

*Food (Control of Quality) (Food Hygiene) Regulations*

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GOVERNMENT NOTICE No. 64 published on 7/5/82

**THE FOOD (CONTROL OF QUALITY) ACT, 1978**

(No. 10 OF 1978)

**REGULATIONS**

*Made under Section 33*

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THE FOOD (CONTROL OF QUALITY) (FOOD HYGIENE) REGULATIONS, 1982

Citation

1. These Regulations may be cited as the Food (Control of Quality) (Food Hygiene) Regulations, 1982 and shall come into operations on such date as the Minister may, by notice in the *Gazette*, appoint.

Interpretation

2. In these Regulations unless the context otherwise requires:—

“adequate” means that which is needed to accomplish the intended purpose in keeping with good public health practice.

“commission” means the National Food Control Commission established under Section 4 of the Food (Control of Quality) Act, 1978.

“food contact surface” means any surface which comes into contact with food during the sale, preparation, packaging, conveying or storing of such food.

“health authority” in relation to an area of a town, municipality or city means the town council, Municipal council or city council, as the case may be and in relation to an area of a district or of a region, means a district development council or a regional development council.

“sanitized” means to adequately treat surface by a process that is effective in destroying vegetative cells of pathogenic bacteria and in substantially reducing other micro-organisms such that the treatment shall not adversely affect the food and shall be safe for the consumer.

Premises not to be used unless licenced

3.—(1) No person shall use any premises or being the owner or occupier thereof permit or allow the premises to be used for the purpose of selling, preparing, packaging, storing or displaying for sale food unless such person is in possession of a licence issued under these Regulations.

(2) No Licence shall be issued under these Regulations unless the authorised officer of the health authority of the area in which the licence being sought is to operate has inspected and registered the premises under these Regulations.

Application for registration for premises

4. Every person desiring a licence in respect of any premises used or to be used for the purposes of selling, preparing, storing or displaying for the sale any food, shall make application in Form “TV 01” set

*Food (Control of Quality) (Food Hygiene) Regulations*

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*G.N. No. 64 (contd.)*

out in the First Schedule to these Regulations, to the authorised officer of the area in which the premises to be registered is situated, and shall, on request, supply any information which may be required by an authorised officer for the purpose of these Regulations.

5.—(1) Every person desiring a licence in respect of any premises used or to be used for the purpose of selling, preparing, storing, or displaying for sale and food shall make application in Form “TV 02” set out in the First Schedule to these Regulations, to the Commission and shall, on request, supply any information which may be required by the Commission for the purpose of these Regulations. Application for and issue of licence

(2) Every licence issued under these Regulations shall be in Form “TV 04” set out in this First Schedule to these Regulations, and shall expire on 31st March next following the date of issue.

(3) No person to whom a licence has been issued under these Regulations, shall lend, hire, sell, transfer or otherwise dispose of such licence to any person without the approval of the Commission which approval shall be endorsed on the licence.

(4) No licence shall be transferred from the premises in respect of which it was issued to any other premises.

(5) Premises shall not be used for purposes other than that stated in the licence.

6. Every person who owns, operates or is in charge of the growing and harvesting operations for raw materials to be used in the preparation of food shall ensure that such operations are of a clean and sanitary nature and that— Growing and harvesting operations to be of a sanitary nature

- (a) unfit raw materials are segregated out during harvesting and disposed of in such manner that they cannot contaminate food or water supply to food premises or any other crops; and
- (b) harvesting containers shall not constitute a source of contamination to raw materials and shall be of such construction as to facilitate thorough cleaning.

7.—(1) Every person who owns, operates or is in charge of a food premises shall keep the grounds surrounding the food premises free from conditions which may result in the contamination of food and more particularly he shall keep such grounds free from— Food Premises and their environment to be kept clean

- (a) Improperly stored equipments, litter, waste and refuse which may attract, harbour or constitute breeding places for rodents, insects and other pests; and
- (b) inadequately drained areas that may contribute to the contamination of food products through seepage, or foot-borne filth and provide breeding places for insects or micro-organisms.

*Food (Control of Quality) (Food Hygiene) Regulations*

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G.N. No. 64 (contd.)

