



REPUBLIC OF SOUTH AFRICA
GOVERNMENT GAZETTE
STAATSKOERANT
 VAN DIE REPUBLIEK VAN SUID-AFRIKA



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 19 DESEMBER

[No. 2587

PROCLAMATION

*by the State President of the Republic
 of South Africa*

No. R. 329, 1969

**MUNICIPALITY OF JOHANNESBURG.—PRE-
 SCRIBED AREA UNDER SECTION 45 (1) (b) OF
 ACT 69 OF 1957**

In terms of the powers vested in me by section 45 (1) (b) of the Nursing Act, 1957 (Act 69 of 1957), and after considering the recommendation made by the South African Nursing Council and being satisfied that in the area under the jurisdiction of the Municipality of Johannesburg, the facilities for obtaining attendance by medical practitioners, registered midwives or enrolled auxiliary midwives are sufficient for all classes of the population, I hereby declare such area, as from 1 January 1970, to be a prescribed area within which no person other than a medical practitioner, a midwife registered in terms of Act 69 of 1957, or an auxiliary midwife enrolled in terms of Act 69 of 1957, shall attend any lying-in woman for gain.

Given under my Hand and the Seal of the Republic of South Africa at Pretoria this Twenty-eighth day of November, One thousand Nine hundred and Sixty-nine.

J. J. FOUCHÉ, State President.

By Order of the State President-in-Council:

C. DE WET.

GOVERNMENT NOTICES

DEPARTMENT OF BANTU EDUCATION

No. R. 3951

19 December 1969

AMENDMENT OF THE REGULATIONS CONCERNING THE CONDITIONS OF SERVICE OF TEACHERS AT BANTU COMMUNITY SCHOOLS

By virtue of the powers vested in the Minister of Bantu Education under section 15 (1) (b) of the Bantu Education Act, 1953 (Act 47 of 1953), as amended, I,

A—46205

PROKLAMASIE

*van die Staatspresident van die Republiek van
 Suid-Afrika*

No. R. 329, 1969

**MUNISIPALITEIT JOHANNESBURG.—VOORGE-
 SKREWE GEBIED KRAGTENS ARTIKEL 45 (1) (b)
 VAN WET 69 VAN 1957**

Kragtens die bevoegdheid my verleen by artikel 45 (1) (b) van die Wet op Verpleging, 1957 (Wet 69 van 1957), verklaar ek hierby, na oorweging van die aanbeveling van die Suid-Afrikaanse Verpleegstersraad en in die oortuiging dat daar in die gebied waaroor die munisipaliteit Johannesburg regsbevoegdheid uitoefen, vir alle klasse van die bevolking voldoende fasiliteite bestaan om behandeling deur geneeshere, geregistreeerde vroedvroue of ingeskrewe hulpvroedvroue te verkry, dat daardie gebied vanaf 1 Januarie 1970 'n voorgeskrewe gebied is waarin niemand anders as 'n geneesheer, 'n vroedvrou wat ingevolge Wet 69 van 1957 geregistreer is of 'n hulpvroedvrou wat ingevolge Wet 69 van 1957 ingeskryf is, vir wins 'n kraamvrou mag behandel nie.

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Pretoria, op hede die Agt-en-twintigste dag van November Eenduisend Nege-honderd Nege-en-sestig.

J. J. FOUCHÉ, Staatspresident.

Op las van die Staatspresident-in-rade:

C. DE WET.

GOEWERMENSKENNISGEWINGS

DEPARTEMENT VAN BANTOE-ONDERWYS

No. R. 3951

19 Desember 1969

WYSIGING VAN DIE REGULASIES BETREFFENDE DIE DIENSVOORWAARDES VAN ONDERWYSERS VERBONDE AAN BANTOEGEMEENSKAPSKOLE

Kragtens die bevoegdheid aan die Minister van Bantoe-onderwys verleen by artikel 15 (1) (b) van die Wet op Bantoe-onderwys, 1953 (Wet 47 van 1953), soos gewysig,

1—2587

Pieter Gerhardus Jacobus Koornhof, Deputy Minister of Bantu Education, acting on behalf of the said Minister, hereby amend the regulations published under Government Notice R. 1289, dated 17 August 1962, as follows:—

1. By the substitution for the word "shall" in the third line of regulation 15 (1) of the word "may".

P. G. J. KOORNHOF, Deputy Minister of Bantu Education.

(Amendment Slip 42 of Part II)

No. R. 3952

19 December 1969

AMENDMENT OF THE REGULATIONS REGARDING THE CONDITIONS OF APPOINTMENT, SERVICE AND DISCIPLINE OF BANTU TEACHERS IN POSTS AT GOVERNMENT BANTU SCHOOLS

By virtue of the powers vested in the Minister of Bantu Education under section 15 (1) (b) of the Bantu Education Act, 1953 (Act 47 of 1953), as amended, I, Pieter Gerhardus Jacobus Koornhof, Deputy Minister of Bantu Education, acting on behalf of the said Minister, hereby amend the regulations published under Government Notice R. 1951, dated 13 December 1963, as follows:—

1. By the substitution for the word "shall" in the third line of regulation 20 (8) of the word "may".

P. G. J. KOORNHOF, Deputy Minister of Bantu Education.

(Amendment Slip 43 of Part II)

No. R. 3953

19 December 1969

AMENDMENT OF THE REGULATIONS CONCERNING THE CONDITIONS OF SERVICE OF TEACHERS ATTACHED TO STATE-AIDED BANTU SCHOOLS

By virtue of the powers vested in the Minister of Bantu Education under section 15 (1) (b) of the Bantu Education Act, 1953 (Act 47 of 1953), as amended, I, Pieter Gerhardus Jacobus Koornhof, Deputy Minister of Bantu Education, acting on behalf of the said Minister, hereby amend the regulations published under Government Notice R. 2106, dated 21 December 1962, as follows:—

1. By the substitution for the word "shall" in the third line of regulation 15 (1) of the word "may".

P. G. J. KOORNHOF, Deputy Minister of Bantu Education.

(Amendment Slip 41 of Part II)

No. R. 3954

19 December 1969

AMENDMENT OF THE REGULATIONS REGARDING SCHOOL COMMITTEES, COMMITTEE BOARDS AND SCHOOL BOARDS FOR BANTU COMMUNITY SCHOOLS

By virtue of the powers vested in the Minister of Bantu Education under section 15 (1) of the Bantu Education Act, 1953 (Act 47 of 1953), as amended, I,

wysig ek, Pieter Gerhardus Jacobus Koornhof, Adjunk-minister van Bantoe-onderwys, handelende namens bedoelde Minister, hierby die regulasies afgekondig by Goewermentskennisgewing R. 1289 van 17 Augustus 1962, soos volg:—

1. Deur in die derde reël van regulasie 15 (1) die woord "moet" deur die woord "kan" te vervang.

P. G. J. KOORNHOF, Adjunk-minister van Bantoe-onderwys.

(Wysigingstrokie 42 van Deel II)

No. R. 3952

19 Desember 1969

WYSIGING VAN DIE REGULASIES BETREFFENDE DIE AANSTELLINGS-, DIENS- EN TUGVOORWAARDES VAN BANTOE-ONDERWYSERS VERBONDE AAN STAATSBANTOESKOLE

Kragtens die bevoegdheid aan die Minister van Bantoe-onderwys verleen by artikel 15 (1) (b) van die Wet op Bantoe-onderwys, 1953 (Wet 47 van 1953), soos gewysig, wysig ek, Pieter Gerhardus Jacobus Koornhof, Adjunk-minister van Bantoe-onderwys, handelende namens bedoelde Minister, hierby die regulasies afgekondig by Goewermentskennisgewing R. 1951 van 13 Desember 1963, soos volg:—

1. Deur in die tweede reël van regulasie 20 (8) die woord "moet" deur die woord "kan" te vervang.

P. G. J. KOORNHOF, Adjunk-minister van Bantoe-onderwys.

(Wysigingstrokie 43 van Deel II)

No. R. 3953

19 Desember 1969

WYSIGING VAN DIE REGULASIES BETREFFENDE DIE DIENSVOORWAARDES VAN ONDERWYSERS VERBONDE AAN STAATSONDERSTEUNDE BANTOESKOLE

Kragtens die bevoegdheid aan die Minister van Bantoe-onderwys verleen by artikel 15 (1) (b) van die Wet op Bantoe-onderwys, 1953 (Wet 47 van 1953), soos gewysig, wysig ek, Pieter Gerhardus Jacobus Koornhof, Adjunk-minister van Bantoe-onderwys, handelende namens bedoelde Minister, hierby die regulasies afgekondig by Goewermentskennisgewing R. 2106 van 21 Desember 1962, soos volg:—

1. Deur in die derde reël van regulasie 15 (1) die woord "moet" deur die woord "kan" te vervang.

P. G. J. KOORNHOF, Adjunk-minister van Bantoe-onderwys.

(Wysigingstrokie 41 van Deel II)

No. R. 3954

19 Desember 1969

WYSIGING VAN DIE REGULASIES BETREFFENDE SKOOLKOMITEES, KOMITEERADE EN SKOOLRADE VIR BANTOEGEMEENSKAPSKOLE

Kragtens die bevoegdheid aan die Minister van Bantoe-onderwys verleen by artikel 15 (1) van die Wet op Bantoe-onderwys, 1953 (Wet 47 van 1953), soos gewysig, wysig ek, Pieter Gerhardus Jacobus Koornhof,

Pieter Gerhardus Jacobus Koornhof, Deputy Minister of Bantu Education, acting on behalf of the said Minister, hereby amend the regulations published under Government Notice R. 429, dated 18 March 1966, as follows:—

1. By the substitution for regulation 68 (1) of the following regulation:—

“68. (1) Each school board shall appoint an accountant or auditor registered in terms of the Public Accountants' Act, 1951 (Act 51 of 1961), as amended, to audit its books and accounts annually: Provided that the appointment of such accountant or auditor shall be subject to the approval of the regional director: Provided further that the regional director may at any time withdraw his approval with regard to such appointment whereupon the school board shall appoint some other accountant or auditor in terms of this subregulation.”.

P. G. J. KOORNHOF, Deputy Minister of Bantu Education

(Amendment Slip 40 of Part II)

DEPARTMENT OF CUSTOMS AND EXCISE

No. R. 3965

19 December 1969

CUSTOMS AND EXCISE ACT, 1964

AMENDMENT OF REGULATIONS (No. MR/27)

I, Nicolaas Diederichs, Minister of Finance, acting in terms of the powers vested in me by section 120 of the Customs and Excise Act, 1964, hereby amend paragraph 100.08 of the First Schedule to the regulations published in Government Notice R. 555 of 13 April 1966, by—

(a) substituting for the heading to subparagraph (a) (2), the following:—

“(2) All District Offices (except Lourenco Marques):”;

(b) adding the following subparagraph (a) (3):—

“(3) Lourenco Marques:—

Monday to Friday: 7.45 a.m. to 12 noon; and 1.30 p.m. to 4.30 p.m.”;

(c) substituting for the heading to subparagraph (b) (2) the following:—

“(2) At all district offices in the Republic, South-West Africa and Mocambique, except Beit Bridge, Kimberley, Komatipoort, Lourenco Marques, Oshikango, Pietermaritzburg and Customs and Excise Airports:”;

(d) inserting “(a)” between “(3)” and “Other . . .” and deleting “(a)” before “Beit Bridge” in subparagraph (b) (3);

(e) inserting before “Oshikango” in subparagraph (b) (3) (a), the following:—

“Lourenco Marques:—

(i) For the acceptance of bills of entry and for the receipt of duties and other revenue:—

Monday to Friday: 7.45 a.m. to 11.30 a.m.

(ii) For other business:—

Monday to Friday: 7.45 a.m. to 12 noon; and 1.30 p.m. to 4.30 p.m.”;

(f) substituting for “Custom” the word “Customs” in the heading to subparagraph (b) (3) (b).

N. DIEDERICHS, Minister of Finance.

8 December 1969.

Note.—Amended official hours of attendance and hours of business at Lourenco Marques are indicated.

Adjunk-minister van Bantoe-onderwys, handelende namens genoemde Minister, hierby die regulasies afgekondig by Goewermenskennisgewing R. 429 van 18 Maart 1966, soos volg:—

1. Deur regulasie 68 (1) deur die volgende regulasie te vervang:—

“68. (1) Elke skoolraad moet 'n rekenmeester of ouditeur geregistreer ingevolge die Wet op Openbare Rekenmeesters en Ouditeurs, 1951 (Wet 51 van 1951), soos gewysig, aanstel om sy boeke en rekenings jaarliks te auditteer: Met dien verstande dat die aanstelling van sodanige rekenmeester of ouditeur aan die goedkeuring van die streekdirekteur onderworpe is: Met dien verstande voorts dat die streekdirekteur sy goedkeuring ten opsigte van sodanige aanstelling te eniger tyd kan intrek waarna die skoolraad 'n ander rekenmeester of ouditeur ingevolge hierdie subregulasie moet aanstel.”.

P. G. J. KOORNHOF, Adjunk-minister van Bantoe-onderwys

(Wysigingstrokie 40 van Deel II)

DEPARTEMENT VAN DOEANE EN AKSYNS

No. R. 3965

19 Desember 1969

DOEANE- EN AKSYNSWET, 1964

WYSIGING VAN REGULASIES (No. MR/27)

Ek, Nicolaas Diederichs, Minister van Finansies, handelende kragtens die bevoegdheid my verleen by artikel 120 van die Doeane- en Aksynswet, 1964, wysig hierby paragraaf 100.08 van die Eerste Bylae tot die regulasies by Goewermenskennisgewing R. 555 van 13 April 1966, uitgevaardig deur—

(a) die opskrif teenoor subparagraaf (a) (2) deur die volgende te vervang:—

“(2) Alle Distrikkantore (uitgesonderd Lourenco Marques):”;

(b) onderstaande subparagraaf (a) (3) in te voeg:—

“(3) Lourenco Marques:—

Maandag tot Vrydag: 7.45 vm. tot 12 middag; en 1.30 nm. tot 4.30 nm.”;

(c) die opskrif teenoor subparagraaf (b) (2) deur die volgende te vervang:—

“(2) By alle distrikkantore in die Republiek, Suidwes-Afrika en Mosambiek uitgesonderd Beitbrug, Kimberley, Komatipoort, Lourenco Marques, Oshikango, Pietermaritzburg en Docane-en-Aksynslughawens:”;

(d) in subparagraaf (b) (3) die “(a)” te skrap en dit tussen “(3)” en “Ander . . .” in te voeg;

(e) in subparagraaf (b) (3) (a) voor “Oshikango” die volgende in te voeg:—

“Lourenco Marques:—

(i) Vir die aanname van klaringsbriewe en vir die ontvangs van regte en ander inkomste:—

Maandag tot Vrydag: 7.45 vm. tot 11.30 vm.

(ii) Vir ander sake:—

Maandag tot Vrydag: 7.45 vm. tot 12 middag; en 1.30 nm. tot 4.30 nm.”.

N. DIEDERICHS, Minister van Finansies.

8 Desember 1969.

Opmerking.—Gewysigde amptelike en openbare diensure te Lourenco Marques word aangedui.

DEPARTMENT OF HEALTH

No. R. 3949

19. December 1969

MEDICAL SCHEMES ACT, 1967
DRAFT REGULATIONS

It is hereby notified for general information that the Central Council for Medical Schemes established in terms of section 4 of the Medical Schemes Act, 1967 (Act 72 of 1967), in the exercise of the powers conferred upon it by section 41 (1) of the said Act, intends to amend the regulations published under Government Notice R. 174 dated 9 February 1968 in accordance with the accompanying Schedule.

In terms of section 41 (2) of the said Act, interested persons and organisations are invited to submit comments or representations on the draft regulations within three months of the date hereof to the Registrar of Medical Schemes, Private Bag 88, Pretoria.

SCHEDULE

1. Regulation 5 is hereby amended—

(a) by the substitution for the heading "*Minimum Benefits*" of "*Minimum and Certain Maximum Benefits*";

(b) by the substitution for the amounts "R50" and "R80" in subregulation (2) (g) (iii) of "R80" and "R120" respectively;

(c) by the insertion of the following new subregulation (3) after subregulation (2):—

(3) (a) The maximum benefits in respect of the services referred to in regulation 5 (2) (g) payable by a scheme shall not be more than 80 per cent of the cost of such services, except in respect of—

- (i) surgical procedures and operations;
- (ii) anaesthesia at surgical procedures and operations;
- (iii) assistants at surgical procedures and operations;
- (iv) accommodation in hospitals or nursing homes;
- (v) theatre fees; and
- (vi) blood transfusions.

In the case of services mentioned under (i) to (vi) inclusive, the maximum benefits may be 100 per cent of the cost of such services.

(b) All registered medical benefit schemes shall require its members to pay a levy for the services of panel doctors and salaried practitioners as follows:—

- (i) Consultations at rooms, a minimum of 25 cents;
- (ii) domiciliary visits during the day, a minimum of 50 cents; and
- (iii) domiciliary visits during the night, week-ends and public holidays, a minimum of 75 cents.

(d) by the renumbering of the existing subregulation (3) to read (4).

2. Regulation 8 is hereby amended—

(a) by the substitution for subregulation (1) of the following:—

(1) An account in accordance with the tariff of fees for services rendered to any member of a medical scheme or to any dependant of such member, excluding

DEPARTEMENT VAN GESONDHEID

No. R. 3949

19 Desember 1969

WET OP MEDIESE SKEMAS, 1967
KONSEPREGULASIES

Hierby word vir algemene inligting bekendgemaak dat die Sentrale Raad vir Mediese Skemas, ingestel by artikel 4 van die Wet op Mediese Skemas, 1967 (Wet 72 van 1967), voornemens is om by die uitoefening van die bevoegdheid hom verleen by artikel 41 (1) van genoemde Wet die regulasies afgekondig by Goewermentskennisgewing R. 174 van 9 Februarie 1968 ooreenkomstig bygaande Bylae te wysig.

Ingevolge artikel 41 (2) van genoemde Wet word belanghebbende persone en organisasies uitgenooi om binne drie maande na die datum hiervan kommentaar op of versoë in verband met die konsepregulasies by die Registrateur van Mediese Skemas, Privaatsak 88, Pretoria, in te dien.

BYLAE

1. Regulasie 5 word hierby gewysig—

(a) deur die opskrif "*Minimum Voordele*" te vervang deur "*Minimum en Sekere Maksimum Voordele*";

(b) deur in subregulasie (2) (g) (iii) die bedrae "R50" en "R80" te vervang deur respektiewelik "R80" en "R120";

(c) deur die invoeging van die volgende nuwe subregulasie (3) na subregulasie (2):—

(3) (a) Die maksimum voordele met betrekking tot die dienste, genoem in regulasie 5 (2) (g), wat deur 'n skema betaal word, mag nie meer as 80 persent van die koste van sodanige dienste wees nie, uitgesonderd ten opsigte van—

- (i) chirurgiese prosedures en operasies;
- (ii) narkose by chirurgiese prosedures en operasies;
- (iii) assistente by chirurgiese prosedures en operasies;
- (iv) akkommodasie in hospitale of verpleeginrigtings;
- (v) operasiesaalgekte; en
- (vi) bloedoortappings.

