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GOVERNMENT NOTICES GOEWERMENSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE DEPARTEMENT VAN LANDBOU

No. R. 54

2 February 2007

MEAT SAFETY ACT, 2000
(ACT No. 40 OF 2000)

OSTRICH REGULATIONS

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

SCHEDULE

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PART I

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) **"bird"** as used in these regulations means an ostrich;
- (c) **"approved meat"** means meat passed by a registered inspector;
- (d) **"carcass"**- means the dressed carcass derived from an ostrich after the feathers and skin, the entrails, the pluck, the shanks and head have been removed;
- (e) **"clean areas"** include the dressing room, areas where dressed carcasses and red offal are handled, chilled and dispatched, as well as the ablution and eating facilities of personnel working in these areas and where provided, washing facilities for meat transport vehicles, laundry, offices and laboratory;
- (f) **"condemned material"** means an ostrich or parts of an ostrich inspected and judged, or otherwise determined, to be unacceptable for human and animal consumption and requiring sterilising or destruction;
- (g) **"condemned area or room"** means an area or room dedicated to keeping condemned material;
- (h) **"cutting"** means deboning and portioning of carcasses;
- (i) **"detained meat"** means a carcass and organs or parts thereof suspected by the inspector, during primary inspection, to be unsuitable for human consumption and held for secondary inspection;
- (j) **"dirty areas"** include lairages, washing facilities for livestock transport trucks, stunning area, bleeding area, defeathering room, areas where inedible material, condemned material and rough offal are handled as well as the ablution and eating facilities of personnel working in these areas;
- (k) **"dressing"** means the progressive separation, in the dressing room or area, of an ostrich into a carcass and other edible parts and inedible material;
- (l) **"dressing room"** means a room or area, separate from the bleeding and defeathering rooms or areas, where a carcass is dressed by removing the feet, head and skin and evisceration is done;
- (m) **"eviscerate"** means the removal of the contents of the thoracic and abdominal cavities;
- (n) **"forbidden substance"** means a harmful substance as contemplated in regulations under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);
- (o) **"in contact material"** means any wrapping material that makes direct contact with meat;
- (p) **"inedible material"** means parts of a bird unsuitable for human consumption but not requiring destruction;
- (q) **"meat inspection service"** means the performance of ante-mortem, primary and secondary 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;
- (r) **"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 with a stamp bearing the word "PASSED";
- (s) **"primary meat inspection"** means the inspection, by a registered inspector, of a carcass and organs directly after flaying and evisceration in terms of Part VI B;
- (t) **"processing"** means altering of the meat, other than cutting and portioning, dicing and mincing to enhance the meat;
- (u) **"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;
- (v) **"red offal"** means the heart and liver of a slaughtered ostrich;
- (w) **"registered inspector"** means a person contemplated in section 11(1)(c) of the Act who is registered by the provincial executive officer under regulation 97 to do a meat inspection service in a particular abattoir;

- (x) "requirement 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);
- (y) "rough offal," means the gizzard, intestines, skin-on head of the slaughtered bird;
- (z) "secondary meat inspection" means the inspection, by a registered veterinarian, of a carcass and organs detained during primary meat inspection in terms of Part VI C; and
- (aa) "unit" in relation to a quantity standard for determining throughput, means two ostriches.

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 OSTRICH ABATTOIRS

[Section 11(1)(a)]

A. Throughput and other requirements for grades

Requirements for rural ostrich abattoirs

4. Considering the requirements set out in Part II B(1), for an abattoir to be graded as a rural ostrich Abattoir -
 - (a) the throughput may not exceed two units (four ostriches) per day;
 - (b) the premises must be fenced and provided with a gate to control access of people and animals;
 - (c) an offloading facility for the humane offloading of livestock must be provided;
 - (d) pens must be provided to accommodate livestock at the discretion of the provincial executive officer in each case;
 - (e) a crush which can also serve as a stunning pen situated adjacent to the bleeding area, must be provided;
 - (f) it must consist of -
 - (i) a room where stunning, bleeding in a hanging position and feather removal is done;
 - (ii) a room with a dressing and evisceration rail where flaying and evisceration is done;
 - (iii) rooms in (i) and (ii) must be equipped with and connected by a carcass rail; but
 - (iv) the room in (ii) may be omitted, on condition that only one bird may be killed and dressed in the room in (i) and the carcass removed from the abattoir before a subsequent bird is killed;
 - (g) if windows are not glazed, fly screens must be provided;
 - (h) curbed and drained areas must be provided adjacent to the abattoir -
 - (i) for handling, washing and keeping rough offal; and
 - (ii) to hold containers with inedible products prior to removal;

- (i) doors must be provided –
 - (i) where birds enter the abattoir;
 - (ii) where carcasses and red offal are dispatched;
 - (iii) between the dressing room and adjacent area mentioned in paragraph 4(h); and
 - (iv) between the dressing room and the room where stunning, bleeding, feather removal is done, provided that if the air movement prevents feather particles and dust from entering the dressing room, such door may be omitted;
- (j) hand washing facilities must be provided in the abattoir;
- (k) a sterilizer adjacent to a hand washbasin must be provided;
- (l) toilet and hand wash facilities must be provided;
- (m) facilities to store items needed in the daily slaughter process must be provided;
- (n) the design of the abattoir must allow for future upgrading of the facility;
- (o) 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 ostrich abattoirs

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

- (a) a maximum throughput of 20 units (40 ostriches) per day may not be exceeded, but the provincial executive officer may determine a lower maximum throughput for an abattoir on grounds of the capacity of the lairages, hourly throughput potential relative to available equipment and facilities including hanging space and chiller capacity;
- (b) the premises must be fenced and provided with a gate to control access of people and animals;
- (c) facilities to off-load birds humanely and from different vehicle levels must be provided;
- (d) a facility where livestock transport vehicles must be sanitized after off loading must be provided;
- (e) lairages and pens must be available to accommodate at least the throughput of one day;
- (f) a crush connecting the lairages to the restraining area must be provided;
- (g) a separate entrance must be provided to receive birds presented for emergency slaughter;
- (h) separate areas must be provided where stunning, bleeding, defeathering and dressing can be done with the understanding that the stunning area is under roof and adjacent to the bleeding area;
- (i) facilities for shackling stunned birds and bleeding in a hanging position must be provided;
- (j) a separate room, isolated by a sliding door from the dressing room, must be available for defeathering carcasses;
- (k) a separate room, equipped with dressing rails, must be provided where dressing and evisceration can be done;
- (l) a side rail or hooks for carcasses and containers for offal, must be provided for condemned or detained carcasses and organs requiring secondary meat inspection;
- (m) a room must be provided where skins, heads, feet, feathers and inedible products are kept, except where these products can be removed on a continuous basis;
- (n) a room where gizzards and intestines are emptied, washed and kept must be provided;
- (o) the rooms mentioned in paragraphs (m) and (n) must –
 - (i) be separate and adjacent to the dressing room and interconnected by means of a hatch, door or walkway; and
 - (ii) have exterior doors for the removal of those materials;
- (p) separate chillers must be provided for the daily throughput –
 - (i) of carcasses and red offal; unless the red offal is removed from the abattoir on a continuous basis but within four hours after a bird has been eviscerated, and if separate dispatch facilities have been provided for red offal; and
 - (ii) of washed rough offal, unless washed rough offal is removed from the abattoir on a continuous basis but within four hours after a bird has been eviscerated;
- (q) a dispatch area equipped to remove legs, sort and mark carcasses and red offal as well as a door for dispatch must be provided;

- (r) 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, facilities to wash aprons, 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;
- (s) change room, shower, toilet as well as hand wash facilities must be provided on the premises for persons working at the abattoir;
- (t) dining facilities must be provided 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;
- (u) a storage facility or room for items needed in the daily slaughter process must be provided;
- (v) if an office is required by the owner, a separate room must be provided;
- (w) rooms or facilities must be provided for –
 - (i) storage of cleaning equipment and materials;
 - (ii) cleaning and sterilization of movable equipment; and

Requirements for high throughput ostrich abattoirs

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

- (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the capacity of the lairages, hourly throughput potential relative to available equipment and facilities including hanging space, chiller capacity as well as rough offal handling and chilling capacity;
- (b) the abattoir and premises must be designed to separate dirty and clean areas and functions;
- (c) the premises must be fenced to control access of people and animals and provided with separate gates for clean and dirty functions;
- (d) facilities to off-load ostriches humanely and from different vehicle levels must be provided;
- (e) a facility where livestock transport vehicles must be sanitized after off loading must be provided;
- (f) lairages and pens must –
 - (i) accommodate at least the throughput of one day;
 - (ii) include restraining facilities for the examination of individual birds; and
 - (iii) include isolation pens, for sick birds, that are constructed so that waste and effluent from them cannot contaminate adjacent pens or passageways;
- (g) a crush connecting the lairages to the restraining area must be provided;
- (h) a room must be provided for restraining, stunning, shackling and bleeding birds;
- (i) a separate entrance must be provided to receive birds presented for emergency slaughter;
- (j) a dry landing area must be provided for shackling stunned birds before bleeding;
- (k) a bleeding rail leading to a bleeding area and facilities for bleeding birds in a hanging position as well as a return rail for bleeding chains must be provided;
- (l) a room, isolated by a sliding door from the dressing room, must be available for defeathering carcasses;
- (m) a separate room, equipped with dressing rails, must be provided where dressing and evisceration can be done;
- (n) separate rooms must be provided for –
 - (i) handling and holding of skins, feathers and inedible animal products prior to removal; and
 - (ii) handling and holding of heads, feet and wingtips provided that these products, if regarded as inedible, may be held in the same room as above if separate flapped hatches are provided;
- (o) a room where gizzards and intestines are emptied, washed and kept must be provided;
- (p) the rooms referred to in sub-regulations (n) and (o) must –
 - (i) be separate and adjacent to the dressing room and interconnected by a closable hatch only; and
 - (ii) have an exterior door for the removal of these products;

- (q) separate chillers must be provided for the daily throughput –
 - (i) of carcasses and red offal, with the understanding that the red offal may be removed from the abattoir on a continuous basis but within four hours after a bird has been eviscerated, if separate dispatch facilities have been provided for such red offal; and
 - (ii) of washed rough offal, unless washed rough offal is removed from the abattoir on a continuous basis but within four hours after a bird has been eviscerated;
- (r) separate equipped and secure rooms must be provided to –
 - (i) handle and keep detained carcasses, portions and organs;
 - (ii) keep condemned carcasses and material before removal from the abattoir, but if the daily throughput is less than 100 units or the condemned material is removed on a continuous basis during slaughter or a designated chiller is available for condemned material, such a room is not required; and
 - (iii) provide hand wash, boot wash and apron wash facilities directly connected to the room mentioned in subparagraph (ii) for persons who handle condemned material;
- (s) a dispatch area must be provided, equipped –
 - (i) to remove legs, sort and mark carcasses and red offal;
 - (ii) with a door for dispatching which is such that the doors of the vehicles will only be opened after docking; and
 - (iii) to ensure that the air temperature in this area is not more than 12°C when carcasses are handled and dispatched;
- (t) 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, facilities to wash aprons, 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;
- (u) a 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;
- (v) dining facilities must be provided, 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;
- (w) office accommodation and ablution facilities must be available for meat inspection personnel;
- (x) a storeroom must be provided for items needed in the daily slaughter process;
- (y) office facilities must be separate from bleeding and dressing areas;
- (z) suitably equipped rooms and facilities must be provided for sterilization of movable equipment;
- (aa) a room or rooms for storage of cleaning equipment and chemicals must be provided;
- (bb) facilities must be provided for wrapping, packing and cartoning (where applicable);
- (cc) separate storage facilities must be provided for wrapping material and packing material, if both materials are kept;
- (dd) access to a laboratory must be possible; and
- (ee) a facility where meat transport vehicles must be sanitized must be provided.

Requirements for high throughput cutting plants producing for the export market

[See also regulations 35 – 40]

- 7. Considering the requirements set out in Part II B (1) and (2), to be graded as a export 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 as required by the provincial executive officer must be provided;
 - (d) separate equipped rooms must be provided for –
 - (i) receiving of unwrapped carcasses and meat intended for cutting where applicable;
 - (ii) receiving of cartoned meat intended for cutting where applicable;
 - (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, where applicable, 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, facilities to wash aprons, 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; and
- (k) extraction facilities for vapour control must be provided.

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

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 kept and examined without contaminating passed meat.

Requirements for interior of building and rooms

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

- (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 must be sterilizable; and
 - (c) may not contaminate meat with lubricants.
- (2) containers used to hold meat must comply with sub regulation (1) and if the sides and bottoms are constructed with openings they 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 clothing 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 slaughtered;
 - (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 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 three meters 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 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 in 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 the SANS 241 standard for drinking water.
- (2) Water points must be provided with –
- (a) cold water;
 - (b) water at not less than 40°C and equipped with hose pipes for sanitizing 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.

(2) Additional requirements for low and high throughput ostrich abattoirs**Offloading ramps** [See also regulation 68]

19. Offloading ramps, movable or stationary –
- (a) must be so constructed to avoid injury of birds during offloading and provide a stable area to facilitate the free movement of birds;
 - (b) may not have open spaces between the offloading ramp and the vehicle;
 - (c) must be at the same height of the vehicle for which it is used.
 - (d) must have solid side panels;
 - (e) must have permanent non-slippery floor at a slope of not more than 20°;
 - (f) may not have sharp protruding edges or any other features that may cause injury; and
 - (g) must have adequate artificial lighting if birds are offloaded at night.

Lairages and holding pens [See also regulations 69,70]

20. Lairages and holding pens –
- (a) may not be closer than six meters from, and not be situated higher than, the abattoir;
 - (b) must be constructed of cleanable, non-absorbent and durable material;
 - (c) must be so constructed and maintained to avoid injury of birds;
 - (d) must have sides not less than 1.6 m in height;
 - (e) must have permanent floors that are curbed and drained;
 - (f) must be so constructed to render the floors and drain covers non-slippery;
 - (g) must be designed, in layout, to avoid corners smaller than 90°;
 - (h) must be fitted with gates which are wide enough to prevent injury to birds passing through;
 - (i) must be roofed;
 - (j) must be fitted with water troughs at least 1000 mm from the ground and located on the outside of the pens to prevent injury;
 - (k) must have a well drained manure slabs for droppings, prior to removal except if it is removed directly in a vehicle;
 - (l) must be provided with wash points, hoses and reels; and
 - (m) used to isolate suspect birds must in addition to above have solid walls and gate and must not drain across other pens or pose any other contamination risk.

Feeding birds

21. Where birds are fed in a lairage or pen –
- (a) a food trough which may be removable must be provided;
 - (b) feed must be kept in a storeroom that is vermin proof, specifically provided for this purpose if feed is to be stored on the premises.

Lairage capacity

22. (1) The number of birds per lairage or pen must be limited so as to allow a minimum floor space of 1 m² per bird.
- (2) Lairages must be provided with permanent notices indicating the capacity per species of each pen.

Lairage passages [See also regulation 71]

23. Passages in lairages and pens –
- (a) must have permanent floors that are curbed and drained in a manner conducive to free movement of birds;
- (b) must be so constructed to render the floors and drain covers non-slippery;
- (c) may not be less than 1.8 m wide; and
- (d) must be well maintained and kept free of loose objects.

Crushes or races

24. (1) Crushes or races must be well maintained and kept free of loose objects.
- (2) Must be so constructed to render the floors and drain covers non-slippery.
- (3) Crushes for herding birds between lairages and the stunning area must be designed that the stunning pen is not visible from the crush or pre-stunning pen.
- (4) A crush must have smooth sides and must be wide enough to allow single birds to pass through unhindered.

Stunning, hoisting and bleeding [See also regulations 74; 75; 76; 77]

25. (1) For restraining of ostriches immediately prior to stunning there must be provided restraining facilities so designed to ensure humane handling of the bird as well as safety of the workers;
- (2) For stunning of ostriches there must be provided –
- (a) an electrical stunning apparatus including head contacts, designed specifically for ostriches; or
- (b) any other stunning apparatus approved by the national executive officer.
- (3) The operational parameters for stunning must be displayed on the stunning apparatus or in the stunning area.
- (4) Equipment must be provided to shackle and hoist stunned birds into position, for bleeding.
- (5) Facilities for collecting and storing of blood in closed containers prior to removal and disposal must be provided.
- (6) The minimum clearance for rails and equipment in the bleeding area from rail to floor in the case of a crawl beam is 4.8 m and a fixed rail is 4.4m.

Defeathering

26. An area for the removal of feathers must –
- (a) be equipped with containers to receive and keep feathers prior to disposal;
- (b) in high-throughput abattoirs, have a flapped chute leading to a feather holding room;
- (c) be ventilated to provide airflow from the clean to the dirty side of the room and must be effective to avoid accumulation of dust in the air;
- (d) be separated from the dressing room by a sliding door.

Dressing and evisceration facilities

27. (1) The minimum clearance from rail to floor for rails in dressing areas is 3.4 m;
- (2) The clearance between equipment and dressing rails must in all cases be such that carcasses do not touch equipment and is at least 1000mm from walls.
- (3) Rails with hooks fixed to a wall must be 400 mm from the wall, and meat hanging from such hooks may not touch the floor or wall.
- (4) Rails must be at least 700 mm from columns, pillars or the side of a doorway through which carcasses must pass.

Meat inspection facilities

28. (1) Containers, racks and platforms and any other equipment required for meat inspection must be provided in an abattoir.
- (2) Marked, leak proof and lockable containers or other means to handle and hold condemned and inedible material prior to removal, must be provided.

Removal of legs

29. If legs are required to be removed before chilling, a special area must be provided and equipped with –
- (a) a hand washbasin and sterilizer;
 - (b) clean cradles or extension rods for hanging legs;
 - (c) facilities for the removal of the remainder of carcasses to a holding chiller prior to trimming or out loading provided that in cases where such remains are not destined for human consumption and is removed on a continuous basis, such a chiller is not required.

Chillers

30. (1) Chillers must be provided to hold at least the daily slaughter throughput.
- (2) The minimum clearance for rails in chillers and freezers for carcasses, cradles and extension rods must be 1000 mm from the wall and 900 mm between overhead carcass rails.
- (3) Spacing of units on the line should be such as to ensure airflow between carcasses or cradles.

Dispatch areas

31. Dispatch areas must be equipped for –
- (a) quartering, marshalling and loading of carcasses;
 - (b) collection and transport, avoiding cross or contra flow, of used roller-hooks to the sanitation facility; and
 - (c) sterilization of saws and other cutting utensils.

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

32. (1) Red offal must be washed with clean running water, hung on hooks or placed in containers and chilled in a red offal or carcass chiller, to reach a core temperature less than 7° C within 16 hours, 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 officer and on condition that a separate route for dispatch is provided.
- (2) Red offal may not be stored, or come into contact, with rough offal.
- (3) Further separation, cutting and packing of red offal must be done in a separate area or room.
- (4) 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.
- (5) Cartoned offal may not be stored in the same chiller as carcasses or uncartoned offal.

Washing of rough offal

33. (1) Rough offal must be removed from the dressing room to the offal room directly adjacent and connected thereto, after being passed, where gizzards and intestines must be –
- (a) separated and emptied of its contents;
 - (b) washed with clean running water; and
 - (c) hung on hooks for cooling and drip drying before and during chilling.
- (2) Equipment for the effective removal of gizzard and intestinal content must be provided and this material must be removed at regular intervals to prevent accumulation.
- (3) Where washed gizzards or intestines are packed in containers or plastic bags for dispatch, chilling or freezing, a storage facility for clean bags or containers, for a day's use, must be provided.
- (4) Edible rough offal kept in an abattoir for longer than four hours after slaughter must be stored in a chiller at an air temperature not exceeding minus 2 ° C.

Cleaning of rough offal

34. (1) The process as well as the equipment used to clean offal must be approved by the provincial executive officer.
- (2) A room, which is so large and so arranged that the hygiene of the operation is assured, must be provided to clean gizzards by –
- (a) removal of the inner lining of the gizzard and rinsing the gizzard with clean running water;
 - (b) providing a decontamination wash with 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;
 - (c) providing separate containers to be used for uncleaned gizzards, and those that have been cleaned;
 - (d) removing cleaned gizzards to the packing area or room immediately after cleaning; and
 - (e) removing all waste material on a continuous basis.
- (3) Where clean products derived from gizzards are packed in containers or plastic bags for dispatch, chilling or freezing –
- (a) it may only be done in a separate room or area and equipment must be provided for this function; and
 - (b) a storage facility for clean bags or containers, for a day's use, must be provided.
- (4) Cleaned offal, retained in an abattoir for longer than four hours after slaughter must be stored in a chiller at an air temperature not exceeding minus 2 °C.

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

[See also regulation 7]

General

35. (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 meat core temperature is 7 °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 with meat.
- (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

36. (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 regularly 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.
- (5) Meat may be cut while warm if –
- (a) meat is transferred directly from the dressing room to the cutting room in a single operation, the cutting room being in the same building or on the same premises as the dressing room;
 - (b) cutting is carried out immediately after transfer; and
 - (c) this procedure is done according to a protocol approved by the provincial executive officer.

Wrapping

37. (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, except where waxed cartons are used.

Temperature control

38. (1) The air temperature of a room where meat is cut and packed, must be maintained at or below 12°C.
- (2) Cut meat must be subjected to uninterrupted chilling to reduce the core temperature of the meat to 7 °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

39. (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

40. Further processing must comply with the requirements set in the Requirements for Food Premises under the Health Act.

(3) Chilling and freezing at abattoirs

[See also regulations 30; 32(1); 32(5); 33(4); 34(4); 38; 57(n)]

Requirements

41. (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

42. (1) A chiller used for chilling warm carcasses, legs or portions must be capable of providing uninterrupted cooling to reduce the core temperature of the meat to 7 °C before dispatching
- (2) Meat, carcasses, portions and offal 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 cooling coil surfaces to levels detrimental for temperature maintenance.
- (b) Where a chiller or freezer contains meat during a defrosting cycle, defrosting of each coil must be completed within 30 minutes.
- (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 or number of carcasses 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

43. (1) Meat must be chilled in a hanging position ensuring air circulation or, if packed in containers, stacked so as to ensure air circulation.
- (2) No meat may be stacked directly on the floor.
- (3) Warm carcasses may not be loaded into a chiller containing chilled meat.
- (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.
- (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 packed.
- (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

44. (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

45. (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) Freezers and chillers 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

46. (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 practise.

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

47. (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 with 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) Chilled un-wrapped ostrich carcasses or legs must be suspended without touching the floor.
- (5) No unwrapped meat may be loaded directly onto the floor.
- (6) 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.
- (7) 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.
- (8) 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 regulations 14 - 17; 57(h)]**Water and equipment**

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

Sanitation programmes

49. (1) Sanitation programmes must be approved by a registered inspector.
- (2) A detailed post production 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 lairages;
 - (d) technical sheets of chemicals used must be provided with reference to 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 animal 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

50. (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 System (HMS)

51. The owner of an abattoir must –
- (a) provide the provincial executive officer with a documented Hygiene Management System 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

52. 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, species slaughtered, 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

53. The owner must prepare an updated schematic plan of the abattoir to 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 take place in such rooms;
 - (c) the flow of the product;
 - (d) ancillary structures on the premises;
 - (e) the required temperature as well as the 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 building; and
 - (h) boundaries, indicating entrances and exits to and from premises.

Flow diagram of slaughter process

54. The owner must prepare 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

55. The owner must prepare a list of all potential biological, chemical or physical hazards that may occur at each step of the process, including –
- (a) unacceptable contamination or recontamination 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

56. The owner must prepare written hygiene management programmes (HMP) for approval by the provincial executive officer, to prevent, eliminate or reduce hazards mentioned in regulation 55 to acceptable levels and must –
- (a) ensure that management 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 a written record of measures taken must be kept.

