



Government Gazette Staatskoerant

REPUBLIC OF SOUTH AFRICA
REPUBLIEK VAN SUID-AFRIKA

Regulation Gazette

No. 8056

Regulasiekoerant

Vol. 471

Pretoria, 17 September 2004

No. 26779



AIDS HELPLINE: 0800-0123-22 Prevention is the cure

CONTENTS

No.		Page No.	Gazette No.
GOVERNMENT NOTICES			
Agriculture, Department of			
<i>Government Notices</i>			
R. 1071	Liquor Products Act (60/1989): Regulations: Amendment.....	3	26779
R. 1072	Meat Safety Act (40/2000): Red Meat Regulations	13	26779
Labour, Department of			
<i>Government Notices</i>			
R. 1073	Labour Relations Act (66/1995): Motor Industry Bargaining Council—MIBCO: Renewal of period of operation of Auto Workers Provident Fund Collective Agreement.....	119	26779
R. 1074	do.: do.: Renewal of period of operation of Auto Workers Pension Fund Collective Agreement.....	119	26779
R. 1083	Labour Relations Act (66/1995): Bargaining Council for the Contract Cleaning Industry (Natal): Extension of Re-enactment and Amendment of Main and Provident Fund Collective Agreement to Non-parties.....	120	26779
R. 1084	do.: Bargaining Council for the Laundry, Cleaning and Dyeing Industry (Natal): Extension of Amendment of Collective Agreement to Non-parties.....	123	26779

INHOUD

No.		Bladsy No.	Koerant No.
GOEWERMENSKENNISGEWINGS			
Arbeid, Departement van			
<i>Goewermentskennisgewings</i>			
R. 1073	Wet op Arbeidsverhoudinge (66/1995): Motornywerheid Bedingsraad— MIBCO: Hernuwing van tydperk van Kollektiewe Voorsorgfondsooreenkoms vir Motorwerkers.....	119	26779
R. 1074	do.: do.: Hernuwing van tydperk van kollektiewe Pensioenfondsooreenkoms vir Motorwerkers.....	119	26779
R. 1083	Wet op Arbeidsverhoudinge (66/1995): Bedingsraad vir die Kontrak- skoonmaakbedryf (Natal): Uitbreiding van Herbekragtiging- en Wysiging van Hoof- en Voorsorgfonds Kollektiewe Ooreenkoms na Nie-partye.....	120	26779
R. 1084	do.: Bedingsraad vir die Wassery- Droogskoonmaak- en Kleurnywerheid (Natal): Uitbreiding van Wysigings van Kollektiewe Ooreenkoms na Nie-partye..	123	26779
Landbou, Departement van			
<i>Goewermentskennisgewings</i>			
R. 1071	Wet op Drankprodukte (60/1989): Regulasies: Wysiging.....	4	26779
R. 1072	Wet op die Veiligheid van Vleis (40/2000): Rooivleis-regulasies.....	66	26779

GOVERNMENT NOTICES
GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE
DEPARTEMENT VAN LANDBOU

No. 1071

17 September 2004

LIQUOR PRODUCTS ACT, 1989
(ACT No. 60 OF 1989)

REGULATIONS : AMENDMENT *

The Minister of Agriculture, acting in terms of section 27 of the Liquor Products Act, 1989 (Act No. 60 of 1989), has made the regulations in the Schedule.

- * To provide for amendments to the fees payable in respect of anything done under this Act, or which is required to be so done.

SCHEDULE

Definition

1. In this Schedule "the Regulations" means the regulations published by Government Notice No. R. 624 of 13 July 2001 as amended by Government Notice No. R. 685 of 17 May 2002 and No. R. 618 of 9 May 2003.

Amendment of table of fees payable

2. Substitution for table of fees payable of the following table :

No. 1071

17 September 2004

**WET OP DRANKPRODUKTE, 1989
(WET No. 60 VAN 1989)**

REGULASIES : WYSIGING *

Die Minister van Landbou, het kragtens artikel 27 van die Wet op Drankprodukte, 1989 (Wet No. 60 van 1989), die regulasies in die Bylae uitgevaardig.

- * Om voorsiening te maak vir tariefaanpassings ten opsigte van enige iets wat kragtens hierdie Wet gedoen word, of wat verlang word om aldus gedoen te word.

BYLAE

Woordomskrywing

1. In hierdie Bylae beteken "die Regulasies" die regulasies gepubliseer by Goewermentskennisgewing No. R. 624 van 13 Julie 2001 soos gewysig deur Goewermentskennisgewing No. R685 van 17 Mei 2002 en R. 618 van 9 Mei 2003.

Wysiging van tabel van gelde betaalbaar

2. Tabel van gelde betaalbaar word deur die volgende tabel vervang:

TABLE OF FEES PAYABLE/ TABEL VAN GELDE BETAALBAAR

[Section 27(1)(k) of the Act / van die Wet]

Purpose of Payment	Amount	Doel van Betaling	Bedrag
1. Application for the registration of a code number [reg. 2(1)]	R45,00 per Application	1. Aansoek om die registrasie van 'n kodenommer [reg. 2(1)]	R45,00 per aansoek
2. Annual maintenance of the registration of a code number [reg. 2(2)]	R120,00	2. Jaarlikse instandhouding van die registrasie van 'n kodenommer [reg. 2(2)]	R120,00
3. Application for an import certificate (a) In the case of a product intended for importation in bulk; (b) in the case of product intended for import in the labelled containers in which it will be sold (c) in the case of a product imported as bona fide trade samples or for purposes other than the sale thereof [reg. 3]	R180,00 per application R80,00 per application R12,00 per litre or a portion thereof	3. Aansoek om invoersertifikaat (a) in die geval van 'n produk wat vir invoer in stortmaat beoog word; (b) in die geval van 'n produk wat vir invoer beoog word in die geëtiketteerde houers waarin dit verkoop sal word (c) In die geval van 'n produk wat as bona fide handelsmonster of vir ander doeleindes as die verkoop daarvan ingevoer is. [reg. 3]	R180,00 per aansoek R80,00 per aansoek R12,00 per liter of gedeelte daarvan

Purpose of Payment	Amount	Doel van Betaling	Bedrag
4. Analysis of a sample of a product intended for import and in respect of which an acceptable certificate of analysis was not provided. [reg. 4]	R260,00 plus analysis fee as per general liquor analysis tariffs	4. Aansoek om 'n ontledingssertifikaat [reg. 4]	R260,00 plus ontledingstarief soos per algemene drank ontledingstariewe
5. Application for a removal certificate:		5. Aansoek om 'n verwyderingssertifikaat:	
(a) in the case of a product imported in bulk	Nil	(a) in die geval van 'n produk in stortmaat ingevoer	Nul
(b) in the case of a product that has been imported in the labeled containers in which it will be sold and	R50 per application plus R2,50 per hl or Portion thereof	(b) in die geval van 'n produk wat ingevoer is in die geëtiketteerde houe waar in dit verkoop sal word	R50 per aansoek Plus R2,50 per hl of gedeelte daarvan
(c) in the case of a product imported as a bona fide trade sample or for other purposes than the sale thereof [reg. 5]	Nil	(c) in die geval van 'n produk wat as 'n bona fide handelsmonster of vir ander doeleindes as die verkoop daarvan ingevoer is. [reg. 5]	Nul

Purpose of Payment	Amount	Doel van Betaling	Bedrag
6(a) Application for a permission for the blending or sale after bottling of a liquor product imported in bulk	R400 per Application	6(a)Aansoek om 'n toestemming vir die vermenging of verkoop van bottelering van 'n drankprodukt wat in stortmaat ingevoer is.	R400 per aansoek
6(b)Application for a permission for the blending or sale after bottling of a liquor product imported in bulk, for consecutive bottling batches of the same blend where inspection have not been performed [reg. 6]	R300 per application	6(b)Aansoek om 'n toestemming vir die vermenging of verkoop van bottelering van 'n drankprodukt wat in stortmaat ingevoer is, vir agtereenvolgende bottelingslotte van dieselfde vermenging waar 'n inspeksie nie uitgevoer is nie.. [reg. 6]	R300 per aansoek
7. Application for export certificate [Reg 7]:		7. Aansoek om uitvoersertifikaat [Reg 7] :	
(a) in the case of a liquor product in respect of which sampling is required under regulation 52(1) of the Liquor Products Act Regulations;	R50,00 per application plus R5,00 per hl or portion thereof, to the first 100 hl plus analysis fee as per general liquor analysis tariffs	(a) in die geval van 'n produk wat bemonstering vereis ingevolge regulasie 52(1) van die Wet op Drankprodukte Regulasies;	R50,00 per aansoek plus R5,00 per hl of gedeelte daarvan tot die eerste 100 hl plus ontledingstarief soos per algemene drankontledingstariewe
(b) in the case of a liquor product in respect of which exemption from sampling is granted under regulation	R50,00 per application plus R5,00 per hl or a portion thereof to the first 100 hl	(b) in die geval van 'n drankprodukt wat vrygestel is van bemonstering ingevolge regulasie 52(7) van die Wet op	R50,00 per aansoek plus R5,00 per hl of gedeelte daarvan tot die eerste 100 hl

Purpose of Payment	Amount	Doel van Betaling	Bedrag
52(7) of the Liquor Products Regulations. (c) In the case of a liquor product in respect of which a renewal of the sensorial grace period is required under regulation 52(1) and (7) of the Liquor Products Act Regulations	R100,00 per application, plus analysis fee as per general liquor analysis tariffs.	Drankprodukte Regulasies; (b) In die geval van 'n drankprodukt wat se sensoriese gracie periode 'n hernuwing vereis ingevolge regulasies 52(1) en (7) van die Wet op Drankprodukte Regulasies;	R100,00 per aansoek, plus ontledingstarief soos per algemene drank-ontledingstariewe
(d) in the case of liquor products included in domestic or personal possession of a person leaving the Republic temporarily or permanently, or which is intended as a gift or bona fide trade sample and which is not more than 100 litres each of liquor products which differ in container, composition and labelling, or which is exported by a person who is visiting the Republic as a bona fide tourist, or for use by a Head of State or diplomatic Representative of the Republic [reg. 51(4)(a) and (b) of the Liquor Products Act Regulations];	R45,00 per application	(d) in die geval van drankprodukte ingesluit in huishoudelike of persoonlike besittings van 'n persoon wat die Republiek tydelik of permanent verlaat, of wat as 'n geskenk of bona fide handelsmonster bedoel is en wat nie meer as 100 liter elk van drankprodukte wat in houer, samestelling en etikettering verskil, of wat as bona fide toeris besoek uitgevoer word, of vir die gebruik deur Staatshoofde of diplomatieke verteenwoordigers van die Republiek [reg. 51(4)(a) en (b) van die Wet op Drankprodukte Regulasies];	R45,00 per aansoek
(e) in the case of a liquor product being exported to a	R20,00 per application	(e) in die geval van 'n drankprodukt wat na 'n bestemming in die	R20,00 per aansoek

