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OFFISIËLE KOERANT

VAN SUIDWES-AFRIKA.

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CONTENTS

Bladsy/Page

GOEWERMENSKENNISGEWING:

GOVERNMENT NOTICE:

No. 139 Algemene Gesondheidsregulasies: Wysigings

General Health Regulations: Amendments . . . 1219

Goewermentskennisgewing.

Government Notice.

Die volgende Goewermentskennisgewing word vir algemene inligting gepubliseer.

H. S. P. W. VAN NIEUWENHUIZEN,
Waarnemende Sekretaris van Suidwes-Afrika

Kantoor van die Administrateur,
Windhoek.

The following Government Notice is published for general information.

H. S. P. W. VAN NIEUWENHUIZEN,
Acting Secretary for South West Africa.

Administrator's Office,
Windhoek.

No. 139.]

[5 Oktober 1970.

No. 139.]

[5 October 1970.

Dit behaag die Administrateur om kragtens en ingevolge die bevoegdheid hom verleen by artikels 112, 115, 116, 132 en 157 van die Volksgesondheidswet 1919 (Wet 36 van 1919), soos toegepas op die Gebied en vir die doel gewysig by die Publieke Gezondheidsproklamatie 1920 (Proklamasie 36 van 1920), om die regulasies afgekondig by Goewermentskennisgewing 121 van 14 Oktober 1969, soos volg te wysig, ter vervanging van dié afgekondig by Goewermentskennisgewing 98 van 20 Julie 1970.

The Administrator has been pleased under and by virtue of the powers vested in him by sections 112, 115, 116, 132 and 157 of the Public Health Act, 1919 (Act 36 of 1919) as applied to the Territory and for this purpose amended by the Public Health Proclamation, 1920 (Proclamation 36 of 1920) to amend the regulations promulgated by Government Notice 121 of 14 October 1969 as follows, in substitution for those promulgated under Government Notice 98 of 20 July 1970.

1. Deur regulasie 1 soos volg te wysig:

1. By the amendment of regulation 1 as follows:

- (a) Deur die woordoms krywing van „belug” deur die volgende te vervang:

- (a) By the substitution for the definition of “ventilate” of the following:

„belug’ in verband met enige gebou dat sodanige gebou geventileer word om ’n doeltreffende deurtrek of kruisbelugting te bewerkstellig in ooreenstemming met die vereistes van Hoofstuk 13 van die Standaard Bouregulasies van die Suid-Afrikaanse Buro van Standaarde soos goedgekeur op 14 Maart 1966, en afgekondig deur die Minister van Ekonomiesesake ingevolge die bepalings van die Wet op Standaarde 1962 (Wet 33 van 1962), soos gewysig by artikels 1, 4 en 6 van die Wysigingswet op Standaarde 1964 (Wet 72 van 1964).”

“‘ventilate’ in relation to any building that such building is ventilated to make an effective through draught or cross ventilation possible in accordance with the requirements of Chapter 13 of the Standard Building Regulations of the South African Bureau of Standards as approved on 14 March 1966 and promulgated by the Minister of Economic Affairs in accordance with the provisions of the Standards Act, 1962 (Act 33 of 1962) as amended by sections 1, 4 and 6 of the Standards Amendment Act, 1964 (Act 72 of 1964).”

- (b) Deur die woordskrywing „hotel-, losies- en huurkamerhuis” te wysig deur die woord „reeds” waar dit voorkom te skrap.”
- (c) Deur die woordskrywing „mylgelde” te wysig deur die letter „F” waar dit in die woordskrywing na die woord „Bylae” voorkom, te skrap en die woord „die” voor die woord „Bylae” in te voeg.
- (d) Deur die woordskrywing van „oorbewoon” te wysig deur die woorde „of enige gebou” waar dit in die voorbehoudsbepaling voorkom te skrap.
- (e) Deur die skraping van die woordskrywing van „ontvanger van inkomste.”
- (f) Deur die vervanging van die woordskrywing van „smous” deur die volgende:
 „smous’ ’n persoon wat rondreis en goedere of ware verkoop insluitende vars produkte en ander voedsel behalwe ‚slagtersvleis’; die woorde ‚marskramer’ en ‚venter’ het dieselfde betekenis.”
- (g) Deur die vervanging van die woordskrywing van „stempel” deur die volgende:
 „stempel’ die merk van slagtersvleis met ’n stempel wat deur die Direkteur goedgekeur en geregistreer is asook enige ander bykomende metode van merk van slagtersvleis, soos deur die Direkteur na gelang van omstandighede vereis mag word.”
- (h) Deur die woordskrywing van „verlig” deur die volgende te vervang:
 „verlig’ in verband met enige gebou dat sodanige gebou doeltreffend verlig word in ooreenstemming met die vereistes van Hoofstuk 11 van die Standaard bouregulasies van die Suid-Afrikaanse Buro van Standaarde soos goedgekeur op 14 Maart 1966, en afgekondig deur the Minister van Ekonomiesesake ingevolge die bepalings van die Wet op Standaarde 1962 (Wet 33 van 1962), soos gewysig by artikels 1, 4 en 6 van die Wysigingswet op Standaarde 1964 (Wet 72 van 1964).”
- (i) Deur die skraping van die woordskrywing van „fabriek.”
2. Deur na regulasie 2 die volgende nuwe regulasie by te voeg:
 „2A. ’n Registrasiesertifikaat wat ingevolge hierdie regulasies uitgereik word, vervang nie dié ingevolge die Ordonnansie op Fabriek, Masjinerie en Bouwerke 1952 (Ordonnansie 34 van 1952), uitgereik ten opsigte van persele wat ingevolge daardie ordonnansie geregistreer moet word nie en verleen ook nie aan die houer vrystelling van die verkryging van ’n lisensie wat ingevolge enige wet vereis word nie.”
3. Deur regulasie 3 soos volg te wysig:
- (a) Deur subregulasie (3) deur die volgende te vervang:
 „(3) (i) Behalwe waar anders goedgekeur of waar ’n ander vereiste spesifiek in hierdie regulasie gestel word, moet die binnewerkse hoogte van die mure van wonings en ander geboue ooreenstem met die vereistes van Hoofstuk 13 van die Standaard bouregulasies van die Suid-Afrikaanse Buro van Standaarde soos goedgekeur op 14 Maart 1966, en afgekondig deur die Minister van Ekonomiesesake ingevolge die bepalings van die Wet op Standaarde
- (b) By the amendment of the definition of “hotel, boarding house and lodging house” by the deletion of the word „already” where it appears in the definition.
- (c) By the amendment of the definition of “mileage” by the deletion of the letter “F” where it appears in the definition after the word “Schedule”.
- (d) By the amendment of the definition of “overcrowded” by the deletion of the words “or any building” where they appear in the proviso.
- (e) By the deletion of the definition of “receiver of revenue”.
- (f) By the substitution for the definition of “hawker” of the following:
 “‘hawker’ means a person who travels about and who sells goods or wares which may include fresh produce and other food but excluding “butchers’ meat”; the words “pedlar” and “vendor” have the same meaning.”
- (g) By the substitution for the definition of “stamp” of the following:
 “‘stamp’ means the branding of butchers’ meat with a stamp approved and registered by the Director, and also any other additional method of branding of butchers’ meat, as may be required by the Director as the case may be.”
- (h) By the substitution for the definition of “lighted” of the following:
 “‘lighted’ in relation to any building that such building is properly lighted in accordance with the requirements of Chapter 11 of the Standard Building Regulations of the South African Bureau of Standards as approved on 14 March 1966 and promulgated by the Minister of Economic Affairs in accordance with the provisions of the Standards Act, 1962 (Act 33 of 1962) as amended by sections 1, 4 and 6 of the Standards Amendment Act, 1964 (Act 72 of 1964).”
- (i) By the deletion of the definition of “factory”.
2. By the addition at the end of regulation 2 of the following new regulation:
 “2A. A certificate of registration issued in accordance with these regulations shall not replace that issued under the Factories, Machinery and Building Work Ordinance, 1952 (Ordinance 34 of 1952) in respect of premises liable for registration under that ordinance and shall not exempt the holder from obtaining any licence which is required in terms of any law.”
3. By the amendment of regulation 3 as follows:
 (a) By the substitution for subregulation (3) of the following:
 “(3) (i) Save where otherwise approved or where specifically otherwise required in this regulation the clear height of the walls of dwellings and other buildings shall be in accordance with the requirements of Chapter 13 of the Standard Building Regulations of the South African Bureau of Standards as approved on 14 March 1966 and promulgated by the Minister of Economic Affairs in accordance with the provisions of the Standards Act, 1962

1962 (Wet 33 van 1962), soos gewysig by artikels 1, 4 en 6 van die Wysigingswet op Standaarde 1964 (Wet 72 van 1964).

(ii) Die mure van wonings en alle ander geboue moet van baksteen, klip, beton of ander goedgekeurde ondeurdringbare materiaal gebou wees."

- (b) Deur subregulasie (4) te wysig deur die voorbehoudsbepalings en daarmee ook paragrawe (a) en (b) van subregulasie (4) te skrap.
- (c) Deur subregulasie (5) met die volgende te vervang:

„(5) Elke woon- of slaapkamer moet voorsien wees van 'n vloer van geskikte materiaal en, behalwe waar anders goedgekeur, van 'n plafon; geen woon- of slaapkamer mag oorbewoon word nie."

4. Deur regulasie 13 soos volg te wysig:

- (a) Deur subregulasie (1) (a) (iii) deur die volgende te vervang:

„(iii) vir publieke geboue, bioskope, teaters, vergader- en vermaaklikheidsale of ander vergaderplekke, minstens een emmer vir iedere veelvoud van 50 persone, of gedeelte daarvan vir wie plek op sodanige perseel verskaf word, en sodanige emmers moet soos volg ingedeel word:

50 persent vir klosette vir vrouepersone;
20 persent vir klosette vir manspersone;
30 persent vir urinale;

met minstens een emmer vir elke doel";

- (b) Deur subregulasie (2) (b) (iii) deur die volgende te vervang:

„(iii) vir publieke geboue, bioskope, teaters, vergader- en vermaaklikheidsale of ander vergaderplekke, minstens een emmer vir iedere honderd persone of gedeelte daarvan vir wie plek op sodanige perseel verskaf word, en sodanige emmers moet soos volg toegewys word:

50 persent vir klosette vir vrouepersone;
20 persent vir klosette vir manspersone;
30 persent vir urinale;

met minstens een emmer vir elke doel";

5. Deur subregulasie (1) van regulasie 14 deur die volgende te vervang:

„(1) (a) Niemand mag enige nagvuil, vuilgoed, rommel, afval, mis of enige aanstootlike stof wat ook al, of vloeistof op of naby enige straat, publieke deurgang, geproklameerde of publieke pad, openbare plek of gemeenskaplike grond, strand, strandgebied, kusstrook of kampeerplek stort of toelaat dat dit gestort word nie.

(b) Op enige perseel waar die publiek saamgetrek word, moet voldoende fasiliteite verskaf en instand gehou word vir die opgaar en wegdoen van enige afvalstowwe."

6. Deur regulasie 17 te wysig deur die skraping van die woorde „en inderdaad gebruik" waar hulle in die regulasie voorkom.

(Act 33 of 1962) as amended by sections 1, 4 and 6 of the Standards Amendment Act, 1964 (Act 72 of 1964).

(ii) The walls of dwellings and all other buildings shall be constructed of burnt brick, stone, concrete or some other approved impervious material."

- (b) By the amendment of subregulation (4) by the deletion of the provisos and therewith also paragraphs (a) and (b) of subregulation (4).
- (c) By the substitution for subregulation (5) of the following:

“(5) Every living- or bedroom shall be provided with a floor of suitable material and, save where otherwise approved, with a ceiling; no living- or bedroom shall be overcrowded."

4. By the amendment of regulation 13 as follows:

- (a) By the substitution for subregulation (1) (a) (iii) of the following:

“(iii) for public buildings, bioscopes, theatres, assembly and amusement halls or other meeting places not less than one pail for every multiple of 50 persons, or portion thereof, for whom accommodation is provided on such premises, which pails shall be allocated as follows:

50 per centum for closets for females;
20 per centum for closets for males;
30 per centum for urinals;

with a minimum of one pail for each purpose;"

- (b) By the substitution for subregulation (2) (b) (iii) of the following:

“(iii) for public buildings, bioscopes, theatres, assembly and amusement halls or other meeting places, not less than one pail for every hundred persons or portion thereof for whom accommodation is provided on such premises which pails shall be allocated as follows:

50 per centum for closets for females;
20 per centum for closets for males;
30 per centum for urinals;

with a minimum of one pail for each purpose;"

5. By the substitution for subregulation (1) of regulation 14 of the following:

“(1) (a) No person shall deposit or cause or allow to be deposited any night-soil, refuse, litter, waste, manure or any offensive matter whatsoever or liquid in or on or near any street, public thoroughfare, proclaimed or public road, public place or common land, beach, beach area, shore or camping site.

(b) On any premises where a concentration of the public takes place adequate facilities shall be provided and maintained for the collection and disposal of any litter."

6. By the amendment of regulation 17 by the deletion of the words “and does use” where they appear in the regulation.

7. Deur regulasie 18 te wysig deur die skrapping van die woorde „en inderdaad gebruik” oral waar hulle voorkom in subregulasies (1) en (2).

8. Deur regulasie 19 te wysig deur die skrapping van die woorde „en inderdaad gebruik” waar hulle voorkom in die regulasie.

9. Deur regulasie 20 te wysig deur die skrapping van die woorde „en inderdaad gebruik” waar hulle voorkom in die regulasie.

10. Deur regulasie 21 soos volg te wysig:

- (a) deur die skrapping van die woorde „en inderdaad gebruik” waar hulle in subregulasie (1) voorkom;
- (b) deur die vervanging van subregulasie (2) deur die volgende:

„(2) Niemand mag die water van 'n put, boorgat, fontein, dam, rivier of enige ander waterbron vir openbare of huishoudelike doeleindes gebruik of toelaat dat dit gebruik word nie tensy die water geskik is vir menslike gebruik.”

11. Deur subregulasie (1) (a) en (b) van regulasie 24 deur die volgende te vervang:

„(1) Iemand wat 'n struktuur binne die gebied van 'n stedelike plaaslike owerheid vir die aanhou van diere of pluimvee wil bou, moet 'n terreinplan, wat die omliggende geboue, watervoorrade en sanitêre geriewe aantoon asook 'n behoorlike bouplan in drievoud en alle toepaslike inligting ten opsigte van die voorgestelde struktuur vir goedkeuring vooraf aan die Direkteur of gesondheidsbeampte voorlê.”

12. Deur regulasie 27 soos volg te wysig:

- (a) deur die vervanging van die laaste sin in subregulasie (1) deur die volgende:

„Die plaaslike owerheid reik aan die aansoeker die aangevraagde registrasiesertifikaat uit, slegs as die aansoek vergesel gaan van 'n geskikheidsertifikaat uitgereik ooreenkomstig subregulasies (3)—(6) van hierdie regulasie.”

- (b) Deur na die woorde „ontvanger van inkomste” in subregulasies (4) en (6) die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang”, in te voeg.

13. Deur subregulasie (9) van regulasie 28 deur die volgende te vervang:

„(9) Elke slaghuis moet knaagdierdig wees. Doeltreffende maatreëls moet getref en instand gehou word om die perseel teen vlieë en ander insekte en slagtersvleis teen besoedeling te beskerm.”

14. Deur subregulasie (2) van regulasie 31 deur die volgende te vervang:

„(2) Elkeen wat in 'n slaghuis werk, moet elke keer wanneer hy die slaghuis binnegaan, eers sy naels skoonmaak en sy hande met seep en water was alvorens hy met die werk begin.”

15. Deur na regulasie 34 die volgende nuwe opskrif en regulasies by te voeg:

7. By the amendment of regulation 18 by the deletion of the words “and does use” wherever they appear in subregulations (1) and (2).

8. By the amendment of regulation 19 by the deletion of the words “and does use” where they appear in the regulation.

9. By the amendment of regulation 20 by the deletion of the words “and does use” where they appear in the regulation.

10. By the amendment of regulation 21 as follows:

- (a) by the deletion of the words “and does use” where they appear in subregulation (1);
- (b) by the substitution for subregulation (2) of the following:

“(2) No person shall use or allow to be used for domestic or public purposes the water from any well, borehole, spring, dam, river or any other source of water unless such water is suitable for human consumption.”

11. By the substitution for subregulation (1) (a) and (b) of regulation 24 of the following:

“(1) Any person who wishes to erect a structure in the area of an urban local authority for the keeping of animals or poultry shall submit in advance to the Director or health officer a plan of the site indicating the surrounding buildings, water supplies and sanitary conveniences as well as a proper building plan in triplicate and all the relevant particulars of the proposed structure.”

12. By the amendment of regulation 27 as follows:

- (a) by the substitution for the last sentence in subregulation (1) of the following:

“The local authority shall issue to the applicant the certificate of registration applied for, only if the application is accompanied by a certificate of fitness issued in accordance with subregulations (3)—(6) of this regulation.”

- (b) By the insertion in subregulations (4) and (6) after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

13. By the substitution for subregulation (9) of regulation 28, of the following:

“(9) Every butchery shall be rodent proof. Effective measures shall be taken and maintained to protect butchers' meat against contamination and the premises against flies and other insects.”

14. By the substitution for subregulation (2) of regulation 31 of the following:

“(2) Every person who works in a butchery shall whenever he enters the butchery, first clean his nails and wash his hands with soap and water before beginning to work.”

15. By the addition at the end of regulation 34 of the following new heading and regulations:

„VERKOOP VAN VOORAFVERPAKTE VLEIS EN VIS.”

„34A. (1) Vir die toepassing van hierdie deel van hierdie regulasies, tensy die sinsverband anders aandui, beteken:

„voorafverpakte vleis” slagtersvleis insluitende wors, gemaalde vleis, polonies, ham, spek en gesoute of gepreserveerde vleis wat van 'n geregistreerde en gelisensieerde slagter (groothandel of kleinhandel) verkry is; en

„voorafverpakte vis” vars, bevrore of gepreserveerde vis, wat van 'n goedgekeurde leweransier verkry is.

(2) Niemand mag enige voorafverpakte vleis en/of vis verkoop nie tensy die perseel en toerusting waar die voorafverpakte vleis en/of vis verkoop gaan word deur die Direkteur of gesondheidsbeampte vir daardie doel goedgekeur en 'n permit te dien effekte uitgereik is.

(3) Die Direkteur of gesondheidsbeampte kan veristes stel hoe die voorafverpakte vleis en/of vis, verpakervoer en koel bewaar moet word.

(4) (a) Voorafverpakte vleis moet by 'n slagplaat wat spesifiek vir daardie doel goedgekeur is, geslag en by 'n geregistreerde en gelisensieerde slaghuis verwerk en verpak word.

(b) Voorafverpakte vis moet van 'n goedgekeurde leweransier verkry word.

Die naam en sakeadres van die slagter en/of leweransier na gelang wat die voorafverpakte vleis en/of vis verpak, en die datum van verpakking moet in duidelike drukletters op die pakket aangebring word.

(5) 'n Aansoek om goedkeuring van 'n perseel vir die verkoop van voorafverpakte vleis en/of vis, moet aan die Direkteur of gesondheidsbeampte gerig word en die aansoeker om sodanige goedkeuring moet —

(i) aan die Direkteur of gesondheidsbeampte 'n beskrywing van die perseel asook die toerusting wat gebruik gaan word en sodanige ander inligting in verband daarmee soos die Direkteur of gesondheidsbeampte vereis, verstrek;

(ii) die aard van die voorafverpakte vleis en/of vis wat verkoop sal word asook die volledige naam en adres van die geregistreerde slaghuis en/of leweransier na gelang waarvandaan die voorafverpakte vleis en/of vis verkry gaan word aandui;

(6) Elke perseel wat ingerig word vir die verkoop van voorafverpakte vleis en/of vis moet —

(i) beantwoord aan die vereistes gestel in regulasie 199 van hierdie regulasies;

(ii) 'n yskaseenheid hê wat in staat is om 'n temperatuur van hoogstens 7° C te handhaaf in daardie deel van dié eenheid waarin voorafverpakte vleis en/of vis in afwagting om verkoop te word, geborg word.

34B. (1) 'n Aansoek om goedkeuring vir die gebruik van 'n perseel en toerusting vir die verkoop van voorafverpakte vleis en/of vis moet aan die Direkteur of gesondheidsbeampte gerig word, wat sodanige aansoek onvoorwaardelik, of onderhewig aan sodanige voorwaardes soos hy bepaal, kan toestaan of so 'n aansoek kan weier.

(2) Die Direkteur of gesondheidsbeampte kan enige aansoek aan hom om die goedkeuring van 'n perseel en toerusting vir die verkoop van voorafverpakte vleis en/of vis onvoorwaardelik of onderhewig aan sodanige voorwaardes soos hy bepaal, toestaan, of hy kan so 'n aansoek weier, indien daar nie aan die gesondheidsvereistes voldoen word nie.

“SALE OF PRE-PACKED MEAT AND FISH.”

“34 A. (1) For the purpose of this part of these regulations unless the context indicates otherwise;

“pre-packed meat” shall mean butchers' meat including sausages, minced meat, polonies, ham, bacon and salted or preserved meat, obtained from a registered and licensed butcher (wholesale or retail); and

“pre-packed fish” shall mean fresh, frozen or preserved fish, obtained from an approved supplier.

(2) No person shall sell any pre-packed meat and/or fish unless the premises and equipment where it is intended to sell the pre-packed meat and/or fish are approved for that purpose by the Director or health officer and a permit issued to that effect.

(3) The Director or health officer may lay down requirements regarding the packing, transportation and cool preservation of pre-packed meat and/or fish.

(4) (a) Pre-packed meat shall be slaughtered at an abattoir specifically approved for that purpose and processed and packed at a registered and licensed butchery.

(b) Pre-packed fish shall be obtained from an approved supplier.

The name and business address of the butcher and/or supplier as the case may be who undertakes the packing of the pre-packed meat and/or fish and the date of packing shall be printed in clear blockletters on the packet.

(5) Application for the approval of premises for the sale of pre-packed meat and/or fish shall be made to the Director or health officer and the applicant for such approval shall —

(i) furnish the Director or health officer with a description of the premises as well as the equipment which will be used and such other information in regard thereto as the Director or health officer may require;

(ii) state the nature of the pre-packed meat and/or fish which will be sold as well as the full name and address of the registered butchery and/or supplier as the case may be from which the pre-packed meat and/or fish will be obtained;

(6) All premises equipped for the sale of pre-packed meat and/or fish shall —

(i) comply with the requirements as laid down in regulation 199 of these regulations;

(ii) have a refrigeration unit capable of maintaining a temperature not exceeding 7° C in that part of the unit in which pre-packed meat and/or fish is stored pending sale.