Hygiene Management Programmes (HMP)

57. The owner of an abattoir must implement –
- (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 VIII;

- (ii) identify birds with diseases and conditions of which symptoms may not be visible during post-mortem meat inspections;
 - (iii) identify birds with zoonotic diseases;
 - (iv) identify birds with highly 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 slaughter or preferential slaughter without undue delay;
- (b) a HMP for slaughter and dressing, including –
- (i) measures to ensure that no contamination of meat and edible products occur from –
 - (aa) the external surface of the bird 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;
 - (iv) a programme for the daily checking of carcasses for soiling to provide for regular checking of a representative sample of carcasses throughout the day 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 meat inspector assisted by the registered veterinarian 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 inspectors and meat examiners;
 - (iii) the personal hygiene of the meat inspectors and meat examiners;
 - (iv) that heads, red and rough offal are correlated to the carcasses of origin up to the inspection point;
 - (v) the security of detained carcasses and organs;
 - (vi) the security of provisionally passed carcasses and organs;
 - (vii) the security of the stamp of approval;
 - (viii) the security of condemned material;
 - (ix) the implementation of standard operational procedures (SOP's) for –
 - (aa) emergency slaughter;
 - (bb) preferential slaughter;
 - (cc) provisional slaughter;
 - (dd) slaughter of ostriches which have reacted positively to tests done on the farm;
 - (ee) dirty birds; and
 - (ff) dropped meat;
- (d) a HMP for personal hygiene of workers in terms of which –
- (i) a general code of conduct, 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 sub-paragraph (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 the 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, 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 must be described in detail including aspects such as method, frequency and target results;
 - (vi) for the training of cleaning teams 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 processing line during processing, 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 effectiveness 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 repeated consistent 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 that 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; and
 - (iii) training programmes for persons working with poisons;
- (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 plan must be provided that indicates the layout of all the chillers, freezers and processing 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 a room must be representative of the temperature in that 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)]

Visitors entering an abattoir

58. 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 61(1).

Medical records of employees

59. (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

60. 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

61. (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 and handled 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 personal 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

62. (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

63. Personnel who handle foodstuffs must –
- (a) shower before assuming duties; and
 - (b) wash hands and forearms 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

64. (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

65. 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 OSTRICHES AND SLAUGHTER PROCESS**

[Section 11 (1)(h)]

Requirements for vehicles

66. (1) To transport ostriches for slaughter at an abattoir –
- (a) the floors of the vehicle –
- (i) must be solid without openings between different decks that could cause contamination of birds on a lower deck; and
- (ii) must be non absorbent and slip free;
- (b) sides and partitions –
- (i) are solid to prevent birds from attempting to jump off the vehicle; and
- (ii) partitions must be installed at every 3 m of loading space if the truck is longer than 4m;
- (c) ventilation in the vehicle must be ensured; and
- (d) the loading space may not –
- (i) have sharp angles, corners, protrusions or holes that may injure birds; or
- (ii) have loose objects stored between birds.
- (2) Minimum required floor space per ostrich on a vehicle is 0.5 m².

Vehicle Hygiene

67. The owner of a vehicle must ensure that the vehicle used to transport ostriches to an abattoir is kept in a clean and hygienic condition.

Offloading

68. (1) Ostriches arriving at an abattoir must be offloaded immediately by trained personnel.
- (2) Birds must be offloaded in a calm manner to avoid unnecessary excitement, fear, stress and injury.
- (3) Birds may not be picked up or dragged by the necks, wings or feathers during off loading.

Rest Periods

69. Ostriches must rest overnight in lairages before slaughtering, but if a registered inspector is satisfied that they are rested, they may be slaughtered on the day of arrival.

Lairaging [Also see regulation 20; 21; 22]

70. (1) Ostriches awaiting slaughter must be held in lairages and pens.
- (2) Lairages must be cleaned after each batch of birds has been removed.
- (3) Clean drinking water must be available at all times for birds awaiting slaughter.
- (4) Birds may not be kept in a lairage or pen for longer than 48 hours.
- (5) Ostriches kept in lairages and pens for longer than 24 hours, must be fed.
- (6) Where birds are fed in a lairage or pen, feed may only be placed in a feed trough.

Herding [See also regulations 23; 24]

71. All movement in lairages, pens, passages and crushes must be handled calmly and humanely, without hitting or shouting.

Emergency slaughter

72. (1) Birds injured during transportation, off-loading or lairaging must be slaughtered without delay to prevent further suffering by the bird.
- (2) Birds which are injured and cannot walk must be shot and bled where it is situated, on the vehicle or in the lairage and transported to the emergency slaughter area.

Isolation [See also regulation 20(m)]

73. Birds suspected of suffering from a condition that may render the meat unsafe for human and animal consumption must be isolated in a separate area and a crush-pen must be provided for further examination by a registered inspector, who is a veterinarian, for approval prior to slaughter.

Stunning [See also regulation 25]

74. At an abattoir ostriches must be rendered unconscious by a method of stunning referred to in regulation 75, before doing the bleeding incision.

Methods of stunning

75. (1) Ostriches may be stunned at an abattoir by the electrical method, subject to the conditions that –
- (a) 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;
 - (b) the terminals must be applied to the head of the bird in such a manner that the current passes through the brain; and
 - (c) meters to monitor time, voltage and amperage used during stunning must be provided to assure that the manufacturers recommendations are adhered to; or
 - (d) any other method approved by the provincial executive officer.
- (2) The rate of stunning must be controlled and be determined by the rate of bleeding and dressing.

Bleeding

76. (1) A bird must be shackled, hoisted and bled within 60 seconds after stunning –
- (a) in a hanging position; or
 - (b) in a horizontal position, provided that the bird is brought into the hanging position immediately after the bleeding incision is made.
- (2) A bird must be bled by severing the jugular veins and carotid arteries on both sides of the neck using a sharp knife or, by sticking and severing the anterior vena cava or aorta at the base of the heart.
- (3) A separate clean and sterilised knife must be used to bleed each bird.

Bleeding times

77. Bleeding is done over a bleeding trough for at least 6 minutes.

Defeathering

78. Defeathering must be done immediately after bleeding ensuring that –
- (a) feathers may not be dropped onto the floor but must be put into containers, especially for this purpose, or into a chute leading to a feather holding room;
 - (b) personnel wear dust masks;
 - (c) a ventilation system or extractor fan providing a positive airflow from clean to dirty, must be operational during defeathering and must prove effective in preventing feather dust from moving into the dressing area and
 - (d) the hatch between the defeathering area and the dressing area must be kept closed except when carcasses are moved through to the dressing area.

Flaying and evisceration

79. (1) Dressing must commence without delay after defeathering by making opening incision lines on a hide or skin with a clean sterile hand knife from the inside to the outside only (spear cuts), but a mechanical flaying knife may not be used for this purpose.
- (2) Reproductive organs and any part not utilised commercially must be handled as condemned material and placed in appropriate containers.
- (3) All flaying and evisceration equipment making contact with meat must be sterilized after use on each carcass.
- (4) During flaying and evisceration of a carcass, contact of the exposed meat with platforms, walls, floor, outer surface of the skin or hide and soiled equipment or other material must be avoided at all times.
- (5) Contamination of the carcass, meat or organs with intestinal contents or urine during evisceration must be avoided and where contamination does occur, it must be cut away under the supervision of a registered inspector and not washed off with water.
- (6) Evisceration must be done immediately after flaying in such a way that –
- (a) no organs are damaged causing contamination of the carcass;
 - (b) the airsacs are not damaged before meat inspection; and
 - (c) the thoracic cavity is stripped clean of lungs and other organs after meat inspection unless the carcass, after removal of the legs and other parts, will not be used for human consumption.
- (7) All organs and viscera must be made available for meat inspection and must be identifiable with the carcass of origin.
- (8) Carcasses may not be cleaned, wiped or dried with a brush, cloth or any other such implement.
- (9) The intestines may not be separated from the gizzard during evisceration.
- (10) The gizzard or intestines may not be opened in the slaughter area.

Final washing

80. (1) A carcass may be washed with running water under moderate pressure to remove bone chips and to wash off blood after completion of meat inspection.
- (2) No person may apply to any carcass, meat or animal product any insecticide or antibiotic substance, or any substance which is intended to prevent the spoilage of the carcass, meat or animal product by inhibiting the activities of insects, or by preventing the development of bacteria or moulds, or for any purpose whatsoever, provided that this does not apply to a substance which complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), at levels not harmful or injurious to health and is approved per protocol by the provincial executive officer.

Removal of legs and neck

81. (1) The legs and neck may be removed from carcasses before chilling but any further portioning or cutting must be done in a room or facility designed for further portioning, cutting or deboning.
- (2) If no use exists for carcasses after the legs and neck have been removed, it may be placed in a refrigerated holding room before dispatching to a rendering plant, but if such carcasses are removed on a continuous basis from the premises, a refrigerated holding room is not required.

PART VI
MEAT INSPECTIONS
[Section 11(1)(j)]

A. Ante mortem inspection

Ante mortem inspections

82. (1) A registered inspector doing ante mortem inspection at a –
- (a) rural abattoir, must be at least a meat inspector or, provided exemption has been granted by the provincial executive officer, a meat examiner;
 - (b) low and high throughput abattoir, must at least be a meat inspector.
- (2) A declaration of health and origin must be provided for all ostriches by the owner of the slaughter stock and recorded by the abattoir owner and such health declaration must contain the following information –
- (a) date of delivery;
 - (b) name and address of owner or farm;
 - (c) number of ostriches;
 - (d) health status of the herd(s) including mortality rate; and
 - (e) medication, if given as well as withdrawal periods and dates.
- (3) An ostrich must be inspected on the day of arrival at the abattoir, and the inspection must be repeated on the day of slaughter if the slaughter is not done within 24 hours of arrival.
- (4) There must be a standard procedure at an abattoir to convey the information acquired in the lairages to the registered inspectors in the meat inspection area, and a method of marking specific birds for the attention of a registered inspector should be in place.

Further inspections and findings

83. (1) (a) All ostriches that in the opinion of a registered inspector, who is not a veterinarian, doing ante mortem inspection as described in regulation 82, are not fit for slaughter must be examined by a veterinarian who is a registered inspector
- (b) The veterinarian, must decide whether such birds may be slaughtered, provisionally slaughtered or disposed of;
- (2) If the veterinarian decides that a bird mentioned in sub regulation (1)(a) may be slaughtered or provisionally slaughtered, the carcass of such bird is subject to secondary meat inspection in terms of regulation 93.
- (3) An ostrich may not be slaughtered if it is suspected that a forbidden substance has –
- (a) been administered to it;
 - (b) been implanted in it;
 - (c) contaminated it; or
 - (d) been eaten by it.

Handling of dead ostriches

84. (1) All "dead on arrival" and "dead in pen" birds must be disposed of as condemned material in terms of Part VIII.
- (2) No dead or dying ostrich may be brought into the abattoir premises, unless it is part of a consignment of healthy birds, or may be removed from the abattoir premises.
- (3) No carcass or part thereof that has been condemned may be brought into any part of the abattoir containing edible products.
- (4) It is the owner's choice to have a post mortem inspection done except where required by a registered inspector or where a controlled disease under the Animal Diseases Act, 1984 (Act No. 35 of 1984), is suspected in which case a state veterinarian must be notified.
- (5) The place and method of flaying dead birds for the purpose of regaining skins must be done according to a protocol approved by the provincial executive officer.

Quarantine

85. (1) All birds suffering from a controlled disease contemplated in the Animal Diseases Act, 1984 (Act No. 35 of 1984), must be moved to the abattoir under cover of a "red cross" permit issued by a state veterinarian at the farm and the arrival of the consignment at the abattoir must be confirmed to such state veterinarian.
- (2) If a bird is suffering from or is suspected of suffering from a controlled disease contemplated in the Animal Diseases Act, 1984 (Act No. 35 of 1984), or if any bird has tested positive on the farm and is not accompanied by a "red cross" permit, a state veterinarian of the Provincial Directorate: Veterinary Services, in whose area the abattoir is situated, must be notified immediately.
- (3) 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.
- (4) 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.

Guidelines

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

B. Primary meat inspections**Provisions for meat inspection personnel**

87. The provincial executive officer may determine the number of meat inspectors or meat examiners required in an abattoir after having considered the abattoir design, number of inspection stations, line speed, structural and managerial aspects.

General

88. (1) All relevant information, including ante mortem and health records, must be taken into consideration when doing meat inspection.
- (2) No carcass, part thereof, rough or red offal may be sold or dispatched from an abattoir unless inspected and approved by a registered inspector and marked with the "PASSED" mark, as contemplated in Part VII.
- (3) A person may not remove, cut or debone any carcass or meat prior to inspection.
- (4) A person may not remove any sign or evidence of any disease, condition, contamination or soiling by washing, trimming or any other manner prior to meat inspection, unless it is done under the supervision of a registered inspector.
- (5) Any carcass, meat or viscera which, in the opinion of the registered inspector, is not fit for human or animal consumption must be detained for secondary inspection.
- (6) Heads, feet, rough and red offal must be identifiable, to the satisfaction of the registered inspector, with the carcass of origin until meat inspection has been done.
- (7) A registered inspector must acquaint him or her-self of all further guidelines issued by the national executive officer regarding primary meat inspections.

Inspection of ostrich carcasses

89. (1) The registered inspector must inspect a carcass by means of observation, palpation, smell and, where necessary incision and must take into consideration –
- (a) its state of nutrition;
 - (b) its colour;
 - (c) its odour;
 - (d) its symmetry;
 - (e) the efficiency of its bleeding;
 - (f) any contamination;
 - (g) its pathological conditions;
 - (h) any parasitic infestation;
 - (i) any injection marks;
 - (j) any bruising and injuries;
 - (k) any abnormalities of muscles, bones, tendons, joints or other tissues; and
 - (l) the age and sex of the bird from which it was derived.

- (2) Inspection of the ostrich carcass and organs must be done by –
- (a) inspection of the exterior as well as the interior of the airsacs by incising;
 - (b) incision of the lungs parallel to the main axes.
 - (c) visual inspection of the trachea and oesophagus.
 - (d) visual inspection of the pericardium and the heart, the latter being incised lengthwise so as to open the ventricles.
 - (e) visual inspection and palpation of the liver and an incision across the bile ducts;
 - (f) visual inspection of the gastro-intestinal tract.
 - (g) visual inspection and, if necessary, incision of the spleen.
 - (h) visual inspection and incision of the kidneys.
 - (i) visual inspection of the peritoneum.
 - (j) visual inspection of the genital organs.
 - (k) visual inspection of the muscle surfaces and exposed joint surfaces.

Inspection of heads

90. The head must be examined by observation except if heads are removed before the inspection point and is not destined for human consumption, this inspection need not be done.

Inspection of feet and wing tips

91. The feet and wing tips must be examined by observation except if removed before the inspection point and is not destined for human consumption, this inspection need not be done.

C. SECONDARY MEAT INSPECTIONS

General

92. (1) Suspect carcasses found during primary meat inspections in terms of sub part B, must be marked "detained" and must be subjected to secondary meat inspection by a registered inspector who is a veterinarian.
- (2) A secondary inspection, on a carcass must reveal the –
- (a) age and sex;
 - (b) clotting and staining characteristics of the blood;
 - (c) organ or part of the carcass affected;
 - (d) condition or disease and the probable cause thereof;
 - (e) judgement and the motivation therefore where applicable.
- (3) Depending on the said finding, the carcass, organ or meat may be –
- (a) passed;
 - (b) conditionally passed, subject to treatment;
 - (c) partially passed by removing the condemned part; or
 - (d) totally condemned.
- (4) Where a carcass is not passed, the owner may request a written certificate.

Emergency slaughtered ostriches

93. (1) The meat of ostriches which were referred to a registered veterinarian during ante mortem inspection, as contemplated in regulation 83, must be examined by the registered veterinarian who must pay particular attention to –
- (a) carcass colour, blood content of intercostal veins and the small vessels beneath the serosa of the abdominal wall.
 - (b) loosen a leg to observe the exposed connective tissue and articular surface.
 - (c) the condition of the musculature and abnormal odours;
- (2) If regarded as necessary by the registered veterinarian, the carcass or meat must be submitted for laboratory examination in order to make a final decision.

Records

94. The results of the ante mortem examination, primary meat inspection and secondary meat inspection must be recorded, and where zoonotic and controlled diseases, contemplated in the Animal Diseases Act, 1984 (Act No. 35 of 1984), are diagnosed, the local state veterinarian must be notified on the day of slaughter.

Guidelines

95. A registered inspector who is a veterinarian, must acquaint him or her-self of all further guidelines issued by the national executive officer regarding secondary meat inspections.

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

96. 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 Ostrich Examiners which is approved by the national executive officer and accredited by South African Qualifications Authority (SAQA).

Registration as registered inspector with provincial executive officer

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

PART VII**MARKS AND MARKING**

[Section 11(1) (m)]

Specifications for stamps, marks and ink used

98. (1) All stamps used to mark any carcass or meat must be constructed of a non-toxic, non corrosive material and must be so constructed as to be readily cleanable.
- (2) The following marks of approval are required:



(Rural)



(Low throughput)



(High throughput)

- (3) The stamps must contain:
 - (a) The abattoir registration number; and
 - (b) The wording shown in sub-regulation (2) which must be in at least two official languages, one of which must be English.
- (4) The minimum sizes of stamps are 60 mm in diameter for the round mark shown in sub regulation (2).
- (5) The letters on the stamps must be readable and may not be less than 8 mm high.
- (6) Marks printed on wrapping material may be smaller than the sizes stated in sub-regulations (4) and (5) to suit particular circumstances provided they are approved by the provincial executive officer.
- (7) A purple coloured ink is required where stamps are applied to carcasses or meat and must be manufactured of harmless, edible ingredients approved for use on foodstuffs as described in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (8) The mark of approval must be placed one on each side of the breast as well as on each thigh.

Wrapping, packing and labelling

99. (1) All labels used on 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 information required by regulation 98(3) as well as any other information required by the provincial executive officer.
- (2) Where products are individually wrapped, food grade wrapping material on which the mark of approval is printed or a label, printed with such mark, must be used and wrapping bearing the mark of approval may not be re-used after opening.
- (3) In the case of bulk packing, containers or cartons must be clearly marked with a facsimile of the mark of approval clearly visible and of readable size.
- (4) A container must be clearly marked on both ends with 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 date of packaging to be determined; and
 - (e) directions regarding the temperature at which the product must be stored.

Security of stamps

100. (1) The stamp of approval must be kept and used under control of a registered inspector;
- (2) when not in use the stamp must be kept in safe custody to the approval of the registered inspector; and
- (3) a stamp of approval must never be used at an abattoir where the abattoir number differs from the number on the stamp.

Use of marking equipment

101. (1) Marking equipment must be cleaned and sterilized regularly during use.
- (2) Marking equipment must be kept hygienically, away from the floor and other dirty surfaces.
- (3) Marks must be applied in such a manner that it is clearly legible on the carcass or meat.

General

102. (1) No person may 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 by trimming, and such meat must be condemned.

PART VIII**TREATMENT OF CONDEMNED MATERIAL**

[Section 11(1)(r)]

Handling of condemned material

103. (1) Carcasses, portions thereof or any edible products in an abattoir, which cannot be passed for human or animal consumption, must be –
- (a) portioned and 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 designated 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 designated chiller or freezer at an air temperature of not more than 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

104. 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 obnoxious colorant approved for the purpose; 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.
 - (d) any other method for which a protocol has been approved by the provincial executive officer.

Requirements for sterilizing plants

105. (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

106. (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

107. (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

108. (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 sealable;
 - (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

109. (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 14(1)(d)][Section 22(1)(h)]

Exportation of meat

110. (1) Meat may only be exported from abattoirs or plants that are graded as high throughput 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 reefer 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

111. (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 offloaded 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 imported 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 OSTRICHES FOR OWN CONSUMPTION AND FOR RELIGIOUS AND CULTURAL PURPOSES

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

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

112. (1) A person may not in a 14 day period, for own consumption, slaughter more than two ostriches.
- (2) A person may only slaughter birds 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 birds 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 ostriches, not in an abattoir, for religious purposes of the Muslim faith

113. (1) The slaughter of birds for purposes of the Muslim faith may only be performed by a person –
- (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;
 - (b) obtain written permission thereto from the owner of the land where such slaughtering will take place; and
 - (c) ensure that only healthy birds are slaughtered.
- (3) 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.
- (4) Meat obtained from a bird slaughtered under this regulation may only be distributed as prescribed by Islamic Law.
- (5) Any other legal provisions regulating the keeping and slaughtering of birds 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 ostriches, not in an abattoir, for indigenous religious or cultural purposes

114. (1) A person who slaughters ostriches for indigenous religious or cultural purpose must –
- (a) obtain prior written permission thereto from the local authority of the area where such a slaughtering occurs;
 - (b) obtain written permission thereto from the owner of the land where such slaughtering will take place; and
 - (c) ensure that only healthy birds are slaughtered.
- (2) 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.
- (3) Any other legal provisions regulating the keeping and slaughtering of ostriches 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 ostriches in abattoirs

115. Ritual slaughter of birds 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

116. 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

117. 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

118. These regulations are called the Ostrich Regulations and will commence on the date of publication thereof.

No. R. 54

2 Februarie 2007

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

VOLSTRUISREGULASIES

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:

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INDELING VAN DIE INHOUD VAN VOLSTRUISREGULASIES

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DEEL I

ALGEMEEN

Woordomskravings

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 volstruis of dele van 'n volstruis 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, in die dresseringskamer of -area, van 'n volstruis tot 'n karkas, ander eetbare dele en oneetbare materiaal;
- (d) **"dresseringskamer"** beteken 'n kamer of area, afgesonder van die uitbloe- en ontveringskamers of -areas, waar 'n karkas gedresseer word deur die verwydering van die pote, kop, vel en die ingewande;
- (e) **"eenheid"** ooreenkomstig 'n kwantiteitstandaard vir die bepaling vir die deurset betreffende volstruis, beteken twee volstruise;
- (f) **"geregistreeerde inspekteur"** beteken 'n persoon bedoel in artikel 11(1)(c) van die Wet wie geregistreeer is deur die provinsiale uitvoerende beampte onder regulasie 97 om 'n vleis-inspeksiediens te lewer by 'n bepaalde abattoir;
- (g) **"goedgekeur"** beteken, wanneer dit gebruik word met die inspeksie van vleis, dat sodanige vleis goedgekeur is vir menslike en dierlike gebruik en gestempel is met 'n stempel met die woord "PASSED" daarop;
- (h) **"goedgekeurde vleis"** beteken vleis goedgekeur deur 'n geregistreeerde inspekteur;
- (i) **"karkas"** beteken die gedresseerde karkas afkomstig van 'n volstruis nadat die vere en vel, ingewande, harslag, skenkels en kop verwyder is;
- (j) **"inkontak materiaal"** beteken enige omhullende materiaal wat direk met vleis kontak maak;
- (k) **"oneetbare materiaal"** beteken dele van 'n volstruis wat nie geskik vir menslike gebruik is nie maar nie vernietiging vereis nie;
- (l) **"ontweiding"** beteken die verwydering van die inhoud van die bors- en buikholtes;
- (m) **"opsny"** beteken die ontbening en verdeling van karkasse;
- (n) **"primêre vleisinspeksie"** beteken die inspeksie, deur 'n geregistreeerde inspekteur, van 'n karkas en organe direk na afgeslag en ontweiding kragtens Deel VI B;
- (o) **"prosessering"** beteken die verandering van die vleis, anders as om dit op te sny, te porioneer, in te blokkies sny of te maal om die vleis te verbeter;
- (p) **"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;
- (q) **"rooiafval"** beteken die hart en lewer van die geslagte volstruis;
- (r) **"ru-afval,"** beteken die spiernaag, derms en die vel-aan kop van die geslagte volstruis;
- (s) **"sekondêre vleisinspeksie"** beteken die inspeksie, kragtens Deel VI C deur 'n geregistreeerde veearts, van 'n karkas en organe wat teruggehou was tydens primêre vleisinspeksie;
- (t) **"skoonareas"** sluit in die dresseerkamer, areas waar dresseerde karkasse en rooiafval hanteer, verkoel en versend word, so wel as die ablusie- en eetfasiliteite van personeel wat in hierdie areas werk en waar voorsien, wasplekke vir vleistransport-voertuie, wassery, kantoor en laboratorium;
- (u) **"teruggehoue vleis"** beteken 'n karkas en organe of dele daarvan wat teruggehou word vir 'n sekondêre inspeksie, omdat die inspekteur, tydens die primêre inspeksie, vermoed het dat dit nie geskik is vir menslike gebruik nie;
- (v) **"verbode stof"** beteken 'n skadelike stof soos oorweeg in die regulasies tot die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972).
- (w) **"Vereistes vir Voedselpersele onder die Wet op Gesondheid"** beteken algemene higiëne vereistes vir voedselpersele en die vervoer van voedsel, gepubliseer in Goewermmentskennigewing No. 918 van 30 Julie 1999 onder die Wet op gesondheid, 1977 (Wet No. 63 van 1977);

- (x) "vleisinspeksiediens" beteken die uitvoer van voordoodse, 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.
- (y) "voël" soos in hierdie regulasies gebruik beteken 'n volstruis;
- (z) "vuilareas" sluit in krale, wasgeriewe vir lewendehawe transportvoertuie, doof-area, uitbloei-area, ontveringskamer, areas waar oneetbare materiaal, afgekeurde materiaal en ru-afval hanteer word, asook die ablusie- en eefasiliteite vir personeel wat in hierdie areas werk;
- (aa) "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 beampte vir beoordeling en goedkeuring.
- (2) Die wyse waarop 'n aansoek om registrasie van 'n slag-fasiliteit voorgelê kan word, soos oorweeg in artikel 8(1)(a) van die Wet, is dat die eienaar van die aanleg voorlê aan die provinsiale uitvoerende beampte in wie se area die aanleg geleë is –
 - (a) 'n behoorlik voltooide aansoekvorm beskikbaar by die provinsiale uitvoerende beampte;
 - (b) 'n volledige stel ontwerpstekeninge van die aanleg indien dit nie 'n nuwe struktuur is soos in 2(1) hierbo beoog nie.

