

Government Gazette Staatskoerant

REPUBLIC OF SOUTH AFRICA
REPUBLIEK VAN SUID-AFRIKA

Regulation Gazette

No. 8402

Regulasiekoerant

Vol. 488

Pretoria, 24 February
Februarie 2006

No. 28520

CONTENTS**INHOUD**

<i>No.</i>	<i>Page No.</i>	<i>Gazette No.</i>	<i>No.</i>	<i>Bladsy No.</i>	<i>Koerant No.</i>
GOVERNMENT NOTICES			GOEWERMENSKENNISGEWINGS		
Agriculture, Department of			Arbeid, Departement van		
<i>Government Notices</i>			<i>Goewermentskennisgewings</i>		
R 153			R 154		
Meat Safety Act, 2000 (40/2000) Poultry Regulations	3	28520	Wet op Arbeidsverhoudinge, 1995 Haarkappers en Kosmetologie Bedingsraad, KwaZulu-Natal Uitbreiding na Nie-Partye van Hoof Kollektiewe Wysigings-ooreenkoms	87	28520
R 162	65	28520	R 155		
Animal Diseases Act, 1984 (35/1984) Regulations Amendment	67	28520	do Intrekking van Goewermentskennisgewing Metaal- en Ingenieursnywerhede Bedingsraad Registrasie- en Administrasiefonds Kollektiewe Ooreenkoms	91	28520
R 163			R 156		
do do			do Metaal- en Ingenieursnywerhede Bedingsraad Uitbreiding van Registrasie en Administrasiefonds Herbekragtigings- en Wysiging Kollektiewe Ooreenkoms na Nie-Partye	91	28520
R 166			R 157		
Marketing of Agricultural Products Act, 1996 (47/1996) Establishment of Statutory Measure and Determination of Guideline Prices Levy Relating to Sorghum	69	28520	do Bedingsraad vir die Seidoekwarenywerheid (Witwatersrand en Pretoria) Hernuwing van Hoof Kollektiewe Ooreenkoms	95	28520
Labour, Department of			R 158		
<i>Government Notices</i>			do do Kollektiewe Wysigingsooreenkoms na Nie-Partye	95	28520
R 154			Landbou, Departement van		
Labour Relations Act, 1995 Hairdressing and Cosmetology Bargaining Council, KwaZulu-Natal Extension to Non-Parties of Main Collective Amending Agreement	87	28520	<i>Goewermentskennisgewings</i>		
R 155			R 153		
do Cancellation of Government Notice Metal and Engineering Industries Bargaining Council Registration and Administration Expenses Collective Agreement	91	28520	Wet op die Veiligheid van Vleis, 2000 (40/2000) Plumvee Regulasies	34	28520
R 156			R 162		
do Metal and Engineering Industries Bargaining Council Extension of Registration and Administration Expenses Re-enacting and Amending Collective Agreement to Non-Parties	91	28520	Wet op Dieresiektes, 1984 (35/1984) Regulasies Wysiging	66	28520
R 157			R 163		
do Bargaining Council for the Canvas Goods Industry (Witwatersrand and Pretoria) Renewal of Period of Operation of Main Collective Agreement	95	28520	do do	68	28520
R 158			R 166		
do do Extension of Main Collective Amending Agreement to Non-Parties	95	28520	Wet op Bemaking van Landbouprodukte, 1996 (47/1996) Instelling van Statutêre Maatreel en Bepaling van Riglynpriyse Heffing met Betrekking tot Sorghum	77	28520

GOVERNMENT NOTICES GOEWERMENSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE DEPARTEMENT VAN LANDBOU

No. R. 153

24 February 2006

MEAT SAFETY ACT (ACT No.40 OF 2000)

POULTRY REGULATIONS

The Minister of Agriculture has, under section 22 of the Meat Safety Act, 2000 (Act No. 40 of 2000), made the regulations in the Schedule:

SCHEDULE

ARRANGEMENT OF CONTENTS OF POULTRY REGULATIONS

PART	Subject	Section	Regulation	Page	
I	General:	Definitions	1	2	
		Applications for registration	[8(1)(a)]	2	3
		Serving of instruction	[10(2)(b)]	3	3
II	Requirements for registration of poultry abattoirs	[11(1)(a)]			
	A. Throughput and other requirements for grades		4 - 7	3	
	B. Structural requirements		8 - 28	7	
	C. Hygiene management practices and related matters:				
	(1) Offal handling		29 - 30	11	
	(2) Cutting and processing		31 - 36	12	
	(3) Chilling and freezing		37 - 42	13	
	(4) Loading of carcasses and meat for transport		43	14	
	(5) Sanitation		44 - 46	14	
III	Hygiene management and evaluation systems	[11(1)(e)]	47- 53	15	
IV	Hygiene requirements for persons entering abattoirs	[11(1)(f)]	54 - 61	19	
V	Humane treatment of birds and the slaughter process	[11(1)(h)]	62 - 71	20	
VI	Meat inspections	[11(1)]	72 - 84	22	
VII	Marks and marking	[11(1)(m)]	85 - 88	26	
VIII	Treatment of condemned material, etc.	[11(1)(r)]	89 - 95	27	
IX	Export regulations	[22(1)(h)]	96	29	
X	Import regulations	[22(1)(h)]	97	29	
XI	Exemptions:	[22(1)(c)]			
			Own use	98	30
			Religious purposes	99 - 100	30
	Ritual slaughter in abattoirs	101	31		
XII	Final provisions:	[18(2)]			
			Appeals	102	31
			Penalties	103	31
	Short title	104	31		

PART 1
GENERAL

Definitions

1. In these regulations any word or expression to which a meaning has been assigned in the Act shall have that meaning and –

- (a) **“Act”** means the Meat Safety Act, 2000 (Act No. 40 of 2000);
- (b) **“approved meat”** means meat passed by a registered inspector;
- (c) **“bird”** means, as used in these regulations, a fowl, duck, pheasant, guinea fowl, goose, turkey, pigeon, partridge, quail, baby fowl (petit pouson);
- (d) **“carcass”**- means the dressed carcass derived from a bird after the feathers, internal organs, head and feet have been removed;
- (e) **“clean areas”** include the evisceration area, second inspection point, recovery area, areas where dressed carcasses and red offal are handled, washed, chilled, frozen, carcasses portioned, packed and dispatched, areas where cleaning and sterilising of utensils and equipment are done as well as the ablution and eating facilities of personnel working in these areas and, where provided, washing facilities for meat transport trucks, laundry, offices and laboratory;
- (f) **“condemned material”** means a bird or parts of a bird inspected and judged, or otherwise determined, to be unacceptable for human and animal consumption and requiring sterilizing or destruction;
- (g) **“condemnation area or room”** means an area or room dedicated to keeping condemned material;
- (h) **“cutting”** means deboning of carcasses;
- (i) **“dirty areas”** include reception and offloading of live birds, ante mortem inspection, post mortem inspection area, stunning, bleeding, scalding, de-feathering, first meat inspection point, head and feet removal, pre-evisceration carcass wash, areas where inedible material, condemned material and rough offal are handled, washing facilities for trucks transporting live birds as well as the ablution and eating facilities of personnel working in these areas.
- (j) **“dressing”** means the progressive separation of a bird into a carcass, other edible parts and inedible material;
- (k) **“eviscerate”** means the removal of the contents of the thoracic and abdominal cavities;
- (l) **“forbidden substance”** means a forbidden substance as contemplated in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No.54 of 1972);
- (m) **“in contact material”** means any wrapping material that makes direct contact with meat;
- (n) **“inedible material”** means parts of a bird unsuitable for human consumption but not requiring destruction;
- (o) **“meat inspection service”** means the performance of ante-mortem and meat inspections by a registered inspector who may be employed by an assignee and may include hygiene management and regulatory control as agreed on with the provincial executive officer for each abattoir and includes reporting of non-conformances to the provincial executive officer;
- (p) **“passed”** means when used in conjunction with the inspection of meat, that such meat has been approved for human and animal consumption and are stamped on the packaging material, wrapping or label with a stamp bearing the word “PASSED” and bearing the abattoir identification number;
- (q) **“processing”** means altering of the meat, other than cutting and portioning, dicing and mincing to enhance the meat;
- (r) **“protocol”** means a particular procedure or specific measures intended to minimise risk in a particular situation, that have been agreed to by the parties concerned and approved under these regulations by the provincial executive officer;
- (s) **“red offal”** means gizzards, hearts, livers, spleens and necks;
- (t) **“registered inspector”** means a person contemplated in section 11(1)(c) of the Act who is registered by the provincial executive officer under regulation 84 to do a meat inspection service in a particular abattoir;
- (u) **“Requirements for Food Premises under the Health Act”** means General Hygiene Requirements for Food Premises and the Transport of Food, published in Government Notice No. 918 of 30 July 1999 under the Health Act, 1977 (Act No. 63 of 1977);
- (v) **“rough offal,”** includes the intestines, heads and feet; and

- (w) “unit” in relation to a quantity standard for determining throughput for poultry, means one fowl or duck or pheasant or guinea fowl with the understanding that –
- (i) one goose equals two units;
 - (ii) one turkey equals four units;
 - (iii) four pigeons or two partridges or twelve quails or three baby fowls (petit pousons) equals one unit.

Application for registration certificate [Section 8(1)(a)]

2. (1) Before an abattoir is erected the design drawings of such proposed construction must be submitted to the provincial executive officer for evaluation and approval.
- (2) The manner in which an application for registration of a slaughter facility must be submitted, as contemplated in section 8(1)(a) of the Act, is that the owner of the facility must submit to the provincial executive officer in whose area the facility is situated –
- (a) a properly completed application form obtainable from the provincial executive officer; and
 - (b) a complete set of design drawings of the facility, if it is not a new structure as contemplated in regulation 2(1).

The manner of serving instruction [Section 10(2)(b)]

3. The manner in which an instruction must be served on the owner of an abattoir as contemplated in section 10(2)(b) of the Act is –
- (a) to hand it to the owner personally;
 - (b) to post it by registered post to the postal address of the owner; or
 - (c) to fax, e-mail, or by other electronic means, to the owner provided that the original document is delivered to the owner within 7 days of sending the notification.

PART II

**REQUIREMENTS FOR THE REGISTRATION OF
POULTRY ABATTOIRS**

[Section 11. (1)(a)]

A. Throughput and other requirements for grades

Requirements for rural poultry abattoirs

4. Considering the requirements set out in Part II B (1) for an abattoir to be graded as a rural poultry abattoir –
- (a) the throughput may not exceed fifty units per day;
 - (b) the premises must be fenced and provided with a gate to control access of people and animals;
 - (c) a roofed offloading and holding area for live birds must be provided;
 - (d) it must consist of at least one room, equipped with a dressing rail, in which all the functions regarding the slaughtering and dressing of poultry can be performed hygienically;
 - (e) if windows are not glazed fly screens must be provided;
 - (f) doors must be provided –
 - (i) where birds enter the abattoir;
 - (ii) where carcasses and offal are dispatched; and
 - (iii) above mentioned may be the same door if the process is separated by time;
 - (g) the abattoir must be provided with conveniently placed boot wash and hand wash facilities;
 - (h) a sterilizer adjacent to a hand wash-basins must be provided;
 - (i) toilet and hand wash facilities must be provided;
 - (j) facilities to store items needed in the daily slaughter process must be provided;
 - (k) the design of the abattoir must allow for future upgrading of the facility; and
 - (l) chilling facilities to accommodate at least the daily throughput must be provided and the proximity of these facilities must be such as not to compromise hygiene standards and be acceptable to the provincial executive officer.

Requirements for low throughput poultry abattoirs

5. Considering the requirements set out in Part II B(1) and (2), for an abattoir to be graded as a low throughput poultry abattoir –

- (a) a maximum throughput of two thousand units per day may not be exceeded, provided that the provincial executive officer may determine a lower maximum throughput for an abattoir on grounds of the hourly throughput potential relative to available equipment and facilities as well as chilling capacity;
- (b) premises must be fenced and provided with a gate to control access of people and animals;
- (c) roofed facilities for offloading and holding of live birds must be provided;
- (d) a facility where poultry transport trucks must be sanitized after offloading must be provided;
- (e) an equipped room must be available, but if throughput exceeds 100 units per day separate rooms inter-connected by means of hatches only must be available, where –
 - (i) poultry is stunned, bled, scalded, defeathered, heads and feet are removed, rough offal is dispatched and meat inspection is done;
 - (ii) carcasses are eviscerated, washed, meat inspection is done and where separate facilities must be provided for further inspection and recovery;
 - (iii) carcasses are portioned, packed and chilled and meat and red offal are dispatched provided that where the daily throughput is less than 300 birds, this function may be done in the room mentioned in (ii) and where the throughput exceeds 500 birds the air temperature of this room may not exceed 12°C;
 - (iv) rough offal is handled, provided that this may be done in a separate area in (ii);
- (f) facilities must be provided where feathers and inedible products can be kept under hygienic conditions prior to removal from the abattoir, unless it is removed on a continuous basis;
- (g) separate chillers and freezers must be provided for the daily throughput of –
 - (i) carcasses, red offal; and
 - (ii) washed rough offal;
- (h) a personnel entrance to the clean areas of the abattoir must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the abattoir need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
- (i) change room, shower, toilet as well as hand wash-facilities must be provided on the premises for persons working at the abattoir;
- (j) dining facilities must be provided with tables and chairs and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;
- (k) a storage facility or room for items needed in the daily slaughter process must be provided;
- (l) if an office is required by the owner, a separate room must be provided;
- (m) rooms or facilities must be provided for –
 - (i) storage of cleaning equipment and materials;
 - (ii) cleaning and sterilization of fixed and movable equipment; and
 - (iii) sterilization of product crates and storage thereof; and

Requirements for high throughput poultry abattoirs

6. Considering the requirements set out in Part II B (1) and (2) for an abattoir to be graded as a high throughput poultry abattoir –

- (a) It must have a maximum throughput which the provincial executive officer may determine on grounds of the hourly throughput potential relating to available equipment and facilities as well as chiller capacity;
- (b) the premises must be fenced to control access of people and animals and provided with separate gates for clean and dirty functions;
- (c) the abattoir and premises must be designed to separate dirty and clean areas and functions;
- (d) roofed facilities for off-loading and holding live birds must be provided;
- (e) a facility where poultry transport trucks must be sanitized after offloading must be provided;

- (f) rooms with clean functions and those with dirty functions may only be interconnected by means of hatches and/or chutes;
- (g) the stunning and bleeding area must be physically separated from any other work areas;
- (h) separate rooms, where applicable, inter-connected by means of hatches only, must be provided where –
 - (i) poultry is scalded, defeathered, heads and feet are removed and meat inspection is done;
 - (ii) feathers are collected, placed in containers and kept till removal;
 - (iii) dry de-feathering and down recovery is performed if so required;
 - (iv) wax is recovered and stored if so required;
 - (v) carcasses are eviscerated, red offal is cleaned and meat inspection is done;
 - (vi) rough offal is handled, washed, packed, chilled and loaded;
 - (vii) carcasses are detained for further inspection and recovery, where no separate and approved areas exist in (v) to carry out such functions;
 - (viii) condemned carcasses and material are kept before removal from the abattoir, provided that if the condemned material is removed on a continuous basis during production or a separate dedicated chiller is available for condemned material, such a room is not required;
 - (ix) separate hand wash, boot wash and apron wash facilities directly connected to the condemnation area, must be provided for persons who handle condemned products referred to in subparagraph (viii);
 - (x) carcasses are portioned, cut and meat, including red offal, is wrapped;
 - (xi) in-contact wrapping material, for daily use, is stored;
 - (xii) wrapped meat is packed;
 - (xiii) packing material (cartons), for daily use, is stored;
 - (xiv) cleaning equipment for the daily operation of the abattoir is stored; and
 - (xv) meat and red offal are sorted and dispatched and the air temperature in this area must not be more than 12°C when meat is handled and dispatched and the dispatching doors must be such that the doors of the vehicles will only be opened after docking;
- (i) separate chillers must be provided, for the daily throughput, for –
 - (i) chilled or frozen carcasses and poultry meat products as well as red offal; and
 - (ii) chilled or frozen rough offal if required;
- (j) a personnel entrance to the clean areas of the abattoir must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the abattoir need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
- (k) change room, shower, toilet as well as hand wash facilities must be provided on the premises for persons working at the abattoir and separate facilities must be provided for clean and dirty areas;
- (l) dining facilities must be provided separately, for clean and dirty areas, with tables and chairs or benches and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;
- (m) office accommodation and ablution facilities must be available for meat inspection personnel;
- (n) a store room must be provided for items needed in the daily slaughter process;
- (o) office facilities must be separate from bleeding and dressing areas;
- (p) suitably equipped rooms and facilities must be provided for sterilization of movable equipment;
- (q) a room or rooms for bulk storage of cleaning equipment and chemicals must be provided;
- (r) separate bulk storage facilities must be provided for wrapping material and packing material, if both materials are kept;
- (s) a storage room for cleaned crates must be provided adjacent to a crate receiving and cleaning facility and directly interconnected to the rooms and areas where needed;

- (t) a facility where meat transport trucks must be sanitized must be provided; and
- (u) access to a laboratory must be possible.

Requirements for high throughput cutting plants producing for the export market

[See also regulation 31 to 36]

7. Considering requirements set out in Part II B (1), to be graded as a high throughput cutting plant –
- (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the capacity of the holding chillers, hourly throughput potential relating to available equipment and facilities as well as chiller or freezer capacity;
 - (b) the premises must be fenced and provided with a gate to control access of people and animals;
 - (c) if meat is intended for sale to the public, separate facilities must be provided as required by the provincial executive officer.
 - (d) separate equipped rooms must be provided for –
 - (i) receiving of unwrapped carcasses and meat intended for cutting;
 - (ii) receiving of cartoned meat intended for cutting;
 - (iii) removal of meat from cartons and wrapping and thawing where applicable;
 - (iv) cutting and wrapping at an air temperature below 12 °C;
 - (v) packing, marking and labelling at an air temperature below 12 °C;
 - (vi) making up of new cartons used for packing meat;
 - (vii) dispatching of wrapped and packed meat at an air temperature below 12 °C;
 - (viii) dispatching of unwrapped carcasses and meat at an air temperature below 12 °C; and
 - (ix) washing and sterilizing of equipment.;
 - (e) separate bulk storage facilities or rooms must be provided for –
 - (i) wrapping material; and
 - (ii) packing material;
 - (f) separate storage facilities or rooms must be provided for items in daily use, such as –
 - (i) hand equipment;
 - (ii) wrapping material;
 - (iii) clean protective clothing; and
 - (iv) cleaning materials and chemicals;
 - (g) separate chillers or freezers must be available for –
 - (i) unwrapped carcasses and meat;
 - (ii) packed meat;
 - (iii) holding frozen meat if required; and
 - (iv) blast freezing meat if required;
 - (h) ablution facilities and toilets must be provided and the access routes to the cutting room must be under roof;
 - (i) a personnel entrance to the clean areas of the plant must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the plant need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;
 - (j) sterilizers with water at 82°C must be provided or, as an alternative, a valet system where handheld equipment are collected on a regular basis and sterilized in a central sterilizing facility may be used, with the understanding that strategically placed emergency sterilizers are still required;
 - (k) extraction facilities for vapour control must be provided; and
 - (l) further processing must comply with the requirements set in the Requirements for Food Premises under the Health Act.

B. Structural requirements for abattoirs, cold storage units and export approved cutting plants**General**

8. Premises must be of such design, construction and finish and must be so equipped, in such condition and so located that they can be used at all times for the purpose for which they were designed, equipped and appointed –

- (a) without creating a health hazard; and
- (b) in such a manner that meat –
 - (i) can be handled hygienically on these premises or with equipment on the premises; and
 - (ii) can be protected by the best available method against contamination or spoilage by poisons, offensive gasses, vapours, odours, smoke, soot deposits, dust, moisture, insects or other vectors or by other physical, chemical or biological contamination or pollution.

Premises

9. (1) All areas on the premises must be rendered dust and mud free.
- (2) Provision must be made for storm water drainage.
- (3) The abattoir must be equipped with an enclosed drainage system for the disposal of effluent and sewerage.
- (4) Vehicle loading and off loading areas for dispatching and receiving of meat must be curbed, paved, drained and roofed.

Cross flow

10. The premises and buildings must be designed to ensure that –
- (a) clean and dirty areas and functions are separated;
 - (b) no cross flow between clean and dirty areas and functions occurs;
 - (c) inedible or condemned material can easily be removed on a continuous basis from areas where edible material is handled; and
 - (d) detained meat can be examined without contaminating passed meat.

Requirements for interior of building and rooms

11. In the abattoir where meat and poultry products are handled and in dining facilities, change rooms and toilets –

- (a) all rooms must be of such sizes as not to compromise hygiene;
- (b) floors and stairways must be –
 - (i) smooth, impervious, resistant to wear and corrosion and not slippery; and
 - (ii) free of cracks and open joints;
- (c) floor drainage design and construction –
 - (i) must ensure that floors are sloped at a gradient of not less than 1:60 towards drainage points or channels;
 - (ii) must ensure that channels drain from clean to dirty areas;
 - (iii) must be such that drainage channels are smooth, impervious, washable and provided with grates or covers; and
 - (iv) must provide all drain inlets with solid traps as well as mechanisms to prevent access of vermin and obnoxious odours into the abattoir;
- (d) interior wall surfaces, partitions, and pillars must be –
 - (i) smooth, impervious, washable and light coloured;
 - (ii) rounded at floor to wall as well as wall to wall, junctions with a minimum radius of 50 mm.; and
 - (iii) rounded on top in case of walls and partitions which are not ceiling height;
- (e) interior roof structures or ceilings, must be smooth, impervious, light coloured and washable;
- (f) doors and doorframes must be smooth, impervious, vermin proof, light coloured and corrosion resistant;
- (g) personnel entrances must have self-closing doors and be provided with hand wash-basins, boot wash and apron wash facilities and apron hooks;
- (h) hatches, where provided, must have an inclined bottom edge sloping towards the dirtier side and self closing flaps must be provided when applicable;

- (i) chutes must –
 - (i) be smooth, light coloured and corrosion resistant;
 - (ii) open at least 300 mm above the floor;
 - (iii) be sanitizable along its entire length; and
 - (iv) be separate for meat, inedible material and condemned material, respectively;
- (j) windows –
 - (i) must have light coloured, corrosion resistant frames and must be glazed;
 - (ii) must be fitted with fly screens when used for ventilation;
 - (iii) must have window sills that slope at 45°; and
 - (iv) may not be opened if it interconnects clean and dirty areas;
- (k) all working areas must –
 - (i) be well ventilated; and
 - (ii) have artificial or natural lighting at an intensity of at least –
 - (aa) 540 lux where meat is inspected; and
 - (bb) 220 lux in work areas;
- (l) all light fittings must be equipped with covers or splinter protectors;
- (m) all electrical fittings must be waterproof; and
- (n) all wall mounted equipment, structures and fittings must have a clearance of at least 50 mm from the wall.

Requirements for equipment

12. (1) Equipment –
- (a) must be corrosion resistant and non-toxic and may not taint or stain meat;
 - (b) must have surfaces which are smooth, impervious and free of holes, cracks and sharp corners and be sterilizable; and
 - (c) may not contaminate meat with lubricants.
- (2) containers used to hold meat must comply with sub regulation (1) and if sides and bottoms are constructed with openings it must be designed so that meat cannot protrude through the openings or make contact with the floor.

Requirements for toilets and change rooms

13. (1) Toilets and urinals must be situated in a separate room and may not be an integral part of a change room.
- (2) All toilets must be provided with toilet paper holders and toilet paper, hand wash-basins, soap dispensers with germicidal liquid soap and hand drying facilities.
- (3) Change rooms and toilets may not have direct access into an area or room where meat is handled.
- (4) Workers must be provided with lockers in which to store private clothes separately from protective clothing, ensuring that private clothes and clean protective work clothes do not make contact.
- (5) Workers must be provided with separate fly proof facilities in which to keep food.

Sterilizers

14. (1) Sterilizers must be readily accessible and must –
- (a) be placed on dressing platforms and within three meters of workstations, adjacent to hand wash-basins in rooms and areas where –
 - (i) birds are bled, defeathered and dressed;
 - (ii) carcasses, meat and offal are detained;
 - (iii) condemned material is handled; or
 - (iv) meat is otherwise handled;
 - (b) be corrosion resistant and capable of sterilizing hand utensils and equipment, such as cutters and saws, at a minimum water temperature of 82°C during slaughter; and
 - (c) have an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where personnel traffic occurs.
- (2) Any other method of sterilization must be approved by the provincial executive officer.

Hand Wash-basins

15. Hand wash-basins must be readily accessible and be –
- (a) placed on dressing platforms and within 3 m of workstations in rooms and areas where –
 - (i) birds are slaughtered;
 - (ii) carcasses, meat and offal are detained;
 - (iii) condemned material is handled; or
 - (iv) meat is otherwise handled;
 - (b) corrosion resistant;
 - (c) provided with taps that are not hand or elbow operated;
 - (d) supplied with warm running water at not less than 40 °C;
 - (e) provided with an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where personnel traffic occurs; and
 - (f) fitted with a dispenser for liquid germicidal soap as well as hand drying facilities, unless the drying of hands is not necessary in the area where the basin is situated.

Apron-on wash-cabinets

16. Apron-on wash-cabinets, required at low and high throughput abattoirs, must be installed near work stations and be constructed so as to contain splashing from personnel washing their aprons while wearing it and must drain directly into a drainage system.

Water supply

17. (1) Water must be under pressure and must conform to at least Class II according to SANS 241 standard for drinking water.
- (2) Water points must be provided with –
- (a) cold water;
 - (b) water at 40°C and equipped with hose pipes for sanitising all areas of the abattoir; and
 - (c) hose reels to store hoses away from the floor unless vertical (drop) hoses are provided.

Containers for inedible, condemned and refuse material

18. (1) Sufficient theft and leak proof containers with tight fitting lids, complying with regulation 12, must be provided to keep and transport condemned material and they must be clearly marked "CONDEMNED".
- (2) Containers must be provided to collect and hold inedible material until disposal.
- (3) Facilities to collect and hold blood prior to disposal must be provided.
- (4) Refuse containers must be provided for the collection of general refuse at various points on the premises.
- (5) Areas where waste or refuse containers are kept prior to removal must be impervious, curbed and drained and the containers must be enclosed or fitted with tight fitting lids.

Holding and offloading

19. Offloading facilities for live birds must include a roofed and well ventilated area for –
- (a) trucks waiting to offload; and
 - (b) crates with birds which have been offloaded and are awaiting slaughter.

Stunning and bleeding

20. (1) Facilities for stunning birds must be provided –
- (a) in case of hand lines, a manual electrical stunning apparatus; and
 - (b) in case of mechanical lines, a separate stunning and bleeding line which conveys the birds through an electrified water bath.
- (2) A bleeding tunnel in the case of mechanical lines, bleeding cones in the case of hand lines as well as containers, tanks for storage of blood prior to removal and disposal, must be provided.

Scalding and defeathering

21. (1) Facilities must be provided for scalding of carcasses by immersion of the entire carcass in hot water prior to defeathering –
- (a) in case of manual lines, facilities with a capacity of at least 20 litres of hot water; and
 - (b) in case of mechanical lines, a system which moves the carcasses through a scalding tank with hot water and the design of the scalding tank must provide for continuous addition of hot water at a flow of at least 1 litre per bird.
- (2) Mechanical defeathering machines must be provided for removing feathers.
- (3) If feathers are removed dry, a separate room must be provided which –
- (a) is adequately ventilated and closed off to avoid feather dust from entering the evisceration area; and
 - (b) is equipped with facilities to receive and handle feathers.
- (4) A carcass washer, using water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health, must be available to wash carcasses before evisceration.

Meat inspection

22. (1) Equipment required for the first meat inspection point must be provided.
- (2) At the second inspection point, after evisceration, containers to transport partially condemned carcasses to the recovery area must be provided
- (3) Marked, leak proof and theft proof containers or other means to handle and hold condemned and inedible material prior to removal must be provided.

Evisceration

23. (1) An evisceration line with shackles must be provided to enable evisceration in a hanging position.
- (2) Evisceration trays or a trough or conveyor belt must be provided beneath the carcass line to receive intestines and be equipped to facilitate continuous rinsing.
- (3) Mechanical evisceration equipment must –
- (a) be capable of eviscerating carcasses without rupturing the intestines;
 - (b) be continuously self-cleaning; and
 - (c) be capable of adjusting to different carcass sizes.
- (4) Hand evisceration facilities must comprise of –
- (a) eviscerating spoons capable of removing intestines without rupturing intestines;
 - (b) hand wash facilities within reach of operators; and
 - (c) line space for the number of operators required.

Recovery

24. Facilities for recovering usable portions from detained carcasses must be provided, if required, and must include –
- (a) hand wash-basins;
 - (b) sterilizer for equipment;
 - (c) equipment for cutting and recovery of portions;
 - (d) equipment for washing with water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health or other approved washing method for recovered portions; and
 - (e) marked, leak proof and theft proof containers or other means to handle and hold condemned and inedible material prior to removal.

Final wash

25. Equipment for the inside and outside wash of the carcasses, after evisceration, which must be with water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health, must be provided.

Primary Carcass chilling

26. (1) Pre-chilling or in-process chilling facilities must be capable of chilling carcasses to below 10 °C.
- (2) Separate chilling facilities must be provided to pre-chill recovered portions to below 10 °C.

Portioning and packing

27. Equipment must be provided for portioning and packing of carcasses as required by the Provincial Executive Officer.

Chilling and freezing

28. Sufficient chillers and freezers must be provided for final chilling, freezing and storage of packed products –
- (a) Chilled poultry at 4 °C; and
- (b) Frozen poultry at minus 12 °C

C. Hygiene management practices and related matters**(1) Offal handling****Red Offal**

29. (1) Consists of the neck, cleaned gizzard, liver, spleen and heart.
- (2) Must be washed, packed and chilled without delay–
- (a) to reach a temperature of 4°C or less within 12 hours of evisceration; but
- (b) it need not be chilled at the abattoir if dispatched on a continuous basis to the chilling facilities, the proximity of which must not compromise hygiene standards and be approved by the provincial executive.
- (3) When small spin chillers are used for the washing of red offal, the level must be maintained by adding water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health, at a temperature not more than 4 °C at a rate of 1 litre per kilogram.
- (4) Bile contamination must be avoided when removing gall bladders from livers.
- (5) No red offal may be stored with or come into contact with rough offal.
- (6) Where red offal is packed in cartons, containers or plastic bags for dispatch, chilling or freezing –
- (a) it may only be done in a separate area or room and equipment must be provided for this function;
- (b) storage facilities for clean empty bags or containers, for a day's use, must be provided; and
- (c) bulk storage facilities must be provided for packing material.
- (7) If any red offal is to be included in a chilled carcass, it must be wrapped and chilled to not more than minus 2 °C before inserting into the carcass.
- (8) Gizzards must be opened, emptied, the mucosal lining removed and washed under running water without contaminating the surrounding area and products.
- (9) Cartoned offal may not be stored in the same chiller as carcasses or uncartoned offal.

Rough offal

30. (1) Rough offal consists of the head, feet and intestines.
- (2) After evisceration and meat inspection, the intestines must be removed from the evisceration area.
- (3) Intestines intended for human consumption must be washed, packed and chilled without delay, to minus 2 °C within 12 hours of evisceration but it need not be chilled at the abattoir if dispatched on a continuous basis to the chilling facilities, the proximity of which must not compromise hygiene standards and be approved by the provincial executive;
- (4) Heads and feet must be washed.
- (5) Wrapped, packed and chilled rough offal must be stored at minus 12 °C if not dispatched within 72 hours.
- (6) Rough offal must be dispatched in leak proof containers.
- (7) No rough offal may be stored or come into contact with red offal.

(2) Cutting procedures at cutting plants producing for the export market.

[See also regulation 7; 86; 87; 88]

General

31. (1) Only carcasses or meat that was inspected and passed may be presented for cutting.
(2) If carcasses or meat is received from a source other than the abattoir on the premises, the registered inspector must verify that –
(a) documentation pertaining to the origin of such meat is available;
(b) meat inspection was done on such meat and that it was passed; and
(c) the cold chain was maintained and that the core temperature is 4°C or less.
(3) All meat presented for cutting must be free of contamination.
(4) No meat that exhibits signs of spoilage may be cut.
(5) A registered inspector may at any time require any packed meat to be re-opened for inspection, and may authorize the resealing of any such opened container or carton.
(6) A linear production flow must be followed by avoiding cross flow, backtracking and accumulation or congestion of meat at any stage of the production process.

Cutting

32. (1) All the cutting, dicing or mincing must be so arranged that the hygiene of all the operations is assured.
(2) Bones derived from cutting procedures must be removed continuously to a suitable room or container provided specifically for this purpose.
(3) Meat that has been cut must be chilled, or freezing started, within one hour of cutting;
(4) Meat obtained from cutting and found unfit for human and animal consumption must be collected in properly marked containers or facilities and removed from the premises in accordance with Part VIII.
(4) Meat may be cut after the dressing process and primary chilling if –
(a) meat is transferred directly from the slaughter room to the cutting room in a single operation, the dressing room and cutting room being in close proximity;
(b) cutting is carried out immediately after transfer; and
(d) a protocol approved by the provincial executive officer is adhered to.

