

**F**

Region F

City of Johannesburg

Eureka House  
92 Marlborough Road  
Springfield

PO Box 1514  
Rosettenville  
2130

Tel +27(0) 11 681 8000  
Fax +27(0) 11 681 8107  
www.joburg.org.za

**CERTIFICATE OF ACCEPTABILITY FOR FOOD PREMISES**

**IN TERMS OF REGULATION 3 (5(a)(i)) OF THE REGULATIONS GOVERNING GENERAL HYGIENE REQUIREMENTS FOR FOOD PREMISES AND THE TRANSPORT OF FOOD.NO. R638 OF 22 JUNE 2018 (GN. NO 41730)**

This certificate is NOT TRANSFERABLE from premises to premises or person to person and is issued free of charge in the first instance

A. **CERTIFICATE NUMBER:** F-C-C156/12/2021

B. **NAME OF FOOD PREMISES:** CITRASHINE (PTY) LTD

Erf :

**ADDRESS :** 75 2<sup>ND</sup> STREET

BOOYSENS RESERVE

JHB SOUTH

C. **PERSON IN CHARGE**

**Name:** ANDRE MOOLMAN

**ID/Passport No:** 7409105018085

D. **NATURE OF HANDLING**

**MANUFACTURING, FILLING, PACKAGING & STORAGE**

E. **CERTIFICATION AND RESTRICTION**

It is hereby certified that the above-mentioned food premises/facilities comply with the provisions of Regulations 5 and 6 made by Government No 41730 of 22 JUNE 2018 in respect of the handling of food in the manner specified.

**Restrictions, condition or stipulations in terms of Regulation 3(1)(b)**

**MANUFACTURING, FILLING, PACKAGING & STORAGE ONLY.....**

F. **SIGNATURE OF INSPECTOR**

Name of Inspector: **Ms. Ayanda Masondo**

Official Designation: Environmental Health Practitioner

Signature: \_\_\_\_\_

Date: 06/12/2021

**SIGNATURE OF OPERATIONAL MANAGER**

Name of Operational Manager: **Mr. Chris Durand**

Official Designation: Operational Manager

Signature: \_\_\_\_\_

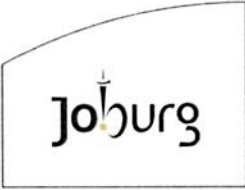
**APPROVED BY: DESIGNATED LOCAL AUTHORITY OFFICIAL**

Name of Designated Local Authority Official: **Mr. Jabulile Ntuli**

Official Designation: **Acting Manager:** Environmental Health

Signature: \_\_\_\_\_





F  
Region F

City of Johannesburg

Eureka House  
92 Marlborough Road  
Springfield

PO Box 1514  
Rosettenville  
2130

Tel +27(0) 11 681 8000  
Fax +27(0) 11 681 8107  
www.joburg.org.za

E. ENDORSEMENTS / EXEMPTIONS IN TERMS OF REGULATION 14

ENDORSEMENTS/EXEMPTIONS IN TERMS OF REGULATION 14	DATE	SIGNATURE OF EHO

Please note that this certificate does not exempt you from complying with any other relevant requirements of any other department of council or any legislation, which may be applicable to your business.

This certificate is valid in respect of the nature of handling and food category as specified in your application.

**Below please find relevant restrictions, conditions or stipulations in terms of regulation 3(1)(b)**

1. Designated areas to be used strictly for approved purposes.
2. Should any wall within the food establishment be constructed out of dry walling the owner/manager undertakes to maintain such wall/s in a structural sound condition and in good repair
3. Should toilet and/or hand wash facilities provided in respect of the food premises be of a lesser number than prescribed in Annexure C of the regulations, the person in control undertakes to provide adequate facilities.
4. Adequate un-obstructed floor space in the preparation area to ensure hygienic food handling practices, to be provided and maintained at all times.
5. Owner to ensure that all food handlers be adequately trained in relevant food handling practices. Proof of training/educational programmes to be available upon request.
6. Person in control undertakes to monitor temperature in accordance to Annexure D. Proof of this monitor programme to be available upon request.
7. Regular vermin control to be followed, and certificate of proof of such programme to be available upon request.
8. Contact to be made with the Environmental Health Department before any alterations/or change operations are undertaken on the premises in order to discuss relevant requirements.
9. Arrangements must be made with Waste Management for the daily removal of refuse and waste.
10. Any food container, canned and hermetically sealed food products to be controlled and maintained according to requirements and standards as stipulated in Regulation 7.
11. The display, storage and temperature of food products to be controlled and maintained according to requirements and standards as stipulated in Regulation 8.
12. The Health Department should be notified if change of ownership/management takes place.
13. Display the Certificate of Acceptability according the section 3(7) of Regulation R638