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**ADMINISTRATOR'S NOTICES**

Administrator's Notice 569 26 April, 1972

**AMENDMENT TO STANDARD MILK BY-LAWS.**

The Administrator hereby, in terms of section 96bis (1) of the Local Government Ordinance, 1939, amends the Standard Milk By-laws, published under Administrator's Notice 1024, dated 11 August 1971, as follows:—

1. By the substitution in section 1(3) in the definition of "coliform bacteria" for the words "anaerobic" and "aerobic" of the words "aerobic" and "anaerobic" respectively and the insertion after the word "lactose" of the words "in the presence of bile salts".

2. By the insertion in section 1(3) in the definition of "composite dairy product" after the word "sweetening" of the following:—

"excluding cheese, butter, milk powder, skim milk powder, baby foods, condensed milk, ice-cream and sherbet".

3. By the insertion in section 1(3) in the definition of "cowshed" after the word "used" of the words "or intended to be used".

4. By the substitution in section 1(3) for the definition of "cream" of the following:—

"(xii) 'cream' means that part of milk, as defined in the Regulations under the Food, Drugs and Disinfectants Act, 1929 (Act 13 of 1929), which has been separated by skimming or otherwise; (xxxv)"

5. By the insertion in section 1(3) in the definition of "dairy" after the expression "ice-cream," of the expression "sherbet".

6. By the substitution in section 1(3) for the definition of "*Escherichia Coli* type I bacteria (faecal coli)" of the following:—

"(xvi) '*Escherichia coli* type I bacteria (faecal coli)' means that organism which produces gas at 44°C ± 0,25°C in 2% (m/v) brilliant green bile broth and produces indole in tryptone water at the same temperature; (ii)"

7. By the insertion in section 1(3) in the definition of "introduction permit" after the word "milk" of the following:—

"milk products or composite dairy products".

**ADMINISTRATEURSKENNISGEWINGS**

Administrateurskennisgewing 569 26 April 1972

**WYSIGING VAN STANDAARDMELKVERORDENINGE.**

Die Administrateur wysig hierby ingevolge artikel 96bis (1) van die Ordonnansie op Plaaslike Bestuur, 1939, die Standaardmelkverordeninge, afgekondig by Administrateurskennisgewing 1024 van 11 Augustus 1971, soos volg:—

1. Deur in artikel 1(3) in die woordomskrywing van "colivormige bakterieë" die woorde "anaërobiese" en "aërobiese" onderskeidelik deur die woorde "aërobiese" en "anaërobiese" te vervang en na die woord "laktose" die woorde "in die aanwesigheid van galsoute" in te voeg.

2. Deur in artikel 1(3) van die Engelse teks die woordomskrywing van "*Escherichia Coli* type I bacteria (faecal coli)" deur die volgende te vervang:—

"(xvi) '*Escherichia coli* type I bacteria (faecal coli)' means that organism which produces gas at 44°C ± 0,25°C in 2% (m/v) brilliant green bile broth and produces indole in tryptone water at the same temperature; (ii)".

3. Deur in artikel 1(3) die woordomskrywing van "gesonde water" deur die volgende te vervang:—

"(vii) 'gesonde water' beteken water van 'n bakteriologiese drinkbare standaard wat minstens binne die maksimum toelaatbare perke val wat by SABS 241 — 1971 omskryf word, of wat gelyk is aan water van sodanige hoër standaard as wat die raad beskikbaar stel of by besluit kan voorskryf; (xl iii)".

4. Deur in artikel 1(3) in die woordomskrywing van "inbringpermit" na die woord "melk" die volgende in te voeg:—

"melkprodukte of saamgestelde suiwelprodukte".

5. Deur in artikel 1(3) in die woordomskrywing van "kocistal" na die woorde "gebruik word" die woorde "of bedoel is om gebruik te word" in te voeg.

6. Deur in artikel 1(3) in die woordomskrywing van "melkery" na die uitdrukking "roomys," die uitdrukking "sorbet," in te voeg.

7. Deur in artikel 1(3) in die woordomskrywing van "melkprodukt" die woorde "suurmelk en aangesuurde melk

8. By the substitution in section 1(3) in the definition of "milk product" for the expression "sour milk and cultured milk, including yoghurt" of the following: —

"cultured butter milk, cultured milk and cultured milk products".

