South African Import procedures for food products

GENERAL OVERVIEW

As South Africa has a very strong Agricultural sector, the South African Government has certain rules, regulations and laws with regards to the importation of Agricultural products to South Africa. These rules, regulations and laws are in place to ensure that no alien pests and diseases enter the country, which could damage the local industry. Furthermore these regulations aim to ensure the quality and safety of the products imported to South Africa.

There are mainly three Government Departments regulating agricultural imports, namely:

1. The National Regulator for Compulsory Specifications (NRCS)
   (Main Website: [http://www.nr.cs.org.za](http://www.nr.cs.org.za)) – Click on “Food” on the left menu
   Tel: +27 (0)21 526 3400 (Head Office)
   Fax: +27 (0)21 526 3450
   Senior Manager (Email): youngmj@nr.cs.org.za
   Principal Inspector (Email): dewetaf@nr.cs.org.za
   Subject Specialist (Email): truterpi@nr.cs.org.za

   Other involved parties:

   • Department of Trade and Industry
     Web: [www.thedti.gov.za](http://www.thedti.gov.za)
     Tel: +27-12-394 9500

   • Marine & Coastal Management
     Tel: +27-21-402 3564
     Fax: +27-21-419 6942
     Email: smiddleton@deat.gov.za
     Web: [www.deat.gov.za](http://www.deat.gov.za)

2. The South African Department of Agriculture, Forestry and Fisheries (DAFF);
   (Website: [www.daff.gov.za](http://www.daff.gov.za))
   Tel: +27-12-319 6000(Head Office)
   Fax: +27-12-319 0000

3. The South African Department of Health (DOH);
   (Website: [http://www.doh.gov.za](http://www.doh.gov.za))
   Tel: +27-12-312 0945 (Regulatory Services)
   Fax: +27-12-325 5706
1. The National Regulator for Compulsory Specifications (NRCS) is mainly involved with quality control over fish and fish products, and canned & processed meat products.

1.1 Rules & Regulations on imports

The manufacture and import of fish and fish products is strictly controlled by the National Regulator for Compulsory Specifications (NCRS) who manages the industry through three compulsory standard specifications.

The Compulsory Specification for frozen fish, frozen marine molluscs and frozen products derived therefrom (Government Notice NoR530 of 14 May 1999) came into effect on 14 July 1999 and replaced the previous specification (Government Notice No R35 of 12 January 1973). The specification covers the requirements for the handling, preparation, processing, packaging, freezing, storage and quality of frozen fish, frozen marine molluscs, frozen fish products and frozen marine molluscs products intended for human consumption. It also covers requirements for factories and employees involved in production.

The Compulsory Specification for Frozen shrimps (prawns), langoustines and crabs (Government Notice No 326 of 20 February 1987) covers the requirements for hygienic harvesting, preparation, processing and conveyance of shrimps, langoustines and crabs whether frozen at sea or on shore. The specification also includes the requirements for raw materials and final product, including its packaging and storage.


In addition to the standards requirements, the sector is regulated by the Department of Trade and Industry and Marine & Coastal Management.

1.2 Additional charges on imports

Value-added tax of 14% is payable on all imports. VAT is levied on the value for customs duty plus 10% plus any additional duties paid.
1.3 Preferential treatment in respect of imports

Crustaceans of Mozambican origin qualify for preferential treatment in terms of the trade agreement with South Africa. Such preferences are subject to quotas. Goods of Malawian origin are admitted to South Africa free of duty in terms of the trade agreement with South Africa. Imports from fellow member states of the South African Customs Union (SACU) are admitted free of duty.

1.4 Import licensing

Fish and crustaceans, fresh, chilled and frozen (HS 0302, 0303, 0304, 0305, 0306, 0307) require an import permit issued by the Import Control Unit of the Department of Trade and Industry. Import licenses are valid only for the calendar year in which they are issued. In other words, a license obtained in August 2008 is only valid until December 2008, at which stage it must be renewed for 2009. The license is only valid in respect of the goods of the class and country specified. It is non-transferrable and may only be used by the person to whom it was issued.

Imports of fish and crustaceans, fresh, chilled and frozen (HS 0302, 0303, 0304, 0305, 0306, 0307) require a permit from the Department of Sea Fisheries. The application for a permit must be accompanied by a letter from the country of origin to indicate that the collection and export of the specimens are approved. The large South African importers obtain an annual import permit from Marine and Coastal Management.