(2) Where the grounds adjacent to a food premises are not under the control of the owner or the operator of the food premises, the owner, or the operator or person in charge shall exercise care in the premises to effect seclusion of pests, dirt and other filth that may be a source of contamination to food.

Layout and construction of food premises and facilities

8.—(1) All food premises shall be of suitable design, layout and construction to facilitate easy maintenance and sanitary food production.

(2) The food premises and the facilities installed therein shall have—

- (a) sufficient space for such placement and storage of materials as is necessary for sanitary operations;
- (b) adequate areas, either by partition, location or other effective means, for those operations which may cause the contamination of food contact surfaces with undesirable micro-organisms chemicals, filth or other extraneous materials;
- (c) adequate lighting to hand washing areas, dressing and locker rooms, toilets and to all areas where food or food ingredients are examined, processed or stored and where equipments and utensils are cleaned;
- (d) adequate ventilation or control equipment to minimize odour, odours and noxious fumes or vapours (including steam), particularly in areas where such odours and noxious fumes or vapours may contaminate food, so however that such ventilation or control equipment shall not create conditions that contribute to food contamination by air-borne contaminants; and
- (e) light bulbs, fixtures, skylights or other glass suspended over exposed food in any stage of preparation shall be of the safety type or otherwise protected to prevent the contamination of food in case of breakage.
- (f) where necessary, effective screening or other protection against birds, animals and vermin (including, but not limited to, insects and rodents).

(3) The floors, walls and ceiling of food premises shall be of such construction as to be adequately cleanable and maintained in a clean and good state of repair.

(4) The fixtures, ducts and pipes shall not be suspended over areas where drips or condensate may contaminate food and raw materials or food contact surfaces.

(5) Aisles or working spaces between equipments and walls shall be unobstructed and of sufficient width to permit employees to perform their duties without contaminating the food or food contact surfaces with their clothing or personal contact.

*Food (Control of Quality) (Food Hygiene) Regulations*

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*G.N. No. 64 (contd.)*

9.—(1) Every utensil and equipment used in a food premises shall be:—

Equipments,  
utensils and  
food contact  
surfaces

- (a) suitable for their intended use;
- (b) so designed and of such materials and workmanship as to be adequately cleanable; and
- (c) properly maintained.

(2) Every food contact surface shall be:

- (a) smooth and free from pits, crevices and loose scale;
- (b) non-toxic;
- (c) capable of withstanding repeated cleaning, disinfection and sanitizing; and
- (d) non-adsorbent, unless the nature of a particular and otherwise capable process renders the use of an adsorbent surface such as wood necessary.

(3) The design, construction and use of the utensils and equipment referred to in paragraph (1) of this regulation shall be such as to prevent contamination of food by lubricants, fuel; metal fragment, contaminated water or any other contaminants.

(4) The equipment in food premises shall be installed and maintained in such manner as to facilitate the cleaning of such equipment and the adjoining area.

10.—(1) No person shall use any premises as food premises unless:—

Sanitary  
facilities and  
their  
management

- (a) adequate sanitary conveniences are provided for use by employees and every premises where food is prepared and served are provided with adequate separate sanitary accommodation for public use;
- (b) the water supply to the premises is derived from an adequate source, sufficient for the intended operation and potable;
- (c) both hot and cold running water be provided at all areas where the processing of food, cleaning of equipment, utensils and containers are carried out;
- (d) the drainage of effluents is made through an adequate sewerage system or disposed of through other adequate and approved means;
- (e) the plumbing is of adequate size and design and so installed and maintained as to:—
  - (i) carry sufficient quantities of water to all areas where the water is required;
  - (ii) properly convey sewage and liquid disposal waste;

*Food (Control of Quality) (Food Hygiene) Regulations*

G.N. No. 64 (contd.)