34 B. (1) Application for authority to use premises and equipment for the sale of pre-packed meat and/or fish shall be made to the Director or health officer who may grant such application unconditionally or subject to such conditions as he may determine or refuse such application.

(2) The Director or health officer may grant any application made to him for the approval of premises and equipment for the sale of pre-packed meat and/or fish unconditionally or subject to such conditions, as he may determine, or he may refuse such application, if the health requirements are not complied with.

(3) Waar goedkeuring van 'n perseel en toerusting om voorafverpakte vleis en/of vis te verkoop deur die Direkteur of gesondheidsbeampte verleen word, moet hy aan die aansoeker 'n geskrewe permit uitreik, wat die volgende besonderhede moet bevat —

- (i) die aansoeker se volle naam en adres;
- (ii) die adres van die perseel waarop die voorafverpakte vleis en/of vis verkoop sal word;
- (iii) die naam en adres van die geregistreerde slag-huis(e) en/of leweransiers na gelang waar die voorafverpakte vleis en/of vis voorberei en verpak sal word vir verkoop;
- (iv) die voorwaardes, as daar is, wat deur die Direkteur of gesondheidsbeampte by sy goedkeuring tot die gebruik van sodanige perseel en toerusting vir die verkoop van voorafverpakte vleis en/of vis opgelê word.

(4) Iedereen aan wie 'n permit, ooreenkomstig subregulasie (3) uitgereik is, moet die inligting waarna in paragrawe (i) en (iii) van die gemelde subregulasie verwys word, op 'n opvallende plek op die perseel aanbring op 'n wyse soos deur die Direkteur of gesondheidsbeampte vereis.

(5) Elke permit wat ingevolge subregulasie (3) van hierdie regulasie uitgereik word, is, tensy dit ingevolge subregulasie (6) van hierdie regulasie ingetrek word, tot op 31 Desember van die jaar waarin dit uitgereik is, geldig. 'n Aansoek om hernuwing van enige sodanige permit moet minstens een maand voor die vervaldatum aan die Direkteur of gesondheidsbeampte gerig word.

(6) Wanneer ook al, volgens die mening van die Direkteur of gesondheidsbeampte enige perseel of toerusting ten opsigte waarvan 'n permit uitgereik is vir die verkoop van voorafverpakte vleis en/of vis nie meer aan die vereistes van hierdie regulasies voldoen nie, of as die houër van die permit nalaat om te voldoen aan die vereistes van hierdie regulasies of enige voorwaardes of beperkings wat deur die Direkteur of gesondheidsbeampte betreffende sodanige perseel en toerusting vir die verkoop van voorafverpakte vleis en/of vis gestel is, kan die Direkteur of gesondheidsbeampte na behoorlike kennisgewing aan die houër van sodanige permit, sodanige permit intrek."

16. Deur regulasie 37 tesame met die opskrif deur die volgende te vervang:

„INVOER VAN VLEIS IN DORPSGEBIED.”

„37 (1) Niemand mag in die gebied van 'n stedelike plaaslike owerheid, slagtersvleis, uitgesonderd wild, invoer en/of toelaat dat dit ingevoer word nie, tensy —

- (a) sodanige slagtersvleis —
 - (i) in 'n goedgekeurde slagplaas geslag is; en
 - (ii) met 'n goedgekeurde en geregistreerde stempel gemerk is; en
 - (iii) vergesel gaan van 'n sertifikaat van die Direkteur, gesondheidsbeampte of staatsveearts, waarin gesertifiseer word dat sodanige slagtersvleis behoorlik ten tyde van die slag geïnspekteer en vry van siektes, gesond en geskik vir mensegebruik gevind is."

17. Deur regulasie 38 tesame met die opskrif deur die volgende te vervang:

„GOEDKEURING VAN SLAGPLASE.”

„38 (1) Niemand mag op enige perseel 'n slagplaas aanhou nie tensy hy sodanige perseel vooraf by die plaas-

(3) Where authority for premises and equipment for the sale of pre-packed meat and/or fish is granted by the Director or health officer he shall issue to the applicant a written permit which shall contain —

- (i) the full name and address of the applicant;
- (ii) the address of the premises on which the pre-packed meat and/or fish will be sold;
- (iii) the name and address of the registered butchery (ies) and/or suppliers as the case may be where the pre-packed meat and/or fish is to be prepared and packed for sale;
- (iv) the conditions, if any, imposed by the Director or health officer in approving the premises and equipment for the sale of pre-packed meat and/or fish.

(4) Every person to whom a permit is issued in terms of regulation (3) shall have the information referred to in paragraphs (i) and (iii) of the said subregulation marked in a conspicuous place on the premises in a manner as required by the Director or health officer.

(5) Every permit issued in terms of subregulation (3) of this regulation shall, unless revoked in terms of subregulation (6) of this regulation be valid until 31 December of the year of issue. Applications for the renewal of any such permit shall be made not less than one month before the date of expiry to the Director or health officer.

(6) Whenever, in the opinion of the Director or health officer, any premises and equipment in respect of which a permit has been issued for the sale of pre-packed meat and/or fish ceases to conform to the requirements of these regulations or if the holder of such permit fails to comply with the requirements of these regulations or any conditions or restrictions imposed by the Director or health officer in respect of such premises and equipment for the sale of pre-packed meat, and/or fish, the Director or health officer may after due notice to the holder of such permit revoke such permit."

16. By the substitution for regulation 37 together with the heading of the following:

“IMPORT OF MEAT INTO TOWN AREA.”

“37 (1) No person shall introduce and/or allow to be introduced butchers' meat other than game, into the area of an urban local authority unless —

- (a) such butchers' meat —
 - (i) has been slaughtered in an approved abattoir; and
 - (ii) has been stamped with an approved and registered stamp; and
 - (iii) is accompanied by a certificate from the Director, health officer or state veterinary surgeon, certifying that such butchers' meat has been duly inspected at the time of slaughter and found to be free of disease, sound and fit for human consumption.

17. By the substitution for regulation 38 together with the heading of the following:

“APPROVAL OF ABATTOIRS.”

“38 (1) No person shall keep any abattoir on any premises unless he has had such premises registered with

like owerheid laat registreer het vir hierdie doel. Aansoek om registrasie moet vooraf skriftelik by die plaaslike owerheid gedoen word. Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat aan die applikant uit, slegs as die aansoek vergesel gaan van 'n geskikheidsertifikaat uitgereik ooreenkomstig subregulasies (3) tot (6) van hierdie regulasie: Met dien verstande dat hierdie regulasie nie van toepassing is op die slag van diere op 'n plaas deur die eienaar of bewoner vir sy eie huishoudelike gebruik nie.

(2) Elke sodanige registrasiesertifikaat word uitgereik en is van krag vanaf die datum van uitreiking tot en met die eersvolgende 31ste dag van Desember wanneer dit verval. 'n Aansoek om hernuwing van sodanige registrasiesertifikaat moet minstens een maand voor die vervaldatum en ooreenkomstig subregulasie (1) van hierdie regulasie gedoen word.

(3) Aansoek om die geskikheidsertifikaat moet vooraf skriftelik by die Direkteur of gesondheidsbeampte geleen word. In sy aansoek moet die applikant 'n beskrywing gee van die perseel asook besonderhede verstrek aangaande die ligging daarvan, afgesien van enige ander ingang wat die Direkteur of gesondheidsbeampte nodig ag om hom in staat te stel om die aansoek te oorweeg.

(4) Die Direkteur of gesondheidsbeampte kan na eie oedduke ook 'n inspeksie ter plaatse van die perseel waartoe die aansoek betrekking het, uitvoer of laat uitvoer en die applikant moet ten aansien van sodanige inspeksie, inspeksiegeld van R2.00 en enige mylgelde verskuldig aan 'n ontvanger van inkomste of in die geval van 'n stedelike plaaslike owerheid, aan die tesourier, na gelang, betaal.

(5) Wanneer 'n aansoek betrekking het op 'n perseel wat vir die onderhawige doel nie reeds by die plaaslike owerheid geregistreer is nie, moet die aansoek vergesel aan van 'n behoorlike plan in drievoud, van die gebou of voorgestelde gebou, geteken volgens 'n skaal van een-der-veertigste duim op een voet waarop die ligging en mate van die perseel of voorgestelde gebou aangetoon word.

(6) Nadat die applikant dokumentêre bewys gelewer het aan die Direkteur of gesondheidsbeampte dat hy die inspeksiegelde sowel as enige mylgelde verskuldig, betaal het aan 'n ontvanger van inkomste of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang, moet die Direkteur of gesondheidsbeampte die aangevraagde geskikheidsertifikaat uitreik aan die applikant. "hy in die lig van die besonderhede tot sy beskikking daarvan oortuig is dat die perseel of die bouplan van die voorgestelde perseel voldoen aan al die vereistes wat in regulasie 38A. vervat is."

18. Deur aan die einde van regulasie 38 die volgende nuwe regulasie by te voeg:

„38A. (1) Geen sodanige geskikheidsertifikaat word uitgereik deur die Direkteur of gesondheidsbeampte uitgereik nie, tensy aan die volgende voorwaardes ten opsigte van sodanige slagplaas voldoen is:

(a) Die Direkteur of gesondheidsbeampte moet onseker instel en homself oortuig dat die terrein, geboue, strukture, sanitêre toestand, watervoorsiening en bestuur van sodanige slagplaas vir enige voormelde doel geskik is.

(b) Sodanige perseel moet 'n slagplaas wees wat beheer word deur 'n plaaslike owerheid of ander goedgekeurde instansie en in 'n geskikte gebou gedryf word.

(c) Voldoende voorsiening moet by sodanige perseel gemaak word vir die behoorlike gesondheidsbeheer, in-

the local authority in advance for this purpose. Application for registration shall be made in advance in writing to the local authority. The local authority shall issue to the applicant the certificate of registration applied for, only if the application is accompanied by a certificate of fitness issued in accordance with subregulations (3) to (6) of this regulation: Provided that this regulation shall not apply to the slaughter of animals on a farm by the owner or occupier for his own domestic use.

(2) Every such certificate of registration shall be issued and shall take effect from the date of issue up to and including the next ensuing 31st day of December, when it shall lapse. Any application for renewal of such certificate of registration shall be made not less than one month before the date of expiry and in accordance with subregulation (1) of this regulation.

(3) Application for a certificate of fitness shall be made in advance in writing to the Director or health officer. In his application the applicant shall give a description of the premises and also furnish details of the situation thereof, apart from any other information that the Director or health officer may deem necessary to enable him to consider the application.

(4) The Director or health officer may also at his discretion carry out or cause to be carried out an inspection in loco of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R2.00 and any mileage fee due in respect of such inspection.

(5) Where an application relates to any premises which for the purpose concerned have not already been registered with the local authority, such application shall be accompanied by a proper plan, in triplicate, of the building or proposed building, drawn to a scale of one-eighth of an inch to one foot and indicating the situation and dimensions of the premises or the proposed building.

(6) When the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fees as well as any mileage fees due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the details at his disposal he is satisfied that the premises comply with the building plan of the proposed premises complies with all the requirements contained in regulation 38 A."

18. By the addition at the end of regulation 38 of the following new regulation:

“38 A. (1) No such certificate of fitness shall be granted by the Director or health officer unless the following conditions have been complied with in respect of such abattoir:

(a) The Director or health officer shall ascertain and satisfy himself that the site, structures, appliances, sanitary condition, water supply and management of such abattoir are suitable for the aforesaid purpose.

(b) Such premises shall be an abattoir controlled by a local authority or other approved body and shall be carried on in a suitable building.

(c) Adequate provision shall be made at such premises for the proper health control, inspection and stamp-

speksie en stempel van alle slagtersvleis deur 'n behoorlike gekwalifiseerde vleisinspekteur, of soos die Direkteur anders goedgekeur.

(d) Waar daar binne redelike afstand reeds 'n ten volle beheerde slagplaas bestaan wat 'n volwaardige diens aan die publiek lewer, word geen verdere slagplase goedgekeur nie tensy hulle in alle aspekte voldoen aan die gesondheidsvereistes wat minstens gelyk moet wees met dié van die reeds bestaande slagplaas/slagplase en die gesondheidsbeheer na die oordeel van die Direkteur nie van 'n laer standaard mag wees as dié van die reeds bestaande slagplaas/slagplase nie.

(e) Die eienaar of okkupeerder van elke slagplaas moet geskikte en voldoende toestelle en fasiliteite verskaf om sindelikhed op die hele perseel te verseker en moet ten genoeg van die Direkteur of gesondheidsbeampte 'n geskikte plek, toestelle en fasiliteite verskaf vir die vernietiging of behandeling van of beskikking oor karkasse, slagtersvleis of afval wat by so 'n slagplaas afgekeur is, of vir die behandeling van of beskikking oor afvalstowwe wat by so 'n plek ontstaan, op so 'n wyse dat dit die uitbroei van vlieë verhoed of nie 'n gevaar vir die gesondheid inhou nie.

(2) Enige sodanige geskiktheidsertifikaat of goedkeuring verleen kragtens hierdie regulasies, kan te eniger tyd deur die Direkteur of gesondheidsbeampte ingetrek word indien die eienaar of die persoon wat toesig hou —

- (i) in gebreke gebly het om die perseel in stand te hou ooreenkomstig die voorwaardes soos bepaal in subregulasie (1) hiervan; of
- (ii) skuldig bevind is aan 'n oortreding van regulasies 37, 38, 39 en 39A van hierdie hoofstuk.

(3) Iedereen aan wie goedkeuring verleen is kragtens hierdie regulasies en wat in gebreke bly om aan enige van die voorwaardes te voldoen wat in subregulasie (1) hiervan bepaal is, is skuldig aan 'n misdryf ingevolge hierdie regulasies."

19. Deur subregulasie (2) van regulasie 39 deur die volgende te vervang:

„(2) By enige strafregtelike geding ingevolge hierdie regulasies met inagneming van regulasie 39A, word daar vermoed totdat die teendeel bewys word, dat —

- (a) enige slagtersvleis wat nie met 'n goedgekeurde stempel gemerk of gestempel is nie, slagtersvleis is wat buite die gebied van 'n stedelike plaaslike owerheid geslag is en in die gebied van 'n stedelike plaaslike owerheid ingebring is;
- (b) die persoon in wie se besit sodanige ongestempelde slagtersvleis gevind word of wat, na bewys word, binne die gebied van 'n stedelike plaaslike owerheid in besit van sodanige ongestempelde slagtersvleis is of was, die persoon is wat sodanige slagtersvleis in die gebied van 'n stedelike plaaslike owerheid ingebring het;
- (c) slagtersvleis in besit van enigiemand slagtersvleis is wat vir mensegebruik bedoel is."

20. Deur aan die end van regulasie 39 die volgende nuwe opskrif en regulasie by te voeg:

ing by a duly qualified meat inspector, or, as otherwise approved by the Director, of all butchers' meat.

(d) Where within a reasonable distance away, a fully controlled abattoir already exists rendering full service to the public, no further abattoirs shall be approved unless they comply with all the health requirements which shall be at least equal to those of the already existing abattoir(s) and the health control, in the judgement of the Director shall not be of a lower standard than that of the existing abattoir(s).

(e) The owner or occupier of every abattoir shall provide suitable and sufficient apparatus and facilities to ensure cleanliness throughout the premises and shall provide to the satisfaction of the Director or health officer a suitable place, apparatus and facilities for the destruction or treatment or disposal of carcasses, butchers' meat or viscera condemned at such abattoir or for the treatment or disposal of wastes produced at such place so as to avoid fly breeding or danger to health.

(2) Any such certificate of fitness or approval granted in terms of these regulations may at any time be withdrawn by the Director or health officer if the owner or person in charge has —

- (i) failed to maintain the premises in accordance with the conditions laid down in subregulation (1) hereof; or
- (ii) been found guilty of a contravention of regulations 37, 38, 39 and 39A of this chapter.

(3) Any person to whom approval has been granted in terms of these regulations, and who fails to comply with any of the conditions laid down in subregulation (1) hereof, shall be guilty of an offence under these regulations."

19. By the substitution for subregulation (2) of regulation 39 of the following:

“(2) In any criminal proceedings in terms of these regulations and subject to regulation 39A, it shall be presumed until the contrary is proved that —

- (a) any butchers' meat not marked or stamped with an approved stamp, is butchers' meat slaughtered outside the area of an urban local authority and introduced into the area of an urban local authority;
- (b) the person in whose possession such unstamped butchers' meat is found or who is proved to be or to have been in possession of such unstamped butchers' meat within the area of an urban local authority, is the person who introduced such butchers' meat into the area of an urban local authority;
- (c) butchers' meat in possession of any person is butchers' meat intended for human consumption."

20. By the addition at the end of regulation 39 of the following new heading and regulation:

„INBRING VAN VLEIS VIR EIE GEBRUIK.”

„39A. Geen bepalings vervat in regulasies 37, 38, 38A en 39 van hierdie regulasies is van toepassing op iemand wat self slagtersvleis in die gebied van 'n stedelike plaaslike owerheid inbring vir sy eie uitsluitlike *bona fide*-huishoudelike gebruik nie: Met dien verstande dat hierdie vrystelling slegs geld waar die gewig van die slagtersvleis wat deur so iemand op 'n keer in die gebied van 'n stedelike plaaslike owerheid ingebring word, nie die gewig van vyftig kilogram (50 kg.) of een identifiseerbare karkas van 'n besondere dier, oorskry nie, tensy so iemand vooraf skriftelik deur die Direkteur of gesondheidsbeampte gemagtig is om meer slagtersvleis aldus in te bring.

21. Deur regulasie 44 te wysig deur die skraping van die woorde „moet in die vorm wees wat in Bylae A van hierdie regulasies uiteengesit word en”, waar dit voorkom in die regulasie.

22. Deur regulasie 45 te wysig deur die skraping aan die einde daarvan van die woorde „in die vorm uiteengesit in genoemde Bylae A.”

23. Deur regulasie 46 soos volg te wysig:

(a) Deur die vervanging van subregulasie (1) deur die volgende:

„(1) In die geval van 'n aansoek vermeld in regulasies 44 en 45 reik die plaaslike owerheid die aangevraagde registrasiesertifikaat uit aan die applikant, slegs as die aansoek vergesel gaan van 'n geskikheidsertifikaat uitgereik deur die Direkteur of gesondheidsbeampte.”

(b) Deur na die woorde „ontvanger van inkomste” in subregulasie (3) die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

24. Deur na die woorde „ontvanger van inkomste” in regulasie 47 die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

25. Deur regulasie 49, deur die volgende te vervang:

„49. Elke registrasiesertifikaat wat ten opsigte van 'n melkverkoper, melkery of melkwinkel toegestaan en uitgereik word deur die plaaslike owerheid, moet in die vorm wees soos in hierdie regulasies uiteengesit en daarin moet die perseel wat daarkragtens geregistreer is, in besonderhede beskryf word (indien nodig, deur middel van 'n plan of skets wat daarop geëndosseer is) en alle toepaslike inligting verstrek.”

26. Deur regulasie 54 soos volg te wysig:

(a) Deur subregulasie (1) (xiii) te wysig deur die byvoeging van die volgende voorbehoudsbepaling aan die einde daarvan:

„Met dien verstande dat hierdie regulasies nie die oprigting van 'n enkelry-„tandem-tipe” melkstal verbied nie, mits die totale binnewydte van die melkstal in sulke gevalle nie minder as 12 voet is nie.”

(b) Deur subregulasie (1) (xiv) te wysig deur die byvoeging van die volgende voorbehoudsbepaling aan die einde daarvan:

„Met dien verstande dat hierdie regulasies nie die oprigting van 'n „visgraat-tipe” melkstal verbied nie, mits die totale binnewydte van die melkstal in

“IMPORT OF MEAT FOR OWN USE.”

“39A. No provision contained in regulations 37, 38, 38A and 39 of these regulations shall apply to any person introducing butchers' meat into the area of an urban local authority in person for his own exclusive *bona fide* domestic consumption: Provided that this exemption shall only apply in cases where the weight of the butchers' meat introduced into the area of an urban local authority by any such person at any one time does not exceed fifty kilograms (50 kg), or one identifiable carcass of a specific animal, unless such person has been authorised in advance and in writing by the Director or health officer so to introduce more butchers' meat.”

21. By the amendment of regulation 44 by the deletion of the words “in the form set out in schedule A to these regulations and” where they appear in the regulation.

22. By the amendment of regulation 45 by the deletion at the end thereof of the words “in the form set out in the said Schedule A”.

23. By the amendment of regulation 46 as follows:

(a) By the substitution for subregulation (1) of the following:

“(1) In the case of an application referred to in regulations 44 and 45 the local authority shall issue to the applicant the registration certificate applied for only if the application is accompanied by a certificate of fitness issued by the Director or health officer”.

(b) By the insertion in subregulation (3) after the words ‘receiver of revenue’ of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

24. By the insertion in regulation 47 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

25. By the substitution for regulation 49, of the following:

“49. Every certificate of registration granted and issued by the local authority in respect of any purveyor of milk, dairy or milkshop shall be in the form set out in these regulations and the premises registered thereunder shall be described therein in detail (if necessary, by means of a plan or sketch endorsed thereon) and all the relevant information given.”

26. By the amendment of regulation 54 as follows:

(a) By the amendment of subregulation (1) (xiii) by the addition at the end thereof of the following proviso:

“Provided that these regulations shall not prohibit the erection of a “herring-bone type” milkshed on shed, on the understanding, however, that under such circumstances the minimum total inside width of the milkshed shall not be less than 12 feet.”

(b) By the amendment of subregulation (1) (xiv) by the addition at the end thereof of the following proviso:

“Provided that these regulations shall not prohibit the erection of a “herring-bone type” milkshed on the understanding however that under such circum-

sulke gevalle nie minder as 14 voet is nie en met dien verstande voorts dat hierdie regulasies ook nie die oprigting van 'n dubbelry-, „tandem-tipe” melkstal verbied nie, mits die totale binnewydte van die melkstal in sulke gevalle nie minder as 18 voet is nie.”

27. Deur subregulasie (8) van regulasie 59 deur die volgende te vervang:

„(8) moet doeltreffende maatreëls getref en instand gehou word om die perseel teen vlieë en ander insekte en blootgestelde voedsel teen besoedeling te beskerm.”