Crustaceans and molluscs of tariff code 0306 and 0307 require a permit from the Directorate of Plant Health and Quality in terms of the provisions of the Agricultural Pests Act of 1983 (Act No 36 of 1983).

1.5 General Documentary Requirements

The following general documents are required for imports into South Africa:

- Pro-forma invoice
- Packing declaration
- Transport documentation
- Bill of Lading
- Air Waybill
- Freight Transit Order
  - Insurance documents
  - Customs documents
- Import permit
- Special certificates/permits
- Bill of entry
  - Payment documents
- Commercial invoice
Certificate of origin (DA 59)
Packing list

1.6 Import Procedures

The Port Health Officer is required to inspect all imported Fish and fish products at the port of entry into South Africa.

Under the Standards Act of 1993 inspection is compulsory for the importation of:

- canned fish, canned fish products and canned marine molluscs
- canned crustaceans
- frozen fish, frozen marine molluscs and frozen fish and frozen marine mollusc products
- frozen rock lobster products
- frozen shrimps (prawns), langoustines and crabs
- smoked snoek

For every shipment of fish or crustaceans entering South Africa the National Regulator for Compulsory Specifications (NCRS) requires to be notified so that a sample can be taken for testing. The size of the sample varies according to the size of the shipment. The sample is inspected for bacteria, odour, uniformity of size, general quality and to ensure that the product has been kept frozen at -20 degrees Celsius. The packaging is also inspected to ensure it meets with the compulsory standard. The inspection normally takes 5 working days.

In the interim, the goods will be released under "embargo", also called "Extended Health Detention", to an approved facility. The container may be unpacked, but the goods must be kept intact and separate from other stock. The importer may not use any of the goods until the Port Health Officer has approved the consignment, issued a certificate of compliance and released it without prejudice. This will only be done once the SABS tests have been passed.

With specific regard to canned products, the NCRS prefers importers to work through local agents. A potential exporter can provide the NCRS with 6 cans/samples of each product intended for export to South Africa, the NCRS will submit a written report on the suitability of the product at no charge for the first 5 sets of samples.

Update of the current bilateral situation between Thailand and South Africa

The Department Food and Associated Industries (FAI) of the Regulatory Division of the SABS and the Department of Fisheries (DoF) of Thailand concluded a Technical Cooperation Agreement IN 2001 concerning the Inspection and Certification of Fish and Fishery Products between the two countries.
The provisions in the Agreement inter alia, allowed the two bodies to recognize each other as the competent bodies for the inspection and certification of fishery products traded between the two countries. It also allowed for the mutual exchange of technical and regulatory information in respect of fish and fishery products and the exchange and review of information and data as relevant to the developing and harmonization of regulatory and certification regimes.

As a result of that Agreement, the two authorities (DoF and FAI) signed a "Reduced Rate of Inspection Agreement" for fish and fishery products traded between Thailand and South Africa. The scope of the Agreement states that this Agreement will apply to fish and fishery products, which are processed in establishments approved by the Thai DOF and FAI of SABS under the "Reduced Rate of Inspection Program", which are intended to be safe and wholesome. This procedure will not apply to the trade of:

- Canned Sardinella and Pilchards.
- Live molluscan shellfish and products thereof, unless they have undergone an appropriate heat treatment (e.g. canned, other cooked products etc.)

The objectives of the Agreement are:

- To maintain an effective level of consumer protection; and
- To effectively facilitate trade of fish and fishery products between the two countries and eliminate duplication in inspection activities

Products will have quicker access into the market place, but at the same time product safety will be non-negotiable. Product quality will remain the same.

1.7 Labelling and Packaging

The NRCS has specified labelling requirements for frozen shrimp, langoustine, crab and canned product.

1.7.1 Labelling requirements for frozen shrimps (prawns) langoustines and crabs

In terms of the labelling requirements of the Compulsory Specification for Frozen Shrimps (Prawns), Langoustines and Crabs as published by Government Notice No 326 of 20 February 1987, the following information must appear legibly and indelibly on each container.

- **Name and address**
  The name and full physical address of the manufacturer, producer, proprietor or controlling company, or, in the case of containers packed on behalf of any other person or organisation, the name and full physical address of that person or organisation. The size of the lettering shall not be less than 1mm in height.
• **Product name**
The name of the product shall be a true description thereof, including its method of preparation, presentation and packing medium and shall not be misleading.
Where the heads have been removed the product shall be described as either "Headless Prawns (or Langoustines)" or "Prawn (or Langoustine) Tails". The words "Headless" and "Tails" shall be of the same size and prominence as the word "Prawns (or Langoustines)."
In the case of a product that has been quick frozen the words "Quick Frozen" must form part of the name.
The name must appear on the main panel(s) in bold print in letters not less than 4mm in height.

