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DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT

NO. 7086

6 February 2026

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)

**STANDARDS REGARDING FOOD HYGIENE AND FOOD SAFETY OF
REGULATED AGRICULTURAL FOOD PRODUCTS OF PLANT ORIGIN INTENDED FOR
EXPORT**

I, Billy Makhafola, appointed as Executive Officer in terms of section 2(1) of the Agricultural Product Standards Act, 1990 (Act no. 119 of 1990), hereby give notice under section 4(3)(c) of the said Act, that --

- (a) the Standards Regarding the Food Hygiene and Food Safety of Regulated Food Products of Plant Origin Intended for Export promulgated by Government Notice No. 707 of 13 May 2005, is hereby amended; and
- (b) the amended standards mentioned in paragraph (a) --
 - (i) shall be available for inspection at the office of the Executive Officer: Agricultural Product Standards, Harvest, 30 Hamilton Street, Arcadia, Pretoria;
 - (ii) may be obtained from the Executive Officer: Agricultural Product Standards, Department of Agriculture, Private bag X343, Pretoria 0001, Tel. (012) 319 6291 or fax (012) 319 6265 or email: CarolineL@nda.gov.za on payment of the prescribed fees or from <https://www.nda.gov.za/images/Branches/AgricProductHealthFoodSafety/food-safety-and-quality-assurance/food-safety/sa-legislation/notice.pdf>; and
 - (iii) shall come into operation seven (7) days after publication of this Notice.

**Mr. BILLY MAKHAFOLA****EXECUTIVE OFFICER: AGRICULTURAL PRODUCT STANDARDS**

DEPARTMENT OF AGRICULTURE

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)

STANDARDS REGARDING FOOD HYGIENE AND FOOD SAFETY OF REGULATED
AGRICULTURAL FOOD PRODUCTS OF PLANT ORIGIN INTENDED FOR EXPORT

The Executive Officer: Agricultural Product Standards has --

- (a) stipulated under section 4(3)(a)(ii) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), these Standards regarding the food hygiene and food safety of regulated agricultural food products of plant origin intended for export;
- (b) promulgated in Government Notice **No. 707 of 13 May 2005 (2005-1)**; and
- (c) amended in Government Notice **No. 7086 of 06 February 2026 (2005-2)**.

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Definitions

1. In these standards any word or expression to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates --

"appropriate authorities" means the specific governmental department, or other bodies that have the legal or official power to act on a particular matter;

"assignee" means a person, undertaking, body, institution, association or board designated as such under section 2(3) of the Act for the purpose of application of these standards;

"competent authority" means a specific government department or other entity designated by such government department with the legal power to establish, implement, and enforce national food safety regulations;

"contamination" means the introduction or occurrence of a contaminant in the food or food environment;

"critical control point" means a step at which a control measure(s), essential to control a significant hazard, is/are applied in a Hazard Analysis Critical Control Point (HACCP) system;

"executive officer" means the officer designated under section 2(1) of the Act;

"food business" means any undertaking, whether for profit or not, whether public or private, carrying out any or all of the stages of handling from, and including primary production up to and including the export of food products;

"food business operator" means the person or persons responsible for ensuring that the prescribed requirements of these standards are met within the food business under his or her control and include both the management of the food business as well as the person with overall authority on site or in the specific establishment;

"Food Business Operator Code" means an alpha-numeric code which has been registered with the Executive Officer of the APS Act by each producer, packhouse, storage facility, transportation vehicles and all other food business operators destined for export;

"food hygiene" means all conditions and measures necessary to ensure the safety and suitability of food for human consumption at all stages of the food for production chain;

"food product" means an agricultural food product of plant origin that is regulated for export in terms of the Act;

"food safety" means assurance that food product will not cause adverse health effects to the consumer when it is prepared and/or eaten according to its intended use;

"food suitability" means assurance that a food product is acceptable for human consumption according to its intended use;

"hazard" means a biological, chemical or physical agent in food with the potential to cause an adverse health effect;

"HACCP" Hazard Analysis Critical Control Point, A system which identifies, evaluates, and controls hazards which are significant for food safety;

"primary product" means an agricultural product that is similar in nature to its natural state but may have been packed, sorted/graded, washed, waxed, treated or trimmed (not cut);

"primary production" means the production of primary products up to and including harvesting;

"significant hazard" means a hazard identified by a hazard analysis as reasonably likely to occur at an unacceptable level in the absence of control, and for which control is essential given the intended use of the food product;

"traceability" means the ability to trace and follow a food product, or substance intended to be, or expected to be incorporated into a food product, through all stages of production, processing, storage, transportation, distribution and exportation;

"the Act" means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990, as amended); and

"where necessary, where appropriate, sufficient" means where revealed necessary, appropriate or sufficient after an assessment of risk in the context of HACCP approach.