Wrapping

33. (1) Wrapping materials may not be kept in a cutting room in quantities greater than the daily requirement, and must be so stored and handled as to maintain them in a clean condition up to the moment of use.
(2) Exposed meat may not come into contact with cartons, unless waxed cartons are used.

Temperature control

34. (1) The air temperature of a room where meat is cut and packed, must be maintained at or below 12°C.
(2) Cut poultry meat must be subjected to uninterrupted chilling to reduce the core temperature of the meat to 4 °C within 12 hours in the case of chilled meat and meat that is being frozen may not be dispatched before a core temperature of minus 12 °C has been reached.

Sanitation

35. (1) Sanitizing and sterilizing of hand and other equipment must be done on a continuous basis during working hours.
(2) The cleaning and sterilization procedure of portable and other equipment must comply with Part II C (5).

Further processing

36. Further processing must comply with the requirements set in the Requirements for Food Premises under the Health Act, 1977 (Act No. 63 of 1977).

(3) Chilling and freezing at abattoirs

[See also regulations 26, 28; 29; 30; 31; 32(4); 34; 46; 53(n); 71]

Requirements

37. (1) All chilling, freezing and cold storage facilities for meat must comply with the Structural Requirements for all abattoirs contained in Part II B(1).
- (2) Chillers and freezers must be equipped with dial thermometers or where required by the provincial executive officer, continuous thermo-recorders, to give an accurate indication of the air temperature within the room.

Temperature capability

38. (1) A chiller used for final chilling of poultry meat must be capable of providing uninterrupted cooling to reduce the core temperature of the meat to 4 °C within 12 hours.
- (2) Meat, carcasses and portions being frozen may not be removed from the freezer before a core temperature of minus 12 °C has been reached.
- (3) (a) The defrost mechanisms for freezers and chillers must prevent the build-up of ice on the chilling coil surfaces to levels detrimental for temperature maintenance;
- (b) Where a chiller or freezer contains meat during a defrosting cycle, defrosting of each chilling coil must be completed within 30 minutes; and
- (c) Drainage connections of ample size must be provided from drip trays of air cooling units and must lead to ground level outside of the room or directly into the drainage system.
- (4) A chiller or freezer must have a visible permanent notice fixed to the outside stating –
- (a) the cubic capacity of the room;
- (b) the type of product which may be chilled, frozen or stored in it;
- (c) the maximum permissible product load in kilograms for that room;
- (d) the final temperature required for the meat in degrees Celsius and the minimum period of time, in hours, which is necessary for this temperature to be achieved; and
- (e) in the case of a storage chiller or freezer, the maximum permissible mean temperature value at which meat may be introduced.

Loading practises for chillers and freezers

39. (1) Meat must be packed so as to ensure adequate air circulation while being chilled.
- (2) No meat may be stacked directly on the floor.
- (3) Warm carcasses may not be loaded into a chiller containing chilled meat except in cases of in-line chilling or where the provincial executive officer may determine otherwise.
- (4) (a) No carcass or meat which is unfit for human consumption or may have a detrimental effect on other meat may be stored in a chiller or freezer containing edible products; and
- (b) A carcass or meat must be removed immediately if it deteriorates to such a state as determined by the registered inspector.
- (5) No exposed meat may be stored in a freezer or chiller containing cartoned products.
- (6) Rough offal may not be stored in a holding freezer which contains carcasses, meat or red offal, unless all these products, including the rough offal, are wrapped and packaged.
- (7) No item or product other than meat may be stored in a chiller or freezer except in the case of holding freezers, where approval has been granted by the registered inspector.

Ice

40. (1) The use of ice as a coolant in an abattoir is subject to prior approval of the system by the provincial executive officer.
- (2) Ice, incorporated in any system or equipment which is utilized for the chilling of meat, must be made from potable water.
- (3) Equipment or systems incorporating ice as coolant for meat must be designed and operated in such a manner that water melting off the ice will not adversely affect the product or adjacent areas.

Sanitation and vermin control

41. (1) Equipment used in chillers, freezers or cold storage facilities, that may come into direct contact with the meat, must be kept in a clean and hygienic condition, and provision must be made for cleaning and sterilizing such utensils directly after use.
- (2) Ice formation in freezers must be prevented and freezers must be defrosted and sanitized as frequently as may be required by the registered inspector.
- (3) Chillers and freezers must be free from vermin, mould and bacterial growths.
- (4) Chillers, freezers and cold storage facilities must be free from odours, which may be absorbed by meat.
- (5) Chillers in regular use must be sanitized immediately after dispatching of all meat.

Records

42. (1) Thermo-control records must be available on request by the provincial executive officer or national executive officer.
- (2) Checks must be done according to the requirements of the Hygiene Management System in practice.

(4) Loading of carcasses and meat for transport**Loading and transport in general**

43. (1) A vehicle used for the transport of meat must comply with the requirements set in the Requirements for Food Premises under the Health Act.
- (2) Rough offal may not be loaded in the same loading space as carcasses, portions or red offal, unless such rough offal is kept in clean, waterproof containers with tight fitting lids complying to specifications for equipment as set in Part II B(1).
- (3) No cartoned products may be loaded in the same loading space as exposed meat.
- (4) No unwrapped meat may be loaded directly onto the floor.
- (5) Where required by the provincial executive officer, the driver of a vehicle transporting meat must provide the name, address and contact details of the owner of the vehicle.
- (6) Meat returned to an abattoir or cold storage facility may be received only after re-inspection by the registered inspector, and may only be sorted and salvaged for human consumption under conditions determined by the registered inspector.
- (7) Loading of meat by informal traders must be regulated by a protocol approved by the provincial executive officer but without compromising hygiene or safety standards.

(5) Sanitation

[See also regulation 14 - 17; 41; 53(h)]

Water and equipment

44. (1) There must be available for sanitation purposes –
- (a) potable or drinking water;
- (b) hot water at not lower than 82°C in sterilizers for disinfecting hand equipment;
- (c) water at not lower than 40°C at hand wash basins for washing of hands; and
- (d) water at not lower than 40°C for general cleaning purposes.
- (2) The abattoir owner must supply all the necessary equipment and material for the sanitation process.

Sanitation programmes

45. (1) Sanitation programmes must be approved by a registered inspector.
- (2) A detailed post slaughter sanitation programme must be in place containing –
- (a) a list of all areas and rooms to be cleaned;
- (b) the frequency of cleaning;
- (c) step by step cleaning procedures for each area, room or equipment including ablution facilities, meat transport vehicles and off loading areas;
- (d) technical sheets of the chemicals used must be available with reference to accredited approval for use in meat plants, active ingredients, dilution rates and applications;
- (e) results, including microbiological monitoring, to be obtained as the objective of the sanitation programme; and
- (f) job descriptions and a training programme for all cleaners.

- (3) Programmes must be in place for continuous cleaning during –
 - (a) work periods;
 - (b) breaks; and
 - (c) shift changes.
- (4) Sanitation must commence immediately after production for the day or shift has ended, but no sanitation may commence in any area before all edible meat and products have been removed, to prevent contamination.
- (5) A new shift may not commence before all areas, rooms and equipment have been cleaned and disinfected and an effective pre-production monitoring programme must be in place to ensure cleanliness of all facilities before production commences.

Chillers and Freezers

46. (1) Chillers must be sanitized before a fresh load of meat is loaded.
- (2) Chillers may not be sanitized if it contains meat.
- (3) Freezers must be defrosted and thoroughly sanitized at least once a year or more often if required by a registered inspector.

PART III

HYGIENE MANAGEMENT AND EVALUATION SYSTEMS

[Section 11(1)(e)]

Hygiene Management Systems (HMS)

47. The owner of an abattoir must –
 - (a) provide the provincial executive officer with a documented Hygiene Management System (HMS) containing detailed information on measures or programmes required to monitor identified control points, including the methods of monitoring or checking these control points, for approval;
 - (b) provide relevant records of observations, checks, measurements or results;
 - (c) provide sampling programmes for laboratory analyses, as well as names of laboratories to do the required analyses;
 - (d) provide written accounts of decisions relating to corrective actions when taken; and
 - (e) assess the hygiene status of the abattoir by means of the Hygiene Assessment System (HAS) and provide results to the provincial executive officer for verification as frequently as he or she may require.

Document management system

48. A document management system must provide for –
 - (a) the accessibility of documents relating to an identified slaughter batch;
 - (b) the recording of each slaughter batch containing information regarding date of slaughter, mass, quantities, identification and destination for carcasses as well as cut meat, and
 - (c) a documented product recall procedure approved by the provincial executive officer.

Schematic plan of abattoir

49. The owner must provide a schematic plan of the abattoir which must include details of –
 - (a) all the different areas on each level;
 - (b) all the different rooms in each area identified, indicating the process or operation including the capacities or rates of operation that takes place in such rooms;
 - (c) the flow of the product;
 - (d) ancillary structures on the premises;
 - (e) the required temperature and capacity of each room where temperature is controlled;
 - (f) the different ablution facilities for workers in clean and dirty areas as well as the personnel entrances to the different areas;
 - (g) all entrances to rooms, areas and buildings; and
 - (h) boundaries indicating entrances and exits to and from premises.

Flow diagram of slaughter process

50. The owner must provide a flow diagram of the slaughter process which must include –
- (a) all steps involved in the process, including delays during or between steps, from receiving of the birds to placing of the end product on the market; and
 - (b) details and technical data including equipment layout and characteristics, sequence of all steps, technical parameters of operations, flow of products, segregation of clean and dirty areas, hygienic environment of the abattoir, personnel routes and hygienic practices, product storage and distribution procedures.

Potential hazards

51. The owner must provide a list of all potential biological, chemical or physical hazards that may occur at each step of the process, including –
- (a) unacceptable contamination of a biological, chemical or physical nature;
 - (b) unacceptable survival or multiplication of pathogenic micro-organisms; and
 - (c) unacceptable production or persistence of toxins or other undesirable products of microbial metabolism.

Prevention of hazards

52. The owner must provide written Hygiene Management Programmes (HMP) for approval by the provincial executive officer, to prevent, eliminate or reduce hazards mentioned in regulation 51 to acceptable levels and must –
- (a) ensure that control programmes for each hazard is implemented;
 - (b) establish critical limits for control points;
 - (c) establish a monitoring or checking system for each control point; and
 - (d) prepare written corrective actions that must be taken without hesitation when a deviation is observed and such corrective action must specify –
 - (i) the persons responsible to implement the corrective action;
 - (ii) the means and action required for each hazard;
 - (iii) the action to be taken with regard to the meat having been processed during the period when the process was out of control; and
 - (iv) that written record of measures taken must be kept.

Hygiene Management Programmes (HMP)

53. The owner of an abattoir must maintain –
- (a) a HMP for ante-mortem inspection, including measures to –
 - (i) ensure that all birds which for some reason or other cannot be processed into safe meat are identified and handled in accordance with Part VII;
 - (ii) identify birds with diseases and abnormal conditions of which symptoms may not be visible during post-mortem meat inspections;
 - (iii) identify birds with zoonotic diseases;
 - (iv) identify birds with contagious diseases or diseases controlled under the Animal Diseases Act, 1984 (Act No. 35 of 1984);
 - (v) identify birds that pose a high contamination risk such as those with septic conditions or birds that are excessively soiled; and
 - (vi) ensure that injured birds in obvious pain are presented for emergency or preferential slaughter;
 - (b) HMP for slaughter and dressing, including –
 - (i) measures to ensure that no contamination of meat and edible products occur from –
 - (aa) the external surface and feathers of the birds slaughtered;
 - (bb) wind and dust;
 - (cc) the contents of hollow organs;
 - (dd) persons working with edible products; or
 - (ee) contact with unclean objects;
 - (ii) slaughter and dressing procedures which must limit any contamination to the absolute minimum;
 - (iii) training of all workers in correct slaughter techniques including principles of hygiene practices which must be monitored; and

- (iv) a programme for the daily checking of carcasses for soiling to provide for regular checking of a representative sample of carcasses throughout the production period on a random basis and to determine the levels of contamination of carcasses;
- (c) a HMP for meat inspection, in terms of which the supervisory registered inspector must monitor meat inspection by means of implementation of written measures to ensure –
 - (i) that meat inspection is done according to Part VI;
 - (ii) the competency of the meat inspection personnel;
 - (iii) the personal hygiene of the meat inspection personnel;
 - (iv) that heads, red and rough offal are correlated to the carcasses of origin until meat inspection has been done;
 - (v) the security of detained carcasses and organs;
 - (vi) the security of condemned material; and
 - (vii) the implementation of standard operational procedures (SOP's) for –
 - (aa) preferential slaughter;
 - (bb) provisional slaughter;
 - (cc) dropped meat;
- (d) HMP for personal Hygiene of workers in terms of which –
 - (i) a general code of conduct for personnel, approved by a registered inspector, for personnel and in particular for workers who come into direct contact with meat and edible products, must be available;
 - (ii) a training programme, as well as registers of attendance, for all personnel to apply the principles of the code of conduct referred to in subparagraph (i) must be available; and
 - (iii) records of surveillance and supervision including records of disciplinary action in cases of repetitive misconduct or non-compliance must be available;
- (e) a HMP for medical fitness of workers in terms of which –
 - (i) records of initial medical certification that workers are fit to work with meat and edible products, prior to employment, must be available; and
 - (ii) records of daily fitness checks including corrective actions applied in cases of illness and injury, must be available;
- (f) a HMP for the temperature of water in sterilizers and maintenance of sterilizers in terms of which measures to ensure the continuous availability and accessibility of sterilizers in good working order at water temperatures of 82 °C, including registers for daily checks indicating frequency of checks as well as corrective action procedures in cases of non-compliance, must be available;
- (g) a HMP for the availability of liquid soap and soap dispensers, toilet paper, and disposable towels in terms of which measures to ensure the continuous availability and accessibility of liquid soap and soap dispensers for hand-washing purposes, toilet paper and disposable towels at pre-identified points must be available;
- (h) a HMP for sanitation and continuous cleaning including a cleaning schedule providing –
 - (i) a list of all the areas to be cleaned;
 - (ii) a list of all the rooms that have to be cleaned within every area;
 - (iii) the name of the person responsible for cleaning of each area, section or room;
 - (iv) for each room within a particular area, a detailed description of the cleaning of each structure, including –
 - (aa) the frequency of cleaning;
 - (bb) step by step methods of cleaning;
 - (cc) data of the chemicals which are used, such as registration data, safeness, dilutions and application prescriptions;
 - (dd) the correct application of the detergents such as dilution, temperatures and contact times;
 - (ee) the rinsing off of applied chemicals; and
 - (ff) the results to be obtained as an objective of the cleaning programme.

- (v) an addendum for each room in which the cleaning of each structure is described in detail including aspects such as method, frequency and target results;
 - (vi) for the training of cleaning teams will in the execution of these programmes;
 - (vii) for control over the storage of detergents to prevent contamination of edible products;
 - (viii) a detailed description for continuous cleaning on the dressing line during slaughter, which must include –
 - (aa) a list of all the actions in this programme including the cleaning of moving equipment and crates; and
 - (bb) a step by step description of each action;
 - (ix) for these programmes to be approved by a registered inspector; and
 - (x) for laboratory checks as control of efficiency of the cleaning programmes to be instituted and documented;
- (i) a HMP for availability and quality of water in terms of which –
- (i) the owner of the abattoir must account for the source of water supply and the status of such water;
 - (ii) the owner must be able to demonstrate the water distribution system within the abattoir and provide an updated schematic plan of the water distribution on the premises;
 - (iii) a sampling programme must be followed to ensure that all outlets, including water hoses are checked on a continuous basis within an allotted period of time, and the sampling procedure must be described; and
 - (iv) the owner is responsible to ensure that water used in the abattoir is potable and the records of microbiological and chemical water test results are available;
- (j) a HMP for vermin control in terms of which the owner of the abattoir must provide a written control programme for each vermin type for approval by the provincial executive officer, and such programme must include –
- (i) schematic drawings indicating the position of bait stations;
 - (ii) a poison register, including specifications for the use of different poisons;
 - (iii) training programmes for persons working with poisons; and
 - (iv) routine controlling of bait stations.
- (k) a HMP for waste disposal, including condemned material, in terms of which –
- (i) the owner of the abattoir must provide a written control programme for the removal of each different category of waste material including general refuse removal for approval by the provincial executive officer; and
 - (ii) security arrangements to prevent condemned material from entering the food chain must be described;
- (l) a HMP for in contact wrapping and packing materials in terms of which –
- (i) the owner of the abattoir must provide a written control programme addressing the suitability as well as the storage and handling of all in contact wrapping and packing material;
 - (ii) measures to prevent contamination in store rooms must be provided; and
 - (iii) measures to prevent contamination of wrapping materials must be provided;
- (m) a HMP for maintenance, providing for the owner of the abattoir to provide a document addressing the routine maintenance of all equipment and structures; and
- (n) a HMP for thermo control in terms of which –
- (i) a map must be provided that indicates the layout of all the chillers, freezers and production rooms where temperature control of the rooms is required including –
 - (aa) each temperature controlled room or area;
 - (bb) the number of the room or area;
 - (cc) the temperature requirement of each room; and
 - (dd) the throughput of each room;

- (ii) each room must be equipped with a recording thermograph, or equivalent means of monitoring and recording must be used, that indicates the temperature measurements in the room on a continuous basis;
- (iii) the graphs or data must provide the actual time and temperature as well as the correct date;
- (iv) annual calibration and certification to this effect must be available;
- (v) records in respect of regular testing of digital thermographs and meters against a certified fluid in glass thermometer, done by the owner, must be available;
- (vi) placing of the thermo-sensors within rooms must be representative of the temperature in the room;
- (vii) if a centralized computer system is used for this purpose all the relevant temperatures must be recorded on an ongoing basis at least every 30 minutes;
- (viii) the temperature status of every room must be checked at least every 12 hours by the owner to ensure maintenance of temperatures and all deviations must be accounted for;
- (ix) checks by the owner must be recorded on the temperature control records;
- (x) any deviations from the required temperature must receive immediate corrective attention;
- (xi) the hygiene manager must be notified immediately in every case where a temperature breakdown has occurred;
- (xii) records must be available for inspection by the national executive officer or provincial executive officer; and
- (xiii) the hygiene manager must indicate daily control checks by way of signature on the records.

PART IV

HYGIENE REQUIREMENTS FOR PERSONS ENTERING ABATTOIRS

[Section 11(1)(f)]

Persons entering an abattoir

[See also regulation 53(b),(d),(e),(g)]

54. All persons entering an abattoir including management, visitors and maintenance personnel must be issued, by the owner, with clean suitable protective clothing complying to sub regulation 57(1).

Medical records of employees

55. (1) Before employment at an abattoir or its cutting plant, medical certification must confirm that a person is –
- (a) healthy and physically able to work as a meat handler; and
 - (b) not a carrier of, or suffering from, a communicable disease.
- (2) All medical records pertaining to medical examinations and daily fitness checks must be available to the provincial executive officer or the registered inspector.

Health checks

56. The owner must ensure that all personnel –
- (a) are examined daily, before starting work, for adverse health conditions such as suppurating abscesses, sores, cuts and abrasions which may pose a food safety risk, and persons so affected may not work with edible products unless such conditions are covered with a firmly secured waterproof dressing so that the risk of contamination is excluded; and
 - (b) who were ill for three days or longer, present medical certificates to indicate that they are now fit to handle foodstuffs.

Protective clothing

57. (1) Protective clothing must be light coloured, clean, in good repair and must include safety hats, hair nets, beard nets, head and shoulder capes, white gumboots and safety boots compliant with hygiene requirements and waterproof aprons as required by the work situation.
- (2) At the start of each working day or shift, the owner must provide personnel with protective clothing.
- (3) The owner must ensure that such clean protective clothing is stored so that it does not make contact with private clothes.
- (4) Private clothes must be kept in a locker that is reserved for that purpose only.

- (5) Protective clothing must be changed or cleaned when it becomes contaminated by obnoxious matter or becomes dirty.
- (6) The workers in the clean and dirty areas must wear distinctive protective clothing, respectively.
- (7) Protective clothing must completely cover all private clothing.
- (8) Personnel may change into protective clothing only in appropriate change rooms and items of protective clothing left in the abattoir working areas may only be placed or hung in areas designated for these items.
- (9) Personnel may not sit or lie on the ground in their protective clothing during rest periods and may never wear protective clothing outside the premises.
- (10) The abattoir owner must provide laundry facilities or make use of a laundry service and personnel must not be allowed to take protective clothing home to be washed.

Injuries

58. (1) All cuts and minor injuries must be covered with a durable waterproof dressing, surgical gloves or rubber finger guards.
- (2) Personnel must immediately report any injury to the owner.

Showering and washing of hands

59. Personnel who handle foodstuffs must –
- (a) shower before assuming duties; and
 - (b) wash hands and fore arms with a liquid germicidal soap and running water immediately after they become soiled or after having used a toilet or when entering a working area.

Prohibitions

60. (1) Jewellery, including traditional objects, may not be worn in an area where edible products are handled.
- (2) Fingernails must be short, clean and free of nail varnish.
- (3) Eating, drinking or using or handling tobacco are not allowed in any area where meat is handled.
- (4) Drugs, liquor or any intoxicating substance may not be brought into any part of the premises and a drugged or intoxicated person may not be allowed to enter any part of a meat handling plant.
- (5) Personnel must refrain from any contaminatory actions.

Training

61. All personnel must be trained in hygiene procedures and personal hygiene matters by the owner, and training records must be kept.

PART V**HUMANE TREATMENT OF POULTRY
AND SLAUGHTER PROCESS**

[Section 11. (1)(h)]

Catching and loading

62. (1) Catching of poultry on the farm and transport to the abattoir must be done considering the Animal Protection Act 1962 (Act no. 71 of 1962).
- (2) Feed may be withdrawn 9 to 12 hours prior to slaughter.

Requirements for vehicles and containers

63. (1) Vehicles and crates must be designed such that sufficient shelter, shade and ventilation are provided for birds in transit.
- (2) Crates used to transport poultry must –
- (a) not be used for different species of poultry at the same time;
 - (b) not be overloaded, enabling all birds to rest on the floor of the crate at the same time;
 - (c) be high enough to allow poultry to move their heads in a normal upright manner when sitting on the floor;
 - (d) have a lid that can be secured to prevent the birds from escaping;
 - (e) be constructed to prevent protrusion of the head, wings, legs, feet and toes;
 - (f) be manufactured free of sharp edges or any features which could cause any injuries; and

- (g) be manufactured of such material and design to ensure easy cleaning.
- (3) Tying of legs during transport is not allowed.

Offloading

[See also regulation 4(c); 5(c); 6(d);19]

64. (1) Vehicles waiting to offload live poultry, and crates with live poultry after offloading, must be parked or put in a shaded area while maintaining ventilation through crates.
- (2) Crates with live poultry must be handled with care in such a manner as to avoid unnecessary suffering, injury, pain and excitement of birds.
- (3) Birds received in crates must be slaughtered within four hours of arrival at the abattoir and may not be kept overnight.
- (4) Birds that are seen to be moribund, excessively injured or unfit for slaughter at offloading, must be euthanized without delay and destroyed.
- (5) Birds that are injured while awaiting slaughter must be preferentially slaughtered.
- (6) The owner of a vehicle must ensure that the vehicle used to transport poultry to an abattoir is kept in a clean and hygienic condition.

Hanging

65. Where live birds are hung on shackles on a moving conveyor line, care must be taken to avoid injury and stress and birds must be handled humanely and without the use of undue force when hooking the legs into the shackles.

Stunning [See also regulation 20]

66. All poultry must be rendered unconscious humanely by means of –
- (a) electrical stunning before bleeding and the abattoir owner must ensure that the electrical stunning apparatus is in a good state of repair and is used according to the methods approved by the national executive officer; or
 - (b) any other method approved by the provincial executive officer.

Bleeding

67. Bleeding must be done in the following manner:
- (a) Throat slitting must be done within ten seconds after stunning using a sharp knife suited for the purpose.
 - (b) The spinal cord must not be severed during throat slitting and must be kept intact until the bird has transpired.
 - (c) The bleeding knife must be washed and sterilized and sharpened frequently using a multiple knife exchange system.
 - (d) A minimum of 90 seconds bleeding time is required.
 - (e) Birds not bled must be totally condemned.
 - (f) The killing rate must facilitate humane handling of birds as well as allow for effective stunning and complete bleeding and must correlate with the rate of dressing.

Scalding and defeathering [See also regulation 21]

68. (1) The temperature of the water and the time needed for soaking must be so that no part of a carcasses becomes over scalded (cooked).
- (2) Scalding tanks must be emptied and cleaned after each shift, provided where two shifts are worked per day, the scalding tanks may be cleaned at the end of the second shift.
- (3) Where wax is used the temperature of the wax must be such as to avoid cooking any part of the carcass.
- (4) Feather plucking wax must be replaced when soiled.
- (5) Sufficient containers must be provided for feathers and wax.
- (6) Techniques or procedures used must ensure complete removal of feathers.

Removal of heads and feet and pre-evisceration wash

69. (1) Heads and feet must be removed from the carcass after meat inspection at the first inspection point and the carcass must be washed, before entering the evisceration area.
- (2) Feet must be cut off to expose the hock joints.

Evisceration [See also regulation 23; 25]

70. (1) During evisceration, intestines may not be ruptured.
- (2) In the case of hand-operated lines, evisceration spoons must be used.
- (3) Organs may not be separated from carcasses prior to inspection.
- (4) Evisceration must be done completely so that no remnants of organs remain in the carcass.
- (5) After evisceration, the inside and outside of the carcasses must be washed with cold water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health.

Chilling [See also regulation 26; 28; 37; 38; 39]

71. (1) Air chillers, used for primary or in-process chilling, must be loaded correctly and utilized at the correct line speed to ensure proper air movement around carcasses at the specified air temperature to obtain a deep breast muscle temperature of not more than 10 °C at exit.
- (2) Water immersion chillers, used for primary or in-process chilling, must –
- (a) utilize a system of mechanically propelling carcasses through chilled water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health;
 - (b) continuously replace the chilled water at a rate of 1 litre of water per bird;
 - (c) be of sufficient capacity to maintain the specified hourly throughput of the plant;
 - (d) chill birds to a deep breast muscle temperature not exceeding 10 °C when leaving the chiller;
 - (e) be operated so that the amount of water absorbed by a carcass passing through the water immersion chiller will not exceed 8% of the body weight of such carcass; and
 - (f) be emptied and cleaned after each shift, provided where two shifts are worked per day, the chiller may be cleaned at the end of the second shift.
- (3) All poultry carcasses must be chilled to a temperature of not more than 10 °C before wrapping, packing or portioning and cutting may take place.
- (4) Chilled meat must have a temperature of not be more than 4 °C before it may be dispatched.
- (5) Frozen meat must have a temperature of not be more than minus 12 °C before it may be dispatched.
- (6) In Rural and low throughput abattoirs warm wrapping and packing of whole carcasses may be done provided that –
- (a) wrapped, warm carcasses must be chilled immediately after wrapping; and
 - (b) the deep breast temperature of the wrapped poultry is not more than 4 °C after overnight chilling.

PART VI**MEAT INSPECTIONS**

[Section 11(1)(i)]

A. Ante-mortem inspection**Health declaration**

72. (1) No poultry may be submitted for slaughter in an abattoir without a declaration of health and origin having been submitted by the owner of the poultry –
- (a) in the case of a low throughput abattoir, on the day of slaughter; and
 - (b) in the case of a high throughput abattoir, 72 hours prior to slaughtering.
- (2) Such health declaration must contain information regarding –
- (a) date of delivery;
 - (b) name and address of owner, farm(s) and fowl house number;
 - (c) number of birds and specie(s);
 - (d) average weight of birds;
 - (e) health status of the flock(s) including mortality rate; and
 - (f) medication, if given as well as withdrawal periods and dates.

- (3) The abattoir owner must record the information in sub-regulation (2).
- (4) There must be a standard procedure to convey the information supplied by the owner of the poultry to the registered inspectors at the different inspection points in the abattoir.

Ante-Mortem Inspection

- 73.
- (1) The registered meat inspector must do ante-mortem inspections of poultry on the day of slaughter.
 - (2) Poultry may not be slaughtered if it is suspected that antibiotics, coccidiostats or any other substance that may render the carcass, viscera or organs unfit for human consumption by reason of residues remaining therein, has been administered to it, been implanted in it; contaminated it or been eaten by it.
 - (3) Poultry with, or suspected of suffering from a controlled disease, referred to in the Animal Diseases Act, 1984 (Act No. 35 of 1984), must immediately be reported to the local provincial state veterinarian.
 - (4) Poultry with, or suspected of suffering from a controlled disease, referred to in the Animal Diseases Act, 1984 (Act No. 35 of 1984), may only be presented for slaughter or transported if accompanied with a red cross permit issued by the state veterinarian in the area of origin.
 - (5) The slaughtering of poultry, affected by a controlled disease, may not be carried out without the prior permission of the registered inspector.
 - (6) In the event of an abattoir being declared a prohibited or restricted area under the Animal Diseases Act, 1984 (Act No. 35 of 1984), the provincial executive officer may instruct the owner to slaughter a bird under conditions laid down by that officer.
 - (7) Vehicles that transported birds suffering from a controlled disease must be washed and disinfected as determined by a state veterinarian before leaving the abattoir premises.
 - (8) No bird suffering from any disease or abnormal condition that may adversely affect the meat may be slaughtered.
 - (9) A poultry batch affected by disease, excessive soiling, varying bird size, or any other condition that may lead to contamination of other birds must be slaughtered at the end of the shift.

Handling of dead birds

- 74.
- (1) Dead on arrivals, must be disposed of as condemned material in terms of Part VIII.
 - (2) No carcass or part thereof that has been condemned may be brought into any part of the abattoir containing edible products.
 - (3) If post-mortem examinations are performed on birds that are dead on arrival, to establish the cause of death, it must be performed in a special room or area with adequate facilities.

Guidelines

75 A registered inspector must acquaint him or her-self of all further guidelines issued by the national executive officer regarding ante-mortem inspections.

B. Meat Inspection

General

- 76.
- (1) The provincial executive officer may determine the number of registered inspectors required at an abattoir after having considered the abattoir design, number of inspection stations, line speed, structural and managerial aspects and at high throughput abattoirs the services of a registered inspector who is a veterinarian must be available.
 - (2) All relevant information, including ante-mortem and health records must be taken into consideration when doing meat inspection.
 - (3) No carcass, rough or red offal may be cut, sold or dispatched from an abattoir unless inspected and approved by a registered inspector.
 - (4) No person may remove, cut or further process a carcass or meat until it has been inspected and approved by a registered inspector.
 - (5) No person may remove any sign or evidence of any disease, abnormal condition or contamination in a carcass or its viscera before meat inspection has been done.
 - (6) Evisceration must be such as to expose the organs and the body cavity for proper examination by the registered inspector.

- (7) No viscera or any part thereof may be removed from any dressed poultry, prior to inspection.
- (8) The registered inspector must inspect the carcass and viscera by viewing, palpation and, if necessary, incision.
- (9) Organs must be correlated with the carcass of origin until the final inspection is completed.

First inspection point

77. (1) Meat inspection must take place at the first inspection point, situated just after defeathering and prior to removal of heads and feet and pre-evisceration wash.
- (2) Inspection procedures at the first inspection point must be such as to ensure that –
- (a) inspection of the whole carcass, including the head and feet is done;
 - (b) no trimming of carcasses is permitted at the first inspection point and only carcasses that are totally condemned are removed from the line;
 - (c) where trimming has to be done, carcasses must remain on the line and trimming may be done after evisceration at the recovery area;
 - (d) carcasses coming into contact with re-circulated, contaminated water used for the conveyance of feathers, are totally condemned; and
 - (e) carcasses accidentally coming into contact with the floor may be recovered by rinsing the carcass under running water containing a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health.
- (3) The registered inspector must, when inspecting a carcass and its organs, give special attention to –
- (a) state of nutrition;
 - (b) completeness of bleeding;
 - (c) trauma;
 - (d) evidence of disease or abnormal condition;
 - (e) colour;
 - (f) odour;
 - (g) consistency;
 - (h) conformation; and
 - (i) any other abnormalities.

Second inspection point

78. (1) Meat inspection must be done at the second inspection point situated after evisceration has taken place but before the intestines are separated from the carcass.
- (2) Inspection procedures at the second inspection point must be such as to ensure –
- (a) hock joints and skin surface are observed;
 - (b) the back of each carcass is observed;
 - (c) the wings, legs, thighs and breast are observed;
 - (d) the body cavity, air sacs, lungs, heart, liver, spleen, gizzard, intestines, cloaca and bursa are inspected by observation; and
 - (e) affected carcasses are removed for further inspection.
- (3) Depending on the finding, the carcass, organ or meat may be –
- (a) approved for human or animal consumption;
 - (b) partially approved; or
 - (c) totally condemned.

C. Recovery

Recovery of detained carcasses

79. (1) Where carcasses require partial condemnation as a result of a minor localized lesion and this condition is of such a nature that it holds no meat safety risk, the registered inspector may do the necessary trimmings and partial condemnation at the portioning section and approve the rest of the carcass.
- (2) Carcasses that require removal from the line due to abnormal conditions that hold a meat safety risk and renders it unsafe for human or animal consumption, must be kept separate from healthy carcasses.

- (3) Trimming and recovery of portions that can be approved for human and animal consumption, must be –
 - (a) done in a separate room or area, approved by the provincial executive officer; and
 - (b) done by a registered inspector;
- (4) The recovered portions must be –
 - (a) washed under running water which may contain a bactericidal substance, which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) and is approved per protocol by the provincial executive officer, at levels not harmful or injurious to health;
 - (b) chilled; and
 - (c) utilized as frozen products only.

