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GOVERNMENT NOTICE

DEPARTMENT OF AGRICULTURAL ECONOMICS AND MARKETING

No. R. 1028

26 May 1989

ANIMAL SLAUGHTER, MEAT AND ANIMAL
PRODUCTS HYGIENE ACT, 1967 (ACT No. 87
OF 1967)

GRADES OF AND REQUIREMENTS FOR ABATTOIRS

I, Johannes Daniël Coetzee, Chief Meat Hygiene
Officer, acting under section 6 of the Animal Slaughter,
Meat and Animal Products Hygiene Act, 1967 (Act
No. 87 of 1967), hereby—

(a) make the determinations set out in the Sched-
ule; and

(b) repeal Government Notice No. R. 1513 of 8
July 1983.

J. D. COETZEE,
Chief Meat Hygiene Officer.

SCHEDULE

Definitions

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

“chiller unit” means a chiller unit equal to one
bovine carcass or two sides of a bovine carcass or two
calf carcasses or six sheep or goat carcasses sus-
pended from a carrier log or two pig carcasses or one
equine carcass or two sides of an equine carcass or 12
plucks or six sets of demasked heads, tongues and
tails or six sets of stomachs and intestines or six
ostrich legs suspended from a carrier log;

“slaughter unit” means a slaughter unit equal to
one bovine animal or one equine animal or three
calves or 15 sheep or 15 goats or 15 sheep and goats
jointly or five pigs or two ostriches or 15 impala or
one buffalo or one Burchell's zebra or one blue wil-
debeest; and one elephant shall be equal to five
slaughter units and one hippopotamus equal to two
slaughter units;

372—A

GOEWERMENSKENNISGEWING

DEPARTEMENT VAN LANDBOU- EKONOMIE EN -BEMARKING

No. R. 1028

26 Mei 1989

WET OP HIGIËNE BY DIERESLAG, VLEIS EN
DIERLIKE PRODUKTE, 1967 (WET No. 87 VAN
1967)

GRADE VAN EN VEREISTES VIR ABATTOIRS

Ek, Johannes Daniël Coetzee, Hoofvleishigiëne-
beampte, handelende kragtens artikel 6 van die Wet op
Higiëne by Diereslag, Vleis en Dierlike Produkte, 1967
(Wet No. 87 van 1967)—

(a) maak hierby die bepalings in die Bylae uiteen-
gesit; en

(b) herroep Goewermenskennisgewing No.
R. 1513 van 8 Julie 1983.

J. D. COETZEE,
Hoofvleishigiënebeampte.

BYLAE

Woordomskrywing

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

“die Wet” die Wet op Higiëne by Diereslag, Vleis
en Dierlike Produkte, 1967 (Wet No. 87 van 1967);

“deurset” die getal slageenhede of die getal pluim-
vee of konyne wat per kalenderdag by 'n abattoir
geslag word;

“koelkamer-eenheid” 'n koelkamer-eenheid wat
gelyk is aan een beeskarkas of twee sye van 'n bees-
karkas of twee kalfkarkasse of ses skaap- of bokkar-
kasse aan 'n hangraam of twee varkkarkasse of een
karkas van 'n lid van die perdefamilie of twee sye van
'n karkas van 'n lid van die perdefamilie of 12 harslae
of ses stelle ontmaskerde koppe, tonge en sterte of
ses stelle pense en derms of ses volstruisboude aan 'n
hangraam; en

11881—1

"the Act" means the Animal Slaughter, Meat and Animal Products Hygiene Act, 1967 (Act No. 87 of 1967); and

"throughput" means the number of slaughter units or the number of poultry or rabbits that is slaughtered at an abattoir per calendar day.

Grades of abattoirs

2. (1) Red meat abattoirs shall be graded as Grade A, Grade B, Grade C, Grade D or Grade E.

(2) Poultry abattoirs shall be graded as Grade AP, Grade BP, Grade CP, Grade DP or Grade EP.

(3) Rabbit abattoirs shall be graded as Grade AH, Grade BH, Grade CH, Grade DH or Grade EH.

(4) If a poultry or rabbit abattoir is so adapted that both kinds of animals can be slaughtered there, two applicable grades may be allocated to such abattoir: Provided that the throughput of such abattoir shall be the aggregate of both kinds of animals slaughtered there.

Requirements for Grade E red meat abattoirs

3. A red meat abattoir may be graded as a Grade E red meat abattoir if it complies with the following requirements:

(a) The throughput thereof shall not exceed eight slaughter units.

(b) Roads on the premises thereof shall be gravelled or surfaced in such a way as to prevent dust and mud.

(c) Facilities shall be available for the off-loading of animals brought there by conveyances.

(d) Lairage facilities shall be available, and shall —

(i) be sufficient to keep at least the number of slaughter units to be slaughtered there in the course of four hours: Provided that if animals stay overnight in an adjacent grazing paddock and can be brought quietly from there immediately prior to slaughter, lairage facilities need not be provided;

(ii) be provided with concrete floors with an adequate slope to ensure the drainage of water; and

(iii) be located at a lower level than the abattoir building.

(e) Facilities shall be available to restrain and stun animals in a humane manner prior to slaughter.

(f) A slaughter hall, which may also serve as a dry landing area and bleeding area where animals are bled in a hanging position, shall be available.

(g) A solid partition of at least three metres high, behind which rough offal is emptied, cleansed and kept prior to removal, shall be available within the abattoir building.

(h) Such partitioned area shall have an exterior door for the removal of unskinned heads, feet, stomachs and intestines.

(i) Hanging facilities, calculated at 0,75 metre length of rail per chiller unit, shall be available for carcasses and red offal.

(j) A door which is used exclusively for the removal of carcasses and red offal shall be available.

"slageenheid" 'n slageenheid wat gelyk is aan een bees of een lid van die perdefamilie of drie kalwers of 15 skape of 15 bokke of 15 skape en bokke gesamentlik of vyf varke of twee volstruise of 15 rooibokke of een buffel of een kwagga of een blouwildebees; en is een olifant gelyk aan vyf slageenhede en een seekoei gelyk aan twee slageenhede.

Grade abattoirs

2. (1) Rooivleisabattoirs word gegradeer as Graad A, Graad B, Graad C, Graad D of Graad E.

(2) Pluimvee-abattoirs word gegradeer as Graad AP, Graad BP, Graad CP, Graad DP of Graad EP.

(3) Konynabattoirs word gegradeer as Graad AH, Graad BH, Graad CH, Graad DH of Graad EH.

(4) Indien 'n pluimvee- of konynabattoir so aangepas is dat beide soorte diere daar geslag kan word, mag twee toepaslike grade aan die betrokke abattoir toegeken word: Met dien verstande dat die deurset van so 'n abattoir die somtotaal is van beide soorte diere wat daar geslag word.

Vereistes vir Graad E-rooivleisabattoirs

3. 'n Rooivleisabattoir kan as 'n Graad E-rooivleisabattoir gegradeer word indien dit aan die volgende vereistes voldoen:

(a) Die deurset daarvan mag nie agt slageenhede oorskry nie.

(b) Paaie op die perseel daarvan moet met gruis bedek of van so 'n oppervlakte voorsien wees om stof en modder te voorkom.

(c) Geriewe moet beskikbaar wees vir die aflaai van diere wat per vervoermiddel daarheen gebring word.

