the agriculture and agroprocessing master plan  |  |









# **Involvement of DALRRD in the Codex Alimentarius Commission**

- South Africa is a member of World Trade Organisation, Food and Agriculture Organisation, World Health Organisation and Codex Alimentarius Commission.
- DALRRD participates in the following Codex Committees:
  - Codex Committee on Methods of Analysis and Sampling (CCMAS)
  - Codex Committee on Fresh Fruits and Vegetables (CCFFV)
  - Codex Committee on Fats and Oils (CCFO)
  - Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF)
  - Codex Committee on Processed Fruits and Vegetables (CCPFV) currently adjourned
  - Codex Committee on Milk and Milk Products (CCMMP) currently adjourned
  - Codex Committee on Cereals, Pulses and Legumes (CCCPL currently adjourned







#### DALRRD also participate in the other International **Organisations**

- The Organization for Economic Co-operation and Development (OECD);
- International Standards Organization (ISO);
- International Dairy Federation (IDF); and
- United Nations Economic Commission for Europe (UN/ECE).



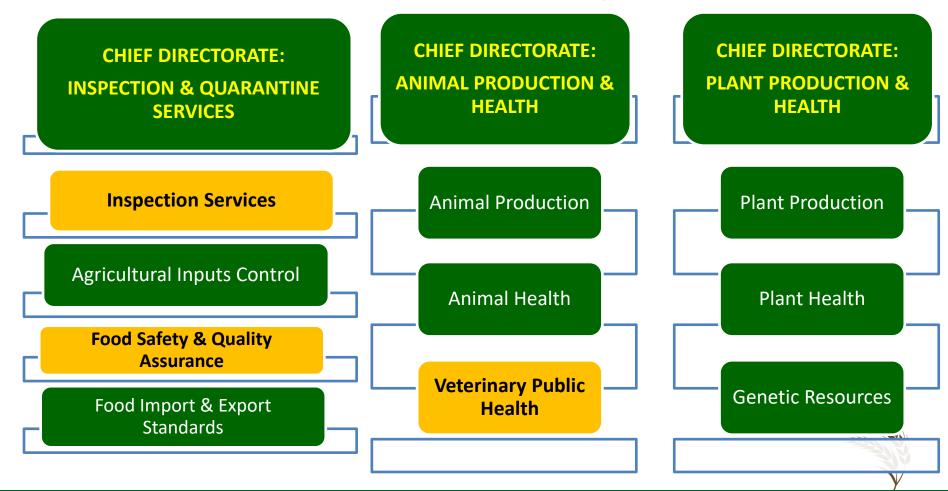






#### **DARRLD Structure**

# (Branch: Agricultural Production, Biosecurity and Natural Resources Management)





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### Core functions of the DALRRD in respect to food safety

| Custodian of the national legislation that are based on International Standards (Agricultural Product Standards Act 119 of 1990, Fertilisers, Farm Feeds, Agricultural Remedies and Stock Remedies Act 36 of 1947, Meat Safety Act 40 of 2000, GMO Act 15 of 1997 and other related guidelines. |  |  |
|---|--|--|
| Lead the National SPS Committee and participate in national forums  |  |  |
| Focal point for sanitary notifications in respect to exports  |  |  |
| Handle technical negotiations for new markets (imports and exports)   |  |  |
| Conduct inspections in farms and packhouse etc  |  |  |
| Render laboratory services  |  |  |
| Render training and awareness on national legislations, code of best practices and or good agricultural practices   |  |  |
| Participate in different bilateral, multilateral, regional and international food safety and related forums.  |  |  |







## **Summary of DALRRD Legislations and regulatory aspects**

| Directorate                                    | Legislation  | Regulatory issues  |  |  |  |
|--|--|--|--|--|--|
| Directorate: Food Safety and Quality Assurance | Agricultural Product Standards<br>Act, 1990 (Act. No 119 of 1990 –<br>APS Act)                 | Quality Packaging Labelling  |  |  |  |
| Directorate: Veterinary and Public Health      | Meat Safety Act, 2000 (Act No 40 of 2000)  | Quality Certification of facilities Labelling Packaging Hygiene                          |  |  |  |
| Directorate: Genetic<br>Resources              | Genetically Modified Organisms<br>Act of 1997 (Act no 15 of 1997)                              | Regulates introduction or Establishment of GMO products in SA (Allergens, toxicity etc.) |  |  |  |
| Directorate: Agricultural Inputs Control       | Fertilisers, Farm Feeds, Agricultural Remedies and Stock Remedies Act of 1947 (Act 36 of 1947) | Registration of agrochemicals  Safe use of agrochemicals                                 |  |  |  |