Products returned to the abattoir (Returns)

80. Inspected and approved chilled poultry carcasses that have left the abattoir may be returned to the abattoir for re-inspection and re-packaging, provided that –

- (a) only wrapped and packed whole carcasses and portions are to be accepted;
- (b) no frozen blocks of intestines, gallbladders and heads and feet are accepted except for sterilization;
- (c) a room or facility approved by the provincial executive officer is available for the handling of returned products;
- (d) the re-introduced product is examined by the registered inspector on arrival, and must be found free of any signs of contamination or spoiling and be unconditionally fit for human consumption;
- (e) any poultry carcasses, parts thereof or offal included in whole birds, brought into an abattoir and found to be contaminated, spoiled or unsafe for human consumption, must be condemned;
- (f) the wrapping still bears the original marking of the abattoir of origin;
- (g) on receipt, the product temperature does not exceed 4°C and is not less than minus 1 °C;
- (h) the provincial executive officer may impose any additional hygiene requirements in respect of facilities and procedures of cutting-up, packing, freezing, storage and transportation;
- (i) it is only utilized for frozen products; and
- (j) no poultry that originated from another abattoir may be handled without the written approval of the provincial executive officer.

Criteria for meat inspection and judgements

81. (1) The entire carcass and organs must be condemned if –
- (a) any disease is accompanied by emaciation, and or dehydration;
 - (b) advanced pathological changes are observed;
 - (c) an abnormal condition has so spread that affected portions or organs cannot easily be separated from the rest of the carcass;
 - (d) a disease is per acute, acute, severe or advanced;
 - (e) the condition of the carcass, meat or viscera is aesthetically unacceptable; or
 - (f) the carcass is contaminated and it cannot be trimmed off effectively.
- (2) Portions of the carcass and organs must be condemned if –
- (a) affected by an abnormal condition;
 - (b) contaminated;
 - (c) severely bruised; or
 - (d) in any other way rendered unsafe for human consumption.
- (3) Portions of poultry may be approved where removal and condemnation of affected parts or organs can be done.
- (4) The owner of an abattoir must keep record on a daily basis of the number of birds that have been slaughtered and the number of carcasses and portions that have been condemned and their condemned weight.
- (5) The provincial executive officer may specify the maximum throughput of the abattoir and the hourly rate at which poultry on a particular line may be slaughtered.

Guidelines

82. A registered inspector must acquaint him or her-self of all further guidelines issued by the national executive officer regarding poultry meat inspections.

D. GENERAL REQUIREMENTS FOR PERSONS DOING MEAT INSPECTIONS**Required qualifications for other persons doing meat inspection at poultry abattoirs**

83. The other duly qualified persons to perform meat inspection services as contemplated in section 11(1)(d) of the Act are –

- (a) persons having an appropriate bio-scientific qualification as approved by the national executive officer; and
- (b) if required by the national executive officer, a certificate for Poultry Meat Examiners or Poultry Meat Inspectors which are approved by the national executive officer and accredited by South African Qualifications Authority (SAQA).

Registration as registered inspector with provincial executive officer

84. Persons contemplated in section 11(1)(c) of the Act wishing to do meat inspection must register with the provincial executive officer in order to do meat inspection at a specified abattoir.

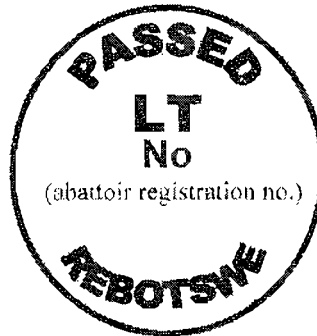
PART VII
MARKS AND MARKING
[Section 11. (1)(m)]

Specifications for marks

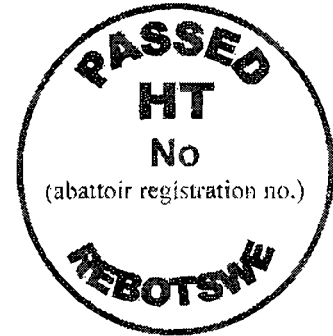
85. (1) The following marks of approval for meat are required for high, low and rural throughput poultry abattoirs:



(Rural)



(Low throughput)



(High throughput)

- (2) The mark must contain the following information:
 - (a) The abattoir registration number; and
 - (b) The wording shown in sub-regulation (1) which must be in at least two official languages, one of which must be English.
- (3) The marks must be printed on the wrapping and packing or on labels of each individual carcass or cut portions in sizes to suit particular circumstances to the approval of the provincial executive officer.

Wrapping, packing and labelling

86. (1) All labels used on carcasses and meat must –
 - (a) be printed on food grade paper or plastic printing material and treated in the same hygienic way as in contact wrapping material; and
 - (b) include the mark in regulation 85 (1) and information required in regulation 85(2) as well as any other information required by the provincial executive officer.
- (2) A wrapping bearing the mark of approval may not be re-used after opening.
- (3) The provincial executive officer may by protocol exempt marking of poultry carcasses, at an abattoir, in cases where consignments of carcasses are dispatched from an approved poultry abattoir to an approved cutting and processing plant, subject to the following conditions:
 - (a) The cutting and processing plant belongs to the same owner as the abattoir.
 - (b) The carcasses are not individually wrapped, are conveyed in bulk in containers and transported in vehicles complying with these regulations.

- (c) The loading space of the vehicle or container is locked and sealed.
 - (d) The dispatch office as well as receiving cutting premises maintains a record of the amount, type and destination of consignments.
 - (e) Carcasses and cut portions are marked as required in regulation 85(3) before leaving the cutting plant.
- (4) Bulk packing, containers or cartons must be clearly marked on both ends with the mark of approval clearly visible and of readable size and provide information required by the Agricultural Products Standards Act, 1990 (Act no. 119 of 1990), as well as –
- (a) the name, address and registration number of the establishments in which the meat was packed;
 - (b) the net weight of the contents;
 - (c) an accurate description of the contents;
 - (d) the date packaged or a code which enables the packaging date to be determined; and
 - (e) directions regarding the temperature at which the product must be stored.

Security

87. (1) The stamp of approval or wrapping and packing material on which a stamp of approval is printed, must never be used at an abattoir where the abattoir number differs from the number on such stamp.
- (2) The registered meat inspector must satisfy himself or herself regarding the security of wrapping and packing material or labels on which the stamp of approval is printed.

General

88. (1) No person may, in an abattoir, place a stamp of approval on, or remove such mark from, any carcass, part thereof, meat or a wrapping, packing or container, except under the supervision of a registered inspector.
- (2) The registered inspector may at any time re-inspect a carcass or meat, in an abattoir, notwithstanding that it may already have been passed for consumption and, if upon re-inspection he or she is of the opinion that it is no longer fit for human or animal consumption, he or she must remove the stamp of approval, and such meat must be condemned.

**PART VIII
TREATMENT OF CONDEMNED MATERIAL**

[Section 11. (1)(r)]

Handling of condemned material

89. (1) Carcasses, portions thereof or any edible products in an abattoir, which cannot be passed for human or animal consumption must be –
- (a) placed in a theft proof container which has been clearly marked "CONDEMNED", in letters not less than 10 cm high, or conspicuously marked with a stamp bearing the word "CONDEMNED", using green ink;
 - (b) kept in a holding area or a room or dedicated chiller provided for the purpose, except if removed on a continuous basis; and
 - (c) removed from the abattoir at the end of the working day or be secured in a dedicated chiller or freezer at an air temperature of at least minus 2 °C.
- (2) No person may remove a carcass, part thereof or any edible product which has been detained or condemned from an abattoir, except with the permission of a registered inspector who is a veterinarian and subject to such conditions as he or she may impose.
- (3) The abattoir owner is responsible for complying with the legal requirements or conditions relating to the safeguarding and disposal of any carcass, part thereof or any edible product which cannot be passed for human or animal consumption.

Disposal of condemned material

90. Any condemned material must be disposed of by –
- (a) total incineration;
 - (b) denaturing and burial of condemned material at a secure site, approved by the provincial executive officer and local government, by –
 - (i) slashing and then spraying with, or immersion in, an approved obnoxious colourant; and

- (ii) burial and immediate covering to a depth of at least 60 cm and not less than 100 m from the abattoir, providing such material may not deleteriously affect the hygiene of the abattoir; or
- (c) processing at a registered sterilizing plant; and
- (d) any other method for which a protocol has been approved by the provincial executive officer.

Requirements for sterilizing plants

91. (1) A sterilizing plant must comply with the general requirements for premises, structures and equipment set out in regulations 8 to 18.
- (2) The premises of a sterilizing plant must be fenced and secured so as to prevent the entry of unauthorized persons, vehicles and animals, and must include-
- (a) unclean areas, comprising the rooms in which material is received, stored or prepared for sterilizing as well as the entrance to the sterilizing apparatus; and
 - (b) clean areas, comprising the rooms in which the sterilized material is dried, milled or otherwise prepared, packed, stored or dispatched.
- (3) A solid wall must separate the unclean and clean areas, and there may be no direct contact between these areas.

Unclean area

92. (1) Material of animal origin may only be received in the unclean area of a sterilizing plant and no such material may be removed from this area otherwise than through the operations of the sterilizing equipment.
- (2) Foot-baths with disinfectants must be provided at all exits, as well as a wheel bath for vehicles at the unclean receiving area.
- (3) The floors, walls and equipment of the unclean area of a sterilizing plant must be sanitized daily after the cessation of operations.
- (4) Workers employed in the unclean area must –
- (a) wear distinctively marked overalls and rubber boots;
 - (b) wash their hands and disinfect their boots before leaving the unclean area; and
 - (c) change from soiled protective clothing and footwear and clean themselves with soap and water before leaving the premises.
- (5) A person who has entered the unclean area may not enter the clean area or any area where any edible products are handled in the abattoir unless he or she has cleaned and changed as contemplated in sub regulation (4)(c).

Product

93. (1) A person may not sell the products of a sterilizing plant unless they conform with the specifications set by the Registrar in terms of the Fertilisers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No.36 of 1947).
- (2) Any material produced by processing or treatment under the provisions of this Part and intended for animal consumption or as a fertilizer must be subjected to such examination and tests as the said Registrar may specify.

Vehicles for condemned material

94. (1) A vehicle used for the transport of condemned material may not be used for any other purpose, but after cleaning and disinfection the vehicle may be used for the transport of inedible material.
- (2) A vehicle may only be used for the transport of condemned material if the –
- (a) load space is lockable, theft proof and seal-able;
 - (b) internal surface is leak proof and constructed of durable material; and
 - (c) floor is provided at its lowest point with a drain pipe capable of being securely closed by a screw valve.
- (3) The load space of a vehicle used for transporting material to a sterilizing plant must be cleaned and disinfected to the satisfaction of a registered inspector at the end of each delivery, at a place specially constructed for the purpose.

Specimens

95. (1) The registered inspector may authorise, in writing, the removal of specimens of condemned material and animal parasites from an abattoir for research and teaching purposes, and must state in the authorisation –
- (a) the name of the organisation or individual conducting the research, or making the collection;
 - (b) the name of the abattoir of origin;
 - (c) the kind and amount of material removed;
 - (d) the purpose of collection; and
 - (e) how the material must be disposed of after the intended use, where applicable.
- (2) The approval of the owner of the plant is required for the arrangements for the collection of specimens.

PART IX**EXPORT REGULATIONS**

[Section 22(1)(h)]

Exportation of meat

[Also see section 14 of the Act]

96. (1) Meat may only be exported from abattoirs or plants that are graded as high throughput or, in the case of low throughput plants comply with all the requirements as required for high throughput abattoirs, and are registered as export establishments.
- (2) The owner who wants to export meat must apply for the registration of his or her abattoir or plant as an export establishment with the national executive officer.
- (3) Meat intended for export must be marked according to the requirements of the importing country.
- (4) The refer in which meat is to be exported must be sealed at the time of its loading with a seal bearing a unique seal number.

PART X**IMPORT REGULATIONS**

[Section 22(1)(h)]

Importation of meat

[Also see section 13 of the Act]

97. (1) (a) The manner in which an application for an import permit must be made by an importer is to complete the official application form obtainable from the national executive officer and to submit it to him or her together with a fee as approved and announced by the Minister in the Government Gazette.
- (b) Any person who knowingly provides false information on an application form for an import permit is guilty of an offence.
- (2) The manner in which imported meat that has been off loaded in the Republic must be stored as contemplated in section 13(6)(d) of the Act is –
- (a) that the imported meat must be stored in such a way as to ensure –
 - (i) that no contamination, soiling or deterioration thereof in any way may take place; and
 - (ii) such meat cannot possibly contaminate other products in the cold store;
 - (b) that security measures must be in place to prevent any part of the consignment being removed before final release thereof; and
 - (c) that all documentation relevant to a consignment must be held by the owner of the cold store for inspection by the national executive officer.
- (3) The veterinary procedures to be performed while the meat is stored as contemplated in sub regulation (2) are to –
- (a) confirm a positive link between the meat and the import permit as well as all other documentation pertaining to the inspection;
 - (b) examine the maintenance of the temperature of the meat during transportation;
 - (c) confirm that no soiling, contamination or deterioration of the meat in any way took place during transportation prior to storage;
 - (d) remove samples for examination;
 - (e) examine test results pertaining to samples taken from the consignment;

- (f) confirm that all other conditions stated on the import permit have been complied with; and
- (g) conduct any other action necessary to ensure that the meat is safe and suitable for human consumption and poses no threat of transmitting a contagious animal disease.

PART XI

SLAUGHTER OF POULTRY FOR OWN CONSUMPTION AND FOR RELIGIOUS AND CULTURAL PURPOSES

[Section 22(1)(c)][Section 7(2)(a),(b)]

Slaughter of poultry, not in an abattoir, for own consumption

98. (1) A person may not in a 14 day period for own consumption slaughter more than twenty five units of poultry.
- (2) A person may only slaughter as contemplated in sub regulation (1), on land of which he or she –
- (a) is the legally registered owner;
 - (b) is the lawful tenant or occupier; or
 - (c) otherwise has the right of control, management or use.
- (3) Any other legal provisions regulating the keeping and slaughtering of poultry on land referred to under sub regulation (2), must be complied with in addition to the provisions of the Act and these Regulations.
- (4) Only healthy birds may be slaughtered.
- (5) The parts of birds slaughtered that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.

Slaughter of poultry, not in an abattoir, for religious purposes of the Muslim faith

99. (1) Slaughtering for purposes of the Muslim faith may only be performed by persons –
- (a) authorized thereto, in writing, by Islamic religious authorities; and
 - (b) who has the necessary knowledge, physical ability and equipment to execute the bleeding incision in a humane manner.
- (2) A person contemplated in sub regulation (1) must –
- (a) obtain prior written permission thereto from the local authority of the area where such a slaughtering will take place; and
 - (c) ensure that only healthy stock are slaughtered.
- (3) The parts of the slaughtered bird that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.
- (4) Meat obtained from slaughtering under this regulation may only be distributed as prescribed by Islamic Law.
- (5) Any other legal provisions regulating the keeping and slaughtering of poultry on land mentioned in sub regulation (2)(b) must be complied with in addition to the provisions of the Act and these Regulations.

Slaughter of poultry, not in an abattoir, for indigenous religious or cultural purposes

100. (1) A person who slaughters for indigenous religious or cultural purpose must –
- (a) obtain written permission thereto from the owner of the land where such slaughtering will take place; and
 - (b) ensure that only healthy stock are slaughtered.
- (2) The parts of the slaughtered bird that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.
- (3) Any other legal provisions regulating the keeping and slaughtering of poultry on land referred to in sub-regulation (1)(b), must be complied with in addition to the provisions of the Act and these Regulations.

Ritual slaughter of poultry in abattoirs

101. Ritual slaughter in abattoirs may be undertaken if the person performing the slaughter –
- (a) has been authorised in writing by the abattoir owner, after his or her nomination by the religious community; and
 - (b) has the knowledge and physical ability to use the required and approved facilities to execute the bleeding incision in a humane manner.

PART XII**FINAL PROVISIONS**

[Section 18(2)]

Appeals

102. Any person who wants to appeal under section 18(1) of the Act, must –
- (a) clearly state the decision that is appealed against and the grounds of the appeal;
 - (b) lodge the appeal with the Minister or the MEC, as the case may be, within 30 days of being informed of the decision; and
 - (c) Include a fee with the appeal as approved and announced by the minister in the Government gazette.

Penalties

103. Any person who contravenes or fails to comply with any provision or requirement of these regulations shall be guilty of an offence and on conviction shall be liable to a fine or imprisonment –
- (a) in the case of a first conviction, for a period not exceeding one year; and
 - (b) in the case of a second or subsequent conviction, for a period not exceeding two years.

Short title and date of commencement

104. These regulations are called the Poultry Regulations and will commence of the date of publication hereof..

NASIONALE DEPARTEMENT VAN LANDBOU

**WET OP DIE VEILIGHEID VAN VLEIS
(WET No.40 VAN 2000)**

PLUIMVEE REGULASIES

Die Minister van Landbou het kragtens artikel 22 van die Wet op die Veiligheid van Vleis, 2000 (Wet No. 40 van 2000), die regulasies in die Skedule uitgevaardig:

SKEDULE

INDELING VAN DIE INHOUD VAN PLUIMVEE REGULASIES

DEEL	Onderwerp	Artikel	Regulasie	Bladsy
I	Algemeen: Definisies		1	2.
	Aansoeke vir registrasie	[8(1)(a)]	2	3.
	Diening van lasgewing	[10(2)(b)]	3	3.
II	Vereistes vir registrasie van pluimvee-abattoirs	[11(1)(a)]		
	A. Deurset en ander vereistes vir gradering		4 – 7	3.
	B. Struktuurvereistes		8 – 28	7.
	C. Higiëne bestuurspraktyke en verwante aangeleenthede:			
	(1) Hantering van afval		29 – 30	11.
	(2) Opsny en prosessering		31 – 36	12.
(3) Verkoeling en bevriesing		37 – 42	13.	
(4) Laai van karkasse en vleis vir vervoer		43	14.	
(5) Sanitasie		44 – 46	14.	
III	Higiëne bestuur en evalueringstelsels	[11(1)(e)]	47 – 53	15.
IV	Higiëne vereistes vir persone wat abattoirs betree	[11(1)(f)]	54 – 61	19.
V	Humane behandeling van pluimvee en slagproses	[11(1)(h)]	62 – 71	20.
VI	Vleisinspeksies	[11(1)]	72 – 84	22.
VII	Merke en die aanbring van merke	[11(1)(m)]	85 – 88	26.
VIII	Hantering van afgekeurde materiaal, ens.	[11(1)(r)]	89 – 95	27.
IX	Uitvoerregulasies	[22(1)(h)]	96	29.
X	Invoerregulasies	[22(1)(h)]	97	29.
XI	Vrystellings:	[22(1)(c)]		
	Eie gebruik		98	30.
	Godsdienstige gebruik		99 – 100	30.
	Rituele slag in abattoirs		101	31.
XII	Finale voorsiening:	[18(2)]		
	Appèlle		102	31.
	Boetes		103	31.
	Korttitel		104	31.

DEEL I

ALGEMEEN

Woordomskrywings

1. In hierdie regulasies het enige woord of uitdrukking die betekenis soos daaraan toegeskryf deur die Wet en –

- (a) **"afkeuringsarea of kamer"** beteken 'n area of kamer bedoel vir die berging van afgekeurde materiaal;
- (b) **"afgekeurde materiaal"** beteken 'n voël of dele van 'n voël wat geïnspekteer en beoordeel of andersins bepaal is dat dit nie geskik vir menslike en dierlike gebruik is nie en wat gesteriliseer of vernietig moet word;
- (c) **"dressering"** beteken die progressiewe skeiding van 'n voël tot 'n karkas, ander eetbare dele en oneetbare materiaal;
- (d) **"eenheid"** ooreenkomstig 'n kwantiteitstandaard vir die bepaling vir die deursoet van pluimveevleis, beteken een hoender, eend, fisant of tarentaal met dien verstande dat –
 - (i) een gans gelykstaande is aan twee eenhede;
 - (ii) een kalkoen gelykstaande is aan vier eenhede;
 - (iii) vier duiwe of twee patryse of twaalf kwartels of drie hoenderkuikens gelykstaande is aan een eenheid;
- (e) **"geregistreerde inspekteur"** beteken 'n persoon bedoel in artikel 11(1)(c) van die Wet wie geregistreer is deur die provinsiale uitvoerende beampte onder regulasie 84 om vleis-inspeksiediens te lewer by 'n bepaalde abattoir;
- (f) **"goedgekeur"** beteken wanneer dit gebruik word met die inspeksie van pluimveevleis, dat sodanige vleis goedgekeur is vir menslike en dierlike gebruik en op die verpakkingsmateriaal, omhulsel of etiket gestempel is met 'n stempel met die woord "PASSED" daarop en die abattoir identifikasienommer toon;
- (g) **"goedgekeurde vleis"** beteken vleis goedgekeur deur 'n geregistreerde inspekteur;
- (h) **"inkontak materiaal"** beteken enige omhullende materiaal wat direk met vleis kontak maak;
- (i) **"karkas"** beteken die gedresseerde karkas afkomstig van 'n voël nadat die vere, ingewande, kop en pote verwyder is;
- (j) **"oneetbare materiaal"** beteken dele van 'n voël wat nie geskik vir menslike gebruik is nie maar nie vernietiging vereis nie;
- (k) **"ontweiding"** beteken die verwydering van die inhoud van die bors- en buikholtes;
- (l) **"opsny"** beteken die ontbening van karkasse;
- (m) **"prosessering"** beteken die verandering van die vleis, anders as om dit op te sny, in porsies te verdeel, in blokkies te sny of te maal, om waarde toe te voeg;
- (n) **"protokol"** beteken 'n bepaalde prosedure of spesifieke maatreëls wat bedoel is om risiko in 'n bepaalde situasie te verminder, waarop ooreengekom is deur die betrokke partye en deur die provinsiale uitvoerende beampte goedgekeur is onder hierdie regulasies;
- (o) **"rooiafval"** beteken die spiermagies, harte, lewers, milte en die nekke;
- (p) **"ru-afval"** beteken die derms, koppe en pote;
- (q) **"skoonareas"** sluit in die dresseerkamer, tweede inspeksiepunt, herwinningsarea, areas waar dresseerde karkasse en rooiafval hanteer, gewas, verkoel, gevries, karkasse geporsioneer, verpak en versend word, areas waar gereedskap gesteriliseer word en ook die ablusie- en eefasiliteite van personeel wat in hierdie areas werk en waar voorsien, wasplekke vir vleistransport-voertuie, wassery, kantoor en laboratorium;
- (r) **"verbode stof"** beteken 'n skadelike stof soos vervat in die regulasies tot die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972).
- (s) **"Vereistes vir Voedselpersele onder die Wet op Gesondheid"** beteken algemene higiëne vereistes vir voedselpersele en die vervoer van voedsel, gepubliseer in Goewermentskennisgewing No. 918 van 30 Julie 1999 onder die Wet op gesondheid, 1977 (Wet No. 63 van 1977);
- (t) **"vleisinspeksiediens"** beteken die uitvoer van ante-mortem, primêre en sekondêre vleisinspeksies deur 'n geregistreerde inspekteur wat in die diens van 'n gevolmagtigde mag wees en mag higiëne bestuur en regulatoriese kontrole insluit, soos ooreengekom met die provinsiale uitvoerende beampte vir elke abattoir, en behels die rapportering van afwykings aan die provinsiale uitvoerende beampte.

- (u) "voël" beteken in hierdie regulasies 'n hoender; eend; fisant; tarentaal; gans; kalkoen; duif; patrys; kwartel; of hoenderkuiken;
- (v) "vuilareas" sluit in ontvangs en aflaa-areas vir voëls, ante-mortem inspeksiearea, nadoodse inspeksiearea, doof-area, uitbloei-area, week en ontveer-area, eerste inspeksiepunt, koppe en pote verwyder-area, voor ontwydingswas, areas waar oneetbare materiaal, afgekeurde materiaal en ru-afval hanteer word, was geriewe vir voertuie wat lewende voëls vervoer, en ook die ablusie- en eefasiliteite vir personeel wat in hierdie areas werk;
- (w) "Wet" beteken die Wet op die Veiligheid van Vleis, 2000 (Wet No. 40 van 2000).

Aansoek om 'n registrasiesertifikaat [Artikel 8(1)(a)]

2. (1) Voordat 'n abattoir gebou word, moet die ontwerpstekeninge van so 'n voorgestelde konstruksie voorgelê word aan die provinsiale uitvoerende beamppte vir beoordeling en goedkeuring.
- (2) Die wyse waarop 'n aansoek om registrasie van 'n slag-fasiliteit voorgelê kan word, soos vervat in artikel 8(1)(a) van die Wet, is dat die eienaar van die aanleg aan die provinsiale uitvoerende beamppte in wie se area die aanleg geleë is, –
 - (a) 'n behoorlik voltooide aansoekvorm beskikbaar by die provinsiale uitvoerende beamppte;
 - (b) 'n volledige stel ontwerpstekeninge van die aanleg, indien dit nie 'n nuwe struktuur is soos in regulasie 2(1) beoog word nie, voorlê.

Die wyse waarop 'n lasgewing gedien moet word [Artikel 10(2)(b)]

3. Die wyse waarop 'n lasgewing op die eienaar van 'n abattoir gedien moet word soos beoog in artikel 10(2)(b) van die Wet is –
 - (a) om dit persoonlik aan die eienaar te oorhandig;
 - (b) om dit per geregistreerde pos na die posadres van die eienaar te stuur; of
 - (c) om dit met 'n faks, e-pos of op 'n ander elektroniese wyse aan die eienaar te stuur met dien verstande dat die oorspronklike dokument binne 7 dae van die versending van die kennisgewing aan die eienaar afgelewer moet word.

DEEL II

**VEREISTES VIR DIE REGISTRASIE VAN
PLUIMVEE-ABATTOIRS**

[Artikel 11(1)(a)]

A. Deurset en ander vereistes vir gradering

Vereistes vir landelike pluimvee-abattoirs

4. Behoudens die vereistes in Deel II B (1), vir 'n abattoir om gegradeer te word as 'n landelike pluimvee-abattoir –
 - (a) mag die deurset nie vyftig eenhede per dag oorskry nie;
 - (b) moet die perseel omhein en voorsien wees met 'n hek om die toegang van mense en diere te beheer;
 - (c) moet 'n onderdak aflaa en hou area vir lewende voëls voorsien word;
 - (d) moet dit bestaan uit ten minste een kamer toegerus met 'n dresseerspoor waarin al die funksies verbonde aan die slag en dresseer van pluimvee higiënies verrig kan word;
 - (e) moet vlieëskerms voorsien word indien die vensters nie geglasuur is nie;
 - (f) moet deure voorsien word –
 - (i) waar voëls die abattoir binnekem;
 - (ii) waar karkasse en rooiafval versend word; en
 - (iii) bogenoemde mag dieselfde deur wees indien die prosesse deur tyd geskei is
 - (g) moet gerieflik geplaasde stowel- en handewasfasiliteite voorsien word in die abattoir;
 - (h) moet 'n steriliseerder by 'n handewasbak voorsien word;
 - (i) moet toilet- en handewasfasiliteite voorsien word;
 - (j) moet houfasiliteite voorsien word vir items benodig tydens die daaglikse slagproses;
 - (k) moet die ontwerp van die abattoir toekomstige opgradering van die aanleg toelaat; en
 - (l) moet verkoelingsfasiliteite voorsien word om minstens die daaglikse deurset te akkommodeer en so geleë wees dat dit nie higiëne standaarde kompromitteer nie en deur die provinsiale uitvoerende beamppte aanvaar word;

Vereistes vir lae-deurset pluimvee-abattoirs

5. Behoudens die vereistes in Deel II B (1) en (2), vir 'n abattoir om gegradeer te word as 'n lae-deurset pluimvee-abattoir –

- (a) mag 'n maksimum deurset van twee duisend eenhede per dag nie oorskry word nie, met dien verstande dat die provinsiale uitvoerende beampte 'n laer maksimum deurset vir 'n abattoir mag bepaal op sterkte van die uurlikse deurset potensiaal relatief tot die beskikbare toerusting en fasiliteite, insluitend verkoelingskapasiteit;
- (b) moet die perseel omhein en voorsien wees van 'n hek om die toegang van mense en diere te beheer;
- (c) moet onderdak fasiliteite voorsien wees waar voëls afgelaai en gehou mag word;
- (d) moet 'n fasiliteit voorsien word vir sanitering van transportvoertuie na aflaai van pluimvee;
- (e) moet 'n toegeruste kamer beskikbaar wees, maar as die deurset 100 eenhede per dag oorskry moet afsonderlike kamers, verbind deur luikaleenlik, voorsien word, waar –
 - (i) pluimvee verdoof, gebloei, geweek, ontveer, koppe en pote verwyder word, ru-afval uitgelaai word en vleisinspeksie gedoen word;
 - (ii) karkasse ontwei, gewas en geïnspekteer word en waar aparte geriewe beskikbaar moet wees vir verdere inspeksie en herwinning;
 - (iii) karkasse geporsioneer, verpak en verkoel word en waarvandaan vleis en rooi afval versend kan word met dien verstande dat waar die deurset nie meer as 300 eenhede per dag is nie, hierdie funksie in die kamer in (ii) gemeld, mag plaasvind en waar die deurset 500 eenhede per dag oorskry, die lug temperatuur in hierdie vertrek nie 12°C mag oorskry nie; en
 - (iv) ru-afval hanteer word, maar dit mag ook in 'n aparte area in die kamer in (ii) genoem verrig word;
- (f) moet fasiliteite voorsien word om vere en oneetbare materiaal onder higiëniese toestande te hou voor verwydering behalwe as sulke materiaal op 'n deurlopende basis verwyder word.
- (g) moet afsonderlike koelgeriewe voorsien word vir die daaglikse deurset vir –
 - (i) karkasse, rooiafval; en
 - (ii) gewaste ru-afval;
- (h) moet 'n ingang vir personeel voorsien word tot die skoon areas van die abattoir, ontwerp as 'n voorkamer vir reinigingsdoeleindes en moet voorsien wees van handewasbakke, seepverskaffer, fasiliteite vir hande droog maak, vullisdrom, wasgeriewe vir stowels en voorskote, en ook hake vir voorskote en na die diskresie van die provinsiale uitvoerende beampte, hoef 'n voorkamer nie voorsien te word by personeel ingange na die ander areas van die abattoir nie maar gerieflik geplaaste stowelwas- en handewasgeriewe moet voorsien word by die ingang van sulke areas.
- (i) moet 'n kleedkamer, stort, toilet en ook handewasfasiliteite op die perseel voorsien word vir personeel werksaam by die abattoir;
- (j) moet eeffasiliteite voorsien word met tafels en stoele of banke en moet so geleë wees dat die personeel nie op die grond sit of lê of hul beskermende klere besoedel tydens ruspouses nie;
- (k) 'n houfasiliteit of kamer vir items benodig in die daaglikse slagproses moet voorsien word;
- (l) moet 'n afsonderlike kamer voorsien word indien die eienaar 'n kantoor benodig;
- (m) moet kamers of fasiliteite voorsien word vir –
 - (i) die opberging van skoon toerusting, materiale; en
 - (ii) die reiniging en sterilisering van beweegbare toerusting;

Vereistes vir hoë deurset pluimvee-abattoirs

6. Behoudens die vereistes in Deel II B (1) en (2) vir 'n abattoir om gegradeer te word as 'n hoë deurset pluimvee-abattoir –

- (a) moet die abattoir 'n maksimum deurset hê wat die provinsiale uitvoerende beampte mag vasstel op sterkte van die uurlikse deursetpotensiaal relatief tot die beskikbare toerusting en fasiliteite insluitend verkoelingskapasiteit;
- (b) moet die perseel omhein wees om toegang van mense en diere te beheer en voorsien wees met afsonderlike hekke vir skoon- en vuilfunksies;
- (c) moet die abattoir en perseel ontwerp wees om vuil- en skoonareas en funksies te skei;
- (d) moet onderdak fasiliteite voorsien wees waar voëls afgelaai en gehou mag word;
- (e) moet 'n fasiliteit voorsien word vir sanitering van transportvoertuie na aflaai van pluimvee;

- (f) mag kamers waarin skoon funksies verrig word slegs met 'n luik verbind wees aan kamers met vuil funksies;
- (g) moet die verdoof en bloei area fisies geskei wees van enige ander werksareas;
- (h) moet aparte kamers waar van toepassing, wat slegs met luike verbind is, voorsien word waar –
- (i) pluimvee geweek, ontveer, koppe en pote verwyder word en vleisinspeksie gedoen word;
 - (ii) vere versamel, in houers geplaas en geberg word totdat dit verwyder word;
 - (iii) droë verepluk en dons versameling gedoen word indien benodig;
 - (iv) donsplukwas herwin en geberg word indien benodig;
 - (v) karkasse ontwei, rooi afval gewas en vleisinspeksie gedoen word;
 - (vi) ru afval hanteer, gewas, verpak, verkoel en uitgelaai word;
 - (vii) karkasse teruggehou word vir verdere inspeksie en herwinning, indien geen aparte en goedgekeurde areas vir hierdie doel in (v) bestaan nie.
 - (viii) afgekeurde karkasse en materiaal gehou word voor verwydering uit die abattoir, maar indien die afgekeurde materiaal op 'n deurlopende basis verwyder word tydens slagting of 'n toegewysde verkoelingsfasiliteit is vir die afgekeurde materiaal beskikbaar, is so 'n kamer nie nodig nie;
 - (ix) aparte wasgeriewe vir hande, stewels en voorskote direk by die kamer, vermeld in subparagraaf (viii), aan persone te verskaf word wat afgekeurde materiaal hanteer;
 - (x) karkasse geporsioneer, gesny en vleis insluitend rooi afval, toegedraai of omhul word;
 - (xi) in-kontak verpakkingsmateriaal vir daaglikse gebruik geberg word;
 - (xii) toegedraai of omhulde vleis verpak word;
 - (xiii) verpakkingsmateriaal (kartonne) vir daaglikse gebruik geberg word;
 - (xiv) reinigingsstoerusting vir daaglikse reiniging van die abattoir geberg word; en
 - (xv) vleis en rooi afval gesorteer en uitgelaai kan word en die lug temperatuur in hierdie area moet nie meer as 12 °C wees wanneer vleis hanteer word nie en 'n deur vir versending wat so ingerig is dat die deure van die voertuie eers oopgemaak word wanneer die voertuie in posisie is moet voorsien wees;
- (i) moet afsonderlike koelkamers voorsien word vir die daaglikse deurset –
- (i) van verkoelde of gevriesde karkasse en rooiafval; en
 - (ii) van verkoelde of gevriesde gewaste ru-afval indien benodig;
- (j) moet 'n ingang vir personeel voorsien word tot die skoon areas van die abattoir, ontwerp as 'n voorkamer vir reinigingsdoeleindes en moet voorsien wees van handewasbakke, seepverskaffer, fasiliteite vir hande droog maak, vullisdrom, wasgeriewe vir stewels en voorskote, en ook hake vir voorskote en na die diskresie van die provinsiale uitvoerende beampte, hoef 'n voorkamer nie voorsien te word by personeel ingange na die ander areas van die abattoir nie maar gerieflik geplaasde stowelwas- en handewasgeriewe moet voorsien word by die ingang van sulke areas;
- (k) moet kleedkamer-, stort-, toilet-, en handewasfasiliteite op die perseel voorsien word vir persone wat by die abattoir werk en afsonderlike fasiliteite moet voorsien word vir skoon- en vuilareas;
- (l) moet eetfasiliteite afsonderlik voorsien word, vir skoon -en vuilareas, met tafels en stoele of banke en moet so geleë wees dat die personeel nie op die grond sit of lê of hul beskermende klere besoedel tydens ruspouses nie;
- (m) moet kantoor-akkommodasie en ablusiegeriewe beskikbaar hê vir die personeel wat vleisinspeksie doen;
- (n) moet 'n houfasiliteit of kamer vir items benodig in die daaglikse slagproses voorsien word;
- (o) moet die kantoorfasiliteite geskei wees van uitbloei- en dresseerareas;
- (p) moet toepaslik toegeruste kamers en fasiliteite voorsien word vir sterilisasie van beweegbare toerusting;
- (q) moet 'n kamer of kamers voorsien word vir die massa-berging van reinigings-apparaat en chemikalieë;
- (r) moet afsonderlike massa-bergingsfasiliteite voorsien word vir toedraai- en verpakkingsmateriaal, indien beide materiale aangehou word;
- (s) moet 'n bergfasiliteit voorsien word vir gereinigde kratte langs 'n krat ontvangsarea en reinigingsgeriewe en direk verbind met die areas waar sodanige kratte benodig word;

- (t) moet 'n fasiliteit voorsien waar vleistransportvoertuie gesaniteer moet word; en
- (u) moet toegang tot 'n laboratorium hê.