(d) Kraalgeriewe moet beskikbaar wees, en moet —

(i) voldoende wees om minstens die getal slageenhede aan te hou wat binne die bestek van vier uur daar geslag sal word: Met dien verstande dat indien diere oornag in 'n aangrensende weikamp vertoef en op 'n kalme wyse daarvandaan gebring kan word onmiddellik voordat hulle geslag word, kraalgeriewe nie voorsien hoef te word nie;

(ii) van betonvloere voorsien wees wat voldoende skuinsgelê is sodat water kan dreineer; en

(iii) op 'n laer vlak as die abattoirgebou geleë wees.

(e) Geriewe moet beskikbaar wees om diere voor slagting op 'n humane wyse te beheer en te verdoof.

(f) 'n Slagsaal, wat ook kan dien as 'n droëlandingsarea en bloei-area waar diere in 'n hangende posisie uitbloei, moet beskikbaar wees.

(g) 'n Soliede afskorting van minstens drie meter hoog, waaragter ru-afval geledig, gereinig en voor verwydering gehou word, moet binne die abattoirgebou beskikbaar wees.

(h) Sodanige afgeskorte gebied moet oor 'n buite-deur vir die verwydering van vel-aan koppe, pote, pense en derms beskik.

(i) Hanggeriewe, bereken teen 0,75 meter spoorlengte per koelkamereenheid, moet vir karkasse en rooi-afval beskikbaar wees.

(j) 'n Deur moet beskikbaar wees wat uitsluitlik vir die verwydering van karkasse en rooi-afval gebruik word.

(k) Covered loading facilities for the removal of carcasses and red offal shall be available.

(l) Suitable equipment (excluding a scalding tank for pigs) shall be available for the efficient performance of all functions required in terms of the Act in connection with the slaughter and dressing of animals and the inspection of meat.

(m) Theft proof containers and facilities shall be available for the collection and disposing of meat and animal products which have been condemned in terms of section 27 (b) (i) of the Act.

(n) Change-rooms, toilets and shower and wash facilities shall be available for all persons who perform functions at such abattoir.

(o) An efficient drainage system and facilities for handling effluent shall be available.

(p) Facilities for the storage of supplies needed for the effective operation thereof shall be available.

Requirements for Grade D red meat abattoirs

4. A red meat abattoir may be graded as a Grade D red meat abattoir if it complies with the following requirements:

(a) The throughput thereof shall not exceed 15 slaughter units.

(b) Unless otherwise determined in this clause, it shall comply with the requirements set out in clause 3.

(c) Roads on the premises thereof shall be provided with a suitable permanent surface in order to render it dust and mud free.

(d) Lairage facilities shall be available, and shall be sufficient to keep at least the number of slaughter units to be slaughtered there in the course of four hours.

(e) Suitably equipped stunning areas shall be available for all the kinds of animals that are slaughtered there: Provided that if different kinds of animals are not slaughtered simultaneously, the same stunning area may be used for different kinds of animals.

(f) A dry landing area and bleeding area that are separated from the dressing area shall be available for each kind of animal slaughtered there: Provided that if different kinds of animals are not slaughtered simultaneously, the same dry landing area and bleeding area may be used for different kinds of animals.

(g) Separate rooms shall be available in which—

(i) rough offal such as unskinned heads, feet and trotters, as well as inedible offal such as hides, skins, hair, horns, hooves, and feathers in the case of ostriches are kept prior to removal;

(ii) rough offal such as stomachs and intestines are emptied, cleansed and kept prior to removal; and

(iii) red offal such as thymi, pancreases, livers, spleens, kidneys, hearts, lungs, tails, oesophagi, diaphragms, omenta and, in the case of heifers, udders are handled and kept if it is not conveyed with the carcasses.

(h) Facilities, including a side rail, shall be available for the keeping of meat and animal products detained in terms of section 27 (b) (ii) of the Act and condemned in terms of section 27 (b) (i) of the Act.

(k) Onderdak laaigeriewe vir die verwydering van karkasse en rooi-afval moet beskikbaar wees.

(l) Geskikte toerusting (uitgesonderd 'n weekbad vir varke) moet beskikbaar wees vir die behoorlike uitvoering van alle funksies wat ingevolge die Wet vereis word in verband met die slag en dressering van diere en die inspeksie van vleis.

(m) Diefbestande houers en geriewe moet beskikbaar wees vir die versameling en beskikking oor vleis en dierlike produkte wat ingevolge artikel 27 (b) (i) van die Wet afgekeur is.

(n) Kleedkamers, toilette en stort- en wasgeriewe moet beskikbaar wees vir alle persone wat funksies by so 'n abattoir verrig.

(o) 'n Doeltreffende dreineringsstelsel en geriewe om afvalwater te hanteer, moet beskikbaar wees.

(p) Geriewe vir die stoor van voorrade benodig vir die effektiewe bedryf daarvan moet beskikbaar wees.

Vereistes vir Graad D-rooivleisabattoirs

4. 'n Rooivleisabattoir kan as 'n graad D-rooivleisabattoir gegradeer word indien dit aan die volgende vereistes voldoen:

(a) Die deurset daarvan mag nie 15 slageenhede oorskry nie.

(b) Behalwe waar in hierdie klousule anders bepaal, moet dit aan die vereistes in klousule 3 uiteengesit, voldoen.

(c) Paaie op die perseel daarvan moet van 'n geskikte permanente oppervlakte voorsien wees ten einde dit stof- en moddervry te maak.

(d) Kraalgeriewe moet beskikbaar wees en moet voldoende wees om minstens die getal slageenhede aan te hou wat binne die bestek van vier uur daar geslag sal word.

(e) Paslik toegeruste verdoofareas moet beskikbaar wees vir alle soorte diere wat daar geslag word: Met dien verstande dat indien verskillende soorte diere nie gelyktydig geslag word nie, dieselfde verdoofingsarea vir verskillende soorte diere gebruik mag word.

(f) 'n Droëlandingsarea en bloei-area wat van die dresseerarea geskei is, moet beskikbaar wees vir elke soort dier wat daar geslag word: Met dien verstande dat indien verskillende soorte diere nie gelyktydig geslag word nie, dieselfde droëlandingsarea en bloei-area vir verskillende soorte diere gebruik mag word.

(g) Afsonderlike vertrekke moet beskikbaar wees waarin—

(i) ru-afval soos vel-aan koppe, pote en kloutjies, asook oneetbare afval soos huide, velle, hare, horings, hoewe, en vere in die geval van volstruise, voor verwydering gehou word;

(ii) ru-afval soos pense en derms voor verwydering geledig, gereinig en gehou word; en

(iii) rooi-afval soos timusse, pankreasse, lewers, milte, niere, harte, longe, sterte, slukderms, diaphragmas, netvet, en, in die geval van verse, uiers, hanteer en gehou word indien dit nie saam met die karkasse beweeg nie.

(h) Geriewe, insluitende 'n syspoor, moet beskikbaar wees vir die hou van vleis en dierlike produkte wat ingevolge artikel 27 (b) (ii) van die Wet aangehou en ingevolge artikel 27 (b) (i) van die Wet afgekeur is.

Requirements for Grade C red meat abattoirs

5. A red meat abattoir may be graded as a Grade C red meat abattoir if it complies with the following requirements:

(a) The throughput thereof shall not exceed 50 slaughter units.

(b) Unless otherwise determined in this clause, it shall comply with the requirements set out in clause 4.