28. Deur regulasie 63 deur die volgende te vervang:

„BAKTERIOLOGIESE STANDAARDE EN PASTEURISASIE VAN MELK VIR VERKOOP.”

„63 (1) Hierdie hoofstuk maak voorsiening vir die bakteriologiese standaarde, asook ander standaarde wat aan die bakteriologiese standaard verwant is vir *rou melk*, *gepasteuriseerde melk* en *gesteriliseerde melk*.

(2) Vir die toepassing van hierdie hoofstuk van hierdie regulasies, tensy die sinsverband anders aandui, beteken —

„rou melk” die vars, skoon, biesvrye, onveranderde produk verkry deur die uitmelking van een of meer gesonde koeie;

„gepasteuriseerde melk” rou melk of gesertifiseerde rou melk wat voor pasteurisering van die kwaliteit en standaard is wat in hierdie regulasies omskryf word en waarvan elke deeltjie van fosfatase vry gemaak is en geen patogene organismes bevat nie as gevolg van behandeling volgens —

(a) die „Holder”-pasteuriseerproses, dit wil sê minstens 30 minute gehou is op 'n temperatuur van minstens 63° C en hoogstens 66° C en onmiddellik daarna tot 'n temperatuur van hoogstens 7° C afgekoel is in 'n apparaat wat sowel temperatuur as tyd meganies beheer en registreer; of

(b) die snelproses van pasteurisering by hoë temperatuur, dit wil sê, minstens 15 sekondes gehou is op 'n temperatuur van minstens 71° C en hoogstens 72° C en onmiddellik daarna tot 'n temperatuur van hoogstens 7° C afgekoel is in 'n apparaat wat sowel temperatuur as tyd meganies beheer en registreer; of

(c) 'n ander bevredigende proses van pasteurisasie wat deur die Direkteur goedgekeur is;

„gesteriliseerde melk” melk waarvan alle bestanddele tot so 'n temperatuur en solank verwarm is dat die produk van lewenskragtige mikro-organismes vry gemaak is.”

29. Deur die byvoeging na regulasie 63 van die volgende nuwe regulasies:

„63A. (1) Niemand mag melk wat die volgende totale bakteriologiese tellings oorskry, verkoop nie:

(a) *Rou melk vir mensegebruik*: Die totale bakteriële telling wat volgens paragraaf 1.2.1. van Bylae B of die totale kolonietelling wat volgens paragraaf 1.2.2. van Bylae B uitgevoer kan word, mag hoogstens 200,000 organismes per milliliter hê, en die melk mag geen patogene organismes bevat nie. Wanneer rou melk volgens paragraaf 1.3. van By-

stances the minimum total inside width of the milkshed shall not be less than 14 feet and provided further that these regulations shall not prohibit the erection of a double row “tandem-type” milkshed, on the understanding however that under such circumstances the total inside width of the milkshed shall not be less than 18 feet.”

27. By the substitution for subregulation (8) of regulation 59 of the following:

“(8) to provide and maintain effective measures to protect exposed food against contamination and the premises against flies and other insects.”

28. By the substitution for regulation 63 of the following:

“BACTERIOLOGICAL STANDARDS AND PASTEURIZATION OF MILK FOR SALE.”

“63 (1) This chapter covers the bacteriological standards, and such other standards as are allied to the bacteriological standards, for *raw milk*, *pasteurized milk* and *sterilized milk*.

(2) For the purpose of this chapter of these regulations, unless the context indicates otherwise —

“raw milk” means the fresh, clean, colostrum free, unaltered product from a complete milking of one or more healthy cows;

“pasteurized milk” means the raw milk or certified raw milk which before pasteurization, is of the quality and standard as defined in these regulations and every particle of which has been rendered phosphatase negative and free from pathogenic organisms by being treated by —

(a) the “Holder” process of pasteurization, i.e. has been maintained at a temperature of not less than 63° C and not more than 66° C for at least 30 minutes; and immediately cooled to a temperature of not more than 7° C in an apparatus which mechanically controls and records both temperature and time; or

(b) the high temperature short time process of pasteurization i.e. has been maintained at a temperature of not less than 71° C and not more than 72° C for at least 15 seconds and immediately cooled to a temperature of not more than 7° C in an apparatus which mechanically controls and records both temperature and time; or

(c) any other satisfactory process of pasteurization approved by the Director;

“sterilized milk” means milk all constituents of which have been heated to such a temperature and for such length of time as to render the product free from viable micro-organisms.”

29. By the addition at the end of regulation 63 of the following new regulations:

“63A. (1) No person shall sell any milk which exceeds the following total bacteriological counts:

(a) *Raw milk for human consumption*: The total bacterial count when taken in accordance with paragraph 1.2.1. of Schedule B or the total colony count when taken in accordance with paragraph 1.2.2. of Schedule B, shall not exceed 200,000 organisms per ml., and the milk shall be free from pathogenic organisms and when tested in ac-

lae B getoets word, mag geen fekale koli in 0.01 ml. daarvan aanwesig wees nie.

- (b) *Rou melk vir pasteurisering of sterilisering*: Die totale bakteriëtelting wat volgens paragraaf 1.2.1. of 1.2.2. van Bylae B, uitgevoer word, mag hoogstens 200,000 organismes per ml. beloop, en die melk mag geen patogene organismes bevat nie. In die toets volgens paragraaf 1.3. van Bylae B, mag geen fekale koli in 0.01 ml. rou melk vir pasteurisering aanwesig wees nie;
- (c) *Gepasteuriseerde melk*: Net melk wat aan subregulasie (1) (b) van hierdie regulasie voldoen, mag gepasteuriseer word. Wanneer die melk volgens paragraaf 1.2.2. van Bylae B, getoets word, mag die totale kolonietelling hoogstens 100,000 organismes per ml. beloop en dit mag geen patogene organismes bevat nie. In die toets volgens paragraaf 1.4. van Bylae B, mag geen kolivormige organismes in 1.0 ml. gepasteuriseerde melk aanwesig wees nie;
- (d) *Gesteriliseerde melk*: Net melk wat aan paragraaf (b) van hierdie subregulasie voldoen, mag gesteriliseer word en dit moet in die toets volgens paragraaf 1.4. van Bylae B, na sterilisering geen lewenskragtige mikro-organismes bevat nie;
- (e) *Fosfatasereaksie*: Sowel gepasteuriseerde as gesteriliseerde melk moet in die ondersoek volgens Bylae A, 'n negatiewe fosfatasereaksie as gevolg hê.

63B. (1) Niemand mag in die gebied van 'n plaaslike owerheid:—

- (a) melk pasteuriseer of dit merk, van 'n etiket voorsien, beskryf, adverteer of op enige ander wyse hoëgenaamd, voorhou of voorgee as gepasteuriseer nie, tensy hy wettig in besit is van 'n sertifikaat wat kragtens hierdie regulasie aan hom uitgereik is; of
- (b) gepasteuriseerde melk verkoop of daarvoor beskik nie tensy hy wettig in besit is van 'n permit wat kragtens hierdie regulasie aan hom uitgereik is.

(2) Elke sodanige sertifikaat of permit word, indien uitgereik, kosteloos uitgereik en is, tensy vantevore deur die Direkteur of gesondheidsbeampte ingevolge hierdie regulasie opgeskort of ingetrek, van krag vanaf die datum van uitreiking tot en met die daaropvolgende 31ste Desember, wanneer dit verval.

(3) Iedereen wat om sodanige sertifikaat of permit aansoek doen, moet skriftelik aansoek doen om sodanige sertifikaat of permit by die kantoor van die Direkteur of gesondheidsbeampte en sodanige aansoek moet minstens een maand voor die datum waarop die aansoeker voornemens is om enige van die handelinge uiteengesit in subregulasie (1) te verrig, ingedien word.

(4) Elke aansoek om 'n hernuwing van sodanige sertifikaat of permit moet skriftelik gedoen word by die kantoor van die Direkteur of gesondheidsbeampte en wel minstens een maand voor die datum waarop sodanige sertifikaat of permit verval.

(5) Geen sodanige sertifikaat word uitgereik nie, tensy aan die volgende minimum vereistes ten opsigte van masjinerie en perseel waarmee en waarin melk gepasteuriseer word, voldoen is:

- (a) Die prosesse van pasteurisasie moet heeltemal meganies beheer word met betrekking tot die temperatuur waarby die melk gehou word en die duur daarvan.
- (b) Alle pasteurisasiemasjinerie moet voorsien wees van behoorlike aanwyser- en outomatiese optekenthermometers wat suiwer registreer tot nul punt

in accordance with paragraph 1.3. of Schedule B, faecal coli shall be absent in 0.01 ml. of raw milk.

- (b) *Raw milk for pasteurization and sterilization*: The total bacterial count when taken in accordance with paragraph 1.2.1. or 1.2.2. of Schedule B, shall not exceed 200,000 per ml. and the milk shall be free from pathogenic organisms. When tested in accordance with paragraph 1.3. of Schedule B, faecal coli shall be absent in 0.01 ml. of raw milk for pasteurization;
- (c) *Pasteurized milk*: Only milk complying with subregulation (1) (b) of this regulation may be pasteurized. When tested in accordance with paragraph 1.2.2. of Schedule B, the total colony count of pasteurized milk shall not exceed 100,000 organisms per ml. and it shall be free from all pathogenic organisms. When tested in accordance with paragraph 1.4. of Schedule B, all coliform organisms shall be absent in 1.0 ml. of pasteurized milk;
- (d) *Sterilized milk*: Only milk complying with paragraph (b) of this subregulation may be sterilized and when sterilized shall be free from viable microorganisms when tested in accordance with paragraph 1.4. of Schedule B;
- (e) *Phosphatase reaction*: When examined in accordance with Schedule A, both pasteurized and sterilized milk shall give a negative phosphatase reaction.

63B. (1) No person shall within the area of a local authority:—

- (a) pasteurize milk or mark, label, describe, advertise or in any other manner whatsoever represent or hold out any milk as pasteurized milk unless he is in lawful possession of a certificate granted to him under this regulation; or
- (b) sell or dispose of pasteurized milk unless he is in lawful possession of a permit granted to him under this regulation.

(2) Every such certificate or permit shall, if issued, be issued free of charge and shall, unless previously suspended or cancelled by the Director or health officer in terms of this regulation, be in force from the date of issue up to and including the 31st day of December next ensuing, when it shall lapse.

(3) Every person applying for such certificate or permit shall submit a written application for such certificate or permit to the office of the Director or health officer and such application shall be submitted at least one month before the date on which the applicant proposes to do any of the acts specified in subregulation (1).

(4) Every application for a renewal of such certificate or permit shall be made in writing to the office of the Director or health officer at least one month before the date of expiry of such certificate or permit.

(5) No such certificate shall be granted unless the following minimum requirements are satisfied in respect of the plant and premises by and on which milk is pasteurized:

- (a) The processes of pasteurization shall be wholly mechanically controlled in regard to the temperature at which milk is held and the length of time of such holding.
- (b) All pasteurization plant shall be provided with satisfactory indicating and automatic recording thermometers accurate to within zero point two

twee vyf (0.25) grade Celsius vir die hele omvang van die gespesifiseerde skaal. Alle termometerlesings moet vir 'n tydperk van minstens drie maande bewaar word en te alle redelike tye op versoek aan die Direkteur of gesondheidsbeampte vir inspeksie beskikbaar gestel word.

- (c) Alle pype en toebehore van die pasteurisasie-apparaat moet van so 'n aard wees dat alle dele maklik skoongemaak kan word.
- (d) Meganiese middels om alle melkhouers te was en te steriliseer, moet ooreenkomstig die bepalings van hierdie regulasie voorsien word.
- (e) Bottels moet meganies vervoer word van die bottelwasmasjien na die meganiese bottelmasjien en die masjien wat die proppe op die bottels sit. Onderwyl bottels aldus vervoer word, moet hulle doeltreffend teen besmetting deur stof of enige ander onsuiverhede beskerm word, en onderwyl sodanige vervoer plaasvind, moet 'n skerm wat in staat is om sodanige besmetting te voorkom, oor die lengte van die meganiese vervoertoestel opgerig wees.
- (f) Die bottelmasjien moet heeltemal meganies werk.
- (g) Die bottels moet meganies met waterdigte proppe toegemaak word, wat vervaardig is van aluminium, bladtin, of ander materiaal goedgekeur deur die Direkteur of gesondheidsbeampte, sodat die bek van die bottel, asook die rand, bedek is.
- (h) Hoëtemperatuur-korttydmasjinerie moet nie alleen van 'n meganiese toestel vir die beheer van die temperatuur en tyd voorsien wees nie, maar ook van 'n doeltreffende stroomkontrole- en stroomafleidings-toestel.
- (i) Alle persele waar die pasteurisasie-prosesse uitgevoer word, moet
 - (i) 'n vloer hê van sement of ander ondeurdringbare, nie-absorberende materiaal wat maklik skoongemaak kan word, wat skuins loop en behoorlik gedreineer is;
 - (ii) mure hê wat uitgevoer is met glasuurteëls van die vloer tot 'n hoogte van minstens 6 voet bo die oppervlakte van die vloer;
 - (iii) 'n plafon hê wat so gemaak is dat dit stofdig is.
- (j) 'n Voldoende stoomdruk moet gehandhaaf word sodat alle handeling wat kragtens hierdie regulasie die gebruik van stoom vereis, gelyktydig uitgevoer kan word.
- (k) Die ontvangs en hanteer van rou melk moet in 'n kamer plaasvind wat afgesonder is van dié waar die pasteurisasie van melk uitgevoer word. Geen tenk, pyp, pomp of ander toerusting, wat vir die bêre of vervoer van rou melk gebruik word, uitgesonderd melkhouers, mag vir die bêre of vervoer van gepasteuriseerde melk gebruik word nie, en geen tenk, pomp of ander toerusting wat vir die bêre of vervoer van gepasteuriseerde melk gebruik word, uitgesonderd melkhouers, mag vir die bêre of vervoer van rou melk gebruik word nie.
- (l) Die uitdrukking „meganiese toerusting” in hierdie regulasie, sluit nie masjinerie uit wat met die hand bedien word nie: Met dien verstande dat by die bediening van sodanige masjinerie die bediener nie in aanraking kom met die bottels of proppe onderwyl die bottels na die bottelmasjien vervoer word om met melk gevul en met proppe toegemaak te word nie.

(6) Geen sodanige permit word toegestaan nie, tensy daar voldoende koelruimte is waar alle gepasteuriseerde

five (0.25) degrees on the Centigrade scale throughout the specified scale range. All thermometer recordings shall be preserved for a period of not less than three months and shall at all reasonable times be made available, on demand, to the Director or health officer for his inspection.

- (c) All pipes and fittings of the pasteurization plant shall be of such a nature that all parts can be cleaned easily.
- (d) Mechanical means for the washing and sterilization of all milk vessels shall be provided in accordance with the provisions of this regulation.
- (e) Bottles shall be conveyed mechanically from the bottleshedding machine to the mechanical bottling and overcapping machines. Bottles shall, while they are being so conveyed, be effectively protected against contamination by dust or any other foreign substance, and while such conveyance is taking place a cover capable of preventing such contamination shall be erected over the length of the mechanical conveyer.
- (f) The bottling machine shall be wholly mechanical.
- (g) The bottles shall be mechanically overcapped with leakproof caps made of aluminium, tin foil or some other material approved by the Director or health officer so that not only the mouth of the bottle is covered, but the rim as well.
- (h) High temperature short time plants shall, in addition to the mechanical devices for the control of temperature and time, be provided with an efficient flow control device and a flow diversion device.
- (i) All premises on which the processes of pasteurization are carried out shall
 - (i) have a floor composed of cement or other impermeable, non-absorbent and easily cleansed material properly graded and drained;
 - (ii) have walls that are lined with glazed tiles from the floor to a height of not less than 6 feet above the level of the floor;
 - (iii) have a ceiling so constructed as to be dust-proof.
- (j) A sufficient head of steam shall be maintained so that all operations which in terms of this regulation require the use of steam may be carried out simultaneously.
- (k) The reception and handling of raw milk shall take place in a room separate from that in which pasteurization of milk is carried out. No tank, pipe, pump or other equipment used for the storing or conveying of raw milk except milk cans shall be used for the storing or conveying of pasteurized milk, and no tank, pump or other equipment used for the storing or conveying of pasteurized milk except milk cans shall be used for the storing or conveying of raw milk.
- (l) The term 'mechanical equipment' in this regulation shall not exclude machinery operated by manpower: Provided that in operating such a machine there shall be no contact between the operator and the bottles or caps while the bottles are being conveyed to the bottling machine, filled with milk and capped.

(6) No such permit shall be granted unless refrigerated storage sufficient to store all pasteurized milk on

melk in die perseel bewaar kan word by 'n temperatuur van hoogstens 10 grade Celsius.

(7) Afgesien van enige ander boete deur hierdie regulasie opgelê, kan die Direkteur of gesondheidsbeampte te eniger tyd sodanige sertifikaat of permit intrek inlien —

(a) die Direkteur of gesondheidsbeampte oortuig is dat die bepalings en vereistes van hierdie regulasie vir sover hulle van toepassing is op die houër van sodanige sertifikaat of permit, of op sy perseel, nie behoorlik nagekom is nie; of

(b) 'n monster van die melk wat aan die houër van sodanige sertifikaat of permit behoort, geneem is voordat dit aan 'n koper of klant afgelewer is, en uit die verslag blyk —

(i) na behoorlike ondersoek ooreenkomstig die bepalings van Bylae B, dat dit nie beantwoord aan die bakteriologiese vereistes gestel in regulasie 63A. (1) (c) van hierdie regulasies nie; of

(ii) na behoorlike ondersoek ooreenkomstig die bepalings van Bylae A, dat dit nie gepasteuriseer is ingevolge die bepalings van hierdie regulasies nie.

(8) By intrekking van sodanige sertifikaat of permit word die persoon aan wie dit toegestaan is, in alle opsigte ehandel asof hy sodanige sertifikaat of permit, na gelang, ragtens hierdie regulasies nie langer besit nie. By sodanige intrekking laat die Direkteur of gesondheidsbeampte die persoon wat daardeur geraak word, daarvan in kennis stel, en vermeld die feit dat sodanige intrekking geneem is en die redes daarvoor.

(9) Ondanks sodanige intrekking kan die Direkteur of gesondheidsbeampte te eniger tyd daarna 'n ander sodanige sertifikaat of permit, na gelang, aan sodanige vooreemde persoon uitreik, mits die toekenning daarvan in alle opsigte geskied asof 'n nuwe sertifikaat of permit ragtens hierdie regulasies uitgereik word.

63C. Niemand mag melk wat bestem is vir verkoop in die gebied van 'n plaaslike owerheid en wat reeds met hitte behandel is, weer met hitte behandel nie, ook mag niemand melk in die gebied van 'n plaaslike owerheid verkoop wat meer as een keer met hitte behandel is nie."

30. Deur die vervanging van die laaste sin van subregulasie (1) van regulasie 69 deur die volgende: „die plaaslike owerheid reik die aangevraagde registrasiesertifikaat aan die applikant uit, slegs as sodanige aansoek geselsel gaan van 'n geskikheidsertifikaat uitgereik ooreenkomstig regulasies 70 en 71."

31. Deur na die woorde „ontvanger van inkomste" in subregulasie (2) van regulasie 70 die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang", in te voeg.

32. Deur na die woorde „ontvanger van inkomste" in regulasie 71 die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang", in te voeg.

33. Deur subregulasies (1), (2) en (9) van regulasie 72 deur die volgende te vervang:

„(1) 'n Gebou waarin 'n restaurant of 'n versings- of teekamer, of eethuis gehou word, moet knaagdierdig wees en voorsiening maak vir minstens 'n eetsaal, kombuis met opwasgeriewe, 'n pakkamer, sowel as voldoende, geskikte en goedgekeurde kleed-

the premises at a temperature of not more than 10 degrees on the Celsius scale is provided.

(7) Irrespective of any other penalty imposed by this regulation the Director or health officer may at any time cancel such certificate or permit if —

(a) the Director or health officer is satisfied that the provisions and requirements of this regulation in so far as they are applicable to the holder of such certificate or permit or to his premises have not been duly observed; or

(b) the milk belonging to the holder of such certificate or permit when sampled prior to its delivery to a purchaser or customer was reported —

(i) after due examination in accordance with the provisions of Schedule B, as not complying with the bacteriological requirements as laid down in regulation 63 A. (1) (c) of these regulations; or

(ii) after due examination in accordance with the provisions of Schedule A, as not having been pasteurized in accordance with the provisions of these regulations.

(8) Upon cancellation of such certificate or permit the person to whom the same was granted shall be treated in all respects as if he no longer holds such certificate or permit as the case may be, under these regulations. Upon such cancellation the Director or health officer shall cause to be served upon the person affected thereby a notice setting forth the fact of such cancellation having been made and the reasons therefore.

(9) Notwithstanding such cancellation the Director or health officer may at any time thereafter grant another such certificate or permit, as the case may be, to such person as aforesaid, provided that the granting of the same shall be dealt with in all respects as if a new certificate or permit were being granted under these regulations.

63 C. No person shall with the intention of selling the same within the area of the local authority, treat by heat milk that has already been so treated, nor shall any person sell within the area of a local authority milk that has been treated by heat on more than one occasion."

30. By the deletion of the words "may consider an application for registration and" where they appear in subregulation (1) of regulation 69.

31. By the insertion in subregulation (2) of regulation 70 after the words "receiver of revenue" of the words "or in the case of an urban local authority to the treasurer, as the case may be,".

32. By the insertion in regulation 71 after the words "receiver of revenue" of the words "or in the case of an urban local authority to the treasurer, as the case may be,".

33. By the substitution for subregulations (1), (2) and (9) of regulation 72 of the following:

"(1) Any building in which any restaurant or any refreshment room or tea-room or any eating house is kept should be rodent-proof and provision shall be made therein for at least a dining room, a kitchen with wash-up facilities, a store-room as well

kamers asook sanitêre geriewe ooreenkomstig die vereistes van regulasie 13. Al die vertrekke moet voldoende verlig en belug wees. Die binnevlakke van die mure van sodanige gebou moet glad afgepleister en met 'n ligkleurige olieverf gevef of met 'n ander goedgekeurde materiaal bedek wees. Doeltreffende maatreëls moet getref en instand gehou word om die perseel teen vlieë en ander insekte en blootgestelde voedsel teen besoedeling te beskerm. Die vloer moet van gladgepleisterde sement of ander soortgelyke geskikte materiaal wees.