Vereistes vir hoë deurset opсны-aanlegte wat vir die uitvoermark produseer

[Sien ook regulasies 31 – 36]

7. Behoudens die vereistes vermeld in Deel II B (1), om as 'n opсны-aanleg, vir uitvoer, gegradeer te word, –

- (a) moet dit 'n maksimum deurset hê wat die provinsiale uitvoerende beampte mag bepaal op sterkte van die vermoë van die hou-koelkamers, die uurlikse deurset potensiaal in verhouding tot die beskikbare toerusting en fasiliteite en ook verkoelings- of bevringskapasiteit;
- (b) moet die perseel omhein en voorsien met 'n hek wees wat toegang van mense en diere beheer;
- (c) moet, indien vleis bestem is om aan die publiek verkoop te word, afsonderlike fasiliteite voorsien word soos voorgeskryf deur die provinsiale uitvoerende beampte;
- (d) moet afsonderlike, toegeruste kamers voorsien word vir –
 - (i) ontvangs van nie-toegedraaide karkasse en vleis bestem om opgesny te word;
 - (ii) ontvangs van vleis in kartonhouers wat bestem is om opgesny te word;
 - (iii) uithaal van vleis uit kartonhouers en omhulsels en ontvriessing waar van toepassing;
 - (iv) opсны en toedraai teen 'n lugtemperatuur benede 12 °C;
 - (v) verpakking, merk en etikettering teen 'n lugtemperatuur benede 12 °C;
 - (vi) opmaak van nuwe kartonhouers om vleis in te verpak;
 - (vii) versending van toegedraaide en verpakte vleis teen 'n temperatuur onder 12 °C;
 - (viii) versending van nie-toegedraaide karkasse en vleis teen 'n lugtemperatuur onder 12 °C; en
 - (ix) was en sterilisering van toerusting;
- (e) moet afsonderlike fasiliteite of kamers vir massa-opberging voorsien word vir –
 - (i) omhulselmateriaal; en
 - (ii) verpakkingsmateriaal;
- (f) moet afsonderlike bergingsfasiliteite of kamers voorsien vir items in daaglikse gebruik soos –
 - (i) handtoerusting;
 - (ii) omhulselmateriaal;
 - (iii) skoon, beskermende kleding; en
 - (iv) reinigingsmateriale en chemikalieë;
- (g) moet afsonderlike verkoel -of vriesgeriewe beskikbaar wees vir –
 - (i) nie-toegedraaide karkasse en vleis;
 - (ii) verpakte vleis;
 - (iii) berging van bevrore vleis indien benodig; en
 - (iv) blaasbevriessing van vleis indien nodig;
- (h) moet ablusiegeriewe en toilette voorsien word en toegangsroetes na die opсны-kamer moet onderdak wees;
- (i) moet 'n ingang vir personeel voorsien word tot die skoon areas van die aanleg, ontwerp as 'n voorkamer vir reinigingsdoeleindes en moet voorsien wees van handewasbakke, seepverskaffer, fasiliteite vir hande droog maak, vullisdrom, wasgeriewe vir stewels en voorskote, en hake vir voorskote en na die diskressie van die provinsiale uitvoerende beampte, hoef 'n voorkamer nie voorsien te word by personeel ingange na die ander areas van die aanleg nie maar gerieflik geplaaste stewelwas- en handewasgeriewe moet voorsien word by die ingange van sulke areas.
- (j) moet steriliseerders teen 82 °C voorsien word of as 'n alternatief kan gebruik gemaak word van 'n rullstelsel waar handtoerusting gereeld versamel en gesteriliseer word in 'n sentrale steriliseringsaanleg, met die verstandhouding dat strategies geplaaste noodsteriliseerders steeds benodig word; en
- (k) moet uitsuigfasiliteite vir dampbeheer voorsien word.
- (l) moet verdere prosessering voldoen aan die vereistes soos bepaal in die Vereistes vir Voedselperseie onder die Wet op Gesondheid.

B. Struktuurvereistes vir abattoirs, koelopbergfasiliteite en uitvoer goedgekeurde opsnyplekke**Algemeen**

8. Persele moet van sodanige ontwerp, konstruksie en afwerking wees en moet so toegerus, in so 'n toestand en so geplaas wees dat hulle ten alle tye aangewend kan word vir die doel waarvoor dit ontwerp, toegerus en bedoel is –

- (a) sonder om 'n gesondheidsgevaar daar te stel; en
- (b) op so 'n wyse dat vleis –
 - (i) higiënies op die perseel of met die toerusting op die perseel hanteer kan word; en
 - (ii) beskerm kan word deur die beste beskikbare metode teen besmetting of bederf deur gifstowwe, onaangename gasse, dampe, reuke, rook, roetneerslag, stof, vogtigheid, insekte of ander draers of deur ander fisiese, chemiese of biologiese besmetting of besoedeling.

Persele

- 9. (1) Alle areas op die perseel moet stofvry en moddervry wees.
- (2) Voorsiening moet gemaak word vir die dreinerings van stormwater.
- (3) Die abattoir moet voorsien wees van 'n ingeslotedreineringsstelsel vir die verwydering van afvalwater en riolering.
- (4) Areas waar voertuie op- en afgeaai word vir die versending en ontvangs van vleis moet van randstene voorsien wees en moet geplavei, gedreineerd en onder dak wees.

Kruisvloei

- 10. Die perseel en geboue moet ontwerp wees om te verseker dat –
 - (a) skoon- en vuilareas en skoon- en vuilfunksies geskei is;
 - (b) geen kruisvloei tussen skoon- en vuilareas en sulke funksies plaasvind nie;
 - (c) oneetbare of afgekeurde materiaal op 'n maklike en deuriopende wyse verwyder kan word van daardie areas waar eetbare materiaal hanteer word; en
 - (d) vleis wat teruggehou en ondersoek word, nie goedgekeurde vleis besmet nie.

Vereistes vir die binnekant van geboue en kamers

- 11. In die abattoir waar vleis en diere-produkte hanteer word en in toilette, kleedkamers en eetplekke –
 - (a) moet alle kamers van so 'n grootte wees dat higiëne nie gekompromitteer word nie;
 - (b) moet vloere en trappe –
 - (i) egalig, dig, bestand teen slytasie en korrosie en nie glyerig wees nie, en
 - (ii) sonder krake of oop voë wees;
 - (c) moet die ontwerp en konstruksie van vloerdreinerings –
 - (i) so wees dat vloere 'n helling het met 'n val van nie minder nie as 1:60 na die dreineringspunte of dreineringskanale;
 - (ii) so wees dat die kanale vanaf die skoon- na die vuil-areas dreineer;
 - (iii) sodanig wees dat die dreineringskanale egalig, dig, wasbaar en van roosters of deksels voorsien is; en
 - (iv) so wees dat alle dreintoevoere voorsien is van vastestofspersers en ook meganismes wat sal verhoed dat ongediertes en onaangename reuke by die abattoir binnedring;
 - (d) moet interne muuropervlaktes, afskortings en pilare –
 - (i) egalig, dig, wasbaar en ligkleurig wees;
 - (ii) gerond wees tussen vloer en muur, en ook tussen muur en muur -aansluitings met 'n minimum straal van 50 mm; en
 - (iii) in die geval van mure en afskortings wat nie plafonhoogte is nie, gerond wees bo;
 - (e) moet interne dakstrukture of plafonne egalig, dig, ligkleurig en wasbaar wees;
 - (f) moet deure en deurrame egalig, dig, bestand teen ongediertes, lig van kleur en korrosiebestand wees;
 - (g) moet personeel ingange selfsluitende deure hê en voorsien wees van handewasbakke, wasgeriewe vir stewels en voorskote en ook voorskoothake;
 - (h) moet luike, waar voorsien, 'n skuins onderrand hê wat na die vuiler kant oorhel, en selfsluitende klappe moet voorsien word wanneer toepaslik;

- (i) moet glygeute –
 - (i) glad, ligkleurig en korrosiebestand wees;
 - (ii) ten minste 300 mm bo die vloer oopmaak;
 - (iii) skoongemaak kan word oor die hele lengte daarvan; en
 - (iv) apart wees vir vleis, oneetbare materiaal en afgekeurde materiaal onderskeidelik;
- (j) moet vensters –
 - (i) ligkleurige, korrosiebestande rame met glas in hê;
 - (ii) voorsien wees van skerms teen vlieë wanneer dit vir ventilasie gebruik word;
 - (iii) vensterbanke hê met 'n helling van 45°; en
 - (iv) nie oopgemaak kan word indien dit skoon- en vuil-areas onderling verbind nie;
- (k) moet alle werksplekke –
 - (i) goed geventileer wees; en
 - (ii) kunsmatige of natuurlike beligting hê met 'n intensiteit van ten minste –
 - (aa) 540 lux waar vleis inspekteer word; en
 - (bb) 220 lux in werksplekke;
- (l) moet alle ligmonterings voorsien wees van bedekkings of splinterbeskerming;
- (m) moet alle elektriese monterings waterdig wees; en
- (n) moet alle muurgemonteerde toerusting, strukture en monterings 'n speling van ten minste 50 mm vanaf mure hê.

Vereistes vir toerusting

- 12. (1) Toerusting –
 - (a) moet korrosiebestand, nie-toksies wees en nie die vleis besmet of vlek nie;
 - (b) se oppervlakte moet egalig, dig, sonder gate of krake en skerp hoeke wees en moet steriliseerbaar wees; en
 - (c) mag nie vleis besoedel met smeermiddels nie.
- (2) Houers vir vleis moet voldoen aan subregulasie (1) en indien kante en bodems vervaardig is met openinge, moet dit so ontwerp wees dat die vleis nie by die openinge uitsteek of met die vloer in aanraking kom nie.

Vereistes vir toilette en kleedkamers

- 13. (1) Toilette en urinale moet in 'n afsonderlike kamer wees en mag nie 'n integrale deel van 'n kleedkamer wees nie.
- (2) Alle toilette moet voorsien wees van toiletpapierhouers en toiletpapier, handewasbakke, seepverskaffers met kiemwerende vloeibare seep en hand-droogfasiliteite.
- (3) Kleedkamers en toilette mag nie direkte toegang hê tot 'n area of kamer waar vleis hanteer word nie.
- (4) Werkers moet voorsien word van sluitkaste vir klere waarin privaatklerie apart van beskermende klerasie gebêre kan word, om te verseker dat privaatklerie en skoon beskermende werksklerasie nie kontak maak nie.
- (5) Werkers moet voorsien word van afsonderlike vliegdigte fasiliteite waarin voedsel gehou kan word.

Steriliseerders

- 14. (1) Steriliseerders moet geredelik bereikbaar wees en moet –
 - (a) beskikbaar wees op dresseerplattoms en binne drie meter vanaf werkstasies, aangrensend aan handewasbakke in kamers en areas waar –
 - (i) voëls gebloei, ontveer en gedresseer word;
 - (ii) karkasse, vleis en afval teruggehou word;
 - (iii) afgekeurde materiaal hanteer word; of
 - (iv) vleis andersins hanteer word;
 - (b) korrosiebestand wees en geskik om handgereedskap en toerusting soos knippers en sae te steriliseer teen 'n minimum watertemperatuur van 82 °C tydens slagting; en
 - (c) 'n inlaat, oorloop en uitlaat hê wat dreineer deur 'n afvoerpyp direk in 'n ingeslote dreineringsstelsel of in 'n oop kanaal, maar sodanige dreineringswater mag nie oor 'n vloer vloei in 'n area waar daar personeelverkeer plaasvind nie.
- (2) Enige ander metode van sterilisering moet goedgekeur wees deur die provinsiale uitvoerende beampste.

Handewasbakke

15. Handewasbakke moet geredelik toeganklik wees en moet –
- (a) beskikbaar wees op dresseerplatforms en binne drie meter vanaf werkstasies in kamers en areas waar –
 - (i) voëls gebloei, ontveer en gedresseer word;
 - (ii) karkasse, vleis en afval teruggehou word;
 - (iii) afgekeurde materiaal hanteer word;
 - (iv) vleis andersins hanteer word;
 - (b) korrosiebestand wees;
 - (c) voorsien wees van krane wat nie deur hand of elmboog beheer word nie;
 - (d) voorsien wees van warm, lopende water van nie minder as 40 °C nie;
 - (e) 'n inlaat, oorloop en uitlaat hê wat dreineer deur 'n afvoerpyp direk in 'n ingeslote dreineringsstelsel of in 'n oop kanaal, maar sodanige dreineringswater mag nie oor 'n vloer vloei in 'n area waar daar personeelverkeer is nie.
 - (f) toegerus wees met 'n houër vir vloeibare, kiemwerende seep, en ook hand-droogfasiliteite, behalwe as die afdroog van hande nie nodig is in die area waar die wasbak is nie.

Wasgeriewe vir werkers met voorskote aan

16. Voorskoot-aan waskabinette, vereis in lae -en hoëdeurset abattoirs, moet naby werkspunte voorsien wees en moet so gebou wees dat spattery, weens personeel wat hulle voorskote daarin was terwyl hulle dit aan het, binne die kabinet gehou word en moet direk dreineer in 'n dreineringsstelsel.

Watervoorsiening

17. (1) Water moet onder druk wees, en moet voldoen aan ten minste Klas II volgens die SANS 241 standaard vir drinkwater.
- (2) Waterpunte moet voorsien word met –
- (a) koue water;
 - (b) water van nie minder nie as 40 °C en voorsien van tuinslange om alle areas van die abattoir mee te sanitiseer; en
 - (c) tolle om die tuinslange weg van die vloer te berg, behalwe as vertikale tuinslange voorsien is.

Houers vir oneetbare-, afgekeurde- en afvalmateriaal

18. (1) Voldoende diefstalbestande en lekdigte houers met digpassende deksels wat voldoen aan regulasie 12, moet verskaf word waarin afgekeurde materiaal gehou en vervoer kan word en die houers moet duidelik gemerk wees – "AFGEKEUR".
- (2) Houers moet voorsien word waarin oneetbare materiaal versamel en geberg kan word totdat dit verwyder kan word.
- (3) Fasiliteite moet verskaf word vir die versameling en berging van bloed totdat dit verwyder kan word.
- (4) Vullishouers vir gewone vullis moet op verskeie punte op die perseel beskikbaar wees.
- (5) Areas waar afval- of vullishouers gehou word voordat dit verwyder word, moet 'n waterdigte oppervlak hê, van randstene voorsien wees en gedreineer wees en die houers moet ingeperk wees of voorsien wees van digpassende deksels.

Hou en aflaai van lewende pluimvee

19. Aflaageriewe vir pluimvee moet 'n onderdak en goed geventileerde area insluit waar –
- (a) transportvoertuie wag om af te laai; en
 - (b) kratte met voëls wat afgelaai is en op slagting wag, gehou kan word.

Verdowing en bloei

20. (1) Fasiliteite vir verdowing van voëls moet voorsien word –
- (a) in die geval van handlyne, 'n handbeheerde elektriese skok-apparaat; en
 - (b) in geval van 'n meganiese lyn, 'n aparte verdowingslyn wat die voëls deur 'n elektriese verdowingsbad lei.
- (2) 'n Bloeitunnel in die geval van meganiese lyne en bloei kegels in die geval van handlyne, ook houers en tenks vir hou van bloed voordat dit verwyder en oor beskik word, moet voorsien word.

Week en ontvering

21. (1) Fasiliteite moet voorsien word vir die week van voëls deur algehele indompeling van voëls onder warm water voor ontvering –
- (a) in die geval van handlyne, weekfasiliteite met 20 liter warm water kapasiteit; en
 - (b) in die geval van meganiese lyne, 'n sisteem waar die karkasse deur 'n bad met warm water gevoer word en so ontwerp moet wees dat warm water bygevoeg word teen 'n vloeï van 1 liter per voël.
- (2) Meganiese ontveermasjiene moet voorsien word vir verwydering van vere.
- (3) Indien vere droog verwyder word sonder vooraf weking, moet 'n aparte kamer voorsien word wat –
- (a) voldoende geventileer en geïsoleer is om te verhoed dat vere-stof die ontwei-area binnedring; en
 - (b) toegerus is om vere te ontvang en te hanteer.
- (4) 'n Karkaswatter wat gebruik word waarin 'n kiemdodende middel, wat voldoen aan die vereistes van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972) en deur die provinsiale uitvoerende beamppte per protokol goedgekeur is, teen vlakke wat nie gevaar vir die gesondheid inhou nie, teenwoordig mag wees, moet beskikbaar wees om karkasse voor ontweiding te was.

Vleisinspeksie

22. (1) Toerusting benodig vir die eerste vleisinspeksiepunt moet in 'n abattoir voorsien word.
- (2) By die tweede inspeksiepunt, na ontweiding, moet houers vir die vervoer van gedeeltelike afgekeurde karkasse na die herwinnings area voorsien word.
- (3) Gemerkte, lekdigte en diefstalbestande houers of ander middele waarmee afgekeurde en oneetbare materiaal gehanteer en gehou kan word voor verwydering, moet voorsien word.

Ontweiding

23. (1) 'n Ontweilyn toegerus met hangrame moet voorsien word om onweiding in 'n hangende posisie moontlik te maak.
- (2) Ontweidings bakke, ontweidingstrog of 'n voerband moet onder die karkaslyn aangebring wees om die ingewande te ontvang en moet toegerus wees om deurlopend skoon te spoel.
- (3) Meganiese ontweidingstoerusting moet –
- (a) ingewande kan uithaal sonder om die organe te breek;
 - (b) deurlopend selfreinigend wees; en
 - (c) verstel kan word volgens verskillende karkas groottes.
- (4) Hand ontweidingsfasiliteite moet bestaan uit –
- (a) ontweidingslepels wat ingewande kan uithaal sonder om die organe te breek;
 - (b) handwas fasiliteite binne bereik van operateurs; en
 - (c) spasie langs die ontweidingslyn vir die aantal operateurs wat benodig word.

Herwinning

24. Fasiliteite om bruikbare gedeeltes van gedeeltelik afgekeurde karkasse te herwin moet voorsien word indien benodig en moet insluit –
- (a) handwasbakke;
 - (b) steriliseerders vir toerusting;
 - (c) toerusting om karkasse te sny en porsies te herwin;
 - (d) toerusting om herwinde porsies met water waarin 'n kiemdodende middel mag wees, wat voldoen aan die vereistes van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972) en deur die provinsiale uitvoerende beamppte per protokol goedgekeur is, teen vlakke wat nie gevaarlik of skadelik vir die gesondheid is nie, of enige ander goedgekeurde was metode te was; en
 - (e) gemerkte, lekdigte en diefstalbestande houers of ander middele waarmee afgekeurde en oneetbare materiaal gehanteer en gehou kan word voor verwydering.

Finale was

25. Toerusting om binnekant sowel as die buitekant van die karkasse te was na ontweiding, met water waarin 'n kiemdodende middel, wat voldoen aan die vereistes van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972) en deur die provinsiale uitvoerende beamppte per protokol goedgekeur is, mag wees teen vlakke wat nie gevaarlik of skadelik vir die gesondheid is nie, moet voorsien word.

Primêre verkoeling

26. (1) Voorverkoeling of in-proses verkoelingsfasiliteite moet in staat wees om karkasse tot benede 10 °C te verkoel.
- (2) Aparte verkoelingsfasiliteite moet beskikbaar wees om herwinde posies tot benede 10 °C te verkoel.

Porsionering en verpakking

27. Toerusting moet voorsien word om karkasse in porsies te verdeel en te verpak soos vereis deur die provinsiale uitvoerende beamppte.

Verkoeling en vriesing

28. Voldoende verkoel -en vriesfasiliteite moet voorsien word vir finale verkoeling, vries en berg van verpakte produkte –

- (a) verkoelde pluimveevleis teen 4 °C; en
- (b) bevrore pluimvee teen minus 12 °C.

C. Higiëne bestuurspraktyke en verwante aangeleenthede**(1) Hantering van afval****Rooiafval**

29. (1) Bestaan uit die nek, skoongemaakte spiernagie, lewer, milt en hart.
- (2) Moet gewas, verpak en verkoel word sonder vertraging –
- (a) om 'n temperatuur van 4 °C of minder binne 12 uur na ontweiding te bereik; maar
- (b) dit hoef nie by die abattoir verkoel te word nie indien dit op 'n deurlopende basis na die verkoelings fasiliteit verwyder word wat so geleë is dat higiëne standaarde nie gekompromitteer word nie en deur die provinsiale uitvoerende beamppte aanvaar is.
- (3) Indien klein wentelverkoelers gebruik word vir die was van rooiafval, moet die vlak van die water in stand gehou word deur water wat 'n kiemdodende middel mag bevat, wat voldoen aan die vereistes van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972) en deur die provinsiale uitvoerende beamppte per protokol goedgekeur is, teen vlakke wat nie gevaar vir die gesondheid inhou nie, by te voeg teen 1 liter per kilogram produk by 'n temperatuur van nie meer as 4 °C.
- (4) Gal kontaminasie moet vermy word met die verwydering van galblase van die lewers.
- (5) Rooiafval mag nie saam met ru-afval geberg word of daarmee in aanraking kom nie.
- (6) As rooiafval in kartonne, houers of plastiese sakke vir versending, verkoeling of bevrising verpak word –
- (a) mag dit slegs in 'n afsonderlike area of kamer gedoen word en toerusting moet vir hierdie taak voorsien word;
- (b) moet bergingsfasiliteite vir 'n dag se gebruik van skoon, leë sakke of houers voorsien word; en
- (c) moet grootmaat bergingsfasiliteite vir verpakkingsmateriaal voorsien word.
- (7) Indien enige rooiafval binne 'n verkoelde karkas verpak moet word, moet sodanige rooi afval toegedraai en tot 'n temperatuur van minus 2 °C verkoel wees voor plasing in die karkas.
- (8) Spiernagies moet oopgemaak, geledig, die slymvliese verwyder word en gewas word onder lopende water sonder om die omliggende area en produkte te besoedel.
- (9) Gekartonneerde afval mag nie in dieselfde koelfasiliteit as karkasse of onverpakte afval geberg word nie.

Ru-afval

30. (1) Bestaan uit die kop, pote en derms.
- (2) Na ontweiding en vleisinspeksie, moet derms van die ontwei-area verwyder word.
- (3) Derms wat vir menslike gebruik bestem is moet gewas, verpak en sonder vertraging verkoel word tot minus 2 °C binne 12 uur na ontweiding, maar dit hoef nie by die abattoir verkoel te word nie indien dit op 'n deurlopende basis na die verkoelings fasiliteit verwyder word wat so geleë is dat higiëne standaarde nie gekompromitteer word nie en deur die provinsiale uitvoerende beamppte so aanvaar word;
- (4) Koppe en pote moet gewas word.
- (5) Toegedraaide, verpakte en verkoelde ru-afval moet geberg word teen minus 12 °C indien nie binne 72 uur versend is nie.
- (6) Ru-afval moet versend word in digte lekbestande houers.
- (7) Geen ru-afval mag saam met rooiafval geberg of daarmee in kontak kom nie.

(2) Procedures by opsny-aanlegte wat vir die uitvoermark produseer

[Sien ook regulasie 7; 86; 87; 88]

Algemeen

31. (1) Sleigs geïnspekteerde en goedgekeurde karkasse of vleis mag opgesny word.
- (2) Indien karkasse of vleis ontvang word van 'n bron anders as die abattoir op die perseel, moet die geregistreerde inspekteur bepaal dat –
- (a) dokumentasie oor die oorsprong van die vleis beskikbaar is;
 - (b) vleisinspeksie van die vleis gedoen en dit goedgekeur is; en
 - (c) die koueketting behou is en dat die kerntemperatuur van die vleis 4 °C of laer is.
- (3) Alle vleis aangebied vir opsny moet onbesoedeld wees.
- (4) Geen vleis wat tekens toon van bederf mag opgesny word nie.
- (5) 'n Geregistreerde inspekteur kan te enige tyd vereis dat enige verpakte vleis weer oopgemaak word vir inspeksie, en mag die magtiging gee tot die herseëling van enige sodanige houër of karton met vleis.
- (6) 'n Liniêre produksievloei moet gevoig word deur kruisvloei, terugvloei en akkumulاسie of ophoping te vermy op enige stadium van die produksieproses.

Opsny

32. (1) Alle sny, opsny in blokkies, of maal van vleis moet so georden wees dat die higiëne van al die werksaamhede verseker is.
- (2) Bene afkomstig van die opsnyproses moet deurlopend verwyder word na 'n geskikte kamer of houër wat spesifiek vir daardie doel voorsien is.
- (3) Gesnyde vleis is moet verkoel word of bevriasing in aanvang neem, binne een uur na opsny;
- (4) Opgesnyde vleis wat bevind word as ongeskik vir gebruik deur mens of dier, moet versamel word in behoorlik gemerkte houers of fasiliteite en verwyder word vanaf die perseel ooreenkomstig Deel VIII.
- (4) Vleis mag opgesny word na dressering en primêre verkoeling indien –
- (a) vleis direk van die dresseerkamer na die opsnykamer geneem word in 'n enkele prosedure, waar die dresseerkamer naby die opsnykamer is;
 - (b) opsnyding onmiddellik geskied na die oorpasing; en
 - (d) hierdie prosedure uitgevoer word volgens 'n protokol goedgekeur deur die provinsiale uitvoerende beamppte.

Omhulsels

33. (1) Omhulselmateriaal mag nie in hoeveelhede meer as wat daaglik benodig word in 'n snykamer gehou word nie, en moet so geberg en hanteer word om dit in 'n skoon toestand te behou totdat dit gebruik word.
- (2) Blootgestelde vleis mag nie in aanraking kom met kartonne nie behalwe as gewaxde kartonne gebruik word.

Temperatuurbeheer

34. (1) Die lugtemperatuur van 'n kamer waar vleis opgesny en verpak word, moet gehandhaaf word teen of onder 12 °C.
- (2) Gesnyde vleis moet onderwerp word aan verkoeling, sonder onderbreking, om die kerntemperatuur te verminder tot 4 °C binne 12 uur in die geval van verkoelde vleis en vleis wat gevries word mag nie uit die vriesfasiliteit verwyder word voordat die temperatuur gedaai het tot minus 12 °C nie.

Sanitasie

35. (1) Hand- en ander toerusting moet op 'n deurlopende basis gedurende werkstyd gesaniteer en gesteriliseer word.
- (2) Die reiniging -en steriliseerprosedure vir draagbare en ander toerusting moet voldoen aan Deel II C. (5).

Verdere prosessering

36. Verdere prosessering moet voldoen aan die vereistes soos bepaal in die Vereistes vir Voedselpersele onder die Wet op Gesondheid, 1977 (Wet No. 63 van 1977).

(3) Verkoeling en bevrising by abattoirs

[Sien ook regulasies 26, 28; 29; 30; 31; 32(4); 34; 46; 53(n); 71]

Vereistes

37. (1) Alle verkoelings-, bevrising- en kouebergingsfasiliteite vir vleis moet voldoen aan die struktuurvereistes vir alle abattoirs vervat in Deel II B(1).
- (2) Verkoelings -en vriesfasiliteite moet toegerus wees met wysertermometers of, waar vereis deur die provinsiale uitvoerende beampte, deurlopende termograwe, om 'n akkurate aanduiding te gee van die lugtemperatuur in die kamer.

Temperatuurvermoë

38. (1) 'n Verkoelingsfasiliteit wat gebruik word om pluimveevleis te verkoel moet in staat wees om ononderbroke verkoeling te verskaf om die kerntemperatuur van vleis te verminder tot 4 °C binne 12 uur.
- (2) Vleis, karkasse, porsies en afval wat bevrise word, mag nie uit die vriesruim verwyder word voordat 'n kerntemperatuur van minus 12 °C bereik is nie.
- (3) (a) Ontvriesingsmeganismes in koelgeriewe moet ys versameling op verkoelingsklosse beperk tot onder die vlak wat nadelig is vir temperatuur handhawing.
- (b) Waar 'n koel -of vrieskamer vleis bevat gedurende 'n ontvriesingsiklus, moet die ontvriesing van elke verkoelingsklos binne 30 minute voltooi wees.
- (c) Dreineringsverbindings van genoegsame grootte moet voorsien word vanaf drupbakke van lugverkoelingsseenhede en moet tot grondvlak lei buite die kamer of direk in die dreineringsstelsel.
- (4) 'n Koel- of vriesfasiliteit moet 'n sigbare, permanente kennisgewing aan die buitekant hê wat aandui –
- (a) wat die kubieke inhoud van die kamer is;
- (b) watter tipe produk daarin verkoel, bevrise of geberg kan word;
- (c) wat die maksimum toelaatbare lading in kilogram vir daardie kamer is;
- (d) die finale temperatuur benodig vir die vleis in grade Celsius en die minimum tyd, in uur, benodig om hierdie temperatuur te bereik; en
- (e) in die geval van 'n bergings koel- of vrieskamer, die maksimum toelaatbare gemiddelde temperatuurwaarde waarteen vleis daarin geplaas mag word.

Laaipraktyke by koel -en vriesfasiliteite

39. (1) Vleis moet so gelaai word om voldoende lugsirkulasie te verseker tydens verkoeling.
- (2) Geen vleis mag direk op die vloer geplaas word nie.
- (3) Warm karkasse mag nie in 'n verkoelfasiliteit waarin reeds verkoelde vleis is, gelaai word nie behalwe in geval van in-lyn verkoeling of waar die provinsiale uitvoerende beampte anders mag bepaal.
- (4) (a) Geen karkas of vleis, wat ongeskik vir menslike verbruik is, of 'n nadelige effek op ander vleis kan hê, mag in 'n verkoelfasiliteit geberg word waarin eetbare produkte is nie.
- (b) 'n Karkas of vleis moet onmiddellik verwyder word indien die toestand daarvan tot so 'n mate agteruitgaan soos bepaal deur die geregistreerde inspekteur.
- (5) Blootgestelde vleis mag nie in 'n verkoel-of vriesfasiliteit waarin gekartonneerde produkte geberg word, geplaas word nie.
- (6) Ru-afval mag nie in 'n bergingsvrieskamer saam met karkasse, vleis of rooifval geberg word nie, behalwe as al hierdie produkte, insluitend die ru-afval, toegedraai en verpak is.
- (7) Geen item of produk anders as vleis mag in 'n verkoel -of vriesfasiliteit geberg word behalwe in die geval van bergingsvrieskamers waar die geregistreerde inspekteur dit goedgekeur het.

