

1 . LEGAL AND PEOPLE

- Certificate of Acceptability (CoA)** issued by the municipality and displayed on site
- Person in charge** appointed in writing and holding accredited R638 training
- All food handlers trained** in basic food safety and hygiene (Reg 10(1)(b))
- Training certificates** kept on file and available for inspection

2 . PREMISES, FACILITIES AND EQUIPMENT

- Hand-wash basins** with soap, water and drying provided and accessible
- Surfaces, equipment and utensils** cleanable, sound and well-maintained
- Lighting, ventilation and separation** of raw and ready-to-eat food adequate
- Potable water and ablutions** adequate water supply and toilet facilities

3 . OPERATIONAL CONTROLS

- Temperature control** for storage, cooking, cooling and display, with records
- Pest control** programme in place and monitored
- Cleaning schedule** and approved cleaning chemicals in use
- Traceability and recall basics** supplier records and stock rotation (FIFO)
- Personal hygiene** rules, protective clothing and a health reporting policy

4 . MUNICIPAL AND STATUTORY COMPLIANCE

- Occupational health and safety** OHS Act 85 of 1993: first aid, signage, safe equipment
- Zoning and land-use** approval allowing food business activity at the address
- Waste removal certificate** or proof of a registered waste-removal service
- Building and structural compliance** approved building plans and occupancy certificate
- Business licence and by-laws** Businesses Act 71 of 1991 licence and municipal by-laws
- Fire safety clearance** where required by the local authority

Certificates you can trust

ASC training includes a proctored, video-based assessment confirming the delegate actually did the course, and every certificate carries a unique QR code. Certificates cannot be faked or duplicated and are recognised by all municipalities.

Turn red flags into compliance (tap a link):

1. Train your Person in Charge with ASC's accredited R638 course (R1 699)
2. Get the editable Basic Food Safety Document Toolkit for the records above
3. Book an independent food hygiene audit for restaurants, kitchens and canteens
4. Verify ASC on the SAATCA register of registered training course providers