9. By the substitution in section 1(3) for the definition of "wholesome" of the following: —

"(xliii) 'wholesome', in relation to water, means water of a bacteriologically potable standard which complies, at least, with the maximum allowable limits outlined in SABS 241 — 1971 or equivalent to water of such higher standard as the council may make available or prescribe by resolution. (vi)".

10. By the insertion in section 2(1)(b) after the word "visible" of the words "and protected".

11. By the substitution in section 2(2)(a) for the word "in", where it occurs for the first time, of the words "on premises or on".

12. By the substitution in section 2(2)(b) for the word "a" in the introductory line of the words "such premises or".

13. By the deletion in section 2(2)(b)(ii) of the word "or", where it occurs for the first time, and the insertion after the word "shop" of the words "or milk purveyor".

14. By the substitution in section 2(7) for the words "or milk products" of the following: —  
" , milk products or composite dairy products."

15. By the substitution in section 2(9) for the words "or milk product" of the following: —

" , milk products or composite dairy products", and the insertion after the word "farm" of the words "or on premises."

16. By the substitution for subsection (III) of section 2 of the following: —

"(11) When, on a charge of contravening any provision of this section, the fact that milk, a milk product, or a composite dairy product has originated and been produced at a dairy farm or on premises in respect of which the occupier or person in control has been granted an introduction permit or a licence by the council in terms hereof is a valid defence, the burden of proving the fact shall be on the person charged."

17. By the substitution for paragraph (a) of section 3(2) of the following: —

"(a) The supervising local authority shall, subject to the provisions of section 2 and inspection in terms of and in compliance with these by-laws, annually issue in the name of the owner or other person in charge of a dairy farm or premises contemplated in section 2(2) who shall be a fit and proper person to be so permitted, an introduction permit for the introduction of milk, milk products or composite dairy products into its municipal area in respect of such dairy farm or premises and shall exercise supervision over such dairy farm or premises for the period of validity of such introduction permit."

18. By the substitution in section 8(f) of the Afrikaans text for the expression "15%", where it occurs for the second time, of the expression "50%".

met inbegrip van yoghurt" deur die volgende te vervang: —  
"aangesuurde karringmelk, aangesuurde melk en aangesuurde melkprodukte".

8. Deur in artikel 1(3) die woordomskrywing van "room" deur die volgende te vervang: —

"(xxxv) 'room' beteken dié gedeelte van melk, soos dit in die Regulasies by die Wet op Voedingsmiddels, Medisyne en Ontsmettingsmiddels, 1929 (Wet 13 van 1929), omskryf is, wat deur afroming of andersins afgeskei is; (xii)".

9. Deur in artikel 1(3) in die woordomskrywing van "saamgestelde suiwelprodukt" na die woord "soetmaakmiddels" die volgende in te voeg: —

" , uitgesonderd kaas, botter, melkpoeier, afgeroomde melkpoeier, babakos, gekondenseerde melk, roomys en sorbet."

10. Deur in artikel 2(1)(b) na die woorde "waar dit" die woorde "beskut en" in te voeg.

11. Deur in artikel 2(2)(a) na die woorde "geproduseer is op" die woorde "n perseel of" in te voeg.

12. Deur in artikel 2(2)(b) die woord "n" in die inleidende reël deur die woorde "sodanige perseel of" te vervang.

13. Deur in artikel 2(2)(b)(ii) die woorde "of melkwinkel" deur die uitdrukking " , melkwinkel of melkleweransier" te vervang.

14. Deur in artikel 2(7) die woorde "of melkprodukte" deur die volgende te vervang: —

" , melkprodukte of saamgestelde suiwelprodukte".

15. Deur in artikel 2(9) die woorde "of melkprodukte" deur die volgende te vervang: —

" , melkprodukte of saamgestelde suiwelprodukte" en na die woord "melkplaas" die woorde "of perseel" in te voeg.