- (iii) provide adequate floor drainage in all areas where the floors are subject to flooding type cleaning or where normal operation release or discharge water or other liquid waste on the floor; or
  - (iv) constitute no source of contamination to food ingredients, food products and water supplies.
- (f) refuse and offal is conveyed and disposed of as to minimize noxious odour, prevent waste which attract or harbour or provide a breeding place for vermin and prevent the contamination of food, food contact surfaces, ground surfaces and water supplies;
- (2) The sanitary conveniences provided under this regulation shall conform to the following conditions:—
- (i) separate conveniences shall be provided for members of each sex; and each shall be maintained in a sanitary condition and kept in conditions of good repair at all times;
  - (ii) toilets shall be furnished with sufficient toilet tissue, clean towels and soap;
  - (iii) doors to toilet rooms shall be of a shape which affords privacy to the users and not to open directly into areas where food is exposed to airborne contaminants except where alternate approved means have been devised to prevent contamination of such food, and
  - (iv) signs shall be posted in appropriate places directing employees to wash their hands with soap after using the toilet.
- (3) Adequate and convenient facilities for handwashing, and where applicable hand-sanitizing, shall be provided at each place where good hygiene practices require employees to wash or sanitize and dry their hands, and each facilities shall have running water at a suitable temperature for effective handwashing and sanitizing preparation and shall include nail brushes, hygienic towel service or suitable drying devices and where appropriate, cleanable waste receptacles.

General  
maintenance  
of the  
premises

11. Notwithstanding any other provisions of these Regulations; every person who owns, operates or is in charge of a food premises shall ensure that:—

- (a) the buildings, fixtures and other facilities of the food premises are kept in a state of good repair and maintained in a hygienic condition;
- (b) cleaning operations are conducted in such a manner as to minimize the danger of contamination of food and food contact surfaces;
- (c) supplies used in cleaning and sanitizing procedures are free from micro-biological contamination and are safe and effective for their intended use;

*Food (Control of Quality) (Food Hygiene) Regulations*

*G.N. No. 64 (contd.)*

- (d) only such toxic materials as are required to maintain sanitary conditions, or for use in laboratory testing procedures, or premises and equipment maintenance or in the preparation of food, are used or are stored in the food premises;
- (e) no animals or birds, other than those essential as raw materials, are allowed in the food premises;
- (f) effective measures are taken to exclude pests from food areas and to protect against contamination of food in or on the premises by animals and vermin; and
- (g) the use of pesticides is done under such precautions and restrictions as to prevent the contamination of food or packaging materials.
- (h) food premises shall not be used as a sleeping place.

12.—(1) Every person who owns, operates or is in charge of a food premises shall ensure that:—

Cleanliness  
of utensils  
and  
equipment

- (a) all utensils and food contact surfaces of equipment are cleaned as frequently as necessary to prevent contamination of food products;
- (b) a single service articles are stored in appropriate containers and handled, dispensed, used and disposed of in a manner that prevents contamination of food or food contact surfaces;
- (c) all utensils and equipment used in the food plant are cleaned and sanitized prior to use to prevent the contamination of food products by micro-biological organisms, except that where such utensils and equipment are used in a continuous operation the contact surfaces of the utensils and equipment shall be cleaned and sanitized on a predetermined schedule using adequate methods; and
- (d) sanitizing agents used in the food premises are effective and safe.

(2) Any procedure, machine or device may be used for cleaning and sanitizing equipment or utensil if it is established, to the satisfaction of the authorized officer, that such procedure, machine or device shall provide adequately sanitizing treatment.

(3) Cleaned and sanitized equipment and utensils with food contact surfaces shall be stored in such areas and manner that the food contact surfaces are protected from splash, dust and other contaminants.

13. Every person who owns, operates or is in charge of a food premises shall comply with the following requirements as regards the overall control of the operations carried on therein, that is to say:—

Processing  
and Control  
of Operation

- (a) all operations in the receiving, inspecting, handling, segregating, preparing, processing, storing and transportation of food is conducted in a hygienic manner;
- (b) overall sanitation of the food premises is done under the supervision of a person or person specially assigned to supervise the sanitizing process in the food premises; and

*Food (Control of Quality) (Food Hygiene) Regulations*

*G.N. No. 64 (contd.)*

- (c) reasonable precautions, as set out in Part A of the second Schedule to these Regulations, are taken to ensure that production procedures shall not contribute to the contamination of feed, by **filth, harmful chemicals, undesirable micro-organisms or any other contaminants;**
- (d) each container shall be embossed or otherwise permanently marked in code or in clear lettering to identify the producing factory and the lot;
- (e) specific product, as may be specified by the Ministry shall bear prominently a date marking showing the last day, month and year (for instance, 1st May, 1980 or 1.5.80) the product may be sold;
- (f) packaging processes and materials are such as not to transmit contamination to the products and provide adequate protection from contamination.

