



**ENVIRONMENTAL HEALTH
Indemnity Form**

The following Indemnity must be completed in full and signed by a responsible person/s prior to the serving of any food items of whatsoever nature being undertaken by the contractor/Vendor at,

Event:

Venue:

We, (name of company)
are contracted as the food and beverage manager/supplier for the purpose of catering to
..... (Public / Artist / etc.).

In terms of the guidelines below in reference to the National Health Act, please ensure you are aware of your obligations and responsibilities. Note that the Municipal Health Services as defined by the Health Act is the local authority which oversees the Environmental Health Department responsibilities for complaints management, compliance monitoring, law enforcement and health promotion and training in food control.

To those ends, the signatory hereby certifies that he / she is duly authorised to sign this document company and by such signatory, (Event Organiser),

their agents and their the principals are hereby all fully indemnified and are held blameless should any activity within the confines of the property, internally and externally, by either the exhibitor, organizer, exhibitors, and / or participants, cause or contribute to any injury to persons or damage to property and the said principals and their directors, employees and / or agents are indemnified from any liability arising from the services delivered, even if such harm or loss has been contributed to by way of the negligence of such principals, their directors, employees or agents in whatever manner, nothing at all excepted.



1. IMPORTANT DEFINITIONS

- 1.1 **Certificate of Acceptability** - means a certificate of acceptability issued once an inspection has been carried out by an inspector that the food preparation is in order.
- 1.2 **Clean** - means free of dirt, impurity, objectionable matter or contamination and keep clean has a similar meaning.
- 1.3 **Container** - or “container food” includes anything in which or with which food is served, stored, displayed, packed, wrapped, kept or transported and with which food is in direct contact.
- 1.4 **Contaminate or Contamination** - means the effect applied by an external agent on food so that it:
- Does not meet a standard or requirement determined by law;
 - Does not meet acceptable food hygiene standards or consumer norms or standards; or
 - Is unfit for human consumption.
- 1.5 **Core Temperature** - means the temperature reading taken in the estimated centre of the food.
- 1.6 **Food Handler** - means a person who in the course of his or her normal routine work at the event comes into contact with food.
- 1.7 **Hands** - includes the forearm or the part of the arm extending from the wrist to the elbow.
- 1.8 **Health Hazard** - includes any condition, act or omission that may contaminate or spoil food so that consumption of such food is likely to be dangerous or detrimental to a person’s health.
- 1.9 **Perishable Food** - means any foodstuff which on account of its composition, ingredients, and moisture content and/or pH value and of its lack of preservatives and suitable packaging is susceptible to an uninhibited contamination.



- 1.10 **Unsound** - means unwholesome sick, polluted, infected, contaminated, decayed or spoiled, or unfit for human consumption for any reason whatsoever.
- 1.11 **Water** - means water that complies with the requirements set out in SABS 241; i.e. Domestic water.

2. CERTIFICATE OF ACCEPTABILITY (COA)

- 2.1 No person shall handle food or permit food to be handled;
 - 2.1.1 At the event in respect of which a valid certificate of acceptability has not been issued or is not in force;
 - 2.1.2 In contravention of any restriction or condition or stipulation contained in such certificate of acceptability.
 - 2.1.3 The person in charge of any food preparation at the event wishing to obtain a certificate of acceptability shall apply therefore in writing to the local authority on the application form in whose area of jurisdiction the food preparation will occur.
- 2.2 If an inspector, after having carried out an inspection, is satisfied that the food preparation having due regard to existing conditions:
 - 2.2.1 Do comply with the provisions of the regulations and shall issue a certificate of acceptability in the name of the person in charge;
 - 2.2.2 Do not in all respects comply with the provisions of the regulations, may revoke the ability to prepare food at the event with immediate effect.
 - 2.2.3 A certificate of acceptability shall be displayed in a conspicuous place for the information of the public.
- 2.3 A certificate of acceptability:
 - 2.3.1 Shall not be transferable from one person to another;
 - 2.3.2 Shall be valid only in respect of the nature of handling set out in the application for a certificate of acceptability;
 - 2.3.3 Shall expire temporarily for the period during which a prohibition is in effect.

3. PROHIBITION ON THE HANDLING AND TRANSPORTATION OF FOOD

- 3.1. No person shall handle food in a manner contrary to the provisions of the Health Act.
- 3.2. If an inspector following an inspection of the food preparation find that it constitutes a health hazard and that the continued use of the food preparation or the activity should be prohibited, the local authority may summarily prohibit the use of the area for the handling of food.



4. STANDARDS AND REQUIREMENTS FOR FOOD PREPARATION

- 4.1. The food preparation area at the event shall be of such a location, design, construction and finish and shall be so equipped so food:
 - 4.1.1. Can be effectively protected by the best available method against contamination or spoilage by poisonous or offensive gases, vapours, odours, smoke, soot deposits, dust, moisture, insects or by any other physical, chemical or biological contamination or pollution or by any other agent whatsoever.
- 4.2. Food preparation area shall be ventilated effectively by means of:
 - 4.2.1. Natural ventilation;
 - 4.2.2. Artificial ventilation that complies with the requirements of the National Building Regulations, which will facilitate the addition of adequate fresh air to and the effective removal of polluted or stale air from the food-handling area to the extent that air contaminants that could contaminate food, and that gas, vapours, steam and warm air that may arise during the handling of food are affectively removed, and that the emergence of any unhygienic or unhealthy condition in the food-handling area is prevented.
- 4.3. Food premises shall:
 - 4.3.1. Have wash-up facility with at least cold water (both hot and cold are preferable) for cleaning of the area and for the washing of workers hands together with a supply of cleaning agents and clean disposable hand-drying material;
 - 4.3.2. Be rodent proof in accordance with the best available method;
 - 4.3.3. Be provided with effective means of preventing the access of flies or other insects to an area where the food is handled;
 - 4.3.4. Liquid proof, easy-to-clean refuse containers with close-fitting lids suitable for the hygienic storage of refuse pending its removal from the food handling area;
 - 4.3.5. Storage space for the hygienic storage food, facilities and equipment and a suitable separate area for the hygienic storage of refuse containers on the food handling area;
 - 4.3.6. An adequate supply of water and have a waste-water disposal system if needed for the area.