(2) Die vloeroppervlakte van die eetsaal moet behalwe waar anders goedgekeur, 15 vk. voet vrye vloerruimte bied vir elkeen van die maksimum getal persone wat die eetsaal op enige tydstip mag huisves. Daar moet 'n voldoende aantal tafels en stoele in die eetsaal wees.

(9) Op 'n perseel waar daar 'n werf beskikbaar is, moet dit doeltreffend uitgelê en gedreineer wees."

34. Deur aan die einde van regulasie 72 die volgende nuwe regulasie by te voeg:

„72A. Ongeag enige teenstrydige bepalings in hierdie regulasies word eetsale nie vereis ten opsigte van padkafes of soortgelyke restaurants, ver-
versings- of teekamers nie, waar die bediening van voedsel deur 'n luik uitsluitlik na buite of oor 'n toonbank of in motorvoertuie geskied nie."

35. Deur die vervanging van subregulasie (1) van regulasie 75 deur die volgende asook die vervanging van die opskrif met die volgende nuwe opskrif:

„ANDER BESIGHEIDSPERSELE OF BEDRYWE”.

„75 (1) Niemand mag op enige perseel, waarvoor 'n lisensie ooreenkomstig die Eerste Bylae, Deel I, van die Konsolidasie-Ordonnansie betreffende lisensies 1935 (Ordonnansie 13 van 1935) soos gewysig, vereis word, enige artikel of voedingsmiddel verkoop nie, tensy hy sodanige perseel vooraf by die plaaslike owerheid laat registreer het vir hierdie doel. Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat aan die applikant uit, slegs as sodanige aansoek vergesel gaan van 'n geskikheidsertifikaat uitgereik ooreenkomstig regulasies 76 en 77: Met dien verstande dat dit die bedoeling van hierdie hoofstuk is om voorsiening te maak vir die registrasie van besigheidspersele waarvoor nie reeds spesifiek elders in hierdie regulasies voorsiening is nie: Met dien verstande voorts dat ten opsigte van 'n besigheid of bedryf vermeld in die Eerste Bylae, Deel I, van die voormelde ordonnansie, wat nie 'n gebou nodig het vir die beoefening van sy besigheid of bedryf nie, vrystelling deur die Direkteur of gesondheidsbeampte verleen kan word van die voorsiening van 'n gebou en die verkryging van 'n geskikheidsertifikaat wat ingevolge die bepalings van hierdie regulasies vereis word."

36. Deur na die woorde „ontvanger van inkomste” in subregulasie (2) van regulasie 76 die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

37. Deur na die woorde „ontvanger van inkomste” in regulasie 77 die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

as sufficient, suitable and approved change-rooms as well as sanitary conveniences in accordance with the provisions of regulation 13. All rooms shall be sufficiently lighted and ventilated. The interior surfaces of the walls of such building shall be smoothly plastered and painted with oil paint of a light colour or covered with any other approved material. Effective measures shall be taken and maintained to protect exposed food against contamination, and the premises against flies and other insects. The floors shall be of cement, brought to a smooth finish or of any other similar suitable material.

(2) The floor area of the dining room except where otherwise approved, shall afford 15 sq. feet of free floor space for each of the maximum number of persons who may at any time be accommodated in the dining room. There shall be a sufficient number of tables and chairs in the dining room.

(9) On a premises where a yard is available, it shall be effectively laid out and drained."

34. By the addition at the end of regulation 72 of the following new regulation:

“72 A. Notwithstanding any other provisions to the contrary in these regulations, dining rooms shall not be required in respect of road cafés or similar restaurants, refreshment rooms or tea-rooms where the service of food is rendered through a hatch exclusively to the outside or over a counter or in motor vehicles."

35. By the substitution for subregulation (1) of regulation 75 of the following as well as the substitution for the heading with the following new heading:

“OTHER BUSINESS PREMISES OR TRADES”.

“75 (1) No person shall on any premises, for which a licence is required in accordance with the First Schedule, Part I, of the Licences Consolidation Ordinance, 1935 (Ordinance 13 of 1935) as amended, sell any article or food, unless he has had such premises registered in advance for this purpose with the local authority. The local authority shall issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness issued in accordance with regulations 76 and 77: Provided that it is the purpose of this chapter to make provision for the registration of business premises which are not already specifically provided for elsewhere in these regulations: Provided further that in respect of a business or trade mentioned in the First Schedule, Part I, of the aforementioned ordinance, which needs no building for the exercising of its business or trade, exemption may be granted by the Director or health officer from the provision of a building and the obtaining of a certificate of fitness, as required by the provisions of these regulations."

36. By the insertion in subregulation (2) of regulation 76 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

37. By the insertion in regulation 77 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

38. Deur die vervanging van subregulasies (1), (2), (3), (6), (7) en (8) van regulasie 78 deur die volgende:

„(1) (a) Die perseel waarop iemand enige handel of besigheid wil dryf, moet knaagdierdig wees en bestaan uit 'n verkoopslokaal of vertrek met 'n voldoende vloeroppervlakte, behalwe in die geval van voedselwinkels wat minstens 180 vk. vt. vloerspasie moet beslaan en 'n muurlengte van minstens 10 voet moet hê: Met dien verstande dat minstens 20% van die totale vloeroppervlakte van die verkoopslokaal of vertrek van enige besigheid te alle tye vry moet wees van rakke, ameublement en/of enige ander artikel.”

(b) Niemand mag in of op 'n perseel die besigheid of bedryf om voedsel te verkoop beoefen nie, tensy 'n pakkamer voorsien word met 'n vloeroppervlakte van minstens 100 vk. voet en 'n muurlengte van minstens 8 voet.

(2) Die perseel mag nie nader as 30 voet van emmer of put sanitêre geriewe, stal of kraal wees nie.

(3) Alle vloere moet op 'n fondament met 'n geskikte arde materiaal gelê word en moet minstens 3 duim dik wees en bestaan uit syferdigte beton of ander goedgekeurde materiaal wat maklik skoongemaak kan word en glad afgewerk is.

(6) In die geval van voedselwinkels, moet daar op 'n eskikte plek soos goedgekeur 'n voldoende hoeveelheid suiwer water in 'n handwasbak voorsien wees. Elke houër waarin water in verband met sodandige perseel gehou word, moet gemaak wees van ondeurdringbare materiaal wat geskik is om water in 'n suiwer toestand te hou, en mag nie regstreeks met 'n sanitêre gemak, riool of afvoeryp verbind wees nie, en moet behoorlik bedek en geventileer en so geleë wees dat water wat daarin gehou word, nie blootgestel word aan besmetting deur skadelike uitsettings, stof of ding nie, en sodat dit altyd binne maklike bereik is om geïnspekteer en skoongemaak te word. Elke sodanige houër moet van tyd tot tyd leeg en deeglik skoongemaak word, so dikwels as wat nodig is om die verontreiniging van die water wat daarin gehou word, te voorkom.

(7) Die verkoopslokaal en die pakkamers van alle sikhede moet voldoende verlig en belug wees.

(8) In die geval van voedselwinkels moet doeltreffende maatreëls getref en in stand gehou word om die perseel teen vlieë en ander insekte en blootgestelde voedsel teen soedeling te beskerm.”

39. Deur aan die end van regulasie 78 die volgende nuwe regulasie by te voeg:

„78A. (1) Ongeag enige teenstrydige bepalings in enige regulasies mag niemand in of op 'n perseel 'n besigheid van 'n motorgarage soos omskryf in die Eerste Skedule Deel I, Item 11, van die Konsolidasie-Ordonnansie betreffende Lisensies 1935 (Ordonnansie 13 van 1935) as gewysig, bedryf nie tensy die perseel beantwoord aan die vereistes gestel in regulasies 120 en 121 van hierdie regulasies: Met dien verstande dat waar minder as 5 persone by 'n garage werksaam is, vrystelling deur die Direkteur of Gesondheidsbeampte verleen kan word van die voorsiening van kleedkamers soos vereis deur regulasie 120 (2).

(2) (a) Bykomend tot die bepalings van regulasies 120 en 121 ten opsigte van die vereistes vir motorgarages, mag die Direkteur of gesondheidsbeampte vereis dat daar 'n perseel vir voldoende sanitêre gemakke, kleedkamers met handewasbakke en stortgeriewe vir lede van die

38. By the substitution for subregulations (1), (2), (3), (6), (7) and (8) of regulation 78 of the following:

“(1) (a) The premises where any person wishes to carry on any trade or business shall be rodent-proof and consist of a shop or room with a sufficient floor area, except provision stores which shall consist of not less than 180 square feet and a wall length of not less than 10 feet: Provided that at least 20% of the total floor area of the shop or room of any business shall at all times be clear of shelving, furniture and/or any other article.”

(b) No person shall carry on, in or on any premises the business or trade of selling food, unless a storeroom is provided with a floor area of not less than 100 square feet and a wall length of not less than 8 feet.

(2) The premises shall be not nearer than 30 feet of pit or pail sanitary conveniences, stable or kraal.

(3) All floors shall be laid on a foundation of a suitable hard material and shall be not less than 3 inches thick and consist of impervious durable concrete, or other approved material which is easy to clean and have a smooth finish.

(6) In the case of provision stores an adequate supply of wholesome water shall be supplied in a wash handbasin at a suitable place as approved. Every container in which water is kept in connection with such premises shall be made of impervious material suitable for keeping water in a wholesome condition, and shall not be directly connected to any sanitary conveniences, drain or wastewater pipe and shall be properly covered and ventilated and so situated that the water kept therein is not exposed to pollution by any injurious vapourisation, dust or matter and that it is at all times readily accessible for inspection and cleaning purposes. Every such container shall from time to time as often as may be necessary be emptied and thoroughly cleaned to prevent pollution of water kept therein.

(7) The shop and the store-rooms of all business premises shall be sufficiently lighted and ventilated.

(8) In the case of provision stores effective measures shall be taken and maintained to protect exposed food against contamination and the premises against flies and other insects”.

39. By the addition at the end of regulation 78 of the following new regulation:

“78A (1) Notwithstanding any provision to the contrary in these regulations, no person shall carry on in or on any premises the business of a motor garage as defined in the First Schedule Part I, Item 11, of the Licences Consolidation Ordinance, 1935 (Ordinance 13 of 1935) as amended, unless the premises comply with the requirements as laid down in regulations 120 and 121 of these regulations: Provided that exemption may be granted by the Director or Health Officer from the provision of change-rooms as required by regulation 120 (2) at a garage where less than 5 persons are employed.

(2) (a) In addition to the provisions of regulations 120 and 121, in respect of the requirements for motor garages, the Director or health officer may demand the provision of sufficient sanitary conveniences, cloak-rooms with wash handbasins and showers for members of the

publiek wat by die perseel aan doen en vir blank en nie-blank, afsonderlik voorsien word; waar nodig geag, moet daar ook vir mans en vroue apart voorsiening gemaak word. Sodanige geriewe wat vir mans en vroue en die onderskeie rasse bedoel is, moet paslik aangewys word.

(b) Die voormelde kleed- en sanitêre geriewe moet te alle tye toegerus wees met skoon handdoeke, seep, toiletpapier, vullishouers met deksels en lopende warm en koue suiwer water wat met pype daarheen aangelê is. Verder moet hulle te alle tye in 'n sindelike toestand gehou word.

(c) Die eienaar of okkupeerder van 'n perseel wat nalaat om die bovermelde geriewe in die toestand te hou soos neergelê in subregulasie (b) hiervan is skuldig aan 'n misdryf."

40. Deur die tweede sin tot by die eerste komma in subregulasie (1) van regulasie 85 deur die volgende te vervang: „Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat aan die applikant uit."

41. Deur na die woorde „ontvanger van inkomste" in subregulasie (2) van regulasie 86 die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang," in te voeg.

42. Deur na die woorde „ontvanger van inkomste" in regulasie 87 die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang," in te voeg.

43. Deur subregulasie (8) van regulasie 88 deur die volgende te vervang.

„(8) Doeltreffende maatreëls moet getref en instand gehou word om die perseel teen vlieë en ander insekte en blootgestelde voedsel teen besoedeling te beskerm."

44. Deur aan die einde van subregulasie (5) van regulasie 89 die volgende voorbehoudsbepaling in te voeg:

„Met dien verstande dat in die geval van distribusiedepots van bakkerie dieselfde bepalings geld."

45. Deur regulasie 95 soos volg te wysig:

(a) Deur die eerste sin na die voorbehoudsbepaling in subregulasie (1) tot by die eerste komma te skrap en deur die volgende te vervang:

„Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat aan die applikant uit,"

(b) Deur na die woorde „ontvanger van inkomste" in subregulasies (4) en (6) die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang," in te voeg.

46. Deur subregulasie (1) van regulasie 100, te wysig deur die tweede sin tot by die eerste komma te vervang deur die volgende: „Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat aan die applikant uit."

47. Deur na die woorde „ontvanger van inkomste" in subregulasie 2 van regulasie 101 die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang," in te voeg.

48. Deur na die woorde „ontvanger van inkomste" in regulasie 102 die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang," in te voeg.

public visiting the premises and for whites and non-whites and where necessary, provision shall also be made separately for men and women. Such conveniences intended for men and women separately and for the respective races shall be suitably indicated.

(b) The aforementioned cloak and sanitary conveniences shall at all times be equipped with clean towels, soap, toilet paper, refuse containers with lids and running cold and hot wholesome water laid on in pipes thereto. Furthermore they shall be kept in a clean and sanitary condition at all times.

(c) The owner or occupier of premises who neglects to maintain such premises in the condition as laid down in subregulation (b) hereof shall be guilty of an offence."

40. By the deletion of the words "may consider an application for registration and" where they appear in subregulation (1) of regulation 85.

41. By the insertion in subregulation (2) of regulation 86 after the words "receiver of revenue" of the words "or in the case of an urban local authority to the treasurer, as the case may be,".

42. By the insertion after the words "receiver of revenue" in regulation 87 of the words "or in the case of an urban local authority to the treasurer, as the case may be,".

43. By the substitution for subregulation (8) of regulation 88 of the following.

"(8) Effective measures shall be taken and maintained to protect exposed food against contamination and the premises against flies and other insects."

44. By the addition at the end of subregulation (5) of regulation 89 of the following proviso:

"Provided that these provisions shall also apply to distribution depots of bakeries."

45. By the amendment of regulation 95 as follows:

(a) By the deletion of the words "may consider an application for registration and".

(b) By the insertion in subregulations (4) and (6) after the words "receiver of revenue" of the words "or in the case of an urban local authority to the treasurer, as the case may be,".

46. By the deletion of the words "may consider an application for registration and" where they appear in subregulation (1) of regulation 100.

47. By the insertion after the words "receiver of revenue" in subregulation (2) of regulation 101 of the words "or in the case of an urban local authority to the treasurer, as the case may be,".

48. By the insertion in regulation 102 after the words "receiver of revenue" of the words "or in the case of an urban local authority to the treasurer, as the case may be,".

48A. Deur subregulasie (1) van regulasie 103 deur die volgende te vervang:

„(1) Geskikte goedgekeurde en voldoende klee- en sanitêre geriewe asook 'n aparte vertrek met werkstafels vir die skoonmaak en voorbereiding van vis en aartappels voorsien word.”

49. Deur subregulasie (i) van regulasie 104, deur die volgende te vervang:

„(i) om doeltreffende maatreëls te tref en in stand te hou om die perseel teen vlieë en ander insekte en blootgestelde voedsel teen besoedeling te beskerm;”

49A. Deur regulasie 108 deur die volgende te vervang:

„108. Die bepalinge van hierdie hoofstuk van hierdie regulasies is nie van toepassing by besigheidpersele waar „vooraf verpakte vis” verkoop word nie.”

50. Deur die skraping van die woorde „motorvoertuig of motorfiets, of van motorfiets” in regulasie 110 oral waar hulle voorkom in die woordomskriving van tweedehandse goedere.”

51. Deur regulasie 111 soos volg te wysig:

(a) Deur subregulasie (1) deur die volgende subregulasie te vervang:

„(1). Niemand mag in tweedehandse goedere handel dryf nie of enige tweedehandse materiaal in verband met enige bedryf op 'n perseel opberg nie, tensy hy sodanige perseel vooraf by die plaaslike owerheid laat registreer het vir hierdie doel. Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat uit aan die applikant, slegs as sodanige aansoek vergesel gaan van 'n geskikheidsertifikaat uitgereik ooreenkomstig regulasie 111 (3) tot (6).”

(b) Deur na die woorde „ontvanger van inkomste” in subregulasies (4) en (6) die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

52. Deur regulasie 115 soos volg te wysig:

(a) Deur in subregulasie (1) die tweede sin tot by die eerste komma te vervang deur die volgende: „Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat uit aan die applikant.”

(b) Deur na die woorde „ontvanger van inkomste” in subregulasies (4) en (6) die woorde „of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

52A. Deur aan die end van regulasie 118 en net na die opskrif „Fabrieke” die volgende nuwe regulasie in te voeg:

„118A. Vir die toepassing van hierdie hoofstuk van hierdie regulasies tensy die sinsverband anders aandui, teken —

„„fabriek” enige „voedselabriek” waarvoor daar nie elders spesifiek in hierdie regulasies voorsiening gemaak is nie en sluit ook in enige soortgelyke perseel waarop enige iemand werk verrig in verband met 'n bedryf, besigheid, onderneming, inrigting of andersins in die vervaardiging veranderling, verwerking, sortering, versameling of verpakking van enige voedsel artikel, wat vir verkoop bedoel is as 5 of meer persone daarby in diens gehou word.”

48A. By the substitution for subregulation (1) of regulation 103 of the following:

“(1) Suitably approved and sufficient change- and sanitary conveniences as well as a separate room with worktables for the cleaning and preparing of fish and potatoes are provided.”

49. By the substitution for subregulation (i) of regulation 104 of the following:

“(i) to take and maintain effective measures to protect exposed food against contamination and the premises against flies and other insects;”

49A. By the substitution for regulation 108 of the following:

“108. The provisions of this chapter of these regulations are not applicable in regard to business premises where “pre-packed fish” is sold.”

50. By the deletion of the words “motor vehicles, or motor cycles” where ever they appear in the definition of “secondhand goods” in regulation 110.

51. By the amendment of regulation 111 as follows:

(a) By the substitution for subregulation (1) of the following subregulation:

“(1). No person shall trade in secondhand goods or store any secondhand material in connection with any trade in or on any premises, unless he has had such premises registered in advance with the local authority for this purpose. The local authority shall issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness issued in accordance with regulation 111 (3) to (6).”

(b) By the insertion after the words “receiver of revenue” in subregulations (4) and (6) of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

52. By the amendment of regulation 115 as follows:

(a) By the deletion of the words “may consider an application for registration and” where they appear in subregulation (1).

(b) By the insertion in subregulations (4) and (6) after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasury, as the case may be,”.

52A. By the addition at the end of regulation 118 and just after the heading “Factory” of the following new regulation:

“118A. For the purpose of this chapter of these regulations unless the context indicates otherwise —

“factory” shall mean any “food factory” for which no specific provision is made elsewhere in these regulations and includes any similar premises on which any person performs work in connection with any trade, business undertaking or institution or otherwise in the manufacturing, altering, adaption, sorting, assembling or packing of any article of food, intended for sale, if in connection therewith, 5 or more persons are employed.”

53. Deur regulasie 119 soos volg te wysig:

- (a) Deur in subregulasie (1) die tweede sin tot by die eerste komma te vervang deur die volgende: „Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat uit aan die applikant.”
- (b) Deur na die woorde „ontvanger van inkomste” in subregulasies (4) en (6) die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

54. Deur subregulasies (c), (d) en (e) van regulasie 120 deur die volgende te vervang:

- „(c) die binnemure, behalwe waar geglasuurde stene of glasstene of geglasuurde teëls of ander goedgekeurde materiaal vereis word, geskik afgewerk is;
- (d) die agterplaasoppervlakte uitgelê word soos goedgekeur;
- (e) die perseel voldoende verlig en belug is;”

55. Deur subregulasie (1) van regulasie 127 te wysig deur die tweede sin tot by die eerste komma te vervang deur die volgende: „Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat uit aan die applikant.”

56. Deur na die woorde „ontvanger van inkomste” in subregulasie (2) van regulasie 128 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

57. Deur na die woorde „ontvanger van inkomste” in regulasie 129 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

58. Deur subregulasie (1) van regulasie 135 te wysig deur die tweede sin tot by die eerste komma te vervang deur die volgende: „Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat uit aan die applikant”.

59. Deur na die woorde „ontvanger van inkomste in subregulasie (2) van regulasie 136 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

60. Deur na die woorde „ontvanger van inkomste” in regulasie 137 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

61. Deur subregulasie (1) van regulasie 139 te wysig deur die tweede sin tot by die eerste komma te vervang deur die volgende: „Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat uit aan die applikant,”

62. Deur na die woorde „ontvanger van inkomste” in subregulasie (2) van regulasie 140 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

63. Deur na die woorde „ontvanger van inkomste” in regulasie 141 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

64. Deur die woordoms krywing van „barbier” of „haarkapper” in regulasie 151 te wysig deur:
na die woorde „teen betaling of ander teenprestasie” die woorde „of donasie” by te voeg.

53. By the amendment of regulation 119 as follows:

- (a) By the deletion of the words “may consider an application for registration and” where they appear in subregulation (1).
- (b) By the insertion after the words “receiver of revenue” in subregulations (4) and (6) of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

54. By the substitution for subregulations (c), (d) and (e) of regulation 120, of the following:

- “(c) except where glazed or glass bricks or glazed tiles or other approved material is required, the inside walls are brought to a suitable finish;
- (d) the yard surface is laid out as approved;
- (e) the premises are adequately lighted and ventilated;”

55. By the deletion of the words “may consider an application for registration and” where they appear in subregulation (1) of regulation 127.

56. By the insertion in subregulation (2) of regulation 128 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

57. By the insertion in regulation 129 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be.”.

58. By the deletion of the words “may consider an application for registration and” where they appear in subregulation (1) of regulation 135.

59. By the insertion in subregulation (2) of regulation 136 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

60. By the insertion in regulation 137 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

61. By the deletion of the words “may consider an application for registration and” where they appear in subregulation (1) of regulation 139.

62. By the insertion in subregulation (2) of regulation 140 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

63. By the insertion in regulation 141 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

64. By the amendment of the definition of “barber” or “hairdresser” in regulation 151 as follows:

By the addition after the words “for payment or other valuable consideration” of the words “or donation”.

65. Deur subregulasie (1) van regulasie 152 te wysig deur die tweede sin tot by die eerste komma deur die volgende te vervang: „Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat uit aan die applikant.”