**Health  
measures to  
be taken  
in a food  
premises**

14. Every person who owns, operates or is in charge of a food premises shall take all reasonable measures and precautions to ensure that:—

- (a) no person suffering from any disease in a communicable form or having boils, sores injected wounds, works in a food premises in any capacity where there is a reasonable possibility of food ingredients becoming contaminated by such person or the disease being transmitted to the other employees;
- (b) thorough medical examination is carried out by an authorized medical officer on all employees prior to their employment and at regular intervals of not more than six months and the dates and results of the health examinations are kept at the food premises;
- (c) all person while working in direct contact with food, food ingredients or food contact surfaces comply with requirements as to general cleanliness set out in part B of the Second Schedule to these Regulations;
- (d) the personnel responsible for identifying sanitation failures or food contamination are properly trained to provide a level of competency necessary for the production of clean and safe food, and in the case of food handlers and supervisors, proper techniques and food protection principles to make them cognisant of the danger of poor personal hygiene and insanitary practices; and
- (e) proper supervision is provided so that responsibility for ensuring the compliance by all employees with the requirements of those Regulations (copies of which shall be prominently displayed in all appropriate places in the food Premises) is assigned to competent supervisory personnel.

*Food (Control of Quality) (Food Hygiene) Regulations*

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*G.N. No. 64 (contd.)*

15.—(1) Where any food premises, by means of its situation, construction or disrepair is in such a condition that any food in the premises may be exposed to contamination or deteriorate or become dirty, an authorised officer may serve a notice in writing on the person who owns or operates the food premises requiring him:—

Notice to  
clean,  
reconstruct  
or repair  
food  
premises

- (a) to clean, reconstruct or repair the premises in the specified manner and period; or
- (b) not to use the premises until the conditions stated in such notice have been fulfilled to his satisfaction.

(2) Any person on whom a notice is served under paragraph (1) of this regulation, may, within fourteen days from the date he receives such notice appeal to the commission which shall make such order as it thinks fit and whose decision shall be final.

(3) A notice served under this regulation shall remain effective until such a time as the person on whom it is served receives a copy of the Commission's decision and complies with any direction which may be given by the commission.

(4) It shall be sufficient compliance with a notice served under this regulation if the person on whom such notice is served ceases to use the premises as a food premises.

16.—(1) Any person who commits an offence under these regulations shall be liable in the case of first offence, to a fine not exceeding one thousand shillings, and in the case of a second offence, to a fine not exceeding three thousand shillings, and in the case of a subsequent offence, to a fine not exceeding five thousand shillings.

Penalty

(2) Where the court is of the opinion, in the case of second or subsequent offence, that the offence was committed through the personal act default or culpable negligence of the accused person, it may, in lieu of or in addition to any fine, impose a sentence of imprisonment for a term not exceeding twelve months.

*Food (Control of Quality) (Food Hygiene) Regulations*

G.N. No. 64 (contd.)

FIRST SCHEDULE

FORM "Tv. 01"

UNITED REPUBLIC OF TANZANIA

APPLICATION FOR REGISTRATION OF FOOD PREMISES

*Section 14 of the Food (Control of Quality) Act, 1978*

To Authorized Officer,

.....  
.....

I/We hereby apply for registration of my/our existing/new food premises in accordance with the Food (Control of Quality) Act, 1978 and Regulations made thereunder as follows:—

1. Name of applicant.....
2. Postal address .....
3. Full Names of Partners and/director .....
4. Situation of premises.....
5. Building Plan Number..... Approved as.....  
by..... owned by.....
6. Premises to be registered.....
7. Existing licence No..... dated..... expiring on.....  
..... issued by.....
8. My/Our financial resources Committed for this business amount to Shs .....  
and my/our..... current business's annual profit is Shs.....
9. If my/our premises are registered and licenced I/We shall keep them clean and in good repair as required under the above mentioned Food Act and Regulations made thereunder.
10. I/We have not been convicted of an offence relating to food quality within 12 months immediately preceding this application and have/have not been disqualified from holding a licence and my/our licence is/is not suspended.

NB.—False declaration constitutes an offence.

Date.....

