

Informal Food Trading

GUIDELINES FOR INFORMAL FOOD TRADING/HAWKING

The following are to be provided at Informal Food Trading site at all times:-

1. A valid "hawking in meals" trading licence and "certificate of acceptability" must be obtained from your nearest Environmental Health office. See "**Business Licence Application Form**".
2. Suitable containers for the storage of clean and waste water (25 litres).
3. All working surfaces must be of a smooth, washable, and impervious material.
4. Clean aprons or overalls must be worn.
5. Braai-tongs or food handling utensils must be used.
6. Cooked or raw meat displayed must be covered and stored separately at all times.
7. The name and address of the hawker must be displayed.
8. A basin, liquid hand soap and clean towels (disposable) for hand washing.
9. A refuse container for the storage of refuse.
10. A coolbox with ice or ice blocks for the storage of raw meat and other perishable products, and the temperature is to be maintained below 10 ° C.
11. A suitable place for the storage and washing of equipment must be provided.
12. A floor or ground cover to prevent the soiling of the ground surface.
13. Only gas or electric equipment may be used for cooking.
14. Squeeze bottle containers for sauces.
15. An umbrella or shelter for shade and coverage of the cooking area.

The Environmental Health section has the following comments regarding hawking structures:

1. Where food is prepared or stored, semi permanent structures must be rodent proofed by the best available means.
2. Where food is prepared, all interior surfaces of walls, sides or ceilings as well as the surface of floors that form part of or enclose the food preparation area must have no open joints or seams and must be made from smooth, rust free impervious materials.
3. The structure must have adequate natural light and ventilation.
4. Where food is prepared, a minimum of 25 litres of clean fresh water must be provided in a container preferably with a tap as well as a receptacle to contain any waste water. The waste water must be disposed of in a manner so as not to cause a nuisance or health hazard.
5. In structures where food is prepared, excluding fruit and veg traders or traders selling factory wrapped goods, a wash hand basin must be provided for the cleaning of hands.
6. Toilet facilities must be made available within a reasonable distance.
7. Semi-permanent structures must be provided with refuse receptacles with close fitting lids. Refuse is to be removed on a daily basis to avoid rodent, fly or smell nuisances occurring.
8. Depending on what the structure is to be used for, the Environmental Health section reserves the right to call for any additional requirements that may be applicable.
9. All "Hawking in Meals" Licence Applications within Cape Town cost **R10.00**. All "Hawking in Meals" licence holders are to comply with the requirements set out in the **Regulations Governing General Hygiene Requirements for Food Premises and the Transport of Food - R 918 of 1999**.