Ys

40. (1) Die gebruik van ys as 'n verkoelingsmedium in 'n abattoir is onderworpe aan die vooraf goedkeuring van die stelsel deur die provinsiale uitvoerende beampte.
- (2) Ys, geïnkorporeer in enige stelsel of toerusting, wat gebruik word vir die verkoeling van vleis, moet van drinkbare water gemaak wees.
- (3) Toerusting of stelsels wat ys inkorporeer as 'n verkoelingsmedium vir vleis, moet ontwerp en bedryf word op so 'n wyse dat water, afkomstig van smeltende ys, nie 'n nadelige uitwerking op die produk of aanliggende areas sal hê nie.

Sanitasie en plaagbeheer

41. (1) Toerusting gebruik in verkoelings -of vriesfasiliteite of bergingsvrieskamers wat in direkte kontak met vleis kan kom, moet skoon en in 'n higiëne toestand gehou word, en voorsiening moet gemaak word vir die reiniging en sterilisering van sodanige apparaat direk na gebruik.
- (2) Die vorming van ys in vrieskamers moet voorkom word en vrieskamers moet ontvries en gesaniteer word so gereeld as voorgeskryf deur die geregistreerde inspekteur.
- (3) Vries-en verkoelingsfasiliteite moet vry van ongediertes, skimmel en bakteriese groeisels wees.
- (4) Vries -en verkoelingsfasiliteite en kouebergingsfasiliteite moet sonder reuke, wat deur vleis absorbeer kan word, wees.
- (5) Koelfasiliteite, in gereelde gebruik, moet na uitlaai van al die vleis, gesaniteer word

Rekordhouding

42. (1) Termo-beheer rekords moet op aanvraag, deur die provinsiale uitvoerende beampte of nasionale uitvoerende beampte, beskikbaar wees.
- (2) Kontroles moet gedoen word volgens vereistes van die Higiëne Beheerstelsel in gebruik.

(4) Laai van karkasse en vleis vir vervoer**Laai en vervoer in die algemeen**

43. (1) 'n Voertuig wat gebruik word vir die vervoer van vleis moet voldoen aan die vereistes soos voorgeskryf in die Vereistes vir Voedselpersele onder die Wet op Gesondheid.
- (2) Ru-afval mag nie in dieselfde laairuim as karkasse, porsies of rooiafval gelaa word nie behalwe as sodanige ru-afval verpak word in skoon, waterdigte houers met styfpassende deksels wat voldoen aan die voorskrifte vir toerusting uiteengesit in Deel II B(1).
- (3) Geen gekartoneerde produk mag in dieselfde laairuim gepak word as blootgestelde vleis nie.
- (4) Vleis wat nie toegedraai is nie, mag nie direk op die vloer gepak word nie.
- (5) Wanneer die provinsiale uitvoerende beampte dit vereis, moet die bestuurder van 'n vleis transportvoertuig, die naam, adres en kontakbesonderhede van die eienaar van die voertuig verskaf.
- (6) Vleis wat na 'n abattoir of kouebergingsfasiliteit teruggestuur word, kan slegs ontvang word na herinspeksie deur die geregistreerde inspekteur en mag siegs uitgesoek en herwin word vir menslike gebruik onder die voorwaardes bepaal deur die geregistreerde inspekteur.
- (7) Die laai van vleis deur informele handelaars moet gereguleer word deur 'n protokol goedgekeur deur die provinsiale uitvoerende beampte, maar sonder dat die higiëne of veiligheidstandaarde gekompromitteer word.

(5) Sanitasie

[Sien ook regulasies 14 - 17; 41; 53(h)]

Water en toerusting

44. (1) Vir sanitasiedoeleindes moet die volgende beskikbaar wees -
- (a) drinkwater;
- (b) steriliseerders met warmwater nie laer as 82 °C vir disinfeksie van handtoerusting;
- (c) water teen nie laer as 40 °C by handewasbakke vir die was van hande; en
- (d) water teen nie laer as 40 °C vir algemene reinigingsdoeleindes.
- (2) Die eienaar moet alle toerusting en materiale benodig vir sanitasie voorsien.

Sanitasieprogramme

45. (1) Sanitasieprogramme moet deur 'n geregistreerde inspekteur goedgekeur word.
- (2) 'n Uitvoerige na-produksie sanitasieprogram moet in plek wees bevattende -
- (a) 'n lys van al die areas en kamers wat gereinig moet word;
- (b) die frekwensie van reiniging;
- (c) stap-vir-stap reinigingsprosedures vir elke area, kamer of toerusting, insluitend ablusiegeriewe, vleistransportvoertuie en aflaaiareas;
- (d) 'n tegniese uiteensetting van chemikalieë in gebruik, moet voorsien word met verwysing na gebruik in vleisaanlegte, aktiewe bestanddele, verdunningviakke en toepassings;
- (e) resultate, insluitend mikrobiologiese monitering, moet as die mikpunt van die sanitasieprogram ingewin word; en
- (f) taakbeskrywings en 'n opleidingsprogram vir alle skoonmakers.

- (3) Programme moet in plek wees vir voortdurende reiniging tydens –
 - (a) werksperiodes;
 - (b) rusperiodes; en
 - (c) skofveranderings.
- (4) Sanitasie moet onmiddellik begin nadat produksie vir die dag of 'n skof geëindig het, maar geen sanitasie mag verrig word in enige area voordat alle eetbare vleis en produkte verwyder is, om kontaminasie te voorkom.
- (5) 'n Nuwe skof kan nie begin nie voordat alle areas, kamers en toerusting skoongemaak en gedisinfecteer is, en 'n doelmatige program vir voorproduksie-monitoring moet in plek wees om sindelikhed van alle fasiliteite te verseker voordat produksie 'n aanvang neem.

Verkoelings -en vriesfasiliteite

- 46. (1) Koelkamers moet gesaniteer word voordat 'n volgende lading vleis ingelaai word.
- (2) Koelkamers mag nie gesaniteer word terwyl daar vleis in is nie.
- (3) Vrieskamers moet ten minste eenmaal per jaar, of meer gereeld indien so aanbeveel deur 'n geregistreerde inspekteur, ontvries en deeglik gesaniteer word.

DEEL III

HIGIËNE BEHEER- EN EVALUASIESTELSLS

[Artikel 11(1)(e)]

Higiëne Beheerstelsel (HBS)

- 47. Die eienaar van 'n abattoir moet –
 - (a) 'n gedokumenteerde higiëne beheerstelsel vir goedkeuring aan die provinsiale uitvoerende beamppte voorlê, wat volledige inligting bevat oor die maatreëls of -programme wat geïdentifiseerde beheerpunte sal monitor, insluitend die metodes waarop hierdie beheerpunte gekontroleer gaan word;
 - (b) tersake rekords van observasies, kontroles, lesings of resultate verskaf;
 - (c) programme van monsterneming vir laboratoriumanalises verskaf, insluitend die name van die laboratoriums wat die analises gaan doen;
 - (d) geskrewe verslae van besluite betreffende regstellende optredes wanneer geneem; en
 - (e) die higiëne stand van die abattoir soos bepaal met behulp van die Higiëne Assessering Stelsel (HAS) en die uitslae aan die provinsiale uitvoerende beamppte voorsien vir verifikasie so gereeld as wat hy of sy dit mag vereis.

Dokument-bestuurstelsel

- 48. Die dokumentbestuurstelsel moet voorsiening maak vir –
 - (a) die beskikbaarheid van dokumente wat verband hou met 'n geïdentifiseerde slagbesending;
 - (b) die boekstaving van elke slagbesending ten opsigte van die datum wanneer geslag is, die massa, kwantiteite, identifikasie en bestemming van karkasse en ook versnitte vleis; en
 - (c) 'n gedokumenteerde prosedure vir produk-herroeping, goedgekeur deur die provinsiale uitvoerende beamppte.

Skematiese plan van die abattoir

- 49. Die eienaar moet 'n opgedateerde skematiese plan van die abattoir voorsien, wat die volgende besonderhede moet insluit –
 - (a) al die verskillende areas op elke vlak;
 - (b) identifisering van al die verskillende kamers in elke area, met 'n aanduiding van die proses of werksaamheid insluitend die kapasiteite of operasionele tempo's in daardie kamers;
 - (c) die vloei van die produk;
 - (d) ander strukture op die perseel;
 - (e) vereiste temperatuur en ook die kapasiteit van elke kamer met temperatuurbeheer;
 - (f) die verskillende ablusiegeriewe vir werkers in onderskeidelik die skoon- en vuilareas en ook die personeel ingange na die verskillende areas;
 - (g) alle ingange tot kamers, areas en geboue; en
 - (h) grense met aanduiding van in- en uitgange na en van die perseel.

Vloediagram van slagproses

50. Die eienaar moet 'n vloediagram van die slagproses voorsien wat insluit –
- (a) alle stappe betrokke in die proses, en ook oponthoude tydens of tussen opeenvolgende stappe, vanaf die aankoms van die voëls totdat die eindproduk bemark is; en
 - (b) besonderhede en tegniese data, insluitend die uitleg en eienskappe van toerusting, die volgorde van stappe, tegniese parameters van werksprosedures, produkvloei, skeiding tussen skoon- en vuilareas, higiëniese omgewing van die abattoir, personeelroetes en higiëniese gebruike, berging van produkte en verspreidingsprosedures.

Moontlike risikos

51. Die eienaar moet 'n lys voorsien van al die moontlike biologiese, chemiese of fisiese risikos wat mag voorkom met elke stap van die proses, insluitend –
- (a) onaanvaarbare besoedeling van 'n biologiese, chemiese of fisiese aard;
 - (b) onaanvaarbare oorlewing of toename van patogene mikro-organismes; en
 - (c) onaanvaarbare produksie of aanhoudende voorkoms van toksiene of ander onwenslike produkte van mikrobiële metabolisme.

Voorkoming van risikos

52. Die eienaar moet geskrewe higiëne bestuursprogramme (HBP) voorsien om risikos, soos verwys in regulasie 51, te voorkom, elimineer of verminder na aanvaarbare vlakke en dit voorlê vir goedkeuring deur die provinsiale uitvoerende beampte en verder moet die eienaar –
- (a) verseker dat bestuursprogramme vir elke risiko geïmplementeer is;
 - (b) kritieke grense bepaal vir beheerpunte;
 - (c) 'n monitorings of kontrole stelsel instel vir elke beheerpunt; en
 - (d) geskrewe regstellende aksies voorberei wat sonder huiwering gevolg moet word wanneer 'n afwyking waargeneem word en sodanige regstellende aksie moet spesifiseer –
 - (i) watter persone verantwoordelik is om die regstellende aksie te implementeer;
 - (ii) watter middele en optredes deur elke risiko vereis word;
 - (iii) watter optrede gevolg moet word ten opsigte van vleis wat geprosesseer was gedurende 'n tydperk waartydens die proses buite beheer was; en
 - (iv) dat 'n skriftelike rekord van die stappe wat geneem was, gehou word.

Higiëne Bestuursprogramme (HBP)

53. Die eienaar van die abattoir moet instand hou –
- (a) 'n HBP vir antemortem inspeksie, insluitend maatreëls om –
 - (i) te verseker dat alle voëls wat om een of ander rede nie tot veilige vleis geprosesseer kan word nie, geïdentifiseer en hanteer word ooreenkomstig Deel VIII;
 - (ii) voëls te identifiseer met siektes en abnormale toestande waarvan die simptome nie sigbaar mag wees tydens die nadoodse vleisinspeksies nie;
 - (iii) voëls met soönotiese siektes te identifiseer;
 - (iv) voëls met aansteeklike siektes of siektes beheer onder die Wet op Diersiektes, 1984 (Wet No. 35 van 1984) te identifiseer;
 - (v) voëls te identifiseer wat 'n hoë besmettingsrisiko daarstel, soos voëls met septiese toestande of wat besonder vuil is; en
 - (vi) te verseker dat beseerde voëls, wat duidelik in pyn verkeer, sonder onnodige vertraging noodslagting of voorkeurslagting ondergaan;
 - (b) 'n HBP vir slag en dressering, insluitend –
 - (i) maatreëls om te verseker dat geen besmetting van vleis en eetbare produkte plaasvind van –
 - (aa) die uitwendige oppervlakte en vere van die voëls wat geslag word;
 - (bb) wind en stof;
 - (cc) die inhoud van hol organe;
 - (dd) persone wat met eetbare produkte werk; of
 - (ee) kontak met vuil voorwerpe;
 - (ii) slag- en dresseringsprosedures wat enige besoedeling tot die absolute minimum moet beperk;
 - (iii) opleiding van alle werkers in korrekte slagtegnieke, insluitende beginsels van higiëniese praktyke wat gemonitor moet word;

- (iv) 'n program vir die daaglikse kontrolering vir besoedeling op karkasse deur gebruik te maak van 'n verteenwoordigende monster van karkasse, op 'n ewekansige wyse deur die produksietydperk geneem, om die vlakke van besoedeling van karkasse te bepaal;
- (c) 'n HBP vir vleisinspeksie waarvolgens die toesighoudende geregistreerde vleisinspekteur, vleisinspeksie moet moniteer deur die implementering van geskrewe maatreëls as versekering –
 - (i) dat vleisinspeksie gedoen word volgens Deel VI;
 - (ii) van die bevoegdheid van die vleisinspeksiepersoneel;
 - (iii) van die persoonlike higiëne van vleisinspeksiepersoneel;
 - (iv) dat koppe, ru-afval en rooiafval met die karkasse van oorsprong gekorreleer word todat vleisinspeksie gedoen is;
 - (v) vir die sekuriteit van teruggehoude karkasse en organe;
 - (vi) vir die sekuriteit van afgekeurde materiaal;
 - (vii) vir die implementering van standaard operasionele prosedures (SOP) vir –
 - (aa) voorkeurslag;
 - (bb) voorwaardelike slag;
 - (cc) vleis wat geval het.
- (d) 'n HBP vir persoonlike higiëne van werkers waarvolgens –
 - (i) 'n algemene gedragskode, goedgekeur deur 'n geregistreerde inspekteur, beskikbaar moet wees vir personeel en in die besonder vir werkers wat in direkte aanraking kom met vleis en eetbare produkte;
 - (ii) 'n opleidingsprogram, en bywoningsregisters, beskikbaar moet wees vir alle personeellede om die beginsels van die gedragskode, na verwys in subparagraaf (i), te kan toe pas; en
 - (iii) rekords van waarneming en toesig insluitend rekords van dissiplinêre optrede, in gevalle van herhaalde wangedrag of nie-nakoming, beskikbaar moet wees;
- (e) 'n HBP vir mediese fiksheid van werkers waarvolgens –
 - (i) rekords van voor indiensnemings mediese sertifikasie dat werkers geskik is om met vleis en eetbare produkte te werk, beskikbaar moet wees; en
 - (ii) rekords beskikbaar moet wees van daaglikse fiksheidskontroles, insluitend regstellende optredes in gevalle van siektes en beserings;
- (f) 'n HBP vir watertemperatuur in steriliseerders en instandhouding van steriliseerders volgens geïmplementeerde maatreëls om die voortdurende beskikbaarheid en bereikbaarheid van steriliseerders, in goeie werkende toestand by temperatuur van 82 °C, te verseker insluitend daaglikse kontroleregisters wat die frekwensie van sulke kontroles toon, en ook regstellende prosedures in gevalle van nie-voldoening;
- (g) 'n HBP vir die beskikbaarheid van vloeibare seep en seepverskaffers, toiletpapier en weggoerbare handdoeke, ooreenkomstig waarvan maatreëls ingestel is om die voortdurende beskikbaarheid en bereikbaarheid van sulke items te verseker by vooraf geïdentifiseerde punte;
- (h) 'n HBP vir sanitasie en voortdurende reiniging, en 'n reinigingskedule wat voorsien vir –
 - (i) 'n lys van al die areas wat skoongemaak moet word;
 - (ii) 'n lys van al die kamers wat skoongemaak moet word in elke area;
 - (iii) die naam van die persoon verantwoordelik vir die reiniging van elke area, seksie of kamer;
 - (iv) 'n breedvoerige beskrywing van die reiniging van elke struktuur in elke kamer in 'n bepaalde area, insluitend –
 - (aa) hoe gereeld skoongemaak moet word;
 - (bb) stap vir stap metodes van reiniging;
 - (cc) data van chemikalieë in gebruik, soos registrasie-data, veiligheid, verdunnings, aanwendingsvoorskrifte;
 - (dd) die korrekte gebruik van die reinigingsmiddels, soos verdunning, temperatuur en tydsduur van kontak;
 - (ee) die afspoel van aangewende chemikalieë; en
 - (ff) resultate wat bereik moet word as doelwit van die reinigingsprogram;

- (v) 'n aanhangsel vir elke kamer waarin die reiniging van elke struktuur uitvoerig beskryf word, insluitend aspekte soos metode, frekwensie en doelwitresultate;
- (vi) die opleiding van reinigingspanne in die uitvoer van hierdie programme;
- (vii) die beheer oor die berging van reinigingsmiddels om besoedeling van eetbare produkte te voorkom;
- (viii) 'n breedvoerige beskrywing van voortdurende reiniging op die slaglyn tydens slagting, wat moet insluit –
 - (aa) 'n lys van al die aksies in hierdie program, insluitend die reiniging van bewegende toerusting en kratte; en
 - (bb) 'n stap vir stap beskrywing van elke aksie;
- (ix) die goedkeuring van hierdie programme deur 'n geregistreerde inspekteur; en
- (x) laboratoriumtoetse wat ingestel en gedokumenteerd word, as kontrole van die doeltreffendheid van die reinigingsprogramme;
- (i) 'n HBP vir die beskikbaarheid en kwaliteit van water waarvolgens –
 - (i) die abattoireienaar verslag moet doen oor die bron van die watervoorsiening en die status van sodanige water;
 - (ii) die eienaar in staat moet wees om die waterverspreidingsteisel in die abattoir te demonstreer en 'n opgedateerde skematiese plan van die waterverspreiding op die perseel te kan verskaf;
 - (iii) 'n monsternemingsprogram gevolg moet word om te verseker dat alle uitlate, insluitend waterslange, op 'n deurlopende basis gekontroleer word, binne 'n bepaalde tydbestek, en die monsternemingsprosedure beskryf moet word; en
 - (iv) die eienaar verantwoordelik is om te verseker dat die water wat in die abattoir gebruik word, drinkbaar is en dat rekords van mikrobiologiese en chemiese watertoetsresultate beskikbaar is;
- (j) 'n HBP van pesbeheer waarvolgens die abattoireienaar 'n geskrewe beheerprogram vir elke tipe van pes moet verskaf vir goedkeuring deur die provinsiale uitvoerende beampte, en sodanige program moet die volgende insluit –
 - (i) skematiese plan wat die posisies van aaspunte aantoon;
 - (ii) 'n gifregister, insluitend spesifikasies vir die gebruik van verskillende gifstowwe;
 - (iii) 'n opleidingsprogram vir persone wat met gif werk; en
 - (iv) roetine kontrolering van aaspunte;
- (k) 'n HBP vir vullisverwydering, insluitend afgekeurde materiaal, waarvolgens –
 - (i) die abattoireienaar 'n geskrewe bestuursprogram moet verskaf vir die verwydering van elke afsonderlike kategorie van afvalmateriaal, insluitend algemene vullisverwydering, vir goedkeuring deur die provinsiale uitvoerende beampte; en
 - (ii) sekuriteitsmaatreëls beskryf moet word, wat moet voorkom dat afgekeurde materiaal in die voedselketting beland;
- (l) 'n HBP vir in-kontak omhulsels en verpakkingsmateriaal waarvolgens –
 - (i) die abattoireienaar 'n geskrewe bestuursprogram moet verskaf waarin die toepaslikheid en ook die berging en hantering van alle in-kontak omhulsels en verpakkingsmateriaal aangespreek word;
 - (ii) maatreëls om besoedeling in opbergingskamers te vermy, voorsien moet word; en
 - (iii) maatreëls voorsien moet word vir die voorkoming van besoedeling van toedraai-materiaal;
- (m) 'n HBP vir onderhoud, waarvolgens die eienaar van die abattoir 'n dokument voorsien waarin die roetine onderhoud van alle toerusting en strukture aangespreek word; en
- (n) 'n HBP vir termobeheer waarvolgens –
 - (i) 'n plan voorsien word wat die uitleg aantoon van alle koelkamers, vrieskamers en kamers waar temperatuurbeheer benodig word, insluitend –
 - (aa) elke temperatuurbeheerde kamer of area;
 - (bb) die nommer van die kamer of area;
 - (cc) die temperatuurvereiste van elke kamer; en
 - (dd) die deurset van elke kamer;

- (ii) elke temperatuurbeheerde kamer voorsien moet wees van 'n termograaf wat die data opneem, of 'n gelykstaande wyse van monitering en vaslegging moet gebruik word, wat die temperatuurmetings in die kamer op 'n deurlopende basis aantoon;
- (iii) grafieke en data, die werklike tyd, temperatuur en die korrekte datum moet aantoon;
- (iv) jaarlikse kalibrasie en sertifisering tot dien effek beskikbaar moet wees;
- (v) rekords van gereelde toetsing van digitale termograwe en meters teen 'n gesertifiseerde vloeistof-in-glas termometer, gedoen deur die eienaar, beskikbaar moet wees;
- (vi) die plasing van die termosensors in 'n kamer verteenwoordigend moet wees van die temperatuur in die kamer;
- (vii) indien 'n gesentraliseerde rekenaarsstelsel vir hierdie doel gebruik word, ter sake temperature op 'n lopende basis, minstens elke 30 minute, aangeteken moet word;
- (viii) die temperatuurstatus van elke kamer ten minste elke 12 uur deur die eienaar gekontroleer moet word om die handhawing van die temperatuur te verseker en dat rekenskap gegee kan word vir alle afwykings;
- (ix) kontrolering deur die eienaar aangeteken word op die temperatuurkontrolle staat;
- (x) enige afwykings van die vereiste temperatuur dadelik regstellende aandag kry;
- (xi) die higiëne bestuurder onmiddellik in kennis gestel word van elke geval waar daar 'n steurnis in die temperatuur voorgekom het;
- (xii) rekords beskikbaar moet wees vir inspeksie deur die nasionale uitvoerende beampte of provinsiale uitvoerende beampte; en
- (xiii) die higiëne bestuurder by wyse van sy handtekening op die rekords daaglikse kontrolering aantoon.

DEEL IV

HIGIËNE VEREISTES VIR PERSONE WAT ABATTOIRS BETREE

[Artikel 11(1)(f)]

Persone wat 'n abattoir binnegaan

[Sien ook regulasies 53(b),(d),(e),(g)]

54. Alle persone wat 'n abattoir betree insluitend bestuur, besoekers en onderhoudspersoneel moet deur die eienaar voorsien word van skoon, bruikbare beskermende kleding wat voldoen aan subregulasie 57(1).

Mediese rekords van werknemers

55. (1) Voor indiensneming by 'n abattoir of sny-aanleg, moet mediese sertifikasie bevestig dat 'n persoon –
- (a) gesond en fisies geskik is om te werk as 'n vleishanteerder; en
 - (b) nie 'n draer is van of ly aan 'n oordraagbare siekte nie.
- (2) Alle mediese rekords aangaande mediese ondersoeke en daaglikse gesondheidskontrolle moet beskikbaar wees vir die provinsiale uitvoerende beampte of die geregistreerde inspekteur.

Gesondheidskontroles

56. Die eienaar moet toesien dat alle personeel –
- (a) daaglikse ondersoek word vir gesondheidstoestande soos etterende absesse, sere, snye en skaafplekke wat dalk 'n risiko vir die veiligheid van voedsel kan wees, en persone met sodanige toestande mag nie met eetbare produkte werk nie tensy sulke toestande met 'n dig passende waterdigte verband bedek word om enige risiko van besmetting uit te skakel; en
 - (b) wat drie of meer dae siek was, mediese sertifikate indien wat toon dat hulle nou geskik is om voedsel te hanteer.

Beskermende kleding

57. (1) Beskermende kleding moet lig van kleur, skoon en in goeie toestand wees, en moet veiligheidshoede, haarnette, baardnette, kop- en skouermantels, wit rubberstewels en veiligheidstewels in sluit wat voldoen aan higiëne vereistes en ook waterdigte voorskote soos vereis in die werksituasie.
- (2) Met die aanvang van elke werksdag of skof moet die eienaar die personeel voorsien van beskermende kleding.
- (3) Die eienaar moet toesien dat sulke skoon, beskermende kleding so geberg en hanteer word dat dit nie in aanraking kom met privaatkleding nie.
- (4) Privaatkleding moet in 'n sluitkas, wat slegs vir daardie doel dien, gehou word.

- (5) Beskermdende kleding moet gewissel of gewas word wanneer dit besoedel word deur aanstootlike of skadelike stowwe of as dit vuil word.
- (6) Werkers in die skoon- en vuil-areas moet respektiewelik onderskeibare beskermdende kleding dra.
- (7) Beskermdende kleding moet persoonlike kleding heeltemal bedek.
- (8) Personeel mag slegs verkleed om beskermdende kleding aan te trek in toepaslike kleedkamers en items van beskermdende kleding, gelaat in die werksareas van die abattoir, mag slegs neergesit of opgehang word in areas wat vir sodanige items aangewys is.
- (9) Personeel mag nie tydens rusperiodes in hul beskermdende kleding op die grond sit of lê nie en mag nooit hul beskermdende kleding buite die perseel dra nie.
- (10) Die abattoireienaar moet fasiliteite vir die was van klere voorsien of gebruik maak van 'n wasserydiens en personeel mag nie toegelaat word om beskermdende kleding huis toe te neem om dit daar te was nie.

Beserings

58. (1) Alle snye en kleiner beserings moet met 'n duursame, waterdigte verband, chirurgiese handskoene of rubbervingerbeskermers bedek word.
- (2) Personeel moet onmiddellik enige besering aan die eienaar rapporteer.

Stort en die was van hande

59. Personeel wie voedsel hanteer moet –
 - (a) stort voordat hulle met hul werk begin; en
 - (b) hulle hande en voorarms was met 'n vloeiende ontsmettingseep en lopende water onmiddellik nadat dit vuil geword of nadat hulle die toilet gebruik het of wanneer 'n werksarea binnegegaan word.

Verbode praktyke

60. (1) Juweliersware, insluitend tradisionele voorwerpe, mag nie gedra word in 'n area waar eetbare produkte hanteer word nie.
- (2) Vingernaels moet kort, skoon en sonder naellak wees.
- (3) Dit is nie toelaatbaar om in enige area waar vleis hanteer word, te eet, drink of om tabak te hanteer of te gebruik nie.
- (4) Geen dwelmiddels, alkohol of enige dronkmakende stof mag op enige gedeelte van die perseel gebring word nie en 'n bedwelmdede of dronk persoon mag nie toegelaat word om enige deel van die vleishanteringsaanleg binne te gaan nie.
- (5) Personeel moet enige besoedelende optredes vermy.

Opleiding

61. Alle personeel moet deur die eienaar opgelei word in higiëne prosedures en persoonlike higiëne aangeleenthede en opleidingsrekords moet gehou word.

DEEL V

HUMANE HANTERING VAN PLUIMVEE EN DIE SLAGPROSES

[Artikel 11 (1)(h)]

Vang en laai van pluimvee

62. (1) Die vang van pluimvee op die plaas en vervoer daarvan na die abattoir moet met inagneming van die Diere Beskermdingswet, 1962 (Wet No. 71 van 1962) geskied.
- (2) Voer mag 9 tot 12 uur voor slagting onttrek word.

Vereistes vir voertuie

63. (1) Voertuie en kratte moet so ontwerp wees dat voldoende skulling, skadu en ventilasie aan die voëls gebied word tydens vervoer.
- (2) Kratte wat vir vervoer gebruik word moet –
 - (a) nie gelyktydig vir verskillende spesies pluimvee aangewend word nie;
 - (b) nie oorlaai word nie en moet al die voëls gelyktydig die geleentheid bied om op die vloer te rus;
 - (c) hoog genoeg wees om die voëls instaat te stel om hul koppe in die normale regop posisie te hou terwyl hulle op die vloer sit;
 - (d) 'n deksel hê wat toegemaak kan word sodat die voëls nie kan ontsnap nie;
 - (e) so ontwerp wees dat koppe, vlerke, bene, pote en tone nie daaruit kan steek nie;
 - (f) vry van skerpe rante, of enige aspek wat voëls mag beseer, vervaardig wees; en

- (g) van sodanige materiaal en ontwerp wees om reiniging te vergemaklik.
- (3) Vasbind van bene tydens vervoer word nie toegelaat nie.

Aflaai

[Sien ook regulasie 4(c); 5(c); 6(d);19]

64. (1) Voertuie wat wag om pluimvee af te laai, en kratte met pluimvee wat afgelaai is, moet geparkeer en geplaas word in 'n skadu area terwyl ventilasie deur die kratte volgehou word.
- (2) Kratte met lewende voëls moet met omsigtigheid hanteer word op so 'n wyse dat pyn, lyding, besering en opgewondenheid van voëls verhoed word.
- (3) Voëls wat in kratte ontvang is moet binne vier uur na aankoms geslag word en mag nie oornag gehou word nie
- (4) Voëls wat by aflaai waargeneem word as sterwend, uitermate beseer of ongeskik is vir slag, moet gedood en vernietig word.
- (5) Voëls wat tydens aflaai beseer word moet voorkeur-geslag word.
- (6) Die eienaar van die voertuig wat pluimvee vervoer moet verseker dat die voertuig in 'n skoon higiëniese toestand gehou word.

Hang

65. Waar voëls gehang word aan hangrame op 'n bewegende vervoerlyn, moet sorg gedra word dat beserings en stres verhoed word deur die voëls human te hanteer sonder oordadige gebruik van krag waneer die voëls se bene in die hangrame gehaak word.

Verdowing [Sien ook regulasie 20]

66. Alle pluimvee moet human bewuseloos gemaak word deur –
- (a) elektriese verdowing en die abattoir eienaar moet verseker dat die elektriese verdowings-aparaat in 'n goeie toestand verkeer en volgens die metodes wat deur die provinsiale uitvoerende beamppte goedgekeur is gebruik word; of
- (b) enige ander metode wat deur die provinsiale uitvoerende beamppte goedgekeur is.

Uitbloei

67. Uitbloei moet op die volgende manier gedoen word:
- (a) Die keelsnit moet binne tien sekondes nadat die voël verdoof is, uitgevoer word deur 'n skerp mes, wat vir die doel bedoel is, te gebruik;
- (b) Die rugmurg moet nie afgesny word tydens die bloeisnit nie en moet heel behou word totdat die voël dood is;
- (c) Die bloeimes moet gereeld gewas, gesteriliseer en skerp gemaak word deur gebruik te maak van 'n veelvuldige mes-uitruilstelsel;
- (d) 'n Minimum uitbloei tydperk van 90 sekondes word vereis;
- (e) Voëls wat nie uitgebloei het nie moet in geheel afgekeur word;
- (f) Die tempo van doodmaak moet humane hantering, effektiewe verdowing en volkome uitbloeiing fasiliteer en moet korreleer met die tempo van dressering.

Week en verepluk [Sien ook regulasie 21]

68. (1) Die temperatuur van die water en die tydperk waarteen weking plaasvind moet sodanig wees dat oorweking (gaar word) nie plaasvind nie.
- (2) Weekbaddens moet na elke skof leeggemaak en gereinig word met dien verstande dat waar twee skofte per dag gewerk word hierdie proses aan die einde van die tweede skof gedoen mag word.
- (3) Waar was op 'n karkas gebruik word, moet die temperatuur van die was sodanig wees dat geen deel van die karkas gaar word nie.
- (4) Donspluk-was wat vuil geword het, moet vervang word.
- (5) Voldoende houers moet verkaf word vir vere sowel as was.
- (6) Tegnieke en prosedures moet sodanig wees om die verwydering van alle vere te verseker.

Verwydering van koppe en pote en voor ontweidingswas

69. (1) Koppe en pote moet verwyder word van die karkas na vleisinspeksie by die eerste inspeksiepunt en die karkas moet gewas word voordat dit die ontweidingsarea binnegaan.
- (2) Pote moet afgesny word op so 'n manier dat hakgewigte ontbloot word.

Ontweiding [Sien ook regulasie 23;25]

70. (1) Derms mag nie tydens ontweiding gebreek word nie.
- (2) In geval van handbeheerde lyne moet ontweilepels gebruik word.
- (3) Organe mag nie van karkasse geskei word voordat vleisinspeksie voltooi is nie.
- (4) Ontweiding moet volledig verrig word sodat gedeeltes van organe nie in karkasse agterbly nie.
- (5) na ontweiding moet die buite sowel as die binnekant van die karkas gewas word met koue water waarin 'n kiemdodende middel, wat voldoen aan die vereistes van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972) en deur die provinsiale uitvoerende beampte per protokol goedgekeur is, mag wees teen vlakke wat nie gevaarlik of skadelik vir die gesondheid is nie.