Purpose of Payment	Amount	Doel van Betaling	Bedrag
destination in the European Community [reg. 51(2)(c) of the Liquor Products Act Regulations]; (f) In the case of inspections being done on export consignments after official working hours [reg. 54 of the Liquor Products Act Regulations]	R345,00 per hour or part thereof (travel time included)	Europese Unie uitgevoer word [reg.51(2)(c) van die Wet op Drankprodukte Regulasies]; (f) In die geval van inspeksies wat gedoen word op uitvoer besendings na amptelike werksure [reg. 54 van die Wet op Drankprodukte Regulasies]	R345,00 per uur of gedeelte daarvan (reistyd ingesluit)
8. Application for an authorisation for the sale of a sacramental beverage or an alcoholic beverage obtained by the alcoholic fermentation of the juice of oranges with cane sugar or mead [reg. 8(1)]	R340,00 per application	8. Aansoek om magtiging vir die verkoop van sakramentele drank, 'n alkoholiese drank verkry deur die alkoholiese gisting van die sap van lemoene tesame met rietsuiker of heuningdrank [reg. 8(1)]	R340,00 per aansoek
9. Annual maintenance of an authorisation referred to in Item 8 [reg. 8(2)]	R250,00 per authorization	9. Jaarlikse instandhouding van 'n magtiging in Item 8 bedoel. [reg. 8(2)]	R250,00 per magtiging
10. Lodging of an appeal against a decision or direction by the Administering Officer or the Wine and Spirit Board[reg. 9]	R3300,00 per appeal	10. Indiening van 'n appél teen die beslissing of lasgewing deur die Beherende Amptenaar of die Wyn-en-Spiritusraad [reg. 9]	R3300,00 per appél

Purpose of Payment	Amount	Doel van Betaling	Bedrag
11. General Liquor Analysis : (all analysis fees will be charged separately to the administrative fees for applications)		11. Algemene Drank Ontledings : (alle ontledingstariewe sal afsonderlik gehef word van administratiewe tariewe vir aansoeke)	
(a) Density of sample (pycnometric method)/Specific Gravity/Total Dry Extract/Total Alcoholic Strength/Apparent Alcoholic Strength/Potential Alcoholic Strength/Obscured Alcoholic Strength/Alcoholic Strength	R 20,00 per sample	(a) Digtheid van monster (pycnometriese metode)/Soortgelyke gewig/Totale Droë Ekstrak/Totale Alkoholiese Sterkte/Skynbare Alkoholiese Sterkte/Potensiële Alkoholiese Sterkte/Verbergde Alkoholiese Sterkte/Alkoholiese Sterkte	R20,00 per monster
(b) Alcoholic Strength by Volume (Wine and Spirit Board as client)	R4,00 per sample	(b) Alkoholsterkte per Volume (Wyn-en-Spiritusraad as kliënt)	R4,00 per monster
(c) Reducing Sugar	R17,50 per sample	(c) Reduserende Suiker	R17,50 per monster
(c) Volatile Acidity	R12,50 per sample	(d) Vluchtige Suur	R12,50 per monster
(d) Total Titratable Acidity/pH	R 10,00 per sample	(e) Totale Titreerbare Suur/pH	R 10,00 per monster
(e) Sulphur Dioxide Free (Ripper Method)	R9,50 per sample	(f) Vry Swaweldioksied (Ripper metode)	R9,50 per monster

Purpose of Payment	Amount	Doel van Betaling	Bedrag
(f) Sulphur Dioxide Free (Aspiration Method)	R18,50 per sample	(g) Vry Swaweldioksied (Aspirasie metode)	R18,50 per monster
(g) Sulphur Dioxide Total (Ripper Method)	R9,50 per sample	(h) Totale Swaweldioksied (Ripper metode)	R9,50 per monster
(i) Sulphur Dioxide Total (Aspiration Method)	R18,50 per sample	(h) Totale Swaweldioksied (Aspirasie Metode)	R18,50 per monster
(j) Esters	R79,00 per sample	(j) Esters	R79,00 per monster
(k) Higher Alcohol	R67,00 per sample	(k) Hoër Alkohol	R67,00 per monster
(l) Methanol	R67,00 per sample	(l) Metanol	R67,00 per monster
(m) Sorbic Acid	R67,00 per sample	(m) Sorbiensuur	R67,00 per monster
(n) Ascorbic Acid	R123,50 per sample	(n) Askorbiensuur	R123,50 per monster
(o) Citric Acid	R123,50 per sample	(o) Sitroensuur	R123,50 per monster
(p) Bentonite Addition	R35,00 per sample	(p) Bentoniet Byvoeging	R35,00 per monster
(q) Protein Stability	R13,00 per sample	(q) Proteïen Stabiliteit	R13,00 per monster
(r) Cold Stability (Tartrate Stability)	R13,00 per sampler	(r) Koud Stabiliteit (Tartraat Stabiliteit)	R13,00 per monster
(s) Malic Acid (HPLC)	R80,50 per sample	(s) Appelsuur (HPLC)	R80,50 per monster
(t) Zinc	R8,30 per sample	(t) Sink	R8,30 per monster
(u) Potassium	R8,30 per sample	(u) Kalium	R8,30 per monster

Purpose of Payment	Amount	Doel van Betaling	Bedrag
(v) Calcium	R8,30 per sample	(v) Kalsium	R8,30 per monster
(w) Lead	R14,50 per sample	(w) Lood	R14,50 per monster
(x) Copper	R14,50 per sample	(x) Koper	R14,50 per monster
(y) Cadmium	R14,50 per sample	(y) Kadmium	R14,50 per monster
(z) Iron	R14,50 per sample	(z) Yster	R14,50 per monster
(aa) Phosphate (HPLC)	R49,00 per sample	(aa) Fosfaat (HPLC)	R49,00 per monster
(ab) Colouring Agents	R137,50 per sample	(ab) Kleurmiddels	R137,50 per monster
(ac) Glycerol/Propylene Glycol/Diethylene Glycol	R137,50 per sample	(ac) Gliserol/Propileen Glikol/Dietileen Glikol	R137,50 per monster
(ad) Gas Pressure		(ad) Gasdruk	
(1) At -4 degrees C	R77,50 per sample	(1) By -4 grade C	R77,50 per monster
(2) Standard method	R7,00 per sample	(2) Standaard metode	R7,00 per monster
(ae) Total Sugar	R18,50 per sample	(ae) Totale Suiker	R18,50 per monster
(af) Sucrose	R22,50 per sample	(af) Sukrose	R22,50 per monster
(ag) Butterfat	R86,50 per sample	(ag) Bottervet	R86,50 per monster
(ah) Diverse GC analysis not specified above	R235,00 per sample	(ah) Diverse GC analise nie bo gespesifiseer	R235,00 per monster
(ai) Diverse HPLC analysis not specified above	R339,50 per sample	(ai) Diverse GC analise nie bo gespesifiseer	R339,50 per monster

No. 1072

17 September 2004

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

RED MEAT REGULATIONS

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

SCHEDULE

ARRANGEMENT OF CONTENTS OF RED MEAT REGULATIONS

PART	Subject	Section	Regulation	Page
I	General: Definitions		1	2
	Applications for registration	[8(1)(a)]	2	3
	Serving of instruction	[10(2)(b)]	3	3
II	Requirements for registration of red meat abattoirs	[11(1)(a)]		
	A. Throughput and other requirements for grades		4 – 7	4
	B. Structural requirements			
	(1) for all abattoirs		8 – 18	10
	(2) for low and high throughput		19 – 29	14
	C. Hygiene management practices and related matters:			
	(1) Offal handling		30 – 32	17
	(2) Cutting and processing		33 – 38	18
	(3) Chilling and freezing		39 – 44	20
	(4) Loading meat products for transport		45	21
	(5) Sanitation		46 – 48	22
III	Hygiene management and evaluation systems	[11(1)(e)]	49 – 55	23
IV	Hygiene requirements for persons entering abattoirs	[11(1)(f)]	56 – 63	29
V	Humane treatment of animals and slaughter process	[11(1)(h)]	64 – 78	30
VI	Meat inspections	[11(1)]	79 – 111	35
VII	Marks and marking	[11(1)(m)]	112 – 117	45
VIII	Treatment of condemned material, etc.	[11(1)(r)]	118 – 124	47
IX	Export-regulations	[22(1)(h)]	125	49
X	Import-regulations	[22(1)(h)]	126	50
XI	Exemptions (all species):	[22(1)(c)]		
	Own use		127	51
	Religious purposes		128 – 129	51
	Religious slaughter in abattoirs		130	52
XII	Final provisions:			
	Appeals	[18(2)]	131	52
	Short title		132	52
	Table 1			53

2

PART I

GENERAL

Definitions

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

- (a) **"Act"** means the Meat Safety Act, 2000 (Act No. 40 of 2000);
- (b) **"approved meat"** means meat passed by a registered inspector;
- (c) **"carcass"** means the dressed carcass derived from an animal after the hide or skin (or hair in the case of pigs), the entrails, the pluck, the shanks and head (in the case of cattle, sheep, goats), the tail (in the case of cattle), the diaphragm and lactating udders have been removed;
- (d) **"clean areas"** include the dressing room, areas where dressed carcasses and red offal are handled, chilled and dispatched, as well as the ablution and eating facilities of personnel working in these areas and where provided, washing facilities for meat transport vehicles, laundry, offices and laboratory;
- (e) **"condemned material"** means an animal or parts of an animal inspected and judged, or otherwise determined, to be unacceptable for human and animal consumption and requiring sterilising or destruction;
- (f) **"condemned area or room"** means an area or room dedicated to keeping condemned material;
- (g) **"cutting"** means deboning and portioning of carcasses;
- (h) **"detained meat"** means a carcass and organs or parts thereof suspected by the inspector, during primary inspection, to be unacceptable for human consumption and held for secondary inspection;
- (i) **"dirty areas"** include lairages, washing facilities for livestock transport vehicles, stunning area, bleeding area, dehairing room in the case of pigs, areas where inedible material, condemned material and rough offal are handled as well as the ablution and eating facilities of personnel working in these areas;
- (j) **"dressing"** means the progressive separation, in the dressing room or area, of an animal into a carcass (or sides of a carcass), other edible parts and inedible material;
- (k) **"dressing room"** means a room or area, separate from the bleeding room or area, where a carcass is dressed by removing the feet, head and skin, and evisceration is done;
- (l) **"eviscerate"** means the removal of the contents of the thoracic and abdominal cavities;
- (m) **"forbidden substance"** means a harmful substance as contemplated in regulations under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);
- (n) **"in contact material"** means any wrapping material that makes direct contact with meat;
- (o) **"inedible material"** means parts of an animal unsuitable for human consumption but not requiring destruction;
- (p) **"meat inspection service"** means the performance of ante-mortem, primary and secondary meat inspections by a registered inspector who may be employed by an assignee and may include hygiene management and regulatory control as agreed on with the provincial executive officer for each abattoir and includes reporting of non-conformances to the provincial executive officer;

- (q) **"passed"** means when used in conjunction with the inspection of meat, that such meat has been approved for human and animal consumption and are stamped with a stamp bearing the word "PASSED";
- (r) **"primary meat inspection"** means the inspection, by a registered inspector, of a carcass and organs directly after flaying and evisceration in terms of Part VI B;
- (s) **"processing"** means altering of the meat, other than cutting and portioning, dicing and mincing to enhance the meat;
- (t) **"protocol"** means a particular procedure or specific measures intended to minimise risk in a particular situation, that have been agreed to by the parties concerned and approved under these regulations by the provincial executive officer;
- (u) **"red offal"** means the lungs, heart, liver, diaphragm, spleen, tongue and demasked head of the slaughtered animal;
- (v) **"registered inspector"** means a person contemplated in section 11(1)(c) of the Act who is registered by the provincial executive officer under regulation 111 to do a meat inspection service in a particular abattoir;
- (w) **"requirement for food premises under the Health Act"** means general hygiene requirements for food premises and the transport of food, published in Government Notice No. 918 of 30 July 1999 under the Health Act, 1977 (Act No. 63 of 1977);
- (x) **"rough offal"** means the stomach, intestines, feet and skin-on head of the slaughtered animal except in the case of pigs where the head and feet are part of the carcass;
- (y) **"secondary meat inspection"** means the inspection, by a registered veterinarian, of a carcass and organs detained during primary meat inspection in terms of Part VI C; and
- (z) **"unit"** in relation to a quantity standard for determining throughput for red meat, means -
 - (i) one cow, ox or bull or two calves;
 - (ii) one horse;
 - (iii) six sheep or goats; or
 - (iv) four small pigs (porkers) or two bacon pigs or one sausage pig.