(c) It shall be designed and erected in such a manner that "dirty" and "clean" parts and functions at the abattoir are separated, and for this purpose—

(i) "dirty" parts shall include lairages, washing facilities for conveyances of animals (if provided), stunning areas, dry landing areas, bleeding areas, a dehairing room, areas and rooms where inedible offal is handled and rough offal is handled, chilled and frozen, as well as eating areas, change-rooms, toilets and shower and wash facilities for persons employed in said parts, and entrances to such facilities, rooms and areas; and

(ii) "clean" parts shall include the slaughter hall, areas and rooms where carcasses and red offal are handled, chilled and frozen; loading facilities for carcasses and red offal and washing facilities for conveyances of meat (if provided), as well as office accommodation and eating areas, change-rooms, toilets and shower and wash facilities for persons employed in said parts; and entrances to such facilities, rooms, parts and accommodation.

(d) Separate rooms shall be available for the handling of—

(i) unskinned heads and feet; and

(ii) hides, skins, hair, horns, hooves, and feathers in the case of ostriches.

(e) A room shall be available for the keeping of meat and animal products detained in terms of section 27 (b) (ii) of the Act and has been condemned in terms of section 27 (b) (i) of the Act, and such room shall be equipped in such manner that such meat and animal products can be sorted and re-arranged within that room.

(f) Hanging facilities shall be adequate for the carcasses and red offal of the slaughter units that are slaughtered and dressed there in the course of two hours.

(g) Refrigeration facilities shall be available for the carcasses and edible offal of the throughput thereof: Provided that if edible offal is removed from the abattoir within four hours after an animal has been slaughtered, refrigeration facilities for the edible offal of such animal need not be provided.

(h) An area for the quartering, sorting and marking of carcasses and meat shall be available between the refrigeration facilities and the covered loading facilities.

Requirements for Grade B red meat abattoirs

6. A red meat abattoir may be graded as a Grade B red meat abattoir if it complies with the following requirements:

(a) The throughput thereof shall not exceed 100 slaughter units.

(b) Unless otherwise determined in this clause, it shall comply with the requirements set out in clause 5.

Vereistes vir Graad C-rooivleisabattoirs

5. 'n Rooivleisabattoir kan as 'n Graad C-rooivleisabattoir gegradeer word indien dit aan die volgende vereistes voldoen:

(a) Die deurset daarvan mag nie 50 slageenhede oorskry nie.

(b) Behalwe waar in hierdie klousule anders bepaal, moet dit aan die vereistes in klousule 4 uiteengesit, voldoen.

(c) Dit moet op so 'n wyse ontwerp en opgerig wees dat "vuil" en "skoon" dele en funksies by die abattoir geskei is, en vir hierdie doel—

(i) sluit "vuil" dele in krale, wasgeriewe vir vervoermiddels van diere (indien voorsien), verdo-wingsareas, droëlandingsareas, bloei-areas, 'n ont-haarvertrek, areas en vertrekke waar oneetbare afval hanteer en ru-afval hanteer, verkoel en be-vries word, asook eet-areas, kledkamers, toilette en stort- en wasgeriewe vir persone wat in ge-noemde dele werkzaam is, en toegange tot soda-nige geriewe, vertrekke en ruimtes; en

(ii) sluit "skoon" dele in die slagsaal, ruimtes en vertrekke waar karkasse en rooi-afval hanteer, verkoel en bevries word, laaigeriewe vir karkasse en rooi-afval en wasgeriewe vir vervoermiddels van vleis (indien voorsien), asook kantoorakkom-modasie en eet-areas, kledkamers, toilette en stort-en wasgeriewe vir persone wat in genoemde dele werkzaam is, en toegange tot sodanige gerie-we, vertrekke, ruimtes en akkommodasie.

(d) Afsonderlike vertrekke moet beskikbaar wees vir die hantering van—

(i) vel-aan koppe en pote; en

(ii) huide, velle, hare, horings, hoewe, en vere, in die geval van volstruisë.

(e) 'n Vertrek moet beskikbaar wees vir die hou van vleis en dierlike produkte wat ingevolge artikel 27 (b) (ii) van die Wet aangehou en ingevolge artikel 27 (b) (i) van die Wet afgekeur is, en so 'n vertrek moet op so 'n wyse toegerus wees dat sodanige vleis en dierlike produkte binne daardie vertrek sorteer en herrangskik kan word.

(f) Hanggeriewe moet voldoende wees vir die kar-kasse en rooi-afval van die slageenhede wat in die loop van twee uur daar geslag en gedresseer word.

(g) Verkoelingsgeriewe moet beskikbaar wees vir die karkasse en eetbare afval van die deurset daar-van: Met dien verstande dat indien eetbare afval van die abattoir verwyder word binne vier uur nadat 'n dier geslag is, verkoelingsgeriewe vir die eetbare af-val van so 'n dier nie voorsien hoef te word nie.

(h) 'n Area vir die kwartering, sortering en merk van karkasse en vleis moet tussen die verkoelingsge-riewe en die onderdak laaigeriewe beskikbaar wees.

Vereistes vir Graad B-rooivleisabattoirs

6. 'n Rooivleisabattoir kan as 'n Graad B-rooivleisabattoir gegradeer word indien dit aan die volgende vereistes voldoen:

(a) Die deurset daarvan mag nie 100 slageenhede oorskry nie.

(b) Behalwe waar in hierdie klousule anders be-paal, moet dit aan die vereistes in klousule 5 uiteen-gesit, voldoen.

(c) The air temperature within the area for the quartering, sorting and marking of carcasses and meat shall be maintained at not more than 10 degrees Celsius while meat is being handled.

(d) Washing facilities shall be available for the conveyances in which animals are brought there.

(e) Separate office accommodation and change-rooms shall be available for meat inspection personnel.

Requirements for Grade A red meat abattoirs

7. A red meat abattoir may be graded as a Grade A red meat abattoir if it complies with the following requirements:

(a) The throughput thereof may exceed 100 slaughter units.

(b) Unless otherwise determined in this clause, it shall comply with the requirements set out in clause 6.

(c) Separate rooms shall be available for the keeping of meat and animal products detained in terms of section 27 (b) (ii) of the Act, and for the keeping of meat and animal products condemned in terms of section 27 (b) (i) of the Act.

(d) Separate change-rooms, toilets and shower and wash facilities shall be available for the persons who dispose of condemned meat and animal products referred to in paragraph (c).

(e) It shall have ante mortem, isolation and post mortem facilities available, and shall have access to laboratory facilities.

Requirements for Grade EP poultry abattoirs

8. A poultry abattoir may be graded as a Grade EP poultry abattoir if it complies with the following requirements:

(a) The throughput thereof shall not exceed 50 poultry: Provided that if 10 or less poultry is slaughtered per day, paragraphs (b), (c), (d), (h), (i), (j) and (k) of this clause shall not be applicable.

(b) Roads on the premises thereof shall be gravelled or surfaced in such a way as to prevent dust and mud.

(c) A covered and paved reception area for poultry shall be available.

(d) Facilities shall be available for the cleansing of crates in which poultry is received.

(e) At least one room shall be available in which all the functions in connection with the slaughtering and dressing of poultry can be performed.

(f) Suitable equipment and additional facilities shall be available for the efficient execution of all functions required in terms of the Act in connection with the slaughter and dressing of poultry and the inspection of meat.

(g) A refrigerator shall be available for the storage of meat of the number of poultry slaughtered there daily.