Verkoeling [Sien ook regulasie 26; 28; 37; 38; 39]

71. (1) Lug verkoelingsgeriewe, gebruik vir primêre of in-proses verkoeling, moet korrek gelaai en aangewend word teen die korrekte lynspoed om te verseker dat behoorlike lugvloei rondom die karkasse, teen die gespesifiseerde lugtemperatuur, plaasvind om 'n diep borsspier temperatuur van nie meer as 10 °C te verseker by die uitgangspunt.
- (2) Water indompelings verkoelers, vir primêre of in-proses verkoeling, moet –
- (a) 'n meganiese sisteem gebruik om karkasse deur 'n bad met verkoelde water te dryf waarin 'n kiemdodende middel, wat voldoen aan die vereistes van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972) en deur die provinsiale uitvoerende beampte per protokol goedgekeur is, mag wees teen vlakke wat nie gevaarlik of skadelik vir die gesondheid is nie;
- (b) deurlopend die vlak van verkoelde water handhaaf teen nie minder as een liter skoon verkoelde water per voël;
- (c) voldoende kapasiteit hê om die deurset van die lyn te handhaaf;
- (d) karkasse verkoel om 'n diepborspier-temperatuur van nie meer as 10 °C te bereik by die uitgangspunt;
- (e) so bedryf word dat die hoeveelheid water geabsorbeer deur 'n karkas nie meer as 8 % van die ligamsgewig van sodanige karkas sal wees nie;
- (f) na elke skof leeggemaak en gereinig word behalwe, indien twee skofte per dag gewerk word, waneer die verkoeler na die tweede skof gereinig mag word.
- (3) Alle pluimvee karkasse moet verkoel wees tot minstens 10 °C voordat omhulling, verpakking of porsieëring en versnitting gedoen word.
- (4) Verkoelde vleis produkte moet nie 'n temperatuur hoër as 4 °C hê met besending nie.
- (5) Bevrore vleis moet nie 'n temperatuur hoër as minus 12 °C hê met besending nie.
- (6) By Landelike en Lae deurset abattoirs mag warm omhulling en verpakking van heel karkasse egter gedoen word mits –
- (a) die produk onmiddelik na toedraai en verpakking verkoel word; en
- (b) die diep borsspier-temperatuur nie meer as 4 °C is na oornag verkoeling nie.

DEEL VI**VLEISINSPEKSIES**

[Artikel 11(1)(j)]

A. Antemortem inspeksie vir pluimvee**Gesondheidsverklaring**

72. (1) Geen pluimvee mag by 'n abattoir vir slag aangebied word sonder 'n verklaring van gesondheid en oorsprong uitgereik deur die eienaar van die pluimvee –
- (a) in die geval van 'n lae deurset abattoir, op die dag van aankoms; en
- (b) in die geval van 'n hoë deurset abattoir, 72 uur voor slagting.
- (2) Bogenoemde verklaring van gesondheid moet inligting bevat aangaande –
- (a) datum van aflewering;
- (b) naam en adres van die eienaar, plaas en hoenderhuis-nommer;
- (c) aantal voëls en spesie;
- (d) gemiddelde gewig van die voëls;
- (e) gesondheidstoestand van die pluimvee-kudde insluitend enige vrektes; en
- (f) medikasie indien gegee en ook onttrekkingsperiodes en datums.

- (3) Die abattoir eienaar moet die inligting in sub-regulasie (2) aanteken.
- (4) Daar moet 'n standaardprosedure in plek wees by 'n abattoir om die inligting, verkry van die eienaar, oor te dra aan die geregistreerde inspekteurs by die verskillende inspeksiepunte.

Antemortem inspeksie

73. (1) Die geregistreerde inspekteur moet op die dag van slagting 'n ante-mortem inspeksie van die pluimvee doen.
- (2) 'n Voël mag nie geslag word nie indien vermoed word dat antibiotika, koksidiostate of enige ander middel wat die karkas, ingewande of organe ongeskik vir menslike gebruik sal maak as gevolg van residue wat daarin agter bly omdat dit, aan die voël toegedien is, in die voël geïnplanteer is, die voël besmet het of deur die voël geëet is.
- (3) Pluimvee wat ly aan, of vermoed word om te ly aan, 'n beheerde siekte soos bepaal in die Wet op Dieresiektes, 1984 (Wet No. 35 van 1984), moet onmiddelik aan die plaaslike Provinsiale staatsveearts gerapporteer word.
- (4) Pluimvee wat ly aan of vermoed word om te ly aan, 'n beheerde siekte soos bepaal in die Wet op Dieresiektes, 1984 (Wet No. 35 van 1984), mag slegs vir slag aangebied word of na die abattoir vervoer word onder dekking van 'n "rooikruis"-permit, uitgereik deur 'n staatsveearts in die gebied van oorsprong.
- (5) Die slag van pluimvee, deur 'n beheerde siekte geaffekteer, mag nie plaasvind alvorens die geregistreerde inspekteur toestemming daartoe gegee het nie.
- (6) In die geval dat 'n abattoir as 'n verbode of beperkte gebied verklaar word onder die Wet op Dieresiektes, 1984 (Wet No. 35 van 1984), mag die provinsiale uitvoerende beampte die eienaar aansê om 'n voël te slag volgens die voorwaardes neergelê deur daardie beampte.
- (7) Voertuie wat pluimvee, wat aan 'n beheerde siekte ly, vervoer het, moet gewas en gedisinfecteer word soos bepaal deur 'n staatsveearts voordat dit die perseel van die abattoir verlaat.
- (8) Geen voël wat ly aan enige siekte of abnormale toestand wat die vleis nadelig sal beïnvloed mag vir menslike gebruik geslag word nie.
- (9) 'n Pluimvee besending wat geaffekteer is deur siekte, erge besoedeling, wisselende voël grootte of enige ander toestand wat aanleiding kan gee tot kontaminasie van ander voëls, moet aan die einde van die skof geslag word.

Hantering van dooie voëls

74. (1) Voëls, dood by aankoms, moet as afgekeurde materiaal volgens Deel VIII. oor beskik word.
- (2) Geen karkas of deel daarvan wat afgekeur is mag in enige deel van die abattoir wat eetbare produkte bevat ingebring word nie.
- (3) Indien nadoodse ondersoeke op voëls gedoen word wat dood by aankoms was, om die oorsaak van dood te bepaal, moet sodanige ondersoek in 'n spesiale kamer of area, wat daarvoor toegerus is, uitgevoer word.

Riglyne

75 'n Geregistreerde inspekteur moet hom/haar vergewis van alle verdere riglyne deur die nasionale uitvoerende beampte uitgereik aangaande antemortem inspeksies.

B. Primêre vleisinspeksies vir pluimvee

Algemeen

76. (1) Die provinsiale uitvoerende beampte mag bepaal hoeveel geregistreerde inspekteurs in 'n abattoir benodig word, met inagneming van die ontwerp van die abattoir, aantal inspeksiepunte, lynsnelheid, strukturele en bestuursaspekte en by hoë deurset abattoirs moet die dienste van 'n geregistreerde inspekteur wat 'n veearts is beskikbaar wees.
- (2) Alle tersake inligting, insluitend antemortem en gesondheidsrekords, moet in ag geneem word met vleisinspeksie.
- (3) Geen karkas, ru -of rooiafval mag gesny, verkoop of versend word vanaf 'n abattoir tensy dit geïnspekteer en goedgekeur is deur 'n geregistreerde inspekteur.
- (4) Niemand mag 'n karkas of vleis verwyder, sny of verder prosesseeer voor dit deur 'n geregistreerde inspekteur geïnspekteer en goedgekeur is nie.
- (5) Niemand mag enige aanduiding of bewys van enige siekte, abnormale toestand, besoedeling of besmetting verwyder van 'n karkas of ingewande, alvorens vleisinspeksie gedoen is nie.
- (6) Ontweiding moet so gedoen word dat die organe en ligmaamsholtes ontbloot is vir behoorlike inspeksie deur die geregistreerde inspekteur.

- (7) Geen ingewande of deel daarvan mag voor inspeksie van enige gedresseerde karkas verwyder word nie.
- (8) Die geregistreerde inspekteur moet die karkas en ingewande inspekteur deur besigtiging, palpasië en indien nodig, insnyding.
- (9) Organe moet korreleer met die karkas van oorsprong totdat inspeksie afgehandel is.

Eerste inspeksiepunt

77. (1) Vleisinspeksie moet by die eerste inspeksiepunt, wat geleë is net na ontvering en voordat koppe en pote verwyder word en die voor-ontweidingswas plaasvind, gedoen word.
- (2) Inspeksieprosedures by die eerste inspeksiepunt moet sodanig wees om te verseker dat –
- (a) die inspeksie van die hele karkas, die kop en pote insluit;
 - (b) geen afranding van karkasse hier toegelaat word nie en slegs karkasse wat algeheel afgekeur word, van die lyn verwyder word;
 - (c) in gevalle waar afranding gedoen moet word, die karkasse op die lyn bly en afranding, na ontweiding, in die herwinningsarea gedoen word;
 - (d) karkasse wat in kontak kom met hersirkulerende, gekontameneerde water wat vir die vervoer van vere aangewend word, totaal afgekeur word;
 - (e) karkasse wat per ongeluk op die vloer geval het wel herwin kan word deur in lopende water te was, waarin 'n kiemdodoende middel is wat voldoen aan die vereistes van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972) en deur die provinsiale uitvoerende beampte per protokol goedgekeur is, teen vlakke wat nie gevaarlik of skadelik vir die gesondheid is nie;
- (3) Die geregistreerde inspekteur moet wanneer 'n karkas en organe geïnspekteer word besondere aandag verleen aan –
- (a) stand van voeding;
 - (b) doeltreffendheid van die uitbloei;
 - (c) trauma;
 - (d) aanduidings van siektes en abnormale toestande;
 - (e) kleur;
 - (f) reuk;
 - (g) konsistensie;
 - (h) konformasie; en
 - (i) enige ander abnormaliteite.

Tweede inspeksiepunt

78. (1) Vleisinspeksie moet by die tweede inspeksiepunt verrig word, wat geleë is na die ontweidingspunt, maar voordat die ingewande van die karkas geskei is.
- (2) Inspeksieprosedures by die tweede inspeksiepunt moet verseker dat –
- (a) hakgewigte en veloppervlaktes besigtig word;
 - (b) die rug van die karkas besigtig word;
 - (c) die vlerke, bene, boude en bors besigtig word;
 - (d) die ligmaamsholte, lugsakke, longe, hart, lewer, milt, spiermaag, derms, cloaca en bursa deur middel van observasie geïnspekteer word; en
 - (e) geaffekteerde karkasse verwyder word vir verdere inspeksie
- (3) Afhangende van die bevinding, mag die karkas, organe of vleis –
- (a) goedgekeur word vir menslike of dierlike gebruik;
 - (b) gedeeltelik goedgekeur word;
 - (c) totaal afgekeur word.

C. Herwinning

Herwinning van teruggehoude karkasse

79. (1) Indien gedeeltelike afkeuring van karkasse regverdig is weens geringe plaaslike letsels en die toestand van so 'n aard is dat geen vleisveiligheidsrisiko bestaan nie, kan die geregistreerde inspekteur die nodige afranding en gedeeltelike afkeurings in die porsieerings-area doen en die res van die karkas goedgekeur.
- (2) karkasse wat van die lyn verwyder word as gevolg van abnormale toestande wat 'n vleishigiëne risiko inhou en onveilig is vir menslik en dierlike gebruik, moet afsonderlik van gesonde karkasse gehou word.

- (3) Afranding en herwinning van porsies wat vir menslike gebruik goedgekeur kan word, moet –
 - (a) in 'n aparte kamer of area soos deur die provinsiale uitvoerende beampte goedgekeur is, gedoen word; en
 - (b) deur 'n geregistreerde inspekteur gedoen word.
- (4) Herwinde porsies moet –
 - (a) gewas word onder lopende water waarin 'n kiemdodende middel, wat voldoen aan die vereistes van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972) en deur die provinsiale uitvoerende beampte per protokol goedgekeur is, mag wees teen vlakke wat nie gevaarlik of skadelik vir die gesondheid is nie;
 - (b) verkoel word; en
 - (c) slegs as bevrore produkte aangewend word.

Terugsendinge of produkte wat by die abattoir terug ontvang word

80. Gelynspekteerde en goedgekeurde verkoelde pluimvee karkasse wat vanaf die abattoir versend is mag weer ontvang word vir herinspeksie en herverpakking, op voorwaarde dat –

- (a) slegs omhulde en verpakte heel karkasse en porsies aanvaar word;
- (b) geen bevrore blokke derms, galblase en koppe aanvaar word behalwe vir sterilisasie;
- (c) 'n kamer of fasiliteit, goedgekeur deur die provinsiale uitvoerende beampte, beskikbaar is vir die hantering van teruggesende produkte;
- (d) die teruggesende produkte by aankoms ondersoek word deur die geregistreerde inspekteur, en vry bevind word van enige tekens van kontaminasie of bederf en onvoorwaardelik geskik is vir menslike gebruik;
- (e) enige pluimvee karkas, dele daarvan of afval wat Ingesluit is in heel karkasse, wat by die abattoir ingebring word en bevind word dat dit gekontamineer, bederf of onveilig is vir menslike gebruik, moet afgekeur word;
- (f) omhulsels steeds die oorspronklike goedgekeur-merk van die abattoir van oorsprong dra;
- (g) die produk se temperatuur by ontvangs, nie meer as 4 °C of minder as minus 1 °C is nie;
- (h) die provinsiale uitvoerende beampte enige addisionele hygiene vereistes mag voorskryf ten opsigte van fasiliteite, prosedures van opsky, verpakking, bevrising, opberg en vervoer.
- (i) dit slegs vir bevrore produkte aangewend word; en
- (j) geen pluimvee wat van 'n ander abattoir afkomstig is hanteer mag word sonder die geskrewe goedkeuring van die provinsiale uitvoerende beampte nie.

Kriteria vir vleisinspeksie en beslissings

81. (1) Die hele karkas en organe moet afgekeur word as –
- (a) enige siekte voorkom met vermaering en/of dehidrasie;
 - (b) gevorderde patologiese veranderinge sigbaar is;
 - (c) 'n abnormale toestand sodanig versprei het dat geaffekteerde porsies of organe nie maklik van die res van die karkas geskei kan word nie;
 - (d) 'n siekte per-akuut, akuut, ernstig of gevorderd is;
 - (e) die toestand van die karkas, vleis of ingewande esteties onaanvaarbaar is;
 - (f) die karkas gekontamineer is tot so 'n mate dat dit nie skoon afgerand kan word nie.
- (2) Porsies of organe van karkasse moet afgekeur word as dit –
- (a) geaffekteer is deur 'n abnormale toestand;
 - (b) gekontamineer is;
 - (c) erg gekneus is; of
 - (d) op enige ander wyse gevaarlik vir menslike gebruik geword het.
- (3) Porsies van pluimvee mag goedgekeur word indien die verwydering en afkeuring van aangetaste dele gedoen kan word.
- (4) Die eienaar van die abattoir moet daaglikse rekords hou van die aantal voëls wat geslag is, die aantal karkasse en porsies wat afgekeur is en die afgekeurde gewig daarvan.
- (5) Die provinsiale uitvoerende beampte mag die deurstel en uurlikse slagtempo van 'n abattoir spesifiseer.

Riglyne

82 'n Geregistreerde inspekteur moet homself of haarself vergewis van al die verdere riglyne uitgereik deur die nasionale uitvoerende beampte betreffende pluimvee vleisinspeksies.

D. ALGEMENE VEREISTES VIR PERSONE WAT VLEISINSPEKSIES UITVOER**Vereiste kwalifikasies vir ander persone wat vleisinspeksies by pluimvee-abattoirs uitvoer**

83. Die ander behoorlik gekwalifiseerde persone wat vleisinspeksiedienste kan verrig soos beoog in artikel 11(1)(d) van die Wet is –

- (a) persone met 'n toepaslike bio-wetenskaplike kwalifikasie soos goedgekeur deur die nasionale uitvoerende beampte; en
- (b) indien vereis deur die nasionale uitvoerende beampte, 'n Sertifikaat vir Pluimvee Vleisinspekteurs of Pluimvee Vleisondersoekers, wat goedgekeur is deur die nasionale uitvoerende beampte en geakkrediteer is deur die Suid-Afrikaanse Kwalifikasie-outeiteit (SAQA).

Registrasie as geregistreerde inspekteur by die provinsiale uitvoerende beampte

84. Persone bedoel in artikel 11(1)(c) van die Wet wat vleisinspeksiedienste wil lewer, moet registreer by die provinsiale uitvoerende beampte om sodanige dienste by 'n bepaalde abattoir te lewer.

DEEL VII**MERKE EN DIE AANBRING VAN MERKE**

[Artikel 11.(1)(m)]

Spesifikasies vir merke

85. (1) Die volgende goedkeuringsmerke word vereis by hoë, lae deurset en landelike pluimvee-abattoirs:



(landelik)



(Lae deurset)



(Hoë deurset)

- (2) Die stempels moet die volgende inligting toon:
 - (a) Die abattoir se registrasienommer; en
 - (b) Die bewoording aangetoon in subregulasie (1) wat ten minste in twee amptelike tale, een waarvan Engels, moet wees.
- (3) Merke moet gedruk word op omhulsels en verpakkings of op etikette van individuele karkasse of gesnyde porsies, in groottes om aan te pas by besondere omstandighede tot goedkeuring van die provinsiale uitvoerende beampte.

Toedraai, verpakking en etikettering

86. (1) Alle etikette aangewend op vleis moet –
- (a) gedruk wees op voedselgraadpapier of plastiese drukmateriaal en op dieselfde higiëniese manier hanteer word as in-kontak omhulselmateriaal; en
 - (b) die merk in regulasie 85(1) en inligting vereis in regulasie 85(2) toon en ook enige ander inligting vereis deur die provinsiale uitvoerende beampte.
- (2) Omhulselmateriaal wat die goedkeuringsmerk op het mag nie herbruik word nadat dit ooggemaak is nie.
 - (3) Die provinsiale uitvoerende beampte mag per protokol vrystelling van die merk van pluimvee karkasse by 'n abattoir verleen in gevalle waar besendings karkasse vanaf 'n goedgekeurde abattoir na 'n goedgekeurde versnittings- en prosesseringsplaat versend word, onderhewig aan die volgende voorwaardes:
 - (a) Die versnittings- en prosesseringsplaat moet dieselfde eienaar as die abattoir hê.
 - (b) Die karkasse is nie individueel omhuul nie, word in grootmaat versend in houers en vervoer in voertuie wat voldoen aan hierdie regulasies.

- (c) Die laaispasie van die voertuig of houer is gesluit en geseël.
 - (d) Die versendingskantoor en ook die ontvangende versnittingsplant moet rekords hou van hoeveelhede, tipe en bestemming van besendings.
 - (e) Karkasse en gesnyde porsies word volgens regulasie 85(3) gemerk voordat dit die versnittings- en prosesseringsplant verlaat.
- (4) Massaverpakking, houers of kartonne moet duidelik aan beide ente gemerk word met die goedkeuringsmerk, wat duidelik sigbaar en van leesbare grootte is en inligting voorsien soos vereis deur die Wet op Landbouprodukstandaarde, 1990 (Wet No.119 van 1990), en ook –
- (a) die naam, adres en registrasienommer van die instellings waar die vleis verpak was;
 - (b) die netto gewig van die inhoud;
 - (c) 'n akkurate beskrywing van die inhoud;
 - (d) die datum verpak of 'n kode waaruit die verpakkingsdatum bepaal kan word; en
 - (e) aanwysings oor die bergingstemperatuur van die produk.

Sekuriteit

87. (1) 'n Stempel van goedkeuring of omhulselmateriaal waarop die goedkeuringsmerk gedruk is, mag nooit gebruik word by 'n abattoir waar die abattoir se nommer verskil van die nommer op die stempel nie.
- (2) Die geregistreerde inspekteur moet hom- of haarself tevrede stel aangaande die sekuriteit van omhulsel- en verpakkingsmateriaal of etikette waarop die stempel van goedkeuring voorkom.

Algemeen

88. (1) Niemand mag in 'n abattoir 'n goedkeuringstempel aanbring op, of verwyder van enige karkas, deel daarvan, vleis, of omhulsel, verpakking of houer nie, behalwe met toestemming van 'n geregistreerde inspekteur.
- (2) Die geregistreerde inspekteur mag te enige tyd in 'n abattoir 'n karkas of vleis herinspekteer, nieteenstaande die feit dat dit alreeds goedgekeur mag gewees het vir gebruik en indien hy of sy by herinspeksie van mening is dat dit nie meer geskik vir menslike of dierlike gebruik is nie, moet hy of sy die goedkeuringstempel verwyder en sodanige vleis moet afgekeur word.

DEEL VIII**HANTERING VAN AFGEKEURDE MATERIAAL**

[Artikel 11(1)(r)]

Hantering van afgekeurde materiaal

89. (1) Karkasse, dele daarvan of enige eetbare produkte in 'n abattoir, wat nie goedgekeur kan word vir menslike of dierlike verbruik nie, moet –
- (a) in 'n diefstalbestande houer geplaas word wat duidelik gemerk is "AFGEKEUR", in letters nie kleiner nie as 10 cm hoog, of opsigtelik gemerk met 'n stempel met die woord "AFGEKEUR", met gebruikmaking van groen ink;
 - (b) in 'n bewaarplek of -kamer of 'n toegewysde koelfasiliteit wat vir die doel voorsien is gehou word, behalwe as dit op 'n deurlopende basis verwyder word; en
 - (c) aan die einde van die werksdag van die abattoir verwyder of beveilig word in 'n toegewysde vries- of koelfasiliteit teen 'n lugtemperatuur van minstens minus 2 °C.
- (2) Niemand mag 'n karkas, 'n deel daarvan of enige eetbare produk, wat teruggehou of afgekeur was, van die abattoir verwyder nie, behalwe met die toestemming van 'n geregistreerde inspekteur wie 'n veearts is en onderworpe aan sodanige voorwaardes as wat hy of sy mag neerlê.
- (3) Die abattoireienaar is verantwoordelik om te voldoen aan die regsvereistes of voorwaardes wat geld vir die beveiliging en beskikking van enige karkas, deel daarvan of enige eetbare produk wat nie goedgekeur kan word vir menslike en dierlike verbruik nie.

Beskikking van afgekeurde materiaal

90. Enige afgekeurde materiaal moet oor beskik word deur –
- (a) totale verbranding;
 - (b) ontaarding en begrawing van afgekeurde materiaal in 'n veilige plek, goedgekeur deur die provinsiale uitvoerende beambte en plaaslike owerheid, deur –
 - (i) opkerwing en dan bespuiting met, of onderdompeling in, 'n goedgekeurde "aanstootlike" kleurstof; en

- (ii) begrawing en onmiddellike toegang tot 'n diepte van minstens 60 cm en nie minder nie as 100 m vanaf die abattoir, mits sodanige materiaal nie 'n nadelige uitwerking op die higiëne van die abattoir het nie;
- (c) verwerking by 'n geregistreerde steriliseringsaanleg; of
- (d) enige ander metode waarvoor 'n protokol goedgekeur is deur die provinsiale uitvoerende beampte.

Vereistes vir steriliseringsaanlegte

91. (1) 'n Steriliseringsaanleg moet voldoen aan die die algemene vereistes vir persele, strukture en toerusting uiteengesit in regulasies 8 tot 18.
- (2) Die perseel van 'n steriliseringsaanleg moet 'n heining hê en beveilig wees om toegang van ongemagtigde persone, voertuie en diere te verhoed, en moet insluit -
- (a) vuilareas, bestaande uit kamers waar materiaal ontvang, geberg of voorberei word vir sterilisering, en ook die toegang tot die steriliseringsapparaat; en
 - (b) skoon areas, bestaande uit kamers waar gesteriliseerde materiaal drooggemaak, gemaal of andersins voorberei, verpak, geberg of versend word.
- (3) 'n Soliede muur moet die vuil- van die skoon area skei en daar mag geen direkte kontak tussen hierdie areas wees nie.

Vuilarea

92. (1) Materiaal van dierlike oorsprong mag slegs ontvang word in die vuilareas van 'n steriliseringsaanleg en geen sodanige materiaal mag verwyder word van hierdie area nie, behalwe via verwerking in die steriliseringstoerusting.
- (2) Voetbaddens met ontsmettingsmiddels moet by alle uitgange voorsien word, en ook 'n wielbad vir voertuie by die vuil-ontvangsarea.
- (3) Die vloere, mure en toerusting van die vuilareas van 'n steriliseringsaanleg moet daaglik, nadat die werkzaamhede afgehandel is, gesaniteer word.
- (4) Werkers werkzaam in die vuilarea moet -
- (a) onderskeibaar gemerkte oorpakke en rubberstewels dra;
 - (b) hande was en hul stewels ontsmet voordat hulle die vuilareas verlaat; en
 - (c) hul vuil, beskermende klerasie en stewels wissel en hulself met seep en water was voordat hulle die perseel verlaat.
- (5) 'n Persoon wat die vuilareas betree het, mag nie by die skoon area ingaan of enige area waar enige eetbare produkte in die abattoir hanteer word nie, behalwe as hy of sy hulself skoongemaak het soos beoog in subregulasie (4)(c).

Produk

93. (1) 'n Persoon mag nie die produkte van 'n steriliseringsaanleg verkoop nie behalwe as dit voldoen aan die spesifikasies neergelê deur die Registrateur kragtens die Wet op Misstawwe, Veevoedsel, Landboumiddels en Veemiddels, 1947 (Wet No.36 van 1947).
- (2) Enige materiaal geproduseer deur verwerking of behandeling onder die voorwaardes van hierdie Deel en wat bestem is vir dierlike verbruik of as kunsmis, is onderworpe aan sodanige inspeksie en toetse as wat die bedoelde Registrateur mag bepaal.

Voertuie vir afgekeurde materiaal

94. (1) 'n Voertuig wat gebruik word vir die vervoer van afgekeurde materiaal mag vir geen ander doel gebruik word nie, maar nadat dit skoongemaak en gedisinfecteer is, mag die voertuig gebruik word om oneetbare materiaal te vervoer.
- (2) 'n Voertuig mag slegs gebruik word vir die vervoer van afgekeurde materiaal indien die -
- (a) laairuim sluitbaar, diefstalbestand en verseelbaar is;
 - (b) binne-oppervlakte lekdig is en gemaak van duursame materiaal; en
 - (c) vloer voorsien is, by die laagste punt, met 'n dreineringspyp wat dig toegemaak kan word met 'n skroefklep.
- (3) Die laairuim van 'n voertuig wat gebruik word om materiaal na 'n steriliseringsaanleg te vervoer, moet skoongemaak en gedisinfecteer word tot die bevrediging van 'n geregistreerde inspekteur na afloop van elke aflewering, by 'n plek spesifiek ingerig vir hierdie doel

Monsters

95. (1) Die geregistreerde inspekteur kan skriftelike magtiging gee vir die verwydering van monsters van afgekeurde materiaal en dierlike parasiete van 'n abattoir vir navorsing en onderrigdoeleindes, en moet in die magtiging spesifiseer –
- (a) die naam van die organisasie of individu wat die navorsing doen, of dit versamel;
 - (b) die naam van die abattoir van oorsprong;
 - (c) die tipe en hoeveelheid materiaal verwyder;
 - (d) die doel vir versameling; en
 - (e) hoe die materiaal oor beskik moet word na die beoogde gebruik.
- (2) Die goedkeuring van die eienaar van die aanleg word benodig om te reël vir die versameling van monsters.

DEEL IX**UITVOERREGULASIES**

[Artikel 14(1)(d)][Artikel 22(1)(h)]

Uitvoer van vleis

[Sien ook artikel 14 van die Wet]

96. (1) Vleis mag slegs uitgevoer word van abattoirs of aanlegte wat as hoë deursoet abattoirs gegradeer is of, in die geval van lae deursoet aanlegte, voldoen aan al die vereistes soos vereis vir 'n hoë deursoet abattoir, en geregistreer is as 'n uitvoeraanleg.
- (2) Die eienaar wat vleis wil uitvoer, moet aansoek doen by die nasionale uitvoerende beampte om die registrasie van sy of haar abattoir of aanleg as 'n uitvoeraanleg.
- (3) Vleis bedoel vir uitvoer moet gemerk word volgens die vereistes van die invoerende land.
- (4) Die verskepingshouer waarin die vleis uitgevoer gaan word, moet verseël word by die laai daarvan met 'n seël wat 'n unieke seëlnommer dra.

DEEL X**INVOERREGULASIES**

[Artikel 22(1)(h)]

Invoer van vleis

[Sien ook artikel 13 van die Wet]

97. (1) (a) Die wyse waarop 'n invoerder aansoek moet doen vir 'n Invoerpermit is deur die amptelike aansoekvorm, verkrygbaar van die nasionale uitvoerende beampte, te voltooi en dit by hom of haar in te dien saam met 'n fooi soos goedgekeur en deur die Minister in die Staatskoerant aangekondig.
- (b) Enige persoon wat wetend onware inligting op 'n aansoekvorm vir 'n invoerpermit voorsien, is skuldig aan 'n oortreding.
- (2) Die wyse waarop ingevoerde vleis, wat in die Republiek afgelaai is, geberg moet word, soos beoog in artikel 13(6)(d) van die Wet, is –
- (a) dat die ingevoerde vleis op so 'n wyse geberg word om te verseker –
 - (i) dat geen besmetting, besoedeling of agteruitgang daarvan op enige wyse mag plaasvind nie; en
 - (ii) dat sodanige ingevoerde vleis hoegenaamd nie ander produkte in die koueberging besmet nie;
 - (b) dat daar beveiligingsmaatreëls sal wees om te verhoed dat enige deel van die besending verwyder kan word voor die finale vrystelling daarvan; en
 - (c) dat alle dokumentasie rakende 'n besending deur die eienaar van die koueberging gehou word vir inspeksie deur die nasionale uitvoerende beampte.
- (3) Die veeartsenykundige prosedure wat uitgevoer moet word tydens berging van vleis, soos beoog in subregulasie (2), is om –
- (a) 'n positiewe verband tussen die vleis en die invoerpermit en ook al die ander dokumentasie wat met die inspeksie van die besending verband hou te bevestig
 - (b) die handhawing van die temperatuur van die vleis gedurende die vervoer daarvan na te gaan;
 - (c) te bevestig dat geen besoedeling, besmetting of agteruitgang van die vleis plaasgevind het tydens die vervoer daarvan voor opberging nie;
 - (d) monsters te verwyder vir ondersoek;
 - (e) toetsresultate van monsters, wat van die besending geneem is, na te gaan;

- (f) te bevestig dat daar voldoen is aan al die ander voorwaardes soos bepaal in die invoerpermit; en
- (g) enige ander optrede te volg wat nodig is om te verseker dat die vleis veilig en geskik is vir menslike gebruik en nie 'n gevaar inhou dat dit 'n aansteeklike diersiekte sal oordra nie.

DEEL XI

SLAG VAN PLUIMVEE VIR EIE GEBRUIK EN VIR GODSDIENSTIGE EN KULTURELE DOELEINDES

[Artikel 22(1)(c)] [Artikel 7(2)(a),(b)]

Slag van pluimvee, nie in 'n abattoir nie, vir eie gebruik

98. (1) Gedurende 'n periode van 14 dae mag 'n persoon vir eie gebruik nie meer slag nie as vyf-en-twintig pluimvee eenhede;
- (2) 'n Persoon mag slegs soos bepaal in subregulasie (1), slag op 'n perseel waarvan hy of sy –
- (a) die wettige, geregistreerde eienaar is;
 - (b) die wettige huurder of bewoner is; of
 - (c) andersins die reg van beheer, bestuur of gebruik daarvan het.
- (3) Enige ander wettige voorskrifte rakende die aanhou en slag van pluimvee op 'n perseel, waarna verwys word in subregulasie (2), moet aan voldoen word benewens die bepalinge van die Wet en hierdie Regulasies.
- (4) Slegs gesonde voëls mag geslag word.
- (5) Die gedeeltes van geslagte voëls wat nie gebruik word nie moet as afgekeurde materiaal beskou word en oor beskik word in ooreenstemming met toepaslike voorskrifte van Deel VIII van hierdie regulasies of volgens die gesondheidsvereistes van die betrokke plaaslike owerheid.

Slag van pluimvee, nie in 'n abattoir nie, volgens godsdienstige behoeftes van die Moslemgeloof

99. (1) Slag vir behoeftes van die Moslemgeloof mag slegs verrig word deur 'n persoon –
- (a) wie skriftelik daartoe gemagtig is deur Islamitiese godsdienstige owerhede; en
 - (b) wie die nodige kennis, fisiese vermoë en toerusting het om die uitbloei-insnyding op 'n humane wyse te verrig.
- (2) Die persoon beoog in subregulasie (1) moet –
- (a) vooraf skriftelike toestemming daarvoor kry van die plaaslike owerheid van die area waar sodanige slagtery sal plaasvind; en
 - (b) toesien dat slegs gesonde voëls geslag word.
- (3) Die dele van die geslagte voël wat nie gebruik word nie moet beskou word as afgekeurde materiaal en oor beskik word in ooreenstemming met toepaslike voorskrifte van Deel VIII van hierdie regulasies of ooreenkomstig die gesondheidsvereistes van die betrokke plaaslike owerheid.
- (4) Vleis verkry van slagting volgens hierdie regulasie mag slegs beskikbaar gemaak word soos voorgeskryf deur die Islamitiese Reg.
- (5) Enige ander wettige voorskrifte rakende die aanhou en slag van pluimvee op 'n perseel, waarna verwys word in subregulasie (2)(b), moet aan voldoen word benewens die bepalinge van die Wet en hierdie Regulasies.