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

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

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

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

PART II**REQUIREMENTS FOR THE REGISTRATION OF RED MEAT ABATTOIRS**

[Section 11(1)(a)]

A. Throughput and other requirements for grades***Requirements for rural red meat abattoirs***

4. Considering the requirements set out in Part II B(1), for an abattoir to be graded as a rural red meat Abattoir –

- (a) the throughput may not exceed two units per day;
- (b) the premises must be fenced and provided with a gate to control access of people and animals;
- (c) an offloading facility for the humane offloading of livestock must be provided;
- (d) pens must be provided to accommodate livestock at the discretion of the provincial executive officer in each case;
- (e) a crush which can also serve as a stunning pen situated adjacent to the bleeding area, must be provided;
- (f) it must consist of a room where bleeding and dressing is done;
- (g) if windows are not glazed, fly screens must be provided;
- (h) facilities to bleed an animal in a hanging position must be provided;
- (i) curbed and drained areas must be provided adjacent to the abattoir -
 - (i) for handling, washing and keeping rough offal; and
 - (ii) to hold containers with inedible products prior to removal;
- (j) doors must be provided -
 - (i) where animals enter the abattoir;
 - (ii) where carcasses and red offal are dispatched;
 - (iii) the door where animals enter the abattoir may be used for dispatching if the processes are separated in time; and
 - (iv) between the dressing room and adjacent area mentioned in paragraph 4(i);
- (k) hand washing facilities must be provided in the abattoir;
- (l) a sterilizer adjacent to a hand washbasin must be provided;
- (m) toilet and hand wash facilities must be provided;
- (n) facilities to store items needed in the daily slaughter process must be provided;
- (o) the design of the abattoir must allow for future upgrading of the facility;
- (p) chilling facilities to accommodate at least the daily throughput must be provided and the proximity of these facilities must be such as not to compromise hygiene standards and be acceptable to the provincial executive officer; and
- (q) where freezing facilities are not provided for treatment of conditionally passed measly carcasses at the abattoir, such facilities must be arranged elsewhere with the approval of the provincial executive officer.

Requirements for low throughput red meat abattoirs

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

- (a) a maximum throughput of 20 units per day may not be exceeded, but if only one species is slaughtered per day, the maximum throughput is–
 - (i) cattle, horses or sausage pigs larger than 90 kg – 20 units;
 - (ii) sheep or goats – 40 units; or
 - (iii) pigs – 30 units;

provided that the provincial executive officer may determine a lower maximum throughput for an abattoir on grounds of the capacity of the lairages, hourly throughput potential relative to available equipment and facilities including hanging space and chiller capacity;
- (b) the premises must be fenced and provided with a gate to control access of people and animals;
- (c) facilities to off-load animals humanely and from different vehicle levels must be provided;
- (d) a facility where livestock transport vehicles must be sanitized after off loading must be provided;
- (e) lairages and pens must be available to accommodate at least the throughput of one day;
- (f) separate areas must be provided where stunning, bleeding and dressing can be done with the understanding that the stunning area is also under roof and adjacent to the bleeding area;
- (g) a crush connecting the lairages to the restraining area must be provided;
- (h) a separate entrance must be provided to receive animals presented for emergency slaughter;
- (i) separate entrances and facilities for restraining and stunning must be provided for cattle, sheep or goats and pigs, respectively;
- (j) facilities for shackling stunned animals and bleeding in a hanging position must be provided;
- (k) a dressing rail must be provided;
- (l) the landing, shackling, bleeding and dressing areas must be separate areas except where eight or less units are slaughtered per day;
- (m) a side rail or hooks for carcasses and containers for offal, must be provided for condemned or detained carcasses and organs requiring secondary meat inspection;
- (n) a room must be provided where hides, skins, hair, heads, feet and inedible material are kept prior to removal, unless these parts are removed on a continuous basis;
- (o) a room where paunches and intestines are emptied, washed and kept must be provided;
- (p) the rooms mentioned in paragraphs (n) and (o) must –
 - (i) be separate and adjacent to the dressing room and interconnected by means of a hatch, door or walkway; and
 - (ii) have exterior doors for the removal of those materials;

- (q) separate chillers must be provided for the daily throughput –
 - (i) of carcasses and red offal, unless the red offal is removed from the abattoir on a continuous basis but within four hours after an animal has been eviscerated, and if separate dispatch facilities have been provided for red offal; and
 - (ii) of washed rough offal, unless washed rough offal is removed from the abattoir on a continuous basis but within four hours after an animal has been eviscerated;
- (r) where freezing facilities are not provided for treatment of conditionally passed measly carcasses at the abattoir, such facilities must be arranged elsewhere with the approval of the provincial executive officer;
- (s) a dispatch area equipped to quarter, sort and mark carcasses and red offal as well as a door for dispatching must be provided;
- (t) an entrance for personnel must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash and hooks, and a refuse container, and separate facilities must be provided for both clean and dirty areas;
- (u) change room, shower, toilet as well as hand wash facilities must be provided on the premises for persons working at the abattoir;
- (v) dining facilities must be provided with tables and chairs or benches and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;
- (w) a storage facility or room for items needed in the daily slaughter process must be provided;
- (x) if an office is required by the owner, a separate room must be provided;
- (y) rooms or facilities must be provided for –
 - (i) storage of cleaning equipment and materials;
 - (ii) cleaning and sterilization of movable equipment; and
- (z) a facility where meat transport vehicles must be sanitized must be provided.

Requirements for high throughput red meat abattoirs

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

- (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the capacity of the lairages, hourly throughput potential relative to available equipment and facilities including hanging space, chiller capacity as well as rough offal handling and chilling capacity;
- (b) the abattoir and premises must be designed to separate dirty and clean areas and functions;
- (c) the premises must be fenced to control access of people and animals and provided with separate gates for clean and dirty functions;
- (d) facilities to off-load animals humanely and from different vehicle levels must be provided;
- (e) a facility where livestock transport vehicles must be sanitized after off loading must be provided;
- (f) lairages and pens must –
 - (i) accommodate at least the throughput of one day;

- (ii) include restraining facilities for the examination of individual animals; and
 - (iii) include isolation pens, for sick animals, that are constructed so that waste and effluent from them cannot contaminate adjacent pens or passageways;
- (g) a crush connecting the lairages to the restraining area must be provided;
- (h) a room must be provided for restraining, stunning, shackling and bleeding animals;
- (i) separate entrances and facilities for restraining and stunning must be provided for cattle, sheep or goats and pigs, respectively;
- (j) a separate entrance must be provided to receive animals presented for emergency slaughter;
- (k) a dry landing area must be provided for shackling stunned animals before bleeding;
- (l) a bleeding rail leading to a bleeding area and facilities for bleeding animals in a hanging position as well as a return rail for bleeding chains must be provided;
- (m) a room separated from the bleeding room, equipped with dressing rails separate from the bleeding rail, must be provided where dressing can be done;
- (n) a separate room must be provided for de-hairing, singeing, de-clawing and pre-evisceration wash of pigs;
- (o) separate rooms must be provided for –
 - (i) handling and holding of hides, skins, hair and inedible material prior to removal; and
 - (ii) handling and holding of skin-on heads and feet;
- (p) a room where paunches and intestines are emptied, washed and kept must be provided;
- (q) the rooms referred to in paragraphs (o) and (p) must –
 - (i) be separate and adjacent to the dressing room and interconnected by a closable hatch only; and
 - (ii) have an exterior door for the removal of these materials;
- (r) separate chillers must be provided for the daily throughput –
 - (i) of carcasses and red offal, unless the red offal is removed from the abattoir on a continuous basis but within four hours after an animal has been eviscerated, and if separate dispatch facilities have been provided for red offal; and
 - (ii) of washed rough offal, unless washed rough offal is removed from the abattoir on a continuous basis but within four hours after an animal has been eviscerated;
- (s) where freezing facilities are not provided for treatment of conditionally passed measly carcasses at the abattoir, such facilities must be arranged elsewhere with the approval of the provincial executive officer;
- (t) separate equipped and secure rooms must be provided to –
 - (i) handle and keep detained carcasses, portions and organs;
 - (ii) keep condemned carcasses and material before removal from the abattoir, but if the daily throughput is less than 100 units or the condemned material is removed on a continuous basis during slaughter or a dedicated chiller is available for condemned material, such a room is not required; and
 - (iii) provide hand wash, boot wash and apron wash facilities directly connected to the room mentioned in subparagraph (ii) for persons who handle condemned material;

- (u) a dispatch area must be provided, equipped –
 - (i) to quarter, sort and mark carcasses and red offal;
 - (ii) with a door for dispatching which is such that the doors of the vehicles will only be opened after docking; and
 - (iii) to ensure that the air temperature in this area is not more than 12°C when carcasses are handled and dispatched;
- (v) an entrance for personnel must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash and hooks, and a refuse container, and separate facilities must be provided for both clean and dirty areas;
- (w) a change room, shower, toilet as well as hand wash facilities must be provided on the premises for persons working at the abattoir and separate facilities must be provided for clean and dirty areas;
- (x) dining facilities must be provided, for clean and dirty areas, with tables and chairs or benches and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;
- (y) office accommodation and ablution facilities must be available for meat inspection personnel;
- (z) a storeroom must be provided for items needed in the daily slaughter process;
- (aa) office facilities must be separate from bleeding and dressing areas;
- (bb) suitably equipped rooms and facilities must be provided for sterilization of movable equipment;
- (cc) a room or rooms for storage of cleaning equipment and chemicals must be provided;
- (dd) facilities must be provided for wrapping, packing and cartoning (where applicable);
- (ee) separate storage facilities must be provided for wrapping material and packing material, if both materials are kept;
- (ff) access to a laboratory must be possible; and
- (gg) a facility where meat transport vehicles must be sanitized must be provided.

Requirements for high throughput cutting plants producing for the export market

[See also regulations 33 – 38]

7. Considering the requirements set out in Part II B (1) and (2), to be graded as a export cutting plant –
- (a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the capacity of the holding chillers, hourly throughput potential relating to available equipment and facilities as well as chiller or freezer capacity;
 - (b) the premises must be fenced and provided with a gate to control access of people and animals;
 - (c) if meat is intended for sale to the public, separate facilities as required by the provincial executive officer must be provided;
 - (d) separate equipped rooms must be provided for –
 - (i) receiving of unwrapped carcasses and meat intended for cutting;
 - (ii) receiving of cartoned meat intended for cutting;

9

- (iii) removal of meat from cartons and wrapping and thawing where applicable;
- (iv) cutting and wrapping at an air temperature below 12 °C;
- (v) packing, marking and labelling at an air temperature below 12 °C;
- (vi) making up of new cartons used for packing meat;
- (vii) dispatching of wrapped and packed meat at an air temperature below 12 °C;
- (viii) dispatching of unwrapped carcasses and meat at an air temperature below 12 °C;
and
- (ix) washing and sterilizing of equipment;
- (e) separate bulk storage facilities or rooms must be provided for –
 - (i) wrapping material; and
 - (ii) packing material;
- (f) separate storage facilities or rooms must be provided for items in daily use, such as –
 - (i) hand equipment;
 - (ii) wrapping material;
 - (iii) clean protective clothing; and
 - (iv) cleaning materials and chemicals;
- (g) separate chillers or freezers must be available for –
 - (i) unwrapped carcasses and meat;
 - (ii) packed meat;
 - (iii) holding frozen meat if required; and
 - (iv) blast freezing meat if required;
- (h) ablution facilities and toilets must be provided and the access routes to the cutting room must be under roof;
- (i) an entrance for personnel must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash and hooks, and a refuse container, and separate facilities must be provided for both clean and dirty areas;
- (j) sterilizers with water at 82°C must be provided or, as an alternative, a valet system where handheld equipment are collected on a regular basis and sterilized in a central sterilizing facility may be used, with the understanding that strategically placed emergency sterilizers are still required; and
- (k) extraction facilities for vapour control must be provided.