(h) Unless carcasses and red offal are pre-cooled, the air temperature in the room in which carcasses are wrapped, deboned, portioned and meat (including red offal) is wrapped and packed, shall be maintained at not more than 10 degrees Celsius: Provided that if pre-cooled carcasses and products undergo a fluctuation of temperature during the portioning and packing procedure, an air temperature of not more than 10 degrees Celsius shall be maintained.

(c) Die lugtemperatuur van die area vir die kwartering, sortering en merk van karkasse en vleis moet tydens die hantering van vleis by hoogstens 10 grade Celsius gehandhaaf word.

(d) Wasgeriewe moet beskikbaar wees vir die voermiddels waarin diere daarheen gebring word.

(e) Afsonderlike kantoorakkommodasie en kleedkamers moet vir vleisinspeksiepersoneel beskikbaar wees.

Vereistes vir Graad A-rooivleisabattoirs

7. 'n Rooivleisabattoir kan as 'n Graad A-rooivleisabattoir gegradeer word indien dit aan die volgende vereistes voldoen:

(a) Die deurset daarvan mag meer as 100 slageenhede wees.

(b) Behalwe waar in hierdie klousule anders bepaal, moet dit aan die vereistes in klousule 6 uiteengesit, voldoen.

(c) Verskillende vertrekke moet beskikbaar wees vir die hou van vleis en dierlike produkte wat ingevolge artikel 27 (b) (ii) van die Wet aangehou word, en vir die hou van vleis en dierlike produkte wat ingevolge artikel 27 (b) (i) van die Wet afgekeur is.

(d) Afsonderlike kleedkamers, toilette en stort- en wasgeriewe moet beskikbaar wees vir die persone wat oor afgekeurde vleis en dierlike produkte in paragraaf (c) bedoel, beskik.

(e) Dit moet oor voordoodse ondersoek-, isolasie- en nadoodse ondersoekgeriewe beskik, en moet toegang tot laboratoriumgeriewe hê.

Vereistes vir Graad EP-pluimvee-abattoirs

8. 'n Pluimvee-abattoir kan as 'n Graad EP-pluimvee-abattoir gegradeer word indien dit aan die volgende vereistes voldoen:

(a) Die deurset daarvan mag nie 50 pluimvee oorskry nie: Met dien verstande dat indien 10 of minder pluimvee per dag geslag word, paragrawe (b), (c), (d), (h), (i), (j) en (k) van hierdie klousule nie van toepassing is nie.

(b) Paaie op die perseel daarvan moet met gruis bedek of van so 'n oppervlakte voorsien wees om stof en modder te voorkom.

(c) 'n Onderdak geplaveide ontvangsgebied vir pluimvee moet beskikbaar wees.

(d) Geriewe moet beskikbaar wees vir die reiniging van kratte waarin pluimvee ontvang word.

(e) Minstens een vertrek moet beskikbaar wees waarin al die werksaamhede in verband met die slag en skoonmaak van pluimvee verrig kan word.

(f) Geskikte toerusting en bykomende geriewe moet beskikbaar wees vir die behoorlike uitvoering van alle funksies wat ingevolge die Wet in verband met die slag en skoonmaak van pluimvee en die inspeksie van vleis vereis word.

(g) 'n Koelkas moet beskikbaar wees vir die opberging van vleis van die getal pluimvee wat daaglik daar geslag word.

(h) Tensy karkasse en rooi-afval vooraf verkoel is, moet die lugtemperatuur in die vertrek waarin karkasse omhul, ontbeen, opgesny en vleis (insluitende rooi-afval) omhul en verpak word, by 'n temperatuur van hoogstens 10 grade Celsius gehandhaaf word: Met dien verstande dat indien voorafverkoelde karkasse en produkte 'n temperatuurkommeling tydens die opsnij- en verpakkingsprosedure ondergaan, daar 'n lugtemperatuur van hoogstens 10 grade Celsius gehandhaaf moet word.

(i) Paved and covered loading facilities for the removal of meat shall be available.

(j) Facilities for the storage of supplies needed for the effective operation thereof shall be available.

(k) Change-rooms, toilets and shower and wash facilities shall be available for all persons who perform functions at such abattoir.

(l) In the case of the kosher slaughter of poultry where carcasses are treated with salt, facilities shall be available for that purpose.

Requirements for Grade DP poultry abattoirs

9. A poultry abattoir may be graded as a Grade DP poultry abattoir if it complies with the following requirements:

(a) The throughput thereof shall not exceed 300 poultry.

(b) Unless otherwise determined in this clause, it shall comply with the requirements set out in clause 8.

(c) Washing facilities shall be available for the conveyances and crates in which poultry is brought there.

(d) Separate rooms shall be available in which—

(i) poultry is stunned, bled, scalded, defeathered and singed and the heads and feet thereof are removed, edible rough offal such as heads and feet are refrigerated and the bodies are washed; and

(ii) bodies are eviscerated and carcasses are washed, covered, deboned, cut, packed and refrigerated.

(e) The rooms referred to in paragraph (d) shall be connected with each other by means of a hatchway only.

(f) If products are packed in cartons, exposed meat and carcasses shall not be handled in the same room simultaneously with cartons unless—

(i) exposed meat and carcasses are separated from cartons and persons handling cartons by a distance of at least two metres;

(ii) there is no positive air flow from the cartons in the direction of the exposed meat and carcasses; and

(iii) a separate carton store is provided where cartons are made up.

(g) Washing facilities for meat crates shall be provided.

Requirements for Grade CP poultry abattoirs

10. A poultry abattoir may be graded as a Grade CP poultry abattoir if it complies with the following requirements:

(a) The throughput thereof shall not exceed 800 poultry.

(b) Unless otherwise determined in this clause, it shall comply with the requirements set out in clause 9.

(c) Separate rooms shall be available in which—

(i) poultry is stunned, bled, scalded, defeathered and singed, the heads and feet thereof are removed, rough offal such as heads and feet are refrigerated and the bodies are washed;

(i) Geplaveide onderdak laaigeriewe vir die verwydering van vleis moet beskikbaar wees.

(j) Geriewe vir die stoor van voorrade benodig vir die effektiewe bedryf daarvan moet beskikbaar wees.

(k) Kledkamers, toilette en stort- en wasgeriewe moet beskikbaar wees vir alle persone wat funksies by so 'n abattoir verrig.

(l) In die geval van die kosjer-slagting van pluimvee waar karkasse met sout behandel word, moet geriewe vir dié doel beskikbaar wees.

Vereistes vir Graad DP-pluimvee-abattoirs

9. 'n Pluimvee-abattoir kan as 'n Graad DP-pluimvee-abattoir gegradeer word indien dit aan die volgende vereistes voldoen:

(a) Die deursigbaarheid daarvan mag nie 300 pluimvee oorskry nie.

(b) Behalwe waar in hierdie klousule anders bepaal, moet dit aan die vereistes in klousule 8 uiteengesit, voldoen.

(c) Wasgeriewe moet beskikbaar wees vir die vervoermiddels en kratte waarmee pluimvee daarheen gebring word.

(d) Afsonderlike vertrekke moet beskikbaar wees waarin—

(i) pluimvee verdoof, uitgebloei, gewee, ontveer en geskroei en die koppe en pote daarvan verwyder word, eetbare ru-afval soos koppe en pote verkoel word, en die liggame gewas word; en

(ii) liggame ontwei en karkasse gewas, omhul, ontbeen, opgesny, verpak en verkoel word.