Scope of the standards

2. (1) These standards relate to –
- (a) good practices, food safety and food suitability, and does not cover compositional or grading or nutritional matters;
 - (b) food products of which the export is regulated in terms of the Act: Provided that compliance with these standards is a requirement for an approval as referred to in section 4 of the Act; and
 - (c) food products intended for export only.
- (2) These standards provide for --
- (a) the requirements with regard to the good agricultural and hygiene practices of food products at all stages from and including primary production up to and including the export thereof and the implementation of a food safety programme where necessary;
 - (b) the rules for drafting of guides to good practises and the application of HACCP;
 - (c) the registration of food business operators;
 - (d) record keeping and traceability;
 - (e) procedures for official food safety controls;
 - (f) appeals procedures; and
 - (g) third party certification systems acceptable for consideration as low risk food business operator.

General Obligation

3. Food business operators shall ensure that all stages of food handling for which they are responsible, from and including primary production up to and including the export of food products, are in accordance with the prescribed requirements of these standards.

Good Agricultural and Hygiene Practices

4. Food business operators at the level of primary production shall comply with the general hygiene provisions in Annexure 1 as from the date listed in column 3 of Table 1 in Annexure 2 for that specific type of food business specified in column 1 and the specific destination specified in column 2 of the table.
5. Food business operators other than referred to in item 4 shall, as from the date listed in column 4 of Table 1 in Annexure 2, comply with the hygiene provisions of Regulations Governing General Hygiene Requirements for the Premises, the Transport of Food and related matters, No. 638 of June 2018 in terms of the Foodstuffs, Cosmetics and Disinfectant Act, 1972 (Act 54 of 1972).
6. Exemption from the provisions laid down under items 4 may be granted by the executive officer under the conditions laid down by him or her: Provided that such exemption does not affect the objective of these standards.

Food Safety Programmes

7. A food business operator at the level of primary production or in the case of primary products, unless it is a product prone to food safety risk, are not required to implement a food safety programme as set out in item 8 but may be required to where necessary comply to a specific on-farm or other goal specific programme to achieve a specific food safety goal.
8. A food business operator other than at the level of primary production, or in the case of primary products, of those products prone to food safety risk in terms of these standards shall --
- (a) systematically examine all of its food handling operations in order to identify the potential hazards that may reasonably be expected to occur;
 - (b) if one or more hazards are identified in accordance with paragraph (a), develop and implement a food safety programme to control the hazard or hazards in accordance with the requirements set out in item 9;
 - (c) set out the food safety programme in a document, signed by the individual with overall authority on the site or a higher-level official of the food business, and retain that document at the food premises;
 - (d) comply with the food safety programme as from the date listed in columns 5 or 6 of Table 1 in Annexure 2 for that specific type of food business as specified in column 1 and the specific destination specified in column 2 of the table;

- (e) conduct a review of the food safety programme at least annually to ensure its adequacy, or whenever the food business operation changes in a manner that could adversely affect food safety; and
 - (f) food safety operators in primary production will comply with the requirements as indicated in Annexure 1.
9. A food safety programme shall be developed in accordance with the requirements of the Regulations Relating to the Application of the Hazard Analysis and Critical Control Point System (HACCP); No R. 908 of 27 June 2003, in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972): Provided that the listing of a specific category of food handling enterprise and HACCP certification by a certifying body that is accredited by SANAS, as prescribed by the mentioned regulations, shall not be required.
10. The food safety programme referred to in item 9 shall include --
- (a) the conducting of a hazard analysis to identify a potential hazard that must be prevented, eliminated or reduced to acceptable levels;
 - (b) identification of the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or reduce it to acceptable levels;
 - (c) establishing of critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;
 - (d) establishing and implementing of effective monitoring procedures at critical control points;
 - (e) establishing of corrective actions to be taken when monitoring indicates that a critical control point is not under control;
 - (f) establishing of procedures to verify whether the measures outlined in paragraphs (a) to (e) are working effectively; and
 - (g) provision for appropriate record keeping by the food business demonstrating action taken in relation to, or in compliance with, the food safety programme.
11. Documents referred to in item 10(g) shall --

- (a) in the case of fresh produce be kept at least for the one production season; and
 - (b) in the case of all other products be kept for at least the shelf life of the product concerned: Provided that all records shall be kept for a minimum period of at least six months.
12. As part of the food safety programme referred to in items 7, 8, 9, 10 and 11, the food business operators may use guides to good practices in conjunction with guides on the application of HACCP, as developed in accordance with item 15.
13. Guides referred to in item 12 must be appropriate for the operations and food to which that guide is applied by the food business operator.