In die geval van die dienste vermeld onder (i) tot en met (vi) kan die maksimum voordele 100 persent van die koste van sodanige dienste wees.

(b) Alle geregistreerde mediese bystandskemas moet van sy lede vereis om 'n heffing te betaal vir die dienste van paneelgeneeshere en gesalarieerde geneeshere soos volg:—

- (i) Konsultasies by spreekkamers, 'n minimum van 25 sent;
- (ii) huisbesoeke gedurende die dag, 'n minimum van 50 sent; en
- (iii) huisbesoek gedurende die nag, naweke en publieke vakansiedae, 'n minimum van 75 sent.

(d) deur die bestaande subregulasie (3) te hernoem sodat dit (4) lui.

2. Regulasie 8 word hierby gewysig—

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

(1) 'n Rekening ooreenkomstig die geldetarief vir dienste aan 'n lid van 'n mediese skema of aan 'n afhanklike van sodanige lid gelewer, uitgesonderd 'n

an account in respect of specific ailments or conditions excluded from benefits or in the case where the member in question has already been granted the annual maximum benefit to which he is entitled in terms of the rules of his scheme, shall be paid by such scheme in full, direct to the supplier of such services as soon as possible, but not later than the last day of the fourth month following the month during which such services were rendered;

(b) by the substitution for subregulation (2) of the following:—

(2) An account of a supplier of services who has in terms of section 29 (b) of the Act by notice in writing informed the Council that he is not prepared to render any services at the tariff of fees, and of whom the scheme has been informed by the Council, shall not be paid by such scheme direct to the supplier of such services, irrespective of the tariff charged, but such scheme shall pay direct to the member, before the last day of the month following the month during which the claim was received by the scheme, the benefit to which such member would have been entitled had the account been rendered in accordance with the tariff of fees.

3. The following new regulation 14 is hereby added:—

14. *Conditions of Membership of Pensioners and Widows*

(1) Every registered medical scheme shall provide in its rules for the continuation of membership of a member who retires on pension or who terminates his employment on account of age, ill-health or other disability: Provided that such continued membership may be subject to a qualifying period of membership as determined by the scheme, which period shall not exceed five years: Provided further that membership fees may be paid to cover any period lacking in order to qualify: Provided further that membership of any other registered medical scheme shall in terms of section 20 (f) of the Medical Schemes Act be taken into account when determining such period.

(2) Every registered medical scheme shall provide in its rules for membership of the widow of a member during her widowhood or until she by virtue of her employment becomes entitled to membership of any other medical scheme: Provided that such membership may be subject to a qualifying period of membership of her late husband as required by the scheme, which period shall not exceed five years: Provided further that membership fees may be paid by the widow for any period lacking in order to qualify: Provided further that the late member's membership of any other registered medical scheme shall in terms of section 20 (f) of the Medical Schemes Act be taken into account when determining such period.

4. The following new regulation 15 is hereby added:—

15. *Written Proof of Membership*

Every registered medical scheme shall issue to each of its members a membership card containing the following particulars:—

- (a) The name of the scheme.
- (b) The name and address of the member.

rekening ten opsigte van spesifieke kwale en toestande wat van voordele uitgesluit is, of in die geval waar die maksimum voordele waarop die betrokke lid ingevolge die reëls van sy skema geregtig is, alreeds aan hom toegestaan is, moet ten volle en direk aan die verskaffer van sodanige dienste en so spoedig moontlik, maar nie later nie as die laaste dag van die vierde maand wat volg op die maand waarin sodanige dienste gelewer is, deur sodanige skema verleen word;

(b) deur subregulasie (2) deur die volgende paragraaf te vervang:—

(2) 'n Rekening van 'n verskaffer van dienste wat die Raad kragtens artikel 29 (b) van die Wet skriftelik in kennis gestel het dat hy nie bereid is om dienste teen die geldetarief te lewer nie, en van wie die skema deur die Raad in kennis gestel is, word nie deur sodanige skema direk aan die verskaffer van sodanige dienste verleen nie, ongeag die tarief wat gehef word, maar sodanige skema betaal direk aan die lid, voor die laaste dag van die maand wat volg op die maand waarin die eis deur die skema ontvang is, voordeel waarop sodanige lid geregtig sou gewees het indien die rekening ooreenkomstig die geldetarief gelewer was.

3. Die volgende nuwe regulasie 14 word hierby bygevoeg:—

14. *Voorwaardes van Lidmaatskap van Gepensioneerdes en Weduwees*

(1) Elke geregistreerde mediese skema moet in sy reëls voorsiening maak vir die voortsetting van lidmaatskap van 'n lid wat met pensioen aftree of sy diens beëindig vanweë ouderdom, swak gesondheid of ander ongeskiktheid: Met dien verstande dat sodanige voortgesette lidmaatskap onderworpe mag wees aan 'n kwalifiserende tydperk van lidmaatskap soos deur die skema bepaal, welke tydperk nie vyf jaar mag oorskry nie: Met dien verstande verder dat ledegeelde betaal kan word vir enige tydperk wat te kort kom om te kan kwalifiseer: Met dien verstande verder dat lidmaatskap van 'n ander geregistreerde mediese skema ooreenkomstig artikel 20 (f) van die Wet ook in berekening gebring moet word by die vasstelling van hierdie tydperk.

(2) Elke geregistreerde mediese skema moet in sy reëls voorsiening maak vir die lidmaatskap van die weduwee van 'n lid gedurende haar weduweeskop of totdat sy uit hoofde van diens geregtig word op lidmaatskap van 'n ander geregistreerde mediese skema: Met dien verstande dat sodanige lidmaatskap onderworpe mag wees aan 'n kwalifiserende tydperk van lidmaatskap van haar oorlede eggenoot soos deur die skema bepaal, welke tydperk nie vyf jaar mag oorskry nie: Met dien verstande verder dat ledegeelde deur die weduwee betaal kan word vir enige tydperk wat te kort kom om te kan kwalifiseer: Met dien verstande verder dat die oorlede lid se lidmaatskap van 'n ander geregistreerde mediese skema ooreenkomstig artikel 20 (f) van die Wet ook in berekening gebring moet word by die vasstelling van hierdie tydperk.

4. Die volgende nuwe regulasie 15 word hierby bygevoeg:—

15. *Skriftelike Bewys van Lidmaatskap*

Elke geregistreerde mediese skema moet aan elkeen van sy lede 'n lidmaatskapkaart uitreik wat die volgende besonderhede bevat:—

- (a) Die naam van die skema.
- (b) Die naam en adres van die lid.

- (c) The names of all his dependants.
- (d) The name of the employer of the member.
- (e) The membership number.
- (f) Ailments and conditions excluded as benefits for the member and/or his dependants.

DEPARTMENT OF INDUSTRIES

No. R. 3964

19 December 1969

STANDARDS ACT, 1962

COMPULSORY STANDARD SPECIFICATION FOR FROZEN ROCK LOBSTER PRODUCTS

On the recommendation of the Council of the South African Bureau of Standards and under the powers vested in me by section 15 of the Standards Act, 1962 (Act 33 of 1962), I, Jan Jurie Loots, Deputy Minister of Economic Affairs, hereby declare the standard specification contained in the Schedule to be a compulsory standard specification for the manufacture, production, processing or treatment of frozen rock lobster products with effect from the date two months after publication hereof.

J. J. LOOTS, Deputy Minister of Economic Affairs.

SCHEDULE

COMPULSORY STANDARD SPECIFICATION FOR FROZEN ROCK LOBSTER PRODUCTS

SECTION 1

SCOPE

1.1 This specification covers the manufacture, production, processing, or treatment of frozen rock lobster tails, frozen whole rock lobster (cooked and raw), or other frozen rock lobster product derived from Cape rock lobster (*Jasus lalandii*), Natal rock lobster (*Palinurus gilchristi*), East Coast rock lobster (*Panulirus homarus*), or any other species of rock lobster packed and processed in the Republic of South Africa or the Territory of South-West Africa.

SECTION 2

DEFINITIONS

2.1 For the purposes of this specification the following definitions shall apply:—

Acceptable.—Acceptable to the authority administering this specification.

Factory.—Any premises in which the product is prepared or processed or both. This definition includes plants for tail-breaking, chilling, and storage and (to the extent to which the requirements of this specification can be applied) factory ships.

Frozen rock lobster tails.—The article of food for human consumption obtained by freezing clean sound rock lobster tails after preparation, wrapping, and packaging.

Frozen whole cooked rock lobster.—The article of food for human consumption obtained by freezing clean sound whole rock lobster after preparation, cooking, glazing, wrapping, and packaging.

Frozen whole raw rock lobster.—The article of food for human consumption obtained by freezing clean sound whole rock lobster after preparation, wrapping, and packaging.

- (c) Die name van al sy afhanklikes.
- (d) Die naam van die lid se werkgewer.
- (e) Die lidmaatskapnommer.
- (f) Kwale en toestande wat vir die lid en/of afhanklikes uitgesluit is van voordele.

DEPARTEMENT VAN NYWERHEIDSWESE

No. 3964

19 Desember 1969

WET OP STANDAARDE, 1962

VERPLIGTE STANDAARDSPESIFIKASIE VIR BEVRORE KREEFPRODUKTE

Op aanbeveling van die Raad van die Suid-Afrikaanse Buro vir Standaarde en kragtens die bevoegdheid my verleen by artikel 15 van die Wet op Standaarde, 1962 (Wet 33 van 1962), verklaar ek, Jan Jurie Loots, Adjunk-minister van Ekonomiese Sake, die standaardspesifikasie in die Bylae vervat tot verpligte standaardspesifikasie vir die vervaardiging, produksie, bewerking of behandeling van bevrore kreefprodukte met ingang van die datum twee maande na publikasie hiervan.

J. J. LOOTS, Adjunk-minister van Ekonomiese Sake.

BYLAE

VERPLIGTE STANDAARDSPESIFIKASIE VIR BEVRORE KREEFPRODUKTE

AFDELING 1

BESTEK

1.1 Hierdie spesifikasie dek die vervaardiging, produksie, bewerking of behandeling van bevrore kreefsterte en bevrore heelkreef (gekook of rou), of ander bevrore kreefprodukte van die spesie Kaapse kreef (*Jasus lalandii*), Natalse kreef (*Palinurus gilchristi*), Ooskuskreef (*Panulirus homarus*), of enige ander kreefspesie wat in die Republiek van Suid-Afrika of in die gebied Suidwes-Afrika verpak en verwerk word.

AFDELING 2

WOORDBEPALING

2.1 Die volgende woordbepalings geld vir die doel van hierdie spesifikasie:—

Aanneemlik.—Aanneemlik vir die owerheid wat hierdie spesifikasie toepas.

Bevrore, gekookte heelkreef.—Die voedsel vir verbruik deur die mens, wat verkry word deur skoon, ongeskonde heelkreef na voorbereiding, kook, glasering, toedraai en verpakking, te bevries.

Bevrore kreefsterte.—Die voedsel vir verbruik deur die mens, wat verkry word deur skoon, ongeskonde kreefsterte ná voorbereiding, toedraai en verpakking, te bevries.

Bevrore, rou heelkreef.—Die voedsel vir verbruik deur die mens, wat verkry word deur skoon, ongeskonde heelkreef ná voorbereiding, toedraai en verpakking, te bevries.

Fabriek.—Enige perseel waar die produk of verwerk word, of albei. Hierdie woordbepaling sluit installasies vir die uitbreek van sterte, verkoeling en opberging en (in die mate waarin die vereistes van hierdie spesifikasie toegepas kan word) fabriekskepe in.

Product.—Whole rock lobster (cooked or raw) or rock lobster tails or other rock lobster product, frozen or in the course of preparation for freezing, as indicated by the context.

SECTION 3

GENERAL REQUIREMENTS FOR THE FACTORY AND EMPLOYEES

3.1 *General requirements for the factory.*—In the case of the Republic the requirements of the current Factories, Machinery and Building Work Act and in the case of South-West Africa, the requirements of the current Factories, Machinery and Building Work Ordinance shall be complied with. In addition, the factory, equipment and water used in the preparation of the product shall comply with the following requirements:—

3.1.1 *Construction of and conditions in the factory*

3.1.1.1 The roof shall be weatherproof.

3.1.1.2 The floor shall be constructed of material impervious to water. It shall have a surface finish which will permit proper cleaning. It shall be graded for proper drainage and shall be connected to external gullies, sewers, or drains. During production periods the floor and the drainage channels shall be kept clean by regular sweeping and flushing with water. At the close of operations, thorough cleaning of floors and drainage channels shall take place. Where necessary, duck-boards shall be provided for workers.

3.1.1.3 The inside surfaces of the walls of processing rooms shall be impervious to water and shall have a smooth, light-coloured washable finish to a height of at least 1.8 m above floor level. They shall, where necessary, be thoroughly washed immediately after each day's operations.

3.1.1.4 Litter, waste and overflow shall be disposed of promptly and efficiently in a sanitary manner, where possible by mechanical means.

3.1.1.5 General illumination shall permit effective preparation, processing, and cleaning.

3.1.1.6 The ventilation shall effect the removal of excess steam and shall prevent the formation of condensate which may fall into raw materials or the product or on equipment coming into contact with them. Natural ventilation shall be augmented, if necessary, by mechanical means.

3.1.1.7 Effective measures shall be taken to inhibit mould growth and to remove dust, flaking paint, and other loose or detachable material liable to fall on the product from walls, ceilings, and overhead structures in processing and storage rooms.

3.1.1.8 Effective measures shall be taken to keep the factory free from flies and other insects.

3.1.1.9 The factory in which the product is prepared or processed shall be rodent-proof and shall be kept free from rodents.

3.1.1.10 Insecticides, rodenticides, and cleaning chemicals shall not be used while preparation or manufacturing operations are in progress. Working surfaces shall be kept free from insecticidal and rodenticidal residues. Insecticides, rodenticides, and cleaning chemicals shall at no time come into contact with containers, raw materials, or the product.

3.1.1.11 Any discharge system at the jetty and any conveyance system to the factory (including elevators) shall be cleared of stagnant water and stale material, and shall be cleaned before and after use.

Produk.—Heelkreef (gekook of rou), of kreefsterte, of ander kreefprodukte, bevrore of in voorbereiding vir bevriesing, na gelang van die verband.

AFDELING 3

ALGEMENE VEREISTES T.O.V. DIE FABRIEK EN WERKNEMERS

3.1 *Algemene vereistes t.o.v. die fabriek.*—In die geval van die Republiek moet daar voldoen word aan die vereistes van die bestaande Wet op Fabriek, Masjinerie en Bouwerk, en in die geval van Suidwes-Afrika, aan die vereistes van die bestaande Ordonnansie op Fabriek, Masjinerie en Bouwerk. Daarbenewens moet die fabriek, uitrusting en water wat by die voorbereiding van die produk gebruik word, aan die volgende vereistes voldoen:—

3.1.1 *Konstruksie van en toestande in die fabriek.*

3.1.1.1 Die dak moet weerbestand wees.

3.1.1.2 Die vloer moet van materiaal wat waterdig is, gemaak wees. Die oppervlakafwerking daarvan moet behoorlik skoongemaak kan word. Dit moet 'n val hê vir behoorlike dreinerings en moet met buiteafvoerslootjies, -rioolpype of -afvoerkanale verbind wees. Gedurende produksietye moet die vloer en die afvoerkanale skoon gehou word deur dit gereeld te vee en met water af te spoel. Na afloop van werksaamhede moet die vloere en afvoerkanale deeglik skoongemaak word. Indien nodig, moet plankmatte vir werkers voorsien word.

3.1.1.3 Die binnevlakke van die mure van verwerkingskamers moet waterdig wees en moet tot 'n hoogte van minstens 1.8 m bokant die vloer 'n gladde, ligkleurige, wasbare afwerking hê. Die mure moet, indien nodig, onmiddellik na elke dag se werksaamhede deeglik afgewas word.

3.1.1.4 Rommel, afval en oorloop moet vinnig en doeltreffend op higiëniese wyse, indien moontlik met meganiese middele, uit die weg geruim word.

3.1.1.5 Die algemene verligting moet behoorlike voorbereiding, verwerking en skoonmaak moontlik maak.

3.1.1.6 Die ventilasie moet oortollige stoom verwyder en die vorming van kondensaat verhoed wat in die grondstowwe of die produk of op uitrusting wat daarmee in aanraking kom, kan vul. Indien nodig, moet die natuurlike ventilasie op meganiese wyse aangevul word.

3.1.1.7 Doeltreffende maatreëls moet getref word om skimmelgroei te verhinder en om stof, afskilferende verf en ander los materiaal wat van mure, plafonne en bostrukture in verwerkings- en bewaarkamers op die produk kan val, te verwyder.

3.1.1.8 Doeltreffende maatreëls moet getref word om vlieë en ander insekte uit die fabriek te hou.

3.1.1.9 Die fabriek waar die produk voorberei of verwerk word, moet knaagdierdig wees en vry van knaagdiere gehou word.

3.1.1.10 Insekdoders, knaagdierdoders en chemiese reinigingsmiddels mag nie gebruik word terwyl voorbereiding of vervaardiging aan die gang is nie. Werkvlakke moet vry van residu's van insek- of knaagdierdoders gehou word. Geen insekdoders, knaagdierdoders en chemiese reinigingsmiddels mag ooit met houters, grondstowwe of die produk in aanraking kom nie.

3.1.1.11 Enige aflaaistelsel by die kaai en enige vervoerstelsel na die fabriek (met inbegrip van hysers) moet voor en na gebruik skoongemaak word en staande water en ou materiaal moet daaruit verwyder word.

3.1.1.12 No factory chimney, smoke-room, or motor exhaust shall emit smoke or fumes in a quantity or in a manner which is offensive or injurious or dangerous to health or causes contamination at any stage in the preparation of the product.

3.1.1.13 Processing plants for the manufacture of by-products shall be effectively separated from the factory. Disposal areas for offal shall be well removed from the factory area and shall not create a nuisance in and around the factory.

3.1.1.14 An adequate number of washbasins with soap, an acceptable disinfectant, and an adequate supply of clean hot and cold running water and disposable towels or hot air dryers shall be provided at every employees' entrance to, and at conveniently situated points in, the preparation and the processing areas of the factory.

3.1.1.15 The factory shall at all times be maintained in a hygienic state. Animals shall not be allowed in any part of the factory where unprotected raw materials or the product are stored, handled, or manufactured.

