

R638 Compliance / Person In Charge (PIC) Course

Duration: 1 Day

Overview: The "R638 Compliance / Person In Charge (PIC) Course" is designed for individuals responsible for managing food safety in establishments covered under the R638 regulations in South Africa. This course provides in-depth knowledge of the legal requirements outlined in the R638 regulations, focusing on the roles and responsibilities of the Person In Charge (PIC). Participants will gain a thorough understanding of food safety management practices, legal compliance, and how to effectively oversee food handling operations to prevent contamination and ensure public health protection.

Course Objectives (Expected Outcomes): By the end of this course, participants will be able to:

- Understand the key provisions of the R638 regulations.
- Identify the roles and responsibilities of a Person In Charge (PIC) in food establishments.
- Implement effective food safety management systems in compliance with R638.
- Monitor and enforce hygiene practices among staff to ensure regulatory compliance.
- Conduct regular food safety audits and inspections.
- Maintain accurate records and documentation as required by law.
- Respond effectively to food safety incidents and manage crisis situations.

Course Content:

1. Introduction to R638 Regulations:

- o Overview of the R638 regulations
- Importance of compliance and public health implications

2. Role of the Person In Charge (PIC):

- Responsibilities and duties of the PIC
- Legal accountability and enforcement actions

3. Food Safety Management Systems (FSMS):

- Development and implementation of FSMS
- Monitoring and reviewing food safety procedures

4. Hygiene and Sanitation Practices:

- Personal hygiene requirements for food handlers
- Cleaning and sanitizing protocols

5. Hazard Analysis and Control:

- Identifying critical control points (CCPs)
- Implementing corrective actions and preventive measures

6. Record Keeping and Documentation:

- Essential records for R638 compliance
- Maintaining accurate logs and inspection







7. Audit and Inspection Preparation:

- Preparing for internal and external audits
- Conducting self-assessments and inspections

8. Crisis Management:

- Handling food safety incidents and emergencies
- Communication strategies and public relations during a crisis

Who Should Attend? This course is ideal for:

- Owners, managers, and supervisors of food establishments.
- Individuals designated as the Person In Charge (PIC) under R638 regulations.
- Food safety officers and compliance managers.
- Any personnel responsible for food safety and hygiene in food handling environments.

Assessment: Participants will be assessed through quizzes, practical exercises, and a final examination. Successful candidates will receive a certificate of completion, recognizing their ability to fulfil the role of a Person In Charge (PIC) under R638 regulations.

Entry Requirements: There are no formal entry requirements, but participants should have prior experience in food handling or a basic understanding of food safety principles.

Duration of the Course: 6 to 8 hours (1 day)

Progression: After completing this course, participants may advance to other specialized training, such as:

- Advanced HACCP (Hazard Analysis Critical Control Point)
- Internal Auditing for Food Safety
- ISO 22000:2018 Food Safety Management Systems Lead Auditor

Training Options:

- Online: Live virtual sessions that provide flexibility and convenience for participants.
- Onsite: Tailored training at your facility, focusing on specific compliance needs.
- Off-site: Training held at a dedicated venue to provide an immersive learning experience.
- **In-Person:** Direct engagement with experienced instructors, offering a comprehensive understanding of R638 compliance.