16. Deur subartikel (11) van artikel 2 deur die volgende te vervang: —

"(11) Wanneer iemand daarvan aangekla word dat hy 'n bepaling van hierdie artikel oortree het, en dit 'n geldige verweer is dat melk, 'n melkprodukt of 'n saamgestelde suiwelprodukt afkomstig is van, en geproduseer is op, 'n melkplaas of 'n perseel ten opsigte waarvan daar aan die okkupeerder of die persoon in beheer ingevolge die bepalings hiervan 'n inbringpermit of lisensie deur die raad toegestaan is, rus die bewyslas op die aangeklaagde."

17. Deur paragraaf (a) van artikel 3(2) deur die volgende te vervang: —

"(a) Die toesighoudende plaaslike owerheid moet, onderworpe aan die bepalings van artikel 2 en inspeksie ooreenkomstig hierdie verordeninge, jaarliks in die naam van die eienaar of 'n ander persoon wat in beheer is van 'n melkplaas of perseel soos omskryf by artikel 2(2), en wat geskikte en gepaste persone moet wees aan wie 'n permit uitgereik kan word, 'n inbringpermit ten opsigte van sodanige melkplaas of perseel uitreik sodat melk, melkprodukte of saamgestelde suiwelprodukte in sy munisipale gebied ingebring kan word en hy moet vir die geldigheidsduur van sodanige inbringpermit toelig oor sodanige melkplaas of perseel hou."

18. Deur in artikel 8(f) die uitdrukking "15%", waar dit die tweede keer voorkom, deur die uitdrukking "50%" te vervang.

19. By the substitution in section 9(2)(c) for the figures "71" of the figure "7".

20. By the substitution for subsection (3) of section 11 of the following: —

"(3) An adequate supply of soap and nailbrushes shall be kept at the wash-hand basins in every milk room, change-room and milk shop and, in addition, an approved hand-drying device or an adequate supply of continuous or other approved clean towelling shall be provided."

21. By the deletion in section 11(4) of the words "approved germicidal".

22. By the insertion in section 11(5) after the words "milk product" of the words "or composite dairy product".

23. (a) By the substitution in section 12(1)(d) of the Afrikaans text for the word "gatjiesmetaal" of the word "gaatjiesmetaal".

(b) By the deletion in section 12(3) of the expression "not being cream".

24. By the insertion in section 18(1) after the words "milk purveyor" of the following: —  
"or any owner or person in charge of a milk tanker".

25. By the substitution for paragraph (c) of section 19(2) of the following: —

"(c) containing any substance or antibiotic not naturally occurring in milk, except as provided for in the Food, Drugs and Disinfectants Act, 1929, and the regulations thereunder; or"

26. By the substitution in section 19(3)(a) for the words "unpasteurized milk" of the expression "raw milk, excluding certified milk".

27. By the deletion in section 19(a)(iii) of the expression "(44°C)" and the substitution for the expression "Coli type I" of the expression "coli type 1".

28. By the deletion in section 20(a)(i) of the words "of milk".

29. By the substitution in section 20(a)(ii) for the word "in", where it occurs for the second time, of the word "at" and the deletion of the words "in a water bath".

30. By the substitution for subparagraph (i) of section 20(b) of the following: —

"(i) on application of the modified Eijkman test described in rule 5 of the Code is found to contain any *Escherichia coli* type 1 bacteria (faecal coli) in 1,0 millilitre of fluid or 1,0 gram of semi-solid product; or"

31. By the substitution for paragraph (b) of section 21(1) of the following: —

"(b) certified milk or certified cream or a certified milk product or certified composite dairy product which —

(i) on application of the modified Eijkman test described in rule 5 of the Code is found to contain any *Escherichia coli* type 1 bacteria (faecal coli) in 1,0 millilitre of fluid or 1,0 gram of semi-solid product; or

(ii) on application of the test described in rule 10 of the Code is found to contain, in the case of certified milk or cream, more than 10 and, in the case of certified milk products or certified composite dairy products, more than 100 coliform bacteria in 1,0 millilitre of fluid or 1,0 gram of semi-solid product."

19. Deur in artikel 9(2)(c) van die Engelse teks die syfers "71" deur die syfer "7" te vervang.

20. Deur subartikel (3) van artikel 11 deur die volgende te vervang: —

"(3) Daar moet 'n toereikende voorraad seep en naelborsels by die handewasbakke in iedere melkkamer, klee-kamer en melkwinkel verskaf word en daar moet 'n goedgekeurde handafdroogtoestel of 'n toereikende voorraad deurloop- of ander goedgekeurde skoon handdoeke verskaf word."