66. Deur na die woorde „ontvanger van inkomste” in subregulasie (2) van regulasie 153 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

67. Deur na die woorde „ontvanger van inkomste” in regulasie 154 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

68. Deur aan die end van die woordomskriving in regulasie 161 die volgende voorbehoudsbepaling in te voeg:

„Met dien verstande dat die Direkteur of gesondheidsbeampte by persele waar slegs die proses bekend as „droogskoonmaak” beoefen word, onder sekere omstandighede en op voorwaardes soos deur hom opgelê kan word, vrystelling kan verleen van die vereistes vir die voorsiening van stoofkamers, waskamers en bergkamers.”

69. Deur subregulasie (1) van regulasie 163 te wysig deur die tweede sin tot by die eerste komma deur die volgende te vervang: „Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat uit aan die applikant”.

70. Deur na die woorde „ontvanger van inkomste” in subregulasie (2) van regulasie 164 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

71. Deur na die woorde „ontvanger van inkomste” in regulasie 165 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

72. Deur subregulasie (a) van regulasie 166 deur die volgende te vervang:

„(a) daar, behalwe waar anders goedgekeur, ’n waskamer, opbergkamers, ’n strykkamer, ’n stoofkamer en kleedkamer of -kamers verskaf word; elke sodanige kamer moet ’n voldoende vloerruimte hê;”

73. Deur subregulasie (1) van regulasie 174 te wysig deur die tweede sin tot by die eerste komma deur die volgende te vervang: „Die plaaslike owerheid reik die aangevraagde registrasiesertifikaat uit aan die applikant”.

74. Deur na die woorde „ontvanger van inkomste” in subregulasie (2) van regulasie 175 die volgende woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

75. Deur na die woorde „ontvanger van inkomste” in regulasie 176 die woorde „of in die geval van ’n stedelike plaaslike owerheid aan die tesourier, na gelang,” in te voeg.

76. Deur regulasie 182 deur die volgende te vervang:

„182 (1) Niemand mag in of op enige perseel ’n ampeerterein of karavaanpark dryf nie, tensy hy die etrokke perseel vir hierdie doel vooraf by die plaaslike owerheid laat registreer het. Om ’n perseel vir hierdie oel te laat registreer, moet die applikant sy aansoek rig

65. By the deletion in subregulation (1) of regulation 152 of the words “may consider an application for registration and” where they appear.

66. By the insertion in subregulation (2) of regulation 153 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

67. By the insertion in regulation 154 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

68. By the addition at the end of the definition in regulation 161 of the following proviso:

“Provided that the Director or health officer at premises where only the process known as “drycleaning” is practised, may under certain circumstances and on conditions as may be imposed by him, grant exemption from the requirements for the provision of stove-rooms, wash-rooms and store-rooms.”

69. By the deletion of the words “may consider an application for registration” where they appear in subregulation (1) of regulation 163.

70. By the insertion in subregulation (2) of regulation 164 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

71. By the insertion in regulation 165 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

72. By the substitution for subregulation (a) of regulation 166 of the following:

“(a) there, except where otherwise approved, are provided a wash-room, store-rooms, an ironing room, a stove-room and a change-room or change-rooms; such rooms shall each have a sufficient floor space;”

73. By the deletion in subregulation (1) of regulation 174 of the words “may consider an application for registration and” where they appear.

74. By the insertion in subregulation (2) of regulation 175 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

75. By the insertion in regulation 176 after the words “receiver of revenue” of the words “or in the case of an urban local authority to the treasurer, as the case may be,”.

76. By the substitution for regulation 182 of the following:

“182 (1) No person shall conduct in or on any premises a camping ground or caravan park unless he has had the premises concerned registered in advance with the local authority for this purpose. In order to have any premises registered for this purpose, the applicant shall

aan die plaaslike owerheid, wat die aangevraagde registrasiesertifikaat uitreik aan die applikant, slegs as sodanige aansoek vergesel gaan van 'n geskiktheidsertifikaat uitgereik ooreenkomstig regulasies 182A en 182B: Met dien verstande dat hierdie aansoek om 'n registrasiesertifikaat nie betrekking het op karavaanparke wat geregistreer word as „huisvestingsinrigting” nie.

(2) Die applikant moet terselfdertyd, of so gou doenlik daarna 'n kennisgewing een keer op eie koste laat publiseer in 'n koerant wat in die betrokke omgewing in omloop is.

(3) Elke registrasiesertifikaat word uitgereik en is van krag vanaf die datum van uitreiking tot en met die eersvolgende 31ste dag van Desember wanneer dit verval. 'n Aansoek om hernuwing van sodanige registrasiesertifikaat moet minstens een maand voor die vervaldatum en ooreenkomstig subregulasie (1) van hierdie regulasie gedoen word.”

77. Deur die byvoeging van die volgende nuwe regulasies na regulasie 182:

„182A. (1) Die applikant moet om die geskiktheidsertifikaat vooraf skriftelik aansoek doen by die Direkteur of gesondheidsbeampte. In sy aansoek moet die applikant 'n beskrywing gee van die perseel asook besonderhede aangaande die ligging daarvan verstrekk; hy moet verder aandui vir hoeveel karavaanstaanplekke of kampeerplekke, na gelang, die applikant voornemens is om op sodanige perseel voorsiening te maak, afgesien van enige ander inligting wat die Direkteur of gesondheidsbeampte nodig ag om hom in staat te stel om die aansoek te oorweeg.

(2) Die Direkteur of gesondheidsbeampte kan na eie goeddunke ook 'n inspeksie ter plaatse van die perseel waarop die aansoek betrekking het, uitvoer of laat uitvoer en die applikant moet ten aansien van sodanige inspeksie, inspeksiegeld van R2.00 en enige mylgelde verskuldig, aan 'n ontvanger van inkomste of in die geval van 'n stedelike plaaslike owerheid aan die tesourier, na gelang, betaal.

(3) Wanneer 'n aansoek betrekking het op 'n perseel wat vir die onderhawige doel nie reeds 'n geskiktheidsertifikaat uitgereik is nie, moet sodanige aansoek vergesel gaan van:

- (a) die betrokke bouplanne in drievoud, geteken volgens 'n skaal van 1 op 100 sentimeter;
- (b) 'n plan van die perseel volgens 'n skaal van 1 op 500 sentimeter waarop die volgende aangetoon word:
 - (i) Die volle grootte van die grond waarop verlang word om die besigheid van 'n kampeerterrein of karavaanpark te dryf;
 - (ii) alle bestaande geboue op die grond;
 - (iii) die val van die grond in 'n noord-suid en oos-wes-rigting;
 - (iv) enige serwitute en boulynbeperkings;
 - (v) die voorgestelde aanleg van die kampeerterrein of karavaanpark insluitende alle wasblokke, wasinrigtings, akkomodasie vir bediendes, die toewysing van kampeerplekke of karavaanstaanplekke, toegangspaaie, dreinerings-, verligtings- en waterverskaffingspunte, geriefgeboue en enige ander eienskappe van die voorgestelde ontwerp en ontwikkeling van die grond, en
- (c) 'n blokplan van die grond, in drievoud, volgens 'n skaal van minstens 1 op 500 sentimeter wat die volgende aantoon —
 - (i) die grond en alle bestaande geboue daarop;

submit his application to the local authority and the local authority shall issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness issued in accordance with regulations 182 A and 182 B: Provided that this application for a registration certificate shall not be applicable in respect of caravan parks which are registered as “accommodation establishments”.

(2) At the same time, or as soon thereafter as may be, the applicant shall have a notice published once at his own expense in any newspaper which is in circulation in the vicinity concerned.

(3) Every certificate of registration shall be issued and shall take effect from the date of issue up to and including the next ensuing 31st day of December, when it shall lapse. Any application for renewal of such certificate of registration shall be made not less than one month before the date of expiry and in accordance with subregulation (1) of this regulation.”

77. By the addition of the following new regulations after regulation 182:

“182 A. (1) The applicant shall apply to the Director or health officer, in writing, in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises as well as particulars of the situation thereof; he shall further indicate for how many caravans spaces or camping sites, as the case may be, he intends catering on such premises, apart from any other information which the Director or health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection in loco of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R2.00 and any mileage fees due in respect of such inspection.

(3) Where an application relates to any premises not yet issued with a certificate of fitness for the purpose concerned, such application shall be accompanied by:

- (a) the relevant building plans, in triplicate, drawn to a scale of 1 to 100 centimetres;
- (b) a plan of the premises drawn to a scale of 1 to 500 centimetres on which is shown —
 - (i) the full extent of the land on which it is desired to conduct a camping ground or caravan park business;
 - (ii) all existing buildings on the land;
 - (iii) the gradient of the land in a north-south and east-west direction;
 - (iv) any servitudes and building restrictions;
 - (v) the proposed lay-out of the camping grounds or caravan park, including all ablution blocks, laundry facilities, accommodation for servants, the allocation of camping sites or caravan spaces, access roads, drainage points, lighting and water supply points, amenity buildings and any other features of the proposed design and development of the land, and
- (c) a block plan, in three-fold, of the land to a scale of not less than 1 to 500 centimetres indicating —
 - (i) the land and all the existing buildings thereon;

- (ii) alle aangrensende eiendomme, met hul benamings en geregistreerde nommers, asook alle geboue daarop;
- (iii) alle aangrensende paaie en oorpaaie; en
- (iv) die noordpunt.

182B. Nadat die applikant dokumentêre bewys gelewer het dat hy die inspeksiegeld sowel as enige mygelde erskuldig, betaal het aan 'n ontvanger van inkomste of 'n die geval van 'n stedelike plaaslike owerheid aan die esourier, na gelang, sal die Direkteur of gesondheidsbeampte die geskikheidsertifikaat uitreik as hy die applikant se planne goedkeur en daarvan oortuig is —

dat die applikant sal voldoen aan die minimum vereistes en voorwaardes vervat in regulasies 183, 184, 185 en 192 ten opsigte van kampeerterreine en regulasies 186, 187, 188, 189, 190, 191 en 192 ten opsigte van karavaanparke.

182C. Niemand mag 'n kampeertrein of karavaanark dryf nie, en die Direkteur of gesondheidsbeampte an weier om 'n geskikheidsertifikaat ten opsigte van 'n erseel vir 'n kampeertrein of karavaanpark uit te reik, nsy die persele voldoen aan die vereistes vervat in regulasie 182, 184, 185 en 192 ten opsigte van kampeertreine en regulasies 186, 187, 189, 190, 191 en 192 ten opsigte van karavaanparke."

78. Deur subregulasie (9) van regulasie 186 te wysig die vervanging van die woord „twee” waar dit voorskyn deur die woord „vyf”.

79. Deur regulasie 199 soos volg te wysig:

(a) Deur subregulasie (5) (b) en paragraaf (iii) van subregulasie (5) (c) deur die volgende te vervang:

„(b) enige voedingsmiddels, uitgesonderd ongekoekte vrugte, groente, eiers en roomys en bakkeryprodukte deur die vervaardiger toegedraai, uit persele wat nie gevestigde persele is nie, verkoop nie: Met dien verstande dat hierdie regulasie nie die verkoop van sekere voedsel deur 'n geregistreerde smous vanaf 'n goedgekeurde voertuig verbied nie;

(c) (iii) nie binne 30 voet van 'n put- of emmerkloset, urinaal of stal is nie: Met dien verstande dat spoelwaterafvoer wat in 'n spoelwaterafvoerstelsel uitloop, onder dieselfde dak as 'n voedselperseel opgerig mag word, mits sodanige spoelwaterafvoerstelsel nie regstreeks met sodanige voedselperseel in verbinding staan nie.”

(b) Deur subregulasie (5) (i) deur die volgende te vervang:

„(i) in gebreke bly om alle voedsel wat vir mensgebruik bedoel is, teen besoedeling te beskerm nie en moet voorkom dat voedsel onnodig gehanteer word of in aanraking met die liggaam of klere van enigiemand kom;”

(c) Deur die byvoeging aan die end van subregulasie (6) van die volgende nuwe subregulasie.

„(6A) (a) Elkeen wat in of op 'n perseel werk waar voedsel berei of hanteer word, moet elke keer wanneer hy die voedselperseel binnegaan, sy naels deeglik skoonmaak en sy hande met seep en water was alvorens hy met die werk begin.

(ii) all the adjoining properties with their designations and numbers of registration, as well as buildings thereon;

(iii) all the adjacent roads and rights-of-way; and

(iv) the north point.

182 B. After the applicant has furnished documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fees as well as any mileage fees due, the Director or health officer shall issue the certificate of fitness if he approves the applicant's plans and is satisfied that —

the applicant will comply with the minimum requirements and conditions contained in regulations 183, 184, 185 and 192 in respect of camping grounds and regulations 186, 187, 188, 189, 190, 191 and 192 in respect of caravan parks.

182 C. No person shall conduct a camping ground or caravan park, and the Director or health officer may refuse to issue a certificate of fitness in respect of premises for a camping ground or caravan park, unless such premises comply with the requirements of regulations 183, 184, 185 and 192 in respect of camping grounds and regulations 186, 187, 189, 190, 191 and 192 in respect of caravan parks.”

78. By the amendment of subregulation (9) of regulation 186 by the substitution for the word “two” where it appears of the word “five”.

79. By the amendment of regulation 199 as follows:

(a) By the substitution for sub-regulation 5 (b) and paragraph (iii) of sub-regulation 5 (c) of the following:

“(b) sell any food-stuffs, other than uncooked fruit, vegetables and eggs and producer-wrapped ice-cream and bakery products from other than fixed premises: Provided that this regulation shall not prohibit the sale of certain food by a registered hawker from an approved vehicle;

(c) (iii) are not within 30 feet of a pit or pail-closet, urinal or stable: Provided that water sanitary conveniences draining into a water-borne sewerage system may be erected under the same roof as such food premises, provided such water sanitary conveniences do not communicate directly with such food premises.”

(b) By the substitution for subregulation (5) (i) of the following:

“(i) fail to protect from contamination all food intended for human consumption and to prevent food from being handled unnecessarily or from coming into contact with the body or clothing of any person;”

(c) By the addition at the end of subregulation (6) of the following new subregulation.

“(6A) (a) Every person who works in or on premises where food is prepared or handled shall whenever he enters the food premises first clean his nails and wash his hands with soap and water before beginning to work.

(b) Elkeen wat in of op 'n perseel waar voedsel gehanteer word, met vuil hande of naels of vuil oorklere werk, is skuldig aan 'n misdryf."

80. Deur die skraping van Deel XX." „Algemeen" sowel as regulasies 205 en 206 en die vervanging daarvan deur 'n nuwe „Deel XX" „Algemeen en Aanvullend" en die volgende nuwe regulasies:

„ALGEMEEN EN AANVULLEND"

„205. Geen lisensie genoem in die Eerste Bylae, Deel I (behalwe Item 5), van die Konsolidasie-Ordonnansie betreffende Lisensies 1935 (Ordonnansie 13 van 1935) soos gewysig, om 'n besigheid te dryf, mag aan iemand uitgereik of hernieu word nie en niemand mag sodanige besigheid dryf nie tensy hy in besit is van 'n registrasiesertifikaat wat kragtens hierdie regulasies aan hom uitgereik is.

206. Geen aansoek om 'n nuwe lisensie genoem in die Eerste Bylae, Deel I (behalwe Item 5), van die Konsolidasie-Ordonnansie betreffende Lisensies 1935 (Ordonnansie 13 van 1935) soos gewysig, mag deur 'n lisensiehof oorweeg word nie tensy —

- (a) in die geval van 'n gebou wat nog nie voltooi is nie, of wat voltooi is maar nie aan die vereistes van hierdie regulasies voldoen nie, 'n bouplan voorgelê word wat deur die Direkteur of gesondheidsbeampete voorwaardelik goedgekeur is; of
- (b) in die geval van 'n gebou wat voltooi is en aan die vereistes van hierdie regulasies voldoen, 'n geskikheidsertifikaat uitgereik deur die Direkteur of gesondheidsbeampete, voorgelê word.

207 (1) Elke plaaslike owerheid behoort 'n register te hou wat die volgende inligting bevat ten opsigte van elke besigheid wat in sy magsgebied ingevolge hierdie regulasies geregistreer en gedryf word —

- (a) die volle naam en ras van die eienaar van die besigheid of, in die geval van 'n vennootskap of maatskappy, die volle naam en ras van elke vennoot of direkteur, na gelang van die geval;
- (b) die volle naam en ras van die bestuurder, indien daar een is, van die besigheid;
- (c) die soort besigheid soos omskryf in hierdie regulasies;
- (d) die handelsnaam, naam of titel van die besigheid;
- (e) die adres waar die besigheid gedryf word en/of waar die goedere waarmee handel gedryf word, opgeberg word, en in die geval van 'n besigheid wat die verkoop van produkte uit 'n voertuig of beweegbare struktuur meebring, die adres waar die goedere waarmee handel gedryf word, opgeberg word;
- (f) die voorwaardes, indien daar is, waarop die registrasiesertifikaat uitgereik ooreenkomstig hierdie regulasies toegestaan is;
- (g) die nommer en kalenderjaar van uitreiking van so 'n registrasiesertifikaat.

(2) Die register wat deur 'n plaaslike owerheid ooreenkomstig subregulasie (1) gehou word, lê gedurende gewone kantoorure ter insae van die publiek.

208 (1) As 'n aansoek om die registrasie van 'n besigheid deur 'n plaaslike owerheid toegestaan word, reik hy aan die aansoeker 'n registrasiesertifikaat uit waarin die volgende inligting aangegee word —

(b) Every person who works in or on premises where food is prepared or handled with unclean hands or nails or overalls, shall be guilty of an offence."

80. By the deletion of "Part XX" "General" as well as regulations 205 and 206 and the substitution thereof of the following new "Part XX" "General and Supplementary" and the following new regulations:

"GENERAL AND SUPPLEMENTARY"

"205. No licence mentioned in the First Schedule, Part I (with the exception of Item 5), of the Licences Consolidation Ordinance, 1935 (Ordinance 13 of 1935) as amended, to carry on a business shall be issued or renewed to any person and no person shall carry on a business unless he is in possession of a certificate of registration issued to him in terms of these regulations.

206. No application for a new licence mentioned in the First Schedule, Part I (with the exception of Item 5), of the Licences Consolidation Ordinance, 1935 (Ordinance 13 of 1935) as amended, shall be considered by the licensing court unless —

- (a) in the case of a building which is not completed, or which is completed but does not comply with the requirements of these regulations, a building plan approved conditionally by the Director or health officer is submitted; or
- (b) in the case of a completed building which complies with the requirements of these regulations, a certificate of fitness issued by the Director or health officer, is submitted.

207 (1) Every local authority shall keep a register containing the following information in respect of every business registered and carried on in accordance with these regulations, in its area of jurisdiction —

- (a) the full name and race of the owner of the business or in the case of a partnership or company, the full name and race of each partner or director, as the case may be;
- (b) the full name and race of the manager, if any, of the business;
- (c) the class of business as defined in these regulations;
- (d) the trade name, designation or title of the business;
- (e) the address at which the business is carried on and/or the address at which the goods traded in are stored and in the case of a business involving the selling of produce from a vehicle or movable structure, the address at which the goods traded in are stored;
- (f) the conditions, if any, subject to which the certificate of registration, issued in terms of these regulations, was granted;
- (g) the number and calendar year of issue of such certificate of registration.

(2) The register kept by a local authority in terms of subregulation (1) shall be open to inspection by the public during normal office hours.

208 (1) If an application for the registration of a business is granted by a local authority it shall issue to the applicant a certificate of registration containing the following information —

- (a) die volle naam en ras van die eienaar van die besigheid of, in die geval van 'n vennootskap of maatskappy, die volle naam en ras van elke vennoot of direkteur, na gelang;
- (b) die volle naam en ras van die bestuurder, indien daar een is, van die besigheid;
- (c) die soort besigheid soos omskryf in hierdie regulasies;
- (d) die handelsnaam, naam of titel waaronder dit gedryf gaan word;
- (e) die posadres sowel as die straat, erf of plaasnommer en naam na gelang waar die besigheid gedryf gaan word of waar die goedere waarmee handel gedryf word, opgeberg gaan word; in die geval van 'n besigheid wat die verkoop van produkte uit 'n voertuig of beweegbare struktuur meebring, die adres waar die goedere waarmee handel gedryf word, opgeberg gaan word;
- (f) die voorwaardes, indien daar is, waarop die registrasiesertifikaat toegestaan word.

- (a) the full name and race of the owner of the business or in the case of a partnership or company, the full name and race of each partner or director, as the case may be;
- (b) the full name and race of the manager, if any, of the business;
- (c) the class of business as defined in these regulations;
- (d) the trade name, designation or title under which it is to be carried on;
- (e) the postal address as well as the street, erf or farm number and name, as the case may be, at which the business is to be carried on or in the case of a business involving the selling of produce from a vehicle or movable structure, the address at which the goods traded in are to be stored;
- (f) the conditions, if any, subject to which the certificate of registration is granted.

(2) Elke registrasiesertifikaat wat gedurende 'n jaar 'n plaaslike owerheid uitgereik word, word agtereenvolgens genommer en die vervaldatum daarvan word aarop aangegee.

(2) Every certificate of registration issued by a local authority during one year shall be numbered consecutively and the date of expiry shall be stated thereon.

(3) Die plaaslike owerheid verskaf aan die aansoeker twee kopieë van sodanige registrasiesertifikaat wat hy uitreik en waarop ruimte voorsien word vir die nommer en datum van die lisensie wat deur die ontvanger van inkomste uitgereik moet word.

(3) The local authority shall furnish to the applicant two copies of such certificate of registration issued by it and on which shall be provided space for the number and date of the licence to be issued by the receiver of revenue.

(4) Ingeval 'n registrasiesertifikaat geskend word of verlore raak, kan 'n afskrif daarvan van die betrokke plaaslike owerheid verkry word by betaling van 'n bedrag van R2-00.

(4) In the event of the defacement or loss of a certificate of registration a duplicate thereof may be obtained from the local authority concerned upon payment of a fee of R2-00.

209. 'n Ontvanger van inkomste teken op elke lisensie at hy uitreik ten opsigte waarvan 'n registrasiesertifikaat vereis word, die nommer en datum van uitreiking van sodanige sertifikaat aan en hy endosseer die nommer en datum van uitreiking van die lisensie op die kopieë van die registrasiesertifikaat wat ooreenkomstig subregulasie 208 van regulasie 208 vir daardie doel voorsien word en die aansoeker besorg een sodanige kopie terug aan die betrokke plaaslike owerheid.

