

NATIONAL FOOD LTD VISIT

DATE: 12 MAY 2015

Introduction

- Situated in the *Aspindale Industrial Park*
- Light industry processing maize meal
- 80% of the workers are on contract
- Commissioned in 1982
- Not yet started mandatory fortification.
- Capacity of the plant was 530t a day
- Other plants in other towns

Safety issues-GOOD PRACTICE

- Safety orientation before visiting the plant-good practice
- Food processing plant layout
- Footbath at the entry for disinfection- good practice
- Cleaning time table
- Display of safety policy
- First aid kit and personnel available

Areas visited

- Laboratory
- Maize meal processing plant

Laboratory

- Demonstration of the flour test
- iCheck test kit – don't know whether it belonged to the company
- Not sure whether company staff are conversant with the use of the test kit.
- Lay out of the laboratory-
- No evidence to show the use of the laboratory
- Safety during demonstration was not enforced



Micro-dosers

- The company had set pace by installing the dosers- two functionally
- The company has not yet started fortifying
- The demonstration of the functionality

Comments

- Company still has to improve on the dosers-management
- Direction arrows present
- The source of raw materials- helps to determine cost.
- Capacitation of the workers- skills transfer
- Motivated workforce
- Micro-feeders – not sure whether they are big enough to feed enough doses.
- Paving not done- dust challenges

Comments cont'

- Workers were not putting on safety devices
- Out cry on advocacy
- iCheck waiting time for iron test too long(5-6 hrs)- not comfortable for Port Regulators
- The team did not have the opportunity to visit the packaging site.
- Back up system for kits-critical control point
- 4th floor burglar bars not absent

THANK YOU