

REGULATION R638 FOOD PREMISES COMPLIANCE

PROFESSIONAL ONLINE COURSE

SGTAE25028



About this course

Compliance with Regulation R638 – *General Hygiene Requirements for Food Premises and the Transport of Food* is a legal requirement for all food premises in South Africa. Failure to comply can result in enforcement notices, closure of premises, product recalls, reputational damage and criminal liability.

This Regulation R638 – Food Premises Compliance Training Programme is designed to equip food handlers, supervisors, managers and food business operators with a clear, practical understanding of the legal hygiene and structural requirements applicable to food premises.

The course focuses on real-world application rather than theory alone. Learners are guided through the requirements relating to premises design and layout, hygiene practices, personal hygiene, pest control, cleaning and sanitation, food storage, temperature control, waste management, water quality and transport of food. Emphasis is placed on understanding what Environmental Health Practitioners (EHPs) inspect, how compliance is assessed and how to maintain ongoing legal conformity.

By the end of this course, learners will understand how to comply with Regulation R638 in daily operations, how to prepare for inspections and how to maintain legally defensible food hygiene standards.

Accreditation & Alignment

This course supports legal and food safety compliance requirements under:

- Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972
- Regulation R638 – General Hygiene Requirements for Food Premises and Transport of Food
- Municipal by-laws and Environmental Health Practitioner inspection criteria
- Codex Alimentarius food hygiene principles
- ISO 22000 Food Safety Management System requirements
- SANS food hygiene and handling best practice

While not aligned to a specific SAQA unit standard, the content is delivered at an applied operational and supervisory competency level, suitable for implementation within food safety management systems and regulatory compliance programmes.

Who should do this course?

This course is ideal for:

- Food handlers
- Food premises owners and operators
- Supervisors and managers of food premises
- Food safety and quality personnel
- Abattoir, food processing and packaging staff
- Catering, hospitality and retail food staff
- Anyone responsible for hygiene compliance in food environments

No prior food safety qualification is required, although basic food safety awareness is recommended.

What you will learn – Course Modules

Module 1: Introduction to Regulation R638

Purpose of the regulation, scope of application and legal responsibilities.

Module 2: Food Premises Design and Structural Requirements

Floors, walls, ceilings, lighting, ventilation and layout requirements.

Module 3: Personal Hygiene and Employee Practices

Handwashing facilities, protective clothing, health status and hygiene behaviour.

Module 4: Cleaning, Sanitation and Pest Control

Cleaning programmes, chemical control, pest prevention and monitoring.

Module 5: Food Storage, Temperature Control and Handling

Cold chain management, segregation, stock rotation and contamination prevention.

Module 6: Water Quality and Waste Management

Potable water requirements, waste handling, drainage and refuse control.

Module 7: Transport of Food

Vehicle hygiene, temperature control and protection during transport.

Module 8: Inspections, Recordkeeping and Legal Compliance

EHP inspections, compliance notices, corrective actions and record retention.

Mode of delivery & duration

This programme is delivered 100% online via the SAFCON Learning Management System.

- Self-paced learning
- Approximate duration: 4–6 hours

- Accessible on any device
- Suitable for induction and refresher training

Course Assessment

Assessment is completed online and includes:

- Knowledge-based questions
- Scenario-based hygiene and compliance applications

A minimum 70% pass mark is required to achieve competence.

Results are automatically recorded for compliance and inspection purposes.

Course Certificate

Learners who successfully complete the programme receive:

SAFCON Group Training Academy

Certificate of Completion: Regulation R638 – Food Premises Compliance

Your certificate includes:

- Digital PDF format
- Unique certificate number
- Suitable for EHP inspections, audits and food safety compliance

Recommended refresher: Every 12 months, or when premises or processes change.

Why choose SAFCON Group Training Academy?

SAFCON Group Training Academy delivers professional, legally aligned food safety training developed by experienced HSEQ and food safety practitioners with hands-on exposure across abattoirs, food processing, catering and retail environments.

This Regulation R638 course is designed to ensure learners understand not only what the regulation requires, but how to implement and maintain compliance in daily operations. The programme focuses on practical application, inspection readiness and defensible hygiene practices aligned with Environmental Health Practitioner expectations.

Our self-paced online delivery model allows food businesses to train staff efficiently without operational disruption, while maintaining credible legal compliance.

How to Enrol

✓ Instant Enrolment (Pay Once)

Register securely via PayFast and receive immediate access.

✓ **3-Month Subscription (Pay in Instalments)**

Spread the cost over three monthly instalments while receiving full access immediately.
Certificate issued after subscription completion.

✓ **Corporate / Group Bookings**

For bulk registrations, VAT invoices, purchase orders and reporting support, select Request Corporate Booking.

What happens after enrolment?

You will receive:

- Welcome email
- LMS login details
- Immediate course access
- Ongoing learner support

Study at your own pace and download your certificate upon completion.

“All courses are tax-deductible as professional training.”



Contract Information

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