3.1.1.16 In relation to its handling, transportation, packing, freezing, and storage, no operations shall be performed and no conditions shall be present that are detrimental to the product.

3.1.2 Equipment

3.1.2.1 All plant, equipment, and utensils coming into contact with the product shall be made of smooth-surfaced corrosion resistant light-coloured material (preferably stainless metal), shall be of seamless sanitary design, and shall be so constructed as to facilitate their cleaning and sterilization and that of the areas beneath them. Lead and lead alloys other than solder shall not be used in the construction of equipment coming into contact with raw materials or the unprotected product at any stage in its manufacture. Wooden tables shall not be used in processing areas. The tops of packing tables shall be made of seamless stainless metal or other seamless corrosion resistant material with similar surface characteristics and impervious to water. The tops of tables shall allow rapid and effective drainage and shall be free from cracks and crevices. Wicker baskets may be used in unloading lobsters from the fishing vessel.

3.1.2.2 All plant, equipment, and utensils shall be kept clean and in good repair. Cleaning and disinfecting materials, hot and cold running water or saturated steam, hose piping, brushes, and other requisites necessary for the cleaning of plant, equipment, and utensils shall be available. Plant, equipment and utensils, after thorough cleaning with a detergent or other cleaning agent shall be disinfected by the application of a hypochlorite solution having a chlorine content of at least 20 parts per million (p.p.m.), or other acceptable disinfecting solution. Immediately before the commencement of operations, equipment shall be so rinsed with water complying with the requirements of 3.1.4.1 or 3.1.4.2 as to remove the disinfecting agent. The entire processing system shall be cleaned at the end of each day's operations. Where necessary, it shall again be cleaned immediately before further use. Gloves, knives, breaking pins and similar items of equipment shall be thoroughly cleaned and then disinfected by the use of chlorinated water or other acceptable disinfecting solution or procedure during breaks in production and after use.

3.1.1.12 Geen fabriekskoorsteen, rookkamer of masjienuitlaatpyp mag rook of dampe afgee in hoeveelhede of op 'n wyse wat aanstootlik of skadelik of gevaarlik vir die gesondheid is of wat in enige stadium tydens die voorbereiding van die produk besoedeling veroorsaak nie.

3.1.1.13 Verwerkingsinstallasies vir die vervaardiging van neweprodukte moet doeltreffend van die fabriek geskei wees. Weggooiterreine vir afval moet ver van die fabrieksterrein af wees en mag nie 'n las in en om die fabriek veroorsaak nie.

3.1.1.14 Voldoende wasbakke met seep, 'n aanneemlike ontsmettingsmiddel en voldoende skoon warm en koue lopende water en papierhanddoeke of warmlugdroërs moet verskaf word by elke werkersingang na en op gerieflike plekke in die voorbereidings- en die verwerkingsafdelings van die fabriek.

3.1.1.15 Die toestande in die fabriek moet te alle tye higiënies wees. Geen diere mag in enige deel van die fabriek waar onbeskermdende grondstowwe of die produk bewaar, gehanteer of vervaardig word, toegelaat word nie.

3.1.1.16 Geen handeling mag plaasvind of toestand mag heers, met betrekking tot die hantering, vervoer, verpakking, bevriësing en bewaring van die produk, wat nadelig is vir sodanige produk nie.

3.1.2 Uitrusting

3.1.2.1 Alle installasies, uitrusting en gereedskap wat met die produk in aanraking kom, moet van gladde, korrosiebestande, ligkleurige materiaal (by voorkeur vlek-vrymetaal) gemaak wees en 'n naatlose, higiëniese ontwerp hê en moet so gemaak wees dat hulle en die plek waarop hulle staan, maklik skoongemaak en gesteriliseer kan word. Geen lood en loodlegerings, met uitsondering van soldersel, mag gebruik word by die konstruksie van uitrusting wat in enige stadium van die vervaardigingsproses met grondstowwe of die onbeskermdde produk in aanraking kom nie. Geen houttafels mag in verwerkingsafdelings gebruik word nie. Die blaaie van verpakkingstafels moet gemaak wees van naatlose, vlek-vrymetaal of ander naatlose, korrosiebestande materiaal wat soortgelyke oppervlakteienskappe het en waterdig is. Die blaaie van die tafels moet vinnige en doeltreffende dreinerings in die hand werk en moet sonder barste en splete wees. Rottangmandjies kan gebruik word om die krewes van die visskuit af te laai.

3.1.2.2 Alle installasies, uitrusting en gereedskap moet skoon en in 'n goeie toestand gehou word. Skoonmaak- en ontsmettingsmiddels, warm en koue lopende water of versadigde stoom, waterslange, borsels en ander benodigdhede vir die skoonmaak van installasies, uitrusting en gereedskap moet beskikbaar wees. Nadat installasies, uitrusting en gereedskap deeglik met 'n detergent of ander skoonmaakmiddel skoongemaak is, moet dit ontsmet word met 'n hipochlorietoplossing met 'n chloorgehalte van minstens 20 dele per miljoen (d.p.m.) of met 'n ander aanneemlike ontsmettingsoplossing. Uitrusting moet onmiddellik voor die werksaamhede begin, so met water wat aan die vereistes van 3.1.4.1 of 3.1.4.2 voldoen, afgespoel word dat die ontsmettingsoplossing verwyder word. Die hele verwerkingstelsel moet skoongemaak word aan die einde van die dag se werksaamhede. Indien nodig, moet dit weer skoongemaak word onmiddellik voor dit verder gebruik word. Handskoene, messe, uitbreekpenne en soortgelyke uitrustingsitems moet gedurende werkspouses en na gebruik deeglik skoongemaak en dan met gechloreerde water of 'n ander aanneemlike ontsmettingsoplossing of -proses ontsmet word.

3.1.2.3 Containers when filled or partially filled with raw materials or the product shall not be stacked in a manner which allows contamination of the contents of one container from the bottoms of the containers stacked above it. Containers shall not be stacked directly on the floor.

3.1.2.4 Utensils used in the preparation of the product shall not be removed from the factory by employees except for repair or replacement.

3.1.2.5 Wrapping material shall be dispensed from corrosion resistant containers of hygienic design.

3.1.2.6 Spare parts for machinery and stores capable of contaminating the product shall be kept away from the processing area.

3.1.3 *Cold storage and freezing facilities.*—Cold storage and freezing chambers shall operate effectively and shall be clean and hygienic. Storage rooms for the frozen product shall be equipped with automatic temperature recorders. A record of the temperatures of cold storage and freezing facilities shall be kept and shall be available. Products shall not be stacked directly on the floors.

3.1.4 Water

3.1.4.1 *Potable water.*—Subject to the provisions of 3.1.4.2, every factory shall have an adequate supply of clean potable water free from suspended matter and substances that are deleterious to the product or injurious to health. The water shall have been treated by flocculation, filtration, chlorination, or other acceptable process to ensure compliance with the following requirements:—

(a) *Coliform organisms.*—The count of coliform organisms shall not exceed 10 per 100 ml of the water.

(b) *E. coli I.*—*E. coli I* shall not be detectable in 100 ml of the water. Where chlorinated water affects the product deleteriously in any way, such water shall be dechlorinated immediately before use.

3.1.4.2 *Sea water.*—Clean fresh running sea water may be used provided that the count of coliform organisms does not exceed 50 organisms per 100 ml of the water and no *E. coli I* are detectable in 100 ml of the water.

3.1.4.3 *Water for cleaning and disinfecting.*—Water used for the cleaning and disinfecting of plant and equipment after processing shall be continuously chlorinated to contain at least 20 p.p.m. of free residual chlorine or, alternatively, it shall contain such germicidal substances as will ensure an equivalent disinfectant effect.

The free residual chlorine concentration shall be determined by the orthotolidine 5-second flash test or other acceptable method that gives equivalent results.

3.1.5 *Ice.*—The water used in the manufacture of ice shall comply with the requirements of 3.1.4.1 or 3.1.4.2, as relevant.

3.1.6 *Comfort Features.*—Adequate dressing rooms, washbasins, shower baths, and sanitary facilities shall be provided. Ample hot and cold running water, clean disposable towels or hot air dryers, nail brushes, toilet tissue, and soap or detergent shall be available to employees.

3.2 *Requirements for employees engaged in the preparation and processing of the product.*

3.2.1 No person who—

(a) after having been called upon to submit to a medical examination, has refused to do so; or

3.1.2.3 Houers wat geheel en al of gedeeltelik met grondstowwe of die produk gevul is, mag nie so opmekaargestapel word dat die inhoud van 'n houer deur die bome van die houers wat daarop gestapel is, besoedel kan word nie. Houers mag nie regstreeks op die vloer gepak word nie.

3.1.2.4 Werkers mag geen voorbereidingsgerei uit die fabriek verwyder nie, behalwe vir die doel van herstelwerk of vervanging.

3.1.2.5 Toedraaimateriaal moet in korrosiebestande houers met 'n higiëniese ontwerp gehou word.

3.1.2.6 Masjienonderdele en voorrade wat die produk moontlik kan besoedel, moet uit verwerkingsafdelings gehou word.

3.1.3 *Koelkamer- en bevringsgeriewe.*—Koel- en bevringskamers moet doeltreffend werk en in 'n skoon, higiëniese toestand gehou word. Bewaarkamers vir die bewaring van die bevrore produk moet van outomatiese temperatuurregistreerders voorsien wees. 'n Rekord moet van die temperatuur van koelkamers en bevringsfasiliteite gehou word en moet beskikbaar wees. Produkte mag nie regstreeks op die vloer gepak word nie.

3.1.4. Water

3.1.4.1 *Drinkbare water.*—Behoudens die bepalings van 3.1.4.2, moet elke fabriek 'n toereikende voorraad skoon, drinkbare water hê wat vry is van stowwe in suspensie en bestanddele wat skadelik vir die produk of nadelig vir die gesondheid is. Die water moet deur middel van uitvloeking, filtrering, chlorering of volgens 'n ander aanneemlike proses behandel wees om te verseker dat dit aan die volgende vereistes voldoen:—

(a) *Colivormige organismes.*—Hoogstens 10 colivormige organismes mag in 100 ml water aanwesig wees.

(b) *E. coli I.*—Geen *E. coli I* mag in 100 ml van die water aantoonbaar wees nie. Indien gechloreerde water die produk op enige wyse benadeel, moet die water onmiddellik voor gebruik ontchloor word.

3.1.4.2 *Seewater.*—Skoon, vars, lopende seewater kan gebruik word, mits dit nie meer as 50 colivormige organismes per 100 ml water bevat nie en mits geen *E. coli I* in 100 ml water aantoonbaar is nie.

3.1.4.3 *Water vir skoonmaak- en ontsmettingsdoeleindes.*—Water wat vir die skoonmaak en ontsmetting van die installasies en uitrusting na verwerking gebruik word, moet deurlopend gechloreer word sodat dit minstens 20 d.p.m. vry oorblywende chloor bevat of anders moet dit kiemdodende bestanddele bevat wat 'n gelykwaardige ontsmettende uitwerking sal verseker.

Die konsentrasie vry oorblywende chloor moet deur middel van die 5-sekonde-ortotolidienflitstoets of volgens 'n ander aanneemlike metode waarvolgens dieselfde resultate verkry word, bepaal word.

3.1.5 *Ys.*—Wie water wat by die vervaardiging van ys gebruik word, moet aan die vereistes van 3.1.4.1 of 3.1.4.2 voldoen, soos toepaslik.

3.1.6 *Geriewe.*—Voldoende kleedkamers, wasbakke, stortbaddens en toiletgeriewe moet voorsien word. Genoeg warm en koue, lopende water, skoon papierhanddoeke of warmlugdroërs, naelborsels, toiletpapier en seep of detergent moet vir die werknemers beskikbaar wees.

3.2 *Vereistes vir werknemers betrokke by die voorbereiding en verwerking van die produk.*

3.2.1 Geen persoon—

(a) wat, nadat hy versoek is om 'n mediese ondersoek te ondergaan, geweier het om dit te doen; of

(b) has not on engagement or after an absence of 10 days or more due to illness submitted a satisfactory medical certificate of health, or passed a medical examination; or

(c) has been certified as suffering from any infectious or contagious disease or as being a carrier of disease; or

(d) is suffering or is suspected of suffering from any illness, infection, or injury capable of contaminating raw materials or the product (other than a minor hand or finger injury completely protected by a waterproof and well secured glove),

shall be allowed to handle raw materials or the product in the course of preparation.

3.2.2 Neither workers' personal effects nor their food shall be kept in the preparation, processing, and packing areas of the factory. No food shall be prepared or consumed by personnel in these areas.

3.2.3 Spitting and the use of tobacco in any form shall be prohibited within the preparation, processing, and packing areas of the factory. Containers used in the preparation or in the packing of the product shall not be used for drinking purposes.

3.2.4 All employees engaged in the preparation and processing of the product up to and including the packaging stage shall wear clean light-coloured protective clothing and clean washable caps to cover their hair. Waterproof protective clothing shall be of plastic or rubber. Overalls shall completely cover the personal clothing of employees. Sleeves shall not extend below the elbow except when acceptably covered by plastic sleevelets or when worn in freezers and chillers. All protective clothing shall be of acceptable hygienic design, shall be in good repair, and shall not constitute a source of contamination of the product. Protective clothing shall not be stored in workrooms; when not in use it shall be kept in changerooms and shall not be removed from the premises except for laundering under acceptable hygienic conditions. Waterproof protective clothing shall be taken off and suspended from all pegs or hooks at exits from preparation and processing areas during intervals between work and during visits to sanitary conveniences.

3.2.5 Employees shall keep their fingernails short and clean and shall wash their hands with warm water and an acceptable soap or detergent and after that in an acceptable disinfectant and then rinse them in clean running water before commencing work and after each absence from the factory processing area. Varnish or lacquer shall not be used on fingernails, and jewellery shall not be worn.

3.3 *Visitors*.—Any person other than an employee visiting or entering the packing area during the hours of operation shall wash his hands in accordance with the requirements of 3.2.5 before entering the packing area, and shall wear clean protective clothing which shall be provided by the factory management.

SECTION 4

REQUIREMENTS FOR THE PROCESSING, PACKING AND FREEZING OF THE PRODUCT

4.1 *Transportation of whole rock lobster and rock lobster tails to processing and freezing plants.*

4.1.1 *General*.—Transportation of the unprotected raw material to processing and freezing plants shall be performed under acceptably clean and hygienic conditions, and the product in transit shall be fully protected

(b) wat by aanstelling of na 'n afwesigheid van 10 dae of langer as gevolg van siekte nie 'n bevredigende mediese sertifikaat ingedien het nie, of nie in 'n mediese ondersoek geslaag het nie; of

(c) ten opsigte van wie daar gesertifiseer is dat hy aan 'n aansteeklike of besmetlike siekte ly of 'n draer van 'n siekte is; of

(d) wat aan 'n siekte, infeksie of besering ly of vermoedelik aan 'n siekte, infeksie of besering ly (uitgesonderd 'n geringe besering aan die hand of vinger wat geheel en al bedek is met 'n waterdigte handskoen wat stewig vas is) wat grondstowwe of die produk kan besoedel;

mag toegelaat word om grondstowwe of die produk in die proses van voorbereiding te hanteer nie.

3.2.2 Nòg die persoonlike eiendom van werknemers, nòg hul voedsel mag in die voorbereidings-, verwerkings- en verpakkingsafdeling van die fabriek gehou word. Geen voedsel mag in hierdie afdelings deur werknemers voorberei of genuttig word nie.

3.2.3 Spoeg en die gebruik van tabak in watter vorm ook al binne die voorbereidings-, verwerkings- en verpakkingsafdelings van die fabriek is verbode. Houers wat vir die voorbereiding of verpakking van die produk gebruik word, mag nie vir drinkdoeleindes gebruik word nie.

3.2.4 Alle werknemers wat besig is met die voorbereiding en verwerking van die produk tot by en met inbegrip van die verpakkingstadium moet skoon, ligkleurige, beskermende klere en skoon, wasbare pette dra om hul hare te bedek. Waterdigte, beskermende klere moet van plastiek of rubber wees. Oorpakke moet die werkers se persoonlike klere heeltemal bedek. Moue mag nie tot onderkant die elmboog reik nie, tensy dit met plastiek-oortrekmoue bedek is en uitgesonderd in vries- of koelkamers. Alle beskermende klere moet van aanneemlike, higiëniese ontwerp wees en moet heel gehou word en geen beskermende klere mag 'n bron van besoedeling vir die produk wees nie. Beskermende klere mag nie in werkkamers gebêre word nie; wanneer dit nie in gebruik is nie, moet dit in kleedkamers gehou word en nie van die perseel af verwyder word nie, behalwe om in aanneemlike higiëniese toestande gewas te word. Waterdigte beskermende klere moet gedurende rustye en besoeke aan die sanitêre geriewe uitgetrek word en aan muurpenne of -hake by die uitgange van voorbereidings- en verwerkingsafdelings opgehang word.

3.2.5 Werknemers moet hulle vingernaels kort en skoon hou en hul hande voor hulle begin werk en na elke afwesigheid uit die verwerkingsafdeling van die fabriek met warm en 'n aanneemlike seep of detergent en daarna met 'n aanneemlike ontsmettingsmiddel was en dan in skoon, lopende water afspoel. Geen naellak of -vernis mag gebruik word nie en juweliersware mag nie gedra word nie.

3.3 *Besoekers*.—Enige ander persoon as 'n werknemer wat die verpakkingsafdeling van die fabriek gedurende werkstye besoek of binnegaan, moet sy hande volgens die vereistes van 3.2.5 was voordat hy die verpakkingsafdeling binnegaan en moet skoon, beskermende klere dra wat die fabrieksbestuurder moet verskaf.

AFDELING 4

VEREISTES VIR DIE VERWERKING, VERPAKKING EN BEVRIESING VAN DIE PRODUK

4.1 *Vervoer van heerkreef en kreefsterte na verwerkings- en bevringsinstallasies.*

4.1.1 *Algemeen*.—Die vervoer van die onbeskermd grondstof na verwerkings- en bevringsinstallasies moet in aanneemlik higiëniese toestande geskied en die produk moet onderweg ten volle teen besoedeling deur stof en

from contamination by dust and other foreign matter and from the heat of the sun. Coverings over the unprotected raw material (if used) shall not rest directly on the raw material.

4.1.2 *Whole rock lobster*.—Whole rock lobster shall either be active or be chilled during the entire journey, the chilling having been begun when the lobster was still active.

4.1.3 *Rock lobster tails*.—Rock lobster tails for packing shall be transported in either a chilled or a frozen state in corrosion resistant seamless metal or other acceptable containers provided with well-fitting lids or other effective coverings.

4.2 Condition of rock lobster.

4.2.1 *Soundness*.—The rock lobster shall be in a sound acceptable condition at the time of tail-breaking, cooking, and freezing.