21. Deur in artikel 11(4) die woorde "n goedgekeurde kiemdodende" te skrap.

22. Deur in artikel 11(5) na die woord "melkprodukte" die woorde "of saamgestelde suiwelprodukte" in te voeg.

23. (a) Deur in artikel 12(1)(d) die woord "gatjiesmetaal" deur die woord "gaatjiesmetaal" te vervang.

(b) Deur in artikel 12(3) die uitdrukking "uitgesonderd room," te skrap.

24. Deur in artikel 18(1) na die woord "dryf" die volgende in te voeg: —

"of enige eienaar of persoon in beheer van 'n melktenkwa".

25. Deur paragraaf (c) van artikel 19(2) deur die volgende te vervang: —

"(c) 'n stof of antibiotikum bevat wat nie natuurlik in melk voorkom nie, behalwe soos dit by die Wet op Voedingsmiddels, Medisyne en Ontsmettingsmiddels, 1929, en die regulasies daarby bepaal word; of"

26. Deur in artikel 19(3)(a) die woorde "ongepasteuriseerde melk" deur die uitdrukking "rou melk, uitgesonderd gesertifiseerde melk" te vervang.

27. Deur in artikel 19(3)(a)(iii) die uitdrukking "type I" deur die uitdrukking "type 1" te vervang en die uitdrukking "(44°C)" te skrap.

28. Deur in artikel 20(a)(i) die woord "melk" te skrap.

29. Deur in artikel 20(a)(ii) die woorde "in 'n waterbad" te skrap.

30. Deur subparagraaf (i) van artikel 20(b) deur die volgende te vervang: —

"(i) *Escherichia coli*-bakterieë tipe 1 (fekale coli) in 1,0 milliliter vloeistof, of 1,0 gram halfvaste produk bevat, volgens die gewysigde Eijkman-toets wat in reël 5 van die Kode beskryf word; of"

31. Deur paragraaf (b) van artikel 21(1) deur die volgende te vervang: —

"(b) gesertifiseerde melk of gesertifiseerde room of 'n gesertifiseerde melkprodukt of 'n gesertifiseerde saamgestelde suiwelprodukt verkoop of verskaf wat —

(i) *Escherichia coli*-bakterieë tipe 1 (fekale coli) in 1,0 milliliter vloeistof, of 1,0 gram halfvaste produk bevat, volgens die gewysigde Eijkman-toets wat in reël 5 van die Kode beskryf word; of

(ii) in die geval van gesertifiseerde melk of room meer as 10, en in die geval van gesertifiseerde melkprodukte of gesertifiseerde saamgestelde suiwelprodukte, meer as 100 coli-vormige bakterieë in 1,0 milliliter vloeistof of 1,0 gram halfvaste produk bevat, volgens die toets wat in reël 10 van die Kode beskryf word."

**AMENDMENT TO CODE OF PRACTICE FOR THE TESTING OF MILK, MILK PRODUCTS, COMPOSITE DAIRY PRODUCTS AND FRUIT JUICES.**

The Code of Practice for the Testing of Milk, Milk Products, Composite Dairy Products and Fruit Juices, published in *Official Gazette Extraordinary* No. 3524, Vol. 213, dated 11 August 1971, is hereby amended as follows: —

1. By the insertion in rule 1(1) after the word "milk" of the expression " , milk products".

2. By the substitution in rule 2(7) for the word "bacteriological" of the word "bacteriological".

3. By the substitution for subrule (9) of rule 2 of the following: —

"(9)(a) Samples of raw milk and fruit juice concentrates shall be taken with sterilised equipment and transferred to sterilised sample containers, taking precautions to prevent contamination of the sample. The sample container shall be stoppered and transported as described in paragraph (d).

(b) Samples of pasteurised and certified milk, cream and milk products shall be taken in unopened original containers in which the commodity is offered for sale to the public and transported as described in paragraph (d).

(c) Samples of the milk contact surfaces of vehicles or equipment used for handling of milk shall be taken by means of sterile moistened cotton swabs which shall be brushed over a measured surface area, thoroughly rinsed in a measured amount of neutralising buffer and the resulting liquid shall subsequently be tested. The samples shall be transported as described in paragraph (d). The preparation of swabs, neutralising buffer and the method of sampling shall be as prescribed by rule 11 of this Code.