Guides to Good Practices and to Application of HACCP

14. Food business sector associations or its related committees may develop guides to good practices, which shall include guidance on the compliance with the good agricultural and hygiene practices in items 4, 5 or where food safety programmes in item 7 to 11 applies, to the application of the principles of HACCP.
15. Where the guides to good practices referred to in item 14 are developed, the guides shall be developed --
- (a) by food business sectors and representatives of other interested parties, such as appropriate authorities;
 - (b) in consultation with interests, substantially affected, including competent authorities;
 - (c) where appropriate, having regard to the Recommended International Codes of Practices of the Codex Alimentarius; and
 - (d) in accordance with other appropriate food safety legislations.
16. The guides shall be referred to the executive officer for assessment to ensure --
- (a) that the contents of such guides are practicable for the sector to which the guide refer;
 - (b) that the guides have been developed in association with the representatives of the sector concerned and other interested parties, such as appropriate authorities and representatives of consumer groups;

- (c) that the guides have been developed having regard to the Recommended International Codes of Practices and General Principles of Food Hygiene of the Codex Alimentarius;
 - (d) that all interested parties substantially affected have been consulted and the relevant comments considered; and
 - (e) their suitability as guide to compliance with the provisions of items 3 to 11 in the sectors and/or for the food product covered.
17. The Executive Officer shall keep an updated copy of and a register of all guides that have been determined to comply with item 16 and shall make it available on request.

Registration of Food Business Operators

18. Food business operators who intend to export a specific product in column 1 to a destination in column 2 of Table 1 of Annexure 2, shall ensure that all establishments under their control and covered by these standards are registered with the executive officer as from the date listed in column 7 of Table 1 in Annexure 2, outlining the nature of the business, the name and address of all premises where food business activities are carried out and that the information is updated whenever changes occur.

19. Food business operators shall ensure that the food products produced by them are identified with their registration number/code (e.g. Production Unit Code (PUC); Packhouse Code (PHC), Commercial Cold Store (CCS), Grain Storage Facilities (GSF) Processing Plant (PROCES), Transport Operator (TRANS) and Exporter Code (EXPO), Drying Facility (DF) etc.

Traceability

20. The traceability of food products and any other substance intended to be, or expected to be, incorporated into a food shall be established at all stages of production, processing, storage, transportation, distribution, and exportation.

21. Food business operators shall ensure that adequate procedures are in place to trace and track food products at all stages of production, processing and distribution of food products intended for export.

22. Food business operators shall, for traceability purposes and as from the date listed in column 7 of Table 1 in Annexure 2, keep adequate records which enable them to identify the suppliers of ingredients and food products used in their operation, as well as food businesses supplied with food products.

Official Food Safety Control

23. Compliance to hygiene requirements and a food safety programme shall be audited by the executive officer or assignee and the audit frequency shall be based on risk of the food business operators.
24. Food business operators with third-party certification systems shall be exempted or benefit through an appropriate risk-based reduction in the frequency/intensity of regulatory controls or auditing.
25. Food business operators shall be certified by the third-party certification bodies as listed in the attached in Annexure 3 in accordance with item 9 of these standards.
26. The non-conforming food business operators shall be subjected to increased official regulatory control based on information/data shared by the assignee.

Official Control Fees

27. Food business operators shall --
- (a) give assistance needed to ensure that the official controls carried out by either the executive officer or assignee can be carried out efficiently; and
 - (b) pay the prescribed fees or the fees determined by the executive officer or assignee for the auditing of compliance to good agricultural practices and hygiene requirements or a food safety programme.
28. A food business operator shall retain copies of all written reports of the results of all audits of compliance to good agricultural and hygiene requirements or the food safety programme conducted within the last four years for inspection upon request by the executive officer.