209. A receiver of revenue shall enter on every licence issued by him in respect of which a certificate of registration is required, the number and date of issue of such certificate and he shall endorse the number and date of issue of the licence on the copies of the certificate of registration provided for that purpose in terms of subregulation (3) of regulation 208 and the applicant return one such copy to the local authority concerned.

210 (1) As 'n plaaslike owerheid 'n registrasiesertifikaat ingevolge regulasie 214 intrek of 'n aansoek om die registrasie van 'n besigheid weier of so 'n aansoek toestaan onderworpe aan voorwaardes of versuim om so 'n aansoek binne die voorgeskrewe tydperk toe te staan, dan moet die aansoeker binne drie maande na bekendmaking van sodanige weiering of voorwaardelike goedkeuring of weiering, die geval van versuim om 'n aansoek toe te staan, binne drie maande na verloop van die voorgeskrewe tydperk, by die Administrateur appél aanteken.

210 (1) If a local authority withdraws a registration certificate in accordance with regulation 214 or refuses to grant an application for the registration of a business or grants such application subject to conditions or fails to grant such application within the prescribed period, the applicant may, within three months of the notification of such refusal or conditional approval or, in the event of a failure to grant an application, within three months of the lapse of the prescribed period, appeal to the Administrator.

(2) Voordat hy 'n appél oorweeg, verwys die Administrateur die saak na die betrokke plaaslike owerheid vir sy verslag.

(2) The Administrator shall, before considering an appeal, refer the matter to the local authority concerned for its report.

(3) Die Administrateur kan van 'n appellant vereis om op eie koste verdere bewys te lewer met betrekking tot die geskiktheid van die voorgestelde perseel vir soverre die openbare gesondheid betref.

(3) The Administrator may require an appellant to provide at his own expense further evidence in regard to the suitability of the proposed premises from a public health point of view.

(4) Die Administrateur kan, by die handhawing van 'n appél, ten opsigte van die betrokke besigheid —

(4) The Administrator may, in allowing an appeal, impose in respect of the business in question —

(a) enige voorwaarde opleë wat hy nodig ag vir die beskerming van die openbare gesondheid; en

(a) any condition deemed necessary by him for the protection of public health; and

(b) as dit die besigheid van 'n smous is, ook 'n voorwaarde oplê waarby die gebied waarin die besigheid gedryf word beperk word, en kan die tydperk verleng wat ooreenkomstig regulasie 211 toege laat word vir die uitneem van die lisensie of die aanvang met die oprigting of herbou van die perseel.

(5) Ingeval 'n appél gehandhaaf word, reik die plaaslike owerheid, sodra hy van die beslissing van die Administrateur in kennis gestel word, aan die appellant 'n registrasiesertifikaat ooreenkomstig regulasie 208 uit.

211. 'n Registrasiesertifikaat wat deur 'n plaaslike owerheid ooreenkomstig hierdie regulasies uitgereik word, vervel —

- (a) as die lisensie om die besigheid te dryf ten opsigte waarvan dit uitgereik is, nie binne ses maande van die uitreiking daarvan uitgeneem word nie;
- (b) wanneer die besigheid aan iemand anders oorgedra word;
- (c) wanneer die besigheid na 'n ander perseel verplaas word, tensy sodanige verplasing genoodsaak word weens brand, oorstromings, oproere, storms, oorlog of 'n dergelike ramp of noodtoestand of weens boubedrywighede ooreenkomstig die vereistes van die plaaslike owerheid, in watter geval die registrasiesertifikaat ten volle van krag en geldig bly tot die een-en-dertigste dag van Desember van die jaar waarin sodanige ramp of noodtoestand voorgekom het of met die boubedrywighede begin is;
- (d) indien die registrasiesertifikaat toegestaan word ten opsigte van 'n perseel wat nog opgerig of herbou moet word, by versuim om met die oprigting of herbou daarvan 'n aanvang te neem en voort te gaan daarmee binne ses maande na die datum van uitreiking van genoemde registrasiesertifikaat of by versuim om te voldoen aan die spesifikasies van die plan wat deur die Direkteur of gesondheidsbeampte goedgekeur is;
- (e) in die geval van alle besighede op die een-en-dertigste dag van Desember van die jaar waarvoor die registrasiesertifikaat toegestaan word;
- (f) as die persoon aan wie dit uitgereik is, vir 'n derde keer binne 'n kringloop van 3 jaar skuldig bevind word aan 'n misdryf ingevolge hierdie regulasies; of
- (g) by die beëindiging van die besigheid.

212 (1) Iedereen wat by die inwerkingtreding van hierdie regulasies 'n besigheid dryf uit hoofde van die bepalings van enige wet, is geregtig om aan te hou om so 'n besigheid te dryf of om die betrokke lisensie uit te neem en om die lisensie vir genoemde besigheid te hernieu: Met dien verstande dat hy, binne drie maande na die inwerkingtreding van hierdie regulasies, by die betrokke plaaslike owerheid aansoek moet doen om die registrasie van sy perseel ooreenkomstig die bepalings van hierdie regulasies.

(2) As die aansoek vergesel gaan van 'n geskiktheid-sertifikaat uitgereik deur die Direkteur of gesondheidsbeampte, reik die plaaslike owerheid 'n registrasiesertifikaat aan die betrokke persoon uit.

(3) As dit egter blyk dat die perseel ooreenkomstig die bepalings van hierdie regulasies nie geskik is vir die dryf van die betrokke besigheid nie, dan volg dieselfde prosedure *mutatis mutandis* as dié wat neergelê is in regulasie 214.

(b) if it is the business of a hawker also a condition restricting the area in which the business is to be carried on and may extend the period allowed in terms of regulation 211 for the taking out of the licence or the commencement of the erection or reconstruction of the premises.

(5) In the event of an appeal being successful the local authority shall, upon being advised of the decision of the Administrator, issue to the appellant a certificate of registration in terms of regulation 208.

211. A certificate of registration issued by a local authority in terms of these regulations, shall lapse —

- (a) if the licence to carry on the business in respect of which it was issued, is not taken out within six months of its issue;
- (b) upon the transfer of the business to some other person;
- (c) upon the transfer of the business to other premises unless such transfer is necessitated by fire, flood, rioting, storm, war or like disaster or emergency or by building operations in accordance with the requirements of the local authority, in which case the certificate of registration shall remain of full force and effect until the thirty-first day of December of the year in which such disaster or emergency occurred or such building operations started;
- (d) if the certificate of registration is granted in respect of premises still to be erected or reconstructed, upon failure to commence and proceed with the erection or reconstruction thereof within six months of the date of issue of the said certificate of registration or upon failure to comply with the specifications of the plan approved by the Director or health officer;
- (e) in the case of all businesses on the thirty-first day of December of the year for which the certificate of registration is granted;
- (f) if the person to whom it was issued, is found guilty of an offence under these regulations for a third time within cycle of 3 years; or
- (g) upon the termination of the business.

212 (1) Any person who at the commencement of these regulations carries on a business by virtue of the provisions of any law shall be entitled to continue to carry on such business or to take out the licence concerned and to renew the licence for the said business: Provided that he shall, within three months of the commencement of these regulations, apply to the local authority concerned for the registration of his premises in accordance with the provisions of these regulations.

(2) If the application is accompanied by a certificate of fitness, issued to him by the Director or health officer, a registration certificate shall be issued by the local authority, to the person concerned.

(3) If it appears, however, that the premises are not suitable in accordance with the provisions of these regulations, for the carrying on of the business concerned, the same procedure will apply *mutatis mutandis* as that laid down in regulation 214.

213 (1) Enige verandering in 'n besigheid waarby die besonderhede uiteengesit in die registrasiesertifikaat wat ten opsigte van dié besigheid uitgereik is, betrokke is, en die beëindiging van enige besigheid, word aan die plaaslike owerheid en aan die ontvanger van inkomste van die betrokke gebied gerapporteer deur die persoon aan wie die registrasiesertifikaat uitgereik is.

(2) By ontvangs van sodanige berig stel die plaaslike owerheid die Direkteur of gesondheidsbeampte in kennis en wysig sy besigheidsregister dienoreenkomstig.

(3) Wanneer ook al 'n registrasiesertifikaat verval of kragtens hierdie regulasies ingetrek word, moet die persoon aan wie dit uitgereik is, dit aan die betrokke plaaslike owerheid teruggee binne een maand na die verval of intrekking daarvan.

214 (1) Die Direkteur of gesondheidsbeampte kan na eie goeddunke op enige tydstip wat redelik is vir die behoorlike uitvoering van sy plig 'n perseel waar 'n besigheid gedryf word of gedryf gaan word binnegaan en inspekteer ten einde vas te stel of die perseel ingevolge die bepalings van hierdie regulasies geskik is vir die dryf van die betrokke of beoogde besigheid en kan die persoon in beheer van so 'n besigheid aansê om die registrasiesertifikaat wat kragtens hierdie regulasies vereis word, te vertoon.

(2) As sodanige inspeksie aan die lig bring dat die betrokke perseel ooreenkomstig die bepalings van hierdie regulasies ongeskik is vir die dryf van die betrokke of beoogde besigheid bestel die Direkteur of gesondheidsbeampte aan die applikant of persoon aan wie die registrasiesertifikaat uitgereik is, 'n kennisgewing waarin uitvoerig uiteengesit word in watter opsigte die perseel ongeskik geag word en watter veranderinge daaraan vereis word en 'n redelike tyd bepaal word waarin sodanige veranderinge uitgevoer moet word en kan hy 'n voorwaardelike geskikheidsertifikaat uitreik.

(3) As die betrokke perseel nie ooreenkomstig die vereistes van hierdie regulasies verander word binne die tydperk wat kragtens subregulasie (2) bepaal word of binne 'n verlengde tydperk wat die Direkteur of gesondheidsbeampte om goeie redes wat aangevoer is, toelaat, dan moet die plaaslike owerheid op advies van die Direkteur of gesondheidsbeampte 'n registrasiesertifikaat wat reeds uitgereik is ten opsigte van die besigheid wat op bedoelde perseel gedryf word intrek en wel met ingang van die vervaldatum van die geldige lisensie en/of registrasiesertifikaat wat ten opsigte daarvan gehou word, en tel hy die ontvanger van inkomste van die betrokke gebied dienoreenkomstig in kennis.

215 Die registrasiesertifikaathouer moet toesien dat gedurende die geldigheidsduur van 'n registrasiesertifikaat ingevolge regulasies 27, 38, 41, 69, 75, 85, 95, 100, 111, 115, 19, 127, 135, 139, 152, 163, 174 of 182 deur die plaaslike owerheid op sy naam aan hom uitgereik, geen strukturele verandering aan die betrokke geboue sonder die Direkteur of gesondheidsbeampte se skriftelike toestemming vooraf, aangebring word nie.

216 (1) Die vereistes gestel in regulasies 3 (2) en 3), 24 (2) (b) en 78 (3) is nie van toepassing op geboue wat by die afkondiging van hierdie regulasies bestaan nie, mits die dakke of mure van sodanige geboue struktureel verander word (uitgesonderd veranderinge vir verligtings- of belugtingsdoeleindes).

(2) Ongeag enige teenstrydige bepalings in hierdie regulasies, word bouplanne ten opsigte van besigheids-

213 (1) Any change in a business involving the particulars specified in the certificate of registration issued in respect of that business, and the termination of any business shall be reported to the local authority and to the receiver of revenue of the area concerned by the person to whom the certificate of registration was issued.

(2) Upon the receipt of such report the local authority shall inform the Director or health officer and alter its business register accordingly.

(3) Whenever a certificate of registration lapses or is withdrawn or cancelled in terms of these regulations the person to whom it was issued shall surrender it to the local authority concerned within one month after the lapse, withdrawal or cancellation thereof.

214 (1) The Director or health officer may at his discretion at any hour reasonable for the proper performance of his duty enter and inspect any premises where a business is carried on or intended to be carried on in order to see whether the premises are suitable in accordance with the requirements of these regulations for the carrying on of the business concerned or contemplated and may demand from the person in charge of such business the production of the certificate of registration required in terms of these regulations.

(2) If such inspection reveals that the premises in question are unsuitable in accordance with the requirements of these regulations for the carrying on of the business concerned or contemplated the Director or health officer shall serve upon the applicant or person to whom the certificate of registration was issued a notice setting out in detail in what respects the premises are considered unsuitable and what alterations are required thereto and stipulating a reasonable time within which such alterations shall be effected and may issue a conditional certificate of fitness.

(3) If the premises in question are not altered in accordance with the requirements of these regulations within the period specified in terms of subregulation (2) or within such extended period as the Director or health officer may on good cause shown allow, the local authority shall on advice of the Director or health officer withdraw a certificate of registration already issued in respect of the business carried on in those premises, with effect from the date of expiry of the current licence and/or certificate of registration held in respect thereof and advise the receiver of revenue of the area concerned accordingly.

215 The holder of a certificate of registration shall ensure that during the currency of a certificate of registration issued to him in his name by the local authority in terms of regulations 27, 38, 41, 69, 75, 85, 95, 100, 111, 115, 119, 127, 135, 139, 152, 163, 174 or 182 no structural alterations is made to the buildings concerned without the prior consent, in writing, of the Director or health officer.

216 (1) The requirements laid down in regulations 3 (2) and (3), 24 (2) (b) and 78 (3) shall not be applicable to buildings existing at the time of promulgation of these regulations, unless the roofs or walls of such buildings are altered structurally (except alterations for lighting or ventilation purposes).

(2) Notwithstanding any provisions to the contrary in these regulations, no building plans shall be required

persele wat by die afkondiging van hierdie regulasies reeds bestaan, nie verlang by die aansoek aan die Direkteur of gesondheidsbeampte om die uitreiking van 'n geskikheidsertifikaat nie, behalwe in die geval van aansoeke waar strukturele veranderinge aan persele aangebring moet word.

(3) Ongeag enige teenstrydige bepalings in hierdie regulasies, kan daar aan 'n besigheid of bedryf vrystelling deur die Direkteur of gesondheidsbeampte verleen word van die voorsiening van kledkamers en/of sanitêre geriewe, wat deur hierdie regulasies vereis word, in gevalle waar kledkamers en/of sanitêre geriewe reeds elders bestaan en ook vir gebruik deur die werknemers van sodanige besigheid of bedryf toeganklik is: Met dien verstande dat die Direkteur of gesondheidsbeampte die bevoegdheid het om te bepaal of die aangewese kledkamers en/of sanitêre geriewe se ligging geskik is en of dit voldoende is in verhouding tot die perseel/persele en persone wat dit moet bedien.

217 (1) Indien dit blyk met die toepassing van hierdie regulasies by besigheidpersele wat by die afkondiging van hierdie regulasies bestaan het of by nuwe aansoeke om die registrasie van besigheidpersele dat sekere bepalings onprakties of onuitvoerbaar is, kan die applikant aansoek deur die betrokke plaaslike owerheid by die Direkteur vir voorwaardelike vrystelling van die bepalings van die regulasies gedoen word.

(2) So 'n aansoek moet behoorlik gemotiveer wees en vermeld in watter opsig voorwaardelike vrystelling verlang word en ook aandui binne watter tydperk daar aan die vereistes van die regulasies voldoen sal kan word.

(3) Die Direkteur kan by enige aansoek om voorwaardelike vrystelling van sekere bepalings van hierdie regulasies wat aan hom gerig is —

- (a) sodanige aansoek onvoorwaardelik toestaan; of
- (b) enige voorwaarde oplê wat hy nodig ag vir die beskerming van die openbare gesondheid; of
- (c) so 'n aansoek weier.

218. Plaaslike owerhede het die bevoegdheid om sy funksies rakende die uitreiking van registrasiesertifikate van besigheidpersele ingevolge die bepalings van hierdie regulasies te delegeer.

219 (1) 'n Hof wat iemand wie se naam op 'n registrasiesertifikaat voorkom, skuldig bevind aan enige van die misdrywe en in die omstandighede wat hieronder uiteengesit word, kan, benewens enige ander straf wat hy oplê, genoemde registrasiesertifikaat intrek met ingang van die datum waarop die geldige lisensie en/of registrasiesertifikaat wat ten opsigte van die betrokke besigheid gehou word, verval of soos anders deur die hof beslis mag word: Met dien verstande dat die misdryf gepleeg is in verband met die dryf van die betrokke besigheid:

- (a) Vir die derde keer aan —
 - (i) 'n misdryf ingevolge artikel 113 of 125 van die Volksgezondheidswet 1919 (Wet 36 van 1919), soos toegepas op die Gebied deur die Publieke Gezondheidsproklamatie 1920 (Proklamasie 36 van 1920); of
 - (ii) 'n misdryf ingevolge die verkoop, aanhou, vervoer en opberg van enige voedsel op so 'n wyse dat dit strydig is met die bepalings van hierdie regulasies; of
 - (iii) 'n misdryf rakende die vervalsing van voedsel ingevolge bepalings van die Ordonnansie op

in regard to business premises existing at the date of promulgation of these regulations, where application is made to the Director or health officer for the issue of a certificate of fitness, except in the case of applications where structural alterations of premises are required.

(3) Notwithstanding any provisions to the contrary in these regulations, exemption may be granted by the Director or health officer to a business or trade from the provisions of change-rooms and/or sanitary convenience, required by these regulations, in cases where change-rooms and/or sanitary convenience are already available and accessible elsewhere for the use also by the employees of such premises or trade: Provided that the Director or health officer shall have the authority to determine whether the location of the indicated change-rooms and/or sanitary conveniences are suitable and whether it is sufficient in relation to the premises and individuals which it must serve.

217 (1) If it appears on the application of these regulations regarding business premises already existing at the time when these regulations are promulgated or with new applications for the registration of business premises that certain provisions are unpractical or impracticable, application may be made by the applicant to the Director through the relative local authority for a conditional exemption of the provisions of these regulations.

(2) Such an application shall be properly motivated and shall also mention in what respects conditional exemptions are desired, and also give an indication of the time in which the requirements of the regulations will be complied with.

(3) The Director may on any application addressed to him for a conditional exemption from certain provisions of these regulations —

- (a) grant such application unconditionally, or
- (b) impose any condition he considers necessary to protect the public health; or
- (c) refuse such an application.

218. Local authorities shall have the power to delegate their functions regarding the issue of certificates of registration to business premises in accordance with the provisions of these regulations.

219 (1) A court convicting a person whose name appears on a certificate of registration of any of the offences and under the circumstances set out hereunder may in addition to any other penalty which it may impose, cancel the said certificate of registration with effect from the date on which it may impose, cancel the said certificate of registration with effect from the date on which the current licence and/or certificate of registration held in respect of the business in question expires, or as may be decided otherwise by the court: Provided that the offence was committed in connection with the conduct of the business in question:

- (a) For the third time of —
 - (i) an offence under section 113 or 125 of the Public Health Act, 1919 (Act 36 of 1919) as applied to the Territory by the Public Health Proclamation, 1920 (Proclamation 36 of 1920); or
 - (ii) an offence under these regulations relating to the sale, keeping, transportation and storage of any food; or
 - (iii) an offence concerning the adulteration of food in accordance with the provisions of the Food,

Voedings-, Genees- en Ontsmettingsmiddels
1952 (Ordonansie 36 van 1952).

(2) Wanneer ook al 'n registrasiesertifikaat ingevolge subregulasie (1) ingetrek word, stel die klerk of griffier van die hof binne twee weke van sodanige intrekking die betrokke plaaslike owerheid en ontvanger van inkomste daarvan in kennis.

220 (1) Enigiemand wat die Direkteur of die gesondheidsbeampte hinder by die uitvoering van enige plig of ondersoek, wat kragtens hierdie regulasies gemagtig is, of wat sodanige beampte verhinder om enige plig wat wetlik daar kragtens onderneem word, uit te voer of wat weier om inligting te verstrek of hulp te verleen daarkragtens van hom vereis word, begaan 'n oortreding van hierdie regulasies.

(2) Iemand wat enige van hierdie regulasies oortree of nie nakom nie, is aan 'n oortreding skuldig en kan by skuldigbevinding deur 'n bevoegde hof 'n boete van hoogstens R100 opgelê word, en tot 'n verdere boete van hoogstens R10.00 vir elke dag wat sodanige oortreding voortduur na die datum vermeld in 'n skriftelike kennisgewing deur die plaaslike owerheid ten opsigte daarvan.

(3) 'n Hof wat iemand wie se naam op 'n registrasiesertifikaat voorkom, skuldig bevind aan 'n misdryf ingevolge hierdie regulasies, kan, benewens enige ander straf wat hy oplê, genoemde registrasiesertifikaat intrek met ingang van die datum waarop die geldige lisensie en/of registrasiesertifikaat ten opsigte van die betrokke besigleid gehou word, verval, of soos anders deur die hof belis word.

(4) Wanneer ook al 'n registrasiesertifikaat ingevolge subregulasie (3) ingetrek word, stel die klerk of griffier van die hof binne twee weke van sodanige intrekking die betrokke plaaslike owerheid en ontvanger van inkomste daarvan in kennis.

81. Deur bylaes A tot F te skrap en deur die volgende te vervang:

BYLAE A.

CORNELL-FOSFATASETOETS VIR
PASTEURISERING.

1.1. REAGENSE. Tensy anders vermeld, moet chemikalieë wat gebruik word, van reagensgehalte wees. Gebruik altyd gedistilleerde water vir die bereiding van onderstaande oplossings:

- (a) *Karbonaatbuffersubstraat*. Los 11.50 g. anhidriese natriumkarbonaat, 10.15 g. anhidriese natriumbikarbonaat en 1.09 g. suiwer dinatriumfenielfosfaat in water op en vul by tot 1 liter. Die pH-waarde van die buffersubstraat moet 9.80 wees. Ongebonden fenol in dinatriumfenielfosfaat kan as volg verwyder word: Los die dinatriumfenielfosfaat in die bufferoplossing op, voeg 'n paar druppels BKC-oplossing by en ekstraheer die BKC-fenolkompleks wat verkry word met butielalkohol. Gebruik die waterige oplossing om die substraat te berei.
- (b) *Presipiteermiddel van trichloorasynsuur-soutsuur*. Los 25 g. trichloorasynsuurkristalle in water op, vul by tot 50 ml. met water, voeg 50 ml. gekonsentreerde soutsuur (ongeveer 36 persent sterkte) by en vermeng deeglik.
- (c) *Natriumkarbonaatoplossing, 8-persent*. Los 80 g. anhidriese natriumkarbonaat in water op en vul by tot 1 liter.