(d) Within 15 minutes of taking the sample it shall be placed in a well-insulated sample transport container, the internal ambient temperature of which shall be continuously maintained between 0°C and 7°C. The samples shall in no instance be frozen.

(10) Samples shall be examined as soon as possible after arrival at the testing laboratory. If any sample is not examined immediately, unless otherwise prescribed, it shall be kept for a period not exceeding two hours at a temperature of between 3°C and 5°C until it is examined."

4. By the insertion in rule 3(1) after the word "raw" of the words "and certified".

5. By the deletion in rule 3(7) of the word "raw" and the insertion after the word "test-tube" of the word "nominally".

6. By the insertion in rule 3(10) after the word "tube" of the words "within five minutes after the mixing" and the deletion in the last line of the word "within five minutes".

7. By the insertion in rule 4(3) after the word "test-tube" of the word "nominally".

**WYSIGING VAN GEBRUIKSKODE VIR DIE TOETS VAN MELK, MELKPRODUKTE, SAAMGESTELDE SUIWELPRODUKTE EN VRUGTESAPPE.**

Die Gebruikskode vir die Toets van Melk, Melkprodukte, Saamgestelde Suiwelprodukte en Vrugtesappe, afgekondig in *Buitengewone Offisiële Koerant* No. 3524, Vol. 213, van 11 Augustus 1971 word hierby soos volg gewysig: —

1. Deur in reël 1(1) na die woord "melk" die uitdrukking " , melkprodukte" in te voeg.

2. Deur in reël 2(7) van die Engelse teks die woord "bacteriological" deur die woord "bacteriological" te vervang.

3. Deur subreël (9) van reël 2 deur die volgende te vervang: —

"(9)(a) Monsters van rou melk en gekonsentreerde vrugtesappe moet met gesteriliseerde uitrusting geneem word en in gesteriliseerde monsterhouers geplaas word en daar moet gesorg word dat dié monsters nie besoedel raak nie. Die monsterhouer moet met 'n prop toegemaak word en vervoer word soos dit in paragraaf (d) beskryf word.

(b) Monsters van gepasteuriseerde en gesertifiseerde melk, room en melkprodukte moet uit onoepgemaakte, oorspronklike houers waarin die verbruiksartikel aan die publiek te koop aangebied word, geneem word en vervoer word soos dit in paragraaf (d) beskryf word.

(c) Monsters van die melkkontakoppervlakke van voertuie of uitrusting wat vir die hantering van melk gebruik word, moet met steriele, klam katoendepers geneem word wat oor 'n afgemete oppervlak gevee, en daarna deeglik in 'n afgemete hoeveelheid neutraliseerbuffersoplossing afgespoel moet word, en die resulterende vloeistof moet dan getoets word. Die monsters moet vervoer word soos dit in paragraaf (d) beskryf word. Die depers en die neutraliseerbuffersoplossing moet berei, en die monster moet geneem word soos dit in reël 11 van hierdie Kode beskryf word.

(d) Binne 15 minute nadat die monster geneem is, moet dit in 'n goed geïsoleerde monstervervoerhouer, waarvan die interne omringende temperatuur voortdurend tussen 0°C en 7°C gehandhaaf moet word, geplaas word. Die monster moet in geen omstandighede bevries word nie.

(10) Monsters moet so gou moontlik na aankoms by die toetslaboratorium ondersoek word. As 'n monster nie onmiddellik ondersoek word nie, moet dit, tensy daar anders bepaal word, hoogstens twee uur lank by 'n temperatuur van tussen 3°C en 5°C gehou word totdat dit ondersoek word."

4. Deur in reël 3(1) na die woord "rou" die woorde "en gesertifiseerde" in te voeg.

5. Deur in reël 3(7) die woord "rou" te skrap en na die woorde "proefbuis wat" die woord "nominaal" in te voeg.

6. Deur in reël 3(10) van die Engelse teks na die woord "tube" die woorde "within five minutes after the mixing" in te voeg en die woorde "within five minutes" in die laaste reël te skrap.