Signed.....  
*Applicant*

For: Official use Only

Granted/Not granted

.....  
*Authorized Officer*

*Food (Control of Quality) (Food Hygiene) Regulations*

G.N. No. 64 (contd.)  
FORM "TV. 02"

UNITED REPUBLIC OF TANZANIA

APPLICATION FOR A LICENCE

Section 8 of the Food (Control of Quality) Act, 1978

PART I

PARTICULARS OF APPLICANT AND BUSINESS

To the Registrar,  
National Food Control,  
Commission.

I/We hereby apply for renewal/of/a new licence to manufacture, sell, pack, store or  
advertise.....

in accordance with the above mentioned Food Act and Regulations made thereunder  
as follows:—

1. Name of applicant .....
2. Postal address.....
3. Full name(s) of director(s) or partners .....
4. Situation of registered premises.....  
(State Plot, Block or Village and frontage)
5. Business for which building was originally meant.....
6. Existing occupation/business.....
7. Licence No.....dated.....Issued by.....  
Expiring on.....Ministry of Industry Registration Certificate No.....  
dated.....
8. Premises registration Number.....dated.....  
Applicants financial resources Committed for this business amounts to Sh.....

DECLARATION

I/We have not been convicted of an offence relating to food quality within 12 months  
immediately preceding this application and have/have not been disqualified from holdi-  
ng a licence and my/our licence is/is not suspended.

Date ..... Signed .....  
*Applicant*

Fee paid Shs.....on Receipt No.....Date .....

FIRST SCHEDULE—(contd.)

PART II

COMPOSITION AND QUALITY SPECIFICATION

Form "Tv. 02" Continued

SECTION 8 OF THE FOOD (CONTROL OF QUALITY) ACT, 1978

I/We wish to manufacture sell, store or advertize the following food items whose composition etc. are as shown below :—

NAME OF FOOD ETC.			COMPOSITION			QUALITY SPECIFICATIONS			
Item No.	Food Item	Packaging Unit	Chemical/Scientific Name of Ingredients	Per cent ingredient	Used as/for	Packaging material	Food Standard applicable	Shelf life	For Office use

112

NB. Food not shown and approved in this form shall not be allowed to be \*manufacture\*, sold\*, stored or \*displayed under the licence sought.

Date.....

Signed .....

\*Delete whichever is inapplicable\*

Applicant

G.N. No. 64 (contd.)

Food (Control of Quality) (Food Hygiene) Regulations

*Food (Control of Quality) (Food Hygiene) Regulations*

*G.N. No. 64 (contd.)*

FIRST SCHEDULE—(contd.)

PART III

FORM "Tv. 02" Continued

Licence No.....

PREMISES REGISTRATION REPORT TO THE COMMISSION

*Section 8—Food (Control of Quality) Act, 1978*

To the Registration,  
National Food Control,  
Commission.

1. Name of authorised officer .....
2. Designation .....
3. Name of employer .....
4. Postal address of employer .....
5. Telephone Number .....
6. Situation of premises .....
7. Plan No..... Approved by.....
8. Building originally intended to be used as .....
9. Registered for use as .....
10. Inspected by me on.....  
and found to be fit/unfit for registration as.....  
because of .....
11. I have therefore registered/not registered the above mentioned premises as.....  
.....under the Food (Control of Quality) Act, 1978 and Regulations made  
thereunder.
12. Registration Number..... Dated..... Signed.....

Date sent.....  
*Authorized Officer*

For: Official use only:—  
Licence granted/not granted.

Date.....  
*Registrar*  
*National Food Control*  
*Commission*

*Food (Control of Quality) (Food Hygiene) Regulations*

G.N. No. 64 (contd.)

FORM "TV. 04"

THE UNITED REPUBLIC OF TANZANIA NATIONAL FOOD CONTROL  
COMMISSION LICENCE

Issued under  
Section 8 and 10 of Act No. 10 of 1978

Licence is hereby granted to.....  
.....  
to manufacture/pack/sell/store/advertize.....  
.....  
at the premises on Plot.....  
.....

This licence shall have and continue to have effect from and including the day when it is issued until it ceases to have effect in accordance with Section 10 (4) or it is revoked under section 11 of Act No. 10 of 1978.

Issued on .....

Fees paid Shs. ....

Receipt No. ....

REGISTRAR/SECRETARY  
NATIONAL FOOD CONTROL COMMISSION

For other Conditions see back

\*Delete whichever is inapplicable.