Drugs and Disinfectants Ordinance, 1952 (Ordinance 36 of 1952).

(2) Whenever a certificate of registration is cancelled in terms of subregulation (1), the clerk or registrar of the court shall, within two weeks of such cancellation, notify the local authority and the receiver of revenue concerned thereof.

220 (1) Any person who hinders or obstructs the Director or health officer in the execution of any duty or inspection authorised in terms of these regulations or who refuses to furnish any information or to render any assistance required of him in terms of the said regulations, shall be guilty of an offence under these regulations.

(2) Any person who contravenes or fails to comply with any of these regulations shall be guilty of an offence and liable on conviction by a competent court to a fine not exceeding R100, and to a further fine not exceeding R10 for every day during which such contravention continues after the date fixed in any written notice in respect thereof from the local authority.

(3) A court convicting a person whose name appears on a certificate of registration of an offence under these regulations may in addition to any other penalty which it may impose, cancel the said certificate of registration with effect from the date on which the current licence and/or certificate of registration held in respect of the business in question, expires, or as may be decided otherwise by the court.

(4) Whenever a certificate of registration is cancelled in terms of subregulation (3) the clerk or registrar of the court shall, within two weeks of such cancellation, notify the local authority and the receiver of revenue concerned thereof.

81. By the deletion of schedules A to F and by the substitution therefore of the following.

SCHEDULE A.

CORNELL PHOSPHATASE TEST FOR
PASTEURIZATION.

1.1. REAGENTS. Unless otherwise stated, all chemicals used shall be of reagent grade quality. Always use distilled water in the preparation of the following solutions:

- (a) *Carbonate buffer substrate*. Dissolve 11.50 g. of anhydrous sodium carbonate, 10.15 g. of anhydrous sodium bicarbonate and 1.09 g. of pure disodium phenylphosphate in water and make up to 1 litre. The pH value of the buffer substrate shall be 9.80. Free phenol in disodium phenylphosphate may be removed as follows: Dissolve the disodium phenylphosphate in the buffer solution, add a few drops of BQC solution and extract the resulting BQC-phenol complex with butyl alcohol. Use the aqueous solution to prepare the substrate.
- (b) *Trichloroacetic acid hydrochloric acid precipitant*. Dissolve 25 g. of trichloroacetic acid crystals in water, make up to 50 ml. with water, add 50 ml. of concentrated hydrochloric acid (approximately 36 per cent in strength) and mix thoroughly.
- (c) *Sodium carbonate solution, 8 per cent*. Dissolve 80 g. of anhydrous sodium carbonate in water and make up to 1 litre.

- (d) *Oplossing van Kopersulfaat-natriumheksametafosfaat.* Los 500 g. kopersulfaat ($\text{CuSO}_4 \cdot 5\text{H}_2\text{O}$) en 20 g. natriumheksametafosfaat (tegniese graad) in gedistilleerde water op en vul by tot 1 liter.
- (e) 2—6 *Dibroomkinoonchloramien (BKC).* Los 50 mg. BKC in 10 ml. absolute etielalkohol of absolute metielalkohol op en bewaar in 'n donker fles.
- (f) *Voorraadoplossing van fenol.* Los 1.0 g. fenolkristalle in water op en vul by tot 1 liter.
- (g) *Bufferoplossing.* Maak 'n karbonaatbuffer deur 11.50 g. Natriumkarbonaat (anhidries) en 10.15 g. natriumbikarbonaat in 1 liter water op te los.
- (h) *Verdunde fenoloplossing.* Vul 4 ml. van die voorraadoplossing van fenol (1.1(f)) met 500 ml. bufferoplossing (1.1(g)) by. Hierdie oplossing bevat 8 mikrogram fenol per milliliter.
- (i) *Butielalkohol.*
- (j) *Chloroform.* Gehalte volgens die Britse Farmakopee.

1.2. BEREIDING VAN KLEURSTANDAARDE. Pipetteer in 'n reeks skoon droë proefbuisies (ongeveer 16 x 150 mm.) 0.5, 1.0, 1.5, 5.0 ml. verdunde fenoloplossing (1.1(h)) af. Voeg genoeg bufferoplossing (1.1(g)) daarby om die finale volume 10 ml. te maak. Voeg dan 1 ml. van die oplossing van kopersulfaat-natriumheksametafosfaat (1.1(d)) by en daarmee 2 druppels van die BKC-reagens (1.1(e)). Vermeng en laat 15 minute by 37° C vir volledige kleurontwikkeling staan. Voeg by die ontwikkelde standaard 5 ml. butielalkohol en vermeng deur die standaard tien keer om te keer. Sentrifugeer, indien nodig, en bring die alkoholekstrakte in helder buise oor. Verseël die buise en bewaar in 'n yskas.

1.3. WERKWYSE.

1.3.1. *Inkubering.* Bring 1 ml. van die melk oor in 'n proefbuis van 25 x 150 mm. en voeg 10 ml. warm karbonaatbuffersubstraat, 40° C, (1.1(a)) en 4 druppels chloroform by. Maak met 'n rubberband 'n stukkie perkament- of filtreerpapier oor die buis vas en inkubeer die oplossing 18 tot 24 uur by 32° C to 37° C.

1.3.2. *Presipitering.* Voeg na die inkubering 1 ml. van die mengsel trichloorasynsuur en soutsuur (1.1(b)) stadig by. Filtreer die protienneerslag wat verkry word af op 'n stuk filtreerpapier wat vir die behou van 'n fyn neerslag geskik is.

1.3.3. *Kleurontwikkeling.* Pipetteer 5 ml. van die helder filtraat wat in 1.3.2 verkry is in 'n proefbuis van 16 x 150 mm., voeg 1 ml. van die kopersulfaatnatriumheksametafosfaatreagens (1.1(d)) en 5 ml. 8-persent natriumkarbonaatoplossing by en daarna 2 druppels van die BKC-oplossing (1.1(e)). Sit na die vermenging die buis in 'n waterbad by 37° C en laat die kleur 15 minute ontwikkel.

1.3.4. *Bereiding van Kontrolemonster.* Bring 1 ml. melk in 'n proefbuis 25 x 150 mm., oor, verwarm tot 77° C en hou 15 sekondes op die temperatuur. Laat die melk vinnig afkoel en behandel dit net soos die toetsmonster.

1.3.5. *Interpretasie van die Resultate.* Ekstraheer na die kleurontwikkeling elk van die oplossings met 'n hoeveelheid butielalkohol van 5 ml. en bepaal die kleure met die oog, deur vergelyking met die standaard (1.2) of met 'n spektrofotometer deur bepaling van die absorpsie by 'n

- (d) *Copper sulphate-sodium hexametaphosphate solution.* Dissolve 500 mg. of copper sulphate ($\text{CuSO}_4 \cdot 5\text{H}_2\text{O}$) and 20 g. of sodium hexametaphosphate (technical grade) in distilled water and make up to 1 litre.
- (e) 2—6 *dibromo quinonechloramine (BQC).* Dissolve 50 mg. of BQC on 10 ml. of absolute ethyl or absolute methyl alcohol and store in a dark bottle.
- (f) *Stock phenol solution.* Dissolve 1.0 g. of phenol crystals in water and make up to 1 litre.
- (g) *Buffer solution.* Make a carbonate buffer by dissolving 11.50 g. of sodium carbonate (anhydrous) and 10.15 g. of sodium bicarbonate in 1 litre of water.
- (h) *Diluted phenol solution.* Make 4 ml. of the stock phenol solution (1.1(f)) up to 500 ml. with buffer solution (1.1(g)). This solution contains 8 micrograms of phenol per millilitre.
- (i) *Butyl alcohol.*
- (j) *Chloroform.* British Pharmacopoeia quality.

1.2. PREPARATION OF COLOUR STANDARDS. Into a series of clean, dry test tubes (approximately 16 x 150 mm.) pipette 0.5, 1.0, 1.5, 5.0 ml. of diluted phenol solution (1.1(h)). Add enough buffer solution (1.1(g)) to make the final volumes 10 ml. Then add 1 ml. of the copper sulphate-sodium hexametaphosphate solution (1.1(d)) followed by 2 drops of the BQC reagent (1.1(e)). Mix and allow to stand for 15 minutes at 37° C for full colour development. To the developed standards add 5 ml. of butyl alcohol and mix by inverting the standards ten times. Centrifuge, if necessary, and transfer the alcohol extracts to clear tubes. Seal the tubes and store in a refrigerator.

1.3. PROCEDURE.

1.3.1. *Incubation.* Transfer 1 ml. of the milk to a 25 x 150 mm. test tube, and add 10 ml. of warm, 40° C, carbonate buffer substrate (1.1(a)) and 4 drops of chloroform. Fit a piece of parchment or filter paper over the tube by means of a rubber band and incubate the solution at 32° C to 37° C for 18 to 24 hours.

1.3.2. *Precipitation.* After incubation add 1 ml. of the trichloroacetic acid hydrochloric acid mixture (1.1(b)) slowly. Filter off resulting protein precipitate on a filter paper suitable for the retention of fine precipitates.

1.3.3. *Colour development.* Pipette 5 ml. of the clear filtrate obtained in 1.3.2 into a 16 x 150 mm. test tube, add 1 ml. of the copper sulphate sodium hexametaphosphate reagent (1.1(d)) and 5 ml. of 8 per cent sodium carbonate solution followed by 2 drops of the BQC solution (1.1(e)). After mixing place the tubes in a water-bath at 37° C and develop the colour for 15 minutes.

1.3.4. *Preparation of Blank.* Transfer 1 ml. of milk to a test tube, 25 x 150 mm., heat to 77° C and keep at that temperature for 15 seconds. Cool the milk rapidly and treat it in the same manner as the test sample.

1.3.5. *Interpretation of Results.* After colour development, extract each of the solutions with a 5-ml. portion of butyl alcohol and determine the colours visually, by comparison with the standards (1.2), or spectrophotometrically by measurement of absorption at a wavelength

golfengte van 650 mu. Vermenigvuldig na aftrekking van die kontrolewaarde die fenolgehalte met 1.2 om die resultaat te herlei tot mikrogramme per 0.5 ml. van die monster. Enige waarde hoër as 5 mikrogram fenol per 0.5 melk moet beskou word as teken van onderpasteurisering.

of 650 mu. After subtracting the blank, multiply the phenol content by 1.2 to convert the result to micrograms per 0.5 ml. of sample. Any value in excess of 5 micrograms of phenol per 0.5 ml. of milk shall be considered as indicating under pasteurization.

BYLAE B.

BAKTERIOLOGIESE METODEDES.

1.1. SKOONMAAK EN STERILISEER VAN TOERUSTING.

1.1.1. Nuwe Glasware. Laat nuwe glasware oornag in 'n 1-persent oplossing (v/v) van soutsuur lê. Spoel daarna eers in lopende kraanwater en dan in gedistilleerde water af. Gebruik kort-kort weer skoon gedistilleerde water.

1.1.2. Gebruikte Toerusting. Steriliseer gebruikte toerusting in 'n outoklaaf om dit vry te maak van lewenskragtige mikroörganismes en was dit as volg:

- (a) *Proefbuis en petribakkies.* Spoel die glasware in 'n geskikte detergens af en bring dit dan oor in 'n 4-persentige oplossing (v/v) van soutsuur, spoel in kraanwater en laastens in gedistilleerde water af. Droog die glasware óf met 'n skoon glasdoek af óf maak in 'n warmlugoond by 140° C droog.
- (b) *Pipette.* Sit pipette onmiddellik na gebruik in 'n ontsmettingsoplossing. Steriliseer die pipette in 'n outoklaaf, verwyder die watterproppe en spoel dan elke pipet om die beurt in elk van die volgende af: alkaliese detergens, 0.4-persent (v/v) soutsuur, kraanwater en gedistilleerde water. Laat die pipette regop in die warmlugoond by 140° C droog.
- (c) *Rubberproppe.*
 - (i) Was rubberproppe op dieselfde manier as die proefbuis en petribakkies en sit hulle in blikke voordat hulle gesteriliseer of in die outoklaaf gedroog word. As die toestand van die prop dit vereis, ontvet dit dan deur in 'n 1-persent oplossing van natriumkarbonaat te kook.
- (d) *Vetterige Glasware.* Laat oormatig vetterige glasware oornag in 'n mengsel wat as volg berei word, lê: Los 400 g. Kaliumdichromaat in 4 liter water op. Voeg versigtig by hierdie oplossing een liter gekonsentreerde swawelsuur. Spoel die glasware onmiddellik na die behandeling in hierdie oplossing drie keer in lopende kraanwater en een keer in gedistilleerde water af.

1.1.3. Sterilisering. Prop voor sterilisering proefbuises en flesses met watter toe of beskerm hulle met 'n geskikte oopspande bedekking. Prop pipette met watter toe. Steriliseer alle toerusting volgens een van die volgende metodes.

- (a) *Warmlugoond.* Verwarm pipette en petribakkies 2 uur by 160° C—170° C binne-in toe houers in 'n oond wat termostaties beheer word. Draai die pipette in geskikte papier toe as geen houers verkrygbaar is nie.
- (b) *Outoklaaf.* Stoom glasware, rubberproppe en ander rubberware minstens 15 minute in 'n outoklaaf by 121° C. Sorg veral dat al die lug uit die outoklaaf uitgedryf word deur die afsluitklep oop te laat tot dat daar stoom uitkom voordat die temperatuur

SCHEDULE B.

BACTERIOLOGICAL METHODS.

1.1. CLEANING AND STERILIZING OF EQUIPMENT.

1.1.1. New Glassware. Soak new glassware overnight in a 1 per cent v/v solution of hydrochloric acid. After it has been soaked in the acid, rinse the glassware first in running tap water and then in distilled water. Change the distilled water frequently.

1.1.2. Used Equipment. Autoclave all used equipment to render it free from viable micro-organisms and wash it as follows:

- (a) *Test tubes and petri dishes.* Rinse the glassware in a suitable detergent, then transfer it to a 0.4 per cent v/v hydrochloric acid solution, rinse in tap water and finally in distilled water. Dry the glassware either with a clean glass cloth or by using a hot air oven at 140° C.
- (b) *Pipettes.* Immediately after use place pipettes in a disinfecting solution. Autoclave the pipettes, remove the cotton wool plugs, then rinse each pipette in each of the following in turn: alkaline detergent, 0.4 per cent v/v hydrochloric acid, tap water, and distilled water. Dry the pipettes in an upright position in the hot-air oven at 140° C.
- (c) *Rubber bungs.*
 - (i) Wash rubber bungs in the same manner as the test tubes and petri dishes and place in tins before sterilization and autoclaving. If called for by its condition degrease a bung by boiling in 1 per cent sodium carbonate.
- (d) *Greasy Glassware.* Soak excessively greasy glassware overnight in a mixture prepared as follows: Dissolve 400 g. of potassium dichromate in 4 litres of water. With great care add to this solution 1 litre of concentrated sulphuric acid. Immediately after treatment in this solution rinse the glassware three times in running tap water and once in distilled water.

1.1.3. Sterilization. Before sterilization, plug test tubes and bottles with cotton wool or protect them with a suitable loose fitting closure. Plug pipettes with cotton wool. Sterilize all equipment by one of the following methods.

- (a) *Hot-air oven.* Heat pipettes and petri dishes contained in closed containers in a thermostatically controlled oven for 2 hours at 160° C—170° C. Wrap the pipettes in suitable paper if canisters are not obtainable.
- (b) *Autoclave.* Steam glassware, rubber bungs and other rubberware in an autoclave at 121° C for not less than 15 minutes. Take great care to expel air thoroughly from the autoclave by leaving the vent open until steam emerges before the tempera-

hoër as 100° C opgevoer word. Droog glasware wat aldus gesteriliseer word by 140 ° C.

1.2. ONDERSOEKMETODES.

1.2.1. Totale Bakterietelling (Telling volgens Breed).

1.2.1.1. Toerusting.

- (a) Pipette wat gekalibreer is om 0.01 ml. melk te lewer.
- (b) 'n Mikroskoop met 'n olie-immersie-objektief van 2 mm.
- (c) 'n Mikroskoopplaatjie met 'n oppervlakte van 1 vk. cm. daarop afgemerkt.

Bepaling van die mikroskoopfaktor. Meet met gebruik van 'n objekmikrometer die diameter van die mikroskoopveld wat verkry word met 'n objektief van 2 mm. en 'n oogstuk met 10-voudige vergroting op standaardbuisafstand. Bereken op grond van die bekende oppervlakte van die veld, die aantal velde per vk. cm. Noem hierdie syfer A. Aangesien die volume van die monster wat geneem moet word, 0.01 ml. is, is die mikroskoopfaktor gelyk aan 100 A.

1.2.1.2. Reagense. Reagense moet van analitiese graad wees.

- (a) Gebruik een van onderstaande:
 - (i) *Metileenbloukleurstof.* Voeg by 'n oplossing van 0.39 g. metileenblou (gewaarmerkte poeier) in 30 ml. etielalkohol (95-persent, v/v) 100 ml. gedistilleerde water.
 - (ii) *„Newman-Lampertkleurstof”.* Vermeng 54 ml. etielalkohol (95-persent v/v) met 40 ml. tetrachlooretaan en verwarm die mengsel oor 'n waterbad tot 'n temperatuur van hoogstens 70° C. Voeg een gram metileenblou (gewaarmerkte poeier) by en skud totdat die kleurstof opgelos is. Laat afkoel, voeg 5 ml. ysasynsuur stadig al roerende by en filtreer.
 - (iii) *Karbolthionienblou.* Los 0.1 g. tionienblou op in 100 ml. van 'n 5-persent oplossing van fenol in gedistilleerde water.

- (b) Xileen, eter of ander geskikte vetoplosmiddel.

1.2.1.3 Werkwyse.

- (a) *Bereiding van die melklagie.* Verwyder met 'n pipet 0.01 ml. van die goedvermengde melkmonster, vee die buitekant van die pipet met 'n skoon doek of stukkie filtreerpapier af en spreid die melk egalig op 'n plaatjie oor die afgemerkte oppervlakte van 1 cm. uit. Droog die preparaat by 'n temperatuur van 40-55° C op 'n gelyke oppervlakte wat teen stof beskerm is. Die droging mag hoogstens 5 minute duur maar moet nie te vinnig gaan nie, anders sit die lagie nie behoorlik vas nie.
- (b) *Ontvetting.* Dompel die plaatjie vir minstens 'n minuut in Xileen, eter of ander geskikte vetoplosmiddel. Haal uit, laat afloop en droog word. Dompel vir een minuut in alkohol, haal uit, laat afloop en laat droog word.
- (c) *Kleuring.*
 - (i) *Metileenbloukleurstof.* Doop die plaatjie vir 1 tot 2 minute in die kleuroplossing van metileenblou. Die preparaat sal te sterk gekleur

ture is raised above 100° C. Dry all glassware sterilized in this manner at 140° C.

1.2. METHODS OF EXAMINATIONS.

1.2.1. Total Microscopic Count (Breed count).

1.2.1.1. Equipment.

- (a) Pipettes calibrated to deliver 0.01 ml. of milk.
- (b) A microscope with 2 mm. oil immersion objective.
- (c) A microscope slide with an area of 1 sq. cm. marked on the surface.

Determination of the microscope factor. Measure the diameter of the microscope field with a stage micrometer using a 2 mm. objective and a 10 x eye-piece at a standard tube length. Knowing the area of the field calculate the number of fields per sq. cm. Let this number be A. Since the volume of the sample to be taken is 0.01, the microscope factor is equal to 100A.

1.2.1.2. Reagents. All reagents shall be of analytical quality.

- (a) Use one of the following stains:
 - (i) *Methylene blue stain.* To a solution of 0.39 g. of methylene blue (certified powder) in 30 ml. of ethyl alcohol (95 per cent v/v), add 100 ml. of distilled water.
 - (ii) *„Newman-Lampert” stain.* Mix 54 ml. of ethyl alcohol (95 per cent v/v) with 40 ml. of tetrachlorethane and heat the mixture on a water-bath to a temperature not exceeding 70° C. Add one gram of methylene blue (certified powder) and shake until the dye is dissolved. Cool, add 5 ml. of glacial acetic acid slowly, while stirring, and filter.
 - (iii) *Carbol thionine blue.* Dissolve 0.1 g. of thionine blue in 100 ml. of a 5 per cent solution of phenol in distilled water.

- (b) Xylene, ether or other suitable fat solvent.

1.2.1.3. Technique.

- (a) *Preparation of film.* Using a pipette remove 0.01 ml. of the well-mixed sample of milk, wipe the exterior of the pipette with a clean cloth or piece of filter paper and then spread the milk evenly on a slide over the marked area of 1 sq. cm. Dry the preparation at a temperature of 40-55° C on a level surface protected from dust. The drying time shall not exceed 5 minutes, but should not be too rapid or the film will not be properly fixed.
- (b) *Defatting.* Immerse the slide in xylene, ether or other suitable fat solvent for at least one minute. Remove, drain and allow to dry. Immerse in alcohol for one minute, remove, drain and allow to dry.
- (c) *Staining.*
 - (i) *Methylene blue stain.* Dip the slide in methylene blue staining solution for 1 to 2 minutes. The preparation will be overstained

word as die indoping langer duur. Spoel sorgvuldig in water af, laat afloop en laat stadig droog. As die preparaat sorgvuldig berei word, sal die agtergrond ligblou wees.

- (ii) „*Newman-Lampertkleurstof*“. Doop nadat die lagie voorberei is, die plaatjie vir 15 sekondes in die kleuroplossing. Haal uit en laat afloop totdat dit heeltemaal droog is. Spoel liggies in water om oormatige kleurstof te verwyder, laat afloop en laat stadig heeltemaal droog word.
- (iii) *Karbolthionienblou*. Laat 2 to 3 sekondes verkleur. Spoel liggies in kraanwater en laat stadig droog word.

(d) *Ondersoek van die preparaat*. Ondersoek onder die olie-immersie-objektief van 2 mm. met behulp van die oogstuk(ke) met tienvoudige vergroting op die standaard trekbuissafstand wat gebruik is om die diameter van die veld te meet. Tel die aantal organismes in 30 velde af of 100 organismes na willekeur gekies. Beskou 'n klompie of 'n ketting as 'n enkele organisme. Bereken op grond van die gemiddelde aantal per veld die aantal organismes per millimeter as volg: Direkte mikroskoop telling per millimeter = gemiddelde telling per veld X mikroskoop faktor.