B. Structural requirements**(1) Requirements for all abattoirs as well as export approved cutting plants and cold storage units****General**

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

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

Premises

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

Cross flow

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

Requirements for interior of building and rooms

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

- (a) all rooms must be of such sizes as not to compromise hygiene;
- (b) floors and stairways must be –
 - (i) smooth, impervious, resistant to wear and corrosion and not slippery; and
 - (ii) free of cracks and open joints;

- (c) floor drainage design and construction –
 - (i) must ensure that floors are sloped at a gradient of not less than 1:60 towards drainage points or channels;
 - (ii) must ensure that channels drain from clean to dirty areas;
 - (iii) must be such that drainage channels are smooth, impervious, washable and provided with grates or covers; and
 - (iv) must provide all drain inlets with solid traps as well as mechanisms to prevent access of vermin and obnoxious odours into the abattoir;
- (d) interior wall surfaces, partitions and pillars must be –
 - (i) smooth, impervious, washable and light coloured;
 - (ii) rounded at floor to wall, as well as wall to wall, junctions with a minimum radius of 50 mm; and
 - (iii) rounded on top in case of walls and partitions which are not ceiling height;
- (e) interior roof structures or ceilings, must be smooth, impervious, light coloured and washable;
- (f) doors and doorframes must be smooth, impervious, vermin proof, light coloured and corrosion resistant;
- (g) personnel entrances must have self-closing doors and be provided with hand wash-basins, boot wash and apron wash facilities and apron hooks;
- (h) hatches, where provided, must have an inclined bottom edge sloping towards the dirtier side, and self closing flaps must be provided when applicable;
- (i) chutes must –
 - (i) be smooth, light coloured and corrosion resistant;
 - (ii) open at least 300 mm above the floor;
 - (iii) be sanitizable along its entire length; and
 - (iv) be separate for meat, inedible material and condemned material, respectively;
- (j) windows –
 - (i) must have light coloured, corrosion resistant frames and must be glazed;
 - (ii) must be fitted with fly screens when used for ventilation;
 - (iii) must have window sills that slope at 45°; and
 - (iv) may not be opened if it interconnects clean and dirty areas;
- (k) all working areas must –
 - (i) be well ventilated; and
 - (ii) have artificial or natural lighting at an intensity of at least –
 - (aa) 540 Lux where meat is inspected; and
 - (bb) 220 Lux in work areas;
- (l) all light fittings must be equipped with covers or splinter protectors;

- (m) all electrical fittings must be waterproof; and
- (n) all wall mounted equipment, structures and fittings must have a clearance of at least 50 mm from the wall.

Requirements for equipment

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

Requirements for toilets and change rooms

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

Sterilizers

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

Hand wash-basins

15. Hand wash-basins must be readily accessible and be –

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

Apron-on wash-cabinets

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

Water supply

17. (1) Water must be under pressure, and must conform to at least Class II according to the SANS 241 standard for drinking water.
- (2) Water points must be provided with –
- (a) cold water;
 - (b) water at not less than 40°C and equipped with hose pipes for sanitizing all areas of the abattoir; and
 - (c) hose reels to store hoses away from the floor unless vertical (drop) hoses are provided.

Containers for inedible, condemned and refuse material

18. (1) Sufficient theft and leak proof containers with tight fitting lids, complying with regulation 14, must be provided to keep and transport condemned material and they must be clearly marked "CONDEMNED".
- (2) Containers must be provided to collect and hold inedible material until disposal.
- (3) Facilities to collect and hold blood prior to disposal must be provided.
- (4) Refuse containers must be provided for the collection of general refuse at various points on the premises.
- (5) Areas where waste or refuse containers are kept prior to removal must be impervious, curbed and drained and the containers must be enclosed or fitted with tight fitting lids.

(2) Additional requirements for low and high throughput red meat abattoirs**Offloading ramps** [See also regulation 66]

19. Offloading ramps, movable or stationary –

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

Lairages and holding pens [See also regulations 67; 68]

20. Lairages and holding pens –

- (a) may not be closer than six meters from, and not be situated higher than, the abattoir;
- (b) must be constructed of cleanable, non-absorbent and durable material;
- (c) must be so constructed and maintained to avoid injury of animals;
- (d) must have sides not less than 1.8 m in height for cattle and horses and one meter for sheep, goats and pigs;
- (e) must have permanent floors that are curbed and drained;
- (f) must be so constructed to render the floors and drain covers non-slippery;
- (g) must be fitted with gates which are a minimum of 800 mm wide for sheep, goats, calves and pigs and 1800 mm for cattle and horses;
- (h) must be roofed where pigs and sheep or goats are kept;
- (i) must be equipped with cold water sprayers for pigs;
- (j) must be fitted with water troughs at a height of 900 mm for cattle and horses and 300 mm for sheep, goats or pigs or water nipples for pigs;
- (k) must have well drained manure slabs for kraal manure prior to removal except if manure is removed directly into a vehicle;
- (l) must be provided with wash points, hoses and reels; and
- (m) used to isolate suspect animals must in addition to above have solid walls and gate and must not drain across other pens or pose any other contamination risk.

Feeding animals

21. Where animals are fed in a lairage or pen –

- (a) a hay rack or food trough which may be removable must be provided;
- (b) hay racks must be free from the floor; and
- (c) feed must be kept in a storeroom that is vermin proof, specifically provided for this purpose if feed is to be stored on the premises.

Lairage capacity

22. (1) The number of animals per lairage or pen must be limited so as to allow a minimum floor space of –
- (a) 1.75m² per cow or horse;
 - (b) 0.75m² per heavy pig or calf; and
 - (c) 0.50m² per smaller pig, sheep or goat.
- (2) Lairages must be provided with permanent notices indicating the capacity per species of each pen.

Lairage passages [See also regulation 69]

23. Passages in lairages and pens –
- (a) must have permanent floors that are curbed and drained in a manner conducive to free movement of animals;
 - (b) must be so constructed to render the floors and drain covers non-slippery;
 - (c) may not be less than 1.8 m wide for cattle, horses and at least 1.0 m wide for sheep, goats and pigs; and
 - (d) must be well maintained and kept free of loose objects.

Crushes or races

24. (1) Crushes or races must be well maintained and kept free of loose objects.
- (2) Must be so constructed to render the floors and drain covers non-slippery.
- (3) Crushes for herding animals between lairages and the stunning area must have an inner width of not more than 0.9 m.
- (4) Crushes must be designed so that the stunning pen is not visible from the crush or lairages.
- (5) The section of the crush or race that leads directly into the stunning box must have solid sides.

Stunning, hoisting and bleeding [See also regulations 72; 73; 74; 75]

25. (1) For humane restraining of all species immediately prior to stunning there must be provided –
- (a) a stunning box, approved by the national executive officer, to restrain cattle and horses;
 - (b) a restraining pen of 2m x 2m or, preferably, a crowding pen provided with a hinged gate to facilitate floor space reduction for sheep, goats and pigs;
 - (c) a restraining pen or stunning box must be provided for large, difficult boars and sows; and
 - (d) any other means of restraining approved by the provincial executive officer.
- (2) For stunning of animals there must be provided –
- (a) a silenced captive bolt stunner;
 - (b) an electrical stunning apparatus; or
 - (c) any other stunning apparatus approved by the national executive officer.
- (3) The operational parameters for stunning must be displayed on the stunning apparatus or in the stunning area.
- (4) Equipment must be provided to shackle and hoist stunned animals into position, for bleeding.
- (5) Facilities for collecting and storing of blood in closed containers prior to removal and disposal must be provided.

- (6) The minimum clearance for rails and equipment in bleeding areas –
- (a) for cattle bleeding, from rail to floor in the case of a crawl beam is 4.8 m and a fixed rail is 4.4m; and
 - (b) for sheep bleeding, from rail to floor is 2.3 m.

Dressing and evisceration facilities

26. (1) The minimum clearance for rails and equipment in dressing areas –
- (a) for cattle dressing, from rail to floor is 3.4 m; and
 - (b) for sheep dressing, from rail to floor is 2.2m.
- (2) The clearance between equipment and dressing rails must in all cases be such that carcasses do not touch equipment and is at least 1000 mm from walls.
- (3) Rails with hooks fixed to a wall must be 400 mm from the wall, and meat hanging from such hooks may not touch the floor or wall.
- (4) Rails must be at least 700 mm from columns, pillars or the side of a doorway through which carcasses must pass.
- (5) Separate bleeding and dressing areas must be provided in an abattoir if more than one species of animal is slaughtered at the same time.
- (6) Dehairing of pigs, including finishing and pre-evisceration wash, may only be done in the pig dehairing area.

Meat inspection facilities

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

Chillers

28. (1) Chillers must be provided to hold at least the daily slaughter throughput.
- (2) The minimum clearance for rails in chillers and freezers –
- (a) for cattle and horses or sheep or goats on cradles with extension rods, is 1000 mm from the wall and 900 mm between overhead carcass rails; and
 - (b) for sheep, goats and pigs, if hung separately, is 330 mm from the wall and between overhead carcass rails.
- (3) Spacing of units on the line should be such as to ensure airflow between carcasses or sides with a minimum of 660 mm length of rail per unit.

Dispatch areas

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

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

30. (1) Red offal must be washed with clean running water, hung on hooks or placed in containers and chilled in a red offal or carcass chiller, to reach a core temperature less than 7° C within 16 hours, but it need not be chilled at the abattoir if dispatched on a continuous basis to the chilling facilities, the proximity of which must not compromise hygiene standards and be approved by the provincial executive officer and on condition that a separate route for dispatch is provided.
- (2) Red offal may not be stored, or come into contact, with rough offal.
- (3) Further separation, cutting and packing of red offal must be done in a separate area or room.
- (4) Where red offal is packed in cartons, containers or plastic bags for dispatch, chilling or freezing –
- (a) it may only be done in a separate area or room and equipment must be provided for this function;
- (b) storage facilities for clean empty bags or containers, for a day's use, must be provided; and
- (c) bulk storage facilities must be provided for packing material.
- (5) Cartoned offal may not be stored in the same chiller as carcasses or uncartoned offal.

Washing of rough offal

31. (1) Rough offal must be removed from the dressing room to the offal room directly adjacent and connected thereto, after being passed, where paunches and intestines must be –
- (a) separated and emptied of its contents;
- (b) washed with clean running water; and
- (c) hung on hooks for cooling and drip drying before and during chilling.
- (2) Equipment must be provided for the emptying of rumens and intestines and the ruminal and intestinal content must be removed continuously.
- (3) Where washed paunches or intestines are packed in containers or plastic bags for dispatch, chilling or freezing, a storage facility for clean bags or containers, for a day's use, must be provided.
- (4) Edible washed rough offal must be stored in a chiller at an air temperature not exceeding minus 2 ° C, but it need not be chilled at the abattoir if dispatched on a continuous basis to the chilling facilities, the proximity of which must not compromise hygiene standards and be approved by the provincial executive officer.