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 geregistreeerde pos aan die posadres van die eienaar te pos; 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 VOLSTRUIS-ABATTOIRS

[Artikel 11(1)(a)]

A. Deurset en ander vereistes vir gradering

Vereistes vir landelike volstruis abattoirs

- 4. Behoudens die vereistes in Deel II B (1), vir 'n abattoir om gegradeer te word as 'n landelike volstruis-abattoir –
 - (a) mag die deurset nie twee eenhede (vier volstruis) per dag oorskry nie;
 - (b) moet die perseel omhein en voorsien wees van 'n hek om die toegang van mense en diere te beheer;
 - (c) moet fasiliteite om voëls human af te laai voorsien wees;
 - (d) moet krale voorsien word om lewendehawe te huisves soos deur die provinsiale uitvoerende beampte bepaal in elke geval;
 - (e) moet 'n drukgang, wat ook kan dien as 'n inperkfasiliteit vir verdowing, langs die uitbloei-area voorsien word;
 - (f) moet dit bestaan uit:
 - (i) 'n kamer waar verdowing, uitbloei in 'n hangende posisie en ontvering gedoen word;
 - (ii) 'n kamer waar dressing gedoen word; en
 - (iii) kamers genoem in (i) en (ii) moet toegerus en verbind wees deur 'n slagspoor; maar die kamer in (ii) mag weggelaat word op voorwaarde dat slegs een volstruis geslag en dresseer word in kamer (i) en dan verwyder word uit die abattoir voordat 'n volgende voël geslag word;
 - (g) moet vlieëskerms voorsien word indien die vensters nie geglasuur is nie;
 - (h) moet gedreineerde areas met randstene langs die abattoir voorsien word –
 - (i) vir die hantering, was en berging van ru-afval; en
 - (ii) vir houers waarin oneetbare produkte gehou kan word voor verwydering;

- (i) moet deure voorsien word –
 - (i) waar voëls die abattoir binnekom;
 - (ii) waar karkasse en rooiafval versend word;
 - (iii) tussen die dresseringskamer en die aangrensende area vermeld in paragraaf 4(h);
 - (iv) tussen die dresseerkamer en die kamer waar verdowing, uitbloei en ontvering gedoen word, maar met die verstandhouding dat indien die lugbeweging voldoende is om die te verhoed dat veer-deeltjies die dresseerkamer binnedring, so 'n deur weggelaat mag word;
- (j) moet handewasfasiliteite voorsien word in die abattoir;
- (k) moet 'n steriliseerder by 'n handewasbak voorsien word;
- (l) moet toilet- en handewasfasiliteite voorsien word;
- (m) moet houfasiliteite voorsien word vir items benodig tydens die daaglikse slagproses;
- (n) moet die ontwerp van die abattoir toelaat vir toekomstige opgradering van die aanleg;
- (o) 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; en

Vereistes vir lae-deurset volstruis-abattoirs

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

- (a) 'n maksimum deurset van 20 eenhede (40 volstruise) per dag nie oorskry word nie met voorbehoud dat die provinsiale uitvoerende beamppte 'n laer maksimum deurset vir 'n abattoir mag bepaal op sterkte van die kapasiteit van die krale, uurlikse deurset potensiaal relatief tot die beskikbare toerusting en fasiliteite, insluitend hangspasie en verkoelingskapasiteit;
- (b) die perseel omhein en voorsien wees van 'n hek om die toegang van mense en diere te beheer;
- (c) fasiliteite voorsien wees om voëls human af te laai vanaf verskillende voertuigvlakke;
- (d) 'n fasiliteit voorsien word vir sanitering van transportvoertuie na aflaa;
- (e) krale beskikbaar wees om minstens die deurset van een dag te huisves;
- (f) 'n drukgang voorsien word wat die krale met die inperkarea verbind;
- (g) 'n afsonderlike ingang voorsien word vir noodslagting van voëls;
- (h) aparte areas voorsien word waar verdowing, uitbloei en dressing verrig kan word met dienverstande dat die verdoofarea onderdak en aangrensend aan die uitbloeiarea is;
- (i) fasiliteite voorsien word om verdoofde voëls te boei en in hangende posisie uit te bloei;
- (j) 'n afsonderlike kamer, geïsoleer van die dresseerkamer deur 'n skuifdeur voorsien, word vir ontvering;
- (k) 'n afsonderlike kamer met dresseerspoor voorsien word waar dressing en ontweiding gedoen kan word;
- (l) 'n sypoor of hake vir karkasse, asook houers vir afval, voorsien word vir afgekeurde of teruggehoude karkasse en organe wat sekondêre vleisinspeksie vereis;
- (m) 'n kamer voorsien word waar velle, vere, koppe, pote en oneetbare materiaal gehou word vóór verwydering, behalwe as hierdie dele op 'n deurlopende basis verwyder word;
- (n) 'n kamer voorsien om spiermagies en derms leeg te maak, te was en te hou;
- (o) die kamers, vermeld in paragrafe (m) en (n), –
 - (i) afsonderlik en aangrensend aan die dresseerkamer wees en verbind deur middel van 'n luik, deur of loopgang; en
 - (ii) buitedeure hê vir die verwydering van sodanige materiaal;
- (p) afsonderlike koelkamers voorsien word vir die daaglikse deurset –
 - (i) van karkasse en rooiafval, behalwe as die rooiafval op 'n deurlopende basis uit die abattoir verwyder word, maar binne vier uur na ontweiding, en as afsonderlike versendfasiliteite vir rooiafval voorsien is; en
 - (ii) van gewaste ru-afval, behalwe as gewaste ru-afval op 'n deurlopende basis, maar binne vier uur na ontweiding, uit die abattoir verwyder word.
- (q) 'n versendingsarea wat toegerus is vir boude verwydering, sortering en die merk van karkasse en rooiafval, sowel as 'n deur vir versending voorsien word;

- (r) 'n personeelingang tot die skoon areas van die abattoir voorsien word, ontwerp as 'n voorkamer vir reinigingsdoeleindes en toegerus met handewasbakke, seepverskaffer, vir hande-droogfasiliteite, vullisdrom, wasgeriewe vir stowels en voorskote, hake vir voorskote en na 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 tot sulke areas.
- (s) 'n kleedkamer, stort, toilet asook handewasfasiliteite op die perseel voorsien word vir persone werksaam by die abattoir;
- (t) eetfasiliteite 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 tydens ruspouses besoedel nie;
- (u) 'n houfasiliteit of kamer vir items benodig in die daaglikse slagproses voorsien word;
- (v) 'n afsonderlike kamer voorsien word indien die eienaar 'n kantoor benodig;
- (w) kamers of fasiliteite voorsien word vir –
 - (i) die opberging van skoon toerusting en materiale;
 - (ii) die reiniging en sterilisering van beweegbare toerusting; en

Vereistes vir hoë deurset volstruis-abattoirs

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

- (a) die abattoir 'n maksimum deurset hê wat die provinsiale uitvoerende beampte mag vasstel op sterkte van die kapasiteit van die krale, uurlikse deursetpotensiaal relatief tot die beskikbare toerusting en fasiliteite, insluitend hangspasie, verkoelingskapasiteit, asook die hantering en verkoelingskapasiteit van ru-afval;
- (b) die abattoir en perseel ontwerp wees om vuil- en skoonareas en funksies te skei;
- (c) die perseel omhein wees om toegang van mense en diere te beheer en voorsien wees van afsonderlike hekke vir skoon- en vuilfunksies;
- (d) fasiliteite voorsien wees om voëls human af te laai vanaf verskillende voertuigvlakke;
- (e) 'n fasiliteit voorsien word vir sanitering van transportvoertuie na aflaa;
- (f) krale –
 - (i) Voorsien word om ten minste die deurset van een dag kan akkommodeer;
 - (ii) 'n inperkfasiliteit hê vir die ondersoek van individuele voëls; en
 - (iii) isolasiefasiliteite vir siek voëls hê wat so gebou is dat hul afval en uitvloei nie aangrensende krale of loopgange kan besmet nie;
- (g) 'n drukgang voorsien word wat die krale met die inperkarea verbind;
- (h) 'n kamer voorsien vir inperk, verdoving, boei en uitbloei van voëls;
- (i) 'n afsonderlike ingang voorsien word vir noodslagting van voëls;
- (j) 'n droëlandingsarea voorsien word vir die boei van verdoofde voëls voor uitbloei;
- (k) 'n bloeispoor wat na die uitbloei-area lei en fasiliteite om voëls vanuit 'n hangende posisie te laat uitbloei, asook 'n terugkeerspoor vir boeikettings voorsien word;
- (l) 'n ontveringskamer, geskei van die dresseerkamer met 'n skuifdeur, voorsien word;
- (m) 'n kamer, afsonderlik van die uitbloei-kamer, toegerus met dresseerspoor, wat apart van die bloeispoor is, voorsien word vir dressing;
- (n) afsonderlike kamers voorsien vir –
 - (i) hantering en hou van velle, vere en oneetbare materiaal voor verwydering; en
 - (ii) hantering en hou van koppe, pote en vierkpunte met dienverstande dat indien hierdie materiaal as oneetbaar beskou word, dit in dieselfde kamer genoem in sub-regulasie (i) gehou mag word mits aparte toemaakbare luike tot hierdie kamer voorsien word;
- (o) 'n kamer waar spiermagies en derms geledig, gewas en gehou word, voorsien word;
- (p) die kamers na verwys in paragrawe (n) en (o) –
 - (i) afsonderlik, maar aanliggend wees aan die dresseerkamer en slegs verbind deur 'n toemaakbare luik; en
 - (ii) 'n buitendeur hê vir die verwydering van hierdie materiale;

- (q) voorsien word met afsonderlike koelkamers vir die daaglikse deurset –
 - (i) van karkasse en rooiafval, met dien verstande dat die rooiafval op 'n deurlopende basis uit die abattoir verwyder mag word, maar binne vier uur na ontweiding, en as afsonderlike versendfasiliteite vir rooiafval voorsien is; en
 - (ii) van gewaste ru-afval, behalwe as gewaste ru-afval op 'n deurlopende basis, maar binne vier uur na ontweiding, uit die abattoir verwyder word.
- (r) afsonderlike, toegeruste en beveiligde kamers voorsien word om –
 - (i) teruggehoue karkasse, gedeeltes en organe te hanteer en te hou;
 - (ii) afgekeurde karkasse en materiaal te hou voor verwydering uit die abattoir, indien die deurset minder is as 100 eenhede per dag of die afgekeurde materiaal word op 'n deurlopende basis verwyder tydens slagting of 'n toegewysde verkoelingsfasiliteit is vir die afgekeurde materiaal beskikbaar, is so 'n kamer nie nodig nie; en
 - (iii) wasgeriewe vir hande, stewels en voorskote direk by die kamer, vermeld in subparagraaf (ii), aan persone te verskaf wat afgekeurde materiaal hanteer;
- (s) 'n versendingsarea voorsien word wat toegerus is –
 - (i) vir verwydering van boude, sortering en die merk van karkasse en rooiafval;
 - (ii) met 'n deur vir versending wat so ingerig is dat die deure van die voertuie eers oopgemaak word wanneer die voertuie in posisie is; en
 - (iii) dat die lugtemperatuur in hierdie area nooit hoër is as 12 °C wanneer karkasse gehanteer en versend word nie;
- (t) 'n personeelingang tot die skoon areas van die abattoir voorsien word, ontwerp as 'n voorkamer vir reinigingsdoeleindes en toegerus met handewasbakke, seepverskaffer, vir hande-droogfasiliteite, vullisdrom, wasgeriewe vir stewels en voorskote, hake vir voorskote en na 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 tot sulke areas.
- (u) kleedkamer, stort, toilet en handewasfasiliteite op die perseel voorsien word vir persone wat by die abattoir werk, afsonderlik vir skoon- en vuilareas;
- (v) eetfasiliteite voorsien word, vir skoon -en vuilareas, met tafels en stoele of banke en so geleë wees dat die personeel nie op die grond sit of lê of hul beskermende klere tydens ruspouses besoedel nie;
- (w) kantoor-akkommodasie en ablusiegeriewe beskikbaar wees vir inspeksiepersoneel;
- (x) 'n houfasiliteit of kamer vir items benodig in die daaglikse slagproses voorsien word;
- (y) die kantoorfasiliteite geskei wees van uitbloei- en dresseerareas;
- (z) toegeruste kamers en fasiliteite vir sterilisasie van beweegbare toerusting voorsien word;
- (aa) 'n kamer of kamers voorsien word vir berging van reinigings-apparaat en chemikalieë;
- (bb) fasiliteite beskikbaar hê vir toedraai, verpakking en kartonnering (waar van toepassing);
- (cc) afsonderlike bergfasiliteite voorsien word vir toedraai- en verpakkingsmateriaal, indien beide materiale aangehou word;
- (dd) toegang tot 'n laboratorium hê; en
- (ee) 'n fasiliteit voorsien word waar vleistransportvoertuie gesaniteer moet word.

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

[Sien ook regulasies 35 – 40]

7. Behoudens die vereistes vermeld in Dele II B (1) en (2), om as 'n opsnry-aanleg, vir uitvoer, gegradear te word, moet –

- (a) 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 asook verkoelings- of bevriesings kapasiteit;
- (b) die perseel omhein en voorsien van 'n hek wees om toegang van mens en dier te beheer;
- (c) indien vleis bestem is om aan die publiek verkoop te word, afsonderlike fasiliteite voorsien word soos voorgeskryf deur die provinsiale uitvoerende beampte;
- (d) 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 ontvriesing 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 lugtemperatuur 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 bergfasiliteite of kamers voorsien vir items in daaglikse gebruik soos –
 - (i) handtoerusting;
 - (ii) omhulselmateriaal;
 - (iii) skoon, beskermende kleding; en
 - (iv) reinigingsmateriale en chemikalieë;
- (g) afsonderlike verkoel -of vriesgeriewe moet beskikbaar wees vir –
 - (i) nie-toegedraaide karkasse en vleis;
 - (ii) verpakte vleis;
 - (iii) berging van bevrore vleis indien benodig; en
 - (iv) blaasbevriesing van vleis indien nodig;
- (h) moet ablusiegeriewe en toilette voorsien word en toegangsroetes na die opсны-kamer moet onderdak wees;
- (i) 'n personeelingang tot die skoon areas van die abattoir voorsien word, ontwerp as 'n voorkamer vir reinigingsdoeleindes en toegerus met handewasbakke, seepverskaffer, vir hande-droogfasiliteite, vullisdrom, wasgeriewe vir stewels en voorskote, hake vir voorskote en na 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.
- (j) moet steriliseerders teen 82 °C voorsien word of as 'n alternatief kan gebruik gemaak word van 'n ruilstelsel 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.

B. Struktuurvereistes vir abattoirs, uitvoer goedgekeurde opсныplekke en koelopbergingfasiliteite.

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 afgelaai word vir die versending en ontvangs van vleis moet van randstene voorsien wees en moet geplavei, gedreineer 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 deurlopende 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, ondeurlaatbaar, bestand teen slytasie en korrosie en nie glyerig wees nie, en
 - (ii) sonder krake of oop voëë 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, ondeurlaatbaar, wasbaar en van roosters of deksels voorsien is; en
 - (iv) so wees dat alle dreintoevoere voorsien is van vastestofspeders asook meganismes wat sal verhoed dat ongediertes en onaangename reuke by die abattoir inkom;
 - (d) moet interne muuroperviakte, afskortings en pilare –
 - (i) egalig, ondeurlaatbaar, 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, ondeurlaatbaar, ligkleurig en wasbaar wees;
 - (f) moet deure en deurrame egalig, ondeurlaatbaar, 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 asook 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 minstens 50 mm vanaf mure hê.

Vereistes vir toerusting

12. (1) Toerusting -
- (a) moet korrosiebestand en nie-toksies wees en nie die vleis besmet of vlek nie;
 - (b) se oppervlaktes moet egalig, ondeurlaatbaar, 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 privaatklere apart van beskermende klerasie gebêre kan word, om te verseker dat privaatklere en skoon beskermende werksklerasie nie kontak maak nie.
- (5) Werkers moet voorsien word van afsonderlike vliegdigte fasiliteite om voedsel in te hou.

Steriliseerders

14. (1) Steriliseerders moet gereedlik bereikbaar wees en moet -
- (a) beskikbaar wees op dresseerplatforms en binne drie meter vanaf werkstasies, aangrensend aan handewasbakke in kamers en areas waar -
 - (i) voëls geslag 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 ingeslotedreineringsstelsel of in 'n oop kanaal, maar sodanige dreineringswater mag nie oor 'n vloer vloei in 'n area waar daar verkeer is nie.
- (2) Enige ander metode van sterilisering moet goedgekeur wees deur die provinsiale uitvoerende beampte.

Handewasbakke

15. Handewasbakke moet gereedlik toeganklik wees en moet -
- (a) geplaas wees op dresseerplatforms en binne drie meter vanaf werkstasies in kamers en areas waar -
 - (i) voëls geslag 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 ingeslotedreineringsstelsel of in 'n oop kanaal, maar sodanige dreineringswater mag nie oor 'n vloer vloei in 'n area waar daar verkeer is nie.
 - (f) toegerus wees met 'n houër vir vloeibare, kiemwerende seep, asook hand-droogfasiliteite, behalwe as die afdroog van hande nie nodig is in die area waar die wasbak is nie.

Wasgerlewe 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 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 op moet verskeie punte op die perseel beskikbaar wees.
- (5) Plekke waar afval- of vullishouers gehou word voordat dit verwyder word, moet dig wees, van randstene voorsien wees en gedreineer wees en die houers moet ingeperk wees of voorsien wees van digpassende deksels.

Aflaibanke [Sien ook regulasie 68]

19. Aflaibanke, beweegbaar of staties –
- (a) moet so gebou wees om beserings van voëls te voorkom tydens aflaaï en moet 'n stabiele area voorsien om vrye beweging van voëls te vergemaklik;
 - (b) mag geen oopruimtes tussen die aflaaïbank en die voertuig laat nie;
 - (c) moet dieselfde hoogte wees as die voertuig waarvoor dit gebruik word.
 - (d) moet soliede sypaneel hê;
 - (e) moet 'n permanente, glyvaste vloer hê teen 'n helling van nie meer as 20° nie;
 - (f) mag nie skerp, uitstekende rante of iets anders hê wat beserings kan veroorsaak nie; en
 - (g) moet voldoende kunsmatige beligting hê indien voëls snags afgelaai word.

Krale [Sien ook regulasies 69; 70]

20. Krale –
- (a) mag nie nader as ses meter aan en nie hoër gelêe wees as die abattoir nie;
 - (b) moet gebou wees van reinigbare, nie-absorberende en duursame materiaal;
 - (c) moet so gebou en onderhou word om besering van voëls te voorkom;
 - (d) moet kante hê van nie minder as 1,6 m in hoogte;
 - (e) moet permanente vloere hê wat gedreineer is en randstene het;
 - (f) moet so afgewerk wees dat die vloere en dreindeksels nie glyerig is nie;
 - (g) moet ontwerp wees, in uitleg, om hoeke kleiner as 90° te vermy;
 - (h) moet hekke hê, wyd genoeg om beserings aan voëls, wat daardeur beweeg, te voorkom;
 - (i) moet 'n dak hê;
 - (j) moet voorsien wees van watertroë met 'n hoogte van 1000mm van die grond en buite die krale geplaas om beserings te verhoed;
 - (k) moet goedgedreineerde misblaai hê, om kraalmis voor verwydering te hou, behalwe as die mis direk in 'n voertuig gelaai word;
 - (l) moet voorsien wees van waspunte, tuinslange en tolle; en
 - (m) gebruik om verdagte voëls te isoleer, moet benewens bostaande ook soliede mure en 'n hek hê en mag nie deur ander krale dreineer of enige ander besmettingsrisiko daar stel nie.

Voer van voëls

21. Waar voëls in 'n kraal gevoer word –
- (a) moet 'n voertrog, wat verwyderbaar mag wees, voorsien word;
 - (b) moet voer gehou word in 'n ongedierte-bestande pakkamer, spesifiek voorsien vir hierdie doel, indien voer op die perseel geberg gaan word.

Kraalkapasiteit

22. (1) Die aantal voëls per kraal moet beperk word om 'n minimum vloerspasië toe te laat van 1m^2 per voël toe te laat;
- (2) Krale moet voorsien wees van permanente kennisgewings wat die kapasiteit per spesie van elke kraal aandui.

Kraalgange [Sien ook regulasie 71]

23. Gange in krale –
- (a) moet permanente, gedreineerde vloere met randstene hê wat voëls se vrye beweging toelaat;
- (b) moet so afgewerk wees dat die vloere en dreindeksels nie glyerig is nie;
- (c) mag nie minder as 1,8 m wyd wees nie; en
- (d) moet goed onderhou word en vry van los voorwerpe gehou word.