5. STANDARDS AND REQUIREMENTS FOR FOOD HANDLING AREA

- 5.1 The surface of any table, counter or working surface on which unwrapped food is handled and any equipment, utensil or basin or any other surface which comes into direct contact with food shall be made of smooth, rust-proof, non-toxic and non-absorbent material that is free of open joints or seams.



- 5.2 No crockery, cutlery, utensils, basins or any other such facilities shall be used for the handling of food if they are not clean or if they are chipped, split or cracked.
- 5.3 The surface shall be:
 - 5.3.1. Cleaned and washed before food comes in to direct contact with it for the first time during each work shift;
 - 5.3.2. Cleaned and washed, as necessary, during and/or immediately after the handling of the food.
 - 5.3.3. Every chilling and freezer facility or heating apparatus or facility used for the storage, display or transport of perishable food shall be provided with a thermometer which at all times shall reflect the degree of chilling of refrigeration.

6. STANDARDS AND REQUIREMENTS FOR THE DISPLAY, STORAGE AND TEMPERATURE OF FOOD

- 6.1. Food that is displayed or stored shall not be in direct contact with a floor or any ground surface.
- 6.2. Any shelf or display case used for displaying or storing of food or any container shall be kept clean and free from dust or any other impurity.
- 6.3. Ready-to-consume food including food served as meals and displayed in an open container shall be protected in accordance with the best available method.

7. STANDARDS AND REQUIREMENTS FOR PROTECTIVE CLOTHING

- 7.1. No person shall be allowed to handle food without wearing suitable protective clothing.
- 7.2. The protective clothing, including gloves, head covering and footwear, of any person handling food so that the food cannot be contaminated shall:
 - 7.2.1. Be clean and neat when such a person begins to handle the food;
 - 7.2.2. At all times during the handling of food be in such a clean condition and of such design and material that it cannot contaminate the food;
 - 7.2.3. Be so designed that the food cannot come into direct contact with any part of the body.

8. DUTIES OF A PERSON IN CHARGE OF FOOD HANDLING AREA

- 8.1. That effective measure is taken to eliminate flies, other insects, rodents or vermin.
- 8.2. Any person working is adequately trained in food hygiene by a suitable person.



- 8.3. Refuse is removed from the area in which food is handled as often as is necessary.
- 8.4. Waste water in the area is disposed of satisfactorily.
- 8.5. No person handling food may wear any jewellery or adornment that may come into contact with the food.
- 8.6. No food handler touches ready-to-consume food with his / her bare hands, unless it is unavoidable for preparation purposes, in which case such food shall be handled in accordance with good practice.

9. STANDARDS AND REQUIREMENTS FOR THE TRANSPORT OF FOOD

- 9.1. No person shall transport food unless the vehicle is clean and has been cleaned to such an extent that chemical, physical or microbiological contamination of the food is prevented.
- 9.2. The freight compartment of a vehicle that is used for the transportation of food - that is not packed or wrapped in liquid proof and dustproof sealed containers - shall have an interior surface made of an easy-to-clean and smooth, rust-free, non-toxic and non-absorbent material without open joints or seams.
- 9.3. In such a manner that it comes into contact with the floor of a vehicle.
- 9.4. Or carry in such a manner that the food could be spoiled or contaminated in any way.
- 9.5. That the core temperature of the food is kept throughout the transport of the food.

10. OCCUPATIONAL HEALTH & SAFETY ACT (OHS ACT)

Section 37(2) of the OHS ACT, it is hereby agreed that:–

- 10.1. The contractor shall be responsible for the full and proper implementation of the terms and provisions of the OH ACT and its regulations in the area in which the work is to be undertaken by the contractor.
- 10.2. The contractor shall be responsible for the well-being, in relation to health and safety, of all persons coming upon / into such area in accordance with that legislation.
- 10.3. The contractor shall familiarise himself with the work area and all risks existing thereon and undertakes to report to the Line Manager or appropriate Health and Safety Representative any hazard to health and safety which may arise.



- 10.4. All necessary and appropriate safety / health equipment shall be issued by the Contractor to all persons working in or coming into the area of work.
- 10.5. The Contractor will take responsibility for all staff and equipment brought on site and ensures that it meets the required legislation at all times.
- 10.6.

Category	Type of food	Required core temperature of food transported
Frozen products	Ice cream and sorbet, excluding sorbet which is used for soft purposes.	minus 18 degrees Celsius
	Any other food which is marketed as a frozen product	minus 12 degrees Celsius
Chilled products	Raw unpreserved fish, molluscs, crustaceans, edible offal, poultry meat and milk.	4 degrees Celsius
	Any other perishable food that must be kept chilled to prevent spoilage	7 degrees Celsius
Heated products	Any perishable food not kept frozen or chilled	65 degrees Celsius

FOOD TEMPERATURE

IN THE ABSENCE OF THE LOCAL ENVIRONMENTAL HEALTH DEPARTMENT CONDUCTING INSPECTIONS FOR WHATEVER REASONS TO ENSURE COMPLIANCE, IT REMAINS YOUR RESPONSIBILITY AND LIABILITY TO ENSURE SUCH COMPLIANCE.

.....
SIGNATURE

.....
DATE

.....
COMPANY