Slag van pluimvee, nie in 'n abattoir nie, vir inheemse godsdienstige of kulturele doeleindes

100. (1) 'n Persoon wie vir inheemse godsdienstige of kulturele doeleindes slag moet –
- (a) vooraf skriftelike toestemming daarvoor kry van die plaaslike owerheid van die area waar sodanige slagtery sal plaasvind; en
 - (b) toesien dat slegs gesonde voëls geslag word.
- (2) Die dele van die geslagte voëls wat nie gebruik word nie moet beskou word as afgekeurde materiaal en oor beskik word in ooreenstemming met toepaslike voorskrifte van Deel VIII van hierdie regulasies of ooreenkomstig die gesondheidsvereistes van die betrokke plaaslike owerheid.
- (3) Enige ander wettige voorskrifte rakende die aanhou en slag van pluimvee op 'n perseel, waarna verwys word in subregulasie (1)(b), moet aan voldoen word benewens die bepalinge van die Wet en hierdie Regulasies.

Rituele slag van pluimvee in abattoirs

101. Rituele slagting in abattoirs mag verrig word indien die persoon wat dit doen –
- (a) daartoe skriftelik gemagtig is deur die eienaar van die abattoir, na sy of haar benoeming deur die godsdienstige gemeenskap; en
 - (b) die nodige kennis en fisiese vermoë het om die benodigde en goedgekeurde fasiliteite te gebruik om die uitbloei-insnyding op 'n humane wyse uit te voer.

DEEL XII**FINALE VOORSIENING**

[Artikel 18(2)]

Appèlle

102. Enige persoon wat wil appelleer kragtens artikel 18(1) van die Wet, moet –
- (a) duidelik aandui teen watter besluit appelleer word en die redes vir die appèl;
 - (b) die appèl by die Minister of die LUR, soos die geval mag wees, binne 30 dae vanaf verwittiging van die besluit, aanteken; en
 - (c) 'n fooi saam met die appèl insluit soos goedgekeur deur die Minister en in die Staatskoerant aangekondig is.

Boetes

103. Enige persoon wat 'n bepaling of vereiste van hierdie regulasies oortree, is skuldig aan 'n misdryf en by skuldigbevinding strafbaar met 'n boete of gevangenisstraf –
- (a) in die geval van 'n eerste oortreding, 'n tydperk van nie meer as een jaar nie, en
 - (b) in die geval van 'n tweede oortreding, 'n tydperk van nie meer as twee jaar nie.

Korttitel

104. Hierdie regulasies heet die Pluimvee Regulasies en dit sal op die datum van publikasie hiervan in werking tree.

No. R. 162

24 February 2006

ANIMAL DISEASES ACT, 1984
(ACT No. 35 OF 1984)

REGULATIONS: AMENDMENT

The Minister of Agriculture, acting under section 31 of the Animal Diseases Act, 1984 (Act No. 35 of 1984), has made the regulations set out in the Schedule.

SCHEDULE

Definition

1. In this Schedule "the Regulations" means the regulations published by Government Notice No. R. 2026 of 26 September 1986, as amended by Government Notices Nos. R. 2208 of 24 October 1986, R. 266 of 13 February 1987, R. 2343 of 16 October 1987, R. 884 of 5 May 1988, (as corrected by R. 1043 of 3 June 1988), R. 394 of 1 March 1991, (as corrected by R. 931 of 3 May 1991), R. 2358 of 10 December 1993, R. 1023 of 27 May 1994, R. 254 of 6 February 1997, R. 1136 of 11 September 1998, R. 361 of 7 April 2000, R. 443 of 25 May 2001 and R.885 of 21 September 2001, (as corrected by R. 1386 of 21 December 2001).

Amendment of Table 2 of the Regulations

2. Table 2 of the Regulations is hereby amended by the insertion of the particulars in the Table after the animal disease "Aujeszky's Disease".

TABLE 2

Animal Disease	Nature, causal organism and symptoms	Susceptible animals	Controlled veterinary act to be performed in respect of -		
			Susceptible Animals	Contact Animals	Infected Animals
1	2	3	4	5	6
Avian influenza (other than Highly pathogenic avian influenza / Notifiable avian influenza)	Viral disease caused by any strain of avian influenza virus (other than Highly pathogenic avian influenza / Notifiable avian influenza strains) characterized by depression, decreased feed consumption, mild abnormal respiratory symptoms, lacrimation, oedema of the head, cyanosis of the unfeathered skin and diarrhoea.	Poultry	—	All contact poultry shall be isolated and dealt with as determined by the director	All infected poultry shall be isolated and dealt with as determined by the director

No. R. 162

24 Februarie 2006

WET OP DIERESIEKTES, 1984
(WET No. 35 VAN 1984)

REGULASIES: WYSIGING

Die Minister van Landbou handelende kragtens artikel 31 van die Wet op Dieresyktes, 1984 (Wet No. 35 van 1984), het die regulasies in die Bylae uitgevaardig.

BYLAE

Woordomskrywing

1. In die Bylae beteken "die Regulasies" die regulasies gepubliseer deur Goewermentskennisgewing No. R.2026 van 26 September 1986, soos gewysig deur Goewermentskennisgewings Nos. R. 2208 van 24 Oktober 1986, R. 226 van 13 Februarie 1987, R. 2343 van 16 Oktober 1987, R. 884 van 5 Mei 1988, (soos verbeter deur R. 1043 van 3 Junie 1988), R. 394 van 1 Maart 1991, (soos verbeter deur R. 931 van 3 Mei 1991), R. 2358 van 10 Desember 1993, R. 1023 van 27 Mei 1994, R. 254 van 6 Februarie 1997, R. 1136 van 11 September 1998, R. 361 van 7 April 2000, R. 443 van 25 Mei 2001 en R. 885 van 21 September 2001, (soos verbeter deur R. 1386 van 21 Desember 2001)

Wysiging van Tabel 2 van die Regulasies

2. Tabel 2 van die Regulasies word hierby gewysig deur die besonderhede in die Tabel na die dieresykte "Hemorhagiese septisemie" in te voeg.

TABEL 2

Dieresykte	Aard, veroorsakende organisme en simptome	Vatbare diere	Beheerde veteriniere handeling wat verrig moet word ten opsigte van		
			Vatbare diere	Kontakdiere	Besmette diere
1	2	3	4	5	6
Voëlgriep (uitgesonder Hoogs patogene voël-griep/ Aanmeldbare voëlgriep).	Virussykte, veroorsaak deur enige stam van voël influenza virus (uitgesonder Hoogs patogene/ Aanmeldbare voëlgriep stamme) gekenmerk deur depressie, verlaagde voerinname, ligte abnormale asemhalingstekens, oormatige oogafskeiding, edeem van die kop, sianose van die veerlose vel en diarree.	Pluimvee	—	Alle kontak pluimvee moet geïsoleer en mee gehandel word soos bepaal deur die direkteur.	Alle besmette pluimvee moet geïsoleer en mee gehandel word soos bepaal deur die direkteur.

No. R. 163

24 February 2006

ANIMAL DISEASES ACT, 1984
(ACT No. 35 OF 1984)

REGULATIONS: AMENDMENT

The Minister of Agriculture, acting under section 31 of the Animal Diseases Act, 1984 (Act No. 35 of 1984), has made the regulations set out in the Schedule.

SCHEDULE

Definition

- In this Schedule "the Regulations" means the regulations published by Government Notice No. R. 2026 of 26 September 1986, as amended by Government Notices Nos. R. 2208 of 24 October 1986, R. 266 of 13 February 1987, R. 2343 of 16 October 1987, R. 884 of 5 May 1988, (as corrected by R. 1043 of 3 June 1988), R. 394 of 1 March 1991, (as corrected by R. 931 of 3 May 1991), R. 2358 of 10 December 1993, R. 1023 of 27 May 1994, R. 254 of 6 February 1997, R. 1136 of 11 September 1998, R. 361 of 7 April 2000, R. 443 of 25 May 2001 and R.885 of 21 September 2001, (as corrected by R. 1386 of 21 December 2001).

Amendment of Table 2 of the Regulations

- Table 2 of the Regulations is hereby amended by the insertion of the particulars in the Table after the animal disease "Haemorrhagic Septicemia".

TABLE 2

Animal Disease	Nature, causal organism and symptoms	Susceptible animals	Controlled veterinary act to be performed in respect of -		
			Susceptible Animals	Contact Animals	Infected Animals
1	2	3	4	5	6
Highly pathogenic avian influenza (fowl plague) / Notifiable avian influenza.	Viral disease caused by strains of avian influenza virus (including all H5 and H7 subtypes of avian influenza virus) that cause or have the potential to cause severe disease characterized by abnormal respiratory signs, excessive lacrimation, sinusitis, oedema of the head, cyanosis of the unfeathered skin and diarrhoea.	Poultry	—	All contact poultry shall be isolated and destroyed by the responsible person under the supervision of an officer.	All infected poultry shall be destroyed by the responsible person under the supervision of an officer.

No. R. 163

24 Februarie 2006

WET OP DIERESIEKTES, 1984
(WET No. 35 VAN 1984)

REGULASIES: WYSIGING

Die Minister van Landbou handelende kragtens artikel 31 van die Wet op Dieresyktes, 1984 (Wet No. 35 van 1984), het die regulasies in die Bylae uitgevaardig.

BYLAE

Woordomskrywing

- In die Bylae beteken "die Regulasies" die regulasies gepubliseer deur Goewermentskennissgewing No. R.2026 van 26 September 1986, soos gewysig deur Goewermentskennissgewings Nos. R. 2208 van 24 Oktober 1986, R. 226 van 13 Februarie 1987, R. 2343 van 16 Oktober 1987, R. 884 van 5 Mei 1988, (soos verbeter deur Goewermentskennissgewing R. 1043 van 3 Junie 1988), R. 394 van 1 Maart 1991, (soos verbeter deur R. 931 van 3 Mei 1991), R. 2358 van 10 Desember 1993, R. 1023 van 27 Mei 1994, R. 254 van 6 Februarie 1997, R. 1136 van 11 September 1998, R. 361 van 7 April 2000, R. 443 van 25 Mei 2001 en R. 885 van 21 September 2001, (soos verbeter deur R. 1386 van 21 Desember 2001)

Wysiging van Tabel 2 van die Regulasies

- Tabel 2 van die Regulasies word hierby met gewysig deur die besonderhede in die Tabel na die dieresykte "Aujeszkys siekte" in te voeg.

TABEL 2

Diere-siekte	Aard, veroorsakende organisme en simptome	Vatbare diere	Beheerde veteriniere handeling wat verrig moet word ten opsigte van		
			Vatbare diere	Kontakdiere	Besmette diere
1	2	3	4	5	6
Hoogs patogene voëlgriep/ Aanmeldbare voëlgriep	Virussiekte, veroorsaak deur stamme van voël influenza virus (insluitend alle H5 en H7 subtypes van voël influenza virus), wat ernstige siekte veroorsaak of die potensiaal daartoe het, gekenmerk deur abnormale asemhalingstekens, oormatige oogafskeiding, sinusitus, edeem van die kop, sianose van die veerlose vel en diarree.	Pluimvee	—	Alle kontak pluimvee moet geïsoleer en onder toesig van 'n beamppte deur die verantwoordelike persoon vernietig word.	Alle besmette pluimvee moet onder toesig van 'n beamppte deur die verantwoordelike persoon vernietig word.

No. R. 166

24 February 2006

MARKETING OF AGRICULTURAL PRODUCTS ACT, 1996**(ACT No. 47 OF 1996)****ESTABLISHMENT OF STATUTORY MEASURE AND DETERMINATION OF
GUIDELINE PRICES: LEVY RELATING TO SORGHUM**

I, Angela Thokozile Didiza, Minister of Agriculture, acting under sections 13 and 15 of the Marketing of Agricultural Products Act, 1996 (Act No. 47 of 1996), hereby-

- (a) establish the statutory measure set out in the Schedule hereto;
and
- (b) determine that the guideline price for sorghum shall be R1104 per metric ton.


A.T. DIDIZA,

Minister of Agriculture.

SCHEDULE

Definitions

1. In this Schedule any word or expression to which a meaning has been assigned in the Act shall have that meaning, and unless the context otherwise indicates-

“buyer” means a sorghum dealer, feed manufacturer, malt manufacturer, processor or any other person who purchases sorghum from the producer thereof and a sorghum agent, broker or any person who purchases sorghum on behalf of another person, from the producer thereof;

“dealing in the course of trade” means every purchase of sorghum from the producer thereof by any person, if the sorghum so purchased or any quantity thereof, is or is intended to be disposed of by that person for any consideration whatsoever, or is used or is intended to be disposed of by that person for any consideration whatsoever, or is used or is intended to be used in the manufacture or processing of any product or commodity disposed of by that person for any consideration whatsoever;

“exporter” means any person who exports sorghum from the Republic of South Africa;

“feed manufacturer” means a person dealing in the course of trade with sorghum by using it in the manufacture of animal feed, pet foods, poultry feed or bird seed;

“importer” means any person who imports sorghum into the Republic of South Africa for his own account or on behalf of someone else;

“malt manufacturer” means a person dealing in the course of trade with sorghum malt;

“producer” means a person who produces sorghum grain or a person on who’s behalf sorghum grain is being produced;

“processor” means a person other than a malt manufacturer or a feed manufacturer who deals with sorghum products in the course of trade;

“sorghum” means the threshed, ripe seed of plants of *Sorghum bicolor* (L.) Moench, but not seed sorghum or sorghum utilised as silage;

“sorghum agent or broker” means a person dealing in the course of trade with sorghum by acting on behalf of the producer, seller or buyer thereof at the sale or purchase of that sorghum;

“sorghum dealer” means a person dealing in the course of trade, other than in the retail trade, with sorghum that has been bought from producers of sorghum, but also not a malt manufacturer, feed manufacturer or processor; and

“Sorghum Trust’ is a discretionary trust certified by the Master of the High Court under registration number I TRUST 9221/97 and containing funds for the benefit of the sorghum industry.

Purpose and aims of statutory measure and the relation thereof to objectives of the Act

2. The purpose and aims of this statutory measure are to provide financial support for the sorghum research and information functions that the sorghum industry has identified as essential and in the interest of the industry as a whole.

The supply of continuous generic market information to market participants is essential to identify possible opportunities and threats in the market place. It can also be used as an instrument relating to decision-making for pricing, expanding of business, capital investment, product development and entering market sectors within the sorghum industry.

Section 2(2)(b): the promotion of the efficiency of the marketing of agricultural products –

In the free market environment, reliable macro industry information that is supplied by an independent and objective organisation (SAGIS) is critical for the silo owner, producer, trader, processor, researcher, seed grower and Government. It also provides tools for strategic planning by the sorghum industry.

Approximately 90% of the research projects are of an agronomical nature, which include the improvement of sorghum quality. In the latter respect, local malting and milling qualities of sorghum are unique and cultivars are developed to comply with the required specifications.

Despite the lack of high-potential arable land and agricultural conditions in general, the sorghum industry has achieved high agronomical and grain quality standards, due to the continued funding of research projects. The complex interaction between changing patterns of crops and external factors affecting them, such as disease and pests, often impacts negatively on production and quality, thus creating an urgent demand for new technology in order to keep the sorghum industry profitable.

Research is therefore important for the maintenance of an internationally competitive industry and to supply products that are of an acceptable standard that meets the preferences of manufacturers and consumers.

Section 2(2)(c): the optimisation of export earnings from agricultural products-

Limited volumes of sorghum are exported to mainly the neighbouring countries of South Africa and in particular to Botswana. Botswana is dependent on South Africa for approximately 30% of its sorghum requirements (on an average annual basis), which relates to some 40 000 tons per annum.

Section 2(2)(d): the enhancement of the viability of the agricultural sector-

The sorghum industry's viability is principally based on the research and information functions and therefore also impacts on labour. The continuation of levies will therefore ensure that the various role-players of the sorghum industry can continue to pursue their economic objectives more effectively.

At least 20% of the funds collected by means of this levy will be ear-marked for the transformation (exposure, training, empowering) of previous disadvantaged groups within the sorghum industry.

Product to which statutory measure applies

3. This statutory measure shall apply to sorghum.

Area in which statutory measure applies

4. This statutory measure shall apply within the geographical area of the Republic of South Africa.

Imposition of levy

5. A levy is hereby imposed on all sorghum -
- (a) that is sold by or on behalf of a producer; thereof;
 - (b) that is processed or converted or caused to be processed or converted into a sorghum product by or on behalf of the producer thereof, if such sorghum product is intended to be sold or disposed of;
 - (c) that is imported or brought into the Republic of South Africa; and
 - (d) that is exported from the Republic of South Africa, and in respect of which a levy has not previously been paid in terms of paragraphs (a), (b) or (c).

Amount of levy

6. The levy shall amount to R7,70 per metric ton sorghum, excluding VAT.

Persons by whom levy is payable

- 7.(1) The levy payable in terms of clause 5 shall –
- (a) in the case of a levy implicated in clause 5 (a), be payable by the buyer of the sorghum;
 - (b) in the case of a levy implied in clause 5 (b), be payable by the processor or converter of the sorghum;
 - (c) in the case of a levy implied in clause 5 (c), be payable by the importer of the sorghum;
 - (d) in the case of a levy implied in clause 5 (d), be payable by the exporter of the sorghum.

- (2) The amount of the levy payable by the buyer in terms of sub clause 1(a) and (c) may be deducted from the purchase price payable to the producer or the importer.

Payment of levy

8(1) Payment of a levy imposed in terms of clause 5 shall be made by the persons contemplated in clause 7 not later than 15 days after the month in which the sorghum was purchased, processed, converted, imported or exported.

(2) Payment shall be made by means of a cheque, postal order, money order or electronic transfer made out in favour of the Sorghum Trust, which shall accompany the levy return as prescribed by the Sorghum Trust.

(3) Payments, levy returns and audit certificates shall –

(a) when forwarded by post, be addressed to –

The Sorghum Trust
P.O.Box 14826
SINOVILLE
0102

(b) when delivered by hand delivered to -

The Sorghum Trust
Yorkcor Park Building
Suite 211
86 Watermeyer Street
Val de Grace
Pretoria
0002

(c) when forwarded electronically, be paid into the account indicated on the return form (levies) and submitted to adminishouseagric@mweb.co.za (return forms and proof of deposit).

Administration of the measure

9. The levies collected in terms of this statutory measure shall be administered as a separate account by the Sorghum Trust. The Sorghum Trust will be funded for the purpose of this statutory measure out of the sorghum levies. The Minister shall decide on the application of any surplus at the date of termination of this statutory measure and any deficit shall be for the account of the Sorghum Trust.

Commencement and period of validity

10. This statutory measure shall come into operation on 1 March 2006 and shall lapse on 28 February 2010.

No. R. 166

24 Februarie 2006

WET OP DIE BEMARKING VAN LANDBOUPRODUKTE, 1996**(WET No. 47 VAN 1996)****INSTELLING VAN STATUTÊRE MAATREËL EN BEPALING VAN RIGLYNPRYSE:****HEFFING MET BETREKKING TOT SORGHUM**

Ek, Angela Thokozile Didiza, Minister van Landbou, handelende kragtens artikels 13 en 15 van die Wet op die Bemarking van Landbouprodukte, 1996 (Wet No. 47 van 1996)-

- (a) stel hiermee die statutêre maatreël in die Bylae uiteengesit, in; en
- (b) bepaal dat die riglynprys vir sorghum R1104 per metrieke ton sal wees.


A.T. DIDIZA,**Minister van Landbou.**

BYLAE**Woordomskrywing**

1. In hierdie Bylae het enige woord of uitdrukking waaraan 'n betekenis in die Wet geheg is, daardie betekenis en, tensy uit die samehang anders blyk, beteken -

"as 'n besigheid handel" elke aankoop van sorghum van die produsent daarvan deur enige persoon, indien die sorghum of enige hoeveelheid daarvan aldus deur daardie persoon aangekoop vir enige rede van die hand gesit word of beoog word om van die hand gesit te word, of gebruik of beoog om gebruik te word in die verwerking of vervaardiging van enige kommoditeit of produk wat deur sodanige persoon vir enige rede hoegenaamd van die hand gesit word;

"invoerder" enige persoon wat sorghum in die Republiek van Suid-Afrika inbring, vir sy eie rekening of namens 'n ander persoon;

"koper" enige sorghum handelaar, veevoervervaardiger, moutvervaardiger, verwerker of enige persoon wat sorghum aankoop van die produsent daarvan, assok 'n sorghum agent, makelaar of enige persoon wat sorghum namens 'n ander persoon van die produsent daarvan aankoop;

"moutvervaardiger" enige persoon wat met sorghummout as 'n besigheid handel;

“produsent” ’n persoon wat sorghumgraan produseer of ’n persoon in wie se belang sorghumgraan geproduseer word;

“sorghum” die gedorste, ryp saad van die plante van *Sorghum bicolor* (L.) Moench, uitgesluit saadsorghum of sorghum wat as kuilvoer aangewend word;

“sorghumagent of makelaar” enige persoon wat met sorghum as ’n besigheid handel deur in die belang van die produsent, verkoper of koper daarvan op te tree by die verkoop en koop van sorghum;

“sorghumhandelaar” enige persoon, met die uitsondering van die kleinhandel, wat met sorghum, wat van produsente gekoop is, as ’n besigheid handel, maar nie ook ’n moutvervaardiger, voervervaardiger of verwerker nie;

“Sorghumtrust” is ’n diskresionêre trust geregistreer by die Hooggeregshof onder registrasie nommer I TRUST 9221/97 en bevat fondse tot voordeel van die sorghum bedryf;

“uitvoerder” enige persoon wat sorghum vanaf die Republiek van Suid-Afrika uitvoer;

“veevoervervaardiger” enige persoon wat met sorghum as ‘n besigheid handel deur dit in die vervaardiging van veevoer, troeteldierkos, pluimveevoer of voëlsaad te gebruik; en

“verwerker” enige persoon anders as ‘n moutvervaardiger of ‘n voervervaardiger wat met sorghum as ‘n besigheid handel.

Doel en oogmerke van statutêre maatreël en die verband daarvan met die doelstellings van die Wet

2. Die doel en oogmerke van hierdie statutêre maatreël is om finansiële steun te verleen aan die navorsings- en inligtingsfunksies wat die sorghumbedryf as noodsaaklik en in die belang van die sorghumbedryf as ‘n geheel geïdentifiseer het.

Navorsing en Inligting is generiese funksies wat die basiese voorvereistes is vir ‘n ordelike bedryf. Vir die vier jaar 2001/2 tot 2004/5 is ‘n gemiddeld van 22% van die heffingsfondse bestee aan navorsingsprojekte gemik op die transformasie van voorheen benadeelde persone. Hierdie projekte is hoofsaaklik gemik op die bemagtiging van swartmense met betrekking tot (i) die verbouing van sorghumkultivars wat aanvaarbaar is vir die formele sorghumbedryf en (ii) die oordrag van boerderytegnologie en verwante inligting.

Die verskaffing van deurlopende generiese markinligting aan markdeelnemers is noodsaaklik om moontlike geleenthede en bedreigings in die mark te identifiseer. Dit

kan ook gebruik word as meganisme met betrekking tot prysbesluite, uitbreiding van besigheid, kapitaalbelegging, produkontwikkeling en toetrede tot die marksektore binne die sorghumbedryf.

Artikel 2(2)(b): die bevordering van die doeltreffendheid van die bemarking van landbouprodukte-

In die vryemarkomgewing is betroubare makrobedryfinligting wat verskaf word deur 'n onafhanklike en objektiewe organisasie (SAGIS) noodsaaklik vir die silo-eienaar, produsent, handelaar, verwerker, navorser, saadkweker en Regering. Dit is ook instrumenteel tot strategiese beplanning deur die sorghumbedryf.

Nagenoeg 90% van die navorsingsprojekte is van agronomiese aard, wat die verbetering van sorghumgehalte insluit. Met betrekking tot laasgenoemde is die plaaslike mout- en maaleienskappe van sorghum uniek en kultivars word ontwikkel om aan die vereiste spesifikasies te voldoen.

Ondanks die gebrek aan hoëpotensiaal bewerkbare grond en landboutoestande in die algemeen, het die sorghumbedryf hoë akkerboukundige en graangehaltestandaarde bereik, weens die deurlopende befondsing van navorsingsprojekte. Die ingewikkelde wisselwerking tussen veranderende patrone van oeste en eksterne faktore wat dit beïnvloed, soos siekte en peste, het dikwels 'n negatiewe uitwerking op produksie en gehalte en skep sodoende 'n dringende vraag na nuwe tegnologie ten einde die sorghumbedryf winsgewend te hou.

Daarom is navorsing belangrik vir die instandhouding van 'n internasionaal mededingende bedryf en om produkte te verskaf wat van 'n aanvaarbare gehalte is en wat voldoen aan die voorkeure van vervaardigers en verbruikers.

Artikel 2(2)(c): die optimaliserig van uitvoerverdienstes van landbouprodukte

Beperkte volumes sorghum word hoofsaaklik na die buurlande van Suid-Afrika en veral na Botswana uitgevoer. Botswana is van Suid-Afrika afhanklik vir bykans 30% van sy sorghumvereistes (op 'n gemiddelde jaarlikse basis), wat ongeveer 40 000 ton per jaar beloop.

Artikel 2(2)(d): die versterking van die lewensvatbaarheid van die landbousektor –

Die sorghumbedryf se lewensvatbaarheid is hoofsaaklik gegrond op die navorsing- en inligtingfunksies en beïnvloed dus ook arbeid. Die voortsetting van heffings sal daarom wesenlik bydra dat die onderskeie rolspelers van die sorghumbedryf doeltreffend kan voortgaan om hul ekonomiese doelwitte na te jaag.

Produkt waarop statutêre maatreël van toepassing is

3. Hierdie statutêre maatreël is van toepassing op sorghum.

Gebied waarin statutêre maatreël van toepassing is

4. Hierdie statutêre maatreël is op die geografiese gebied van die Republiek van Suid-Afrika van toepassing.

Oplegging van heffing

5. 'n Heffing word hiermee opgelê op alle sorghum:
- (a) wat deur of namens die produsent verkoop word;
 - (b) wat verwerk of omskep word of dit laat verwerk of omskep in 'n sorghumprodukt deur of ten behoeve van die produsent daarvan, waar die sorghumprodukt daarna deur of namens die produsent daarvan verkoop word;
 - (c) wat ingevoer of in die Republiek van Suid-Afrika ingebring word; en
 - (d) wat uitgevoer word vanaf die Republiek van Suid-Afrika en waarvolgens 'n heffing nog nie in terme van paragrawe (a), (b) of (c) betaal is nie.

Bedrag van die heffing

6. Die heffing sal R7.70 per metrieke ton sorghum, BTW uitgesluit, bedra.

Persone deur wie heffing betaalbaar is

7.(1) Die heffing wat in terme van klousule 5 opgelê is, sal –

- (a) in geval van 'n heffing in klousule 5 (a) bedoel, betaalbaar wees deur die koper van die sorghum;
- (b) in geval van 'n heffing in klousule 5 (b) bedoel, betaalbaar wees deur die verwerker of omskepper van die sorghum;
- (c) in geval van 'n heffing in klousule 5 (c) bedoel, betaalbaar wees deur die invoerder van die sorghum; en
- (d) in geval van 'n heffing in klousule 5 (d) bedoel, betaalbaar wees deur die uitvoerder van die sorghum.

(2) Die bedrag van die heffing wat deur die koper kragtens sub-klousule 1(a) en (c) betaalbaar is, mag van die aankoopprys wat aan die produsent of die invoerder betaalbaar is, afgetrek word.

Betaling van heffing

8. (1) Betaling van die heffing in terme van klousule 5 sal geskied deur die persone genome in klousule 7, binne 15 dae na die einde van elke kalendermaand waarin die sorghum aangekoop, verwerk, omskep, ingevoer of uitgevoer was.
- (2) Betaling sal geskied by wyse n tjek, posorder, poswissel of elektroniese oordrag wat uitgemaak word ten gunste van die Sorghumtrust en wat die heffingsopgawe soos deur die Sorghumtrust voorgeskryf, sal vergesel.
- (3) Die betalings, heffingsopgawes en ouditsertifikate moet ingedien word.

- (a) indien per pos, aan -
Die Sorghumtrust
Posbus 14826
SINOVILLE
0129
- (b) indien afgelewer per hand, by –
Die Sorghumtrust
Yorkcor Parkgebou
Suite 211
Watermeyerstraat 86
VAL DE GRACE
- (d) wanneer dit elektronies aangestuur word, -
in die rekening inbetaal word soos aangedui op die opgawevorm
(heffings) en aangestuur word aan adminhouseagric@mweb.co.za.

Administrasie van die maatreël

9. Die heffings wat kragtens hierdie statutêre maatreël geïmplementeer word, sal as 'n aparte rekening deur die Sorghumtrust geadministreer word. Die Sorghumtrust sal vir die doeleindes van hierdie statutêre maatreël uit die sorghumheffings befonds word. Die

Minister sal besluit oor die aanwending van enige surplus op die datum van die beëindiging van hierdie statutêre maatreël en enige tekort sal vir die rekening van die Sorghumtrust wees.

Inwerkingtreding en tydperk van geldigheid

10. Hierdie statutêre maatreël tree op 1 Maart 2006 in werking en verval op 28 Februarie 2010.

**DEPARTMENT OF LABOUR
DEPARTEMENT VAN ARBEID**

No. R. 154

24 February 2006

LABOUR RELATIONS ACT, 1995

**HAIRDRESSING AND COSMETOLOGY BARGAINING COUNCIL, KWAZULU-NATAL: EXTENSION
TO NON-PARTIES OF MAIN COLLECTIVE AMENDING AGREEMENT**

I, Membathisi Mphumzi Shepherd Mdladlana, Minister of Labour, hereby in terms of section 32 (2) of the Labour Relations Act, 1995, declare that the Collective Agreement which appears in the Schedule hereto, which was concluded in the Hairdressing and Cosmetology Bargaining Council, KwaZulu-Natal and is binding in terms of section 31 of the Labour Relations Act, 1995, on the parties which concluded the Agreement, shall be binding on the other employers and employees in that industry, with effect from 6 March 2006, and for the period ending 31 July 2006.

M.M.S. MDLADLANA

Minister of Labour

No. R. 154

24 Februarie 2006

WET OP ARBEIDSVERHOUDINGE, 1995

**HAARKAPPERS EN KOSMETOLOGIE BEDINGINGSRAAD, KWAZULU-NATAL: UITBREIDING NA
NIE-PARTYE VAN HOOF KOLLEKTIEWE WYSIGINGSOOREENKOMS**

Ek, Membathisi Mphumzi Shepherd Mdladlana, Minister van Arbeid, verklaar hierby kragtens artikel 32 (2) van die Wet op Arbeidsverhoudinge, 1995, dat die Kollektiewe Ooreenkoms wat in die Bylae hierby verskyn en wat in die Haarkappers en Kosmetologie Bedingingsraad, KwaZulu-Natal aangegaan is en kragtens artikel 31 van die Wet op Arbeidsverhoudinge, 1995, bindend is op die partye wat die Ooreenkoms aangegaan het, bindend is vir die ander werkgewers en werknemers in daardie Nywerheid, met ingang van 6 Maart 2006, en vir die tydperk wat op 31 Julie 2006 eindig.

M.M.S. MDLADLANA

Minister van Arbeid

SCHEDULE

HAIRDRESSING AND COSMETOLOGY BARGAINING COUNCIL KWAZULU-NATAL

COLLECTIVE AGREEMENT

in accordance with the provisions of the Labour Relations Act, 1995, entered into by and between the

Employers' Organisation for Hairdressing, Cosmetology and Beauty

(hereinafter referred to as the "employers" or the "employers' organisation"), of the one part, and the

United Association of South Africa (Client Care Services—KZN)

(hereinafter referred to as the "employees" or the "trade union"), of the other part, being the parties to the

Hairdressing and Cosmetology Bargaining Council—KwaZulu-Natal

(hereinafter referred to as the "Council")

in Hairdressing and Cosmetology Services (hereinafter referred as the "Industry") to amend the Agreement published under *Government Gazette* No. R. 724 of 22 July 2005.

1. SCOPE OF APPLICATION OF AGREEMENT

- (1) The terms of this Agreement shall be observed in the Industry—
 - (a) by all employers who are members of the employers' organisation and by all employees who are members of the trade union;
 - (b) in the Magisterial Districts of Durban and Inanda, excluding those areas falling within the former self-governing territory of KwaZulu.
- (2) Notwithstanding the provisions of subclause (1), the terms of this Agreement shall apply to—
 - (a) apprentices in so far as such terms are not inconsistent with Conditions of Apprenticeship published under the Skills Development Act, 1998, or any contract entered into or any conditions fixed thereunder;
 - (b) learnerships under the Skills Development Act, 1998, or any contract entered into or any conditions fixed thereunder.

- (3) Notwithstanding the provisions of subclause (1) (a), the terms of this Agreement shall not apply to casual employees.
 (4) The terms of this Agreement shall not apply to non-parties in respect of clauses 1 (1) (a), 2 and 9.