4.2.2 *Soft shell and berry*.—Soft-shelled lobster and lobster in berry or lobster which has been stripped of berry shall not be used.

4.3 Frozen whole raw rock lobster.

4.3.1 Before processing, the live lobster shall be purged by being held for at least three days in clean running sea water.

4.3.2 The lobster shall be alive until immediately before processing when it shall be killed.

4.3.3 The lobster may be blanched before it is packed.

4.3.4 The lobster shall be neatly wrapped and packed in accordance with acceptable commercial practice and then frozen in accordance with 4.8.

4.4 Frozen whole cooked rock lobster.

4.4.1 The requirements of subsections 4.3.1 and 4.3.2 shall apply.

4.4.2 Immediately after being killed, the lobsters shall be cooked, cooled, scrubbed in cold running fresh water (complying with all the requirements of 3.1.4.1) or sea water (complying with the requirements of 3.1.4.2.), drained, glazed, and netly wrapped and packed, and then frozen in accordance with 4.8.

4.4.3 Upon thawing, the product shall be such that it is edible without further cooking.

4.5 Frozen rock lobster tails.

4.5.1 Where rock lobsters are held in a chilled condition awaiting de-tailing and further processing, the chilling shall have been begun while the lobsters were in a sound acceptable condition, and the chilling shall not be of such a nature or duration as to affect deleteriously the odour, flavour, or appearance of the product.

4.5.2 Tails that have been severed shall be processed, packed, and placed in the freezer without undue delay. In the case of tails from unchilled rock lobster these operations shall take place immediately after landing. Alternatively, tails severed from sound, unchilled rock lobster and that have been gutted immediately after severing shall, if chilled, be chilled within three hours of the lobster being brought ashore, provided that final packing is completed and freezing commenced within 24 hours of the time of the start of this intermediate chilling and provided that the nature and duration of the chilling does not deleteriously affect the odour, flavour, or appearance of the product.

4.5.3 Whole rock lobster intended for the packing of tails shall not be subjected to intermediate freezing before further processing. Only tails which have been

ander vreemde stowwe en teen die hitte van die son beskerm word. Bedekkings oor die onbeskermde grondstof (indien dit gebruik word) mag nie regstreeks op die grondstof rus nie.

4.1.2 *Heelkreef*.—Heelkreef moet of lewendig of verkoel wees gedurende die hele reis en indien die kreef verkoel is, moet die verkoeling 'n aanvang geneem het terwyl die kreef nog lewendig was.

4.1.3 *Kreefsterte*.—Kreefsterte vir verpakking moet of in 'n verkoelde of in 'n bevrore toestand vervoer word in korrosiebestande, naatlose metaalhouers of in ander aanneemlike houers met deksels wat goed pas of met ander doeltreffende bedekkings.

4.2 Toestand van kreef.

4.2.1 *Ongeskondenheid*.—Die kreef moet in 'n ongeskonde, aanneemlike toestand wees wanneer die sterte uitgebreek word en wanneer dit gekook en bevrore word.

4.2.2 *Sagtedop- en eierdraende kreef*.—Sagtedop- en eierdraende kreef of kreef waarvan die eiers gestroop is, mag nie gebruik word nie.

4.3 Bevrore, rou heelkreef.

4.3.1 Voor verwerking moet die lewendige krewes inwendig gesuiwer word deur hulle minstens drie dae lank in skoon, lopende seewater te hou.

4.3.2 Die krewes moet lewendig wees tot onmiddellik voor verwerking, wanneer hulle doodgemaak moet word.

4.3.3 Die kreef kan geblansjeer word voor verpakking.

4.3.4 Die krewes moet ooreenkomstig aanneemlike handelsgebruik netjies toegedraai en verpak en dan volgens 4.8 bevrore word.

4.4 Bevrore, gekookte heelkreef.

4.4.1 Die vereistes van onderafdeling 4.3.1 en 4.3.2 is van toepassing.

4.4.2 Die krewes moet onmiddellik nadat hulle doodgemaak is, gekook, afgekoel, in koue, lopende vars water (wat aan al die vereistes van 3.1.4.1 voldoen) of seewater (wat aan die vereistes van 3.1.4.2 voldoen) geskrop word en gedreineer, geglaseer en netjies toegedraai en verpak word en dan volgens 4.8 bevrore word.

4.4.3 Die produk moet sodanig wees dat dit na ont-dooiing geëet kan word sonder om weer gaargemaak te word.

4.5 Bevrore kreefsterte.

4.5.1 Indien kreef verkoel gehou word voor die uitbreek van die sterte en verdere verwerking, moet die verkoeling begin het terwyl die kreef in 'n ongeskonde, aanneemlike toestand was en mag die verkoeling nie van so 'n aard of duur wees dat die dit reuk, smaak of voorkoms van die produk benadeel nie.

4.5.2 Uitgebreekte sterte moet sonder onnodige ver-suin verwerk, verpak en bevrore word. In die geval van die sterte van onverkoelde kreef moet hierdie werksaam-hede plaasvind onmiddellik nadat die kreef aan wal gebring word. So nie, moet die sterte wat van gesonde, onverkoelde kreef verkry is en waarvan die ingewande dadelik verwyder is, indien dit verkoel word, binne drie uur nadat die kreef aan land gebring is, verkoel word, mits die finale verpakking afgehandel is en bevroering begin het binne 24 uur nadat daar met hierdie tussenverkoeling begin is en mits die verkoeling nie van so 'n aard en duur is dat dit die reuk, smaak of voorkoms van die produk benadeel nie.

4.5.3 Heelkreef wat vir die verpakking van sterte bedoel is, mag nie tussenbevrore word voordat dit verder verwerk word nie. Slegs sterte waarvan die ingewande behoorlik

properly degutted and washed may be subjected to intermediate freezing before being packed and finally frozen. Tails which have been subjected to intermediate freezing may with a view to packing and final freezing be warmed rapidly to allow separation of units, provided that the internal temperature of the tails does not rise above -5°C .

4.5.4 After the tails have been severed from the body, the gut shall be completely removed in a hygienic manner. The tails shall then be thoroughly washed in running water that complies with the requirements of 3.1.4.1 or 3.1.4.2 before being treated in accordance with 4.5.3 or being graded, wrapped, neatly packed, and frozen.

4.5.5 *Grading of rock lobster tails.*—Rock lobster tails shall be graded by mass and shall fall into such categories as may be acceptable and in accordance with trade requirements. The counts shall be in accordance with the declaration on the container. On visual examination the tails in any one container shall be acceptably uniform in size and, as far as is practicable, within any category the mass of each tail shall fall within the mass range obtained by dividing the sum of the net mass of the appropriate package unit and the minimum overpack (see 4.6) by the corresponding minimum and maximum counts.

4.6 *Extent of overpack for rock lobster tails and frozen whole cooked rock lobster.*—An overpack of $2\frac{1}{2}$ per cent on the intended net mass of the product in a container shall be made to compensate for loss of mass during freezing, storage, and transportation.

4.7 *Wrapping materials and containers.*

4.7.1 *Wrapping materials.*—Wrapping materials shall be clean, non-toxic, inert, and of low moisture vapour permeability. Wrappers for tails shall bear a true description of the product. Any description that appears on a wrapper shall not conflict with the requirements of section 5.

4.7.2 *Containers.*—Only fibreboard or other acceptable containers shall be used. The containers shall be clean and intact and shall be neatly closed and wirebound or strapped. Wooden containers shall not be made of green wood and shall not contain substances injurious to the product or harmful to health. Containers shall be so closed as to prevent contamination of the contents by dust or other foreign matter.

4.8 *Freezing.*—The temperature of the contents of every container of the product shall be reduced to -5°C or lower within 12 hours of its being placed in the freezing chamber.

4.9 *Storage.*—The product shall be stored at a temperature not higher than -20°C . If at any time during storage the temperature of the product rises above this temperature it shall be rapidly reduced to a maximum of -20°C . If it rises above -7°C , the product shall in addition be resubmitted for inspection. In the cold storage chamber there shall be no condition, object, or matter that can affect the flavour or appearance of the frozen product in any way.

4.10 *Condition of frozen product.*—On thawing, the frozen product shall be clean, shall have an attractive, characteristic appearance, and shall in every way be sound, intact, and free from defects. Off-odours and other indications of deterioration or of the use of inferior quality raw materials shall not be present, and the product shall be free from foreign matter, foreign odours and discoloration.

verwyder is en wat behoorlik afgewas is, kan tussenbevries word voordat hulle verpak en finaal bevries word. Sterte wat tussenbevries is, mag met die oog op verpakking en finale bevriesing vinnig verwarm word om die eenhede van mekaar te skei, mits die inwendige temperatuur van die sterte nie tot hoër as -5° styg nie.

4.5.4 Nadat die sterte uitgebreek is, moet die ingewande op higiëniese wyse heeltemal verwyder word. Die sterte moet dan deeglik in lopende water wat aan die vereistes van 3.1.4.1 of 3.1.4.2 voldoen, gewas word voordat hulle volgens 4.5.3 behandel word of voordat hulle gegradeer, toegedraai, netjies verpak en bevries word.

4.5.5 *Gradering van kreefsterte.*—Kreefsterte moet volgens massa gegradeer word en moet binne sodanige kategorieë val as wat aanneemlik en in ooreenstemming met handelsvereistes is. Die aantal sterte moet in ooreenstemming met die verklaring op die houer wees. As dit visueel ondersoek word, moet die sterte in 'n houer aanneemlik eenvormig van grootte wees en die massa van elke stert in elke kategorie moet sover doenlik binne die massagrense val wat verkry word as die som van die netto massa van die toepaslike verpakkingseenheid en die minimum oormaatverpakking (kyk 4.6) deur die ooreenstemmende minimum en maksimum tellings gedeel word.

4.6 *Hoeveelheid oormaatverpakking vir kreefsterte en bevrore gekookte heelkreef.*—'n Oormaatverpakking van $2\frac{1}{2}$ persent op die beoogde netto massa van die produk in 'n houer moet gedoen word om vir massaverlies tydens bevriesing, opberging en vervoer te vergoed.

4.7 *Toedraaimateriaal en houters.*

4.7.1 *Toedraaimateriaal.*—Toedraaimateriaal moet skoon, nie-giftig en inert wees en 'n lae waterdampdeurdringbaarheid hê. Toedraaimateriaal vir sterte moet 'n juiste beskrywing van die produk bevat. Geen beskrywing op toedraaimateriaal mag strydig met die vereistes van afdeling 5 wees nie.

4.7.2 *Houters.*—Slegs veselbord, of ander aanneemlike houters mag gebruik word. Die houters moet skoon en heel wees en moet netjies toegemaak en met draad of band vasgebind wees. Houthouters mag nie van groenhout gemaak wees nie en mag geen bestanddele bevat wat skadelik vir die produk of nadelig vir die gesondheid is nie. Houters moet so toegemaak wees dat besoedeling van die inhoud deur stof of ander vreemde stowwe voorkom word.

4.8 *Bevriesing.*—Die temperatuur van die inhoud van elke houer met die produk moet binne 12 uur nadat dit in die vrieskamer geplaas is, tot -5°C of laer, verminder word.

4.9 *Bewaring.*—Die produk moet by 'n temperatuur van hoogstens -20°C bewaar word. Indien die temperatuur van die produk te eniger tyd tydens bewaring to bo hierdie temperatuur styg, moet dit snel afgebring word tot hoogstens -20°C . As dit tot bo -7°C styg, moet die produk daarbenewens weer vir inspeksie aangebied word. In die koelkamer mag daar geen toestand heers of voorwerp of stof aanwesig wees wat die smaak of voorkoms van die bevrore produk in enige opsig kan benadeel nie.

4.10 *Toestand van bevrore produk.*—By ontdooiing moet die bevrore produk skoon wees, 'n aantreklike, kenmerkende voorkoms hê en in elke opsig gesond, ongeskonde en sonder gebreke wees. Byreuke en ander aanduidings van bederf of van die gebruik van grondstowwe van 'n minderwaardige gehalte mag nie aanwesig wees nie en die produk moet vry van vreemde stowwe, vreemde reuke en verkleuring wees.

4.11 *Microbiological requirements*.—When tested in accordance with the method referred to in column 4 of Table 1, the product shall comply with the requirements given in column 2 or column 3, as relevant.

TABLE 1

1	2	3	4
Organism	Content, max. per gram*		Test method subsection
	Cooked products	Raw products	
Total count (at 35° C) of viable organisms.....	100,000	1,000,000	7·6
<i>Staphylococcus aureus</i>	Nil	Nil	7·7
<i>Salmonella</i>	Nil	Nil	7·8, 7·9
<i>Shigella</i>	Nil	Nil	7·10
Pathogenic clostridia.....	Nil	Nil	7·11
Coliform organisms.....	10	20	7·12
<i>E. coli</i> I.....	Nil	Nil	7·13

*The product shall also comply with all other applicable requirements promulgated in terms of the current Food, Drugs and Disinfectants Act.

4.12 *Antibiotics*.—Antibiotics shall not be used in the preparation of or be present in the product.

SECTION 5

MARKING

5.1 *Markings on containers*.—Except as allowed for in terms of 5.2, the following information shall appear legibly and indelibly on each container in type of such size and presentation as is prescribed by regulation under the current Food, Drugs and Disinfectants Act; also, in the case of the Republic under the current Weights and Measures Act and in the case of South-West Africa under the current Weights and Measures Ordinance:—

(a) The name and full business address of the manufacturer, producer, proprietor, or controlling company or, in the case of containers packed for any other person or organisation, the name and full business address for that person or organisation;

(b) in the case of frozen rock lobster tails prepared and packed from Cape rock lobster (*Jasus lalandii*), the inscription "South African Rock Lobster Tails/Suid-Afrikaanse Kreefsterte"; in the case of frozen rock lobster tails prepared and packed from Natal rock lobster (*Palinurus gilchristi*) or East Coast rock lobster (*Panulirus homarus*), the inscription "Natal Rock Lobster Tails/Natalse Kreefsterte"; all words being in each case in bold letters of equal size;

(c) in the case of frozen whole raw rock lobster prepared and packed from *Jasus lalandii*, the inscription "Raw South African Lobster/Rou Suid-Afrikaanse Kreef"; in the case of the corresponding product prepared and packed from *Palinurus gilchristi* or *Panulirus homarus*, the inscription "Raw Natal Rock Lobster/Rou Natalse Kreef"; all words being in each case in bold letters of equal size;

(d) in the case of frozen whole cooked rock lobster prepared and packed from *Jasus lalandii*, the inscription "Cooked South African Rock Lobster/Gekookte Suid-Afrikaanse Kreef"; in the case of the corresponding product prepared and packed from *Palinurus gilchristi* or *Panulirus homarus*, the inscription "Cooked Natal Rock Lobster/Gekookte Natalse Kreef"; all words being in each case in bold letters of equal size;

4.11 *Mikrobiologiese vereistes*.—Volgens die metode in kolom 4 van Tabel 1 getoets, moet die produk aan die vereistes in kolom 2 of kolom 3, soos toepaslik, voldoen.

TABEL 1

1	2	3	4
Organisme	Gehalte, maks. per gram *		Toetsmetode, onderafdeling
	Gekookte produkte	Rou produkte	
Totale telling (by 35°C) lewensvatbare organismes.....	100,000	1,000,000	7·6
<i>Staphylococcus aureus</i>	Nul	Nul	7·7
<i>Salmonella</i>	Nul	Nul	7·8, 7·9
<i>Shigella</i>	Nul	Nul	7·10
Patogene clostridia.....	Nul	Nul	7·11
Colivormige organismes..	10	20	7·12
<i>E. coli</i> I.....	Nul	Nul	7·13

*Die produk moet ook aan al die toepaslike vereistes afgekondig kragtens die bestaande Wet op Voedingsmiddels, Medisyne en Ontsmettingsmiddels voldoen.

4.12 *Antibiotika*.—Geen antibiotika mag by die voorbereiding van die produk gebruik word of daarin aanwesig wees nie.

AFDELING 5

MERK

5.1 *Merke op houers*.—Uitgesonderd soos kragtens 5.2 toegelaat, moet die volgende besonderhede duidelik en onuitwisbaar op elke houer aangebring wees in druk wat so groot en opvallend is soos voorgeskryf by regulasie kragtens die bestaande Wet op Voedingsmiddels, Medisyne en Ontsmettingsmiddels; ook, in die geval van die Republiek, kragtens die bestaande Wet op Mate en Gewigte, en in die geval van Suidwes-Afrika, kragtens die bestaande Ordonnansie op Mate en Gewigte:—

(a) Die naam en volledige besigheidsadres van die fabrikant, produsent, eienaar of beherende maatskappy of, in die geval van houers wat vir 'n ander persoon of organisasie verpak is, die naam en volledige besigheidsadres van sodanige persoon of organisasie;

(b) in die geval van bevrore kreefsterte wat uit Kaapse kreef (*Jasus lalandii*) voorberei en verpak is, die opskrif "Suid-Afrikaanse Kreefsterte/South African Rock Lobster Tails"; in die geval van bevrore kreefsterte wat uit Natalse kreef (*Palinurus gilchristi*) of Ooskuskreef (*Panulirus homarus*) voorberei en verpak is, die opskrif "Natalse Kreefsterte/Natal Rock Lobster Tails", met al die woorde in duidelike, vet, ewe groot letters;

(c) in die geval van bevrore, rou heekreef wat uit die spesie *Jasus lalandii* voorberei en verpak is, die opskrif "Rou Suid-Afrikaanse Kreef/Raw South African Rock Lobster"; in die geval waar die ooreenstemmende produk wat uit die spesie *Palinurus gilchristi* of *Panulirus homarus* voorberei en verpak is, die opskrif "Rou Natalse Kreef/Raw Natal Rock Lobster" met al die woorde in duidelike, vet, ewe groot letters;

(d) in die geval van bevrore, gekookte heekreef wat uit die spesie *Jasus lalandii* voorberei en verpak is, die opskrif "Gekookte Suid-Afrikaanse Kreef/ Cooked South African Rock Lobster"; in die geval van die ooreenstemmende produk wat uit die spesie *Palinurus gilchristi* of *Panulirus homarus* voorberei en verpak is, die opskrif "Gekookte Natalse Kreef/Cooked Natal Rock Lobster" met al die woorde in duidelike, vet, ewe groot letters;

(e) in the cases of frozen rock lobster tails, frozen whole raw rock lobster, and frozen whole cooked rock lobster prepared and packed in the Republic of South Africa or the Territory of South-West Africa from any other species of rock lobster, an inscription approved by the Director of Sea Fisheries and the South African Bureau of Standards;

(f) in the case of a frozen rock lobster product other than frozen rock lobster tails, frozen whole raw rock lobster and frozen whole cooked rock lobster, a true and appropriate description of the product;

(g) the date of packing and the identity of the factory in which the product was packed, the use of a code being permissible provided that the key to such code is disclosed to the South African Bureau of Standards;

(h) in the case of products for sale in the Republic and in the Territory of South-West Africa, the net mass of the contents;

(i) in the case of rock lobster tails, the category identification; and

(j) the country of origin.