Druk gange

24. (1) Druk gange moet goed onderhou word en vry van los voorwerpe wees.
- (2) Moet so afgewerk wees dat die vloere en dreindeksels nie glyerig is nie;
- (3) Druk gange moet so ontwerp wees dat die inperkfasiliteit nie sigbaar is vanaf die drukgang of die krale nie.
- (4) 'n drukgang moet soliede kante hê en wyd genoeg wees om enkel voëls ongehinderd deur te laat.

Verdowing, hysing en uitbloei [Sien ook regulasies 74; 75; 76; 77]

25. (1) Inperkfasiliteite wat humane hantering van voëls so wel as veiligheid van werkers verseker moet voorsien word.
- (2) Die volgende moet voorsien word om voëls mee te verdoof –
- (a) 'n elektriese verdoofapparaat; of
- (b) enige ander verdoofapparaat goedgekeur deur die nasionale uitvoerende beampte.
- (3) Die operasionele parameters vir verdowing moet op die verdoofapparaat of in die verdowingsarea vertoon word.
- (4) Toerusting moet voorsien word om verdoofde voëls te boei en in posisie te hys vir uitbloei.
- (5) Fasiliteite moet voorsien word vir die versameling en berging van bloed in geslote houers voordat dit verwyder en oor beskik word.
- (6) Die minimum vryhoogte vir spore en toerusting in die uibloei-area is, in die geval van 'n kruipbalk, 4.8 m en met 'n vaste spoor 4.4 m.

Ontverling

26. 'n Area vir die verwydering van vere moet –
- (a) moet toegerus wees met houers om vere in re ontvang en te hou voordat dit verwyder word;
- (b) in hoëdeurset abattoirs 'n toemaakbare stortgeut hê wat na 'n houkamer vir vere lei;
- (c) geventileer wees om lugvloei van die skoon na die vuil kant van die kamer te voorsien om akkumulering van stof in die lug effektief te verhoed;
- (d) met 'n skuifdeur geskei wees van die dresseerkamer.

Dressering en ontweidings fasiliteite

27. (1) Die minimum vryhoogte vir spore en toerusting in dresseerareas 3.4 m
- (2) Die vryhoogte tussen toerusting en dresseringspoor moet in alle gevalle so wees dat karkasse nie aan die toerusting raak nie en minstens 1000 mm vanaf mure is.
- (3) Relings met hake, wat vas is 'n muur, moet 400 mm vanaf die muur wees, en die vleis wat van sulke hake hang mag nie die vloer of die muur raak nie.
- (4) Spore moet minstens 700 mm vanaf kolomme, pilare of die kante van deuropeninge wees waardeur karkasse moet beweeg.

Vleisinspeksie-fasiliteite

28. (1) Houers, rakke en platforms en enige ander toerusting benodig vir vleisinspeksie moet in 'n abattoir voorsien word.
- (2) Gemerkte, lekdigte en diefstalbestande houers of ander middele waarmee afgekeurde en oneetbare materiaal gehanteer en gehou kan word voor verwydering, moet voorsien word.

Verwydering van boude

29. Waar boude voor verkoeling verwyder word, moet 'n spesiale area hiervoor ingerig word, wat toegerus is met –

- (a) 'n handewasbak en steriliseerder;
- (b) skoon hangrame en verlengstukke om boude aan te hang;
- (c) fasiliteite vir die verwydering van die orige karkasse na 'n hou-koelkamer voor versnitting gedoen word, met dien verstande dat indien sulke karkasse nie vir menslike gebruik bestem is nie dit word deurlopend uitgelaa en verwyder, 'n hou-koelkamer nie vereis word nie.

Koelgeriewe

30. (1) Koelgeriewe moet voorsien word wat minstens die daaglikse slagdeurset kan behartig.
- (2) Die minimum vryspasie vir spore in koel- en vrieskamers met raamwerke en verlengstawe is 1000 mm vanaf die muur en 900 mm tussen oorhoofse spore.
- (3) Spasiëring van eenhede op die lyn moet so wees dat lugvloei tussen karkasse of sye verseker word.

Versendingsareas

31. Versendingsareas moet ingerig wees vir –
- (a) kwartering, sortering en laai van karkasse;
 - (b) versameling en vervoer, met vermyding van kruis- of kontravloei, van gebruikte rolhake na die sanitiseringsfasiliteit; en
 - (c) sterilisering van sae en ander opsny-apparate.

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

32. (1) Rooiafval moet met skoon, lopende water gewas word, op hake gehang of in houers geplaas word en afgekoel word in 'n rooiafval- of karkaskoelkamer, na 'n kerntemperatuur van minder as 7° C binne 16 uur, 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 beampte so aanvaar word en mits afsonderlike versendfasiliteite vir rooiafval voorsien is;
- (2) Rooiafval mag nie saam met ru-afval geberg word of daarmee in aanraking kom nie.
- (3) Verdere skeiding, opsny en verpakking van rooiafval moet in 'n aparte area of kamer gedoen word.
- (4) As rooiafval in kartonne, houers of plastiese sakke vir versending, verkoeling of bevriesing verpak word –
- (a) mag dit slegs in 'n afsonderlike area of kamer gedoen word en toerusting moet vir hierdie taak voorsien word;
 - (b) bergingsfasiliteite vir 'n dag se gebruik van skoon, leë sakke of houers moet voorsien word; en
 - (c) grootmaat bergingsfasiliteite moet vir verpakkingsmateriaal voorsien word.
- (5) Gekartonneerde afval mag nie in dieselfde koelfasiliteit as karkasse of onverpakte afval geberg word nie.

Was van ru-afval

33. (1) Nadat ru-afval goedgekeur is, moet dit van die dresseerkamer na die afvalkamer, direk aanliggend en verbind daarmee, verwyder word waar spiermagies en derms –
- (a) geskei en die inhoud geledig word;
 - (b) met skoon, lopende water gewas word; en
 - (c) op hake gehang word vir afkoeling en drupdroging voor en tydens verkoeling.
- (2) Toerusting moet voorsien word vir lediging van spiermagies en derms en sodanige inhoud moet deurlopend verwyder word.
- (3) Waar gewaste spiermagies of derms in houers of plastieksakke verpak word vir versending, verkoeling of bevriesing, moet 'n bergingsfasiliteit vir skoon sakke of houers, vir 'n dag se gebruik, voorsien word.
- (4) Eetbare, gewaste ru-afval wat langer as 4 uur na slagting in die abattoir gehou word, moet in 'n koelfasiliteit gehou word teen 'n lugtemperatuur nie hoër nie as minus 2 °C.

Skoonmaak van ru-afval

34. (1) Die proses en toerusting wat gebruik word om ru-afval skoon te maak moet deur die provinsiale uitvoerende beampte goedgekeur word.
- (2) 'n Kamer, wat so groot en so ingerig is dat die higiëne van die funksie verseker is, moet voorsien word om spiermagies in skoon te maak deur –
- (a) verwydering van die binnevoering van die spiermagie en die spiermagie met lopende water af te spoel;
- (b) 'n dekontaminasie was te voorsien 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;
- (c) afsonderlike houers te gebruik vir onskoongemaakte spiermagies, en die wat reeds skoongemaak is.
- (d) verwydering van skoongemaakte spiermagies na die verpakkings- area of kamer direk na skoonmaak; en
- (e) alle afval materiaal op 'n deurlopende basis te verwyder.
- (3) Waar skoon produkte, afkomstig van spiermagies verpak word in houers of plastiese sakke vir versending, verkoeling of bevriesing -
- (a) mag dit slegs in 'n afsonderlike kamer of area gedoen word en toerusting moet hiervoor voorsien word; en
- (b) moet 'n bergingsfasiliteit vir skoon sakke of houers, vir 'n dag se gebruik, voorsien word.
- (4) Skoongemaakte afval, in 'n abattoir gehou vir langer as 4 ure na slagting, moet in 'n verkoelruim geberg word teen 'n lugtemperatuur nie hoër nie as minus 2 °C.

(2) procedures by opсны-аанlegте wat vir die uitvoermark produseer
 [Sien ook regulasie 7]

Algemeen

35. (1) Slegs 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 was en dat dit goedgekeur is;
- (c) die koueketting behou is en dat die kerntemperatuur van die vleis 7 °C of laer is.
- (3) Alle vleis aangebied vir opсны moet onbesoedeld wees; en
- (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 houer of karton met vleis.
- (6) 'n Liniëre produksievloei moet gevolg word deur kruisvloei, terugvloei en akkumulاسie of ophoping te vermy op enige stadium van die produksieproses.

Opsny

36. (1) Alle sny, opсны in blokkies, of maal van vleis moet so georden wees dat die higiëne van al die werksaamhede verseker is.
- (2) Bene afkomstig van die opсныproses moet gereeld verwyder word na 'n geskikte kamer of houer wat spesifiek vir daardie doel voorsien is.
- (3) Gesnyde vleis moet verkoel word of bevriesing in aanvang neem binne een uur na opсны; en
- (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.
- (5) Vleis mag opgesny word terwyl dit warm is indien –
- (a) vleis direk van die dresseerkamer na die opсныkamer geneem word in 'n enkele prosedure, waar die opсныkamer in dieselfde gebou of op dieselfde perseel is as die dresseerkamer;
- (b) opсныding geskied onmiddellik na die oorplasing;
- (c) hierdie prosedure uitgevoer word volgens 'n protokol goedgekeur deur die provinsiale uitvoerende beampte.

Omhulsels

37. (1) Omhulselmateriaal mag nie in hoeveelhede meer as wat daaglikse 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

38. (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 7 °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 gedaal het tot minus 12 °C nie.

Sanitasie

39. (1) Hand- en ander toerusting moet deurlopend 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

40. Verdere prosessering moet voldoen aan die vereistes soos bepaal in die Vereistes vir Voedselpersele onder die Wet op Gesondheid.

(3) Verkoeling en bevrising by abattoirs

[Sien ook regulasies 30; 32(1); 32(5); 33(4); 34(4); 38; 57(n)]

Vereistes

41. (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 vrieskamers 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

42. (1) 'n Verkoelfasiliteit wat gebruik word om warm karkasse, boude of porsies te verkoel moet in staat wees om ononderbroke verkoeling te verskaf om die kerntemperatuur van vleis te verminder tot 7 °C voor versending.
- (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 klos binne 30 minute voltooi wees.
- (c) Dreineringsverbinding van genoegsame grootte moet voorsien word vanaf drupbakke van lugverkoelingseenhede en moet tot grondvlak lei buite die kamer of direk in die dreineringsstelsel.
- (4) 'n Koelgerief 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 of aantal karkasse 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

43. (1) Vleis moet in 'n hangende posisie verkoel word, om lugsirkulasie te verseker, of indien verpak in houers, so gestapel word om lugsirkulasie te verseker.
- (2) Geen vleis mag direk op die vloer geplaas word nie.
- (3) Warm karkasse mag nie in 'n verkoelgerief waarin reeds verkoelde vleis is, gelaai word nie.
- (4) (a) Geen karkas of vleis, wat ongeskik vir menslike verbruik is, of 'n nadelige effek op ander vleis kan hê, mag in 'n koelgerief 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 koel-of vriesfasiliteit wat gekartonneerde produkte bevat geberg word nie.
- (6) Ru-afval mag nie in 'n bergingsvrieskamer saam met karkasse, vleis of rooiafval geberg word nie, behalwe as al hierdie produkte, insluitend die ru-afval, toegedraai en verpak is.
- (7) Geen nie-voedsel 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

44. (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

45. (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 voorsien 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 koelfasiliteite moet vry wees van ongediertes, skimmel en bakteriese groeisels.
- (4) Vries -en koelfasiliteite en kouebergingsfasiliteite moet sonder reuke, wat deur vleis absorbeer kan word, wees.
- (5) Koelfasiliteite, wat gereeld gebruik word, moet onmiddellik gesaniteer word na die versending van al die vleis.

Rekordhouding

46. (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**Laaï en vervoer In die algemeen**

47. (1) 'n Voertuig, gebruik 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 gelaai 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 gekartonneerde produk mag in dieselfde laairuim gepak word as blootgestelde vleis nie.
- (4) Verkoelde, onbedekte volstruis karkasse en boude moet hang en nie die vloer raak nie.
- (5) Vleis wat nie toegedraai is nie, mag nie direk op die vloer gepak word nie.
- (6) Indien die provinsiale uitvoerende beampte dit vereis, moet die bestuurder van 'n vleis transportvoertuig, die naam, adres en kontakbesonderhede van die voertuig eienaar verskaf.
- (7) Vleis wat na 'n abattoir of kouebergingsfasiliteit teruggestuur word, kan slegs ontvang word na herinspeksie deur die geregistreerde inspekteur en mag slegs uitgesoek en herwin word vir menslike gebruik onder die voorwaardes bepaal deur die geregistreerde inspekteur.
- (8) 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; 57(h)]**Water en toerusting**

48. (1) Vir sanitasiedoeleindes moet die volgende beskikbaar wees -
- (a) drinkwater;
 - (b) warmwater in steriliseerders met 'n minimum temperatuur van 82 °C om handtoerusting mee te disinfekteer.
 - (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 benodig vir sanitasie voorsien.

Sanitasieprogramme

49. (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 krale;
 - (d) tegniese uiteensetting van chemikalieë in gebruik, moet voorsien word met verwysing na gebruik in vleisaanlegte, aktiewe bestanddele, verdunningvlakke 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 diereprodukte verwyder is, om kontaminasie te voorkom.
- (5) 'n Nuwe skof kan nie begin nie voordat alle areas, kamers en toerusting skoongemaak en gedisinfekteer is, en 'n doelmatige program vir voorproduksie-monitering moet in plek wees om sindelikeid van alle fasiliteite te verseker voordat produksie 'n aanvang neem.

Verkoelings -en vriesfasiliteite

50. (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)

51. Die eienaar van 'n abattoir moet -
- (a) 'n gedokumenteerde higiëne beheerstelsel vir goedkeuring aan die provinsiale uitvoerende beampte voorlê, wat volledige inligting bevat oor die maatreëls of -programme wat geïdentifiseerde beheerpunte sal moniteer, 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 laboratoria 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 beampte voorsien vir verifikasie so gereeld as wat hy of sy dit mag vereis.

Dokument-bestuurstelsel

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

Skematiese plan van die abattoir

53. Die eienaar moet 'n opgedateerde skematiese plan van die abattoir voorberei, 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 die kapasiteit van elke kamer waar die temperatuur beheer word;
 - (f) die verskillende ablusiegeriewe vir werkers in onderskeidelik die skoon- en vuilareas asook 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.

Vloeiagram van slagproses

54. Die eienaar moet 'n vloeiagram van die slagproses saamstel wat insluit –
- (a) alle stappe betrokke in die proses, asook ophoude 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 risiko's

55. Die eienaar moet 'n lys opstel van al die moontlike biologiese, chemiese of fisiese risiko's wat mag voorkom met elke stap van die proses, insluitend –
- (a) onaanvaarbare besoedeling of herbesoedeling 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 risiko's

56. Die eienaar moet geskrewe higiëne bestuursprogramme (HBP) voorberei om risiko's, soos verwys in regulasie 55, 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 implementeer word;
 - (b) kritieke grense bepaal vir beheerpunte;
 - (c) 'n moniterings 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)

57. Die eienaar van die abattoir moet implementeer –
- (a) 'n HBP vir voordoodse 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 toestande waarvan die simptome nie sigbaar mag wees tydens die nadoodse vleisinspeksies nie;
 - (iii) voëls met soönotiese siektes te identifiseer;
 - (iv) voëls met hoogs aansteeklike siektes of siektes beheer onder die Wet op Dieresiektes, 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 dressing, insluitend –
- (i) maatrêls om te verseker dat geen besmetting van vleis en eetbare produkte afkomstig sal wees van –
 - (aa) die uitwendige oppervlakte van die voël 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 dag geneem, om die vlakke van besoedeling van karkasse te bepaal;
- (c) 'n HBP vir vleisinspeksie waarvolgens die toesighoudende geregistreerde vleisinspekteur, bygestaan deur die geregistreerde veearts, vleisinspeksie moet moniteer deur die implementering van geskrewe maatrêls as versekering –
- (i) dat vleisinspeksie gedoen word volgens Deel VI;
 - (ii) van die bevoegdheid van die vleisinspekteurs en vleisondersoekers;
 - (iii) van die persoonlike higiëne van vleisinspekteurs en vleisondersoekers;
 - (iv) dat koppe, ru-afval en rooiafval met die karkasse van oorsprong gekorreleer word tot by die inspeksiepunt;
 - (v) vir die sekuriteit van teruggehoude karkasse en organe;
 - (vi) vir die sekuriteit van voorwaardelik goedgekeurde karkasse en organe;
 - (vii) vir die sekuriteit van die goedkeuringstempel;
 - (viii) vir die sekuriteit van afgekeurde materiaal;
 - (ix) vir die implementering van standaard operasionele prosedures (SOP) vir –
 - (aa) noodslag;
 - (bb) voorkeurslag;
 - (cc) voorwaardelike slag;
 - (dd) slag van volstruise wat positief gereageer het op toetse wat op die plaas gedoen was;
 - (ee) vuil voëls; en
 - (ff) vleis wat geval het.
- (d) 'n HBP vir persoonlike higiëne van werkers waarvolgens –
- (i) 'n algemene gedragkode, 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 gedragkode, 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 die temperatuur van water in steriliseerders en die instandhouding van steriliseerders waarvolgens maatrêels geïmplementeer moet wees om die voortdurende beskikbaarheid en bereikbaarheid van steriliseerders in goeie werkende toestand by temperatuur van 82 °C te verseker, insluitend registers vir daaglikse kontroles wat die frekwensie van sulke kontroles toon, asook regstellende prosedures in gevalle van nie-voldoening;
- (g) 'n HBP vir die beskikbaarheid van vloeibare seep en seepverskaffers, toilet papier en weggooibare handdoeke, ooreenkomstig waarvan maatrêels 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 reinigingskediule 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 bylae 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 prosesseringslyn 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 gedokumenteer 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 waterverspreidingsstelsel in die abattoir te demonstree 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 herhaalde, kontinue 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 gifwe; en
 - (iii) 'n opleidingsprogram vir persone wat met gif werk;
- (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 asook 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 of data, die werklike tyd en temperatuur asook 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 rekenaarstelsel vir hierdie doel gebruik word, al die 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 temperatuurkontrole 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 BINNEGAAN

[Artikel 11(1)(f)]

Besoekers wat 'n abattoir binnegaan

58. 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 61(1).

Mediese rekords van werknemers

59. (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 gesondheidskontrole moet beskikbaar wees vir die provinsiale uitvoerende beampte of die geregistreerde inspekteur.

Gesondheidskontroles

60. Die eienaar moet toesien dat alle personeel –
- (a) daaglik 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

61. (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 asook 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) Beskermende kleding moet gewissel of gewas word wanneer dit besoedel word deur aanstootlike of skadelike materiaal of as dit vuil word.
- (6) Werkers in die skoon- en vuil-areas moet respektiewelik onderskeibare beskermende kleding dra.
- (7) Beskermende kleding moet persoonlike kleding heeltemal bedek.
- (8) Personeel mag slegs verkleed om beskermende kleding aan te trek in toepaslike kleedkamers en items van beskermende 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 beskermende kleding op die grond sit of lê nie en mag nooit hul beskermende 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 beskermende kleding huis toe te neem om dit daar te was nie.

Beserings

62. (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

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

Verbode praktyke

64. (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 dwelmmiddels, 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

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

DEEL V**HUMANE BEHANDELING VAN VOLSTRUISE EN DIE SLAGPROSES**

[Artikel 11 (1)(h)]

Vereistes vir voertuie

66. (1) Om slagvoëls na 'n abattoir te vervoer –
- (a) moet die vloere van die voertuig –
- (i) solied wees sonder openinge tussen verskillende vlakke sodat voëls op 'n laer vlak nie besoedel word nie; en
- (ii) nie-absorberend en glyvas wees;
- (b) moet kante en afskortings –
- (i) solied wees om te verhoed dat voëls van die voertuig probeer afspring; en
- (ii) daar moet afskortings elke 3 m van die laairuim voorsien word indien die voertuig langer as 4 m is;
- (d) moet die voertuig geventileer wees; en
- (e) mag die laairuim nie –
- (i) skerp punte, hoeke, uitsteeksels of gate hê wat voëls kan beseer nie; of
- (ii) los voorwerpe hê wat tussen die voëls geberg word nie.
- (2) Minimum vereiste vloerspasie per voël op 'n voertuig is 0.5 m²

Voertuighigiëne

67. Die eienaar van 'n voertuig moet verseker dat die voertuig wat gebruik word om volstruise na 'n abattoir te vervoer in 'n skoon en higiëniese toestand gehou word.

Aflaai [Sien ook regulasie 19]

68. (1) Voëls wat by 'n abattoir aankom moet sonder versuim deur opgeleide personeel afgelaai word.
- (2) Voëls moet op 'n kalm manier afgelaai word om onnodige opwinding, vrees, stress en beserings te voorkom.
- (3) Voëls mag nie aan hulle nekke, vlerke of vere opgetel of gesleep word nie.

Rusperiodes

69. Volstruise moet oornag in krale rus voordat hulle geslag word, maar indien 'n geregistreerde inspekteur tevrede is dat hulle uitgerus is, mag hulle geslag word op die dag van aankoms.

Kraling [Sien ook regulasies 20; 21; 22]

70. (1) Voëls wat geslag gaan word moet in krale gehou word.
- (2) Krale moet skoongemaak word nadat elke besending voëls verwyder is.
- (3) Skoon drinkwater moet te alle tye beskikbaar wees vir voëls wat geslag gaan word.
- (4) Voëls mag nie langer as 48 uur in 'n kraal gehou word nie.
- (5) Volstruise wat vir langer as 24 uur in krale gehou word moet gevoer word.
- (6) Waar voëls in 'n kraal gevoer word, mag die voer slegs in 'n voertrog geplaas word.

Beweging van voëls [Sien ook regulasies 23; 24]

71. Alle beweging van voëls in krale, gange en inperkareas moet kalm en human gedoen word, sonder om te skreeu of hulle te slaan.

Noodslagting

72. (1) Voëls wat tydens vervoer, aflaai of kraling beseer is moet so spoedig moontlik geslag word om verdere lyding te verhoed.
- (2) Voëls wat sodanig beseer is dat hulle nie kan loop nie moet verdoof en uitgebloei word waar hulle lê, op die voertuig of in die kraal, en na die noodslagtingsarea vervoer word.

Isolering [Sien ook regulasie 20(m)]

73. Voëls wat vermoedelik ly aan 'n toestand wat mag veroorsaak dat die vleis onveilig vir menslike en dierlike gebruik is, moet in isolasie gehou word en 'n inperkfasiliteit moet voorsien word sodat die geregistreerde inspekteur wat 'n veearts is, sulke voëls kan ondersoek en besluit of hulle geslag mag word.

Verdowing [Sien ook regulasie 25]

74. Volstruise, by 'n abattoir, moet bewusteloos gemaak word met 'n metode van verdowing soos na verwys in regulasie 75 voordat die uitbloei insnyding gemaak word.

Metodes van verdowing

75. (1) Voëls by 'n abattoir kan verdoof word deur die elektriese metode, op voorwaarde dat —
- (a) die abattoireienaar verseker dat die elektriese bedwelmsapparaat goed onderhou en in 'n goeie werkende toestand is en dat dit gebruik word ooreenkomstig die metode goedgekeur deur die nasionale uitvoerende beampte; en
- (b) die terminale op so 'n wyse aan die voël se kop geplaas word dat die stroom deur die brein gaan; en
- (c) voorsiening gemaak word vir meters om die tydsduur, elektriese spanning en stroomsterkte aangewend tydens bedwelming te monitor om te verseker dat gehou word by die aanbevelings van die vervaardiger; of
- (d) enige ander metode goedgekeur deur die provinsiale uitvoerende beampte.
- (2) Die tempo van verdowing moet gekontroleer en bepaal word deur die tempo van uitbloei en dressering.

