

### **Occupational Hygiene Requirements**

- Contractor must ensure that the Occupational Health Risk Assessment must be carried out at least every two years by Approved Inspection Authority. Or ensure that Occupational Health hazards are considered on their baseline risk assessment and focus is on controls to eliminate or reduce exposure and risk.
- The service provider must apply for Certificate of Acceptability within a month in service.
- Surfaces swabs must be taken Quarterly and sent to the SANAS accredited lab for analysis.
- Food samples must be kept for maximum of 3 days, therefore discarded if there are no foodborne illness reported.
- Contractors shall comply with labelling, Safety Data Sheets (SDS), and other Globally Harmonised System requirements for hazardous chemicals as per Regulations for Hazardous Chemical Agents (2021) of the OHS Act (85 of 1993).
- Contractor shall display pest control certificate in accordance with R638 regulations.
- Food storage areas must be kept clean and hygienic to eliminate the risk of contamination and food spoilage.
- A register book must be implemented to record all the food waste that are disposed and must be weighed prior to disposal.
- Stock rotation technique of First in First Out (FIFO) shall be applied and stock must be labelled
- All employees must have valid medical certificates of fitness, all employees with hearing loss above 10% are not allowed on site.
- The Contractor must have standard operating procedure focusing on allergies and respiratory diseases (TB, Flue, Bronchitis etc).
- The Contractor must have color coded chopping boards that must be used to prevent cross contamination. Color coding mops must be used for Food serving area and ablution facilities.
- Daily food safety inspections must be conducted. Training on food handling is mandatory for all.