CONDITIONS

- (1) This licence shall cease to have effect if the prescribed annual fees is not paid on or immediately after the anniversary concerned.
- (2) It does not authorise the holder to operate business in an unregistered premise or during the period of suspension of registration of the premises in respect of which it was issued.
- (3) It is not transferable without a written approval of the Commission.

*Food (Control of Quality) (Food Hygiene) Regulations*

G.N. No. 64 (contd.)

SECOND SCHEDULE

Reg. 14 (c) and 15 (c)

PART A

The following precautions shall be taken to ensure that production procedures do not contribute to contamination of food-

- (a) raw material and ingredients shall be cleaned, inspected and segregated to ensure that they are clean, wholesome and fit for processing into food;
- (b) water used for cleaning of food products shall be of potable quality;
- (c) containers and earners of raw ingredients shall be inspected at the time such ingredients are delivered to the food premises;
- (d) when ice is used with food products, it shall be made from potable water, and shall be prepared, handled, stored and conveyed in such manner as to protect it from contamination;
- (e) food processing areas and equipment used in processing food shall not be used to process animal food or inedible products unless there is no reasonable possibility of contaminating the human food;
- (f) chemical, micro-biological or extraneous material testing products shall be utilized where necessary to identify sanitation failures or food contamination and all food and ingredients that have become contaminated shall be rejected or adequately treated or processed to eliminate the contamination where this may be properly accomplished;
- (g) storage and transportation of food shall be under such conditions as shall prevent contamination, including development of pathogenic or toxigenic micro-organisms or both.

PART B

The following requirements shall be complied with as regards the cleanliness of all persons working in direct contact with food:—

- (a) they shall wear clean outer garments and conform to hygienic practices while on duty;
- (b) they shall wash their hands thoroughly, remove all jewellery, and take any other necessary precautions to prevent contamination of food with micro-organisms of foreign substances;
- (c) refrain from smoking, snuffing chewing or using tobacco in areas where food is prepared, stored or handled;
- (d) if gloves are used in food handling they shall be maintained in a clean, intact and sanitary condition;
- (e) as is necessary for the work the employee is engaged he shall wear effective head-dress, such as hair net, head band or cap; and
- (f) all employees shall refrain from storing their clothing or any other personal belonging or from eating food or drinking beverages, in areas where food is or food ingredients are exposed or areas used for washing equipment or utensils.

“THIRD SCHEDULE

*Fees*

1. Fees to be paid in respect of applications are as follows:—

- (a) For registration of food premises.....Shs. 100/-
- (b) For the application for the grant of a licence.....Shs. 200/-

2. Fees for a licence as stipulated under section 10 (3) shall be the same as for fees payable in respect of the Business Licence being sought.”

Dar es Salaam,  
7th April, 1982

A. CHIDUO,  
*Minister for Health*

*Food (Control of Quality) (Food Hygiene) Regulations*

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GOVERNMENT NOTICE No. 74 Published on 28/5/82

**THE FOOD (CONTROL OF QUALITY) (FOOD HYGIENE)  
REGULATIONS, 1982**

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**NOTICE**  
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*Under r. 1*  
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DATE OF COMMENCEMENT OF THE FOOD (CONTROL OF QUALITY) (FOOD  
HYGIENE) REGULATIONS, 1982

G.N. 1982  
No. 64

The 31st day of May, 1982 is appointed as the date on which the  
Food (Control of Quality) (Food Hygiene) Regulations, 1982 shall come  
into operation.

Dar es Salaam,  
24th May, 1982

A. CHIDUO,  
*Minister for Health*

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GOVERNMENT NOTICE No. 75 Published on 28/5/82

**THE FOOD (CONTROL OF QUALITY) (IMPORTATION OF  
FOOD REGULATIONS, 1982**

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**NOTICE**  
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*Under r. 1*  
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THE DATE OF COMMENCEMENT OF THE FOOD (CONTROL OF QUALITY)  
(IMPORTATION OF FOOD) REGULATIONS, 1982

The 31st day of May, 1982 is appointed as the date on which the  
Food (Control of Quality) (Importation of Food) Regulations, 1982  
shall come into operation.

Dar es Salaam,  
24th May, 1982

A. CHIDUO,  
*Minister for Health*