Uitbloei

76. (1) 'n Volstruis moet geboei, opgehys en gebloei word binne 60 sekondes na verdowing —
- (a) in 'n hangende posisie; of
- (b) in 'n horisontale posisie op voorwaarde dat die voël onmiddelik na die bloeisnit gemaak is in die hangende posisie gebring word.
- (2) 'n Voël moet gebloei word deur die jugularis en die carotis bloedvate aan beide kante van die nek met 'n skerp mes af te sny of deur insteking en afsny van die anterior vena cava of aorta by die basis van die hart.
- (3) Gebruik 'n afsonderlike, skoon en gesteriliseerde mes vir die uitbloei van elke voël.

Duur van uitbloei

77. Uitbloeiing moet oor 'n bloeitrog geskied vir tenminste 6 minute

Ontvering

78. Ontvering moet geskied onmiddelik na uitbloeiing en daar moet verseker word dat —
- (a) vere nie op die vloer gegooi word nie maar in houers wat vir daardie doel voorsien is of in 'n glygeut wat na 'n vere-houkamer lei;
- (b) personeel stofmaskers dra;
- (c) 'n ventilasiesisteem of uitsuigwaaier wat 'n positiewe lugbeweging van skoon na vuil areas in die vertrek voorsien, in werking is en effektief is om te verhoed dat veerstof na die dresseerkamer beweeg; en
- (d) die deur tussen die vereplukarea en die dresseerkamer moet toe gehou word behalwe wanneer 'n karkas deurbeweeg na die dresseerkamer.

Afslagting en ontweiding

79. (1) Dressering moet direk na uitbloei begin deur insnydingslyne op 'n huid of vel oop te maak met 'n skoon, steriele handmes, slegs van binne na buite (spiessnitte), maar 'n meganiese afslagmes mag nie vir hierdie doel gebruik word nie.
- (2) Voortplantingsorgane en enige deel wat nie kommersieel benut word nie, moet as afgekeurde materiaal hanteer en in dienlike houers geplaas word.
- (3) Alle toerusting gebruik vir afslag en ontweiding wat in kontak kom met vleis, moet gesteriliseer word na gebruik op elke karkas.
- (4) Tydens afslag en ontweiding van 'n karkas moet kontak van blootgestelde vleis met platforms, mure, vloer, buite-oppervlaktes van die vel of huid, besoedelde toerusting of ander materiaal ten alle tye vermy word.
- (5) Besoedeling van die karkas, vleis of organe met die inhoud van derms of urine tydens ontweiding moet vermy word en indien daar wel besoedeling plaasvind, moet dit weggesny word onder die toesig van 'n geregistreerde inspekteur en moet nie met water afgespoel word nie.
- (6) Ontweiding moet onmiddelik na die verwuidering van die vel gedoen word op so 'n manier dat –
- (a) geen organe beskadig word en die karkas kontamineer nie;
- (b) die lugsakke nie voor vleisinspeksie gedoen word beskadig word nie; en
- (c) die borsholte skoongemaak word van oorblyfsels van longe en ander organe behalwe in gevalle waar die karkas, na verwydering van die boude en ander dele, nie vir menslike gebruik aangewend gaan word nie.
- (7) Alle organe en ingewande moet beskikbaar gemaak word vir vleisinspeksie en moet met die oorspronklike karkas geïdentifiseer kan word.
- (8) Karkasse mag nie skoongemaak, afgevee of afgedroog word met 'n borsel, lap of enige ander sodanige voorwerp nie.
- (9) Die derms mag nie tydens ontweiding van die spiermaag geskei word nie.
- (10) Die spiermaag mag nie in die slagarea oopgemaak word nie.

Finale was

80. (1) 'n Karkas kan met lopende water onder gematigde druk gewas word om beensplinters te verwyder en om bloed af te was na afhandeling van die vleisinspeksie.
- (2) Niemand mag enige insektedoder of antibiotiese stof, of enige stof wat bedoel is om die bederf van die karkas, vleis of dierlikeproduk te voorkom deur die aktiwiteit van insekte te inhibeer, of die ontwikkeling van bakterieë of skimmel te voorkom, of vir watter doel ook al op enige karkas, vleis of dierlikeproduk aanwend nie, met dien verstande dat dit nie van toepassing is nie op 'n stof wat voldoen aan die vereistes van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972), teen vlakke wat nie gevaarlik of skadelik vir die gesondheid is nie en deur middel van 'n protokol goedgekeur is deur die provinsiale uitvoerende beampte.

Verwydering van boude en nek

81. (1) Boude en nekke mag verwyder word van karkasse voor verkoeling maar verdere opсны en versnitting moet plaasvind in 'n kamer of fasiliteit wat vir hierdie doel daargestel is.
- (2) Indien geen verdere nut bestaan vir karkasse na die nek en boude verwyder is nie, mag sulke karkasse in 'n verkoelde hougerief gehou word voor versending na 'n beskikkingsaanleg, maar indien sulke karkasse op 'n deurlopende basis van die perseel verwyder word, word so 'n verkoelde hougerief nie vereis nie.

DEEL VI
VLEISINSPEKSIES
 [Artikel 11(1)(j)]

A. Voordoodse inspeksie

Voordoodse inspeksie

82. (1) 'n Geregistreerde inspekteur wat voordoodse inspeksies doen by 'n –
- (a) landelike abattoir, moet minstens 'n vleisinspekteur wees of, indien vrystelling deur die provinsiale uitvoerende beampte toegestaan is, 'n vleisondersoeker;
 - (b) lae en hoë deurstel abattoir, moet minstens 'n vleisinspekteur wees.
- (2) Die eienaar van die slagvee moet 'n verklaring van gesondheid en oorsprong verskaf vir alle volstruise gelewer en moet op rekord gehou word deur die eienaar van die abattoir en sodanige verklaring van gesondheid moet die volgende inligting bevat –
- (a) datum van aflewering;
 - (b) naam en adres van die eienaar of die plaas;
 - (c) aantal volstruise;
 - (d) gesondheidstoestand van die kudde(s) insluitend enige vrektes; en
 - (e) medikasie indien gegee asook onttrekkingsperiodes en datums.
- (3) 'n Voël moet op die dag van aankoms by die abattoir ondersoek word en die ondersoek moet herhaal word op die slagdag indien die voël nie binne 24 uur na aankoms geslag word nie.
- (4) Daar moet 'n standaardprosedure in plek wees by 'n abattoir om die inligting, verkry in die krale, oor te dra aan die geregistreerde inspekteurs in die vleisinspeksiearea en 'n metode moet in plek wees om spesifieke voëls te merk vir die aandag van 'n geregistreerde inspekteur.

Verdere inspeksies en bevindings

83. (1) (a) Alle voëls wat ongeskik vir slagting bevind word, in die opinie van 'n geregistreerde inspekteur wat nie 'n veearts is nie en wat voordoodse inspeksies doen soos uiteengesit in regulasie 82, moet deur 'n veearts, wat 'n geregistreerde inspekteur is, ondersoek word.
- (b) Die veearts moet besluit of sodanige voëls geslag, voorwaardelik geslag of vernietig moet word.
- (2) Indien die veearts besluit dat 'n voël, genoem in subregulasie (1)(a), geslag of voorwaardelik geslag mag word, dan is die karkas van sodanige voël onderworpe aan 'n sekondêre vleisinspeksie ooreenkomstig regulasie 93.
- (3) 'n Volstruis mag nie geslag word nie indien vermoed word dat 'n verbode middel –
- (a) aan die voël toegedien is;
 - (b) in die voël ingeplant is;
 - (c) die voël besmet het; of
 - (d) deur die voël geëet is.

Hantering van dooie voëls

84. (1) Alle "dood by aankoms" en "dood in die kraai" voëls moet beskik word as afgekeurde materiaal ooreenkomstig Deel VIII.
- (2) Geen sterwende of dooie voël mag op die abattoir perseel gebring word nie, behalwe as dit deel van 'n besending gesonde voëls is, of mag van die abattoir perseel verwyder word nie.
- (3) Geen karkas of deel daarvan wat afgekeur is mag in enige deel van die abattoir wat eetbare produkte bevat ingebring word nie.
- (4) Dit is die eienaar se keuse om 'n nadoodse inspeksie te laat doen behalwe waar dit vereis word deur 'n geregistreerde inspekteur of waar 'n beheerde siekte onder die Wet op Dieresiektes, 1984 (Wet No. 35 van 1984), vermoed word in welke geval 'n staatsveearts in kennis gestel moet word.
- (5) Die plek en metode waarop dooie voëls afgeslag word met die oog op die herwinning van velle moet gedoen word ooreenkomstig 'n protokol goedgekeur deur die provinsiale uitvoerende beampte.

Kwarantyn

85. (1) Alle volstruise wat ly aan 'n beheerde siekte soos bepaal in die Wet op Dieriesiektes, 1984 (Wet No. 35 van 1984), moet na die abattoir geneem word onder dekking van 'n "rooikruis"-permit, uitgereik deur 'n staatsveearts by die plaas en die ontvangs van die besending by die abattoir moet aan daardie staatsveearts bevestig word.
- (2) Indien 'n voël ly aan, of vermoed word om te ly aan, 'n beheerde siekte soos bepaal in die Wet op Dieriesiektes, 1984 (Wet No. 35 van 1984), of as enige voël op die plaas positief getoets het en nie vergesel is van 'n "rooikruis"-permit nie, moet 'n staatsveearts van die Provinsiale Direkoraat: Veeartseny Dienste, in wie se area die abattoir geleë is, onmiddellik in kennis gestel word.
- (3) In die geval dat 'n abattoir as 'n verbode of beperkte gebied verklaar word onder die Wet op Dieriesiektes, 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.
- (4) Voertuie wat voëls wat aan 'n beheerde siekte ly vervoer het, moet gewas en gedisinfekteer word soos bepaal deur 'n staatsveearts voordat dit die perseel van die abattoir verlaat.

Riglyne

86 'n Geregistreerde inspekteur moet hom of haar vergewis van alle verdere riglyne deur die nasionale uitvoerende beampte uitgereik aangaande voordoodse inspeksies.

B. Primêre vleisinspeksies**Bepalings vir vleisinspeksie personeel**

87. Die provinsiale uitvoerende beampte mag bepaal hoeveel vleisinspekteurs of vleisonderzoekers in 'n abattoir benodig word, met inagneming van die ontwerp van die abattoir, aantal inspeksiepunte, lynsnelheid, strukturele en bestuursaspekte.

Algemeen

88. (1) Alle tersake inligting, insluitend voordoodse en gesondheidsrekords, moet in ag geneem word met vleisinspeksie.
- (2) Geen karkas, deel daarvan, ru -of rooiafval mag verkoop of versend word vanaf 'n abattoir tensy dit geïnspekteer en goedgekeur is deur 'n geregistreerde inspekteur en gemerk is met die "GOEDEKEUR" stempel soos in Deel VII bepaal.
- (3) Niemand mag 'n karkas of vleis verwyder, opсны of ontbeen voor dit geïnspekteer is nie.
- (4) Niemand mag enige aanduiding of bewys van enige siekte, toestand, besoedeling of besmetting verwyder deur dit af te was, af te sny of op enige ander wyse, alvorens die vleis geïnspekteer is nie, tensy dit gedoen word onder die toesig van 'n geregistreerde inspekteur.
- (5) Enige karkas, vleis of ingewande wat volgens die mening van die geregistreerde inspekteur nie geskik vir menslike of dierlike gebruik is nie, moet teruggehou word vir sekondêre inspeksie.
- (6) Kop, pote, ru -en rooiafval moet, tot bevrediging van die geregistreerde inspekteur, met die karkas van oorsprong identifiseerbaar wees totdat die inspeksie afgehandel is.
- (7) 'n Geregistreerde inspekteur moet hom of haar vergewis van alle verdere riglyne deur die nasionale uitvoerende beampte uitgereik aangaande primêre vleisinspeksies.

Inspeksie van volstruiskarkasse

89. (1) Die geregistreerde inspekteur moet 'n karkas inspekteer deur middel van observasie, palpering, reuk en waar nodig, insnyding en moet in ag neem –
- (a) stand van voeding;
 - (b) kleur;
 - (c) reuk;
 - (d) simmetrie;
 - (e) doeltreffendheid van die uitbloei;
 - (f) enige kontaminasie;
 - (g) patologiese toestande;
 - (h) enige parasietinfeksie;
 - (i) enige inspuitermerke;
 - (j) enige kneusplekke en beserings;
 - (k) enige abnormaliteite van spiere, bene, pese, gewigte of ander weefsel; en
 - (l) die ouderdom en geslag van die voël waarvan dit afkomstig is.

- (2) Inspeksie van 'n volstruiskarkas en organe moet gedoen word deur –
- (a) inspeksie van die eksterne sowel as die interne lugsakke deur insnydings;
 - (b) insnydings in die longe ewewydig aan die hoof as;
 - (c) visuele inspeksie van die trachea en slukderm;
 - (d) visuele inspeksie van die perikardium en die hart waar laasgenoemde in die lengte gesny word om die ventrikels oop te maak;
 - (e) visuele inspeksie en palpasië van die lewer en 'n insnyding dwars oor die galbuis;
 - (f) visuele inspeksie van die spysverteringskanaal;
 - (g) visuele inspeksie van die milt en waar nodig, 'n insnyding;
 - (h) visuele inspeksie en insnyding van die niere;
 - (i) visuele inspeksie van die peritoneum;
 - (j) visuele inspeksie van die voortplantingsorgane;
 - (k) visuele inspeksie van die spier en gewrigsooppervlaktes.

Inspeksie van koppe

90. Koppe moet visueel ondersoek word maar indien koppe verwyder word voor die inspeksiepunt en nie bedoel is vir menslike gebruik nie, hoef hierdie inspeksie nie gedoen te word nie.

Inspeksie van pote en vlerkpunte

91. Pote en en vlerkpunte moet visueel ondersoek word maar indien pote en en vlerkpunte verwyder word voor die inspeksiepunt en nie bedoel is vir menslike gebruik nie, hoef hierdie inspeksie nie gedoen te word nie.

C. SEKONDÊRE VLEISINSPEKSIES

Algemeen

92. (1) Karkasse wat tydens die primêre vleisinspeksies onder verdenking is kragtens subdeel B moet gemerk word "teruggehou" en moet 'n sekondêre vleisinspeksie ondergaan deur 'n geregistreerde inspekteur wat 'n veearts is.
- (2) 'n Sekondêre inspeksie op 'n karkas moet die volgende aantoon –
- (a) ouderdom en geslag;
 - (b) stolling- en vlek-eienskappe van bloed;
 - (c) orgaan of deel van karkas aangetas;
 - (d) toestand of siekte en die waarskynlike oorsaak daarvan;
 - (e) oordeel en motivering daarvoor waar van toepassing.
- (3) Afhangende bogenoemde bevindinge, mag die karkas, organe of vleis mee gehandel of bepaal word as –
- (a) goedgekeur;
 - (b) voorwaardelik goedgekeur, onderworpe aan behandeling;
 - (c) ten dele goedgekeur deur verwydering van die afgekeurde gedeelte; of
 - (d) totaal afgekeur.
- (4) Wanneer 'n karkas nie goedgekeur is nie, mag die eienaar 'n geskrewe sertifikaat versoek.

Slag van voëls in noodgevalle

93. (1) Die vleis van voëls, verwys na 'n veearts wat 'n geregistreerde inspekteur is, gedurende voordoodse inspeksie, soos beoog in regulasie 83, moet geïnspekteer word deur sodanige veearts wie besondere aandag moet gee aan –
- (a) karkas kleur, bloedinhoud van die interkostale are en die klein aartjies onder die slymvliese van die buikwand;
 - (b) die blootgelegde bindweefsel en gewrigsooppervlak te ondersoek nadat 'n boud losmaak is; en
 - (c) die toestand van die spierstelsel en abnormale reuke en kleur van die karkas.
- (2) Indien nodig geag deur die geregistreerde veearts moet die karkas of vleis in 'n laboratorium ondersoek word om 'n finale besluit te maak.

Rekordhouding

94. Die resultaat van die voordoodse inspeksie, primêre vleisinspeksie en sekondêre vleisinspeksie moet aangeteken word, en waar soönotiese en beheerde siektes, bepaal in die Wet op Dieresiektes, 1984 (Wet No. 35 van 1984), gediagnoseer is, moet die plaaslike staatsveearts op die dag van slagting in kennis gestel word.

Riglyne

95 'n Geregistreerde inspekteur wat 'n veearts is moet hom- of haarself vergewis van al die verdere riglyne uitgereik deur die nasionale uitvoerende beampte betreffende sekondêre vleisinspeksies.

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

96. 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 Volstruis Inspekteurs, wat goedgekeur is deur die nasionale uitvoerende beampte en geakkrediteer deur die Suid-Afrikaanse Kwalifikasie-otoriteit (SAQA).

Registrasie as geregistreerde inspekteur by die provinsiale uitvoerende beampte

97. 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 stempels, merke en die ink wat gebruik word

98. (1) Alle stempels of rollermerke, wat gebruik word om enige karkas of vleis te merk, moet vervaardig wees van 'n nie-toksiese, nie-roesbare materiaal en moet so saamgestel wees dat dit gereedlik skoongemaak kan word.
- (2) Die volgende goedkeuringsmerke word vereis –



- (3) Die stempels moet die volgende toon:
 - (a) Die abattoir se registrasienommer; en
 - (b) Die bewoording aangetoon in subregulasie (2) wat in ten minste twee amptelike tale, een waarvan Engels, moet wees.
- (4) Die minimum grootte van stempels is 60 mm in deursnee vir die ronde merk aangetoon in subregulasie (2).
- (5) Die letters op die stempels moet leesbaar wees en nie minder as 8 mm hoog nie.
- (6) Merke gedruk op omhulselmateriaal mag kleiner wees as die groottes aangegee in subregulasies (4) en (5) om aan te pas by besondere omstandighede mits dit goedgekeur is deur die provinsiale uitvoerende beampte.
- (7) 'n Perskleur ink word vereis waar stempels op karkasse of vleis aangebring word en moet vervaardig wees van skadelose, eetbare bestanddele goedgekeur vir gebruik by voedsels soos beskryf in die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972).
- (8) Die merke moet geplaas word, op elke kant van die bors en op elke boud.

Toedraai, verpakking en etikettering

99. (1) Alle etikette aangewend op vleis moet –
- (a) gedruk wees op voedselgraadpapier of plastiese drukmateriaal en op dieselfde higiëniese manier hanteer te word as met in-kontak omhulselmateriaal; en
 - (b) die inligting vereis in regulasie 98(3) toon asook enige ander inligting vereis deur die provinsiale uitvoerende beampte.
- (2) Waar produkte individueel toegedraai of omhul word, moet voedselgraad materiaal waarop die goedkeurstempel gedruk is, of 'n etiket waarop hierdie merk voorkom, gebruik word en omhulselmateriaal wat die goedkeuringsmerk op het mag nie herbruik word nadat dit oopgemaak is nie.
- (3) In die geval van massaverpakking, houers of kartonne moet dit duidelik met die goedkeuringsmerk, wat duidelik sigbaar en van leesbare grootte is, gemerk word.
- (4) 'n Houer moet duidelik aan beide ente gemerk word met inligting vereis deur die Wet op Landbouproduktstandaarde, 1990 (Wet No.119 van 1990), asook –
- (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) 'n aanwysings oor die bergingstemperatuur van die produk.

Sekuriteit van stempels

100. (1) Die stempel van goedkeuring moet gehou en gebruik word onder die beheer van 'n geregistreerde inspekteur;
- (2) wanneer nie in gebruik nie, moet die stempel in veilige bewaring gehou word met die goedkeuring van die geregistreerde inspekteur; en
- (3) 'n stempel van goedkeuring mag nooit gebruik word by 'n abattoir waar die abattoir se nommer verskil van die nommer op die stempel.

Gebruik van merktoerusting

101. (1) Merktoerusting moet gereeld tydens gebruik skoongemaak en gesteriliseer word.
- (2) Merktoerusting moet higiënies gehou word, weg van die vloer en ander vuil oppervlaktes.
- (3) Merke moet so op die karkas of die vleis aangebring word dat dit duidelik leesbaar is.

Algemeen

102. (1) Niemand mag 'n goedkeuringstempel aanbring op, of verwyder van enige karkas, deel daarvan, vleis, of toedraaimateriaal, verpakking of houer nie, behalwe onder die toesig van 'n geregistreerde inspekteur.
- (2) Die geregistreerde inspekteur mag te enige tyd in 'n abattoir 'n karkas of vleis herinspekteer, nieestaan die feit dat dit alreeds goedgekeur mag gewees het vir gebruik nie 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 deur afsnyding en sodanige vleis moet afgekeur word.

DEEL VIII
HANTERING VAN AFGEKEURDE MATERIAAL

[Artikel 11(1)(r)]

Hantering van afgekeurde materiaal

103. (1) Karkasse, dele daarvan of enige eetbare produkte in 'n abattoir, wat nie goedgekeur kan word vir menslike of dierlike verbruik nie, moet –
- (a) verdeel en in 'n dief-proef 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 lopende basis verwyder word; en
 - (c) aan die einde van die werksdag van die abattoir verwyder of beveilig word in 'n toegewysde koelfasiliteit of vriesfasiliteit teen 'n lugtemperatuur van nie hoër as minus 2 °C nie.
- (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

104. 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 beampte en plaaslike owerheid, deur –
 - (i) opkewing en dan bespuiting met, of onderdompeling in, 'n goedgekeurde "aanstootlike" kleurstof; en
 - (ii) begrawing en onmiddellike toegooi 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; of
 - (c) prosessering by 'n geregistreerde steriliseringsaanleg;
 - (d) 'n ander metode goedgekeur per protokol deur die provinsiale uitvoerende beampte.

Vereistes vir steriliseringsaanlegte

105. (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 voëls te verhoed, en moet insluit –
- (a) vuilareas, bestaande uit kamers waar materiaal ontvang, geberg of voorberei word vir sterilisering, asook 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

106. (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, asook 'n wielbad vir voertuie by die vuil-ontvangsarea.
- (3) Die vloere, mure en toerusting van die vuilareas van 'n steriliseringsaanleg moet daaglik, nadat die werksaamhede afgehandel is, gesanitiseer word.
- (4) Werkers werksaam in die vuilarea moet –
- (a) Onderskeibaar gemerkte oorpakke en rubberstewels dra;
 - (b) hul hande was en hul stewels ontsmet voordat hulle die vuilareas verlaat; en
 - (c) 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

107. (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 prosessering 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

108. (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 is, dief-proef en verseelbaar;
 - (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 gedisinfekteer word tot die bevrediging van 'n geregistreerde inspekteur na afloop van elke aflewering, by 'n plek spesifiek ingerig vir hierdie doel

Monsters

109. (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, waar van toepassing.
- (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

110. (1) Vleis mag slegs uitgevoer word van abattoirs of aanlegte wat as hoë deurset abattoirs gegradeer is 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

111. (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 kouebergings besmet nie;
 - (b) dat daar beveiligingsmaatreëls sal wees om te verhoed dat enige deel van die besending verwyder kan word voor die finale lossing daarvan; en
 - (c) dat alle dokumentasie rakende 'n besending deur die eienaar van die kouebergings 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 asook 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 VOLSTRUISE VIR EIE GEBRUIK EN VIR
GODSDIENSTIGE EN KULTURELE DOELEINDES**

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

Slag van volstruise, nie by 'n abattoir nie, vir eie gebruik

112. (1) Gedurende 'n periode van 14 dae mag 'n persoon vir eie gebruik nie meer slag nie as twee volstruise nie.
- (2) 'n Persoon mag slegs voëls, 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 voëls op 'n perseel, waarna verwys word in subregulasie (2), moet aan voldoen word benewens die bepalings 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 volstruise, nie by 'n abattoir nie, volgens godsdienstige behoeftes van die Moslemgeloof

113. (1) Slag van voëls 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 uitbloeï-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;
 - (b) skriftelike toestemming daarvoor kry van die eienaar van die grond waar sodanige slagtery sal plaasvind; en
 - (c) toesien dat slegs gesonde voëls geslag word.
- (3) 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 met gesondheidsvereistes van die betrokke plaaslike owerheid.
- (4) Vleis verkry van voëls geslag 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 voëls op 'n perseel, waarna verwys word in subregulasie (2)(b), moet aan voldoen word benewens die bepalings van die Wet en hierdie Regulasies.