Cleaning of rough offal

32. (1) The process as well as the equipment used to clean offal must be approved by the provincial executive officer.
- (2) A room which is so large and so arranged that the hygiene of the operation is assured, must be provided to clean paunches.
- (3) Separate containers must be used for pre-scalded paunches, and those that have been cleaned.

- (4) Cleaned offal must be removed after cleaning.
- (5) Separate rooms must be provided for –
 - (a) dehairing of cattle hooves and sheep heads and feet; and
 - (b) skinning, defleshing and splitting of heads and the recovery and packing of brains.
- (6) Where clean products derived from the heads are packed in containers or plastic bags for dispatch, chilling or freezing –
 - (a) it may only be done in a separate room or area and equipment must be provided for this function; and
 - (b) a storage facility for clean bags or containers, for a day's use, must be provided.
- (7) Where cleaned rough offal is packed in containers or plastic bags for dispatch, chilling or freezing –
 - (a) it may only be done in a separate room or area and equipment must be provided for this function; and
 - (b) a storage facility for clean bags or containers, for daily use, must be provided.
- (8) Cleaned offal and clean head meat must be stored in a chiller at an air temperature not exceeding minus 2 °C, but it need not be chilled at the abattoir if dispatched on a continuous basis to the chilling facilities, the proximity of which must not compromise hygiene standards and be approved by the provincial executive officer.

(2) Cutting procedures at cutting plants producing for the export market
[See also regulation 7]

General

33. (1) Only carcasses or meat that was inspected and passed may be presented for cutting.
- (2) If carcasses or meat is received from a source other than the abattoir on the premises, the registered inspector must verify that –
 - (a) documentation pertaining to the origin of such meat is available;
 - (b) meat inspection was done on such meat and that it was passed; and
 - (c) the cold chain was maintained and that the meat core temperature is 7 °C or less.
- (3) All meat presented for cutting must be free of contamination.
- (4) No meat that exhibits signs of spoilage may be cut.
- (5) A registered inspector may at any time require any packed meat to be re-opened for inspection, and may authorize the resealing of any such opened container or carton with meat.
- (6) A linear production flow must be followed by avoiding cross flow, backtracking and accumulation or congestion of meat at any stage of the production process.

Cutting

34. (1) All the cutting, dicing or mincing must be so arranged that the hygiene of all the operations is assured.
- (2) Bones derived from cutting procedures must be removed regularly to a suitable room or container provided specifically for this purpose.
- (3) Meat obtained from cutting and found unfit for human and animal consumption must be collected in properly marked containers or facilities and removed from the premises in accordance with Part VIII.
- (4) Despite regulation 36 (2), meat may be cut while warm if –
- (a) meat is transferred directly from the dressing room to the cutting room in a single operation, the cutting room being in the same building or on the same premises as the dressing room;
 - (b) cutting is carried out immediately after transfer;
 - (c) meat that has been cut is chilled, or freezing starts, within one hour; and
 - (d) this procedure is done according to a protocol approved by the provincial executive officer.

Wrapping

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

Temperature control

36. (1) The air temperature of a room where meat is cut and packed must be maintained at or below 12 °C.
- (2) During cutting, wrapping, portioning and packing the core temperature of unfrozen meat must be maintained at or below 7 °C.
- (3) Meat that is packed for freezing must be placed in a freezer within one hour of being packed. The freezer must be capable of reducing the temperature of the meat to at least minus 12 °C within 24 hours and must thereafter be maintained at or below that temperature and frozen meat may not be dispatched at core temperatures higher than minus 12 °C.

Sanitation

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

Further processing

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

(3) Chilling and freezing at abattoirs

[See also regulations 28; 30(1); 31(4); 32(8); 33(2)(c); 36; 55(n); 105]

Requirements

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

Temperature capability

40. (1) A chiller used for chilling warm carcasses, sides, quarters or portions must be capable of providing uninterrupted cooling to reduce the core temperature of the meat to 7 °C before dispatching.
- (2) Meat, carcasses, portions and offal being frozen may not be removed from the freezer before a core temperature of minus 12 °C has been reached.
- (3) (a) The defrost mechanisms for freezers and chillers must prevent the build-up of ice on the evaporator coil surfaces to levels detrimental for temperature maintenance.
- (b) Where a chiller or freezer contains meat during a defrosting cycle, defrosting of each evaporator coil must be completed within 30 minutes.
- (c) Drainage connections of ample size must be provided from drip trays of air cooling units and must lead to ground level outside of the room or directly into the drainage system.
- (4) A chiller or freezer must have a visible permanent notice fixed to the outside, stating –
- (a) the cubic capacity of the room;
- (b) the type of product which may be chilled, frozen or stored in it;
- (c) the maximum permissible product load in kilograms or number of carcasses for that room;
- (d) the final temperature required for the meat in degrees Celsius and the minimum period of time, in hours, which is necessary for this temperature to be achieved; and
- (e) in the case of a storage chiller or freezer, the maximum permissible mean temperature value at which meat may be introduced.

Loading practises for chillers and freezers

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

Ice

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

Sanitation and vermin control

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

Records

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

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

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

(5) Sanitation [See also regulations 14 - 17; 55(h)]**Water and equipment**

46. (1) There must be available for sanitation purposes –
- (a) potable or drinking water;
 - (b) hot water at a minimum temperature of 82°C in sterilizers for disinfecting hand equipment;
 - (c) water at 40°C at hand wash basins for washing of hands; and
 - (d) water at 40°C for general cleaning purposes.
- (2) The owner must supply all the necessary equipment needed for sanitation.

Sanitation programmes

47. (1) Sanitation programmes must be approved by a registered inspector.
- (2) A detailed post production sanitation programme must be in place containing –
- (a) a list of all areas and rooms to be cleaned;
 - (b) the frequency of cleaning;
 - (c) step by step cleaning procedures for each area, room or equipment including ablution facilities, meat transport vehicles and lairages;
 - (d) technical sheets of chemicals used must be provided with reference to use in meat plants, active ingredients, dilution rates and applications;
 - (e) results, including microbiological monitoring, to be obtained as the objective of the sanitation programme; and
 - (f) job descriptions and a training programme for all cleaners.
- (3) Programmes must be in place for continuous cleaning during –
- (a) work periods;
 - (b) breaks; and
 - (c) shift changes.
- (4) Sanitation must commence immediately after production for the day or shift has ended, but no sanitation may commence in any area before all edible meat and animal products have been removed to prevent contamination.
- (5) A new shift may not commence before all areas, rooms and equipment have been cleaned and disinfected and an effective pre-production monitoring programme must be in place to ensure cleanliness of all facilities before production commences.

Chillers and Freezers

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

PART III

HYGIENE MANAGEMENT AND EVALUATION SYSTEMS

[Section 11(1)(e)]

Hygiene Management System (HMS)

49. The owner of an abattoir must –

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

Document management system

50. A document management system must provide for –

- (a) the retrieval of documents relating to an identified slaughter batch;
- (b) the recording of each slaughter batch containing information regarding date of slaughter, species slaughtered, mass, quantities, identification and destination for carcasses as well as cut meat; and
- (c) a documented product recall procedure approved by the provincial executive officer.

Schematic plan of abattoir

51. The owner must prepare an updated schematic plan of the abattoir to include details of –

- (a) all the different areas on each level;
- (b) all the different rooms in each area identified, indicating the process or operation including the capacities or rates of operation that take place in such rooms;
- (c) the flow of the product;
- (d) ancillary structures on the premises;
- (e) the required temperature as well as the capacity of each room where temperature is controlled;
- (f) the different ablution facilities for workers in clean and dirty areas as well as the personnel entrances to the different areas;
- (g) all entrances to rooms, areas and building; and
- (h) boundaries, indicating entrances and exits to and from premises.

Flow diagram of slaughter process

52. The owner must prepare a flow diagram of the slaughter process which must include –

- (a) all steps involved in the process, including delays during or between steps, from receiving of the animals to placing of the end product on the market; and

- (b) details and technical data including equipment layout and characteristics, sequence of all steps, technical parameters of operations, flow of products, segregation of clean and dirty areas, hygienic environment of the abattoir, personnel routes and hygienic practices, product storage and distribution procedures.

Potential hazards

53. The owner must prepare a list of all potential biological, chemical or physical hazards that may occur at each step of the process, including –

- (a) unacceptable contamination or recontamination of a biological, chemical or physical nature;
- (b) unacceptable survival or multiplication of pathogenic micro-organisms; and
- (c) unacceptable production or persistence of toxins or other undesirable products of microbial metabolism.

Prevention of hazards

54. The owner must prepare written hygiene management programmes (HMP) for approval by the provincial executive officer, to prevent, eliminate or reduce hazards mentioned in regulation 53 to acceptable levels and must –

- (a) ensure that management programmes for each hazard is implemented;
- (b) establish critical limits for control points;
- (c) establish a monitoring or checking system for each control point; and
- (d) prepare written corrective actions that must be taken without hesitation when a deviation is observed and such corrective action must specify –
 - (i) the persons responsible to implement the corrective action;
 - (ii) the means and action required for each hazard;
 - (iii) the action to be taken with regard to the meat having been processed during the period when the process was out of control; and
 - (iv) that a written record of measures taken must be kept.

Hygiene Management Programmes (HMP)

55. The owner of an abattoir must implement –

- (a) a HMP for ante-mortem inspection, including control measures to –
 - (i) ensure that all animals which for some reason or other cannot be processed into safe meat are identified and handled in accordance with Part VIII;
 - (ii) identify animals with diseases and conditions of which symptoms may not be visible during post-mortem meat inspections;
 - (iii) identify animals with zoonotic diseases;
 - (iv) identify animals with highly contagious diseases or diseases controlled under the Animal Health Act, 2002 (Act No. 7 of 2002); and
 - (v) identify animals that pose a high contamination risk, such as those with septic conditions or animals that are excessively soiled; and
 - (vi) ensure that injured animals in obvious pain are presented for emergency slaughter or preferential slaughter without undue delay;

- (b) a HMP for slaughter and dressing, including –
 - (i) control measures (CM) to ensure that no contamination of meat and edible products occur from –
 - (aa) the external surface of the animal slaughtered;
 - (bb) wind and dust;
 - (cc) the contents of hollow organs;
 - (dd) persons working with edible products; or
 - (ee) contact with unclean objects;
 - (ii) slaughter and dressing procedures which must limit any contamination to the absolute minimum;
 - (iii) training of all workers in correct slaughter techniques including principles of hygiene practices which must be monitored;
 - (iv) a programme for the daily checking of carcasses for soiling to provide for regular checking of a representative sample of carcasses throughout the day on a random basis and to determine the levels of contamination of carcasses;
- (c) a HMP for meat inspection, in terms of which the supervisory registered meat inspector (SMI) assisted by the registered veterinarian must monitor meat inspection by means of implementation of written control measures to ensure –
 - (i) that meat inspection is done according to Part VI;
 - (ii) the competency of the meat inspectors and meat examiners;
 - (iii) the personal hygiene of the meat inspectors and meat examiners;
 - (iv) that heads, red and rough offal are correlated to the carcasses of origin;
 - (v) the security of detained carcasses and organs;
 - (vi) the security of provisionally passed carcasses and organs;
 - (vii) the security of the stamp of approval;
 - (viii) the security of condemned material;
 - (ix) the implementation of standard operational procedures (SOP's) for –
 - (aa) emergency slaughter;
 - (bb) preferential slaughter;
 - (cc) provisional slaughter;
 - (dd) slaughter of cattle which have reacted positively to Brucellosis and Tuberculosis tests done on the farm and branded with the "C" and "T" brand marks;
 - (ee) dirty animals; and
 - (ff) dropped meat;