1.2.2 Kolonietelling volgens Plaatmetode.

1.2.2.1 Bereiding van verdunnings. Berei verdunnings $\frac{1}{4}$ sterkte van Ringer se oplossing, in fisiologiese soutoplossing of in bufferoplossing met 'n pH-waarde van 7.2. Berei seriesverdunnings deur toevoegings van 1 ml. inoculum by 9 ml. verdunning. Steek die punt van 'n uitblaaspipet van 1 ml. (met 'n watteprop) tot 'n diepte van 1 tot 2 cm. onder die oppervlak van die monster in, suig tot by e 1 ml. merk op en blaas tien keer agtermekaar uit; trek ke keer die pipet uit totdat die punt bo die oppervlak in die vloeistof is voordat uitgeblaas word. Meet ten minste 1 ml. af, met die pipet vertikaal. Tik die pipet met oestof teen die nek van die houer voordat hy uitgetrek word. Bring die pipet met sy vloeistof na die eerste buisie en verdunning oor en blaas die inhoud uit, terwyl die punt die kant van die buisie op 'n punt 1 tot 2 cm. bo die verdunningsoppervlak raak; laat 3 sekondes verstryk en aas weer uit. Gaan voort soos hierbo met 'n ander pipet, vermeng die eerste verdunning deur tien keer op te suig uit te blaas. Meet 1 ml. af en bring dit na die tweede verdunning oor. Sit die pipet opsy. Berei op dieselfde manier verdere tienvoudige verdunnings.

1.2.2.2 Inokulering van petribakkies. Neem 'n ander pipet van 1 ml. en inokuleer volgens die mengmetode in 1.2.2.1 beskryf, 1 ml. van die derde verdunning in 'n petribakkie. Hou die punt van die pipet met sy vloeistof soot 1 cm. bo die bodem van die bakkie, blaas die inhoud van die pipet uit, laat 3 sekondes verstryk, hou die punt van die pipet teen die bakkie op 'n punt weg van die vloeistof wat reeds ingeblaas is en blaas die laaste druppel uit. Inokuleer petribakkies op dieselfde manier uit die volgende verdunning met behulp van 'n ander pipet. Gebruik drie petribakkies vir elke verdunning.

As alternatief kan die petribakkies geïnokuleer word vóór die verdunning gemaak word, d.w.s. voordat die hoeveelheid van 1 ml. na die volgende buisie met verdunning oorgebring word. Dieselfde pipet kan gebruik word vir die petribakkie wat daarby behoort, te inokuleer. Kontroleer die steriliteit van die verdunnings en die apparaat vir kontrolemediums te giet.

if this time is exceeded. Rinse carefully in water, drain and allow to dry slowly. When properly prepared the background of the preparation will be pale blue.

- (ii) *Newman-Lampert stain*. After preparing the film, immerse the slide in the stain for 15 seconds. Remove and allow to drain until thoroughly dry. Wash gently in water to remove surplus stain, drain and allow to dry slowly and completely.
- (iii) *Carbol thionine blue*. Stain for 2 to 3 seconds. Wash gently in tap water and allow to dry slowly.

(d) *Examination of the preparation*. Examine under the 2 mm. oil immersion objective using 10 x eyepiece(s) and the standard draw tube length used in measuring the diameter of the field. Count the number of organisms in 30 fields or 100 organisms taken at random, recording clumps and chains as single organisms. From the average number per field, calculate the number of organisms per millilitre as follows: Direct microscope count per millilitre = average count per field x microscope factor.

1.2.2 Colony Count by Plate Method.

1.2.2.1 Preparation of dilutions. Prepare dilutions in $\frac{1}{4}$ -strength Ringer's solution, physiological saline, or pH 7.2 buffer solution. Prepare serial dilutions by adding 1 ml. of inoculum to 9 ml. of diluent. Introduce the tip of a 1 ml. blow-out cotton-wool-plugged pipette into the sample to a depth 1 to 2 cm. below the surface, suck up to the 1 ml. mark, and expel ten times, in each case withdrawing the pipette until the tip is above the level of the liquid before expelling, and finally measure 1 ml. holding the pipette vertically. Before withdrawing the charged pipette touch the tip against the neck of the container. Transfer the charged pipette to the first dilution tube and with the tip touching the side of the tube at a point 1 to 2 cm. above the level of the diluent, blow out the contents; allow 3 seconds to elapse and blow out again. With a fresh pipette proceed as above and mix the first dilution by sucking up and expelling ten times. Measure 1 ml. and transfer to the second dilution tube. Discard the pipette. Prepare further tenfold dilutions in the same way.

1.2.2.2 Inoculation of petri dishes. Take a fresh 1-ml. pipette and using the mixture technique described in 1.2.2.1 inoculate 1 ml. from the last dilution into a petri dish. Hold the tip of the charged pipette about 1 cm. above the bottom of the dish, blow out the contents of the pipette, allow 3 seconds to elapse, touch the tip of the pipette against the dish at a point away from the liquid already delivered, and blow out the last drop. Inoculate petri dishes from the next dilution in the same way, using a different pipette. Use three petri dishes for each dilution.

Alternatively, the petri dishes may be inoculated when the dilutions are made, i.e. before transfer of the 1-ml. quantity to the next tube of diluent. The same pipette may be used to inoculate the appropriate petri dish. Check the sterility of the diluents and apparatus by pouring control plates.

1.2.2.3. *Mediumgiëting in petribakkies.* Giet by die inhoud van elke bakkie 10 ml. medium van gesmelte tripton-glukose-vleisekstrak-agar op 'n temperatuur van sowat 45° C. Die plaat moet deeglik geskud word sodra die medium bygevoeg is. Laat die bakkies staan totdat die medium gestol het, keer hulle om en bring na die inkubator oor. Hoogstens 15 minute mag verstryk tussen die bereiding van die verdunnings en vormgiëting in die petribakkies.

1.2.2.4. *Inkubering van die inhoud van die petribakkies.* Inkubeer die bakkies met die bodem na bo vir 48 uur by 37° C en stapel hoogstens ses opmekaar.

1.2.2.5. *Kolonietelling.* Tel die kolonies binne 4 uur na afloop van die inkuberingstyd of bewaar die bakkies oornag by 'n temperatuur van hoogstens 4° C. 'n Goedgekeurde kolonieteller word hiervoor aanbeveel. Gebruik alleen plate met kolonietellings tussen 30 en 300 vir die aanteken van die resultate. As daar meer as een verdunning is wat 'n telling binne hierdie bestek oplewer, kies dan die een met die hoogste telling. Vir die aantekening van die telling per milliliter word die telling per plaat met die resiprook van die verdunning waaruit die plaat berei is, vermeningvuldig.

1.3. TOETS VIR DIE AANWESIGHEID VAN FEKALE KOLI.

1.3.1. Sit 0.01 ml. van die monster in elk van drie buisies met glansgroen galboeljon en 'n omgekeerde Durhambuis en inkubeer 24 uur by 44° C. As hierdie inkubering gasvorming veroorsaak, wat in die Durhambuis sigbaar is, en indool laat ontstaan wat volgens die metode in 1.3.2. bespeur word, is dit 'n bewys van die aanwesigheid in die monster van *Escherichia coli*, Tipe I (fekale tipe).

1.3.2. *Toets vir Indool.*

1.3.2.1. *Peptonwater.* Voeg by 100 ml. water 1.0 g. pepton en 0.5 g. natriumchloried. Verwarm totdat dit opgelos is, filtreer deur filterpapier, sit hoeveelhede van 5 ml. in buisies en steriliseer 15 minute by 121° C.

1.3.2.2. *Ehrlich se roosindoolreagens.* Los 4 g. paradimetiel-amino-bensaldehid in 380 ml. absolute alkohol op en voeg 80 ml. gekonsentreerde soutuur by.

1.3.2.3. *Toetsmetode.* Sit 'n inoculum uit elk van die buisies met glansgroen galboeljon wat na behandeling gas laat ontstaan het, in 'n buisie peptonwater (1.3.2.1.) en inkubeer 24 uur by 44° C. Bring na afloop van hierdie inkubering 2 tot 3 ml. van die inhoud van hierdie buisies met behulp van 'n steriele pipet na gesteriliseerde proefbuisies oor en voeg 'n gelyke hoeveelheid van Ehrlich se roosindoolreagens by.

1.3.2.4. *Interpretasie.* Die ontwikkeling van 'n rooskleur dui die aanwesigheid van indool aan.

1.4. TOETS VIR DIE AANWESIGHEID VAN KOLIVORMIGE ORGANISMES.

Sit 1 ml. van die gepasteuriseerde melkmonster in elk van drie buisies met glansgroen galboeljon en 'n omgekeerde Durhambuis en inkubeer 24 uur by 37° C. As hierdie inkubering gasvorming veroorsaak, wat in die Durhambuis sigbaar is, is dit 'n bewys van die aanwesigheid van kolivormige organismes.

1.2.2.3. *Pouring petri dishes.* To each dish add 10 ml. of melted tryptone glucose beef extract agar medium at a temperature of about 45° C. Immediately the medium is delivered the plates shall be thoroughly agitated. Allow the dishes to stand until the medium has set, invert and then transfer to the incubator. The period between the preparation of the dilutions and the pouring of the petri dishes shall not exceed 15 minutes.

1.2.2.4. *Incubation of the petri dishes.* Incubate the dishes bottom upwards for a period of 48 hours at 37° C, and do not stack them more than six deep.

1.2.2.5. *Counting of colonies.* Either count the colonies within 4 hours of the expiry of the incubation period or store the dishes overnight at a temperature not exceeding 4° C. An approved colony counter is recommended. Use plates with colony counts between 30 and 300 only for recording the results. If more than one dilution gives a count in this range, select the higher count. To record the count per millilitre multiply the count per plate by the reciprocal of the dilution from which the plate is prepared.

1.3. TEST FOR PRESENCE OF FAECAL COLI.

1.3.1. Put 0.01 ml. of the sample into each of three tubes containing brilliant green bile broth and an inverted Durham tube, and incubate at 44° C for 24 hours. If this incubation leads to the formation of gas, seen in the Durham tube, and indole, detected by the method described in 1.3.2, it is evidence of the presence of *Escherichia coli*, Type I, (faecal type) in the sample.

1.3.2. *Test for Indole.*

1.3.2.1. *Peptone water.* To 100 ml. of distilled water add 1.0 g. of peptone and 0.5 g. of sodium chloride. Warm to dissolve, filter through filter paper, tube in 5 ml. quantities and sterilize at 121° C for 15 minutes.

1.3.2.2. *Ehrlich's rosindole reagent.* In 380 ml. of absolute alcohol dissolve 4 g. of paradimethyl-amino-benzaldehyde and add 80 ml. of concentrated hydrochloric acid.

1.3.2.3. *Test method.* Put an inoculum from each of those tubes of brilliant green bile broth which when treated as in 1.3.1. have produced gas into a tube of peptone water (1.3.2.1.) and incubate at 44° C for 24 hours. After completion of this incubation, transfer with a sterile pipette 2 to 3 ml. of the contents of these tubes into sterile test tubes and add an equal amount of Ehrlich's rosindole reagent.

1.3.2.4. *Interpretation.* Development of a rose colour indicates the presence of indole.

1.4. TEST FOR PRESENCE OF COLIFORM ORGANISMS.

Put 1 ml. of the pasteurized milk sample into each of three tubes containing brilliant green bile broth and an inverted Durham tube and incubate at 37° C for 24 hours. If this incubation leads to the formation of gas, seen in the Durham tube, it is evidence of the presence of coliform organisms.

1.5. TOETS VIR DIE STERILITEIT VAN MELK.

1.5.1. Neem hoeveelhede van 5 ml. van die monster en verdeel dit onder drie flesse wat glukoseboeljon, drie flesse wat elk 25 ml. lewerboeljon en drie flesse wat tioglikolaatboeljon bevat. Inkubeer een fles van elke tipe boeljon by 20° C, nog drie flesse by 37° C en die orige drie by 55° C vir 48 uur.

1.5.2. Berei na afloop van die inkuberingstyd lagies van die kulture en kleur volgens die Gram-metode om vas te stel of daar vermenigvuldiging van bakterië plaasgevind het.

1.6. MEDIA.

1.6.1. *Materiaal.*

1.6.1.1. Gedistilleerde water.

1.6.1.2. Aangesien die bepaalde merk pepton wat gebruik word, die resultate kan beïnvloed, is dit aanbevelenswaardig om groot voorrade van 'n bepaalde merk aan te skaf sodat reproduceerbare resultate oor 'n lang tydperk verkry kan word.

1.6.1.3. Reagense van analitiese gehalte.

1.6.2. *Sterilisering van Media.* Waar 'n outoklaaf gebruik word, word aanbeveel dat 'n standaardbehandeling vir 15 minute by 121° C toegepas word. Om te sorg dat die warmte egalig versprei word, moet die uitdryf van die lug (sien 1.1.3. (b)), en ook die lading wat die outoklaaf moet neem, aandag geniet, aangesien die warmte-indringing verswak as die outoklaaf oorlaai word.

1.7. BEREIDING VAN OPLOSSINGS EN MEDIA.

1.7.1. *Ringer se Oplossing, Kwartsterkte.* Berei 'n Ringeroplossing van volle sterkte deur 9.0 g. natriumchloried, 0.42 g. kaliumchloried, 0.24 anhidriese kalsiumchloried en 0.2 g. natriumbikarbonaat in 1000 ml. gedistilleerde water op te los. Om 'n Ringeroplossing van twartsterkte te verkry, word een deel van die oplossing van volle sterkte by drie dele water gevoeg wat in glas gedistilleer is. Sit hoeveelhede van 9 ml. elk in proefbuisies van 45 x 1.5 cm. met watte toegeprop, en steriliseer 5 minute by 121° C.

1.7.2. *Fosfaatbuffer, pH-waarde 7.2.* Berei 'n m/15 oplossing van kaliumdiwaterstoffosfaat (KH_2PO_4) deur 0.07 g. in gedistilleerde water op te los en tot 1 liter by te vul. Steriliseer 15 minute by 121° C. Berei 'n m/15 oplossing van binatriumfosfaat (Na_2HPO_4) deur 9.47 g. in edistilleerde water op te los en tot 1 liter by te vul. Steriliseer 15 minute by 121° C. Berei 'n bufferoplossing deur 2.0 ml. van die m/15 kaliumdiwaterstoffosfaat met 28.0 ml. van die m/15 binatriumfosfaat te meng.

1.7.3. *Fisiologiese Soutoplossing.* Los 8.5 g. natriumchloried (B.P.) in 1000 ml. gedistilleerde water op. Steriliseer 15 minute by 121° C.

1.7.4. *Tripton-glukose-vleisekstrak-agar.* Verwarm los 3 g. vleisekstrak, 3 g. tripton, 1 g. glukose (dextrose) en 25 g. agar in 1000 ml. gedistilleerde water op. Itreer die medium nadat die bestanddele opgelos is, verdel dit in hoeveelhede van 20 ml. onder proefbuisies met attepuppe. Steriliseer 15 minute in 'n outoklaaf by 1° C. Die pH-waarde moet na sterilisering 7.0 wees.

1.5. TEST FOR STERILITY OF MILK.

1.5.1. With a sterile 5 ml. pipette take 5 ml. quantities of the sample and distribute into three flasks containing glucose broth, three flasks containing 25 ml. of liver broth and three flasks containing fluid thioglycollate broth. Incubate one flask of each type of broth at 20° C, a further three flasks at 37° C, and the remaining three at 55° C for a period of 48 hours.

1.5.2. After the incubation period has elapsed, prepare films of the cultures and stain by Gram's method for evidence of bacterial proliferation.

1.6. MEDIA.

1.6.1. *Materials.*

1.6.1.1. Distilled water.

1.6.1.2. As the particular brand of peptone used may influence the results, it is recommended that large stocks of a particular brand be obtained so that reproducible results may be obtained over a long period of time.

1.6.1.3. Reagents of analytical quality.

1.6.2. *Sterilization of Media.* When an autoclave is used, a standard treatment at 121° C for 15 minutes is recommended. In order to ensure a uniform distribution of heat, attention must be paid to expulsion of the air (see 1.1.3. (b)) and to the loads to which the autoclave is subjected, as overloading of the autoclave leads to poorer penetration of heat.

1.7. PREPARATION OF SOLUTIONS AND MEDIA.

1.7.1. *Quarter Strength Ringer's Solution.* Prepare full-strength Ringer's solution by dissolving 9.0 g. of sodium chloride, 0.42 g. of potassium chloride, 0.24 g. of anhydrous calcium chloride and 0.2 g. of sodium bicarbonate in 1000 ml. of distilled water. To obtain quarter-strength Ringer's solution add one part of the full-strength solution to three parts of glass-distilled water. Place 9 ml. quantities into 45 x 1.5 cm. test tubes plugged with cotton wool and sterilize at 121° C for 15 minutes.

1.7.2. *Phosphate Buffer, pH Value 7.2.* Prepare a m/15 solution of potassium dihydrogen phosphate (KH_2PO_4) by dissolving 9.07 g. in distilled water and make up to 1 litre. Sterilize at 121° C for 15 minutes. Prepare a m/15 solution of bisodium phosphate (Na_2HPO_4) by dissolving 9.47 g. in distilled water and make up to 1 litre. Sterilize at 121° C for 15 minutes. Prepare the buffer solution by mixing 72.0 ml. of the m/15 potassium dihydrogen phosphate with 28.0 ml. of the m/15 bisodium phosphate.

1.7.3. *Physiological Saline Solution.* Dissolve 8.5 g. of sodium chloride (B.P.) in 1,000 ml. of distilled water. Sterilize at 121° C for 15 minutes.

1.7.4. *Tryptone Glucose Beef Extract Agar.* Dissolve by warming 3 g. beef extract of tryptone, 1 g. of glucose (dextrose) and 25 g. of agar in 1,000 ml. of distilled water. After the constituents have been dissolved, filter the medium and distribute 20-ml. quantities into cotton-wool-plugged test tubes and sterilize in an autoclave at 121° C for 15 minutes. After sterilization the pH value shall be 7.0.

1.7.5. *Glansgroen Galboeljon*. Voeg by 1500 ml. gedistilleerde water 30 g. natriumtaurocholaat, 15 g. pepton, 15 g. laktose en 2 ml. van 'n waterige oplossing van glansgroen. Stoom die oplossing twee uur om die bestanddele in die gedistilleerde water op te los, laat afkoel en laat oornag in 'n yskas staan. Filtreer dit die volgende oggend terwyl dit nog koel is deur filtreerpapier, en reël die pH-waarde tot 7.1. Verdeel in hoeveelhede van 10 ml. onder steriele proefbuisies wat omgekeerde Durhamgistingbuisies bevat, en steriliseer 15 minute by 121° C. As alternatief kan dit 30 minute op drie agtereenvolgende dae gestoom word.

Sit die buisies, wanneer hulle vir toets nodig is, in 'n water bad of inkubator met die temperatuur waarop die buise uiteindelik geïnkubeer gaan word en haal hulle alleen uit om die melkmonster by te voeg.

1.7.6. *Lewerboeljon*. Kook 500 g. gemaalde beeslewer 1 uur in 1000 ml. gedistilleerde water. Reël die reaksie van die mengsel tot pH 7.0 en kook nog 10 minute. Syg deur 'n paar lae moeselen en vul die volume met gedistilleerde water tot 1000 ml. by. Voeg 10 g. pepton, 1 g. dikaliumfosfaat en 5 g. agar by en reël die pH-waarde tot 7.0.

Sit die medium in hoeveelhede van 10 ml. in buisies en voeg by die inhoud van elke buisie sowat 2 g. lewerdeeltjies. Steriliseer 15 minute in 'n outoklaaf by 121° C. Kook hierdie medium 10 tot 15 minute voor gebruik om opgeloste lug te verwyder en verkoel die buis voor inokulering.

1.7.7. *Natriumtioglikolaatboeljon*. (Brouersmedium). Voeg by 1000 ml. gedistilleerde water 20 g. proteosepepton, 5 g. dekstrose, 2 g. gisekstrak, 0.5 g. natriumtioglikolaat, 0.5 g. agarpoeier, 5 g. natriumchloried, 2.5 g. dikaliumfosfaat en 0.002 g. metileenblou. Verwarm tot dit kook, reël die pH-waarde tot 7.2, filtreer, sit in buisies en steriliseer 30 minute by 46° C. As meer as 20 persent van die boonste deel van die medium in 'n groen kleur omgeslaan het moet dit weer verwarm word om die suurstof uit te dryf.

BYLAE C.

MYLGELDE.

Mylgelde word bepaal op 15 sent per myl.

1.7.5. *Brilliant Green Bile Broth*. To 1,500 ml. of distilled water add 30 g. of sodium taurocholate, 15 g. of peptone, 15 g. of lactose and 2 ml. of a 1 per cent aqueous solution of brilliant green. Dissolve the constituents in the distilled water by steaming the solution for two hours, cool and transfer to a refrigerator overnight. The following morning while still cool, filter through filter paper and adjust the pH value to 7.1. Distribute 10-ml. quantities into sterile test tubes containing inverted Durham fermentation tubes and sterilize at 121° C for 15 minutes. Alternatively sterilize by steaming for 30 minutes on three consecutive days. When required for tests, put the tubes in a waterbath or incubator at the temperature at which the tubes will ultimately be incubated and take out only for the addition of the milk sample.

1.7.6. *Liver Broth*. Boil 500 g. of minced ox liver in 1,000 ml. of distilled water for 1 hour. Adjust the reaction of the mixture to pH 7.0 and boil for a further period of 10 minutes. Strain through several thicknesses of muslin and make up the volume to 1,000 ml. with distilled water. Add 10 g. of peptone, 1 g. of dipotassium phosphate and 5 g. agar and adjust the pH value to 7.0.

Tube the medium in 10-ml. quantities and add to each tube about 2 g. of liver particles. Autoclave at 121° C for 15 minutes. Boil this medium for 10 to 15 minutes before use to remove dissolved air and cool the tube before inoculation.

1.7.7. *Sodium Thioglycollate Broth (Brewers' Medium)*. Add 20 g. of proteose peptone, 5 g. of dextrose, 2 g. of yeast extract, 0.5 g. of sodium thioglycollate, 0.5 g. of powdered agar, 5 g. of sodium chloride, 2.5 g. of dipotassium phosphate and 0.002 g. of methylene blue to 1,000 ml. of distilled water. Heat to boiling, adjust the pH value to 7.2, filter, tube and sterilize by autoclaving at 46° C for 30 minutes. If more than 20 per cent of the uppermost portion of the medium has changed to a green colour it should be reheated in order to drive off the oxygen.

SCHEDULE C.

MILEAGE FEES.

Mileage fees shall be determined at 15 cents per mile.