• **Qualifying words**
Words that qualify the foodstuffs or are an essential part of the description thereof, shall be in the immediate proximity to the name and in prominent letters at least one third the size of the name of the product.

• **List of ingredients**
Where applicable a statement of ingredients in descending order of content must be given.
The presence of any preservative shall be indicated in the list of ingredients by its common chemical name, either followed or preceded by the word "preservative". Preservatives which are used as anti-oxidants shall be indicated by the common chemical name in the list of ingredients, either followed or preceded by the words "anti-oxidant".

• **Pictorial representations**
No pictorial representation, which reflects any foodstuff not contained in the container and which might lead the consumer to believe that such foodstuff is contained in the container, shall appear on the label unless the words "serving suggestion", or words indicating the justification for the use of such a pictorial representation are printed on the label.

• **The net mass declaration**
The net mass of the contents shall be expressed in the relevant units of the metric system viz kilogram (kg) or gram (g). The lettering must be uniform and the size such that the head of the "g" is equal to at least one quarter the size of the product name, brand or trade name, or 1.5mm, whichever is the greater.
The net mass declaration shall be in a colour in distinct contrast with the background, and where it does not appear on the main panel(s) it must be framed in a bold continuous line.
The words "net mass" or "net" may be used with the net mass statement.
• **Storage instructions**
A statement that the product is cooked or uncooked as applicable, together with the relevant storage instructions shall appear on the main panel in letters not less than 3mm in height.
Uncooked/raw - Keep Frozen
Partly cooked - Keep Frozen
Cooked - Keep Frozen

• **Grading of the product**
The grading category of the product and the count must be declared on the label.

• **Date of manufacture and factory code**
The date of manufacture and the identity of the factory in which the product was packed must be indelibly marked or stamped on each immediate container or, in the case of glass jars, on the cap or label. The use of a code is permissible provided that the key is disclosed to the SABS

• **Country of origin**
Words indicating the country of origin must be given.

• **Substandard**
When required, the word "Substandard" shall be printed prominently and indelibly on all main panels in a print size at least half the size of the product or trade name, whichever is the greater.

• **Directions for use**
Where relevant.

**General**
The information required to appear on any label shall be:
- In at least one official language of the Republic of South Africa
- Clearly visible, easily legible and indelible, and the legibility thereof shall not be affected by pictorial or any other matter, printed or otherwise
- in a colour that is in distinct contrast to the background colour of the label

• **Labels**
The information as required by the abovementioned requirements shall be printed on the package or on the overwrap covering the package, or on a label of acceptable material attached to the package.
Labels on packages shall be clean, neat and securely attached. They shall not be superimposed on other labels or on matter printed directly on the packages
Labels or sealing adhesives that are liable to deteriorate under the conditions of storage of the packaged products shall not be used.

- **Marking of master cartons**
  Containers shall be clean, neat and unbroken. On every container shall be printed or stencilled the quantity and net mass of the packages it contains and the information as required in the above requirements, except that the street address of the manufacturer need not be the full address, but must be sufficient for identification purposes. The method of preparation need not be given on the container. The date of packing and batch number (if applicable) shall be stamped or otherwise marked on the container or on a label securely attached to the container.

1.7.2 Labelling requirements for frozen fish, frozen marine molluscs, frozen fish products and frozen marine mollusc products

In terms of the labelling requirements of the Compulsory Specification for Frozen Fish, Frozen Marine Molluscs, and Frozen Fish and Marine Mollusc Products as published by Government Notice No R350 of 14 May 1999, the following information must appear legibly and indelibly on each container.

- **Name and address**
The name and full physical address of the manufacturer, producer, proprietor or controlling company, or, in the case of containers packed on behalf of any other person or organisation, the name and full physical address of that person or organisation. The size of the lettering shall not be less than 1mm in height.

- **Product name**
The name of the product shall be a true description thereof, including its method of preparation, presentation and packing medium and shall not be misleading.

  The name must appear on the main panel(s) in bold print in letters not less than 4mm in height.

- **Qualifying words**
Words that qualify the foodstuffs or are an essential part of the description thereof, shall be in the immediate proximity to the name and in prominent letters at least one-third the size of the name of the product.

