



FUELS INDUSTRY
Association of South Africa

BEST PRACTICE SHARING

Food Safety

Mamello Shelle



Food Safety Checklists

1. CO sites only

1. Regulation R638

- Hygiene related to food premises and transportation of food

2. Checklists by Site Staff

- Receiving
- Temperature
- Reheating
- Oil Collection
- Extractor fan cleaning
- Daily, weekly and monthly cleaning

3. Quarterly audits

- External consultant
- No feedback given during the assessment (photo evidence collected)
- Non-compliance report issued within 48hrs (no solutions/corrective measures provided)
- TM & Retailer to jointly close the gaps

4. Food Recall procedure

5. Food incident reporting procedure

6. Visitor's Policy