(e) Die vertrekke in paragraaf (d) bedoel, mag slegs deur middel van 'n luikgat met mekaar verbind wees.

(f) Indien produkte in kartonne gepak word mag ontblote vleis en karkasse nie gelyktydig in dieselfde vertrek as kartonne hanteer word nie tensy—

(i) ontblote vleis en karkasse deur 'n afstand van minstens 2 meter geskei is van kartonne en persone wat die kartonne hanteer;

(ii) daar geen positiewe lugvloei vanaf die kartonne in die rigting van die ontblote vleis en karkasse is nie; en

(iii) 'n aparte kartonstoor voorsien word waar kartonne opgemaak word.

(g) Wasgeriewe vir vleiskratte moet voorsien word.

Vereistes vir Graad CP-pluimvee-abattoirs

10. 'n Pluimvee-abattoir kan as 'n Graad CP-pluimvee-abattoir gegradeer word indien dit aan die volgende vereistes voldoen:

(a) Die deursigbaarheid daarvan mag nie 800 pluimvee oorskry nie.

(b) Behalwe waar in hierdie klousule anders bepaal, moet dit aan die vereistes in klousule 9 uiteengesit, voldoen.

(c) Afsonderlike vertrekke moet beskikbaar wees waarin—

(i) pluimvee verdoof, uitgebloei, gewee, ontveer en geskroei, die koppe en pote daarvan verwyder, eetbare ru-afval soos koppe en pote verkoel en die liggame gewas word;

(ii) bodies are eviscerated, carcasses are washed and red offal and gizzards, are cleaned; and

(iii) meat is packed, cut, refrigerated and despatched.

(d) The rooms referred to in paragraph (c) shall be connected with each other by means of hatchways only.

(e) Where more than 500 birds are slaughtered per day a cold room shall be available.

Requirements for a Grade BP poultry abattoir

11. A poultry abattoir may be graded as a Grade BP poultry abattoir if it complies with the following requirements:

(a) The throughput thereof shall not exceed 10 000 poultry.

(b) Unless otherwise determined in this clause, it shall comply with the requirements set out in clause 10.

(c) Roads on the premises thereof shall be provided with a suitable permanent surface in order to render it dust and mud free.

(d) It shall be designed and erected in such a manner that "dirty" and "clean" parts and functions in the abattoir are separated, and for this purpose—

(i) "dirty" parts thereof shall include off-loading and reception areas for poultry, washing facilities for conveyances and crates for poultry, rooms in which poultry is stunned, bled, scalded, defeathered and singed, the heads and feet thereof are removed and the bodies are washed, and parts where inedible offal is handled and rough offal is handled, chilled and frozen, as well as eating areas, change-rooms, toilets and showers and wash facilities for persons employed in said parts, and entrances to such facilities, rooms and areas; and

(ii) "clean" parts shall include the rooms where bodies are eviscerated, carcasses are washed, packed and refrigerated, red offal is handled and meat (excluding rough offal) and carcasses are despatched, and washing facilities for conveyances and crates for meat, as well as office accommodation and eating areas, change-rooms, toilets and shower and wash facilities for persons employed in said areas, and entrances to such facilities, rooms, areas and accommodation.

(e) Washing facilities for conveyances in which meat is removed from there shall be available on the "clean" side of the site.

(f) Storage facilities for clean meat crates shall be provided.

(g) A covered area shall be available where poultry can be received and placed on a conveyor chain.

(h) A bleeding tunnel shall be available between the area referred to in paragraph (g) and the room referred to in paragraph (k) (i), and such bleeding tunnel may be provided with an opening in the tunnel wall through which the operator may perform the neck cut.

(i) Such bleeding tunnel may be connected with the area and room referred to in paragraph (h) by means of hatchways only, and shall be physically separated from any other work areas and rooms.

(ii) liggame ontwei en karkasse gewas word, en rooiafval en spiermae gereinig word; en

(iii) vleis verpak, opgesny, verkoel en versend word.

(d) Die vertrekke in paragraaf (c) bedoel, mag slegs deur middel van luikgate met mekaar verbind wees.

(e) Waar meer as 500 stuks pluimvee per dag geslag word, moet 'n koelkamer beskikbaar wees.

Vereistes vir Graad BP-pluimvee-abattoirs

11. 'n Pluimvee-abattoir kan as 'n Graad BP-pluimvee-abattoir gegradeer word indien dit aan die volgende vereistes voldoen:

(a) Die deursigbaarheid daarvan mag nie 10 000 pluimvee oorskry nie.

(b) Behalwe waar in hierdie klousule anders bepaal, moet dit aan die vereistes in klousule 10 uiteengesit, voldoen.

(c) Paaie op die perseel daarvan moet van 'n geskikte permanente oppervlakte voorsien wees ten einde dit stof- en moddervry te maak.

(d) Dit moet op so 'n wyse ontwerp en opgerig wees dat "vuil" en "skoon" dele en funksies in die abattoir geskei is, en vir hierdie doel—

(i) sluit "vuil" dele in aflaai- en ontvangsgebiede vir pluimvee, wasgeriewe vir vervoermiddels en kratte vir pluimvee, vertrekke waarin pluimvee verdoof, uitgebloei, gewees, ontveer en geskroei, die koppe en pote daarvan verwyder en die liggame gewas word, en areas en vertrekke waar oneetbare afval hanteer word en ru-afval hanteer, verkoel en bevries word, asook eet-areas, kleedkamers, toilette en stort- en wasgeriewe vir persone wat in genoemde areas werkzaam is en toegange tot sodanige geriewe, vertrekke en ruimtes; en

(ii) sluit "skoon" dele in vertrekke waar liggame ontwei, karkasse gewas, verpak en verkoel word, rooi-afval hanteer en vleis (uitgesonderd ru-afval) en karkasse versend word, en wasgeriewe vir vervoermiddels en kratte vir vleis, asook kantoorkommodasie en eet-areas, kleedkamers, toilette en stort- en wasgeriewe vir persone wat in genoemde dele werkzaam is en toegange tot sodanige geriewe, vertrekke, ruimtes en akkommodasie.

(e) Wasgeriewe vir vervoermiddels waarin vleis daarvandaan verwyder word, moet aan die "skoon" kant van die perseel beskikbaar wees.

(f) 'n Stoorkamer vir skoon vleiskratte moet beskikbaar wees.

(g) 'n Onderdakgebied moet beskikbaar wees waarin pluimvee ontvang en op 'n vervoerketting geplaas kan word.

(h) 'n Bloeitunnel moet tussen die gebied in paragraaf (g) bedoel, en die vertrek in paragraaf (k) (i) bedoel, beskikbaar wees, en so 'n bloeitunnel kan van 'n opening in die tonnelmuur voorsien wees waardeur die operateur die neksnit kan uitvoer.

(i) So 'n bloeitunnel mag slegs deur middel van luikgate met die gebied en vertrek in paragraaf (h) vermeld, verbind wees, en dit moet fisies van enige ander gebied en vertrekke geskei wees.

(j) The bleeding tunnel may, except in the case of kosher slaughtering, be replaced by a partition or partitions to the height of the overhead rail if the bleeding process takes place in the room referred to in paragraph (k) (i): Provided that an opening referred to in paragraph (h) shall also be provided in such partition.