Appeals

29. A food business operator who appeals in terms of section 10 of the Act against a decision or direction of the executive officer or an inspector, shall --
- (a) submit an appeal within 24 hours of such decision or direction, in the format set out in the Regulations Regarding Appeal Procedures;
 - (b) submit it in writing via email, or courier to the Director-General of the Department of Agriculture or at any office of the Executive Officer;
 - (c) specify the ground on which the appeal is based;

- (d) simultaneously pay the prescribed fees to the Executive Officer; and
 - (e) inform the inspector concerned of the submission of the appeal.
30. An appeal which is not lodged within the prescribed period or in respect of which the prescribed fees have not been paid, shall not be considered.
31. An appeal board shall decide on such an appeal within 48 hours or 2 working days, excluding Saturdays, Sundays and public holidays, after it has been lodged.
32. The appeal board shall --
- (a) notify the appellant concerned as well as the inspector concerned at least 24 hours beforehand of the venue, date and time on which and place at which the appeal shall be heard and afford him or her the opportunity to be heard; and
 - (b) after having heard the interested parties, decide *in camera* on the appeal concerned: Provided that the appeal board may hear expert opinion and may take any action as determined in section 3A of the Act before deciding on the appeal.
33. If an appeal is dismissed the fees paid in respect thereof shall be forfeited to the State.
34. If an appeal board fails to decide on an appeal within the period specified in item 29 it shall be deemed that such appeal board has set aside the decision or direction which had been appealed against.
35. If an appeal is upheld in part only, an appeal board may in terms of section 10(9) of the Act, determine that a pro-rata portion of the fee referred to in item 29 shall be refunded to the appellant: Provided that such a pro rata refund shall not be greater than 90 per cent of the fee concerned.

Offence and Penalties

36. Any person who contravenes or fails to comply with any provision of these standards shall be guilty of an offence and upon conviction be liable to a fine or imprisonment in terms of section 11 of the Act.

Annexure 1

Requirements for Good Agricultural and Hygiene Practices for Food Businesses at Primary Production Level

1. Primary production shall be carried out in accordance with good practices and managed in such a way that food safety hazards are monitored and where necessary eliminated or reduced to an acceptable level, taking into account normal processing procedures carried out after primary production. This includes, where appropriate --

- (a) adopting practices and measures to ensure that food products are produced under appropriate hygienic conditions;
- (b) adopting control measures to reduce or prevent identified hazards from the environment; and
- (c) controlling contaminants, pests and diseases of plants in such a way as not to pose a threat to food safety.

2. Possible hazards occurring in primary production and methods to control such hazards shall, where possible, be addressed in the guides of good practices referred to in items 14 and 15. This includes, where necessary --

- (a) avoiding the use of areas for primary production where the environment poses a threat to the safety of food products;
- (b) good production, harvesting, handling (e.g. sorting, grading and washing), storage and transportation methods;
- (c) practices and measures to avoid contamination with biological, chemical and physical hazards such as, but not limited to, mycotoxins, heavy metals, and radioactive material;
- (d) ensuring the use of water of a suitable quality for its intended use;
- (e) the correct and appropriate use and storage of approved fertilizers and plant protection products (chemical and biological control);
- (f) measures to ensure an appropriate degree of personal hygiene;
- (g) the proper usage and maintenance, cleaning, and where necessary, disinfection of machinery, equipment and vehicles used for transportation of the food products;

- (h) the proper management and disposal of agricultural waste and harmful substances to prevent contamination of soil, water and air; and
 - (i) implementing systems to track products from the farm.
3. A primary production food business operator shall --
- (a) establish a record system for each field, orchard or green house to provide a permanent record of crops and agronomic activities undertaken at those locations;
 - (b) establish a visual identification or reference system for each field, orchard or greenhouse; and
 - (c) keep for at least records or documentation containing information relevant to a period of two years of:
 - (i) suppliers of agricultural inputs and lot numbers of agricultural inputs;
 - (ii) irrigation practices;
 - (iii) the correct and appropriate use of plant protection products and fertilizers;
 - (iv) the proper treatment of manure or biosolids or organic fertilizers;
 - (v) cleaning and waste disposal programs; and
 - (vi) the results of analyses carried out on samples taken of products or of other analysis made with regard to:
 - (aa) plant protection products;
 - (bb) water quality;
 - (cc) soil contamination;
 - (dd) microbiological (where relevant); and
 - (ee) mycotoxins (where relevant).