- **List of ingredients**
Where applicable a list of the ingredients in descending order of content must be provided. The size of the lettering shall not be less than 1mm in height.
• **Pictorial representations**
Pictorial representations which reflect products not contained in the packet, must have the words "Serving Suggestion" superimposed on or in the immediate proximity of such pictorial representation in bold print not less than 3.0mm in height.

• **The net mass declaration**
The net mass of the contents shall be expressed in the relevant units of the metric system viz kilogram (kg) or gram (g). The lettering must be uniform and the size such that the head of the "g" is equal to at least one quarter the size of the product name, brand or trade name, or 1.5mm, whichever is the greater. The net mass declaration shall be in a colour in distinct contrast with the background, and where it does not appear on the main panel(s) must be framed in a bold continuous line.

• **Directions for use**
Where necessary, the size of the lettering shall not be less than 1mm in height.

• **Date of manufacture and factory code**
The date of manufacture and the identity of the factory in which the product was packed must be indelibly marked or stamped on each immediate container or, in the case of glass jars, on the cap or label. The use of a code is permissible provided that the key is disclosed to the NRCS. The size of the lettering shall not be less than 1mm in height.

• **Storage instructions**
A statement that the product is cooked or uncooked as applicable, together with the relevant storage instructions shall appear on the main panel in letters not less than 3mm in height.
Uncooked/raw - Keep Frozen
Partly cooked - Keep Frozen. Do not refreeze once thawed.
Cooked - Keep Frozen. Do not refreeze once thawed.

• **Country of origin**
The country of origin must be given. The size of the lettering shall not be less than 1mm in height.

• **Substandard**
When applicable, the word "Substandard" shall be printed prominently and indelibly on all main panels in a print size at least half the size of the product or trade name, whichever is the greater.
The information appearing on the label must be in one of the official languages.
The above-mentioned labelling requirements shall be printed on the package, or overwrap covering the package, or on a label of acceptable material attached to the
package. Labels and sealing adhesive that are liable to deteriorate under conditions of storage of the packaged products shall not be used.

1.7.3 Labelling requirements for canned fish, canned fish products and canned marine molluscs

In terms of the labelling requirements of the Compulsory Specification for the Manufacture, Processing or Treatment of Canned Fish, Canned Fish Products and Canned Marine Molluscs as published by Government Notice No 358 of 10 March 1972, the following information must appear legibly and indelibly on each container.

• Name and address
  The name and full physical address of the manufacturer, producer, proprietor or controlling company, or, in the case of containers packed on behalf of any other person or organisation, the name and full physical address of that person or organisation.

• Product name
  The name of the product shall be a true description thereof, including its method of preparation, presentation and packing medium and shall not be misleading.
  The name must appear on the main panel(s) in bold print in letters not less than 4mm in height.

• Qualifying words
  Words that qualify the foodstuffs or are an essential part of the description thereof, shall be in the immediate proximity to the name and in prominent letters at least one-third the size of the name of the product.

• List of ingredients
  Unless the name of the product disclosed the ingredients of the product, a list of the ingredients including the name of the fish where it does not appear in the title, shall be given in descending order of mass as present in the finished product.
  Where water that is added to the product exceeds 5% of the net mass of the product it must be declared in the list of ingredients.
  Any food additive which was added to or used in the product to perform the function of an anti-oxidant, sweetener, colourant, curing agent, flavour enhancer, flavourant or preservative must be listed as such in the ingredients listing.
  The presence of any preservatives shall be indicated in the list of ingredients by its common chemical name, either followed or preceded by the words "preservative".
  Preservatives which are used as anti-oxidants shall be indicated by the common chemical name in the list of ingredients, either followed or preceded by the words "anti-oxidant".
  Where the colourant tartrazine is used it must be specifically listed as "tartrazine" in the ingredients listing.
The use of monosodium glutamate (MSG) shall be indicated by name in the ingredients listing.

- **Pictorial representations**
  No pictorial representation, which reflects any foodstuff not contained in the container and which might lead the consumer to believe that such foodstuff is contained in the container, shall appear on the label unless the words "serving suggestion", or words indicating the justification for the use of such a pictorial representation appear on or in the immediate proximity to the pictorial representation in bold, conspicuously placed letters not less than 3.0mm in height.

- **Depiction on container**
  Any fish or cut of fish depicted on the container shall bear a reasonable likeness to the type of fish or cut of fish in the container.

- **Storage instructions**
  Where the product is to be stored under refrigeration, the words "Keep at a temperature not exceeding 5ºC" or "Keep refrigerated below 5ºC" shall appear on the main panel in plain type not less than half the size of that used for the product name.