5.2 Markings on containers for export.—Containers for export to other countries may be marked differently to the requirements given in 5.1 provided that there is no attempt to misrepresent the product and that the information called for by 5.1 (g) appears either on the container or on a packing slip placed on the top of the contents before the container is sealed. The requirements of the importing country shall be complied with.

SECTION 6

DELIVERY AND INSPECTION

6.1 Delivery.

6.1.1 Delivery for export.—The frozen product for export shall be conveyed from the factory to the cold storage depot and delivered into the transporting vessel's cold storage chambers at a temperature not exceeding -15°C . If at any time during this transportation the temperature of the product exceeds -15°C , the product shall be blast frozen without delay, and shall be submitted for re-inspection if the temperature has exceeded -7°C .

6.1.2 Delivery for local sale.—The frozen product for local distribution shall be conveyed in refrigerated or insulated trucks from the factory or the cold storage depot to the point of retail sale. The temperature of the product during local transportation shall not exceed -15°C .

6.2 Inspection for export.—The frozen product shall be submitted for inspection at the cold storage depot from which it is to be shipped for export. Notice of intention to export shall be tendered at least 14 days before the anticipated date of shipment. Products not accepted for export shall not be kept in those cold stores from which export is effected. The frozen product shall be submitted for re-inspection at the point of shipment if while being held for shipment any doubt arises as to its temperature.

SECTION 7

METHODS OF MICROBIOLOGICAL EXAMINATION

7.1 General.—Use aseptic technique throughout the examination.

(e) in die geval van bevrore kreefsterte, bevrore rou heelkreef en bevrore, gekookte heelkreef in die Republiek van Suid-Afrika of die gebied Suidwes-Afrika wat uit kreef wat tot enige ander spesie behoort, voorberei en verpak is, 'n opskrif wat deur die Direkteur van Seevisserye en die Suid-Afrikaanse Buro vir Standaarde goedgekeur is;

(f) in die geval van ander bevrore kreefprodukte as bevrore kreefsterte, bevrore, rou heelkreef en bevrore, gekookte heelkreef, 'n juiste en toepaslike beskrywing van die produk;

(g) die datum van verpakking en die identiteit van die fabriek wat die produk verpak het; die gebruik van 'n kode is in hierdie verband toelaatbaar, mits die sleutel daartoe aan die Suid-Afrikaanse Buro vir Standaarde bekend is;

(h) die netto massa van die inhoud in die geval van produkte wat vir verkoop in die Republiek en die gebied Suidwes-Afrika bedoel is;

(i) die kategorie-identifikasie in die geval van kreefsterte; en

(j) die land van herkoms.

5.2 Merke op houters vir uitvoer.—Houters vir uitvoer na ander lande kan op 'n ander manier as volgens die vereistes van 5.1 gemerk wees, mits daar geen poging tot wanvoorstelling van die produk is nie en die besonderhede wat volgens 5.1 (g) verlang word, of op die houer of op 'n verpakkingstrokie wat bo-op die inhoud geplaas word voordat die houer verseël word, aangegee is. Daar moet aan die vereistes van die invoerland voldoen word.

AFDELING 6

AFLEWERING EN INSPEKSIE

6.1 Aflevering

6.1.1 Aflevering vir uitvoer.—Die bevrore produk vir uitvoer moet by 'n temperatuur van hoogstens -15°C van die fabriek na die verkoelingsdepot vervoer en in die vaartuig waarin dit vervoer gaan word se koelkamers afgelewer word. Indien die temperatuur van die produk te enige tyd gedurende sodanige vervoer -15°C oorskry, moet die produk sonder versuim druklugbevries word en, indien die temperatuur -7°C oorskry het, weer vir ondersoek aangebied word.

6.1.2 Aflevering vir plaaslike verkoop.—Die bevrore produk vir plaaslike verkoop moet in verkoelde of geïsoleerde vragwaens van die fabriek of die verkoelingsdepot na die kleinhandelsplek vervoer word. Die temperatuur van die produk terwyl dit plaaslik vervoer word, mag nie -15°C oorskry nie.

6.2 Ondersoek vir uitvoer.—Die bevrore produk moet by die verkoelingsdepot van waar dit vir uitvoer verskep sal word, vir ondersoek aangebied word. Kennis van voorneme om die produk uit te voer, moet minstens 14 dae voor die verwagte datum van verskeping gegee word. Produkte wat nie vir uitvoer aangeneem word nie, mag nie in dieselfde koelkamers as produkte vir uitvoer gehou word nie. Die bevrore produk moet op die plek van verskeping weer vir ondersoek aangebied word indien daar twyfel oor die temperatuur ontstaan terwyl dit op verskeping wag.

AFDELING 7

METODES VIR MIKROBIOLOGIESE ONDERSOEK

7.1 Algemeen.—Aseptiese tegniek moet deurgaans in die ondersoek gevolg word.

7.2 Glassware.—Laboratory and volumetric glassware of borosilicate glass is preferred. If not available, glassware of soda glass may be used provided that it is free from heavy metals and free alkali.

- (a) Test tubes..... 35 mm diameter × 200 mm long and 10 mm diameter × 100 mm long.
- (b) Petri dishes..... 100 mm diameter × 20 mm high.
- (c) Pipettes..... 1 ml delivery (non-graduated) 1 ml and 5 ml graduated to tip.
- (d) Bottles..... Standard bottles with metal screw caps, capacity 30 ml, 110 ml and 220 ml.
- (e) Sampling bottles 250 ml capacity, wide mouth with ground glass stoppers.

All glassware used in the microbiological examination shall be sterile. After the glassware has been thoroughly cleaned, seal all vessels with suitable closures. Bottles of 30 ml or 110 ml capacity fitted with metal screw caps are preferable to test tubes. Sterilize all glassware preferably by the application of dry heat at $170 \pm 5^\circ \text{C}$ for one hour. Where this is not practicable, e.g. in the case of glassware fitted with rubber closures, autoclave at $121 \pm 2^\circ \text{C}$ for 20 minutes. (This temperature corresponds to a pressure of 1.03 bar above atmospheric pressure at sea level, i.e. 2.07 bar absolute.)

7.3 Media and reagents

7.3.1 General.

7.3.1.1 Water.—All the water used shall either be glass-distilled water or demineralized water of equivalent purity.

7.3.1.2 Quality of ingredients.—The quality of the ingredients used in the preparation of the media and reagents shall be acceptable for microbiological purposes.* All salts are anhydrous unless otherwise stated.

7.3.1.3 Accuracy.—Except where otherwise directed, the following tolerances shall apply:—

	Tolerance, plus or minus
(a) on temperatures.....	0.5°C
(b) on masses.....	1.0 per cent
(c) on volumes.....	1.0 per cent
(d) on pH values.....	0.1 pH unit

7.3.1.4 Dehydrated media.—Many of the media required are obtainable in dehydrated form. If these are used, carefully follow the manufacturers' instructions regarding their reconstitution.

7.3.1.5 Filtration of media.—Whenever it is necessary to filter a medium in the course of its preparation, proceed as follows:—

(a) Filter media which do not contain solidifying agents, i.e. liquid media and broths, through a medium-speed filter paper.

(b) Filter those media containing solidifying agents (e.g. agar) through a 10 to 15 mm thick layer of pre-wetted absorbent cotton wool. To prevent solidification of the medium during filtration, use a steam-jacketed funnel. Alternatively, carry out the filtration in a steam chamber.

7.3.1.6 Adjustment of pH value of media.—Unless otherwise directed, use a solution of hydrochloric acid or of sodium hydroxide, as appropriate.

*When ingredients of special grade are specified, information regarding their sources of supply may be obtained from the South African Bureau of Standards, Private Bag 191, Pretoria.

7.2 Glasware.—Voorkeur word gegee aan laboratorium- en maatglasware van borosilikaatglas. Indien dit nie beskikbaar is nie, kan glasware van sodaglas gebruik word, mits dit geen swaar metale en geen vry alkali bevat nie.

- (a) Toetsbuis..... 35 mm in diameter × 200 mm lank en 10 mm in diameter × 100 mm lank.
- (b) Petribakkies..... 100 mm in diameter × 20 mm hoog.
- (c) Pipette..... lewering van 1 ml (nie-gegradueer) 1 ml en 5 ml tot by punt geградуер.
- (d) Flesse..... Standaardflesse met metaalskroefdroppe, 'n inhoudsvermoë van 30 ml, 110 ml en 220 ml.
- (e) Monsternemingsflesse inhoudsvermoë van 250 ml, wye bek met stoppers van geslypte glas.

Alle glasware wat by die mikrobiologiese ondersoek gebruik word, moet steriel wees. Verseël alle houers met geskikte sluitings nadat die glasware deeglik skoongemaak is. Voorkeur word gegee aan flesse met 'n inhoudsvermoë van 30 ml of 110 ml en met metaalskroefdroppe, bo toetsbuis. Steriliseer alle glasware, by voorkeur deur droë hitte by $170 \pm 5^\circ \text{C}$ een uur lank aan te wend. Waar dit nie uitvoerbaar is nie, bv. in die geval van glasware met rubbersluitings, hou dit 20 minute lank in 'n outoklaaf by $121 \pm 2^\circ \text{C}$. (Hierdie temperatuur is gelykstaande met 'n druk van 1.03 van bar bo atmosferiese druk by see-spieël, d.w.s. 2.07 bar absoluut.)

7.3 Kweekbodems en reagents

7.3.1 Algemeen

7.3.1.1 Water.—Al die water wat gebruik word, moet of glasgedistilleerde water of gedemineraliseerde water van dieselfde suiwerheid wees.

7.3.1.2 Kwaliteit van bestanddele.—Die kwaliteit van die bestanddele wat vir die voorbereiding van die kweekbodems en reagentse gebruik word, moet aanneemlik wees vir mikrobiologiese doeleindes.* Tensy anders vermeld, moet alle sout anhidries wees.

7.3.1.3 Akkuraatheid.—Tensy anders aangewys geld die volgende toleransies:—

	Toleransie, plus of minus
(a) op temperatuur.....	0.5°C
(b) op massa.....	1.0 persent
(c) op volumes.....	1.0 persent
(d) op pH-waardes.....	0.1 pH-eenheid

7.3.1.4 Ontwaterde kweekbodems.—Baie van die vereiste kweekbodems is in ontwaterde vorm verkrygbaar. Indien dié gebruik word, moet die fabrikant se aanwysings vir die hersamestelling daarvan noukeurig gevolg word.

7.3.1.5 Filtreer van kweekbodems.—As dit nodig is om kweekbodem by die voorbereiding daarvan te filtreer, gaan soos volg te werk:—

(a) Filtreer kweekbodems wat geen stalmiddels bevat nie, bv. vloeibare kweekbodems en boeljon, deur 'n medium vinnige filtreerpapier.

(b) Filtreer kweekbodems wat stalmiddels bevat (bv. agar) deur 'n laag absorbeerwatte, 10 tot 15 mm dik, wat vooraf natgemaak is. Gebruik 'n trechter met 'n stoommantel om te voorkom dat die middel stol terwyl dit gefiltreer word. So nie, filtreer in 'n stoomkamer.

7.3.1.6 Aansuiwering van pH-waarde van kweekbodems.—Gebruik 'n oplossing van soutsuur of natriumhidroksied, soos toepaslik, tensy anders aangewys.

*As bestanddele van 'n spesiale graad gespesifiseer word, kan besonderhede oor die verkryging daarvan van die Suid-Afrikaanse Buro vir Standaarde, Privaatsak 191, Pretoria verkry word.

7.3.1.7 Dispensing.—Dispense media, in the quantities stated, preferably into suitable sterile metal screw-capped bottles of capacity 30 ml, or into cotton wool plugged test tubes. Dispense reagents into reagent bottles. Stir media constantly while dispensing.

Whenever it is required to prepare slopes for surface cultivation, dispense the medium in 10 ml quantities and sterilize as directed. Immediately after sterilization and while still melted, place the bottles (or, when relevant, the test tubes) on a 1 in 4 sloped surface and let the agar set.

7.3.1.8 Sterilization.—When sterilization by autoclaving is specified, unless otherwise directed, autoclave the medium at $121 \pm 2^\circ \text{C}$ for 15 minutes. (This temperature corresponds to a pressure of 1.03 bar above atmospheric pressure at sea level, i.e. 2.07 bar absolute.)

7.3.1.9 Control of prepared media.—Ensure that prepared media are capable of supporting the growth of the relevant organisms under the stated conditions of incubation.

7.3.1.10 Storage.—Ensure that prepared media are carefully protected from exposure to heat and sunlight. Unless otherwise specified, media shall be used within 12 months of preparation.

7.3.2 Sodium chloride solution.—Dissolve 9 g of sodium chloride in 1,000 ml of water. Dispense 10 ml volumes into bottles. Sterilize by autoclaving.

7.3.3 Peptone water diluent.—Dissolve 1 g of peptone in 1,000 ml of water. Adjust the pH value to 7.1. Dispense 9 ml and 100 ml volumes into bottles. Sterilize by autoclaving.

7.3.4 Tryptone water.

Ingredients:

Tryptone.....	10.0g
Sodium chloride.....	5.0g

Dissolve the ingredients in water and make up to 1,000 ml. Adjust the pH value to 7.5. Dispense 9 ml volumes into bottles. Sterilize by autoclaving.

7.3.5 Plate-count agar

Ingredients:

Tryptone.....	5.0g
Yeast extract.....	2.5g
Dextrose.....	1.0g
Agar.....	15.0g

Dissolve the ingredients in water and make up to 1,000 ml. Adjust the pH value to 7.2. Dispense 15 ml volumes into bottles. Sterilize by autoclaving.

7.3.6 Baird-Parker agar.

Basal medium ingredients:

Tryptone.....	10.0g
Meat extract.....	5.0g
Glycine.....	12.0g
Yeast extract.....	1.0g
Sodium pyruvate.....	10.0g
Lithium chloride (hydrated).....	5.0g
Agar.....	20.0g
Sulphadimidine solution.....	25.0ml

(Prepared by dissolving 0.5 g of pure sulphadimidine in 25.0 ml of 0.1N sodium hydroxide solution and making up to 250 ml with water. This solution must be freshly prepared for use.)

Dissolve the ingredients in water and make up to 1,000 ml. Aid solution by boiling. Adjust the pH value to 6.8 to 7.0, dispense (without filtration) 90 ml volumes into bottles, and sterilize by autoclaving. Before pouring plates,

7.3.1.7 Verdeling.—Meet die kweekbodem in die vermelde hoeveelhede uit en gooi by voorkeur in geskikte, steriele 30-ml-flesse met skroefstoppe of in toetsbuis wat waterproppe. Meet die reagentse uit en gooi in reagent-flesse. Roer die kweekbodem aanhoudend terwyl dit uitgemeet word.

As dit nodig is om hellings vir oppervlakkeweking voor te berei, verdeel die kweekbodem in 10-ml-hoeveelhede en steriliseer soos aangewys. Plaas die flesse (of, indien toepaslik, die toetsbuis) onmiddellik na sterilisasie en terwyl dit nog gesmelt is, op 'n skuins oppervlak met 'n helling van 1 op 4 en laat die agar stol.

7.3.1.8 Sterilisasie.—As sterilisasie in 'n outoklaaf gespesifiseer word, hou die kweekbodem 15 minute lank in 'n outoklaaf by $121 \pm 2^\circ \text{C}$, tensy anders aangewys. Hierdie temperatuur is gelykstaande met 'n druk van 1.03 bar bo atmosferiese druk by seespieël, d.w.s. 2.07 bar absoluut.

7.3.1.9 Kontroleer van voorbereide kweekbodems.—Sorg dat voorbereide kweekbodems in staat is om die groei van die betrokke organismes in die gemelde inkubasietoestande te onderhou.

7.3.1.10 Bewaring.—Sorg dat die voorbereide kweekbodems sorgvuldig teen blootstelling aan hitte en sonlig beskerm is. Tensy ander gespesifiseer, moet kweekbodems gebruik word binne 12 maande nadat voorberei is.

7.3.2 Natriumchloriedoplossing.—Los 9 g natriumchloried in 1,000-ml water op. Gooi 10-ml-hoeveelhede in flesse uit. Steriliseer in 'n outoklaaf.

7.3.3 Peptonwaterverdunner.—Los 1 g pepton in 1,000 ml water op. Suiwer die pH-waarde aan tot 7.1. Gooi 9-ml en 100-ml hoeveelhede in flesse uit. Steriliseer in 'n outoklaaf.

7.3.4 Triptonwater

Bestanddele:

Triptoon.....	10.0g
Natriumchloried.....	5.0g

Los die bestanddele in water op en vul aan tot 1,000-ml. Suiwer die pH-waarde aan tot 7.5. Gooi 9-ml-hoeveelhede in flesse uit. Steriliseer in 'n outoklaaf.

7.3.5 Plaattellingagar

Bestanddele:

Triptoon.....	5.0g
Gisekstrak.....	2.5g
Dekstrose.....	1.0g
Agar.....	15.0g

Los die bestanddele in water op en vul aan tot 1,000-ml. Suiwer die pH-waarde aan tot 7.2. Gooi 15-ml-hoeveelhede in flesse uit. Steriliseer in 'n outoklaaf.

7.3.6 Baird-Parker-agar.

Bestanddele vir basale kweekbodem:

Triptoon.....	10.0g
Vleisekstrak.....	5.0g
Glisien.....	12.0g
Gisekstrak.....	1.0g
Natriumpiruvaat.....	10.0g
Lithiumchloried (gehidrateer).....	5.0g
Agar.....	20.0g
Sulfadimidienoplossing.....	25.0ml

(Voorberei deur 0.5g suiwer sulfadimidien in 25.0-ml 0.1-N-natriumhidroksiedoplossing op te los en met water tot 250-ml aan te vul). Hierdie oplossing moet vars voorberei word vir gebruik.

Los die bestanddele in water op en vul aan tot 1,000-ml. Help oplossing aan deur dit te kook. Suiwer die pH-waarde aan tot tussen 6.8 en 7.0, gooi (sonder filtrasie) in 90-ml-hoeveelhede in flesse uit en steriliseer in 'n outoklaaf. Voeg die volgende (wat alles vooraf deur filtrasie gesteriliseer en na sterilisasie in 'n koelkas gehou moet word en wat, in

to each 90 ml of the basal medium at 45–50° C add the following (sterilized in advance by filtration, stored in a refrigerator after sterilization and, in the case of solution (a), used within 30 days of preparation):—

(a) 1 per cent (m/v) solution of potassium tellurite...	1.0ml
(b) egg yolk emulsion.....	5.0ml

Mix well and pour plates, using 15 ml per plate. Use the plates within 24 hours of pouring. Dry the surface of the plates for at least one hour at 45° C before use.