2. CLAUSE 4: DEFINITIONS

Substitute the following for the definition of "learner":

"**learner** means any employee serving under a written contract of learnership, registered or deemed to be registered by the Services SETA-Client Care Services or its successors in name or title under the Skills Development Act, 1998, and includes a minor employed on probation in terms of the said Act".

3. CLAUSE 7: REGISTRATION OF EMPLOYERS

Substitute the following for clause 7 (6):

- "(6) An employer who does not pay to the Council the levies and contributions payable by him/her and his/her employees each month on the due date as specified in this Agreement, shall pay interest to the Council at the prime rate charged by the Council's bank, calculated from the due date to the date of payment".

4. CLAUSE 13: REMUNERATION

Substitute the following for clause 13 (2):

- "(2) No employer shall pay and no employee shall accept wages at rates lower than the following:

Employee	Month (R)
Hairdresser: COTT, QA, MC	2 710,00
Hairdresser: QET, CQ, QBE	1 890,00
**Junior qualified—(less than 18 months' experience)	1 900,00
Minicurist and/or beauty culturist	1 510,00
Receptionist and/or telephonist	2 165,00
*Shampooist	1 380,00
(passed Module 1)	1 630,00
General assistant	1 630,00
Learner hairdresser:	
On commencement	1 180,00
Mod. 1	1 275,00
Mod. 2	1 325,00
Mod. 3	1 375,00
Mod. 4	1 475,00
Mod. 5	1 525,00
Mod. 6	1 575,00
Module allowance:	
*R30 per month if Module 1 is passed	
R50 per month for each additional module passed.	
Part-time: 60 per cent of the wage specified for the category in which the employee is employed.	
Casual employee: 55,00 per day	

Note:

- (i) Part-time employee: 60 per cent of the amount specified for the category in which the employee is employed.
 (ii) Junior qualified hairdresser: With effect from 1 January 2006, anyone who has passed trade test and has less than 18 months' experience".

5. CLAUSE 15: WAGE PAYMENT PROCEDURE

Substitute the following for clause 15 (1) (d):

- "(d) Every employer shall provide each of his/her employees with a payslip indicating the employer's name, the name and occupation of the employee, and the period for which payment is made. The payslip shall indicate the calculation of the employee's gross remuneration, deductions, overtime and commission payments, allowances, and net remuneration".

6. CLAUSE 18: EXEMPTIONS

1. Substitute the following for clause 18 (4):

- "(4) The Secretary shall, in the first instance, place the application for exemption on the agenda of the next Council meeting for consideration: Provided that an application for exemption shall not be considered if the contents of the application are covered by an arbitration award and/or on order of the Labour Court which is binding upon the applicant".

2. Substitute the following for clause 18 (8):

"(8) The Council shall, on receipt of a written application for an appeal and supporting documents, forward the application, together with the original application and all supporting documents, to the independent body for a decision."

3. Substitute the following for clause 18 (9):

"(9) The independent body shall hear and decide appeals in a manner it considers appropriate to determine the application fairly and quickly, which may be limited to a consideration of written motivation, or may include the hearing of oral evidence and arguments."

7. CLAUSE 25: SICK BENEFIT FUND

Substitute the following for clause 25 (6): Schedule A:

"(6) Schedule A

Category	Scheme A (R)	Scheme B (R)			
		M	M+1	M+2	M+3
Employer (member)(E)	92,00	161,00	293,00	416,00	550,00
Hairdresser(X)	92,00	161,00	293,00	416,00	550,00
Receptionist, manicurist and Learner Mod. 1-6 (X)	92,00	161,00	293,00	416,00	550,00
.....(Y)	63,00	63,00	63,00	63,00	63,00
Learner (on commencement)(X)	83,00	161,00	293,00	416,00	550,00
.....(Y)	58,00	58,00	58,00	58,00	58,00
Shampooist and general assistant(X)	83,00	161,00	293,00	416,00	550,00
.....(Y)	58,00	58,00	58,00	58,00	58,00

(i) X = Employee's share. Y = Employer's share. M = Member.

(ii) Employers who themselves wish to be members are required to pay the "E" rate.

(iii) Employer's contributions in respect of their employees shall be the same for Scheme B as those for Scheme A, and employers shall not be liable for any cost in respect of the members' dependants.

EXAMPLE:

Monthly contributions for a hairdresser and two dependants will be R63,00 from the employer and R416,00 from the employee."

8. CLAUSE 26: PENSION FUND

1. Substitute the following for the clause 26 (4) (a):

"(4) Contributions:

(a) The employer shall each month deduct from the basic wages of each employee an amount equal to 6% of the specified monthly wage of such employee."

2. Substitute the following for clause 26 (4) (b):

"(4) (b) To the amount deducted in terms of subclause (4) (a), the employer shall add an amount equal to 6% of the employee's prescribed monthly wage and shall forward the total amount payable each month in terms of this clause to the Secretary of the Council, P.O. Box 2182, Durban, 4000, by not later than the 7th day of the month immediately following the month in respect of which it is payable, together with a statement in such form as may from time to time be prescribed by the Council."

9. CLAUSE 30: GENERAL PROVISIONS FOR ARBITRATION

Substitute the following for clause 30 (9) (d):

"(d) any award contemplated in section 138 of the Labour Relations Act."

10. CLAUSE 33: ENFORCEMENTS OF COLLECTIVE AGREEMENTS

1. Substitute the following for clause 33 (1):

"(1) If any person upon whom this Agreement is binding in terms of section 31 or 32 of the Act fails, neglects or refuses to comply with any provisions of this or any other collective agreement concluded by the Council, the Council shall have the right to enforce such agreement by any means permitted by any law or practice approved by a court of competent jurisdiction and may, in addition, resort to either or both of the following remedies:

- (a) use any means permitted by law to enforce compliance with the said agreement; or
 - (b) treat the non-compliance as a dispute, in which case the Council shall be entitled to refer the said dispute to be determined by arbitration in terms of the Council's Constitution and/or this Agreement.".
2. Insert the following clause 33 (2) to (6):
- (2) If, in the course of performing his or her duties and/or in the event that a complaint is received, the Council's designated agent discovers what appears to be a contravention of this Agreement, such designated agent may—
 - (a) secure compliance of this Agreement by—
 - (i) conducting inspections;
 - (ii) investigating complaints;
 - (iii) issuing compliance orders; or
 - (iv) any other means the Council may have adopted.
 - (b) perform any other function which is conferred or imposed on the said agent by the Council.
 - (3) Should any party to such alleged contraventions as may be set out in the compliance order in terms of subclause 2 (a) (iii) fail to comply with the provisions of this Agreement within the specified period, the designated agent shall—
 - (a) submit a report to the Secretary certifying that the matter remains unresolved; and
 - (b) attach a copy of the compliance order which shall contain the description of the areas of non-compliance with this Agreement.
 - (4) Upon receipt of the report submitted under clause 3 (a), the Secretary may—
 - (a) take such steps as are necessary to give effect to any settlement agreement in the event of the contravention issue having been resolved; or
 - (b) refer the alleged contravention to arbitration by an arbitrator appointed by the Council.
 - (5) An arbitrator appointed by the Council shall have all the powers assigned to an arbitrator, as contemplated by the Act, including but not limited to the powers to impose orders for interest, costs and penalties as contemplated by section 33A of the Act, read with the Regulations.
 - (6) The Secretary may apply to have an arbitration award and/or settlement agreement made an order of the Labour Court.
 - (7) A designated agent appointed under section 33 (1) of the Act shall, in addition to the powers referred to in this subclause, have all the powers assigned to a designated agent as set out in Schedule 10 and section 142 of the Act, read with the changes required by the context".

11. CLAUSE 34: COSTS

Insert the following new clause 34:

- (1) "The Council shall be entitled to recover all monies disbursed by it in respect of legal and/or arbitration fees and expenses incurred in its endeavour to secure compliance with this Agreement.
- (2) Costs awarded by an arbitrator may include—
 - (a) costs of arbitration;
 - (b) legal and professional costs and disbursements; and
 - (c) other expenses incurred by the Council".

Signed at Durban, for and on behalf of the parties, this 12th day of December 2005.

T. SCOTT

(Chairperson of the Council)

A. OVERALL

(Secretary of the Council)

M. GOLDMAN

(Vice-Chairperson of the Council)

No. R. 155**24 February 2006**

LABOUR RELATIONS ACT, 1995

CANCELLATION OF GOVERNMENT NOTICE

METAL AND ENGINEERING INDUSTRIES BARGAINING COUNCIL: REGISTRATION
OF ADMINISTRATION EXPENSES COLLECTIVE AGREEMENT

I, Membathisi Mphumzi Shepherd Mdladlana, Minister of Labour, hereby, in terms of section 32 (7) of the Labour Relations Act, 1995, cancel Government Notice R. 353 of 15 April 2005 with effect from 24 February 2006.

M.M.S. MDLADLANA
Minister of Labour

No. R. 155**24 Februarie 2006**

WET OP ARBEIDSVARHOUDINGE, 1995

INTREKING VAN GOEWERMENTSKENNISGEWING

METAAL- EN INGENIEURSNYWERHEDE BEDINGINGSRAAD: REGISTRASIE- EN
ADMINISTRASIEFONDS KOLLEKTIEWE OOREENKOMS

Ek, Membathisi Mphumzi Shepherd Mdladlana, Minister van Arbeid, trek hierby kragtens artikel 32 (7) van die Wet op Arbeidsverhoudinge, 1995 Goewermentskennisgewing R. 353 van 15 April 2005 in, met ingang van 24 Februarie 2006.

M.M.S. MDLADLANA
Minister van Arbeid

No. 156**24 February 2006**

LABOUR RELATIONS ACT, 1995

METAL AND ENGINEERING INDUSTRIES BARGAINING COUNCIL: EXTENSION OF REGISTRATION AND
ADMINISTRATION EXPENSES RE-ENACTING AND AMENDING COLLECTIVE AGREEMENT TO NON-PARTIES

I, Membathisi Mphumzi Shepherd Mdladlana, Minister of Labour, hereby, in terms of section 32 (2) of the Labour Relations Act, 1995, declare that the Collective Agreement which appears in the Schedule hereto, which was concluded in the Metal and Engineering Industries Bargaining Council, and is binding in terms of section 31 of the Labour Relations Act, 1995, on the parties which concluded the agreement, shall be binding on the other employers and employees in that industry, with effect from 24 January 2006 and for the period ending 31 March 2010.

Minister of Labour

No. 156**24 Februarie 2006**

WET OP ARBEIDSVARHOUDINGE, 1995

METAAL- EN INGENIEURSNYWERHEDE BEDINGINGSRAAD: UITBREIDING VAN REGISTRASIE EN ADMINISTRASIE-
FONDS HERBEKRAGTIGINGS- EN WYSIGING KOLLEKTIEWE OOREENKOMS NA NIE-PARTYE

Ek, Membathisi Mphumzi Shepherd Mdladlana, Minister van Arbeid, verklaar hierby kragtens artikel 32 (2) van die Wet op Arbeidsverhoudinge, 1995, dat die Kollektiewe Ooreenkoms wat in die Bylae hiervan verskyn en wat in die Metaal- en Ingenieursnywerhede Bedingingsraad aangegaan is en kragtens artikel 31 van die Wet op Arbeidsverhoudinge, 1995, bindend is op die partye wat die ooreenkoms aangegaan het, bindend is vir die ander werkgewers en werknemers in daardie Nywerheid, met ingang van 24 Januarie 2006 en vir die tydperk wat op 31 Maart 2010 eindig.

Minister van Arbeid

SCHEDULE**METAL AND ENGINEERING INDUSTRIES BARGAINING COUNCIL****REGISTRATION AND ADMINISTRATION EXPENSES COLLECTIVE AMENDING AGREEMENT**

in accordance with the provisions of the Labour Relations Act, 1995, made and entered into by and between the

Association of Electric Cable Manufacturers of South Africa

Border Industrial Employers' Association

Bright Bar Association
Cape Engineers' and Founders' Association
Consolidated Association of Employers of South Africa (CAESAR)
Constructional Engineering Association (South Africa)
Covered Conductor Manufacturers' Association
Electrical Engineering and Allied Industries' Association
Electronics and Telecommunications Industries' Association
Federated Employers' Organisation of South Africa (FEOSA)
Gate and Fence Association
Hand Tool Manufacturers' Association (HATMA)
Iron and Steel Producers' Association of South Africa
KwaZulu-Natal Engineering Industries' Association
Lift Engineering Association of South Africa
Light Engineering Industries' Association of South Africa
Materials Handling Association
National Employers' Association of South Africa (NEASA)
Non-ferrous Metal Industries' Association of South Africa
Plastic Converters' Association of South Africa
Plumbers, Engineers and Brassware Manufacturers' Association
Port Elizabeth Engineers' Association
Pressure Vessel Manufacturers' Association of South Africa
Radio, Appliance and Television Association of South Africa (RATA)
Refrigeration and Air Conditioning Manufacturers' and Suppliers' Association
Sheetmetal Industries' Association of South Africa
SA Electroplating Industries' Association
SA Engineers' and Founders' Association
SA Fastener Manufacturers' Association (SAFMA)
SA Refrigeration and Air Conditioning Contractors' Association (SARACCA)
SA Pump Manufacturers' Association
SA Reinforced Concrete Engineers' Association (SARCEA)
SA Value and Actuator Manufacturers' Association (SAVAMA)
SA Wire and Wire Rope Manufacturers' Association

(hereinafter referred to as the "employers" or the "employers' organisation"), of the one part, and the

Metal and Electrical Workers' Union of South Africa
Solidariteit/MWU—Solidarity/MWU
United Association of South Africa (UASA)
National Union of Metalworkers of South Africa (NUMSA)
SA Equity Workers' Association

(hereinafter referred to as the "employees" or "trade unions"), of the other part, being the parties to the Metal and Engineering Industries Bargaining Council.

PART 1: GENERAL

1. SCOPE OF APPLICATION OF AGREEMENT

(1) Any reference in this Agreement to the Republic of South Africa and/or the Provinces of the Cape of Good Hope, the Transvaal, Natal and the Orange Free State shall be deemed to be the Magisterial Districts of those areas and/or Provinces as they existed immediately prior to the coming into operation of the Constitution of the Republic of South Africa, 1993 (Act No. 200 of 1993), and the terms of this Agreement shall be observed —

(a) throughout the Republic of South Africa;

(b) by all the employers and employees in the Iron, Steel, Engineering and Metallurgical Industries who are members of the employer's organisations and the trade unions, respectively; and

(c) for the purposes of clause 5(3)(c) and of item (iv) of the definition of "employee" in clause 3, the employers and employees referred to therein.

(2) Notwithstanding the provisions of subclause (1), the terms of this Agreement shall not apply to —

(a) the manufacture, for sale, of standard high-speed cutting tools made from high-speed steel by means of plant and/or equipment and/or methods specifically adapted and/or designed for production by repetitive processes, in the Magisterial Districts of Johannesburg, Boksburg, Vereeniging and Pietermaritzburg;

(b) the installation, maintenance and repair of electrical equipment, referred to in paragraph (b) of the definition of “Electrical Engineering Industry” in clause 3 of Part I of the Main Agreement published under Government Notice No. R. 404 of 31 March 1998, in the Provinces of the Cape of Good Hope and the Orange Free State;

(c) assembling, servicing, installation, maintenance and/or repair of appliances, equipment, machines, devices and apparatus, whether utilising manual, photographic, mechanical, electrical, electrostatic or electronic principles, or any combination of such principles, which are primarily intended for use in accounting and/or business and/or calculating and/or office and/or educational procedures;

(d) the Venetian Blind and Allied Products Manufacturing Industry in the Province of the Transvaal;

(e) the installation and/or repair of burglar and/or other similar alarm systems in the Provinces of the Cape of Good Hope and the Orange Free State;

(f) the Locksmith Trade in the Magisterial District of Benoni, Boksburg, Durban, Germiston, Johannesburg, Krugersdorp, Lower Umfolozi, Pinetown, Port Elizabeth, Pretoria, Randburg, Roodepoort, Springs and The Cape;

(g) the production, for sale, of welding electrodes by means of plant and/or equipment and/or methods specifically adapted and/or designated for production by repetitive processes, in the Magisterial Districts of Brits, Germiston, Kempton Park and Pretoria;

(h) the installation and/or repair and/or servicing of radios and/or refrigerators and/or domestic electrical appliances in the Province of the Cape of Good Hope and the Orange Free State;

(i) the manufacture from tinplate of a gauge not exceeding 0,416 mm of trunks and other containers designed to hold personal effects, sporting kit, tools and documents, and other lines manufactured principally from such tinplate.

(3) Notwithstanding the provisions of subclause (1), the terms of this Agreement shall apply to —

(a) apprentices only in so far as such terms are not inconsistent with the provisions of the Manpower Training Act, 1981, or any contract entered into or any conditions fixed thereunder; and

(b) trainees under training in terms of section 30 of the Manpower Training Act, 1981, only in so far as such terms are not inconsistent with the provisions of that Act or any conditions fixed thereunder.

(4) Clauses 1 (1) (b) and 2 of this Agreement shall not apply to employers and employees who are not members of the employers' organisations and trade unions, respectively.

2. PERIOD OF OPERATION OF AGREEMENT

This Agreement shall come into operation on such date as may be fixed by the Minister of Labour in terms of section 32 of the Labour Relations Act, 1995, and shall remain in force until 31 March 2010.

3. SPECIAL PROVISIONS

The provisions contained in clause 8 of the Agreement published under Government Notice No. R. 191 of 11 March 2005 (hereinafter referred to as the “former Agreement”) shall apply to employers and employees.

4. GENERAL PROVISIONS

The provisions contained in clauses 3 to 7 and 9 to 10 of Parts I to IV of the former Agreement shall apply to the employers and employees.

5. CLAUSE 3: DEFINITIONS

(1) Substitute the following for the definition of “apprentice”:

“**apprentice**” means an employee serving under a written contract of apprenticeship registered or deemed to have been registered under the Manpower Training Act, 1981 and includes a minor employed on probation in terms of the Act or a trainee in terms of the Atrami Agreement as well as a learner in terms of chapter IV of the Skills Development Act, No. 97 of 1998;”.

(2) Substitute the following for the definition of “Iron, Steel, Engineering and Metallurgical Industries”:

“**Iron, Steel, Engineering and Metallurgical Industries**” means the industries concerned with:

(a) the production of iron and/or steel in the Republic of South Africa;

(b) the production of alloys and/or the processing and/or recovery and/or refining of metals (other than precious metals) and/or alloys from dross and/or scrap and/or residues in the Republic of South Africa;

(c) the General Engineering and Manufacturing Engineering and Metallurgical Industries in the Republic of South Africa;

- (d) the building and/or alteration and/or repair of boats and/or ships, including the scraping, chipping or scaling and/or painting of their hulls, and general woodwork undertaken in connection with ship repairs in the Republic of South Africa;
- (e) the Electrical Engineering Industry as hereinafter defined;
- (f) the Lift and Escalator Industry in the Republic of South Africa;
- (g) the Plastics Industry in the Republic of South Africa;”.

PART II

6. CLAUSE 5: CONTRIBUTIONS

Substitute the following for subclauses (5), (6) and (7):

“(5) (a) Every employer in regions A, B, C, D, E, and F shall forward the amounts payable each month in terms of subclause (3) hereof, subject to the minimum amount payable as specified in subclause (4), together with a statement in such form as may be specified from time to time, to reach the Metal Industries Benefit Fund Administrators (MIBFA), 2nd Floor, Metal Industries House, 42 Anderson Street, Johannesburg, 2001 by no later than close of business on the 7th day of the subsequent month.

(b) The employer uses the postal services, courier services or any other means of delivery or transfer at his own risk. The relevant postal address is PO Box 61474, Marshalltown, 2107. A facility for direct bank-to-bank transfer of funds is also available. Enquiries shall be directed to the Financial Manager at the above address or (011) 870-2000.

(6) Regardless of whether any amount is payable to the Council in terms of this clause, every employer shall, not later than the 7th day of each month, forward to the Council in respect of the preceding month and in the manner indicated therein, the statement referred to in subclause (5) hereof, and shall record thereon the number of employees employed on Limited Duration Contract of Employment during the month to which the statement applies.

(7) (a) For the purpose of this subclause “the Act” means the Usury Act, 1968.

(b) If any amount that falls due in terms of this clause is not received in full by the Council by the 7th day of the month following the month for which the amount is payable, then the employer shall be liable to pay interest in accordance with the following provisions:

(i) The interest payable shall accrue on the balance of the amount outstanding from time to time from the 7th day until the full amount is received by the Council.

(ii) The interest shall accrue at the same effective rate as the applicable maximum annual finance charge rates as if the amount outstanding were a “credit transaction” for the purposes of the Act. For purposes of calculating the interest, the provisions of section 2 (2) of the Act shall, *mutatis mutandis*, apply.

(iii) The Council shall, in its absolute discretion, be entitled to waive payment by the employer of any interest that accrues in terms of this subclause.

(iv) In the event of the Council's incurring any costs or becoming obliged to pay any collection commission by reason of the failure of the employer to make any payment on or before the due date, the employer shall then be liable to pay forthwith all such costs of whatever nature as between attorney and client and all such collection commission.

(v) In addition to the provisions of section 2 (2) of the Act, all the other provisions of the act that are relevant for the purposes of calculating any interest payable by the employer in terms of this subsection shall, *mutatis mutandis* apply for these purposes.”.

PART III

7. CLAUSE 8: AGENTS

Insert the following new subclause 3:

“(3) A designated agent shall have the powers set out in sections 33 and 33A of the Act and in Schedule 10 of the Act”.

5. CLAUSE 10: RESOLUTION OF DISPUTES

Substitute the following for this clause:

“10. RESOLUTION OF DISPUTES

Any dispute about the interpretation, application, or enforcement of this Agreement shall be referred to the Council and shall be dealt with in accordance with the provisions contained in the Metal and Engineering Industries Bargaining Council Dispute Resolution Agreement (published under Government Notice No. R. 1174 of 15 August 2003)”.

Thus signed at Johannesburg for and on behalf of the parties, this 1 November 2005.

D CARSON

Member

L MTHIYANE

Member

A SMITH

Chief Executive Officer

No. R. 157**24 February 2006**

LABOUR RELATIONS ACT, 1995

BARGAINING COUNCIL FOR THE CANVAS GOODS INDUSTRY (WITWATERSRAND AND PRETORIA):
RENEWAL OF PERIOD OF OPERATION OF MAIN COLLECTIVE AGREEMENT

I, Membathisi Mphumzi Shepherd Mdladlana, Minister of Labour, hereby, in terms of section 32 (6) (a) (ii) of the Labour Relations Act, 1995, declare the provisions in Government Notice R. 1167 of 15 October 2004 to be effective from 24 February 2006 and for the period ending 30 June 2006.

M.M.S. MDLADLANA**Minister of Labour****No. R. 157****24 Februarie 2006**

WET OP ARBEIDSVERHOUDINGE, 1995

BEDINGINGSRAAD VIR DIE SELDOEKWARENYWERHEID (WITWATERSRAND EN PRETORIA):
HERNUWING VAN HOOF KOLLEKTIEWE OOREENKOMS

Ek, Membathisi Mphumzi Shepherd Mdladlana, Minister van Arbeid, verklaar hierby kragtens artikel 32 (6) (a) (ii) van die Wet op Arbeidsverhoudinge, 1995, dat die bepalings van Goewermentskennisgewing R. 1167 van 15 Oktober 2004, van krag is met ingang van 24 Februarie 2006 en vir die tydperk wat op 30 Junie 2006 eindig.

M.M.S. MDLADLANA**Minister van Arbeid****No. R. 158****24 February 2006**

LABOUR RELATIONS ACT, 1995

BARGAINING COUNCIL FOR THE CANVAS GOODS INDUSTRY (WITWATERSRAND AND PRETORIA):
EXTENSION OF MAIN COLLECTIVE AMENDING AGREEMENT TO NON-PARTIES

I, Membathisi Mphumzi Shepherd Mdladlana, Minister of Labour, hereby, in terms of section 32 (2) of the Labour Relations Act, 1995, declare that the Collective Agreement which appears in the Schedule hereto, which was concluded in the Bargaining Council for the Canvas Goods Industry (Witwatersrand and Pretoria) and is binding in terms of section 31 of the Labour Relations Act, 1995, on the parties which concluded the agreement, shall be binding on the other employers and employees in that industry, with effect from 24 February 2006 and for the period ending 30 June 2006.

Minister of Labour**No. R. 158****24 Februarie 2006**

WET OP ARBEIDSVERHOUDINGE, 1995

BEDINGINGSRAAD VIR DIE SEILDOEKWARENYWERHEID (WITWATERSRAND EN PRETORIA):
UITBREIDING VAN HOOF KOLLEKTIEWE WYSIGINGSOOREENKOMS NA NIE-PARTYE

Ek, Membathisi Mphumzi Shepherd Mdladlana, Minister van Arbeid, verklaar hierby kragtens artikel 32 (2) van die Wet op Arbeidsverhoudinge, 1995, dat die Kollektiewe Ooreenkoms wat in die Bylae hiervan verskyn en wat in die Bedingingsraad vir die Seildoekwarenywerheid (Witwatersrand en Pretoria) aangegaan is en kragtens artikel 31 van die Wet op Arbeidsverhoudinge, 1995, bindend is op die partye wat die ooreenkoms aangegaan het, bindend is vir die ander werkgewers en werknemers in daardie Nywerheid, met ingang van 24 Februarie 2006 en vir die tydperk wat op 30 Junie 2006 eindig.

Minister van Arbeid**SCHEDULE****BARGAINING COUNCIL FOR THE CANVAS GOODS INDUSTRY WITWATERSRAND AND PRETORIA****MAIN COLLECTIVE AGREEMENT**

in accordance with the provisions of the Labour Relations Act, 1995, made and entered into by and between the

Canvas Employers' Organisation

(hereinafter referred to as the "employer" or the employers' organisation"), of the one part

and

National Canvas Union of South Africa (NACUSA)

Southern African Clothing and Textile Workers Union (SACTWU)

hereinafter referred to as the "employees" or "trade unions"), of the other part, being the parties to the Bargaining Council for the Canvas Goods Industry (Witwatersrand and Pretoria), to amend the agreement published under Government Notice No. R.586 of 14 May 2004, incorporating the amendments published under Government Notice No. R. 1167 of 15 October 2004.

1. SCOPE OF APPLICATION OF AGREEMENT

1.1 The terms of this Agreement shall be observed in the Canvas Goods Industry—

1.1.1 by all employers who are members of the employers' organisations and by all employees who are members of the trade unions and who are engaged or employed in the said Industry;

1.1.2 in the Magisterial District of Alberton, Benoni, Boksburg [excluding that portion which prior to 6 November 1964 (Government Notice No. R. 1779 of 6 November 1964), fell within the Magisterial District of Heidelberg], Brakpan [excluding those portions which, prior to 25 July 1930, 6 November 1964, 1 April 1966 and 1 July 1972 (proclamation No. 149 of 25 July 1930 and Government Notices Nos. R. 1779 of 6 November 1964, R. 498 of 1 April 1966 and R. 871 of 26 May 1972, respectively), fell within the Magisterial Districts of Heidelberg and Nigel, but including that portion of the Magisterial District of Heidelberg which, prior to 27 November 1970 (Government Notice No. R. 2095 of 27 November 1970), fell within the Magisterial District of Brakpan], Delmas, Germiston, Johannesburg, Kempton Park, Krugersdorp [including those portions of the Magisterial Districts of Koster and Brits which, prior to 26 July 1963 and 1 June 1972 (Government Notice Nos. R. 1105 of 26 July 1963 and R. 872 of 26 May 1972, respectively), fell within the Magisterial District of Krugersdorp], Pretoria [including those portions of the Magisterial Districts of Groblersdal, Cullinan and Brits, which, prior to 28 November 1941, 30 May 1968 and 1 June 1972 (proclamation No. 25 of 28 November 1941 and Government Notices Nos. R. 970 of 30 May 1968 and R. 872 of 26 May 1972, respectively), fell within the Magisterial District of Pretoria, but excluding the farm Geelbeksvley 345], Randburg, Randfontein [excluding the farms Mowdowns 1, Holfontein 17, Leeuwpan 18, Ireton 19, Phatiki 20, Bospan 21, Goudvlakte-Oost 37, Rooipoort 38, Oog van Wonderfontein 39, Elandsfontein 46, Doornpoort 47 and Rieffontein 48, but including those portions of the Magisterial Districts Oberholzer and Koster which, prior to 14 August 1953 of 26 July 1963 (Government Notices Nos. R. 1718 of 14 August 1953 and R. 1105 of 26 July 1963, respectively), fell within the Magisterial District of Randfontein], Roodepoort, Springs and Westonaria [excluding those portions which prior to 1 October 1966 and 1 September 1978 (Government Notices Nos. R. 476 of 30 September 1966 and R. 1745 of 1 September 1978), fell within the Magisterial District of Vanderbijlpark and Potchefstroom, respectively, but including the portion of the Magisterial District of Vereeniging which, prior to 1 November 1970 (Government Notice No. R. 1618 of 2 October 1970), fell within the Magisterial District of Westonaria] and Wonderboom.

1.2 Notwithstanding the provisions of subclause (1), the terms of this Agreement shall apply only in respect of employees for whom wages are prescribed in clause 7.

1.3 The terms of this Agreement shall not apply to—

1.3.1 non-parties in respect of clauses 1.1.1, 2, 5.6, 6.4 and 8.4;

1.3.2 employees whose wages are not prescribed in the wage schedule contained in clause 7 of this Agreement.

2. PERIOD OF OPERATION OF AGREEMENT

This Agreement shall come into operation on such date as may be fixed by the Minister of Labour in terms of section 32 of the Labour Relations Act, 1995, and shall remain in force until 30 June 2006.

3. CLAUSE 7: REMUNERATION

3.1 Substitute the following for subclause 7.1.1:

"7.1.1 Subject to the provisions of subclause 1.2, 1.3 and 3 of this Agreement, no employer shall pay and no employee shall accept for his particular class of work less than the following wages:

<i>Class of work</i>	<i>Per week</i>	<i>Category</i>
(a) Blind hanger.....	R715,02	Skilled
(b) (i) Chopper out, unqualified:		
First six months	R509,21	Unskilled
Second six months	R533,20	Semi-skilled
Third six months	R553,88	Semi-skilled
(ii) Chopper out, qualified	R582,86	Skilled
(c) (i) Cutter, learner:		
First six months	R543,45	Unskilled
Second six months	R580,47	Semi-skilled
Third six months	R602,79	Semi-skilled
Fourth six months	R630,85	Semi-skilled
Fifth six months	R667,17	Semi-skilled
(ii) Cutter, qualified.....	R680,37	Skilled
(d) (i) Driver (deliveries) of motor vehicle with an unladen mass:		
not exceeding 450 kg	R509,21	Skilled
greater than 450 kg but not exceeding 2 750 kg.....	R514,34	Skilled
greater than 2 750 kg but not exceeding 4 550 kg.....	R584,57	Skilled

<i>Class of work</i>	<i>Per week</i>	<i>Category</i>
greater than 4 550 kg	R607,73	Skilled
(ii) Driver (staff)	R509,21	Skilled
(e) Foreman	R889,94	Skilled
(f) (i) General assistant, unqualified:		
First six months	R509,21	Unskilled
Second six months	R533,20	Semi-skilled
Third six months	R555,47	Semi-skilled
Fourth six months	R584,57	Semi-skilled
Fifth six months	R612,69	Semi-skilled
(ii) General assistant, qualified	R683,66	Skilled
(g) Handyman	R596,18	Semi-skilled
(h) Mechanic	R721,60	Skilled
(i) Machinist (heavy machines)	R680,37	Skilled
(j) (i) Machinist, unqualified (other machines):		
First six months	R509,21	Unskilled
Second six months	543,46	Semi-skilled
(ii) Machinist, qualified (other machines)	R583,84	Skilled
(k) Night watchman	R540,03	Unskilled
(l) Not elsewhere specified	R509,21	Unskilled
(m) Welding machine operator	R522,90	Skilled
(n) General worker/Labourer	R533,20	Unskilled

NB: The increase as reflected in the appropriate column shall be added to the existing salary in each category event if the employee is currently earning more than the prescribed rate".

4. CLAUSE 8: ORGANISATIONAL RIGHTS

Insert the following subclause:

"8.5 *Access to communication facilities*: Shop stewards requiring reasonable access to either telephone, telefax and/or e-mail facilities in order to properly perform their duties, shall submit a request to the employer, who undertakes not to unreasonably withhold such access".

5. CLAUSE 17: SICK FUND

5.1 Substitute the following for subclause 17.11.6.8:

"17.11.6.8 A no-claim bonus equivalent to 10% of an employee's annual cumulative contribution to the Fund will be paid to that employee in the event of no claims in terms of the Fund being submitted and paid during the period of 1 January 2006 to 31 December 2007".

6. CLAUSE 21: PROVIDENT FUND

Substitute the following for clause 21.4:

"21.4 The Provident Fund contribution for the duration of this Agreement shall be made by each employee who is a member of the Provident Fund and shall be 7,5% of the employee's gross wages. An equal contribution shall be made by the employer".

Signed at Johannesburg on behalf of the parties to the Council on this the 10th day of June 2005.

SE MARCUSSEN

(Chairperson of the Council)

CANVAS EMPLOYERS' ORGANISATION (SE MARCUSSEN)

(Chairperson)

NACUSA (K ZUMA)

(General Secretary)

SACTWU (J MAHLATSANE)

(Regional Secretary)

SS COHEN

(Secretary of the Council)