(k) Separate rooms shall be available in which—

(i) poultry is scalded, defeathered and singed, the heads and feet thereof are removed and the bodies are washed;

(ii) bodies are eviscerated, carcasses are washed, red offal such as diaphragms, hearts, kidneys, livers, lungs, oesophagi, pancreases, spleens and gizzards are removed and cleansed, carcasses that are unsuitable for human consumption are deposited in lockable containers and carcasses that are detained for further inspection can be suspended from suitable equipment in a separate area: Provided that such room shall be connected with the room referred to in subparagraph (k) (i) by means of hatchways only;

(iii) blood, inedible offal and feathers are collected: Provided that where not more than 4 000 birds are slaughtered in one day, only suitable containers need be provided;

(iv) non-sterile intestines, heads and feet are received, packed, refrigerated or otherwise dealt with as prescribed;

(v) carcasses are wrapped, deboned and portioned and meat (including red offal) is wrapped and packed in cartons: Provided that packing in cartons shall take place in a separate room if the requirements set out in clause 9 (f) cannot be complied with;

(vi) meat, carcasses and red offal are refrigerated and kept in storage: Provided that unwrapped meat, carcasses and red offal may not be stored in a room containing cartons;

(vii) packing material is kept and cartons are made up; and

(viii) equipment, material and chemicals used for cleansing are kept.

(l) If carcasses are pre-cooled this shall take place in the room referred to in paragraph (k) (ii) or (k) (v) or in a separate room between the rooms referred to in the said paragraphs.

(m) Suitable facilities for the cleansing of gizzards shall be available in a separate area in the room referred to in paragraph (k) (ii) or in a room used solely for this purpose.

(n) Where the sorting and marking of packed carcasses and meat is done after the refrigeration thereof, an area for this purpose shall be available between the room referred to in paragraph (k) (vi) and the exit to the despatch area: Provided that where a fluctuation of temperature occurs during the handling of products, an air temperature of not more than 10 degrees Celsius shall be maintained in this area.

Requirements for Grade AP poultry abattoirs

12. A poultry abattoir may be graded as a Grade AP poultry abattoir if it complies with the following requirements:

(a) The throughput thereof may exceed 10 000 poultry.

(j) Die bloeitunnel mag, behalwe in die geval van kosjer-slagtings, deur 'n afskorting of afskortings tot op die hoogte van die oorhoofse spoor vervang word indien die bloeiproses in die vertrekke in paragraaf (k) (i) bedoel, plaasvind: Met dien verstande dat 'n opening in paragraaf (h) bedoel, ook in so 'n afskorting voorsien word.

(k) Afsonderlike vertrekke moet beskikbaar wees waarin—

(i) pluimvee gewek, ontveer en geskroei, die koppe en pote daarvan verwyder en die liggame gewas word;

(ii) liggame ontwei, karkasse gewas, rooi-afval soos diafragmas, harte, niere, lewers, longe, slukderms, pankreasse, milte en spiermae verwyder en gereinig word, karkasse wat ongeskik is vir menslike verbruik in sluitbare houters gedeponeer word, en karkasse wat vir verdere inspeksie aangehou word in 'n aparte area aan geskikte toerusting gehang kan word: Met dien verstande dat sodanige vertrek slegs deur middel van luikgate met die vertrek in subparagraaf (k) (i) bedoel, verbind mag wees;

(iii) bloed, oneetbare afval en vere versamel word: Met dien verstande dat waar hoogstens 4 000 pluimvee in een dag geslag word, slegs geskikte houters voorsien hoef te word;

(iv) nie-steriele derms, koppe en pote ontvang, verpak, verkoel of andersins mee gehandel word soos voorgeskryf;

(v) karkasse omhul, ontbeen, opgesny en vleis (insluitende rooi-afval) van omhulsels voorsien word en in kartonne verpak word: Met dien verstande dat verpakking in kartonne in 'n aparte vertrek moet plaasvind indien die vereistes in klousule 9 (f) uiteengesit, nie nagekom kan word nie;

(vi) vleis, karkasse en rooi-afval verkoel en geberg word: Met dien verstande dat ontblote vleis, karkasse en rooi-afval nie in 'n vertrek geberg mag word wat kartonne bevat nie;

(vii) verpakkingsmateriaal gehou en kartonne opgemaak word; en

(viii) toerusting, materiaal en chemikalieë wat vir reiniging gebruik word, gehou word.

(l) Indien karkasse vooraf verkoel word, moet dit plaasvind in die vertrek in paragraaf (k) (ii) of (k) (v) bedoel, of in 'n aparte vertrek tussen die vertrekke in die genoemde paragrawe bedoel.

(m) Geskikte fasiliteite vir die reiniging van spiermae moet beskikbaar wees in 'n aparte area in die vertrek in paragraaf (k) (ii) bedoel, of in 'n vertrek wat uitsluitlik vir hierdie doel aangewend word.

(n) Waar die sortering en merk van verpakte karkasse en vleis na die verkoeling daarvan plaasvind, moet 'n gebied vir dié doel tussen die vertrek in paragraaf (k) (vi) bedoel, en die uitlaaideur na die versendingsgebied beskikbaar wees: Met dien verstande dat waar temperatuurskommeling tydens die hantering van produkte voorkom, 'n lugtemperatuur van hoogstens 10 grade Celsius in dié area gehandhaaf moet word.

Vereistes vir Graad AP-pluimvee-abattoirs

12. 'n Pluimvee-abattoir kan as 'n Graad AP-pluimvee-abattoir gegradeer word indien dit aan die volgende vereistes voldoen:

(a) Die deurset daarvan mag meer as 10 000 pluimvee wees.

(b) Unless otherwise determined in this clause, it shall comply with the requirements set out in clause 11.

(c) A separate room, which may be the charging floor of a sterilising installation, shall be available for the keeping and disposal of poultry and the meat and animal products thereof that are found to be unsuitable for human consumption.

(d) Separate office accommodation and change-rooms shall be available for meat inspection personnel.

(e) It shall have access to laboratory facilities.

Requirements for a Grade EH rabbit abattoir

13. A rabbit abattoir may be graded as a Grade EH rabbit abattoir if it complies *mutatis mutandis* with the requirements for a Grade EP poultry abattoir.

Requirements for a Grade DH rabbit abattoir

14. A rabbit abattoir may be graded as a Grade DH rabbit abattoir if it complies *mutatis mutandis* with the requirements for a Grade DP poultry abattoir.

Requirements for a Grade CH rabbit abattoir

15. A rabbit abattoir may be graded as a Grade CH rabbit abattoir if it complies *mutatis mutandis* with the requirements for a Grade CP poultry abattoir.

Requirements for a Grade BH rabbit abattoir

16. A rabbit abattoir may be graded as a Grade BH rabbit abattoir if it complies *mutatis mutandis* with the requirements for a Grade BP poultry abattoir.

Requirements for a Grade AH rabbit abattoir

17. A rabbit abattoir may be graded as a Grade AH rabbit abattoir if it complies *mutatis mutandis* with the requirements for a Grade AP poultry abattoir.

Requirements for export abattoirs

18. An abattoir from which meat or animal products are exported shall at least comply with the requirements for a Grade C, Grade CP or Grade CH abattoir, as the case may be, as well as any additional requirements as determined by the appropriate authority in the country to which such meat or animal products are to be exported.

Exceeding of throughput

19. (1) The Chief Meat Hygiene Officer may on application grant written authority that the throughput of an abattoir may exceed the maximum determined in this notice: Provided that the grade allocated to such abattoir shall not be changed as result of such higher throughput.