- (d) a HMP for personal hygiene of workers in terms of which –
 - (i) a general code of conduct, approved by a registered inspector, for personnel and in particular for workers who come into direct contact with meat and edible products, must be available;
 - (ii) a training programme, as well as registers of attendance, for all personnel to apply the principles of the code of conduct referred to in subparagraph (i) must be available; and
 - (iii) records of surveillance and supervision including records of disciplinary action in cases of repetitive misconduct or non-compliance must be available;
- (e) a HMP for medical fitness of workers in terms of which –
 - (i) records of initial medical certification that workers are fit to work with meat and edible products, prior to employment, must be available; and
 - (ii) records of daily fitness checks, including corrective actions applied in cases of illness and injury, must be available;
- (f) a HMP for the temperature of water in sterilizers and maintenance of sterilizers in terms of which control measures to ensure the continuous availability and accessibility of sterilizers in good working order at water temperatures of 82 °C, including registers for daily checks indicating frequency of checks as well as corrective action procedures in cases of non-compliance, must be available;
- (g) a HMP for the availability of liquid soap and soap dispensers, toilet paper, and disposable towels, in terms of which control measures to ensure the continuous availability and accessibility of liquid soap and soap dispensers for hand-washing purposes, toilet paper and disposable towels at pre-identified points must be available;
- (h) a HMP for sanitation and continuous cleaning including a cleaning schedule providing –
 - (i) a list of all the areas to be cleaned;
 - (ii) a list of all the rooms that have to be cleaned within every area;
 - (iii) the name of the person responsible for the cleaning of each area, section or room;
 - (iv) for each room within a particular area, a detailed description of the cleaning of each structure, including –
 - (aa) the frequency of cleaning;
 - (bb) step by step methods of cleaning;
 - (cc) data of the chemicals which are used, such as registration data, safeness, dilutions, application prescriptions;
 - (dd) the correct application of the detergents such as dilution, temperatures and contact times;
 - (ee) the rinsing off of applied chemicals; and
 - (ff) the results to be obtained as an objective of the cleaning programme;
 - (v) an addendum for each room in which the cleaning of each structure must be described in detail including aspects such as method, frequency and target results;
 - (vi) for the training of cleaning teams in the execution of these programmes;
 - (vii) for control over the storage of detergents to prevent contamination of edible products;

- (viii) a detailed description for continuous cleaning on the processing line during processing, which must include –
 - (aa) a list of all the actions in this programme including the cleaning of moving equipment and crates; and
 - (bb) a step by step description of each action;
- (ix) for these programmes to be approved by a registered inspector; and
- (x) for laboratory checks as control of effectiveness of the cleaning programmes to be instituted and documented;
- (i) a HMP for availability and quality of water in terms of which –
 - (i) the owner of the abattoir must account for the source of water supply and the status of such water;
 - (ii) the owner must be able to demonstrate the water distribution system within the abattoir and provide an updated schematic plan of the water distribution on the premises;
 - (iii) a sampling programme must be followed to ensure that all outlets, including water hoses are checked on a repeated consistent basis within an allotted period of time, and the sampling procedure must be described; and
 - (iv) the owner is responsible to ensure that water used in the abattoir is potable and that records of microbiological and chemical water test results are available;
- (j) a HMP for vermin control in terms of which the owner of the abattoir must provide a written control programme for each vermin type for approval by the provincial executive officer, and such programme must include –
 - (i) schematic drawings indicating the position of bait stations;
 - (ii) a poison register, including specifications for the use of different poisons; and
 - (iii) training programmes for persons working with poisons;
- (k) a HMP for waste disposal, including condemned material, in terms of which –
 - (i) the owner of the abattoir must provide a written control programme for the removal of each different category of waste material including general refuse removal for approval by the provincial executive officer; and
 - (ii) security arrangements to prevent condemned material from entering the food chain must be described;
- (l) a HMP for in contact wrapping and packing materials in terms of which –
 - (i) the owner of the abattoir must provide a written control programme addressing the suitability as well as the storage and handling of all in contact wrapping and packing material;
 - (ii) control measures to prevent contamination in store rooms must be provided; and
 - (iii) control measures to prevent contamination of wrapping materials must be provided;
- (m) a HMP for maintenance, providing for the owner of the abattoir to provide a document addressing the routine maintenance of all equipment and structures; and

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

PART IV**HYGIENE REQUIREMENTS FOR PERSONS ENTERING ABATTOIRS**

[Section 11(1)(f)]

Visitors entering an abattoir

56. All persons entering an abattoir including management, visitors and maintenance personnel must be issued, by the owner, with clean suitable protective clothing complying to sub regulation 59(1).

Medical records of employees

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

Health checks

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

Protective clothing

59. (1) Protective clothing must be light coloured, clean, in good repair and must include safety hats, hair nets, beard nets, head and shoulder capes, white gumboots and safety boots compliant with hygiene requirements and waterproof aprons as required by the work situation.
- (2) At the start of each working day or shift, the owner must provide personnel with protective clothing.
- (3) The owner must ensure that such clean protective clothing is stored and handled so that it does not make contact with private clothes.
- (4) Private clothes must be kept in a locker that is reserved for that purpose only.
- (5) Protective clothing must be changed or cleaned when it becomes contaminated by obnoxious matter or becomes dirty.
- (6) The workers in the clean and dirty areas must wear distinctive protective clothing, respectively.
- (7) Protective clothing must completely cover all personal clothing.
- (8) Personnel may change into protective clothing only in appropriate change rooms and items of protective clothing left in the abattoir working areas may only be placed or hung in areas designated for these items.
- (9) Personnel may not sit or lie on the ground in their protective clothing during rest periods and may never wear protective clothing outside the premises.
- (10) The abattoir owner must provide laundry facilities or make use of a laundry service and personnel must not be allowed to take protective clothing home to be washed.

Injuries

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

Showering and washing of hands

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

Prohibitions

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

Training

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

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

[Section 11 (1)(h)]

Requirements for vehicles

64. (1) To transport animals for slaughter at an abattoir –
- (a) the floors of the vehicle –
- (i) must be solid without openings between different decks that could cause contamination of animals on a lower deck; and
- (ii) must be non absorbent and slip free;
- (b) sides and partitions –
- (i) may not be lower than 1 800 mm for cattle and 750 mm for smaller animals; and
- (ii) partitions must be installed at every 3 m of loading space if the vehicle is longer than 4m;
- (c) shade must be provided for pigs in transit;
- (d) ventilation in the vehicle must be ensured; and

- (e) the loading space may not –
 - (i) have sharp angles, corners, protrusions or holes that may injure animals; or
 - (ii) have loose objects stored between animals.
- (2) Minimum required floor space per animal on a vehicle is –
 - (a) 1.4 sq. m per adult bovine or equine;
 - (b) 0.3 sq. m per small calf;
 - (c) 0.4 sq. m per sheep or goat;
 - (d) 0.3 sq. m per porker;
 - (e) 0.4 sq. m per baconer; and
 - (f) 0.8 sq. m per adult other pig.
- (3) There must be partitions on the vehicle to separate –
 - (a) bulls and cows or heifers;
 - (b) adult and young animals;
 - (c) different species;
 - (d) fractious and normal animals; and
 - (e) injured or blind and normal animals.

Vehicle Hygiene

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

Offloading [Also see regulation 19]

- 66. (1) Animals arriving at an abattoir must be offloaded immediately by trained personnel.
- (2) Animals must be offloaded in a calm manner to avoid excitement, fear, stress and injury.
- (3) No electrical prodding of pigs and calves is allowed.
- (4) Animals may not be picked up by their heads, fleece, skin, ears, tails, horns or legs neither may animals be forced to jump from different levels or over gaps during offloading.

Rest Periods

67. Animals must rest overnight in lairages before slaughtering, but if a registered inspector is satisfied that they are rested, they may be slaughtered on the day of arrival provided that they have had a rest period of not be less than 1 hour.

Lairaging [Also see regulation 20; 21; 22]

- 68. (1) Animals awaiting slaughter must be held in lairages and pens.
- (2) Lairages must be cleaned after each batch of animals has been removed.
- (3) Clean drinking water must be available at all times for animals awaiting slaughter.
- (4) Animals may not be kept in a lairage or pen for longer than 72 hours, but in the case of calves and pigs for not longer than 48 hours.

- (5) Sub regulation (4) does not apply to Judas goats for which must be provided –
 - (a) specific roofed pens with suitable bedding sited away from the slaughter area;
 - (b) sufficient and suitable feed on a daily basis; and
 - (c) veterinary treatment as required.
- (6) Judas goats mentioned above must not be allowed to breed and castrated males must preferably be used.
- (7) Animals kept in lairages and pens for longer than 24 hours for monogastrics or longer than 48 hours for ruminants, must be fed.
- (8) Unweaned pigs and calves under the age of three months and unweaned lambs under two months awaiting slaughter for a period of 12 hours or more, must be fed with grain in the case of pigs, and with milk or milk substitute in the case of calves, lambs and kids with the understanding that such milk must be fed with a bottle or other method appropriate for such animals.
- (9) Where animals are fed in a lairage or pen, feed may only be placed in a hay rack, trough or other suitable container.
- (10) The following animals may not be penned together:
 - (a) bulls and cows or heifers and cows;
 - (b) any young animals and adults;
 - (c) animals of different species;
 - (d) fractious and normal animals; and
 - (e) cattle with long and short horns.
- (11) Animals that gave birth in vehicles or in lairages must be kept in isolation pens together with their young pending a decision of the veterinarian which will include having the young removed from the abattoir or destroyed, subject to quarantine situations, and with the understanding that animals that have given birth may not be slaughtered within three days.

Herding [See also regulations 23; 24]

- 69. (1) Animals in lairages, pens, passages and crushes must be handled calmly and humanely, without hitting or shouting.
- (2) Prodders must be battery operated and may not be used when animals are already moving forward.

Emergency slaughter

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

Isolation [See also regulation 20(m)]

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

Stunning [See also regulation 25]

72. At an abattoir animals must be rendered unconscious by a method of stunning referred to in regulation 73, before doing the bleeding incision.

Methods of stunning

73. (1) Animals may be stunned at an abattoir by the –
- (a) captive bolt method, subject to the conditions that –
 - (i) the abattoir owner must ensure that the captive bolt pistol is silenced, in a good state of repair and that it is used according to the methods approved by the national executive officer; and
 - (ii) the correct grade of cartridge for the type of animal must be used to ensure maximum bolt speed and penetration of the skull;
 - (b) electrical method, subject to the conditions that –
 - (i) the abattoir owner must ensure that the electrical stunning apparatus is in a good state of repair and is used according to the methods approved by the national executive officer;
 - (ii) the terminals must be applied to the head of the animal in such a manner that the current passes through the brain; and
 - (iii) provision must be made for meters to monitor time, voltage and amperage used during stunning to assure that the manufacturers recommendations are adhered to; or
 - (c) any other method approved by the provincial executive officer.
- (2) The rate of stunning must be controlled and be determined by the rate of bleeding and dressing.

Bleeding

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

Bleeding times

75. Animals may only be dressed after having bled for eight minutes for cattle and horses and six minutes for calves, pigs and sheep.