Slag van volstruise, nie by 'n abattoir nie, vir inheemse godsdienstige of kulturele doeleindes

114. (1) 'n Persoon wie voëls 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;
 - (b) skriftelike toestemming daarvoor kry van die eienaar van die grond waar sodanige slagtery sal plaasvind; en
 - (c) 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 met gesondheidsvereistes van die betrokke plaaslike owerheid.
- (3) Enige ander wettige voorskrifte rakende die aanhou en slag van voëls op 'n perseel, waarna verwys word in subregulasie (1)(b), moet aan voldoen word benewens die bepalings van die Wet en hierdie Regulasies.

Rituele slag van volstruise by abattoirs

115. Rituele slag van voëls by 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 uitbloeï-ínsnyding op 'n humane wyse uit te voer.

DEEL XII**FINALE VOORSIENING**

[Artikel 18(2)]

Appèlle

116. 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 LUK, soos die geval mag wees, binne 30 dae vanaf verwittiging van die besluit, aanteken.
 - (c) 'n fooi saam met die appèl insluit soos goedgekeur deur die Minister en in die Staatskoerant afgekondig is.

Boetes

117. 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

118. Hierdie regulasies heet die Volstruisregulasies en dit sal op die datum van publikasie hiervan in werking tree.

No. R. 55

2 February 2007

PLANT IMPROVEMENT ACT, 1976
(ACT No. 53 OF 1976)

SOUTH AFRICAN SEED CERTIFICATION SCHEME: AMENDMENT

I, Lulama Xingwana, Minister of Agriculture, acting under section 23 of the Plant Improvement Act, 1976 (Act No. 53 of 1976), hereby amend the South African Seed Certification Scheme published under Government Notice No. R. 2566 of 25 November 1983, to the extent set out in the Schedule.

L. XINGWANA,
Minister of Agriculture

SCHEDULE

Definition

1. In this Schedule "the Scheme" means the South African Seed Certification Scheme published by Government Notice No. R 2566 of 25 November 1983, as amended by Government Notices Nos. R. 1196 of 30 May 1985, R. 1660 of 26 July 1985, R. 2352 of 14 November 1986, R. 16 of 8 January 1988, R. 1388 of 30 June 1989, R. 2093 of 29 September 1989, R. 121 of 26 January 1990, R. 2708 of 23 November 1990, R. 994 of 3 April 1992, R. 1494 of 29 May 1992, R. 2333 of 21 August 1992, R. 2230 of 26 November 1993, R. 1074 of 10 June 1994, R. 1781 of 17 November 1995, R. 1222 of 2 October 1998, R. 1326 of 12 November 1999 and R. 1560 of 13 December 2002.

Amendment of section 18 of the Scheme

2. Section 18 of the Scheme is hereby amended -

- (a) by the deletion of paragraph (b) of subsection (5); and
- (b) by the substitution for subsection (6) of the following subsection:

"18.(6) Any space not occupied by the information required in 18.(5)(a) may be used for additional information, provided the information -

- (a) is in letters not larger than those used for the prescribed information;
- (b) contain no advertising matter;
- (c) do not create or could create a false or misleading impression relating to the possible certification of the seed concerned;
- (d) do not qualify the possible certification of the seed concerned or are not in conflict therewith; or

- (e) are not false, derogatory, inaccurate or vague in relation to any seed or seed grower

Amendment of Annexure 17 of the Scheme

3. Annexure 17 of the Scheme is hereby amended –

- (a) by the substitution for paragraph 6.1 of the following paragraph:

“6.1 have a germination percentage of at least 15 per cent;” and

- (b) by the substitution for subparagraph 6.3.2 of the following subparagraph:

“6.3.2 6.0 per cent other material.”.

Amendment of Annexure 41 of the Scheme

4. Annexure 41 of the Scheme is hereby amended by the substitution for paragraph 6.1 of the following paragraph:

“6.1 have a germination percentage of at least 20 per cent, or in the case where the weighed replicate method of analysis is being used, have a germination of at least 800,000 normal seedlings per weight (kg);”.

Amendment of Annexure 43 of the Scheme

5. Annexure 43 of the Scheme is hereby amended –

- (a) by the substitution for paragraph 6.1 of the following paragraph:

“6.1 have a germination percentage of at least 10 per cent;” and

- (b) by the substitution for subparagraph 6.3.2 of the following subparagraph:

“6.3.2 2.0 per cent other material.”.

Amendment of Annexure 45 of the Scheme

6. Annexure 45 of the Scheme is hereby amended –

- (a) by the substitution for subparagraph 6.3.1 of the following subparagraph:

“6.3.1 0,5 per cent other seed;”

Addition of Annexure 57 to the Scheme

7. Annexure 57 is hereby added to the Scheme:

"ANNEXURE 57**REQUIREMENTS RELATING TO FRENCH SERRADELLA
(ORNITHOPUS SATIVUS BROT.)****1 Land requirements**

1.1 Subject to the provisions of paragraph 1.2, a piece of land may be registered as a unit only if –

1.1.1 no plants of any species of *Ornithopus* have been established thereon for seed production or otherwise during the three growing seasons preceding the registration thereof; or

1.1.2 the plants which are already established thereon have also during the preceding growing season been used for the production of certified pre-basic seed or basic seed or certified seed, as the case may be.

1.2 A piece of land which is intended for the production of basic seed or certified seed of a particular serradella variety may also be registered as a unit, if –

1.2.1 in the case of basic seed, certified pre-basic seed of the same variety has been produced thereon during the preceding growing season; and

1.2.2 in the case of certified seed, certified pre-basic seed or basic seed of the same variety has been produced thereon during the preceding growing season

2 Planting requirements

2.1 Seed may be sown or be established in rows on a unit.

2.2 Gap filling shall not be permissible.

2.3 In the case of hard-seeded varieties an uncultivated strip of three meters wide must be maintained during the first year of production.

3 Isolation requirements

3.1 A unit shall be surrounded by an isolation area which -

3.1.1 in the case of the intended production of certified pre-basic seed or basic seed is at least 200 metres wide; and

3.1.2 in the case of the intended production of certified seed is at least 100 metres wide.

3.2 Such isolation area shall be free of plants related to serradella.

4 Requirements for plants

4.1 The number of deviating plants on a unit shall –

4.1.1 in the case of the intended production of certified pre-basic seed or basic seed, not exceed one plant per 30 square metres; and

4.1.2 in the case of the intended production of certified seed, not exceed one plant per 10 square metres.

4.2 Methods for the determination of deviating plants shall be as determined by the authority.

4.3 Plants established on a unit registered for the production of certified pre-basic seed or basic seed, may after the establishment thereof, be used for such purpose for a period of not more than two years.

4.4 After the use of plants on a unit for the production of certified pre-basic seed or basic seed, these plants can be used for the production of certified seed provided the unit has been registered for the production of certified seed.

4.5 Plants established on a unit for the production of certified seed –

4.5.1 may be used for this purpose for a period of not more than four years; and

4.5.2 may, with the written approval of the Authority, be used for the purpose for a further period of two years.

5 Inspection requirements

5.1 Plants which are established on a unit shall be inspected -

5.1.1 before the flowering stage thereof; and

5.1.2 during the flowering stage thereof.

5.2 The seed grower concerned shall notify the authority at least 10 days beforehand of the date on which the plants are expected to start flowering.

6 Physical requirements

6.1 Seed shall –

6.1.1 have a germination percentage of at least 70, hard seeds included;

6.1.2 be free of prohibited weed seed; and

6.1.3 not contain more than –

6.1.3.1 0,5 per cent other seed; and

6.1.3.2 2,0 per cent other material.”.

Addition of Annexure 58 to the Scheme

8. Annexure 58 is hereby added to the Scheme:

“ANNEXURE 58**REQUIREMENTS RELATING TO TOBACCO
(NICOTIANA TABACUM L.)****1 Land requirements**

Any piece of land may be registered as a unit

2 Planting requirements

2.1 Plants shall be established in rows on a unit.

2.2 Gap filling shall not be permissible.

2.3 In the case of the intended production of seed of a hybrid variety -

2.3.1 the plants of the seed parent and those of the pollen parent shall be established in separate rows; and

2.3.2 rows containing plants of the pollen parent shall be clearly marked thus.

3 Isolation requirements

3.1 Subject to the provisions of paragraph 3.3, a unit shall be surrounded by an isolation area that –

3.1.1 in the case of the intended production of certified pre-basic seed or basic seed of an open-pollinated variety, is at least 400 metres wide;

3.1.2 notwithstanding the provisions of paragraph 3.1.1, may a unit be established within any commercial crop of the same variety, with the condition that the florescence or flowers of the seed parents are covered in such a way that contamination by unwanted pollen are prevented; and

3.1.3 in the case of the intended production of certified seed of an open-pollinated variety, is at least 400 meters wide;

3.2 Notwithstanding the provisions of paragraph 3.1, may a unit be established within a commercial crop of the same variety established from certified seed, or within any commercial crop in which male sterility occurs in the variety.

3.3 In the case of the intended production of a hybrid variety, the plants may be established within any commercial crop in which male sterility occurs in the variety.

3.3.1 The production of the seed and pollen parents of any hybrid crop in which male sterility occurs can be multiplied on the same unit if a two meter strip are kept clean between the multiplications.

3.4 During the production of certified pre- basic, basic or certified seed of both open-pollinated or hybrid varieties within commercial crops, a five meter strip should be maintained at all times between the seed and commercial crop.

3.5 Such isolation area shall be free of plants of any tobacco variety which flower at the same time as the plants on the unit concerned, unless –

3.5.1 in the case of the intended production of basic seed, they have been established from certified pre-basic seed of the same variety;

3.5.2 notwithstanding the provisions of paragraph 3.1.1, may a unit be established within any commercial crop of the same variety, with the condition that the florescence or flowers of the seed parents are covered in such a way that contamination by unwanted pollen are prevented; and

3.5.3 in the case of the intended production of certified seed, they have been established from certified pre-basic seed or basic seed of the same variety.

3.6 Plants of different seed parents of a hybrid variety may be established on adjoining units if –

3.6.1 a common pollen parent is used; and

3.6.2 an open space at least five metres wide, which is free of plants of the seed parents and pollen parent concerned, is maintained between the units concerned.

4 Requirements for plants

4.1 The number of deviating plants on a unit shall –

4.1.1 in the case of the intended production of certified pre-basic seed or basic seed, not exceed 0,2 per cent; and

4.1.2 in the case of the intended production of certified seed, not exceed 0,5 per cent.

4.2 If male sterility is used in the seed parent of a hybrid variety -

4.2.1 the number of deviating pollen-shedding plants of the pollen parent on a unit shall -

4.2.1.1 in the case of the intended production of certified pre-basic seed or basic seed, not exceed 0,2 per cent of the plants of the pollen parent at the stage at which the pollen are being collected; and

4.2.1.2 in the case of the intended production of certified seed, not exceed 0,5 per cent of the plants of the pollen parent at the stage at which the pollen are being collected;

4.2.2 the number of deviating plants of the seed parent on a unit shall –

- 4.2.2.1 in the case of the intended production of certified pre-basic seed or basic seed, not exceed 0,5 per cent of the plants of the seed parent; and
- 4.2.2.2 in the case of the intended production of certified seed, not exceed 1,0 per cent of the plants of the seed parent; and
- 4.2.3 the number of pollen-shedding plants of the seed parent on a unit shall –
 - 4.2.3.1 in the case of the intended production of certified pre-basic seed or basic seed, not exceed 0,1 per cent of the plants of the seed parent; and
 - 4.2.3.2 in the case of the intended production of certified seed, not exceed 1,0 per cent of the plants of the seed parent.

5 Inspection requirements

- 5.1 Seedlings shall be inspected before they are established on a unit.
- 5.2 Plants which are established on a unit from such tobacco shall be inspected -
 - 5.2.1 Two weeks before the flowering stage thereof; and
 - 5.2.2 Two weeks before harvesting of the seed;
- 5.3 If plants of a hybrid variety have been established on a unit -
 - 5.3.1 the seed grower concerned shall notify the authority at least 21 days beforehand of the date on which -
 - 5.3.1.1 the plants of the seed parent is expected to start flowering; and
 - 5.3.1.2 the plants or floescence of the pollen parent are to be removed; and
 - 5.3.2 The seed of the plants of the seed parent may not be harvested before the inspection referred to in paragraph 5.3.1.2 has been carried out.
- 5.4 In the case where the unit has been established within a commercial planting, no more than 0.1% plants or suckers with flowers will be allowed within the commercial planting during the seed production process.
- 5.5 All senesced and diseased leafs should be removed before harvesting.
- 5.6 Floescence of plants infected with the following pathogens must be removed before harvesting of the seed commences:
 - Viruses
 - *Colletotrichum destructivum*

6 Physical requirements**6.1 Seed shall –**

- 6.1.1 have a germination percentage of at least 80;
- 6.1.2 be free of prohibited weed seed;
- 6.1.3 be free of any other seed; and
- 6.1.4 not contain more than 0,1 per cent other material.”.

No. R. 55

2 Februarie 2007

PLANTVERBETERINGSWET, 1976
(WET No. 53 VAN 1976)**SUID-AFRIKAANSE SAADCERTIFISEERINGSKEMA: WYSIGING**

Ek, Lulama Xingwana, Minister van Landbou, handelende kragtens artikel 23 van die Plantverbeteringswet, 1976 (Wet No. 53 van 1976), wysig hierby die Suid-Afrikaanse Saadsertifiseeringskema gepubliseer by Goewermentskennisgewing No. R. 2566 van 25 November 1983, tot die mate in die Bylae uiteengesit.

L. XINGWANA,
Minister van Landbou.

BYLAE**Woordomskrywing**

1. In hierdie Bylae beteken "die Skema" die Suid-Afrikaanse Saadsertifiseeringskema gepubliseer by Goewermentskennisgewing No. R. 2566 van 25 November 1983, soos gewysig deur Goewermentskennisgewings Nos. R. 1196 van 30 Mei 1985, R. 1660 van 26 Julie 1985, R. 2352 van 14 November 1986, R. 16 van 8 Januarie 1988, R. 1388 van 30 Junie 1989, R. 2093 van 29 September 1989, R. 121 van 26 Januarie 1990, R. 2708 van 23 November 1990, R. 994 van 3 April 1992, R. 1494 van 29 Mei 1992, R. 2333 van 21 Augustus 1992, R. 2230 van 26 November 1993, R. 1074 van 10 Junie 1994, R. 1781 van 17 November 1995, R. 1222 van 2 Oktober 1998, R. 1326 van 12 November 1999 en R. 1560 van 13 Desember 2002.

Wysiging van artikel 18 van die Skema

2. Artikel 18 van die Skema word hierby gewysig

(a) deur die skraping van paragraaf (b) van subartikel (5); en

(b) deur die vervanging van subartikel (6) deur die volgende subartikel:

"18.(6) Enige spasie wat nie deur die inligting soos omskryf in 18.(5)(a), gebruik word nie kan aangewend word vir addisionele informasie, mits daardie besonderhede –

(a) nie in letters groter as dié vir die voorgeskrewe inligting is nie;

(b) nie gebruik word vir advertensie doeleindes nie;

(c) nie 'n vals of misleidende indruk met betrekking tot die moontlike sertifisering van die betrokke saad skep of kan skep nie;

- (d) nie die moontlike sertifisering van die betrokke saad kwalifiseer of in stryd daarmee is nie; of
- (e) nie onwaar, neerhalend, onakkuraat of vaag met betrekking tot enige saad of saadkweker is nie.”.

Wysiging van Aanhangsel 17 van die Skema

3. Aanhangsel 17 van die Skema word hierby gewysig -

- (a) deur die vervanging van paragraaf 6.1 deur die volgende paragraaf:

“6.1 'n ontkiemingspersentasie van minstens 15 persent hê;” en

- (b) deur die vervanging van subparagraaf 6.3.2 deur die volgende subparagraaf:

“6.3.2 6.0 persent ander materiaal, bevat.”.

Wysiging van Aanhangsel 41 van die Skema

4. Aanhangsel 41 van die Skema word hierby gewysig deur die vervanging van paragraaf 6.1 deur die volgende paragraaf:

“6.1 'n ontkiemingspersentasie van minstens 20 persent hê, óf in die geval waar van die geweegde replikaat toetsmetode gebruik gemaak word, 'n ontkieming van ten minste 800,000 normale saailinge per gewig (kg);”.

Wysiging van Aanhangsel 43 van die Skema

5. Aanhangsel 43 van die Skema word hierby gewysig –

- (a) deur die vervanging van subparagraaf 6.1 deur die volgende paragraaf:

“6.1 'n ontkiemingspersentasie van minstens 10 persent hê;” en

- (b) deur die vervanging van subparagraaf 6.3.2 deur die volgende subparagraaf:

“6.3.2 2.0 persent ander materiaal, bevat.”

Wysiging van Aanhangsel 45 van die Skema

6. Aanhangsel 45 van die Skema word hierby gewysig –

- (a) deur die vervanging van subparagraaf 6.3.1 deur die volgende subparagraaf:

“6.3.1 0,5 persent ander saad;”

Byvoeging van Aanhangsel 57 by die Skema

7. Aanhangsel 57 word hiermee by die Skema bygevoeg:

“ANNEXURE 57

VEREISTES BETREFFENDE FRANSE SERRADELLA (ORNITHOPUS SATIVUS BROT.)

1 Grondvereistes

1.1 Behoudens die bepalings van paragraaf 1.2, kan 'n stuk grond slegs as 'n eenheid geregistreer word indien –

1.1.1 geen plante van 'n spesie van *Ornithopus* gedurende die drie groeiseisoene wat die registrasie daarvan voorafgaan vir saadproduksie of andersins daarop gevestig was nie; of

1.1.2 die plante wat reeds daarop gevestig is, ook gedurende die voorafgaande groeiseisoen vir die produksie van gesertifiseerde pre-basissaad of basis-saad of gesertifiseerde saad, na gelang van die geval, gebruik is.

1.2 'n Stuk grond wat vir die produksie van basissaad of gesertifiseerde saad van 'n bepaalde serradella-variëteit beoog word, kan ook as 'n eenheid geregistreer word indien –

1.2.1 in die geval van basissaad, gesertifiseerde pre-basissaad van dieselfde variëteit, gedurende die voorafgaande groeiseisoen daarop geproduseer is;

1.2.2 in die geval van gesertifiseerde saad, gesertifiseerde pre-basissaad of basissaad van dieselfde variëteit, gedurende die voorafgaande groeiseisoen daarop geproduseer is.

2 Aanplantingsvereistes

2.1 Saad kan gesaai of in rye op 'n eenheid gevestig word.

2.2 Inboet in rye is nie toelaatbaar nie.

2.3 By hardskalige variëteite moet 'n onbewerkte strook van drie meter wyd deur die eenheid gelaat word gedurende die eerste jaar van produksie.

3 Isolasiereistes

3.1 'n Eenheid moet deur 'n isolasiegebied omring wees wat -

3.1.1 in die geval van die beoogde produksie van gesertifiseerde pre-basissaad of basissaad minstens 200 meter wyd is; en

3.1.2 in die geval van die beoogde produksie van gesertifiseerde saad minstens 100 meter wyd is.

3.2 So 'n isolasie gebied moet vry wees van plante van enige serradella verwante plante.

4 Vereistes vir plante

- 4.1 Die aantal afwykende plante op 'n eenheid mag –
- 4.1.1 in die geval van die beoogde produksie van gesertifiseerde pre-basissaad of basissaad, nie een plant per 30 vierkante meter oorskry nie; en
- 4.1.2 in die geval van die beoogde produksie van gesertifiseerde saad, nie een plant per 10 vierkante meter oorskry nie.
- 4.2 Metodes vir die bepaling van aftipes is soos deur die gesag bepaal.
- 4.3 Plante gevestig op 'n eenheid geregistreer vir die produksie van gesertifiseerde pre-basis of basissaad, kan vir hoogstens twee jaar na die vestiging daarvan vir daardie doel aangewend word.
- 4.4 Na die aanwending van plante op 'n eenheid vir die produksie van gesertifiseerde pre-basis of basissaad, kan die plante aangewend word vir die produksie van gesertifiseerde saad, mits die eenheid vir die produksie van gesertifiseerde saad geregistreer is.
- 4.5 Plante gevestig op 'n eenheid vir die produksie van gesertifiseerde saad –
- 4.5.1 kan vir hoogstens vier jaar vir die doel aangewend word; en
- 4.5.2 kan, met die skriftelike goedkeuring van die Gesag, vir 'n verdere twee jaar vir daardie doel aangewend word.

5 Inspeksievereistes

- 5.1 Plante wat op 'n eenheid gevestig is, moet geïnspekteer word –
- 5.1.1 voor die blomstadium daarvan; en
- 5.1.2 gedurende die blomstadium daarvan.
- 5.2 Die betrokke saadkweker moet die gesag minstens 10 dae vooraf in kennis stel van die datum waarop die plante na verwagting sal begin blom.

6 Fisiese vereistes

- 6.1 Saad moet –
- 6.1.1 'n ontkiemingspersentasie van minstens 70 persent hê, harde sade uitgesluit.
- 6.1.2 vry van verbode onkruidsaad wees; en
- 6.1.3 hoogstens –
- 6.1.3.1 0,5 persent ander saad; en
- 6.1.3.2 2,0 persent ander material, bevat.”.

Byvoeging van Aanghangsel 58 by die Skema

8. Aanghangsel 58 word hiermee by die Skema bygevoeg:

“AANHANGSEL 58**VEREISTES BETREFFENDE TABAK
(NICOTIANA TABACUM L.)****1 Grondvereistes**

Enige stuk grond kan as 'n eenheid registreer word.

2 Aanplantingsvereistes

2.1 Plante moet in rye op 'n eenheid gevestig word.

2.2 Inboet in rye is nie toelaatbaar nie.

2.3 In die geval van die beoogde produksie van saad van 'n bastervariëteit moet -

2.3.1 die plante van die saadouer en dié van die stuifmeelouer in afsonderlike rye gevestig word; en

2.3.2 rye wat plante van die stuifmeelouer bevat, duidelik aldus gemerk word.

3 Isolasiereistes

3.1 Behoudens die bepalings in paragraaf 3.3, moet 'n eenheid deur 'n isolasiegebied omring wees wat -

3.1.1 in die geval van die beoogde produksie van gesertifiseerde pre-basissaad of basissaad van 'n oopbestuifde variëteit, minstens 400 meter wyd is;

3.1.2 niteenstaande die bepalings van paragraaf 3.1.1, kan 'n eenheid binne enige kommersiële aanplanting gevestig word; met die voorbehoud dat die bloeiwyses of blomme van die saadouerplante op so 'n wyse bedek word dat dit bestuiwing deur ongewenste stuifmeel verhoed; en

3.1.3 in die geval van die beoogde produksie van gesertifiseerde saad van 'n oopbestuifde variëteit, minstens 400 meter wyd is;

3.2 Niteenstaande die bepalings in paragraaf 3.1, kan 'n eenheid binne 'n kommersiële aanplanting van dieselfde oopbestuifde variëteit gevestig van gesertifiseerde saad of binne enige kommersiële aanplanting, waarby manlike steriliteit in die variëteit voorkom, gevestig word.