Note.—Prepare the egg yolk emulsion as follows:—

Separate yolks from whites and add water in the ratio of four volumes of water to one volume of egg yolk. Mix thoroughly and heat in a waterbath at 45° C for two hours. Centrifuge to remove the precipitate, or allow the mixture to stand overnight in a refrigerator. Decant the supernatant fluid and sterilize it by filtration. Dispense 5.0 ml volumes into sterile bottles and store in a refrigerator.

7.3.7 Nutrient broth.

Ingredients:

Meat extract.....	10.0g
Peptone.....	10.0g
Sodiumchloride.....	5.0g

Dissolve the ingredients in water and make up to 1,000 ml. Aid solution by boiling. Adjust the pH value to 7.5 and filter. Dispense 10 ml volumes into bottles and sterilize by autoclaving.

7.3.8 Selenite broth.

Ingredients:

Sodium acid selenite.....	4.0g
Peptone.....	5.0g
Lactose.....	4.0g
Disodium phosphate (Na_2HPO_4).....	10.0g

Dissolve the peptone, lactose, and disodium phosphate in 750 ml of water (aiding solution by gentle heating) and sterilize in bulk by autoclaving. Dissolve the selenite in 250 ml of cold water, sterilize by filtration, and add this sterile filtrate to the sterilized peptone-lactose-phosphate solution. Mix well and aseptically dispense 10 ml volumes into sterile bottles. Do not heat the medium further. If not used on the day of preparation, store at 4° C.

7.3.9 MacConkey agar.

Ingredients:

Peptone.....	20.0g
Lactose.....	10.0g
Bile salts No. 3.....	1.5g
Sodium chloride.....	5.0g
Neutral red.....	0.03g
Crystal violet.....	0.002g
Agar.....	15.0g

Dissolve the ingredients in water and make up to 1,000 ml. Aid solution by boiling. Adjust the pH value to 7.4 and filter while hot. Dispense 15 ml volumes into bottles. Sterilize by autoclaving.

7.3.10 Lactose broth.

Ingredients:

Meat extract.....	3.0g
Peptone.....	5.0g
Lactose.....	5.0g

Dissolve the ingredients in water and make up to 1,000 ml. Adjust the pH value to 6.7, dispense 200 ml volumes into bottles, and sterilize by autoclaving.

die geval van oplossing (a) binne 30 dae na voorbereiding gebruik moet word) by elke 90-ml-hoeveelheid basale kweekbodem by 45° C tot 50° C voordat die plate gegiet word:

(a) 1 massa/volumepercent kaliumtellurietoplossing...	1.0ml
(b) eiergeelemulsie.....	5.1ml

Meng goed en giet plate. Gebruik 15-ml per plaat. Gebruik die plate binne 24 uur nadat dit gegiet is. Droog die oppervlak van die plate minstens een uur lank by 45° C voordat dit gebruik word.

Opmerking.—Berei die eiergeelemulsie soos volg voor:—

Skei die geel van die wit en voeg water by in die verhouding van vier volume water tot een volume eiergeel. Meng deeglik en verhit twee uur lank in 'n waterbad by 45° C. Sentrifugeer om die neerslag te verwyder of laat die mengsel oornag in 'n koelkas staan. Gooi die bo vloeistof af en steriliseer deur dit te filtreer. Gooi 5.0-ml-hoeveelhede in steriele flesse uit en bewaar in 'n koelkas.

7.3.7 Voedende Boeljon.

Bestanddele:

Vleisekstrak.....	10.0g
Peptoon.....	10.0g
Natriumchloried.....	5.0g

Los die bestanddele in water op en vul aan tot 1,000-ml. Help oplossing aan deur dit te kook. Suiwer die pH-waarde aan tot 7.5 en filtreer. Gooi in 10-ml-hoeveelhede in flesse uit en steriliseer in 'n outoklaaf.

7.3.8 Selenietboeljon.

Bestanddele:

Natriumwaterstofseleniet.....	4.0g
Peptoon.....	5.0g
Laktose.....	4.0g
Dinatriumfosfaat (Na_2HPO_4).....	10.0g

Los die peptoon, laktose en dinatriumfosfaat in 750-ml water op (help oplossing aan deur stadig te verhit) en steriliseer by die groot maat in 'n outoklaaf. Los die seleniet in 250-ml koue water op, steriliseer deur dit te filtreer en voeg hierdie steriele filtraat by die gesteriliseerde peptoon-laktose-fosfaatoplossing. Meng goed en gooi 10-ml-hoeveelhede asepties in steriele flesse uit. Moenie die kweekbodem verder verhit nie. Indien dit nie op dieselfde dag waarop dit voorberei is, gebruik word nie, moet dit by 4° C bewaar word.

7.3.9 MacConkey-agar.

Bestanddele:

Peptoon.....	20.0g
Laktose.....	10.0g
Galsout No. 3.....	1.5g
Natriumchloried.....	5.0g
Neutraalrooi.....	0.03g
Kristalviolet.....	0.002g
Agar.....	15.0g

Los die bestanddele in water op en vul aan tot 1,000-ml. Help oplossing aan deur dit te kook. Suiwer die pH-waarde aan tot 7.4 en filtreer terwyl dit nog warm is. Gooi 15-ml-hoeveelhede in flesse uit. Steriliseer in 'n outoklaaf.

7.3.10 Laktoseboeljon.

Bestanddele:

Vleisekstrak.....	3.0g
Peptoon.....	5.0g
Laktose.....	5.0g

Los die bestanddele in water op en vul aan tot 1,000-ml. Suiwer die pH-waarde aan tot 6.7, gooi 200-ml-hoeveelhede in flesse uit en steriliseer in 'n outoklaaf.

7.3.11 *SS agar.*

Ingredients:

Meat extract.....	5.0g
Peptone.....	5.0g
Lactose.....	10.0g
Bile salts No. 3.....	8.5g
Sodium citrate.....	10.0g
Sodium thiosulphate.....	8.5g
Ferric citrate.....	1.0g
Brilliant green.....	0.000 33g
Neutral red.....	0.025g
Agar.....	15.0g

Dissolve the ingredients in water and make up to 1,000 ml. Aid solution by bringing to the boil. Agitate to prevent charring. Adjust the pH value to 7.0.

Do not autoclave.—Cool to about 50° C and pour 15 ml quantities into petri dishes.

7.3.12 *Differential reinforced clostridial medium (double strength).*

Basal medium ingredients:

Peptone.....	10.0g
Meat extract.....	10.0g
Sodium acetate trihydrate.....	5.0g
Yeast extract.....	1.5g
Soluble starch.....	1.0g
Glucose.....	1.0g
L-cysteine.....	0.5g

Add the peptone, meat extract, sodium acetate, and yeast extract to 400 ml of water. Prepare a starch solution in a further 100 ml of water by making a cold slurry in a part of the water and boiling the rest and then stirring it into the paste. Add this starch solution to the other mixture, steam for 30 minutes to dissolve all the ingredients, and then add the glucose and cysteine (which dissolve readily). Adjust the pH value to 7.1 to 7.2, and filter while hot through paper pulp.

Dispense 12.5 ml volumes of this basal medium into bottles and sterilize by autoclaving. On the day that the medium is to be used, steam it for approximately 10 minutes, allow to cool to 50° C, and add 0.25 ml of each of the following to each bottle of the medium:—

- Four per cent (m/v) solution of sodium sulphite.
- Seven per cent (m/v) solution of ferric citrate scales.

Note.—When solution (b) is prepared, aid solution of the ferric citrate scales by heating for about five minutes, and then cool. Sterilize both solutions (a) and (b) by filtration and store in bottles at 3-5° C. At this temperature, in tightly capped bottles, the solutions will usually keep for several weeks but, as a precaution, it is advisable to prepare fresh solutions every 14 days.

7.3.13 *Reinforced clostridial agar.*

Ingredients:

Yeast extract.....	3.0g
Peptone.....	10.0g
Meat extract.....	10.0g
Glucose.....	5.0g
Sodium acetate trihydrate.....	5.0g
Cysteine.....	0.5g
Soluble starch.....	1.0g
Agar.....	15.0g

Dissolve the ingredients in water and make up to 1,000 ml. Aid solution by steaming. Filter through paper pulp, adjust the pH value to 7.4, dispense 15 ml volumes into bottles, and sterilize by autoclaving.

7.3.11 *SS-agar.*

Bestanddele:

Vleisekstrak.....	5.0g
Peptoon.....	5.0g
Laktose.....	10.0g
Galsout No. 3.....	8.5g
Natriumsitraat.....	10.0g
Natriumtiosulfaat.....	8.5g
Ferrisitraat.....	1.0g
Briljante groen.....	0.000 33g
Neutraalrooi.....	0.025g
Agar.....	15.0g

Los die bestanddele in water op en vul aan tot 1,000-ml. Help oplossing aan deur dit tot kookpunt te bring. Roer om verkoling te voorkom. Suiwer die pH-waarde aan tot 7.0.

Moenie in 'n outoklaaf plaas nie.—Laat tot ongeveer 50° C afkoel en gooi 15-ml-hoeveelhede in petribakkies uit.

7.3.12 *Versterkte differensiële Klostridiumkweekbodem (dubbele sterkte).*

Bestanddele vir basale kweekbodem:

Peptoon.....	10.0g
Vleisekstrak.....	10.0g
Natriumasetaattrihiidraat.....	5.0g
Gisekstrak.....	1.5g
Oplosbare stysel.....	1.0g
Glukose.....	1.0g
1-sistefien.....	0.5g

Voeg die peptoon, vleisekstrak, natriumasetaat en gisekstrak by 400-ml water. Berei 'n styseloplossing in nog 100 ml water voor deur 'n koue flodder met 'n deel van die water aan te maak, die res te kook en dit dan in die pasta te roer. Voeg hierdie styseloplossing by die ander mengsel, stoom dit 30 minute lank om al die bestanddele op te los en voeg die glukose en sistefien (wat maklik oplos) dan by. Suiwer die pH-waarde aan tot tussen 7.1 en 7.2 en filtreer deur papierpulp terwyl dit nog warm is.

Gooi 12.5-ml-hoeveelhede van hierdie basale kweekbodem in flette uit en steriliseer in 'n outoklaaf. Stoom die basale kweekbodem op die dag waarop dit gebruik gaan word ongeveer 10 minute lank. Laat afkoel tot 50° C en voeg 0.25-ml van elk van die volgende by elke fles basale kweekbodem:—

- 4-massa/volumepresentnatriumsulfietoplossing.
- 7-massa/volumepresentferrisitraatskaaloplossing.

Opmerking.—Help, by die voorbereiding van oplossing (b) die oplossing van die ferrisitraatskaal aan deur dit ongeveer vyf minute lank te verhit en dan af te koel. Steriliseer beide oplossing (a) en (b) deur dit te filtreer en bewaar in flette by 3° C tot 5° C. By hierdie temperatuur behoort die oplossings etlike weke lank in styf toegeskerfde flette te hou, maar as voorsorgmaatree is dit wenslik om vars oplossings elke 14 dae voor te berei.

7.3.13 *Versterkte Klostridiumagar.*

Bestanddele:

Gisekstrak.....	3.0g
Peptoon.....	10.0g
Vleisekstrak.....	10.0g
Glukose.....	5.0g
Natriumasetaattrihiidraat.....	5.0g
Sistefien.....	0.5g
Oplosbare stysel.....	1.0g
Agar.....	15.0g

Los die bestanddele in water op en vul aan tot 1,000-ml. Help oplossing aan deur dit te stoom. Filtreer deur papierpulp, suiwer die pH-waarde aan tot 7.4, gooi 15-ml-hoeveelhede in flette uit en steriliseer in 'n outoklaaf.

7.3.14 MacConkey broth.**Ingredients:**

Peptone.....	20.0g
Lactose.....	10.0g
Bile salts.....	5.0g
Sodium chloride.....	5.0g
Bromocresol purple.....	0.01g

Dissolve the ingredients in water and make up to 1,000 ml. Adjust the pH value to 7.4, filter (through paper), dispense 10 ml volumes into bottles containing inverted Durham tubes, and sterilize by autoclaving.

7.3.15 Kovacs reagent.**Ingredients:**

p-dimethylaminobenzaldehyde.....	5.0g
Amyl alcohol (pyridine free).....	75.0 ml
Concentrated hydrochloric acid.....	25.0 ml

Dissolve the aldehyde in the alcohol, aiding solution by warming gently to 50-55° C on a waterbath. Cool and add the acid. Protect from light and store at about 4° C. The reagent must be light yellow in colour. (Some brands of amyl alcohol cause the reagent to have a very dark colour and to be unsatisfactory). Allow to stand for 24 hours before use.

7.3.16 Normal rabbit plasma.

7.4 Preparation of samples.—Allow the frozen sample to thaw in a refrigerator at 5-10° C for not longer than 18 hours. Using a sterile scalpel and forceps, remove approximately 20 g of sample to a previously tared sampling bottle. Add enough peptone water diluent (7.3.3) to give a 1:10 (m/v) dispersion, and macerate for not longer than two minutes to disperse the sample in the fluid.

Use the 1:10 dispersion of the sample so obtained for the tests described in 7.6, 7.7 and 7.11 to 7.12 inclusive.

7.5 Pouring of plates.—Whenever it is necessary to pour plates (as in counting techniques) first pipette the inoculum into the plate, then add the melted and tempered medium, and mix. Avoid spilling any of the contents of the plate during this process. This is best achieved by placing the dish on a table top and gently swirling the contents by moving the dish in a circle in the horizontal plane.

7.6 Total count of viable organisms.—Prepare serial dilutions from the 1:10 dispersion of the sample (7.4) by pipetting 1 ml of this dispersion into a bottle containing 9 ml of peptone water diluent (7.3.3), making further dilutions by pipetting 1 ml of the first dilution into another bottle containing 9 ml of peptone water diluent and repeating this procedure until a dilution of one part of the sample in 10,000 volumes of peptone water diluent is obtained. Mix each bottle thoroughly before preparing a further dilution from it. From each dilution of the sample take two 1.0 ml volumes, and transfer each volume to a plate (petri dish). For each plate take one 15 ml volume of plate-count agar (7.3.5), melt, and then temper it to 45° C. Pour the plates (7.5). Allow the agar to set, invert the plates, transfer them (suitably labelled) to an incubator, and incubate at 35° C for 48 hours.

Ensure that the total period between the preparation of the dilutions of the sample and the final plating does not exceed 30 minutes.

After incubation, remove the plates from the incubator, and count the colonies on those plates that contain between 30 and 300 colonies. Record these results. Calculate the total count of viable organisms by averaging

7.3.14 MacConkey-boeljon.**Bestanddele:**

Peptoon.....	20.0g
Laktose.....	10.0g
Galsout.....	5.0g
Natriumchloried.....	5.0g
Broomkresolpers.....	0.01g

Los die bestanddele in water op en vul aan tot 1,000-ml. Suiwer die pH-waarde aan tot 7.4, filtreer (deur papier), gooi 10-ml-hoeveelhede in flesses met omgekeerde Durham buise uit en steriliseer in 'n outoklaaf.

7.3.15 Kovac-reagens.**Bestanddele:**

p-dimetielaminobensaldehyd.....	5.0g
Amielalkohol (piridienvry).....	75.0-ml
Gekonsentreerde soutsuur.....	25.0-ml

Los die aldehyd in die alkohol op en help oplossing aan deur dit versigtig tot 50° C tot 55° C op 'n waterbad te verhit. Koel af en voeg die suur by. Beskerm teen lig en bewaar by ongeveer 4° C. Die reagens moet liggeel van kleur wees. (Sommige fabrikate amielalkohol veroorsaak dat die reagens 'n baie donker kleur het en onbevredigend is.) Laat 24 uur lank staan voordat dit gebruik word.

7.3.16 Gewone konynpasma.

7.4 Voorbereiding van monsters.—Laat die bevrore monsters hoogstens 18 uur lank in 'n koelkas by 5° C tot 10° C ontdooi. Gebruik 'n steriele ontleedmes en tang en plaas ongeveer 20 g van die monster oor in 'n monster-nemingsfles wat vooraf geweeg is. Voeg genoeg peptoon-watervedunner (7.3.3) by sodat 'n 1:10-massa/volume-dispersie verkry word en masereer hoogstens 2 minute lank om die monster in die vloeistof te dispergeer.

Gebruik die 1:10-dispersie van die monster wat aldus verkry is vir die toetse in 7.6, 7.7, 7.11 en 7.12.

7.5 Giet van plate.—Wanneer dit ook al nodig is om plate te giet (soos by teltegnieke) pipetteer die inokulum eers in die plaat, voeg die gesmelte en getemperde kweekbodem dan by en meng. Moenie van die inhoud van die plaat gedurende dié proses uitstort nie. Die beste manier om dit te doen, is om die bak op die tafelblad te plaas en die inhoud stadig te werwel deur die bak horisontaal in die rondte te beweeg.

7.6 Totale telling lewensvatbare organismes.—Berei reeksverdunnings uit die 1:10-dispersie van die monster (7.4) voor deur 1-ml van die dispersie in 'n fles met 9-ml peptoonwatervedunner (7.3.3) te pipetteer en verdere verdunnings daarvan te maak deur 1 ml van eergenoemde verdunnings in 'n fles met 9-ml peptoonwatervedunner te pipetteer en deur hierdie proses te herhaal totdat 'n verdunning van een deel van die monster op 10,000 volumes peptoonwatervedunner verkry word. Meng die inhoud van elke fles deeglik voordat 'n verdere verdunning daarvan voorberei word. Neem uit elke verdunning van die monster twee 1.0-ml-hoeveelhede en plaas elke hoeveelheid oor na 'n plaat (petri-bakkie). Neem vir elke plaat een 15-ml-hoeveelheid plaattellingagar (7.3.5), smelt dit en temper dit tot 45° C. Giet die plate (7.5). Laat die agar stol, keer die plate om, plaas hulle (met geskikte etikette) oor in 'n inkubator en inkubeer 48 uur lank by 35° C.

Sorg dat hoogstens 30 minute altesame tussen die voorbereiding van die verdunnings van die monster en die finale giet van die plate verloop.

Verwyder die plate na inkubasie uit die inkubator en tel die kolonies op plate met tussen 30 en 300 kolonies. Teken dié resultate aan. Bereken die totale telling lewensvatbare organismes deur die gemiddelde te verkry van die

the individual counts on each plate of a given dilution and multiplying this average count by the dilution factor involved (e.g. for a dilution of 1:1,000 multiply the average plate count by 1,000).