Flaying and evisceration

76. (1) Dressing must commence without delay after bleeding by –
- (a) removing the head and feet and presenting them for meat inspection so that these parts correlate with the carcass;
 - (b) removing lactating udders, intact with the skin on, leaving the *Lnn inguinalis superficialis* on either side intact on the carcass and avoiding spillage of milk on any part of the carcass; and

- (c) opening incision lines on a hide or skin with a clean sterile hand knife from the inside to the outside only (spear cuts), but a mechanical flaying knife may not be used for this purpose.
- (2) Reproductive organs and any part not utilised commercially must be handled as condemned material and placed in appropriate containers.
- (3) All flaying and evisceration equipment making contact with meat must be sterilized after use on each carcass.
- (4) During flaying and evisceration of a carcass, contact of the exposed meat with platforms, walls, floor, outer surface of the skin or hide and soiled equipment or other material must be avoided at all times.
- (5) Scalding, scraping and pre-evisceration washing of pigs must be completed in the dehairing area before moving to the evisceration area.
- (6) Contamination of the carcass, meat or organs with intestinal or ruminal contents, urine, bile or milk during evisceration must be avoided and where contamination does occur, it must be cut away under the supervision of a registered inspector and not washed off with water.
- (7) All organs and viscera must be made available for meat inspection and must be identifiable with the carcass of origin.
- (8) Carcasses may not be cleaned, wiped or dried with a brush, cloth or any other such implement.
- (9) The intestines may not be separated from the stomach or paunch during evisceration.
- (10) The stomach or paunch, the intestines, uterus, urinary and gall bladders may not be opened in the slaughter area, and gall bladders may be removed intact in the dressing room or area after meat inspection and approval of livers.
- (11) The carcasses of cattle or horses older than three months and pigs heavier than 92 kg must be split lengthways through the spinal column before meat inspection.

Final washing

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

Quartering

78. A carcass passed by a registered inspector may be quartered in an abattoir before or after chilling, but any further cutting must be done in a cutting room.

PART VI**MEAT INSPECTIONS**

[Section 11(1)(j)]

A. Ante mortem inspection***Ante mortem inspections***

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

Further inspections and findings

80. (1) (a) All animals that in the opinion of a registered inspector, who is not a veterinarian, doing ante mortem inspection as described in regulation 79, are not fit for slaughter must be examined by a veterinarian who is a registered inspector
- (b) The veterinarian, must decide whether such animals may be slaughtered, provisionally slaughtered or disposed of;
- (2) If the veterinarian decides that an animal mentioned in sub regulation (1)(a) may be slaughtered or provisionally slaughtered, the carcass of such animal is subject to secondary meat inspection in terms of regulation 107.
- (3) An animal may not be slaughtered if it is suspected that a forbidden substance has –
- (a) been administered to it;
 - (b) been implanted in it;
 - (c) contaminated it; or
 - (d) been eaten by it.
- (4) No person may slaughter an animal which is on the point of giving birth or which has given birth in transit or lairage. (see also 68(11))

Handling of dead animals

81. (1) All "dead on arrival" and "dead in pen" animals must be disposed of as condemned material in terms of Part VIII.
- (2) Prior to flaying or cutting up for disposal or inspection of such animals, a blood smear to rule out the possibility of Anthrax is required.
- (3) No dead or dying animal may be brought into the abattoir premises, unless it is part of a consignment of healthy animals, or may be removed from the abattoir premises.
- (4) No carcass or part thereof that has been condemned may be brought into any part of the abattoir containing edible products.
- (5) It is the owner's choice to have a post mortem inspection done except where required by a registered inspector or where a controlled disease under the Animal Health Act, 2002 (Act No. 7 of 2002), is suspected in which case a state veterinarian must be notified.
- (6) The place and method of flaying dead animals for the purpose of regaining skins must be done according to a protocol approved by the provincial executive officer.

Quarantine

82. (1) All animals suffering from a controlled disease contemplated in the Animal Health Act, 2002 (Act No.7 of 2002), must be moved to the abattoir under cover of a "red cross" permit issued by a state veterinarian at the farm and the arrival of the consignment at the abattoir must be confirmed to such state veterinarian.
- (2) If an animal is suffering from or is suspected of suffering from a controlled disease contemplated in the Animal Health Act, 2002 (Act No.7 of 2002), or if any animal has tested positive on the farm for brucellosis or tuberculosis and bears a C or T brand mark, and is not accompanied by a "red cross" permit, a state veterinarian of the Provincial Directorate: Veterinary Services, in whose area the abattoir is situated, must be notified immediately.
- (3) In the event of an abattoir being declared a prohibited or restricted area under the Animal Health Act, 2002 (Act No.7 of 2002), the provincial executive officer may instruct the owner to slaughter an animal under conditions laid down by that officer.
- (4) Vehicles that transported animals suffering from a controlled disease must be washed and disinfected as determined by a state veterinarian before leaving the abattoir premises.

Guidelines

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

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

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

General

85. (1) No carcass, part thereof, rough or red offal may be sold or dispatched from an abattoir unless inspected and approved by a registered inspector and marked with the "PASSED" mark, as contemplated in Part VII.
- (2) All relevant information, including ante mortem and health records, must be taken into consideration when doing meat inspection.
- (3) A person may not remove, cut or debone any carcass or meat prior to inspection.

- (4) A person may not remove any sign or evidence of any disease, condition, contamination or soiling by washing, trimming or any other manner prior to meat inspection, unless it is done under the supervision of a registered inspector.
- (5) No lymph nodes may be removed prior to meat inspection.
- (6) Heads, feet, rough and red offal must be identifiable with the carcass of origin until inspection is done.
- (7) Any carcass, meat or viscera which, in the opinion of the registered inspector, is not fit for human or animal consumption must be detained for secondary inspection.
- (8) A registered inspector must acquaint him or her-self of all further guidelines issued by the national executive officer regarding primary meat inspections.

(1) Cattle

Inspection of cattle carcasses

86. (1) The registered inspector must inspect a carcass by means of observation, palpation, smell and, where necessary, incision and must take into consideration –
- (a) its state of nutrition;
 - (b) its colour;
 - (c) its odour;
 - (d) its symmetry;
 - (e) the efficiency of its bleeding;
 - (f) any contamination;
 - (g) its pathological conditions;
 - (h) any parasitic infestation;
 - (i) any injection marks;
 - (j) any bruising and injuries;
 - (k) any abnormalities of muscles, bones, tendons, joints or other tissues; and
 - (l) the age and sex of the animal from which it was derived.
- (2) When inspecting the hindquarter, a registered inspector must inspect bilaterally –
- (a) the parietal peritoneum, by observation;
 - (b) the *Lnn iliaci mediales et laterales* and the *Lnn subiliacus*, by multiple incisions;
 - (c) the *Lnn inguinalis superficialis*, by multiple incisions;
 - (d) the muscular part of the diaphragm, by making two incisions approximately 25 mm apart and removing the peritoneal layer to expose the muscle; and
 - (e) the kidneys, by exposure or incisions if necessary and the *Lnn. renalis* by incisions if necessary.
- (3) When inspecting the forequarter, the registered inspector must inspect bilaterally –
- (a) the parietal pleura by observation;
 - (b) the *Lnn cervicalis superficialis*, by palpation; and
 - (c) the *M triceps brachii*, by making one deep transverse incision through the distal part of the muscle.
- (4) The sternum, ribs, vertebrae and spinal cord must be inspected on carcasses which have been split.

Inspection of cattle heads

87. (1) When inspecting the head the registered inspector must inspect bilaterally –
- (a) the *Lnn mandibulares*, *Lnn parotidei*, and the *Lnn retropharyngiales*, by multiple incisions; and
 - (b) the external masseters (*M. masseter*), by making two deep linear incisions parallel to the mandible, and the internal masseters (*M. pterigoideus medialis*), by making a single deep linear incision.
- (2) The registered inspector must observe and palpate the tongue.
- (3) The registered inspector must observe the skin (or external surface of de-masked heads), lips, gums, hard and soft palates, eyes and nostrils.
- (4) The tonsils must be removed after inspection as part of the slaughtering process and condemned.

Inspection of feet

88. The feet must be inspected by observation.

Inspection of cattle red offal

89. When inspecting the red offal, the registered inspector must inspect –
- (a) the surface of the visceral pleura, by observation;
 - (b) the liver by palpation and incisions into the gastric surface and the base of the caudate lobe to open the bile ducts;
 - (c) the hepatic lymph nodes, by multiple incisions into the *Ln. hepaticus*;
 - (d) the trachea, by a lengthwise incision and the oesophagus by observation;
 - (e) the lungs, by palpation and an incision in their posterior thirds perpendicular to their main axes to open the main branches of the bronchi;
 - (f) the *Lnn mediastinales*, by multiple incisions;
 - (g) the *Lnn bronchiales* bilaterally, by multiple incisions;
 - (h) the pericardium and the heart, by an incision made lengthwise to cut through the interventricular septum and open the ventricles and two additional vertical cuts into the split septum;
 - (i) the spleen, by visual inspection and if necessary by incision;
 - (j) the tail, by observation;
 - (k) the thyroid gland, by observation;
 - (l) both sides of the diaphragm, by observation; and
 - (m) the testes, by observation.

Inspection of cattle rough offal

90. When inspecting the rough offal, the registered inspector must inspect –
- (a) the visceral peritoneum as well as the omentum, by observation;
 - (b) if necessary, the inner surfaces of the stomach and intestines, but this inspection may only take place in the rough offal room or detention area with separate equipment;
 - (c) the gastric and mesenteric lymphnodes (*Lnn gastrici*, *mesenterici*, *cranialis* and *caudalis*), by observation and, if necessary by multiple incisions.

(2) Sheep and goats***Inspection of sheep or goat carcasses***

91. (1) The registered inspector must inspect a carcass by means of observation, palpation, smell and, where necessary incision, and must take into consideration –
- (a) its state of nutrition;
 - (b) its colour;
 - (c) its odour;
 - (d) its symmetry;
 - (e) the efficiency of its bleeding;
 - (f) any contamination;
 - (g) its pathological conditions;
 - (h) any parasitic infestation;
 - (i) any injection marks;
 - (j) any bruising and injuries;
 - (k) any abnormalities of muscles, bones, tendons, joints, or other tissues; and
 - (l) the age and sex of the animal from which it was derived.
- (2) When inspecting the hindquarter, the registered inspector must inspect bilaterally –
- (a) the parietal peritoneum, by observation;
 - (b) the *Lnn iliaci mediales et laterales*, by observation;
 - (c) the *Lnn inguinalis superficialis*, *Lnn subiliacus*, *Lnn popliteus* and *Lnn analis*, by palpation;
 - (d) the kidneys, by exposure, observation and palpation and the *Lnn. renalis*, by palpation; and
 - (e) the muscular part of the diaphragm by visual inspection.
- (3) When inspecting the forequarter, the registered inspector must inspect bilaterally -
- (a) the parietal pleura and thoracic cavity, by observation; and
 - (b) the *Lnn cervicalis superficialis*, by palpation;

Inspection of sheep and goat heads

92. The registered inspector must visually inspect the head and when necessary, inspect the throat, mouth, tongue and *Lnn mandibulares*, *Lnn parotidei*, and the *Lnn retropharyngiales*, making incisions as required.