3.3 In die geval van die beoogde produksie van 'n bastervariëteit, kan die plante binne 'n kommersiële aanplanting van enige manlike steriele variëteit gevestig word.

3.3.1 Die stuifmeelouer en saadouers van 'n manlike steriele baster variëteit kan op dieselfde eenheid vermeerder word indien daar 'n twee meter strook skoon gehou word tussen die aanplantings.

3.4 By die produksie van gesertifiseerde pre- basissaad, basissaad of gesertifiseerde saad van beide oop-bestuifde of baster variëteite binne kommersiële aanplantings moet daar 'n vyf meter isolasie strook tussen die saad en kommersiële aanplanting gehandhaaf word.

3.5 So 'n isolasiegebied moet vry wees van plante van 'n tabak-variëteit wat op dieselfde tyd as die plante op die betrokke eenheid blom, tensy dit –

3.5.1 in die geval van die beoogde produksie van basis-saad, van gesertifiseerde pre-basissaad van dieselfde variëteit gevestig is;

3.5.2 nieteenstaande die bepalings van paragraaf 3.5.1, kan 'n eenheid binne enige kommersiële aanplanting gevestig word; met die voorbehoud dat die bloeiwyses of blomme van die saadouerplante op so 'n wyse bedek word dat dit bestuiwing deur ongewenste stuifmeel verhoed; en

3.5.3 in die geval van die beoogde produksie van gesertifiseerde saad, van gesertifiseerde pre-basissaad of basissaad van dieselfde variëteit gevestig is.

3.6 Plante van verskillende saadouers van 'n baster-variëteit kan op aangrensende eenhede gevestig word indien –

3.6.1 'n gemeenskaplike stuifmeelouer gebruik word; en

3.6.2 'n oop ruimte van minstens vyf meter wyd, wat vry van plante van die betrokke saadouers en stuifmeelouer is, tussen die betrokke eenhede gehandhaaf word.

4 Vereistes vir plante

4.1 Behoudens die bepalings van paragraaf 4.2, mag die aantal afwykende plante op 'n eenheid -

4.1.1 in die geval van die beoogde produksie van gesertifiseerde pre-basissaad of basissaad, nie 0,2 persent oorskry nie; en

4.1.2 in die geval van die beoogde produksie van gesertifiseerde saad, nie 0,5 persent oorskry nie.

4.2 Indien manlike steriliteit by die saadouer van 'n bastervariëteit gebruik word -

4.2.1 mag die aantal afwykende stuifmeelstortende plante van die stuifmeelouer op 'n eenheid -

4.2.1.1 in die geval van die beoogde produksie van gesertifiseerde pre-basissaad of basissaad, nie 0,2 persent van die plante van die stuifmeelouer op die stadium waarop die stuifmeel versamel word, oorskry nie; en

4.2.1.2 in die geval van die beoogde produksie van geserti-fiseerde saad, nie 0,5 persent van die plante van die stuifmeelouer op die stadium waarop die stuifmeel versamel word, oorskry nie;

4.2.2 mag die aantal afwykende plante van die saadouer op 'n eenheid -

4.2.2.1 in die geval van die beoogde produksie van geserti-fiseerde pre-basissaad of basissaad, nie 0,5 persent van die plante van die saadouer oorskry nie; en

4.2.2.2 in die geval van die beoogde produksie van geserti-fiseerde saad, nie 1,0 persent van die plante van die saadouer oorskry nie; en

4.2.3 mag die aantal stuifmeelstortende plante van die saadouer op 'n eenheid -

4.2.3.1 in die geval van die beoogde produksie van geserti-fiseerde pre-basissaad of basissaad, nie 0,1 persent van die plante van die saadouer oorskry nie; en

4.2.3.2 in die geval van die beoogde produksie van geserti-fiseerde saad, nie 0.1 persent van die plante van die saadouer oorskry nie.

5 Inspeksievereistes

5.1 Saailinge moet geïnspekteer word voordat dit op 'n eenheid gevestig word.

5.2 Plante wat van sodanige tabak op 'n eenheid gevestig is, moet geïnspekteer word -

5.2.1 Twee weke voor die blomstadium daarvan; en

5.2.2 Twee weke voor die oes van saad;

5.3 Indien plante van 'n bastervariëteit op 'n eenheid gevestig is -

5.3.1 moet die betrokke saadkweker die gesag minstens 21 dae vooraf in kennis stel van die datum waarop -

5.3.1.1 die plante van die saadouer na verwagting sal begin blom; en

5.3.1.2 die plante of bloeiwyses van die stuifmeelouer verwyder sal word; en

5.3.2 mag die saad van die plante van die saadouer nie geoes word voordat die inspeksie in paragraaf 5.3.1.2 bedoel, uitgevoer is nie.

5.4 In die geval waar die eenheid binne 'n kommersiële aanplanting gevestig is, word nie meer as 0.1% plante of suiers met blomme gedurende die saad produksie proses in die kommersiële aanplanting toegelaat nie.

5.5 Alle siekte besmette en ryp blare behoort voor die oes proses verwyder word.

5.6 Bloeiwyses moet voor die oes van die saad 'n aanvang neem, verwyder word van plante wat geïnfecteer is met die volgende patogene:

- Virusse
- *Colletotrichum destructivum*

6 Fisiese vereistes

6.1 Saad moet –

6.1.1 'n ontkiemingspersentasie van minstens 80 hê;

6.1.2 vry van verbode onkruidsaad wees;

6.1.3 vry van enige ander saad wees; en

6.1.4 hoogstens 0,1 persent ander materiaal bevat.”.

No. R. 56

2 February 2007

PLANT IMPROVEMENT ACT, 1976
(ACT No. 53 OF 1976)

**REGULATIONS RELATING TO ESTABLISHMENTS, VARIETIES, PLANTS AND
PROPAGATING MATERIAL: AMENDMENT**

The Minister of Agriculture, acting under section 34 of the Plant Improvement Act, 1976 (Act No. 53 of 1976), has made the following regulations in the Schedule.

SCHEDULE

Definition

1. In this Schedule "the Regulations" means the regulations published by Government Notice No. R 1064 of 23 May 1980, as amended by Government Notices Nos. R. 1621 of 22 July 1983, R. 2173 of 28 September 1984, R. 1287 of 14 June 1985, (as corrected by Government Notice No. R. 1524 of 12 July 1985), R. 1522 of 12 July 1985, R. 256 of 14 February 1986, R. 1489 of 11 July 1986, R. 1903 of 12 September 1986, R. 1389 of 26 June 1987, R. 1700 of 7 August 1987, R. 86 of 22 January 1988, R. 2496 of 9 December 1988, R. 1518 of 14 July 1989, (as corrected by Government Notice No. R. 1976 of 15 September 1989), R. 2092 of 29 September 1989, R. 76 of 18 January 1991, R. 1638 of 12 July 1991, (as corrected by Government Notice No. R. 1971 of 16 August 1991), R. 2119 of 24 July 1992, R. 2618 of 18 September 1992, R. 891 of 28 May 1993, R. 1590 of 27 August 1993, R. 2057 of 29 October 1993, R. 513 of 18 March 1994, R. 1465 of 26 August 1994, R. 174 of 10 February 1995 (as corrected by Government Notice No. R. 319 of 3 March 1995), R. 1976 of 22 December 1995, R. 1177 of 19 July 1996, R. 97 of 24 January 1997, R. 1011 of 1 August 1997, R. 866 of 3 July 1998 (as corrected by Government Notice No. R. 949 of 24 July 1998), R. 1284 of 16 October 1998, R. 1015 of 27 August 1999, R. 232 of 17 March 2000, R. 919 of 15 September 2000, R. 1207 of 1 December 2000, R. 430 of 25 May 2001, R. 19 of 11 January 2002, R. 547 of 10 May 2002, R. 1 of 3 January 2003, R. 410 of 28 March 2003, R. 577 of 2 May 2003, R. 185 of 11 March 2005, R. 477 of 27 May 2005 and R. 849 of 2 September 2005 (as corrected by R. 928 of 30 September 2005), R. 131 of 17 February 2006, R. 187 of 3 March 2006 and R. 770 of 4 August 2006.

Substitution of Table 4 of the Regulations

2. The table in Annexure A is hereby substituted for Table 4 of the Regulations:

No. R. 56

2 Februarie 2007

PLANTVERBETERINGSWET, 1976
(WET No. 53 VAN 1976)

REGULASIES BETREFFENDE ONDERNEMINGS, VARIËTEITE, PLANTE EN
VOORPLANTINGSMATERIAAL: WYSIGING

Die Minister van Landbou, handelende kragtens artikel 34 van die Plantverbeteringswet, 1976 (Wet No. 53 van 1976), het die regulasies in die Bylae uitgevaardig.

BYLAE

Woordomskrywing

1. In hierdie Bylae beteken "die Regulasies" die regulasies gepubliseer by Goewermentskennisgewing No. R. 1064 van 23 Mei 1980, soos gewysig deur Goewermentskennisgewing Nos. R. 1621 van 22 Julie 1983, R. 2173 van 28 September 1984, R. 1287 van 14 Junie 1985, (soos verbeter deur Goewermentskennisgewing No. R. 1524 van 12 Julie 1985), R. 1522 van 12 Julie 1985, R. 256 van 14 Februarie 1986, R. 1489 van 11 Julie 1986, R. 1903 van 12 September 1986, R. 1389 van 26 Junie 1987, R. 1700 van 7 Augustus 1987, R. 86 van 22 Januarie 1988, R. 2496 van 9 Desember 1988, R. 1518 van 14 Julie 1989, (soos verbeter deur Goewermentskennisgewing No. R. 1976 van 15 September 1989), R. 2092 van 29 September 1989, R. 76 van 18 January 1991, R. 1638 van 12 Julie 1991, (soos verbeter deur Goewermentskennisgewing No. R. 1971 van 16 Augustus 1991), R. 2119 van 24 Julie 1992, R. 2618 van 18 September 1992, R. 891 van 28 Mei 1993, R. 1590 van 27 Augustus 1993, R. 2057 van 29 Oktober 1993, R. 513 van 18 Maart 1994, R. 1465 van 26 Augustus 1994, R. 174 van 10 Februarie 1995 (soos verbeter deur Goewermentskennisgewing No. R. 319 van 3 Maart 1995), R. 1976 van 22 Desember 1995, R. 1177 van 19 Julie 1996, R. 97 van 24 Januarie 1997, R. 1011 van 1 Augustus 1997, R. 866 van 3 Julie 1998 (soos verbeter deur Goewermentskennisgewing No. R. 949 van 24 Julie 1998), R. 1284 van 16 Oktober 1998, R. 1015 van 27 Augustus 1999, R. 232 van 17 Maart 2000, R. 919 van 15 September 2000, R. 1207 van 1 Desember 2000, R. 430 van 25 Mei 2001, R. 19 van 11 Januarie 2002, R. 547 van 10 Mei 2002, R. 1 van 3 Januarie 2003, R. 410 van 28 Maart 2003, R. 577 van 2 Mei 2003, R. 185 van 11 Maart 2005, R. 477 van 27 Mei 2005 en R. 849 van 2 September 2005 (soos verbeter deur R. 928 van 30 September 2005), R. 131 van 17 Februarie 2006, R. 187 van 3 Maart 2006 en R. 770 van 4 Augustus 2006.

Vervanging van Tabel 4 van die Regulasies

2. Tabel 4 van die Regulasies word hiermee deur die tabel in Aanhangsel A vervang:

ANNEXURE A / AANHANGSEL A

"TABLE 4 - TABEL 4

PROVISIONS RELATING TO SEED AND SEED SAMPLES - BEPALINGS BETREFFENDE SAAD EN SAADMONSTERS

(*No. of footnote/*No. van voetnota)

Kind of plant Soort plant		Maximum content (%) Maksimum inhoud (%)			Minimum percentage Minimum persentasie		Minimum number per weight (kg) Minimum aantal per gewig (kg)	Prepacked seed Voorafverpakte saad		Exempted from indication "Prepacked seed" Vrygestel van aanduiding "Voorafverpakte saad"		Maximum mass (kg) of a seed lot Maksimum massa (kg) van 'n saadlot
Botanical name Botaniese naam	Common name Gewone naam	Other matter Ander materiaal	Other seed Ander saad	Weed seed Onkruidsaad	Germination by number Ontkieming per nommer	Viability Lewenskrachtigheid	Germination by weighed replicate Ontkieming per geweegde replikaat	Max. mass (g) per container Maks. massa (g) per houer	Approx. no. of seed per container Benaderde aantal sade per houer	Max. mass (g) per container Maks. massa (g) per houer	Approx. no. of seed per container Benaderde aantal sade per houer	
1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Agroticum</i>	Agroticum	4	0,2		80			5 000	165 000	500	16 000	20 000
<i>Allium cepa</i> L.	Onion/ Ui	4	0,2		60			500	170 500	50	17 050	10 000
<i>Allium porrum</i> L.	Leek/ Prei	4	0,2		60			500	198 000	50	19 800	10 000
<i>Antheophora pubescens</i> Nees	Bottle brush grass/ Borseltjiegras (i) Uncoated seed/ Nie-omhulde saad	10	0,3		20			5 000	905 000	500	90 500	10 000
	(ii) Coated seed/ Omhulde saad	5	0,3		30			5 000	145 000	500	14 500	10 000
<i>Arachis hypogaea</i> L.	Groundnut/ Grondboon	2	0,1		70			5 000	5 000 15 000	500	500 1 500	25 000
<i>Asparagus officinalis</i> L.	Asparagus/ Asperste ..	4	0,2		60			500	25 300	50	2 500	20 000
<i>Avena nuda</i> L. (*6)	Naked oats/ Naakhawer	0,5	0,3	TR	80			5 000	200 000	500	20 000	25 000
<i>Avena sativa</i> L. [incl. spp. previously known as/ insl. spp. voorheen bekend as <i>A. byzantina</i>]	Oats/ Hawer	1	0,3	0,1	80			5 000	200 000	500	20 000	30 000

Plant Improvement - Table 4

Kind of plant Soort plant		Maximum content (%) Maksimum inhoud (%)			Minimum percentage Minimum persentasie		Minimum number per weight (kg) Minimum aantal per gewig (kg)	Prepacked seed Voorafverpakte saad		Exempted from indication "Prepacked seed" Vrygestel van aanduiding "Voorafverpakte saad"		Maximum mass (kg) of a seed lot Maksimum massa (kg) van 'n saadlot
Botanical name Botaniese naam	Common name Gewone naam	Other matter Ander materiaal	Other seed Ander saad	Weed seed Onkruid- saad	Germination by number Ontkieming per nommer	Viability Lewens- kragtigheid	Germination by weighed replicate Ontkieming per geweegde replikaat	Max.mass (g) per container Maks.massa (g) per houer	Approx. no. of seed per container Benaderde aantal sade per houer	Max. mass (g) per container Maks. massa (g) per houer	Approx. no. of seed per container Benaderde aantal sade per houer	
1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Beta vulgaris</i> L.	Fodder beet, Garden beet and Swiss chard/ Voerbeet, Tuinbeet en Snybeet	6	0,3		60			1 000	58 000	100	5 800	20 000
<i>Brassica napus</i> L.	Forage rape, Swede/ Weikool, Sweedse raap	4	0,2		60			500	157 500	50	15 750	10 000
<i>Brassica oleracea</i> L.	Fodder kale, Kohlrabi, Curly kale, Cauliflower, Broccoli, Cabbage, Savoy cabbage, Brussels sprouts/ Beeskool, Knolkool, Boerkool, Blomkool, Brokkoli, Kopkool, Savoikool, Brusselse spruitjies	4	0,2		60			500	157 500	50	14 750	10 000
<i>Brassica rapa</i> L. [incl. finsl. <i>B. campestris</i> L. and/en spp. previously known as/ spp. voorheen bekend as <i>B. chinensis</i> and/en <i>B. pekinensis</i>]	Chinese cabbage/ Sjinese kool	4	0,2		60			500	316 500	50	31 650	10 000

Plant Improvement - Table 4

Kind of plant Soort plant		Maximum content (%) Maksimum inhoud (%)			Minimum percentage Minimum persentasie		Minimum number per weight (kg) Minimum aantal per gewig (kg)	Prepacked seed Voorafverpakte saad		Exempted from indication "Prepacked seed" Vrygestel van aanduiding "Voorafverpakte saad"		Maximum mass (kg) of a seed lot Maksimum massa (kg) van 'n saadlot
Botanical name Botaniese naam	Common name Gewone naam	Other matter Ander materiaal	Other seed Ander saad	Weed seed Onkruidsaad	Germination by number Ontkieming per nommer	Viability Lewenskragtigheid	Germination by weighed replicate Ontkieming per geweegde replikaat	Max.mass (g) per container Maks.mass (g) per houer	Approx. no. of seed per container Benaderde aantal sade per houer	Max. mass (g) per container Maks. massa (g) per houer	Approx. no. of seed per container Benaderde aantal sade per houer	
1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Bromus catharticus</i> Vahl.	Rescue grass/ Reddingsgras	8	0,5		50			5 000	720 000	500	72 000	20 000
<i>Capsicum</i> spp.	Peppers/ Rissies	4	0,2		60			500	83 500	50	8 350	10 000
<i>Cenchrus ciliaris</i> L.	Blue buffalo grass/ Bloubuffelgras	4	0,3		20			5 000	2 675 000	500	267 000	10 000
	(i) Uncoated seed/ Nie-omhulde saad											
	(ii) Coated seed/ Omhulde saad	4	0,3		20			5 000	290 000	500	29 000	10 000
<i>Chloris gayana</i> Kunth ...	Rhodes grass/ Rhodesgras	15	1,5	1,0	20	20	800 000	5 000	23 620 000	500	2 362 000	10 000
	(i) Uncoated seed/ Nie-omhulde saad											
	(ii) Coated seed/ Omhulde saad	5	1,0	0,5	20	20		5 000	2 580 000	500	258 000	10 000
<i>Citrullus lanatus</i> (Thunb.) Matsum. et Nakai	Watermelon/ Waattemoen, Makataan	4	0,1		60			1 000	11 000	100	1 100	20 000
<i>Cucumis melo</i> L.	Sweet melon/ Spanspek	4	0,1		60			1 000	45 000	100	4 500	10 000
<i>Cucumis sativus</i> L.	Cucumber/ Komkommer	4	0,1		60			1 000	38 000	100	3 800	10 000
<i>Cucurbita maxima</i> Duchesne ex Lam.	Pumpkin, Squash/ Pampoens, Skorsie	4	0,1		60			1 000	5 000	100	500	20 000

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1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Cucurbita moschata</i> (Duchesne ex Lam.) Duchesne ex Poir	Pumpkin, Squash/ Pampoens, Skorsie	4	0,1		60			1 000	14 000	100	1 400	10 000
<i>Cucurbita pepo</i> L.	Squash/ Skorsie	4	0,1		60			1 000	14 000	100	1 400	20 000
<i>Dactylis glomerata</i> L.	Cocksfoot/ Kropaargras	15	2,5	0,5	60			5 000	8 280 000	500	828 000	10 000
<i>Daucus carota</i> L.	Carrot/ Geelwortel	4	0,2		60			500	413 000	50	41 300	10 000
<i>Desmodium intortum</i> (Mill.) Urb. (*2)	Green leaf desmodium/ Groenblaar desmodium	6	1,0	0,5	50			5 000	3 240 000	500	324 000	10 000
<i>Desmodium uncinatum</i> (Jacq.) DC. (*2)	Silver leaf desmodium/ Silwerblaar desmodium	6	1,0	0,5	50			5 000	1 010 000	500	101 000	10 000
<i>Digitaria smutsii</i> Stent	Smuts digitaria/ Smutsvingergras (i) Uncoated seed/ Nie-omhulde saad	8,0	1,0	0,5	15			5 000	10 660 000	500	1 066 000	10 000
	(ii) Coated seed/ Omhulde saad	10	1,0	0,5	20			5 000	5 235 000	500	523 500	10 000
<i>Eragrostis curvula</i> (Schrad.) Nees (*5)	Weeping lovegrass/ Oulandsgras	4	1,0	0,3	70			500	1 641 000	50	164 100	10 000
<i>Eragrostis tef.</i> (Zuccagni) Trotter	Teff/ Tefgras	4	1,0	0,3	70			500	2 304 000	50	230 400	10 000

Plant Improvement - Table 4

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1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Festuca arundinacea</i> Schreb.	Tall fescue/ Langswenkgras	7	1,5	0,5	60			5 000	2 500 000	500	250 000	10 000
<i>Glycine max</i> (L.) Merr.	Soya bean/ Sojaboon .	4	0,1		70			10 000	60 000 130 000	1 000	6 000 13 000	25 000
<i>Gossypium hirsutum</i> L. .	Cotton/ Katoen	4	0,2		70			10 000	80 000	1 000	8 000	25 000
<i>Helianthus annuus</i> L.	Sunflower/ Sonneblom	4	0,1		70			10 000	160 000	1 000	16 000	25 000
<i>Hordeum vulgare</i> L. (*6)	Barley/ Gars	2,5	0,3	TR	80			5 000	150 000	500	15 000	30 000
<i>Lactuca sativa</i> L.	Lettuce/ Slaai	6	0,2		60			500	500 000	50	50 000	10 000
<i>Lespedeza cuneata</i> (Dum.) G. Don (*1)	Lespedeza	4	0,3		60			5 000	4 100 000	500	410 000	10 000
<i>Lespedeza striata</i> (Thunb.) Hook & Arn. (*1)	Lespedeza	4	0,3		60			5 000	3 750 000	500	375 000	10 000
<i>Lolium x boucheanum</i> Kunth.	Hybrid ryegrass/ Basterraaisgras	4	1,5	0,3	60			5 000	1 925 000	500	192 500	10 000
<i>Lolium multiflorum</i> Lam.	Italian and Westerworld ryegrass/ Italiaanse en westerworldse raaisgras	4	1,5	0,3	60	60		5 000	2 500 000	500	250 000	10 000
<i>Lolium perenne</i> L.	Perennial ryegrass/ Meerjarige raaisgras	4	1,5	0,3	60	60		5 000	2 500 000	500	250 000	10 000
<i>Lolium rigidum</i> Gaudin ...	Annual ryegrass/ Eenjarige raaisgras	4	1,5	0,3	60	60		5 000	1 035 000	500	103 500	10 000

Plant Improvement - Table 4

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1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Lotus corniculatus</i> L. (*3)	Birdsfoot trefoil/ Roklauer	4	0,6	0,3	60			5 000	4 070 000	500	407 000	10 000
<i>Lupinus albus</i> L. (*3)	White lupin/ Witlupien	2	0,3	0,1	70			10 000	70 000	1 000	7 000	25 000
<i>Lupinus angustifolius</i> L. (*3)	Narrow leaf lupin/ Smalblaarlupien	2	0,3	0,1	70			10 000	70 000	1 000	7 000	25 000
<i>Lupinus luteus</i> L. (*3)	Yellow lupin/ Geellupien	2	0,3	0,1	70			10 000	90 000	1 000	9 000	25 000
<i>Lycopersicon esculentum</i> Mill., nom cons.	Tomato/ Tamatie	2	0,2		60			500	202 500	50	20 250	10 000
<i>Medicago littoralis</i> Rhode ex Loisel (*2)	Strand medic	4	0,2		60			5 000	1 805 000	500	180 500	10 000
<i>Medicago polymorpha</i> L. (*2)	Burr medic	3	0,8	0,3	60			5 000	1 380 000	500	138 000	10 000
<i>Medicago rugosa</i> Desr. (*2)	Gama medic	3	0,5	0,3	60			5 000	705 000	500	70 500	10 000
<i>Medicago sativa</i> L. (incl. spp. previously known as/insl. spp. voorheen bekend as <i>Medicago x varia</i>) (*2).	Lucerne/ Lusem	3	0,5	0,3	70			2 000	730 000	200	73 000	10 000