7.7 *Staphylococcus aureus*

7.7.1 Isolation.—On to each of five previously poured, cooled, and dried plates of Baird-Parker agar (7.3.6) pipette 1.0 ml of the 1:10 dispersion of the sample (7.4). Spread the inoculum over the surface of the plate with a sterile glass or wire spreader, and allow it to soak well into the agar. Incubate the plates at 37° C for 24 to 48 hours and then examine them. Coagulase-positive colonies of *Staphylococcus aureus* show as small (1.0 to 1.5 mm diameter) black-centred colonies that are convex and shiny and have a narrow white unbroken margin, surrounded by a clear zone that extends 2 to 5 mm into the opaque medium.

Although, with experience, such colonies may be easily identified visually, it is advisable to confirm identification by using the coagulase test (see 7.7.2). The count of staphylococci per gram = $2 \times$ the total number of such colonies on all five plates.

7.7.2 Coagulase test.—Pick off suspected staphylococcal colonies from the Baird-Parker agar plate into bottles of nutrient broth (7.3.7). Incubate at 37° C for 18 to 24 hours. Dilute rabbit plasma 1:10 with sodium chloride solution (7.3.2). Place 0.5 ml of diluted plasma in a small test tube and add five drops of the nutrient broth culture of the organism. Incubate the tube at 37° C. Examine after one hour and at intervals up to 24 hours for the presence of a fibrin clot which constitutes a positive result. A clot may, after forming, be lysed at a variable rate so that care must be taken to avoid a false negative reading. In any batch of tests it is advisable to include, as controls, tubes containing strains of staphylococcus known to be (a) coagulase positive and (b) coagulase negative.

7.8 *Salmonella*

(a) Transfer 20 g of the thawed sample (7.4) to a previously tared jar. Add enough lactose broth (7.3.10) to give a 1:10 (m/v) dispersion. Macerate for not longer than two minutes and incubate at 37° C for six hours. Transfer two loopfuls of this culture to 10 ml of selenite broth (7.3.8) and incubate this culture at 43° C for 18 to 24 hours. Using a platinum wire loop of 4 mm internal diameter, streak a loopful of the culture over a plate of SS agar (7.3.11) in such a way as to assist growth of separate colonies. Incubate the plate at 37° C for 18 to 24 hours.

(b) Examine the plate for presumptive colonies of *Salmonella* spp (which appear as colourless colonies).

(c) To establish the purity of the culture, pick off 10 suspected salmonella colonies or all such colonies (whichever is less) and streak each colony over the surface of a MacConkey agar plate (7.3.9). Incubate at 37° C for 18 to 24 hours. Confirm the identity of the organisms by acceptable biochemical and serological techniques.

7.9 *Salmonella typhi*

(a) Use the procedure described in 7.8 (a) except that the inoculated selenite broth bottle shall be incubated at 37° C for 18 to 24 hours before subculturing on to a plate of SS agar.

(b) Examine the incubated SS agar plate for presumptive colonies of *S. typhi* (which appear as colourless colonies).

afsonderlike tellings op elke plaat met 'n bepaalde verdunning en hierdie gemiddelde telling met die betrokke verdunningsfaktor te vermenigvuldig (bv. in die geval van 'n 1:1000-verdunning, vermenigvuldig die gemiddelde plaattelling met 1,000).

7.7 *Staphylococcus aureus*

7.7.1 Isolering.—Pipetteer 1.0 ml van die 1:10-dispersie van die monster (7.4) op elkeen van vyf voorafgegete, afgekoelde en gedroogde plate met Baird-Parker-agar (7.3.6). Smeer die inokulum met 'n steriele glas- of draadoog oor die oppervlak van die plaat en laat dit goed in die agar wegtrek. Inkubeer die plate 24 tot 48 uur lank by 37° C en ondersoek hulle dan.

Koagulasepositiewe kolonies van *Staphylococcus aureus* word aangetref as klein (diameter 1.0 tot 1.5 mm) konvekse, blink kolonies met 'n swart kern en 'n smal, wit, ononderbroke rand, wat omring word deur 'n helder sone wat 2 tot 5 mm diep in die ondeurskynende kweekbodem strek. Hoewel die ervare persoon sulke kolonies maklik visueel kan uitken, is dit raadsaam om identifikasie deur middel van die koagulasetoets (kyk 7.7.2) te staaf. Die getal staphylococci per gram = $2 \times$ die totale getal sodanige kolonies op al vyf plate.

7.7.2 Koagulasetoets.—Skep verdagte staphylococcus-kolonies van die Baird-Parker-agarplaat af en plaas dit in flesse met voedende boeljon (7.3.7). Inkubeer 18 tot 24 uur lank by 37° C. Verdun konynplasma tot 1:10 met natriumchloriedoplossing (7.3.2). Gooi 0.5-ml van die verdunde plasma in 'n klein toetsbuisie en voeg vyf druppels van die voedende boeljonkultuur van die organisme by. Inkubeer die buis by 37° C. Ondersoek na een uur en met tussenpose van tot 24 uur vir die aanwezigheid van 'n fibrienklont, wat 'n positiewe resultaat is. 'n Klont kan, nadat dit gevorm is, teen 'n veranderlike tempo liseer en daar moet dus teen 'n onjuiste negatiewe aflesing gewaak word. Dit is raadsaam om as kontrole in enige lot toetse buise met staphylococcus-stamme in te sluit wat na wete (a) koagulasepositief en (b) koagulase-negatief is.

7.8 *Salmonella*

(a) Plaas 20 g van die ontdooide monster (7.4) in 'n voorafgeewegde fles. Voeg genoeg laktoseboeljon (7.3.10) by om 'n 1:10-massa/volumepersentdispersie te verkry. Masereer hoogstens twee minute lank en inkubeer ses uur lank by 37° C. Plaas twee oëvol van dié kultuur oor op 10 ml selenietboeljon (7.3.8) en inkubeer hierdie kultuur 18 tot 24 uur lank by 43° C.

Neem 'n platinumdraadoog met 'n binnediameter 4 mm en smeer 'n oëvol van die kultuur oor 'n plaat SS-agar (7.3.11) op 'n wyse wat die groei van afsonderlike kolonies sal bevorder.

Inkubeer die plaat 18 tot 24 uur lank by 37° C.

(b) Ondersoek die plaat vir verdagte *Salmonella* spp-kolonies (wat kleurloos voorkom).

(c) Om die suiwerheid van die kultuur te bepaal, skep 10 verdagte salmonellakolonies of al sodanige kolonies (watter ook al die minste is) af en smeer elke kolonie oor die oppervlak van 'n MacConkey-agarplaat (7.3.9). Inkubeer 18 tot 24 uur lank by 37° C. Staaf die identiteit van die organismes deur middel van aanneemlike biochemiese en serologiese tegnieke.

7.9 *Salmonella typhi*

(a) Volg die werkwyse beskryf in 7.8. (a) behalwe dat die fles geïnkuleerde selenietboeljon 18 tot 24 uur lank by 37° C geïnkubeer moet word voordat dit op 'n plaat SS-agar voortgekweek word.

(b) Ondersoek die geïnkubeerde SS-agarplaat vir verdagte kolonies *S. typhi* (wat kleurloos voorkom).

(c) To establish the purity of the culture, proceed as described in 7.8 (c).

7.10 *Shigella*

(a) Use the procedure described in 7.9 (a).

(b) Examine the incubated SS agar plate for presumptive colonies of shigella organisms (which appear as opaque, translucent or transparent, colourless or pale pink colonies which generally are smooth).

(c) To establish the purity of the culture proceed as described in 7.8 (c).

7.11 *Clostridia*.—Transfer 10 ml of the 1:10 dispersion of the sample (7.4) to a bottle of differential reinforced clostridial medium (7.3.12) and incubate at 37° C for 48 hours. Using a microscope, examine for the presence of gram-positive rods.

Confirm the presence of anaerobes by subculturing on to plates of reinforced clostridial agar (7.3.13), incubating both aerobically and anaerobically at 37° C for 48 hours, and examining microscopically and colonies which develop. Consider the growth of colonies of gram-positive rods on the anaerobic plate as showing the presence of clostridia in the original sample. The aerobic plate should show scanty or no growth. If any clostridia are present, test them for pathogenicity by acceptable techniques.

7.12 *Coliform organisms*.—Pipette 1 ml of the 1:10 dispersion of the sample (7.4) into each of five plates. To each plate add 15 ml of MacConkey agar (7.3.9) that has been melted and tempered to 45° C, and mix well (see 7.5). Allow the agar to set, label the plates, invert them, and incubate them at 37° C for 48 hours. Examine and count all red colonies of diameter greater than 0.5 mm (ignoring all others). Consider the product to comply with the appropriate requirement of 4.11 if the total number of such colonies on all five plates does not, in the case of a raw product, exceed 10 and, in the case of a cooked product, five.

7.13 *E. coli I*.—If any red colonies are obtained in the test described in 7.12, subculture each colony into (a) a bottle of MacConkey broth (7.3.14) and (b) a bottle of tryptone water (7.3.4). Incubate the subcultures overnight at 44° ± 0.25° C in a waterbath.

If the MacConkey broth shows the production of both acid (as indicated by yellow coloration) and gas, and the tryptone water gives a red coloration when mixed (by gentle shaking) with 0.1 to 0.5 ml of Kovacs reagent (7.3.15), consider the colony to be *E. coli I*.

(c) Gaan te werk soos beskryf in 7.8 (c) om die suiwerheid van die kultuur te bepaal.

7.10 *Shigella*

(a) Volg die werkwyse beskryf in 7.9 (a).

(b) Ondersoek die geïnkubeerde SS-agarplaat vir verdagte *Shigella*-organismes (wat as ondeurskynende, deurskynende of deursigtige, kleurlose of bleekpienk kolonies, wat gewoonlik glad is, voorkom).

(c) Gaan te werk soos beskryf in 7.8 (c) om die suiwerheid van die kultuur te bepaal.

7.11 *Klostridia*.—Plaas 10 ml van die 1:10-dispersie van die monster (7.4) in 'n fles met 10 ml versterkte, differensiële klostridiumkweekbodem (7.3.12) en inkubeer dit 48 uur lank by 37° C. Ondersoek dit met 'n mikroskoop vir die aanwesigheid van grampositiewe stafies.

Staaft die aanwesigheid van anaërobes deur dit op plate versterkte klostridium-agar (7.3.13) voort te kweek, dit aërobes en anaërobes 48 uur lank by 37° C te inkubeer en die kolonies wat ontstaan (indien enige) dan mikroskopies te ondersoek. Neem aan dat grampositiewe stafies wat op die anaërobiese plaat groei op die aanwesigheid van klostridium in die oorspronklike monster dui. Die aërobiese plaat moet weinig of geen groei toon nie. Indien klostridium aanwesig is, toets die klostridium vir patogeniteit deur middel van aanneemlike tegnieke.

7.12 *Colivormige organismes*.—Pipetteer 1 ml van die 1:10-dispersie van die monster (7.4) op elkeen van die vyf plate. Voeg by elke plaat 15 ml MacConkey-agar (7.3.9) wat gesmelt en tot 45° C getemper is en meng goed (kyk 7.5). Laat die agar stol, etiketteer die plate, keer hulle om en inkubeer hulle 48 uur lank by 37° C. Ondersoek en tel al die rooi kolonies met 'n diameter van meer as 0.5 mm (verontagsaam die res). Neem aan dat die produk aan die toepaslike vereistes van 4.11 voldoen indien die totale getal sodanige kolonies op al vyf plate, in die geval van 'n rou produk, nie 10 oorskry nie, en in die geval van 'n gaar produk, nie vyf oorskry nie.

7.13 *E. coli I*.—Indien daar in die toets in 7.12 beskryf, rooi kolonies ontstaan, kweek elke kolonie voort in—

(a) 'n fles MacConkey-boeljon (7.3.14); en

(b) 'n fles triptonwater (7.3.4). Inkubeer die subkulture oornag in 'n waterbad by 44° ± 0.25° C.

Indien die MacConkey-boeljon die ontstaan van beide suur (soos blyk uit 'n geel verkleuring) en gas toon en die triptonwater rooi verkleur as dit met 0.1 tot 0.5 ml Kovacs-reagens (7.3.15) gemeng word (deur dit versigtig te skud), neem aan dat die kolonie *E. coli I* is.

DEPARTMENT OF JUSTICE

No. R. 3963

19 December 1969

WITHDRAWAL OF NOTICE WHEREBY CERTAIN PERSONS WERE PROHIBITED FROM ATTENDING GATHERINGS

It is hereby notified for general information that the Minister of Justice has, in terms of section 9 (4) of the Suppression of Communism Act, 1950 (Act 44 of 1950), withdrawn the notice whereby the undermentioned person was prohibited from attending gatherings in terms of section 9 (1) of the said Act, with effect from the date indicated hereunder:—

DEPARTEMENT VAN JUSTISIE

No. R. 3963

19 Desember 1969

INTREKKING VAN KENNISGEWING WAARDEUR SEKERE PERSONE VERBOD WAS OM BYEENKOMSTE BY TE WOON

Vir algemene inligting word hierby bekendgemaak dat die Minister van Justisie ingevolge artikel 9 (4) van die Wet op die Onderdrukking van Kommunisme, 1950 (Wet 44 van 1950), die kennisgewing waarby ondergenoemde persoon verbod was om byeenkomste ingevolge artikel 9 (1) van genoemde Wet by te woon, met ingang van die datum hieronder aangedui, ingetrek het:—

Name Naam	Address mentioned in notice Adres in kennisgewing vermeld	Date on which notice was withdrawn Datum waarop kennisgewing ingetrek is
Triegaardt, Richard George Bernard...	20 Oudtshoorn Street/-straat, Coronationville, Johannesburg	24/11/69

DEPARTMENT OF LABOUR

No. R. 3955

19 December 1969

INDUSTRIAL CONCILIATION ACT, 1956

LIQUOR AND CATERING TRADE, CAPE.—RENEWAL OF PROVIDENT FUND AGREEMENT

I, Marais Viljoen, Minister of Labour, hereby, in terms of section 48 (4) (a) (ii) of the Industrial Conciliation Act, 1956, declare the provisions of Government Notices R. 1234 of 20 August 1965, R. 943 of 17 June 1966 and R. 1358 of 9 August 1968 to be effective from the date of publication of this notice and for the period ending on 28 February 1970.

M. VILJOEN, Minister of Labour.

No. R. 3956

19 December 1969

APPRENTICESHIP ACT, 1944, AS AMENDED

NATIONAL PRINTING APPRENTICESHIP COMMITTEE.—PROPOSED DESIGNATION OF TRADE AND AMENDMENT AND PRESCRIPTION OF CONDITIONS OF APPRENTICESHIP

I, Marais Viljoen, Minister of Labour, acting in terms of section 16 of the above-mentioned Act, propose to—

(i) amend Government Notice R. 2119 of 15 November 1968 as applied by Government Notice R. 2415 of 27 December 1968 by—

(a) the addition to clause 7 of the CONDITIONS of the following subclause:—

“(f) During the transitional period arising from the introduction of the National Printers’ Certificates, Part I, II and III, the National Preliminary Printers’ Certificate and National Intermediate Printers’ Certificate shall for the purpose of these conditions be deemed to be the National Printers’ Certificate, Part I and Part II, respectively, while the National Printers’ Diploma shall similarly be deemed to be the National Printers’ Certificate, Part III (with three subjects). An apprentice, who has passed all the trade subjects applicable to his trade but has not obtained the National Intermediate Printers’ Certificate, shall, for the purpose of these conditions, be deemed to have obtained the Printers’ Trade Theory Certificate, Part II, and an apprentice, who has passed all the trade theory subjects applicable to this trade but has not obtained a full National Printers’ Diploma, shall similarly be deemed to have obtained the Printers’ Trade Theory Certificate, Part III.”;

(b) the addition to the list of *Trades* set out in clause 5 (a) of the CONDITIONS of the trade *Printers’ Mechanic (Electrical)*; and

(c) the insertion after the words “and making up machine set matter” where they occur at the end of the courses of training for the second and third year for the trade Composing in the Schedule to clause 8 of the CONDITIONS, of the words “During the third year an apprentice may be given the opportunity of obtaining practical experience of keyboard operating”;

DEPARTEMENT VAN ARBEID

No. R. 3955

19 Desember 1969

WET OP NYWERHEIDSVERSOENING, 1956

DRANK- EN VERVERSINGSBEDRYF, KAAP.—HERNUWING VAN VOORSORGFONDSOOREENKOMS

Ek, Marais Viljoen, Minister van Arbeid, verklaar hierby kragtens artikel 48 (4) (a) (ii) van die Wet op Nywerheidsversoening, 1956, dat die bepalings van Goewermentskennisgewing R. 1234 van 20 Augustus 1965, R. 943 van 17 Junie 1966 en R. 1358 van 9 Augustus 1968 van krag is vanaf die datum van publikasie van hierdie kennisgewing en vir die tydperk wat op 28 Februarie 1970 eindig.

M. VILJOEN, Minister van Arbeid.

No. R. 3956

19 Desember 1969

WET OP VAKLEERLINGE, 1944, SOOS GEWYSIG

NASIONALE VAKLEERLINGSKAPKOMITEE VIR DIE DRUKKERSNYWERHEID. — VOORGENOME AANWYSING VAN AMBAG EN WYSIGING EN VOORSKRYWING VAN LEERVOORWAARDES

Ek, Marais Viljoen, Minister van Arbeid, handelende kragtens artikel 16 van bogemelde Wet, is voornemens om—

(i) Goewermentskennisgewing R. 2119 van 15 November 1968 soos toegepas by Goewermentskennisgewing R. 2415 van 27 Desember 1968 te wysig deur—

(a) die byvoeging tot klousule 7 van die VOORWAARDES van die volgende subklousule:—

“(f) Gedurende die oorgangstydperk vir die instelling van die Nasionale Drukkerssertifikate, Deel I, II, en III, sal die Nasionale Preliminêre Drukkerssertifikaat en die Nasionale Intermediêre Drukkerssertifikaat, vir die doel van hierdie voorwaardes, geag word om onderskeidelik die Nasionale Drukkerssertifikaat, Deel I en Deel II, te wees, terwyl die Nasionale Drukkersdiploma insgelyks geag sal word om die Nasionale Drukkerssertifikaat, Deel III (met drie vakke), te wees. ’n Vakleerling wat alle ambagsvakke wat op sy ambag betrekking het, geslaag het, maar wat nog nie die Nasionale Intermediêre Drukkerssertifikaat verwerf het nie, sal vir die doel van hierdie voorwaardes geag word om die Drukkersambagsteoriesertifikaat, Deel II, te verwerf het en ’n vakleerling wat alle ambagsvakke wat op sy ambag betrekking het, geslaag het, maar wat nog nie ’n volle Nasionale Drukkersdiploma verwerf het nie, sal insgelyks geag word om die Drukkersambagsteoriesertifikaat, Deel III, te verwerf het.”;

(b) die byvoeging tot die lys van *Ambagte* uiteengesit in klousule 5 (a) van die VOORWAARDES van die ambag *Drukkerswerktuigkundige (elektries)*; en

(c) die invoeging van die woorde “Gedurende die derde jaar mag ’n vakleerling die geleentheid gebied word om praktiese ondervinding van die bediening van ’n toetsbord op te doen” na die woorde “en masjiensetsel opmaak” waar dit in die Bylae van klousule 8 van die VOORWAARDES aan die einde van die opleidingskursusse vir die tweede en derde jaar vir die ambag *Setwerk* voorkom;

(ii) determine that the conditions set out in (i) above shall, from the date of prescription thereof, also apply to apprentices who are employed in any trade which is or was a designated trade in the Industry and area for which the above-mentioned Committee was established;

(iii) designate for the Industry and area for which the National Printing Apprenticeship Committee was established, the trade *Printers' Mechanic (Electrical)* as a trade in respect of which the Act shall apply;

(iv) prescribe the conditions relating to rates of wages, night work, technical studies, payment of class or course and examination fees and qualifying trade tests set out in clauses 3 to 7 of Government Notice R. 2119 of 15 November 1968 as applied by Government Notice R. 2415 of 27 December 1968, and amended as indicated in paragraph (i) above, and the conditions set out hereunder, as conditions of apprenticeship in respect of the trade specified in paragraph (iii) above in the Industry and area for which the said Committee was established.