(2) An application referred to in subclause (1) shall be considered on the basis of proven managerial ability of the applicant concerned and his ability to maintain hygiene at the abattoir concerned.

(b) Behalwe waar in hierdie klousule anders bepaal, moet dit aan die vereistes in klousule 11 uitcegensit, voldoen.

(c) 'n Aparte vertrek, wat die onreine area van 'n steriliseringsinstallasie kan wees, moet beskikbaar wees vir die hou en wegdoen van pluimvee en die vleis en dierlike produkte daarvan wat ongeskik vir menslike verbruik bevind word.

(d) Afsonderlike kantoorakkommodasie en kledkamers moet vir vleisinspeksiepersoneel beskikbaar wees.

(e) Dit moet toegang tot laboratoriumgeriewe hê.

Vereistes vir 'n graad EH-konynabattoir

13. 'n Konynabattoir kan as 'n graad EH-konynabattoir gegradeer word indien dit *mutatis mutandis* aan die vereistes vir 'n Graad EP-pluimvee-abattoir voldoen.

Vereistes vir 'n Graad DH-konynabattoir

14. 'n Konynabattoir kan as 'n Graad DH-konynabattoir gegradeer word indien dit *mutatis mutandis* aan die vereistes vir 'n Graad DP-pluimvee-abattoir voldoen.

Vereistes vir 'n Graad CH-konynabattoir

15. 'n Konynabattoir kan as 'n Graad CH-konynabattoir gegradeer word indien dit *mutatis mutandis* aan die vereistes vir 'n Graad CP-pluimvee-abattoir voldoen.

Vereistes vir 'n Graad BH-konynabattoir

16. 'n Konynabattoir kan as 'n Graad BH-konynabattoir gegradeer word indien dit *mutatis mutandis* aan die vereistes vir 'n Graad BP-pluimvee-abattoir voldoen.

Vereistes vir 'n Graad AH-konynabattoir

17. 'n Konynabattoir kan as 'n Graad AH-konynabattoir gegradeer word indien dit *mutatis mutandis* aan die vereistes vir 'n Graad AP-pluimvee-abattoir voldoen.

Vereistes vir uitvoerabattoirs

18. 'n Abattoir waarvandaan vleis of dierlike produkte uitgevoer word, moet minstens aan die vereistes vir 'n Graad C-, Graad CP- of Graad CH-abattoir, na gelang van die geval, voldoen, asook aan enige bykomende vereistes soos bepaal deur die toepaslike gesag in die land waarheen sodanige vleis en dierlike produkte uitgevoer sal word.

Oorskryding van deurset

19. (1) Die Hoofvleishigiënebeampte kan op aansoek skriftelik magtiging verleen dat die deurset van 'n abattoir die maksimum in hierdie kennisgewing bepaal, mag oorskry: Met dien verstande dat die graad wat aan so 'n abattoir toegeken is, nie as gevolg van sodanige hoër deurset sal verander nie.

(2) 'n Aansoek in subklousule (1) bedoel, word oorweeg op die grondslag van bewese bestuursvermoë van die betrokke aansoeker en sy vermoë om higiëne by die betrokke abattoir te handhaaf.

Keep South Africa clean!
Hou Suid-Afrika skoon!



LIST OF FIXED TARIFF RATES AND CONDITIONS FOR THE PUBLICATION OF LEGAL NOTICES IN THE GOVERNMENT GAZETTE FROM 1 MAY 1989

LYS VAN VASTE TARIEWE EN VOORWAARDES VIR DIE PUBLIKASIE VAN WETLIKE KENNISGEWINGS IN DIE STAATSKOERANT VANAF 1 MEI 1989

LEGAL NOTICES • WETLIKE KENNISGEWINGS

LIST OF FIXED TARIFF RATES

<i>Standardised notices</i>	<i>Rate per insertion</i>
	R
Administration of Estates Acts notices: Forms J 297, J 295, J 193 and J 187	4,00
Business notices	10,00
Butcher's notices	10,00
Change of name (two insertions)	40,00
Insolvency Act and Company Acts notices: J 28, J 29, Forms 1 to 9	8,00
N.B.—Forms 2 and 9—additional statements according to word count table, added to the basic tariff.	
Lost life insurance policies Form VL	4,00
Slum Clearance Court notices, per language per premises	8,00
Third party insurance claims for compensation Form MVA	5,00
Unclaimed moneys—only in the extraordinary <i>Government Gazette</i> , closing date 15 January (per entry of "name, address and amount")	2,00

Non-standardised notices

Company notices:	
Short notices: Meetings, resolutions, offer of compromise, conversion of company, voluntary windings-up; closing of transfer or members' registers and/or declaration of dividends	19,00
Declaration of dividend with profit statements, including notes	44,00
Long notices: Transfer, changes with respect to shares or capital, redemptions, resolutions, voluntary liquidations	66,00
Liquidator's and other appointees' notices	14,00
Liquor Licence notices in extraordinary <i>Gazette</i> :	
(i) Transvaal appear on last Friday but one in June. Closing date for acceptance first Friday in June	14,00
(ii) Cape appear on last Friday but one in November. Closing date for acceptance first Friday in November	14,00
(iii) OFS appear on last Friday but one in January. Closing date for acceptance first Friday in January ..	14,00
(iv) Natal appear on last Friday but one in April. Closing date for acceptance first Friday in April	14,00
Late applications for publication in ordinary <i>Government Gazette</i>	87,00
Orders of the Court:	
Provisional and final liquidations or sequestrations	25,00
Reductions or changes in capital, mergers, offer of compromise	66,00
Judicial managements, <i>curator bonis</i> and similar and extensive rules <i>nisi</i>	66,00
Extension of return date	8,00
Supersessions and discharge of petitions (J 158)	8,00
Sales in executions and other public sales:	
Sales in execution	38,00
Public auctions, sales and tenders:	
Up to 75 words	11,00
76 to 250 words	30,00
251 to 350 words (more than 350 words—calculate in accordance with word count table)	46,00
Trade Marks in South West Africa (according to centimetre tariff for departments)	

LYS VAN VASTE TARIEWE

<i>Gestandaardiseerde kennisgewings</i>	<i>Tarief per plasing</i>
	R
Besigheidskennisgewings	10,00
Boedelwettekennisgewings: Vorms J 297, J 295, J 193 en J 187	4,00
Derdeparty-assuransie-eise om skadevergoeding Vorm MVA	5,00
Insolvensiewet- en maatskappywettekennisgewings: J 28, J 29, Vorms 1 tot 9	8,00
L.W.—Vorms 2 en 9—bykomstige verklarings volgens woordetal-tabel, toegevoeg tot die basiese tarief	
Naamsverandering (twee plasinge)	40,00
Onopgeëiste geld—slegs in die buitengewone <i>Staatsskoerant</i> , sluitingsdatum 15 Januarie (per inskrywing van "naam, adres en bedrag")	2,00
Slagterskennisgewings	10,00
Slumopruimingshofkennisgewings, per taal, per perseel	8,00
Verlore lewensversekeringspolisse Vorm VL	4,00