- **The net mass declaration**
  The net mass of the contents shall be expressed in the relevant units of the metric system viz kilogram (kg) or gram (g).
  The lettering must be uniform and the size such that the head of the "g" is equal to at least one quarter the size of the product name, brand or trade name, or 1.5mm, whichever is the greater.
  The net mass declaration shall be in a colour in distinct contrast with the background, and where it does not appear on the main panel(s) it must be framed in a bold continuous line.
  The words "net mass" or "net" may be used with the net mass statement.

- **Country of origin**
  Words indicating the country of origin must be given.

- **Date of manufacture and factory code**
  The date of manufacture or a code for such a date and the batch number (if used) and the factory code must be embossed or indelibly marked or stamped on each immediate container or, in the case of glass jars, on the cap or label. The use of a code is permissible provided that the key is disclosed to the NRCS. The size of the lettering shall not be less than 1mm in height.
- **Substandard**
  When required, the word "Substandard" shall be printed prominently and indelibly on all main panels in a print size at least half the size of the product or trade name, whichever is the greater.

- **General**
  The information required to appear on any label shall be:
  - In at least one official language of the Republic of South Africa
  - Clearly visible, easily legible and indelible, and the legibility thereof shall not be affected by pictorial or any other matter, printed or otherwise.


2. **The South African Department of Agriculture, Forestry and Fisheries (DAFF) – Subdirectorate Quality Control** - is mainly involved with quality control over plants, plant products – Including food, food products, meat and meat products.

   All animals and animal products require a Veterinary Import Permit.
   Information can be found:

2.1 Import Control

Import control is vital to prevent the introduction of foreign pests and diseases into South Africa. An import permit is not necessary for those plants and plant products listed in the Government Notice No. R1013 of 26 May 1989. However, published conditions must be complied with in terms of a declaration on a phytosanitary certificate issued by the NPPO of the exporting country.

Prospective importers of plants and plant products not published in the Government Notice, have to apply for an import permit. A pest risk assessment (PRA), based on scientific data, is conducted and specific conditions are set according to the phytosanitary risk(s) involved. These conditions are then stipulated in their permit issued to the importer. Depending on the risk(s), the following categories can be established concerning the importation of organisms, plants and plant products:

- Prohibited material
- Material requiring post-entry quarantine
- Material subject to specific phytosanitary import conditions
- Open phytosanitary certificate
- No phytosanitary certificate.
Importers are obliged to present the material for inspection to the Executive Officer of the Act or his official representative. In the case of certain imports, provisions of other acts, agreements or ordinances are also taken into consideration prior to the issuing of an import permit.

2.1.1 Importer rules & regulations for plant products

2.1.1.1 AGRONOMY:

The South African Department of Agriculture has certain rules and regulations on the importation of the following AGRONOMY products:

- Dry beans;
- Sorghum;
- Wheat;
- Wheat products;
- Maize;
- Maize products;
- Soya beans.

The relevant rules and regulations with regards to the importation of the abovementioned products can be found online at the following web address:


2.1.1.2 ANIMAL PRODUCTS:

The South African Department of Agriculture has certain rules and regulations on the importation of the following ANIMAL PRODUCTS:

- Eggs;
- Ice Cream;
- Meat;
- Mohair;
- Poultry meat.

The relevant rules and regulations with regards to the importation of the abovementioned products can be found online at the following web address:

2.1.1.3 PROCESSED PRODUCTS:

The South African Department of Agriculture has certain rules and regulations on the importation of the following PROCESSED PRODUCTS:

- Canned fruit; dried fruit; canned mushrooms; canned pasta; canned vegetables; dehydrated vegetables; fat spreads; mayonnaise and salad dressings; frozen fruit and vegetables; fruit juice; honey; jam; jelly; marmalade and vinegar.

The relevant rules and regulations with regards to the importation of the abovementioned products can be found online at the following web address:


2.1.1.4 VEGETABLES:

The South African Department of Agriculture has certain rules and regulations on the importation of the following VEGETABLES:

- Potatoes;
- Tomatoes;
- Onions.

The relevant rules and regulations with regards to the importation of the abovementioned products can be found online at the following web address:


2.2 Prohibited material

This category includes declared weeds, invader plants and plants, or plant products, with an extremely high phytosanitary risk for which authorisation will not be granted.

2.3 Post-entry quarantine

If quarantine evaluation is prescribed, the material is kept under observation at one of the Directorate’s quarantine facilities, at an approved facility or on the premises of the importer, depending on the outcome of the PRA.