**Annexure 2
Table 1
Implementation Table**

Regulated product#	Destination*	Date to comply with hygiene requirements			Date to comply with food safety programme		Date to comply with registration and traceability
		3	4	5	6	7	
1	2	3	4	5	6	7	
Deciduous Fruit:	All countries	Publication date of these standards	Publication date of these standards	Not applicable	Publication date of these standards	Publication date of these standards	
Apples							
Apricots							
Table Grapes							
Cherries							
Pears							
Peaches and nectarines							
Plums and prunes							
Persimmons							
Citrus and Subtropical Fruit:	All countries	Publication date of these standards	Publication date of these standards	Not applicable	Publication date of these standards	Publication date of these standards	
Avocados							
Litchis							
Mangoes							
Pineapples							
Citrus fruit							
Fruit, excluding citrus fruit and certain deciduous fruit							

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Regulated product#	Destination*	Date to comply with hygiene requirements			Date to comply with food safety programme		Date to comply with registration and traceability
		Food businesses at primary production level	Food businesses other than at primary production level	Food businesses at primary production level and primary products unless required to have a food safety programme by the importing country or in the case of products listed as product of risk	Food businesses other than at primary production level or those primary products required to have a food safety programme by the importing country or in the case of products listed as product of risk		
1	2	3	4	5	6	7	
Other Fruit:	All countries	Publication date of these standards	Publication date of these standards	Not applicable	Publication date of these standards	Publication date of these standards	Publication date of these standards
Strawberries							
Kiwi fruit							
Melons and watermelons							
Papayas							
Granadillas							
Guavas							
Cactus pears							
Green bananas							
Tree nuts:	All countries	Publication date of these standards	Publication date of these standards	Not applicable	Publication date of these standards	Publication date of these standards	Publication date of these standards
Macadamia nuts							
Pecan nuts							

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Regulated product#	Destination*	Date to comply with hygiene requirements		Date to comply with food safety programme		Date to comply with registration and traceability
		3	4	5	6	
1	2	3	4	5	6	7
Agromony products:	All countries that require a system for food safety and hygiene	Publication date of these standards	Publication date of these standards	Not applicable	Publication standards	Publication date of these standards
Buckwheat	Countries other than those mentioned above	Voluntary	Publication date of these standards	Not applicable	Publication standards	Publication date of these standards
Sorghum						
Wheat						
Maize						
Maize products						
Lesser known types of maize						
Dry beans						
Groundnuts						
Oil seeds						
Leguminous seeds						
Vegetable products:	All countries	Publication date of these standards	Publication date of these standards	Not applicable	Publication standards	Publication date of these standards
Vegetables (excluding potatoes and onions)						
Potatoes						
Onions						

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Regulated product#	Destination*	Date to comply with hygiene requirements		Date to comply with food safety programme		Date to comply with registration and traceability
1	2	3	4	5	6	7
Processed products: Apricot & Peach kernels Canned Vegetables Pickled Vegetables Canned Fruits Canned Mushrooms Canned Pasta products Dried Fruits Frozen Fruits and Vegetables Rooibos and rooibos mixtures Honeybush Tea Jam, Jelly, and Marmalade	All countries	Food businesses at primary production level	Food businesses other than at primary production level	Food businesses at primary production level and primary products unless required to have a food safety programme by the importing country or in the case of products listed as product of risk	Food businesses other than at primary production level or those primary products required to have a food safety programme by the importing country or in the case of products listed as product of risk	All food businesses
		Publication date of these standards	Publication date of these standards	Not applicable	Publication date of these standards	Publication date of these standards

Food products of plant origin of which the export is regulated in terms of the Act (i.e. food products covered by the Standards and Requirements)
 * Subject to the specifications of the relevant Export Regulations.

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ANNEXURE 3

Table 1: *Third-party Certification Systems acceptable for consideration of Food Business Operators.*

Valid Commercial Certifications	FBO Type							
	Primary Production	On farm produce handling facilities	Off-farm produce handling facilities	Processing	Cold Store	Container depot	Transporter	Silo
GLOBALG.A.P. Integrated Farm Assurance (SMART or GFS)	√	√	√(*)					
HACCP (with a GMP basis hygiene requirements) SANS 10049 (Pre-requisite programme requirements)		√	√	√	√	√	√	√
BRCGS (Brand Reputation Compliance Global Standards)		√	√	√	√	√	√	√
Other Global Food Safety Initiative (GFSI) benchmarked standards (e.g GLOBALG.A.P, Produce Handling Assurance, FSSC 22000 and IFS)		√	√	√	√	√	√	√
Woolworths Food Safety Standard		√	√	√	√	√	√	√
Pick & Pay GAP standard	√							
Pick & Pay Produce handling std.		√	√					

√ = Acceptable as low risk, and to qualify for provisional exemption from an official food safety and hygiene audit.

(*) = only applicable to off-farm produce handling facilities linked to farms with GLOBAL G.A.P. certification for primary production, and not for commercial off-farm produce handling facilities with more than one farm associated with it.