Plant Improvement - Table 4

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1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Medicago scutellata</i> (L.) Mill. (*2)	Snail medic	3	0,5	0,3	60			5 000	255 000	500	25 500	10 000
<i>Medicago truncatula</i> Gaertn. (*2)	Barrel medic	3	1,0	0,3	60			5 000	1 190 000	500	119 000	20 000
<i>Nicotiana tabacum</i> L.	Tobacco/ Tabak	4	0,2		80			5 000	78 125 000	500	7 812 500	10 000
<i>Ornithopus compressus</i> L. (*1)	Yellow serradella/ Geel serradella	4	1,5	0,5	70			5 000	1 035 000	500	103 500	10 000
<i>Ornithopus sativus</i> Brot. (*3)	Serradella	2	0,5	0,3	60			5 000	1 135 000	500	113 500	10 000
<i>Oryza sativa</i> L.	Rice/ Rys	4	0,1		70			10 000	660 000	1 000	66 000	30 000
<i>Panicum maximum</i> Jacq.	White buffalo grass/ Witbuffelgras	2,5	0,7	0,5	10	20		5 000	11 035 000	500	1 103 500	10 000
	(i) Uncoated seed/ Nie-omhulde saad											
	(ii) Coated seed/ Omhulde saad	10	1,0	0,5	20	40		5 000	3 845 000	500	384 500	10 000
<i>Paspalum dilatatum</i> Poir.	Dallis grass/ Paspalum	40	0,3		40			5 000	2 980 000	50	29 600	10 000
<i>Paspalum notatum</i> Flügge	Bahia	40	0,3		40			5 000	1 830 000	50	18 300	10 000
<i>Pastinaca sativa</i> L.	Parsnip/ Witwortel	7	0,2		50			500	214 500	50	21 450	10 000
<i>Pennisetum clandestinum</i> Hochst. ex Chiov.	Kikuyu/ Kikoejoe	5	0,3		60			500	185 500	50	18 550	10 000

Plant Improvement - Table 4

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1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Pennisetum glaucum</i> (L.) R. Br.	Pearl millet/ Babala	7	0,2		60			5 000	970 000	500	97 000	10 000
<i>Petroselinum crispum</i> (Mill.) Nyman ex. A. W. Hill	Parsley/ Pietersielie ...	6	0,2		50			500	324 000	50	32 400	10 000
<i>Phalaris aquatica</i> L.	Phalaris	6	0,3		60			5 000	2 980 000	500	298 000	10 000
<i>Phaseolus coccineus</i> L.	Kidney bean/ Nierboon	4	0,1		60			5 000	5 000	500	500	20 000
<i>Phaseolus vulgaris</i> L. ...	Dry bean/ Droëboon ...	4	0,1		60			5 000	20 000	500	2 000	25 000
<i>Phaseolus vulgaris</i> L. ...	Garden bean – Runner/ Tuinboon – Rank	4	0,1		60			5 000	20 000	500	2 000	25 000
<i>Phaseolus vulgaris</i> L. ...	Garden bean - Dwarf/ Tuinboon – Stam	4	0,1		60			5 000	22 000	500	2 200	25 000
<i>Pisum sativum</i> L. s. l.	Dry pea, Garden pea/Droë ert, Tuinert	4	0,1		60			5 000	25 000	500	2 500	25 000
<i>Raphanus sativus</i> L.	Fodder radish/ Voerradys	4	0,2		60			5 000	375 000	500	37 500	10 000
<i>Raphanus sativus</i> L.	Garden radish/ Tuinradys	4	0,2		60			500	60 000	50	6 000	10 000
<i>Ricinus communis</i> L.	Castor oil/ Kasterolie ..	4	0,1		70			10 000	50 000	1 000	5 000	20 000
<i>Secale cereale</i> L.	Rye/ Rog	2	0,5	0,2	75			5 000	200 000	500	20 000	30 000
<i>Setaria sphacelata</i> (Schumach.) Stapf. & C.E. Hubb	Common setaria/ Gewone setaria	40	0,3		30			5 000	7 825 000	500	782 500	10 000

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1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Sinapis alba</i> L.	White mustard/ Wilmosterd	4	0,2		60			500	284 500	50	28 450	10 000
<i>Solanum melongena</i> L.	Eggplant, Aubergine/ Eiervrug	4	0,2		60			500	114 000	50	11 400	10 000
<i>Sorghum bicolor</i> (L.) Moench	Grain sorghum/ Graansorghum	4	0,1		70			5 000	150 000	500	15 000	10 000
<i>Sorghum</i> spp. [S. x <i>almum</i> Parodi, S. <i>sudanense</i> (Piper) Stapf. and/ en hybrids/ hibriede] (*4)	Forage sorghum/ Voersorghum	7	0,2		60	70		5 000	650 000	500	65 000	10 000
<i>Stylosanthes hamata</i> (L.) Taub. (*1)	Caribbean stylo/ Karibiese stylo	10	1,0	0,5	50			5 000	2 450 000	500	245 000	10 000
<i>Trifolium fragiferum</i> L. (*3)	Strawberry clover/ Aarbeiklawer	6	0,3		60			1 000	635 000	100	63 500	10 000
<i>Trifolium hirtum</i> All. (*3)	Rose clover/ Roosklawer	4	0,3		60			1 000	358 000	100	35 800	10 000
<i>Trifolium incarnatum</i> L. (*3)	Crimson clover/ Inkamaatklawer	4	0,3		60			1 000	330 000	100	33 000	10 000
<i>Trifolium pratense</i> L. (*3)	Red clover/ Rooiklawer	6	0,3		60			1 000	600 000	100	60 000	10 000
<i>Trifolium repens</i> L. (*2)	White clover/ Witklawer	6	0,3		60			1 000	1 500 000	100	150 000	10 000
<i>Trifolium resupinatum</i> L. (*3)	Persian clover/ Persiese klawer	4	0,3		60			1 000	1 416 000	100	141 600	10 000

Plant Improvement - Table 4

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1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Trifolium subterraneum</i> L. (*3)	Subterranean clover/ Ondergrondse klawer	6	0,3		60			1 000	119 000	100	11 900	10 000
<i>Trifolium vesiculosum</i> Savi (*1)	Arrow leaf clover/ Assegaaiklawer	4	0,3		60			1 000	699 000	100	59 900	10 000
x <i>Triticosecale</i> Wittm. (<i>Triticum</i> x <i>Secale</i>)	Triticale/ Korog	3	0,5		80			5 000	130 000	500	13 000	30 000
<i>Triticum aestivum</i> L., nom. cons. (*6)	Wheat/ Koring	1,5	0,3	TR	80			5 000	250 000	500	25 000	30 000
<i>Triticum durum</i> Desf. (*6)	Durum wheat/ Durumkoring	1	0,3	TR	80			5 000	250 000	500	25 000	30 000
<i>Vicia faba</i> L. (*3)	Broad bean/ Boerboon	4	0,5	0,2	70			5 000	5 000	500	500	25 000
<i>Vicia sativa</i> L. [incl./insl. <i>V. angustifolia</i> L.] (*3)	Common vetch/ Gewone wiek	4	0,2		60			5 000	95 000 300 000	500	9 500 30 000	25 000
<i>Vicia villosa</i> Roth. [incl./ insl. <i>V. dasycarpa</i> Ten.] (*3)	Hairy vetch/ Harige wiek	4	0,2		60			5 000	125 000 180 000	500	12 500 18 000	20 000
<i>Vigna unguiculata</i> (L.) Walp [incl./ insl. <i>V.</i> <i>sinensis</i> (L.) Savi ex Hassk.; <i>Dolichos</i> <i>biflorus</i> (L.)] (*3)	Cowpea/ Akkerboon ...	4	0,1		60			5 000	40 000	500	4 000	20 000

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Kind of plant Soort plant		Maximum content (%) Maksimum inhoud (%)			Minimum percentage Minimum persentasie		Minimum number per weight (kg) Minimum aantal per gewig (kg)	Prepacked seed Voorafverpakte saad		Exempted from indication "Prepacked seed" Vrygestel van aanduiding "Voorafverpakte saad"		Maximum mass (kg) of a seed lot Maksimum massa (kg) van 'n saadlot
Botanical name Botaniese naam	Common name Gewone naam	Other matter Ander materiaal	Other seed Ander saad	Weed seed Onkruid-saad	Germination by number Ontkieming per nommer	Viability Lewens-kragtigheid	Germination by weighed replicate Ontkieming per geweegde replikaat	Max.mass (g) per container Maks.massa (g) per houer	Approx. no. of seed per container Benaderde aantal sade per houer	Max. mass (g) per container Maks. massa (g) per houer	Approx. no. of seed per container Benaderde aantal sade per houer	
1	2	3	4	5	6	7	8	9	10	11	12	13
<i>Zea mays</i> L.	White and yellow grain maize/ Wit en geel graanmelle	4	0,1		70			10 000	36 000	1 000	3 600	40 000
<i>Zea mays</i> L.	Sweet corn/ Soetmielies	4	0,1		70			10 000	60 000	1 000	6 000	40 000

[Table 4 amended, corrected and substituted by R. 1287 of 14 June 1985, R. 1524 of 12 July 1985, R. 1487 of 11 July 1986, R. 2496 of 9 December 1988, R. 1638 of 12 July 1991, R. 1971 of 16 August 1991, R. 2119 of 24 July 1992, R. 2618 of 18 September 1992, R. 1590 of 27 August 1993, R. 2057 of 29 October 1993, R. 513 of 18 March 1994, R. 174 of 10 February 1995, R. 319 of 3 March 1995, R. 97 of 24 January 1997, R. 1207 of 1 December 2000; R. 849 of 2 September 2005 (as corrected by R. 928 of 30 September 2005) and R. 770 of 4 August 2006]

[Tabel 4 gewysig, verbeter en vervang deur R. 1287 van 14 Junie 1985, R. 1524 van 12 Julie 1985, R. 1487 van 11 Julie 1986, R. 2496 van 9 Desember 1988, R. 1638 van 12 Julie 1991, R. 1971 van 16 Augustus 1991, R. 2119 van 24 Julie 1992, R. 2618 van 18 September 1992, R. 1590 van 27 Augustus 1993, R. 2057 van 29 Oktober 1993, R. 513 van 18 Maart 1994, R. 174 van 10 Februarie 1995, R. 319 van 3 Maart 1995, R. 97 van 24 Januarie 1997, R. 1207 van 1 Desember 2000; R. 849 van 2 September 2005 (soos verbeter deur R. 928 van 30 September 2005) en R. 770 van 4 Augustus 2006]

No. R. 60

2 February 2007

**ANIMAL IDENTIFICATION ACT, 2002
(ACT No. 6 OF 2002)**

REGULATIONS: AMENDMENT

I, Lulama Xingwana, Minister of Agriculture, acting under section 18 of the Animal Identification Act, 2002 (Act No. 6 of 2002), hereby amend the regulations set out in the Schedule.

L. Xingwana,
Minister of Agriculture.

SCHEDULE***Definitions***

1. In this Schedule "the Regulations" means the Regulations published by Government Notice No. R. 1683 of 21 November 2003, R. 1684 of 21 November 2003, as corrected by Government Notice No. R. 114 of 6 February 2004 and amended by Government Notice No. R. 934 of 30 September 2005, R. 209 of 10 March 2006 and R. 877 of 8 September 2006.

Amendment of Regulation 9 of the Regulations

2. Regulation 9 of the regulations is hereby amended by the addition of the following subregulations:

"(4) In the case of pigs, the size of a character at the time of the application of an identification mark by means of tattooing, must not exceed 20 mm in width at the widest and 20 mm in height at the highest part."

Amendment of Regulation 10 of the Regulations

3. Regulation 10 of the regulations is hereby amended by the addition of the following subregulation:

"(4) An identification mark in the case of pigs must consist of one to three characters and the characters must be tattooed from left to right, next to and 6 mm from each other."

Amendment of Regulation 11 of the Regulations

4. Regulation 11 of the regulations is hereby amended by the substitution of paragraph (c) by the following paragraph:

"(c) pigs must be tattooed at the age of one month."

No. R. 60

2 Februarie 2007

**WET OP DIE IDENTIFIKASIE VAN DIERE, 2002
(WET NO. 6 VAN 2002)**

REGULASIE - WYSIGING

Ek Lulama Xingwana, Minister van Landbou, handelende ingevolge artikel 18 van die Wet op die Identifikasie van Diere, 2002 (Wet No. 6 van 2002) wysig hiermee die regulasies soos in die Bylae uiteengesit.

L. Xingwana,
Minister van Landbou.

BYLAE***Woordomskrywing***

1. In hierdie bylae beteken "die Regulasies" die regulasies gepubliseer by Goevermentskennisgewing No. R. 1683 van 21 November 2003, R. 1684 van 21 November 2003, soos gekorrigeer by Goevermentskennisgewing No. R. 114 van 6 Februarie 2004 en gewysig by Goevermentskennisgewing No. R. 934 van 30 September 2005, R. 209 van 10 Maart 2006 en R877 van 8 September 2006.

Wysiging van regulasies 9 van die Regulasies

2. Regulasie 9 van die regulasies word hierby gewysig deur die toevoeging van die volgende subregulasie:

"(4) In die geval van varke mag die grootte van 'n karakter ten tyde van die aanbring van 'n identifikasiemerk by wyse van tatoeëring, nie groter as 20 mm in wydte by die wydste, en nie 20 mm in hoogte by die hoogste plek wees nie."

Wysiging van regulasies 10 van die Regulasies

3. Regulasie 10 van die regulasies word hierby gewysig deur die toevoeging van die volgende subregulasie:

"(4) In die geval van varke, moet 'n identifikasiemerk uit een tot drie karakters bestaan, en die karakters moet van links na regs, langs mekaar en 6 mm van mekaar af, getatoeëer word."

Wysiging van regulasies 11 van die Regulasies

4. Regulasie 11 van die regulasies word hierby gewysig deur die vervanging van paragraaf (c) deur die volgende paragraaf:

"(c) Varke moet op die ouderdom van een maand getatoeëer word."

No. R. 67

2 February 2007

FERTILIZERS, FARM FEEDS, AGRICULTURAL REMEDIES AND STOCK REMEDIES ACT,
1947 (ACT NO. 36 OF 1947)

REGULATIONS RELATING TO THE REGISTRATION OF FERTILIZERS, FARM FEEDS,
AGRICULTURAL REMEDIES, STOCK REMEDIES, STERILIZING PLANTS AND PEST
CONTROL OPERATORS, APPEALS AND IMPORTS

I, Lulama Xingwana, Minister of Agriculture, acting under section 23(4) of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No. 36 of 1947), hereby-

(a) make known that I intend to make the regulation in the Schedule; and

(b) invite interested persons to submit any objections to or representations concerning the proposed regulation in writing to the Registrar, Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies, Private Bag X343, Pretoria, 0001, within two weeks from the date of publication hereof.

LULAMA XINGWANA
Minister of Agriculture

SCHEDULE

Definition

1. In this Schedule "the Regulations" means the regulations published by Government Notice No. R. 1449 of 1 July 1983, as amended by Government Notices Nos. R. 96 of 20 January 1984, R. 2055 of 14 September 1984, R. 1053 of 3 June 1988, R. 1242 of 9 June 1990, R. 1409 of 6 August 1993, R. 1592 of 30 September 1996, R. 1017 of 14 August 1998, R. 216 of 10 March 2000, R. 964 of 5 October 2001, R. 1096 of 30 August 2002, R. 1475 of 17 October 2003, R. 348 of 15 April 2005 and 17 March 2006.

Substitution of Table 1 of the Regulations

2. The Regulations are hereby amended by the substitution for Table 1 of the following table:

TABLE 1
"FEES PAYABLE"

PURPOSE	AMOUNT PAYABLE PER APPLICATION
A. Application for the registration of-	
(a) a fertilizer, farm feed or sterilizing plant	R 1 160, 00 per application
(b) an agricultural remedy or a stock remedy	R 2 360, 00 per application
(c) a pest control operator	R 510, 00 per application
B. Application for the renewal of the registration of -	
(a) a fertilizer, farm feed or sterilizing plant	R 630, 00 per application
(b) an agricultural remedy or a stock remedy	R 1 155, 00 per application
(c) a pest control operator	R 346, 00 per application
C. Payment in addition to that specified in paragraph B, in the case of a late application for the renewal of the registration of"	
(a) a fertilizer, farm feed or sterilizing plant	R 475, 00 per application
(b) an agricultural remedy or a stock remedy	R 840, 00 per application
(c) a pest control operator	R150, 00 per application
D. An appeal in terms of section 6 of the Act	R 3 780, 00 per application
E. Payment for information and documentation:	
(a) Application form and instructions	R 50, 00 per application
(b) Certificate of free sale	R 20, 00 per application
(c) Import permit	R 10, 00 per application
(d) Documents from own product files as requested by registration holders	R 50, 00 per application

F. Payment for label and advertisement requested	
(a) Label wording amendments requested by Registration holder e.g shelf, packaging sizes, change in manufacturer, etc.	R 200,00 per request
(b) Label amendment requested by the office of the Registrar in public interest	Free
(c) Advertisement amendment	R 350,00 per request

**DEPARTMENT OF HEALTH
DEPARTEMENT VAN GESONDHEID**

No. R. 68

2 February 2007

HEALTH PROFESSIONS ACT, 1974 (ACT NO.56 OF 1974)**REGULATIONS RELATING TO THE REGISTRATION OF PERSONS AS GENERAL PRACTITIONERS AND FAMILY PHYSICIANS IN MEDICINE: AMENDMENT**

The Minister of Health intends, in terms of section 24 read with section 61(2) of the Health Professions Act, 1974 (Act No. 56 of 1974), and in consultation with the Health Professions Council of South Africa, to make the amendment regulations in the Schedule.

Interested persons are invited to submit any substantiated comments or representations in writing on the proposed amendment regulations to the Director-General: Health, Private Bag X 828, Pretoria, 0001 (for the attention of the Director: Human Resource Stakeholder Relations and Management), within one month of the date of publication of this notice.

SCHEDULE**Definition**

1. In these regulations "**the regulations**" means the regulations relating to the registration of persons as general practitioners and family physicians in medicine, published under Government Notice No. R. 1200 of 28 November 2000.

Amendment of Annexure B of the regulations

2. **Annexure B** of the regulations is hereby amended:

2.1 by the insertion of the following qualifications in alphabetical order under paragraph (a) of the Annexure:

***University or examining authority Abbreviation for registration
and qualification***

**College of Family Practitioners of FCFP (SA)
South Africa**

Fellow of the College of Family
Practitioners of South Africa

University of Limpopo

M Med (Family Med), University of Limpopo

Master of Medicine (Family Medicine)



.....
Minister of Health

No. R. 69

2 February 2007

HEALTH PROFESSIONS ACT, 1974 (ACT NO. 56 OF 1974)**REGULATIONS RELATING TO THE REGISTRATION OF SPECIALITIES AND
SUBSPECIALITIES IN MEDICINE AND DENTISTRY: AMENDMENT**

The Minister of Health intends, under section 61(1)(f), read with sections 61(2) and 35 of the Health Professions Act, 1974 (Act No. 56 of 1974), in consultation with the Health Professions Council of South Africa, to make the regulations in the Schedule.

Interested persons are invited to submit any substantiated comments or representations on the proposed amendment regulations to the Director-General: Health, Private Bag X828, Pretoria, 0001 (for the attention of the Director: Human Resource Stakeholder Relations and Management), within one month of the date of publication of this notice.

SCHEDULE**Definition**

- 1 In these regulations, "~~the Regulations~~" means the Regulations relating to the Specialities and SubsPECIALITIES in Medicine and Dentistry, as published in Government Notice No. R. 590 of 29 June 2001 as amended by Government Notice No R 1457 of 13 December 2004.

Amendment of regulation 2 of the regulations

2. Regulation 2 of the Regulations is hereby amended by the insertion in subregulation (1), of the following specialities in the correct alphabetical order:

"Family Medicine Family Physician;
Medical Genetics Medical Geneticist;
and
Paediatric Surgery Paediatric Surgeon."

Amendment of regulation 3 of the Regulations

3. Regulation 3 of the Regulations is hereby amended by:

3.1 the insertion after the subspeciality "Medical Genetics" of the following new paragraph:

"Note: Medical Genetics will only be recognised as a subspeciality in medicine until all subspeciality trainees who are enrolled for a course in the subspeciality Medical Genetics on the date of publication hereof have completed their course and registered with the board as specialists in the subspeciality Medical Genetics, after which the relevant register shall be closed."

3.2 by the insertion after the subspeciality "Paediatric Surgery" of the following new paragraph:

"Note: Paediatric Surgery will only be recognised as a subspeciality in medicine until all subspeciality trainees who are enrolled for a course in the subspeciality Paediatric Surgery on the date of publication hereof have completed their course and registered with the board as specialists in the subspeciality Paediatric Surgery, after which the relevant register shall be closed."

3.3 the insertion of the following subspeciality in alphabetical order under the headings "Subspeciality" and "Designation":

"Trauma SurgeryTrauma Surgeon."

3.4 the insertion of the following subspeciality in alphabetical order under the headings "Registrable subspeciality" and "Basic speciality":

"Trauma Surgery Surgery."

Amendment of regulation 4 of the Regulations

4. Regulation 4 of the Regulations is hereby amended by the deletion of the following registrable subspecialities and the basic specialities in respect thereof:

**["Medical Genetics.....Medicine
Obstetrics and Gynaecology
Paediatrics
Paediatric Surgery.....Surgery"]**

Amendment of regulation 6 of the Regulations

5. Regulation 6 of the Regulations is hereby amended by:

5.1 the substitution for subregulation (2)(a) of the following subregulation:

“(a) In the case of the specialities Anaesthesiology, Cardiothoracic Surgery, Dermatology, Diagnostic Radiology, Medical Genetics, Medicine, Neurology, Neurosurgery, Nuclear Medicine, Obstetrics and Gynaecology, Ophthalmology, Orthopaedics, Otorhinolaryngology, Paediatrics, Paediatric Surgery, Physical Medicine, Plastic and Reconstructive Surgery, Psychiatry, Radiation Oncology, and Urology, a person shall have obtained at least four years' satisfactory education and training as the holder of a board approved post as registrar at a hospital, department or facility accredited by the board for specialist education and training.

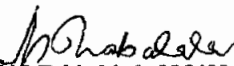
5.2 the addition after subregulation (2)(k) of the following new paragraph:

“(l) In the case of the speciality Family Medicine a person shall have obtained at least four years' education and training of which 3 years shall be in an accredited registrar post.”

Amendment of regulation 10 of the Regulations

6. Regulation 10 of the Regulations is hereby amended by the addition after subregulation (10)(2) of the following subregulation:

“(3) Practitioners registered as general practitioners in the public service will be allowed to do the training for specialists in family medicine and on completion of their studies be registered as specialists: public service (Family Medicine).”


ME TSHABALALA-MSIMANG
MINISTER OF HEALTH