- Plant material

Plant species that constitute a high phytosanitary risk to the environment and agriculture are evaluated at the approved facility to establish their health status. The quarantine period depends on the risk involved. During this period chemical treatments
are applied and regular inspections are conducted. This includes visual and microscopic examination of the material and a series of material is only released from quarantine once all requirements have been met.

- **Biocontrol agents**

Organisms for the biological control of plant pests and weeds are evaluated in approved quarantine facilities. This includes verifying the identity, purity and host specificity of the organism.

Close liaison with researchers of the Agricultural Research Council is maintained.

**2.4 Specific phytosanitary conditions**

The conditions, as stipulated in the permit or as published in the Government Notice, must be endorsed on the phytosanitary certificate as an additional declaration. These conditions are determined by a PRA conducted specialists of Plant Health in liaison with various institutions, *inter alia*, the Agricultural Research Council, universities and the industry.

**2.5 Open phytosanitary certificate**

This implies that the plant material was visually inspected and found free from quarantine pests and practically free from other harmful pests.

**2.6 No phytosanitary certificate**

Inspection of plant material in the exporting country is not compulsory.

**2.7 INTERNATIONAL LIAISON**

Plant Health is responsible for:

- notifying exporting countries of South Africa’s import conditions
- liaising with the FAO and the NPPOs of other countries to ensure that South Africa’s import conditions are complied with notifying an exporting country of an alien organism(s) intercepted on imported controlled goods and reporting to the IPPC on all organisms newly established in South Africa.

**2.8 ERADICATION OF POTENTIAL ALIEN PESTS**

Should any potentially harmful pest be introduced into South Africa, Plant Health will take the following actions:
• conduct a survey to determine the distribution of the organism
• draft an eradication programme
• liaise with other departments, specialists, research institutes and the respective industries
• coordinate and participate in the eradication programme.

2.9 CONTROL MEASURES OF AGRICULTURAL PESTS

Despite strict precautions taken by the Directorate of Plant Production, Health and Quality in the past, several harmful alien organisms have become established in specific production areas in South Africa, causing substantial losses to agriculture. Measures taken to prevent or combat the spread of these organism(s) to other areas in the country, include the following:

• a national policy which prohibits the transportation of plant material from an infested or infected area free from the specific organism and infested and/or infected material from a specific producer or area
• testing samples to determine the specific pest status of the organism
• monitoring the specific pest
• liaison on national level with all relevant institutes, industries and specialists.

CONTACTS:

• **South African Department of Agriculture, Forestry and Fisheries**
  Directorate Plant Health and Quality
  SUBDIRECTORATE QUALITY CONTROL
  Tel: +27 (0) 12 319 6004
  Fax: +27 (0) 12 319 6055
  Email: Info-qc@nda.agric.za

PLANT QUALITY: [http://www.nda.agric.za/docs/Plantquality/default.htm](http://www.nda.agric.za/docs/Plantquality/default.htm)

• **The South African Department of Agriculture, Forestry and Fisheries (DAFF);**
  (Website: [http://www.daff.gov.za](http://www.daff.gov.za))
  Tel: +27-12-319 6000 (Head Office)
  Fax: +27-12-319 7356

(Source: *South African Department of Agriculture*)
3. The South African Department of Health (DOH) – Subdirectorate Disease Prevention and Control - is mainly involved with quality control and testing with regards to general food products.

**FOOD SECTION**

Objective: The analysis of food samples to check for compliance with legislation.

Functions:

- Analysis of food samples to check compliance with the Foodstuff, Cosmetics and Disinfectants Act.
- Participation in annual food sampling runs to assess specific problem areas.
- Participation in food analysis proficiency scheme.
- Education of Environmental Health Officers in aspects of the Foodstuff Cosmetics and Disinfectants Act.
- Participation in food control meetings by providing statistics of food analysis, assisting in identifying problem products and commenting on food legislation.
- Assistance to public and food companies with enquiries on food related legislation.

**Pesticide residues section**

- Objective: To clear fruit and other produce for local and export sale.

Functions:

- Analysis of food samples, particularly export fruit, for pesticides and other agricultural chemical residues, to ensure compliance with local and overseas regulations.

**CONTACTS:**

- The South African Department of Health (DOH);
  (Website: [http://www.doh.gov.za](http://www.doh.gov.za))
  Tel: +27-12-312 0945 (Regulatory Services)
  Fax: +27-12-325 5706

(Source: South African Department of Health)