Are you compliant with Regulation 638?

If you prepare, transport, handle or sell food, you must comply with Regulation 638 (R638) to meet the minimum hygiene requirements.

**What is Regulation 638?**
This is the regulation that replaced R962 on 22 June 2018, and it is the duty of the person in charge to be trained in its principles and practices, and the training must be accredited. What is more, if you are not already compliant, your training will need to be complete by 22 June 2019.

**NOSA Testing’s provides accredited training in R638**

NOSA Testing has developed training courses to cover the broad spectrum of food safety, from foundational courses, to training at management level. We are accredited with the FoodBev SETA and the South African Auditor and Training Certification Authority (SAATCA).

Ensure full compliance with the R638 Good Manufacturing Practices course from NOSA Testing, which includes the following:

**Food Safety and Food Quality**
- Food Safety versus Food Quality
- Importance of Food Safety

**Food Safety Hazards**
- Food Safety Hazards
- Categories and Sources of Food Safety Hazards
- Hazard Controls

**Good Manufacturing Practices**
- Requirements of Good Manufacturing Practices (GMP)
- GMP and the Foodstuffs, Cosmetics and Disinfectants Act
- Prerequisite Programmes

To discuss your training regarding R638, please contact:

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