CONDITIONS

1. *Qualifications for Commencing Apprenticeship*

The minimum age and educational qualifications for commencing apprenticeship shall be 16 years and Standard VIII.

2. *Period of Apprenticeship*

The period of apprenticeship shall be five years.

3. *Courses of Training*

An employer shall provide an apprentice with practical training in the trade in which he is indentured in accordance with the Schedule hereunder. An apprentice shall, as far as practicable, be trained under the regular supervision of an artisan qualified to train him in the trade concerned.

SCHEDULE

Trade: *Printers' Mechanic (Electrical)*

First year.—The theory of the handling and correct use of hand tools; the use of correct hand tools; general safety measures to be observed in the vicinity of machinery and in the workshop; workshop cleanliness, practice and routine; simple repair work and inspection and electrical maintenance of various printing machines.

Second and third years.—Correct use of mechanical tools; advanced workshop practice; knowledge of the standard regulations applying to various types of electrical installations; use of testing instruments i.e. Megger, Simpson and Avo meters, etc.; working knowledge of brazing and welding of small parts; knowledge of lighting circuits; reading of drawings and diagrams of connections; assembly and wiring of switchboards and control panels, including motor control gear, starters and contactors; fault diagnosis and to apply various tests to control panels; installation of light cables, heavy cable work and preparing cable ends for appropriate glands; training on bell circuit installations; fundamentals of the working of an electric motor and maintenance required on same.

Fourth and fifth years.—Full training on electrical repair and maintenance of a rotary printing press, and its operation; knowledge of industrial electronics as

(ii) te bepaal dat die voorwaardes in (i) hierbo gemeld, vanaf die datum van voorskrywing daarvan, ook van toepassing is op vakleerlinge wat in diens is in enige ambag wat 'n aangewese ambag is of was in die Nywerheid en gebied waarvoor bogemelde Komitee ingestel is;

(iii) die ambag *Drukkerswerktuigkundige (elektries)* as 'n ambag ten opsigte waarvan die Wet van toepassing is, aan te wys vir die Nywerheid en gebied waarvoor gemelde Komitee ingestel is;

(iv) die voorwaardes met betrekking tot lone, nagwerk, tegniese studies, betaling van klas- of kursus- en eksamengelde en kwalifiserende ambagstoetse vermeld in klousules 3 tot 7 van Goewermenskenningsgewing R. 2119 van 15 November 1968 soos toegepas by Goewermenskenningsgewing R. 2415 van 27 Desember 1968, en gewysig soos aangedui in paragraaf (i) (a) en (b) hierbo, en die voorwaardes hieronder uiteengesit, voor te skryf as leervoorwaardes ten opsigte van die ambag gemeld in paragraaf (iii) hierbo, in die Nywerheid en gebied waarvoor gemelde Komitee ingestel is;

VOORWAARDES

1. *Kwalifikasies vir die Begin van Vakleerlingskap*

Die minimum leeftyd en opvoedkundige kwalifikasies vir die begin van vakleerlingskap is 16 jaar en standaard VIII.

2. *Leertyd*

Die leertyd is vyf jaar.

3. *Opleidingskursusse*

'n Werkgewer moet 'n vakleerling die praktiese opleiding gee in die ambag waarvoor hy ingeboek is ooreenkomstig die Bylae hieronder. 'n Vakleerling moet, vir sover prakties moontlik, opgelei word onder die gereelde toesig van 'n ambagsman wat bevoeg is om hom in die betrokke ambag op te lei.

BYLAE

Ambag: *Drukkerswerktuigkundige (Elektries)*

Eerste jaar.—Die teorie van die hantering en korrekte gebruik van handgereedskap; die gebruik van die regte handgereedskap; algemene veiligheidsmaatreëls wat nagekom moet word in die nabyheid van masjinerie en in die werkwinkel; werkwinkelsindelikheid, -praktyk en -roetine; eenvoudige reparasiewerk en inspeksie en elektriese onderhoud van verskillende drukmasjiene.

Tweede en derde jaar.—Korrekte gebruik van meganiese gereedskap; gevorderde werkwinkelpraktyk; kennis van die standaardregulasies wat op verskillende tipes elektriese installasies van toepassing is; gebruik van toetsinstrumente, t.w. Megger-, Simpson- en Avometers, ens.; gangbare kennis van sweissoldering en sweising van klein onderdele; kennis van ligkringe; lees van tekeninge en diagramme van verbindings; montering en bedrading van skakelborde en kontrolepanele, met inbegrip van motorkontrole-uitrusting, aansitters en kontaktors; diagnose van foute en die toepassing van verskillende toetse op kontrolepanele; installering van ligte kables, swaarkabelwerk en bereiding van kabelente vir toepaslike afdigstukke; opleiding in verband met klokkringinstallasies; beginsels van die werking van die elektriese motor en die nodige onderhoud daarvan.

Vierde en vyfde jaar.—Volledige opleiding in elektriese herstelwerk en onderhoud van 'n rotasiepers, en die funksionering daarvan; kennis van nywerheidselektronika

applied to the presses and various other types of printing machinery; maintenance and repair work to small goods lifts; specific training in safety measures; revision and independent work.

All interested persons who have any objections to the above proposals are called upon to lodge such objections, in writing, with the Secretary, National Printing Apprenticeship Committee, P.O. Box 2775, Cape Town, within 30 days from the date of publication of this notice.

M. VILJOEN, Minister of Labour.

No. R. 3957

19 December 1969

INDUSTRIAL CONCILIATION ACT, 1956

BESPOKE TAILORING INDUSTRY, WITWATERSRAND.—RENEWAL OF AGREEMENT

I, Marais Viljoen, Minister of Labour, hereby, in terms of section 48 (4) (a) (ii) of the Industrial Conciliation Act, 1956, declare the provisions of Government Notices 1718 of 21 October 1960, 502 of 30 March 1962, R. 1923 of 2 December 1966 and R. 1992 of 1 November 1968, to be effective for a further period of 12 months as from the date of publication of this notice.

M. VILJOEN, Minister of Labour.

DEPARTMENT OF POSTS AND TELEGRAPHS

No. R. 3958

19 December 1969

INTERNATIONAL TELEX SERVICE

The State President has been pleased in terms of section 3 of Act 44 of 1958 to approve that the Tariff List for the International Telex Service published under Government Notice R. 1790 of 11 November 1960, as amended, be further amended as follows:—

The following particulars are inserted in alphabetical order:—

Country of destination	Minimum charge for three minutes	Each additional minute	Report charge
	R	R	c
French Polynesia.....	6.45	2.15	55

DEPARTMENT OF RAILWAYS, HARBOURS AND AIRWAYS

No. R. 3950

19 December 1969

The State President has, in terms of section *thirty-two* of the Railways and Harbours Service Act, 1960 (Act 22 of 1960), been pleased to approve of the South African

vir sover dit van toepassing is op die perse en verskeie ander soorte drukmasjinerie; onderhoud van en herstelwerk aan klein goederehysbakke; spesifieke opleiding in veiligheidsmaatreëls; hersiening en onafhanklike werk.

Alle belanghebbende persone wat beswaar teen bogenoemde voorneme het, word aangesê om sodanige besware skriftelik in te dien by die Sekretaris, Nasionale Vakleerlingskapkomitee vir die Drukkersnywerheid, Posbus 2775, Kaapstad, binne 30 dae vanaf die datum van publikasie van hierdie kennisgewing.

M. VILJOEN, Minister van Arbeid.

No. R. 3957

19 Desember 1969

WET OP NYWERHEIDSVERSOENING, 1956

KLEREMAKERY - OP - MAATNYWERHEID, WITWATERSRAND.—HERNUWING VAN OOREENKOMS

Ek, Marais Viljoen, Minister van Arbeid, verklaar hierby kragtens artikel 48 (4) (a) (ii) van die Wet op Nywerheidsversoening, 1956, dat die bepalings van Goewermentskennisgewings 1718 van 21 Oktober 1960, 502 van 30 Maart 1962, R. 1923 van 2 Desember 1966 en R. 1992 van 1 November 1968, van krag is vir 'n verdere tydperk van 12 maande vanaf die datum van publikasie van hierdie kennisgewing.

M. VILJOEN, Minister van Arbeid.

DEPARTEMENT VAN POS-EN-TELEGRAAFWESE

No. R. 3958

19 Desember 1969

INTERNASIONALE TELEKSDIENS

Dit het die Staatspresident behaag om, kragtens artikel 3 van Wet 44 van 1958, sy goedkeuring daaraan te heg dat die Tarieflys vir die Internasionale Teleksdiens afgekondig by Goewermentskennisgewing R. 1790 van 11 November 1960, soos gewysig, verder soos volg gewysig word:—

Die volgende besonderhede word in alfabetiese volgorde ingevoeg:—

Land van bestemming	Minimum koste vir drie minute	Elke bykomende minuut	Verslagkoste
	R	R	c
Frans-Polinesië.....	6.45	2.15	55

DEPARTEMENT VAN SPOORWEE, HAWENS EN LUGDIENS

No. R. 3950

19 Desember 1969

Dit het die Staatspresident behaag om kragtens artikel *twee-en-dertig* van die Wet op Spoorweg- en Hawediens, 1960 (Wet 22 van 1960), goedkeuring daaraan te verleen

Railways and Harbours Staff Regulations, published in Government Notice R. 1045 of 15 July 1960, as amended, being further amended as follows:

SOUTH AFRICAN RAILWAYS

STAFF REGULATIONS

SCHEDULE OF AMENDMENT

(Operative from 22 September 1969)

Regulation 2. (2) (e)

Under the heading "in the Mechanical Engineering Department" insert "an Assistant Superintendent (Administrative)" and "a Superintendent (Administrative)".

Substitute the following for paragraph (i) (b):

"(b) grant a scale or service increment to any officer, the maximum salary of whose appointment does not exceed R4,200, and any employee;"

Regulation 2. (2) (g)

Under the heading "in the Civil Engineering Department" substitute "a Chief Clerk (Staff)" for "the Chief Clerk (Staff)" and "an Assistant Welding Engineer in charge of Welding Workshops" for "the Assistant Welding Engineer, Permanent Way and Structural Workshop, Elandsfontein" and insert "the Senior Engineering Assistant in charge of the Welding Workshops, Danskraal".

Under the heading "in the Electrical Engineering Department" substitute "the Assistant Superintendent (Staff)" for "the Assistant Superintendent".

Under the heading "in the Airways Department" substitute "an Assistant Superintendent (Staff)" for "the Assistant Superintendent (Staff)" and insert "a Chief Clerk (Staff)".

Under the heading "in the Catering Department" insert "the Chief Clerk (Staff)".

Under the heading "in the Stores Department" insert "the Assistant Superintendent (Staff)".

Regulation 155. (1)

Under the heading "Civil Engineering Department" substitute "a Chief Clerk (Staff)" for "the Chief Clerk (Staff)" and "an Assistant Welding Engineer in charge of Welding Workshops" for "the Assistant Welding Engineer, Permanent Way and Structural Workshop, Elandsfontein" and insert "the Senior Engineering Assistant in charge of the Welding Workshops, Danskraal".

Under the heading "Electrical Engineering Department" substitute "the Assistant Superintendent (Staff)" for "the Assistant Superintendent".

Under the heading "Mechanical Engineering Department" insert "an Assistant Superintendent (Administrative)" and "a Superintendent (Administrative)".

Under the heading "Stores Department" insert "the Assistant Superintendent (Staff)".

Under the heading "Airways Department" substitute "an Assistant Superintendent (Staff)" for "the Assistant Superintendent (Staff)" and insert "a Chief Clerk (Staff)".

Under the heading "Catering Department" insert "the Chief Clerk (Staff)".

dat die Personeelregulasies van die Suid-Afrikaanse Spoorweë en Hawens, gepubliseer in Goewermentskennisgewing R. 1045 van 15 Julie 1960, soos gewysig, soos volg verder gewysig word:

SUID-AFRIKAANSE SPOORWEE

PERSONEELREGULASIES

WYSIGINGSLYS

(Van krag van 22 September 1969)

Regulasie 2. (2) (e)

Onder die opskrif "in die Departement Werktuigkundige Ingenieurswese" voeg in " 'n assistent-superintendent (administratief)" en " 'n superintendent (administratief)".

Vervang paragraaf (i) (b) deur die volgende:

"(b) 'n skaal- of diensverhoging toe te staan aan enige amptenaar wat 'n betrekking met 'n maksimum salaris van R4,200 beklee, en aan enige werksman;"

Regulasie 2. (2) (g)

Onder die opskrif "in die Departement Siviele Ingenieurswese" vervang "die Eersteklerk (personeel)" deur " 'n eersteklerk (personeel)" en "die Assistent-sweis-ingenieur (spoorbaan- en struktuurwinkel, Elandsfontein)" deur " 'n assistent-sweis-ingenieur in beheer van 'n sweiswerkplaas", en voeg in "die Senioringenieursassistent in beheer van die sweiswerkplaas, Danskraal".

Onder die opskrif "in die Departement Elektrotegniese Ingenieurswese" vervang "die Assistent-superintendent" deur "die Assistent-superintendent (personeel)".

Onder die opskrif "in die Lugdiensdepartement" vervang "die Assistent-superintendent (personeel)" deur " 'n assistent-superintendent (personeel)", en voeg in " 'n eersteklerk (personeel)".

Onder die opskrif "in die Verversingsdepartement" voeg in "die Eersteklerk (personeel)".

Onder die opskrif "in die Magasyndepartement" voeg in "die Assistent-superintendent (personeel)".

Regulasie 155. (1)

Onder die opskrif "die Departement Siviele Ingenieurswese" vervang "die Eersteklerk (personeel)" deur " 'n eersteklerk (personeel)" en "die Assistent-sweis-ingenieur, spoorbaan- en struktuurwinkel, Elandsfontein" deur " 'n assistent-sweis-ingenieur in beheer van 'n sweiswerkplaas", en voeg in "die Senioringenieursassistent in beheer van die sweiswerkplaas, Danskraal".

Onder die opskrif "die Departement Elektrotegniese Ingenieurswese" vervang "die Assistent-superintendent" deur "die Assistent-superintendent (personeel)".

Onder die opskrif "die Departement Werktuigkundige Ingenieurswese" voeg in " 'n assistent-superintendent (administratief)" en " 'n superintendent (administratief)".

Onder die opskrif "die Magasyndepartement" voeg in "die Assistent-superintendent (personeel)".

Onder die opskrif "die Lugdiensdepartement" vervang "die Assistent-superintendent (personeel)" deur " 'n assistent-superintendent (personeel)" en voeg in " 'n eersteklerk (personeel)".

Onder die opskrif "die Verversingsdepartement" voeg in "die Eersteklerk (personeel)".

Regulation 179. (1)

Under the heading "*Officer whose Decision Appealed against*" and within the bracket opposite "the Chief Civil Engineer" substitute "a Chief Clerk (Staff)" for "the Chief Clerk (Staff)" and "an Assistant Welding Engineer in charge of Welding Workshops" for "the Assistant Welding Engineer, Permanent Way and Structural Workshop, Elandsfontein" and insert "the Senior Engineering Assistant in charge of the Welding Workshops, Danskraal".

Under the heading "*Officer whose Decision Appealed against*" and within the bracket opposite "the Chief Electrical Engineer" substitute "the Assistant Superintendent (Staff)" for "the Assistant Superintendent".

Under the heading "*Officer whose Decision Appealed against*" and within the bracket opposite "the Chief Stores Superintendent" insert "the Assistant Superintendent (Staff)".

Under the heading "*Officer whose Decision Appealed against*" and within the bracket opposite "the Catering Manager" insert "the Chief Clerk (Staff)".

Under the heading "*Officer whose Decision Appealed against*" and within the bracket opposite "the Chief Airways Manager" substitute "an Assistant Superintendent (Staff)" for "the Assistant Superintendent (Staff)" and insert "a Chief Clerk (Staff)".

Regulasie 179. (1)

Onder die opskrif "*Amptenaar teen wie se beslissing daar geappelleer word*" en binne die hakie teenoor "die Siviele Hoofingenieur" vervang "die Eersteklerk (personeel)" deur "'n eersteklerk (personeel)" en "die Assistent-sweisingenieur, spoorbaan- en struktuurwinkel, Elandsfontein" deur "'n assistent-sweisingenieur in beheer van 'n sweiswerkplaas", en voeg in "die Senioringenieurs-assistent in beheer van die sweiswerkplaas, Danskraal".

Onder die opskrif "*Amptenaar teen wie se beslissing daar geappelleer word*" en binne die hakie teenoor "die Elektrotegniese Hoofingenieur" vervang "Die Assistent-superintendent" deur "Die Assistent-superintendent (personeel)".

Onder die opskrif "*Amptenaar teen wie se beslissing daar geappelleer word*" en binne die hakie teenoor "die Werktuigkundige Hoofingenieur" voeg in "'n assistent-superintendent (administratief)" en "'n superintendent (administratief)".

Onder die opskrif "*Amptenaar teen wie se beslissing daar geappelleer word*" en binne die hakie teenoor "die Hoofmagasynsuperintendent" voeg in "die Assistent-superintendent (personeel)".

Onder die opskrif "*Amptenaar teen wie se beslissing daar geappelleer word*" en binne die hakie teenoor "die Verversingsbestuurder" voeg in "die Eersteklerk (personeel)".

Onder die opskrif "*Amptenaar teen wie se beslissing daar geappelleer word*" en binne die hakie teenoor "die Hooflugdiensbestuurder" vervang "die Assistent-superintendent (personeel)" deur "'n assistent-superintendent (personeel)" en voeg in "'n eersteklerk (personeel)".

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