# Some of the commodities regulated in terms of the APS Act

| Category                | Commodity  |
|-------------------------|--|
| Agronomy products       | Leguminous seeds, Canola, Dry beans, sorghum, wheat, wheat products, maize products, Sunflower   |
| <b>Deciduous fruits</b> | Apples, Pears, Apricots, Peaches & Nectarines, Plums and Prunes, Grapes  |
| Subtropical fruits      | Bananas, Avocados, Litchis, Pineapple  |
| Other fresh fruits      | Mango, Blueberries, Guava, Melons, Papaya, Persimmons, Pomegranate, Strawberry, Gooseberry watermelons, Kiwi fruit, Jack fruit, Star fruit, Granadilla, figs, CranberriesFr  |
| Fresh vegetables        | Potatoes, tomatoes, onions and shallots, garlic, artichokes, asparagus, eggplant, beetroot, broccoli, Brussel sprouts, butternut, cabbage, peppers, carrots, cauliflower, celery, chillies, Chinese cabbage, baby marrow, cucumber, fennel, gem squash, ginger, green beans, green onions, green peas, lettuce, mushroom, okra, parsley, pumpkins, radish, spinach, sweet corn, sweet potatoes, unspecified vegetables, turnips, witloof chicory, Radish |
| Citrus fruits           | Grapefruit, Kumquats, lemons, limes, oranges, Seville oranges, pummelos  |
| Animal products         | Dairy and imitation dairy products, eggs, edible ices, meat, poultry meat, certain raw processed meat products and processed meat products   |
| Processed products      | Canned fruit, canned mushroom, canned pasta, canned vegetables, dried fruit, fat spread, vinegar, table olives, coffee, chicory and related products, tea and related products, fruit juice and fruit drinks, frozen fruit and vegetables, Jam, jelly and marmalade, mayonnaise and salads dressing  |



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# Some of the food safety precautionary measures within the value chain

| 1. | On-farm | <ul><li>Avoid use of contaminated water</li></ul>  |
|----|---------|--|
|    |         | <ul> <li>Avoid using contaminated soils or plant medium</li> </ul>                       |
|    |         | <ul> <li>Avoid livestock, domestic and wild animals in the fields or orchards</li> </ul> |
|    |         | <ul> <li>Avoid injudicious use of agrochemicals e.g. pesticides, vaccines</li> </ul>     |
|    |         | <ul> <li>Avoid unhygienic practices</li> </ul>   |
|    |         | <ul> <li>Do quality control which include use hygiene practices</li> </ul>               |
|    |         | <ul> <li>Have a trained person to lead the team</li> </ul>                               |
|    |         |  |

- Avoid causing injuries to the produce
   Avoid unhygienic practices
   Avoid using contaminated equipment and picking utensils, bins, picking bags, transport wagons
   Do quality control which include use of hygiene practices
   Have a trained team to lead the team
- Avoid improper storage
   Avoid contaminated storage
   Do quality control which include use of hygiene practices
   Have trained person to lead the team
   Comprehensive sanitation standards operating procedures (SSOP) and maintenance programmes should be implemented and integrated pest management (IPM) should be in place
   Store meat at required temperatures, food establishments and equipment must be clean all the time.
   Use clean and proper packaging material

## Some of the food safety concerns

| Common causes of foodborne illnesses | Example of diseases  |
|--------------------------------------|--|
| Bacteria                             | Salmonella bacteria<br>Staphylococcus bacteria<br>Listeria |
| Viruses                              | Hepatitis A  |
| Parasites                            | Cyclospora cayetanensis                                    |
| Molds                                | Patulin  |

Chemical and physical hazards are critical concerns too









#### Facilities/ laboratories: used for analysing agricultural products







## National Laboratories - Stellenbosch (South) and Pretoria (North) Other Officially Recognised Laboratories:

- Mérieux Nutri Sciences,
- KL Analytical Services CC T/A Labserve
- Hearshaw & Kinnes
- Hortec

- SABS
- Microchem
- SAGL
- PPECB
- SGS South Africa Pty Ltd









# Benefits of adhering to the food safety and quality standards

- Market access
- Produce and/or sell healthy, nutritious and safe food
- Quality produce
- Record keeping
- ☐ Reduce risks associated with foodborne diseases
- □ Realistic shelf life
- ☐ Reputable establishment
- ☐ Attract good prices
- Traceability















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"Food Standards Save Lives"

#worldfoodsafetyday2023