7. Deur in reël 4(3) na die woord "wat" die woord "nominaal" in te voeg.

8. By the insertion in rule 4(8) after the word "tube" of the words "within five minutes after the mixing" and the deletion in the last line of the words "within five minutes after the mixing".

9. By the substitution for subrule (10) of rule 4 of the following:—

"(10) At the end of two hours plus minus one minute in the case of raw milk and three hours plus minus one minute in the case of certified milk after inverting the tube once, take a Lovibond disc reading to assess the dye reduction."

10. By the substitution for subrules (1) and (2) of rule 5 of the following:

"(1) The modified Eijkman test for the testing of raw milk, certified milk, certified cream, certified milk products and certified composite dairy products, pasteurized milk, pasteurized cream, pasteurized milk products, pasteurized composite dairy products and surface contact swab samples, shall be carried out in accordance with the succeeding paragraphs of this rule. (For the purposes of this rule the term '*Escherichia coli* type 1 bacteria (faecal coli)' shall mean that organism which produces gas at  $44^{\circ}\text{C} \pm 0,25^{\circ}\text{C}$  in 2% (m/v) brilliant green bile broth and produces indole in tryptone water at the same temperature).

(2) In the case of milk, cream, fluid milk products and contact swab samples, adequately mix the sample and if the cream is too thick for convenient handling, warm it to a temperature not higher than  $37^{\circ}\text{C}$ .

11. By the substitution in rule 5(3) for the expression "certified milk, certified cream and pasteurized cream by means of a one millilitre pipette" of the following:—

"certified milk products and certified composite dairy products, pasteurized cream, pasteurized milk products and pasteurized composite dairy products and surface contact swab samples by means of a one millilitre pipette."

12. By the addition at the end of rule 5(5) of the following:—

"except in the case of contact swab samples where two tubes only shall be inoculated."

13. By the deletion in rule 5(11) of the words "of milk".

14. By the insertion after rule 5(11) of the following and the renumbering of subrule (12) to read (15):—

"(12) In the case of semi-solid products, adequately mix the sample and place 11 grams in a sterile wide mouth container, then add 99 millilitres of warmed  $\pm 40^{\circ}\text{C}$  sterile 2% (m/v) sodium citrate solution and shake the mixture until a homogeneous dispersion is obtained.

(13) All precautions necessary having been taken in order to prevent contamination, inoculate by means of a 10 millilitre pipette, tubes containing 10 millilitres of double strength brilliant green bile broth with 10 millilitres of the dispersed sample prepared in terms of subrule (12) to give a concentration of 1 gram of sample in 20 millilitres of 2% (m/v) brilliant green bile broth.

(14) The remainder of the test shall be carried out as specified in subrules (5) to (11) inclusive of this rule."

8. Deur in reël 4(8) van die Engelse teks na die woord "tube" die woorde "within five minutes after the mixing" in te voeg en die woorde "within five minutes after the mixing" in die laaste reël te skrap.

9. Deur subreël (10) van reël 4 deur die volgende te vervang:—

"(10) Na verloop van twee uur plus minus een minuut in die geval van rou melk, en van drie uur plus minus een minuut in die geval van gesertifiseerde melk, nadat die buis een keer omgekeer is, moet daar 'n Lovibondskyflesing geneem word om die kleurreduksie te bepaal."

10. Deur subreëls (1) en (2) van reël 5 deur die volgende te vervang:—

"(1) Die gewysigde Eijkman-toets vir die toets van rou melk, gesertifiseerde melk, gesertifiseerde room, gesertifiseerde melkprodukte en gesertifiseerde saamgestelde suiwelprodukte, gepasteuriseerde melk, gepasteuriseerde room, gepasteuriseerde melkprodukte, gepasteuriseerde saamgestelde suiwelprodukte en kontakvlakdepmonsters moet toegepas word soos dit in die onderstaande paragrafe van hierdie reël beskryf word. (Vir die toepassing van hierdie reël beteken die uitdrukking '*Escherichia coli*-bakterië, tipe 1 (fekale coli)' dié organisme wat by  $44^{\circ}\text{C} \pm 0,25^{\circ}\text{C}$ , gas in briljante groen 2% (m/v) — galboeljon en indool in triptonwater by dieselfde temperatuur vorm).

