



CITY OF CAPE TOWN  
ISIXEKO SASEKAPA  
STAD KAAPSTAD

# **RULES FOR INFORMAL TRADERS**

Making progress possible. Together.

**If you are, or want to be, an informal food trader in Cape Town, please read our guide to make sure you know the rules:**

**At your stall, please make sure that:**

- you have a valid “hawking in meals” trading license and “Certificate of Acceptability”. It can be obtained from your nearest environmental health office;
- you have proper containers for storing clean water and wastewater (25 litres);
- your working surfaces are smooth, washable, and made of a strong material;
- you are wearing clean aprons or overalls at all times;
- you use braai-tongs or food handling tools;
- cooked or raw meat displayed is covered and stored separately at all times;
- you have a basin, liquid hand soap, and clean, disposable towels for hand washing;
- you have a container for the storage of waste or rubbish;
- there is a coolbox with ice or ice blocks for storing raw meat and other products which can go off quickly – you have to keep the temperature below 10 degrees celsius at all times;
- there is a proper place for storing and washing your equipment;
- you have a floor or ground cover to stop the ground surface from getting dirty;
- you use gas or electric equipment for cooking only – no heaters;
- you use squeeze bottle containers for all your sauces;
- you have an umbrella or shelter to cover and shade your cooking area;
- confine trading activities to trading bay;
- ensure that your trading area is kept clean and hygienic; or
- your trading structure is removed at the end of each trading day.

**PLEASE NOTE:** No overnighting is allowed; you have to remove your structure at the end of every day

**Please also note the following rules about hawking (semi-permanent) structures:**

- Where food is prepared or stored, containers or structures must be rodent-proofed as best as possible.
- All interior surfaces of walls, sides or ceilings as well as the surface of floors that are part of, or around, the area where you prepare food must have no open joints or seams and must be made from smooth, rust free, strong materials.
- Your structure must have enough natural light and ventilation.
- Where food is prepared, a minimum of 25 litres of clean fresh water must be provided in a container, preferably with a tap, as well as a container for any wastewater. The wastewater must be thrown out properly and not be a nuisance or a health hazard.
- If you prepare food – except for fruit and veg traders or traders selling factory wrapped goods – you have to provide a wash hand basin for cleaning your hands
- Toilet facilities must be made available close by.
- All structures must have waste containers with close-fitting lids.
- Waste and rubbish must be removed on a daily basis to avoid rodent, flies or bad smells.

**Please note as well:**

- Depending on what the structure is to be used for, the environmental health section has the right to call for any additional requirements that may be applicable.

- All "hawking in meals" licence applications within cape town cost R10.00.
- All "hawking in meals" licence holders are to comply with the requirements set out in the national regulations document (<http://www.gov.za/documents/foodstuffs-cosmetics-and-disinfectants-act-regulations-general-hygiene-requirements-food>).