



**TITLE: STANDARD FOR FRESH MEAT
PRODUCTS**

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FOREWORD

Recommendations for corrections, additions or deletions should be addressed to the:

Canteen Manager

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2016

1. INTRODUCTION

The purpose of this document is to detail the scope of work, incorporating the tasks and responsibilities of the Service Provider required by City Power for Canteen Services.

2. SCOPE

This specification covers City Power's requirements for meat Products in accordance with applicable Acts, Regulations and National Standards.

3. NORMATIVE REFERENCES

The following document contains provisions that, through reference in the text, constitute requirements of this specification. At the time of publication, the editions indicated were valid. All standards and specifications are subject to revision, and parties to agreements based on this specification are encouraged to investigate the possibility of applying the most recent editions of the documents listed below.

3.1 Acts and Regulations

- Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), as amended
- Regulation R.638 of June 2018 under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), as amended
- Labelling Regulations under Foodstuffs, Cosmetics and Disinfectants Act 1972 (Act 54 of 1972), as amended
- Agricultural Product Standard Act, 1990 (Act 119 of 1990), as amended
- Occupational Health and Safety Act, 1993 (Act 85 of 1993), as amended
- Meat Safety Act, 2000 (Act 40 of 2000), as amended
- National Water Act, 1998 (Act 36 of 1998), as amended
- Animal Disease Act, 1984 (Act 35 of 1984), as amended

3.2 National Standards

- ISO: 9001:2015/SANS 9001:2015 "Requirement for Quality Management Systems"
- ISO 14001:2015/SANS 14001:2015 "Requirements for Environmental Management Systems"
- SANS 10330:2007 "Requirements for HACCP System"
- ISO 22000:2005 in a 3-year transition to ISO 22000: 2018 "Food Safety Management Systems – Requirements for any organisation in the food chain"
- FSSC 22000: "Food Safety Management System certification"
- SANS 10049: 2012 "Code of Practice Food Hygiene Management"
- SANS 10133: "The application of pesticides in food handling, food processing and catering establishment"

4. DEFINITIONS AND ABBREVIATIONS

As per relevant national legislation and standards.

5. REQUIREMENTS

5.1 General

5.1.1 The supplier is to ensure that products shall be of good quality as indicated in this specification.

5.1.2 The supplier shall ensure that the products supplied complies with all the relevant South African legislation and National Standards.

5.1.3 All products supplied shall be produced in South Africa.

5.1.4 Any changes in product or change in delivery date and time should be communicated to City Power, in advance, telephonically and in writing.

5.2 Packaging requirements

5.2.1 The meat should be fresh A Grade and not frozen when delivered

5.2.2 The product shall be VACUUM packed in CLEAR/SEE THROUGH PLASTIC BAGS with a weight not exceeding 10 Kg

5.2.3 The packaging material shall be intact, clean, strong enough for the packing and normal handling of the product

5.2.4 The packaging material shall not impart a taste or odors to the products

5.3 Labelling requirements (as per Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), as amended

5.3.1 The following information is required: name of the product, class, size, weight, use-by date, batch identification and the address of the manufacturer or person on whose behalf the product is prepacked

5.4 Transportation

5.4.1 Meat shall be handled and transported in a hygienic way and covered suitably so that it is protected against dust and contamination.

5.4.2 Personnel hygiene, PPE and cleanliness should also be strictly adhered to by the delivery driver and meat handlers.

5.4.3 A refrigerated vehicle shall be used for the transportation of fresh meat product only

5.4.4 The refrigerated vehicle shall be fitted with a temperature recorder. Records of the temperature of the vehicle during transportation should be kept.

5.4.5 The refrigerated vehicle shall be inspected daily before loading to ensure that the vehicle is clean and weatherproof. Records of daily checks and maintenance shall be kept and inspection by end user will be done from time to time.

5.4.6 Frozen products shall be transported and stored at a temperature of -15°C to -18°C

5.4.7 Meat transported in vehicle should be separated in different containers, to avoid cross contamination

5.4.8 All products shall be delivered according to delivery schedule

- Monday to Thursday 06:00 am to 08:00 am and 13:00 pm to 15:00 pm.
- Friday 06:00 am to 08:00 am and 12:00 pm to 14:00 pm.
- For Emergency/Lead Time will be as and when required (maximum 6 hours after receiving PO.)

5.4.9 A truck with a canopy is therefore unsuitable.

5.5 Shelf Life

5.5.1 Upon delivery, all products must have a minimum of 3 month's shelf life before the date of expiry. Service Providers may make written applications to deliver a product with a shorter shelf life, provided that such applications are accompanied by an undertaking that such short-dated stock will be unconditionally replaced before or after expiry.

5.5.2 All meat shall be from carcasses approved in accordance with the existing veterinary requirements

5.6 Return Conditions

5.6.1 All products qualify to be returned if the quality of the product is not completely satisfactory as long as the product is within the expiry date.

5.6.2 All products will be returned should it be defective.

5.6.3 The supplier must have an accredited certificate that is approved by SANHA and the Muslim Council to supply meat classified as Halaal.

5.7 General requirements

5.7.1 All employee to adhere to food handling hygiene and safety standards, personnel safety and should be trained accordingly.

5.7.2 Pest control should be monitored.

5.7.3 Abattoir owner should comply with Hygiene Management System

5.8 Administration Compliance

5.8.1 Certificate of Acceptability (R638) must be submitted

5.8.2 If the supplier is an independent Distributor (sourcing the products from another company), a letter of commitment from the Principal Company formalising the Distribution Agreement including specific responsibilities and accountabilities between the two companies should be included in the letter of commitment.

ANNEXURE A - BIBLIOGRAPHY

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ANNEXURE B - REVISION INFORMATION

Date	Rev.	Remarks
June 2024	0	Initial Document
October 2024	1	Remove clause on contract terms Remove BOQ