(2) In die geval van melk, room, vloeibare melkprodukte en kontakvlakdepmonsters, meng die monster deeglik, en as die room te dik is om dit maklik te kan hanteer, verwarm dit tot 'n temperatuur van hoogstens  $37^{\circ}\text{C}$ ."

11. Deur in reël 5(3) die uitdrukking "gesertifiseerde melk, gesertifiseerde room en gepasteuriseerde room" deur die volgende te vervang:—

"gepasteuriseerde room, gepasteuriseerde melkprodukte, gepasteuriseerde saamgestelde suiwelprodukte, gesertifiseerde melk, gesertifiseerde room, gesertifiseerde melkprodukte, gesertifiseerde saamgestelde suiwelprodukte en kontakvlakdepmonsters"

12. Deur aan die end van reël 5(5) die volgende by te voeg:—

"uitgesonderd in die geval van kontakvlakdepmonsters waar slegs twee buise inokuleer moet word"

13. Deur in reël 5(11) die woorde "melk van" te skrap.

14. Deur na reël 5(11) die volgende in te voeg en subreël (12) te hernoem (15):—

"(12) In die geval van halfvaste produkte, meng die monster deeglik en plaas 11 gram daarvan in 'n steriele wyebekhouer; voeg dan 99 milliliter verwarmde ( $\pm 40^{\circ}\text{C}$ ) steriele 2% (m/v)-natriumsitraatoplossing by en skud die mengsel totdat dit egalig vermeng is.

(13) Nadat alle voorsorg getref is om te verhoed dat die monster besoedel raak, inokuleer met 'n 10-milliliterpipet die inhoud van buise wat 10 milliliter briljante groen galboeljon van dubbele sterkte bevat, met 10 milliliter van die gedispergeerde monster wat ooreenkomstig subreël (12) berei is, ten einde 'n konsentrasie van 1 gram van die monster in 20 milliliter briljante groen 2% (m/v)-galboeljon te verkry.

(14) Die res van die toets moet geskied soos dit in subreëls (5) tot en met (11) van hierdie reël beskryf word."

"Dissolve all the ingredients except the agar and adjust the pH to a value of 7,4. Add the agar, heat with agitation and boil for 2 minutes, cool to about 45°C and use as a plating medium."

42. By the addition after rule 10 of the following:—  
"SWAB CONTACT SAMPLING PROCEDURE.

11. The preparation of swabs, neutralising buffer and sampling of milk contact surfaces by means of contact swab samples shall be carried out as follows:—

(a) Cotton swabs shall be prepared by firmly twisting non-absorbent cotton wool into a head approximately 5 millimetres diameter by 20 millimetres long on one end of a wooden applicator stick  $\pm$  150 millimetres long. The swabs shall be packaged individually or in convenient multiples in suitable protective containers and sterilised by autoclaving at 121°C for 15 minutes.

(b) (i) The composition of neutralising buffer shall be as follows:—

Monopotassium phosphate — 42,5 milligrams.  
Sodium thiosulphate — 160 milligrams.  
Aryl sulphonate complex — 5,0 grams.  
Sodium Hydroxide — 8 milligrams.  
Distilled water — 1 litre.

(ii) Dissolve the constituents in the distilled water.

(iii) Adjust the pH to a value of 7,2.

(iv) Distribute the solution into screw cap bottles of approximately 30 millilitre capacity in 6,2 millilitre quantities, so that a volume remains in each bottle after sterilisation, which will give 5 millilitres after swabbing. Sterilise the buffer by autoclaving at 121°C for 15 minutes.

(c) Contact swab samples shall be taken as follows:—

(i) All precautions for maintaining sterile conditions having been taken, open the swab container, grasp the end of the stick opposite to the swab head and remove the swab from the container.

(ii) Open a bottle of neutralising buffer, moisten the swab head and press out the excess solution against the interior wall of the bottle using a rotational motion. Hold the swab at an angle of approximately 30° to the surface being sampled and slowly and thoroughly rub the swab over approximately 50 cm<sup>2</sup> of the surface. Rub the swab three times over this surface, reversing direction between successive strokes. Return the swab head to the solution in the bottle, rinse briefly in the solution and press out the excess.