Nie-gestandaardiseerde kennisgewings

Dranklisensie-kennisgewings in buitengewone <i>Staatsskoerant</i> :	
(i) Transvaal verskyn voorlaaste Vrydag in Junie. Sluitingsdatum vir indiening eerste Vrydag in Junie ..	14,00
(ii) Kaap verskyn voorlaaste Vrydag in November. Sluitingsdatum vir indiening eerste Vrydag in November	14,00
(iii) OVS verskyn voorlaaste Vrydag in Januarie. Sluitingsdatum vir indiening eerste Vrydag in Januarie	14,00
(iv) Natal verskyn voorlaaste Vrydag in April. Sluitingsdatum vir indiening eerste Vrydag in April ..	14,00
Laat aansoek vir plasing in gewone <i>Staatsskoerant</i>	87,00
Geregte en ander openbare verkope:	
Geregte verkope	38,00
Openbare veilinge, verkope en tenders:	
Tot 75 woorde	11,00
76 tot 250 woorde	30,00
251 tot 350 woorde (meer as 350 woorde bereken volgens woordetal-tabel)	46,00
Handelsmerke in Suidwes-Afrika (volgens sentimeter tarief vir departemente)	
Likwidateurs en ander aangesteltes se kennisgewings	14,00
Maatskappykennisgewings:	
Kort kennisgewings: Vergaderings, besluite, aanbod van skikking, omskepping van maatskappy, vrywillige likwidasies, ens.; sluiting van oordrag- of lederegisters en/of verklaring van dividende	19,00
Verklaring van dividende met profytstate, notas ingesluit	44,00
Lang kennisgewings: Oordragte, veranderings met betrekking tot aandele of kapitaal, aflossings, besluite, vrywillige likwidasies	66,00
Orders van die Hof:	
Voorlopige en finale likwidasies of sekwestrasies	25,00
Verlagings of veranderings in kapitaal, samesmeltings, aanbod van skikking	66,00
Geregte besture, <i>curator bonis</i> en soortgelyke en uitgebreide bevels <i>nisi</i>	66,00
Verlenging van keurdatum	8,00
Tersydestelling en afwysings van petisies (J 158)	8,00

WORD COUNT TABLE

For general notices which do not belong under above-mentioned headings with fixed tariff rates and which comprise 1 600 or less words, the rates of the word count table must be used. Notices with more than 1 600 words, or where doubt exists, must be sent in before publication as prescribed in par. 10 (2) of the Conditions:

WOORDETAL-TABEL

Vir algemene kennisgewings wat nie onder bovermelde opskrifte met vaste tariewe ressorteer nie en wat 1 600 of minder woorde beslaan, moet die tabel van woordetal-tariewe gebruik word. Kennisgewings met meer as 1 600 woorde, of waar twyfel bestaan, moet vooraf ingestuur word soos in die Voorwaardes par. 10 (2), voorgeskryf.

Number of words in copy Aantal woorde in kopie	One insertion Een plasing	Two insertions Twee plasings	Three insertions Drie plasings
	R	R	R
1- 100.....	14,00	20,00	24,00
101- 150.....	21,00	30,00	36,00
151- 200.....	28,00	40,00	48,00
201- 250.....	35,00	50,00	60,00
251- 300.....	42,00	60,00	72,00
301- 350.....	49,00	70,00	84,00
351- 400.....	56,00	80,00	96,00
401- 450.....	63,00	90,00	108,00
451- 500.....	70,00	100,00	120,00
501- 550.....	77,00	110,00	132,00
551- 600.....	84,00	120,00	144,00
601- 650.....	91,00	130,00	156,00
651- 700.....	98,00	140,00	168,00
701- 750.....	105,00	150,00	180,00
751- 800.....	112,00	160,00	192,00
801- 850.....	119,00	170,00	204,00
851- 900.....	126,00	180,00	216,00
901- 950.....	133,00	190,00	228,00
951-1 000.....	140,00	200,00	240,00
1 001-1 300.....	182,00	260,00	312,00
1 301-1 600.....	224,00	320,00	384,00

APPLICATIONS FOR PUBLIC ROAD CARRIER PERMITS***Closing times for the acceptance of notices***

Notices must be handed in not later than 15h00 on the Friday, two calendar weeks before the date of publication.

AANSOEKE OM OPENBARE PADVERVOERPERMITTE***Sluitingstye vir die aanname van kennisgewings***

Kennisgewings moet nie later as 15h00 op die Vrydag, twee kalenderweke voor datum van publikasie, ingedien word nie.

**IMPORTANT
ANNOUNCEMENT****CLOSING TIMES FOR LEGAL NOTICES AND
GOVERNMENT NOTICES****1989**

The closing time is 15h00 sharp on the following days:

25 May, Thursday, for the issue of Friday 2 June

5 October, Thursday, for the issue of Friday 13 October.

20 December, Wednesday, for the issue of Friday 29 December.

28 December, Thursday, for the issue of Friday 5 January.

Late notices will be published in the subsequent issue. If, under special circumstances, a late notice is being accepted, a double tariff will be charged.

The copy for a separate *Government Gazette* must be handed in not later than three calendar weeks before date of publication.

**BELANGRIKE
AANKONDIGING****SLUITINGSTYE VIR WETLIKE KENNISGEWINGS EN
GOEWERMENTSKENNISGEWINGS****1989**

Die sluitingstyd is stiptelik 15h00 op die volgende dae:

25 Mei, Donderdag, vir die uitgawe van Vrydag 2 Junie.

5 Oktober, Donderdag, vir die uitgawe van Vrydag 13 Oktober.

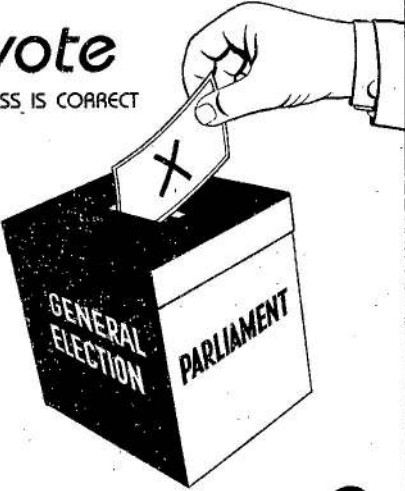
20 Desember, Woensdag, vir die uitgawe van Vrydag 29 Desember.

28 Desember, Donderdag, vir die uitgawe van Vrydag 5 Januarie.

Laat kennisgewings sal in die daaropvolgende uitgawe geplaas word. Indien 'n laat kennisgewing wel, onder spesiale omstandighede aanvaar word, sal 'n dubbeltarief gehef word.

Wanneer 'n aparte *Staatskoerant* verlang word moet die kopie drie kalenderweke voor publikasie ingedien word.

I can vote
BECAUSE MY ADDRESS IS CORRECT



can you?

DOES Home Affairs HAVE
YOUR PRESENT HOME ADDRESS?

IF NOT—
REGISTER YOUR ADDRESS NOW AT:

- ANY HOME AFFAIRS OFFICE
- ANY MUNICIPAL OFFICE



ISSUED BY DEPT. OF HOME AFFAIRS

Ek kan stem
WANT MY ADRES IS REG



kan u?

WEET Binnelandse Sake
VAN U HUIDIGE WOONADRES?

INDIEN NIE—
MELD **NOU** U ADRES AAN BY:

- ENIGE KANTOOR VAN BINNELANDSE SAKE
- ENIGE MUNISIPALE KANTOOR



UITGEREIK DEUR DEPT. VAN BINNELANDSE SAKE

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INHOUD

No.		Bladsy No.	Koerant No.
	GOEWERMENSKENNISGEWING		
	Landbou-ekonomie en -bemarking, Departement van Goewermenskennisgewing		
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