(iii) Swab four more 50 cm<sup>2</sup> areas of surface as described in subparagraph (ii), rinsing the swab in solution after each swabbing.

(iv) After the fifth swabbing, position the swab in the bottle and break or cut off the swab head aseptically leaving the swab head in the bottle.

(v) Replace the screw cap on the bottle.

(vi) For the purpose of calculating the count, each millilitre of solution in the bottle after the completion of the swabbing procedure, shall be deemed to represent 50 cm<sup>2</sup> of surface swabbed and the undiluted solution or appropriate dilutions thereof shall be used for the prescribed tests."

"Los al die bestanddele behalwe die agar op, en reguleer die pH-waarde sodat dit 7,4 is. Voeg die agar by, verwarm die mengsel terwyl dit geroer word en kook dit dan twee minute lank; koel dit af tot ongeveer 45°C en gebruik dit as 'n plaatmedium."

42. Deur na reël 10 die volgende by te voeg:—  
"PROSEDURE VIR DIE NEEM VAN KONTAK-  
VLAKDEPMONSTERS.

11. Die bereiding van die deppers en die neutraliseerbufferoplossing en die neem van kontakdepmonsters van melkkontakoppervlakke geskied as volg:—

(a) Katoendeppers word berei deur nie-absorberende watte stewig in 'n kop, met 'n middellyn van sowat 5 millimeter en ongeveer 20 millimeter lank, aan een punt van 'n depperstokkie,  $\pm$  150 millimeter lank, te draai. Die deppers moet afsonderlik of in gerieflike veelvoude in geskikte beskermende houers verpak en 15 minute lank by 121°C in 'n outoklaaf gesteriliseer word.

(b) (i) Die neutraliseerbufferoplossing word as volg saamgestel:—

Monokaliumfosfaat — 42,5 milligram  
Natriumtiosulfaat — 160 milligram  
Arielsulfonaatkompleks — 5,0 gram  
Natriumhidroksied — 8 milligram  
Gedistilleerde water — 1 liter

(ii) Los die bestanddele in die gedistilleerde water op.

(iii) Reguleer die pH-waarde sodat dit 7,2 is.

(iv) Verdeel die oplossing in hoeveelhede van 6,2 milliliter tussen skroefdopbottels met 'n houervermoë van ongeveer 30 milliliter elk sodat elke bottel na sterilisering soveel van die oplossing bevat dat daar na depping 5 milliliter oorbly. Steriliseer die bufferoplossing 15 minute lank by 121°C in 'n outoklaaf.

(c) Die kontakvlakdepmonsters word as volg geneem:—

(i) Nadat alle voorsorg ter handhawing van steriele toestande getref is, maak die depperhouer oop, vat die agterpunt (nie die depperkoppunt nie) van die depperstokkie en haal die depper uit van houer.

(ii) Maak 'n bottel neutraliseerbufferoplossing oop; steek die depperkop daarin en druk die oortollige oplossing met 'n draaibeweging teen die binnekant van die bottel uit. Hou die depper so dat dit 'n hoek van ongeveer 30° vorm met die oppervlak waarvan die monster geneem gaan word, en vryf die depper stadig en deeglig oor ongeveer 50 cm<sup>2</sup> van die oppervlak. Vryf die depper drie keer oor die oppervlak, elke keer in 'n ander rigting. Steek die depperkop weer in die oplossing in die bottel; spoel dit effens in die oplossing af, en druk die oortollige oplossing uit.

(iii) Dep nog vier stukke van die oppervlak, elkeen 50 cm<sup>2</sup> groot, soos dit in subparagraaf (ii) beskryf word, en spoel die depper na elke dep, in die oplossing af.

(iv) Plaas die depper na die vyfde dep in die bottel, breek of sny die depperkop asepties af en laat die depperkop in die bottel agterbly.

(v) Draai die bottel weer met die skroefdop toe.

(vi) Vir tellingdoeleindes word daar geag dat elke milliliter oplossing in die bottel, nadat die depprocedure afgehandel is, 50 cm<sup>2</sup> van die gedepte oppervlak verteenwoordig, en die onverdunde oplossing of toepaslike verdunnings daarvan, moet vir die voorgeskrewe toetse gebruik word."

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