Inspection of feet

93. The feet must be inspected by observation.

Inspection of sheep and goat red offal

94. When inspecting the red offal, the registered inspector must inspect –
- (a) the surface of the visceral pleura, by observation;
 - (b) the liver, by palpation and incisions into the gastric surface and the base of the caudate lobe to open the bile ducts;
 - (c) the hepatic lymph nodes, by multiple incisions into the *Ln. hepaticus*;
 - (d) the lungs, oesophagus and trachea, by observation and palpation;

- (e) the *Lnn bronchiales* and *Lnn mediastinales*, by observation and palpation;
- (f) the pericardium and the heart, by an incision made lengthwise to open the ventricles;
- (g) the spleen, by observation and if necessary palpation;
- (h) both sides of the diaphragm, by observation; and
- (i) the testes, by observation.

Inspection of sheep and goat rough offal

95. When inspecting the rough offal, the registered inspector must inspect –

- (a) the visceral peritoneum as well as the omentum, by observation;
- (b) if necessary, the inner surfaces of the stomach and intestines, but this inspection may only take place in the rough offal room or detention area with separate equipment; and
- (c) the gastric and mesenteric lymphnodes (*Lnn gastrici, mesenterici, cranialis and caudalis*), by observation.

(3) Pigs

Inspection of pig carcasses

96. (1) The Registered Inspector must inspect a carcass by means of observation, palpation, smell and, where necessary, incision, and must take into consideration –

- (a) its state of nutrition;
- (b) its colour;
- (c) its odour;
- (d) its symmetry;
- (e) the efficiency of its bleeding;
- (f) any contamination;
- (g) its pathological conditions;
- (h) any parasitic infestation;
- (i) any injection marks;
- (j) any bruising and injuries;
- (k) any abnormalities of muscles, bones, tendons, joints or other tissues; and
- (l) the age and sex of the animal from which it was derived.

(2) When inspecting the hindquarter, the registered inspector must inspect bilaterally –

- (a) the parietal peritoneum, by observation;
- (b) the *Lnn iliaci mediales et laterales*, by multiple incisions;
- (c) the *Lnn inguinalis superficialis*, by multiple incisions;
- (d) the muscular part of the diaphragm, by making two incisions approximately 25 mm apart and removing the peritoneal layer to expose the muscle; and
- (e) kidneys, by exposure or incisions if necessary and the *Lnn. renalis* by incisions if necessary.
- (f) The tail and if any signs of necrosis due to tail biting is observed, the carcass must be split and the spine examined.

(3) When inspecting the forequarter, the registered inspector must inspect bilaterally –

- (a) the parietal pleura, by observation; and

- (b) the *M triceps brachii*, by making one deep transverse incision through the distal part of the muscle. In the case of pigs weighing between 54 kg and 92 kg these incisions may be omitted provided that the heart is inspected and no cysticerci are found elsewhere in the carcass.
- (4) Where the carcass has been split, the sternum, ribs, vertebrae and spinal cord must be inspected.

Inspection of pig head

97. (1) When inspecting the head the registered inspector must inspect bilaterally –
- (a) the *Lnn mandibulares* and *Lnn parotidei*, by multiple incisions; and
 - (b) the external masseters (*M. masseter*), by making two deep linear incisions parallel to the mandible and the internal masseters (*M. pterygoideus medialis*) by making a single deep linear incision.
- (2) The registered inspector must observe the tongue, skin, lips, gums, hard and soft palate, eyes and nostrils.

Inspection of pig red offal

98. When inspecting the red offal, the registered inspector must inspect –
- (a) the surface of the visceral pleura, by observation;
 - (b) the liver, by palpation and incisions into the gastric surface and the base of the caudate lobe to open the bile ducts;
 - (c) the hepatic lymph nodes, by multiple incisions into the *Ln. hepaticus*;
 - (d) the trachea, by a lengthwise incision and the oesophagus by observation;
 - (e) the lungs, by palpation and an incision in their posterior thirds perpendicular to their main axes to open the main branches of the bronchi;
 - (f) the lungs, for contamination with water from the scalding tank and if contaminated such lungs may not be passed;
 - (g) the *Lnn mediastinales*, by multiple incisions;
 - (h) the *Lnn bronchiales* bilaterally, by multiple incisions;
 - (i) the pericardium and the heart, by an incision made lengthwise to cut through the interventricular septum and open the ventricles and two additional vertical cuts into the split septum;
 - (j) the spleen, by visual inspection and if necessary incision;
 - (k) both sides of the diaphragm, by observation; and
 - (l) the testes, by observation.

Inspection of pig rough offal

99. When inspecting the rough offal, the registered inspector must inspect –
- (a) the visceral peritoneum as well as the omentum, by observation;
 - (b) if necessary, the inner surfaces of the stomach and intestines, but this inspection may only take place in the rough offal room or detention area with separate equipment; and
 - (c) the gastric and mesenteric lymphnodes (*Lnn gastrici, mesenterici, cranialis and caudalis*) by observation and, if necessary by multiple incisions.

(4) Horses**Inspection of horse carcass**

100. (1) The registered inspector must inspect a carcass by means of observation, palpation, smell and, where necessary incision, and must take into consideration –
- (a) its state of nutrition;
 - (b) its colour;
 - (c) its odour;
 - (d) its symmetry;
 - (e) the efficiency of its bleeding;
 - (f) any contamination;
 - (g) its pathological conditions;
 - (h) any parasitic infestation;
 - (i) any injection marks;
 - (j) any bruising and injuries;
 - (k) any abnormalities of muscles, bones, tendons, joints or other tissues; and
 - (l) the age and sex of the animal from which it was derived;
- (2) When inspecting the hindquarter, the registered inspector must inspect bilaterally –
- (a) the parietal peritoneum, by observation;
 - (b) the *Lnn iliaci mediales et laterales*, and the *Lnn subiliacus* by multiple incisions; and
 - (c) the kidneys, by exposure or incisions if necessary and the *Lnn. renalis* by incisions if necessary.
- (3) When inspecting the forequarter, the registered inspector must inspect bilaterally –
- (a) the parietal pleura, by observation; and
 - (b) the *Lnn cervicalis superficialis*, by palpation.
- (4) Carcasses must be split after which the sternum, ribs, vertebrae and spinal cord must be inspected.

Examination of horse head

101. The registered inspector must –
- (a) examine the head by observation;
 - (b) palpate the tongue; and
 - (c) observe the skin, lips, gums, hard and soft palate, eyes and nostrils.

Inspection of feet

102. The feet must be inspected by observation.

Inspection of horse red offal

103. When inspecting the red offal, the registered inspector must inspect –
- (a) the surface of the visceral pleura, by observation;
 - (b) the liver, by palpation and incisions to open the bile ducts;
 - (c) the hepatic lymph nodes, by multiple incisions into the *Ln. hepaticus*;

- (d) the lungs, oesophagus and trachea by observation and palpation and an incision into the trachea;
- (e) the pericardium and the heart, by an incision made lengthwise to cut through the interventricular septum;
- (f) the spleen, by visual inspection and if necessary by palpation;
- (g) the tail, by observation;
- (h) both sides of the diaphragm, by observation; and
- (i) the testes, by observation.

Inspection of horse rough offal

104. When inspecting the rough offal, the registered inspector must inspect –

- (a) the visceral peritoneum, by observation; and
- (b) the outer surface of the stomach and intestines as well as the omentum, by observation.

(5) Parasitic intermediate stages – additional incisions and treatment

Parasitic intermediate stages and treatment

105. (1) A carcass, head and red offal found to be infested with one or more parasitic intermediate stages, which may be alive or calcified, must be detained and in bovine and pigs, two additional incisions must be made into each *M. triceps brachii*, parallel and proximal to the original incisions.
- (2) If one or more parasitic intermediate stages are found on the majority of incision surfaces the carcass must be condemned.
- (3) Where the infestation is not excessive the carcass and organs may be passed on condition that it undergoes treatment as described below.
- (4) A conditionally passed carcass must be identified by roller marking in red ink along its entire side with the letter "M", being a minimum of 2 cm in height.
- (5) All parts belonging to the carcass to be treated, must be identified by "M" tags.
- (6) Carcasses and organs must be treated by freezing –
- (a) as sides in a freezer with air temperature at minus 18 °C for 72 hours;
 - (b) as sides in a freezer with air temperature at minus 10 °C for 10 days;
 - (c) to reach a deep bone or core temperature of less than minus 6 °C, confirmed by the registered inspector and in accordance with the protocol approved for the specific abattoir by the provincial executive officer;
 - (d) after deboning, in accordance with a protocol approved by the provincial executive officer and –
 - (i) the container or carton in which deboned meat is packed must be marked with the letter "M" and the date of introduction into the freezer must be indicated;
 - (ii) the core temperature of the meat inside the container must be below minus 6 °C before it can be released by the registered inspector.
 - (e) in portions in a chest type freezer according to a protocol approved the provincial executive officer.
- (7) Visible parasitic intermediate stages must be removed from the meat of a carcass that is conditionally passed and treated as described above.
- (8) Records of core temperatures, freezer temperatures and batches of containers, carcasses and organs introduced for freezing must be kept by the abattoir owner for at least six months, and must be available for inspection purposes.

C. SECONDARY MEAT INSPECTIONS**General**

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

Emergency slaughtered animals

107. (1) The meat of animals which were referred to a veterinarian, who is a registered inspector, during ante mortem inspection, as contemplated in regulation 80, must be examined by such veterinarian who must pay particular attention to –
- (a) blood content of intercostal veins, the small vessels beneath the serosa of the abdominal wall and in the retroperitoneal fat in the walls of the pelvis;
 - (b) all visible lymph nodes after the carcass has been split and examine and loosen a shoulder and open an acetabulum from the medial aspect to observe the exposed connective tissue, fat, lymph nodes and articular surface; and
 - (c) the condition of the musculature and abnormal odours and colour of the carcass.
- (2) If regarded as necessary by the veterinarian, the carcass or meat must be subjected to laboratory examination in order to make a final decision.

Records

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

Guidelines

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

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

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

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

Registration as registered inspector with provincial executive officer

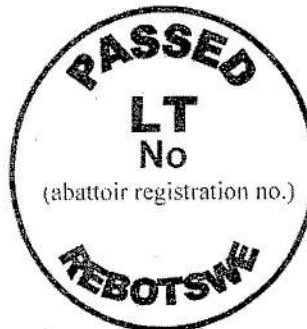
111. Persons contemplated in section 11(l)(c) of the Act wishing to provide meat inspection services must register with the provincial executive officer in order to perform these services at a specified abattoir.

PART VII**MARKS AND MARKING**

[Section 11(1) (m)]

Specifications for stamps, marks and ink used

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



- (3) The stamps must contain –
- (a) the abattoir registration number; and
 - (b) the wording shown in sub regulation (2) which must be in at least two official languages, one of which must be English.
- (4) The minimum sizes of stamps are 60 mm in diameter for the round mark shown in sub regulation (2).
- (5) The letters on the stamps must be readable and may not be less than 8 mm high.
- (6) Marks printed on wrapping material may be smaller than the sizes stated in sub regulations (4) and (5) to suit particular circumstances provided they are approved by the provincial executive officer.

- (7) A purple coloured ink is required where stamps are applied to carcasses or meat and must be manufactured of harmless, edible ingredients approved for use on foodstuffs as described in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).
- (8) The marks must be placed, in case of –
- (a) cattle, sheep, pig and horse carcasses, on each quarter of the carcass and for pigs, an additional stamp on the head; and
 - (b) cattle, calves and horses, on the heads, if skins are removed.

Roller-marking

113. In addition to regulation 112, the owner may use a method of roller marking on red meat carcasses, where such marking contains the words and number stated in regulation 112(3), provided that such roller mark may only be used at abattoirs where meat classification is done.

Wrapping, packing and labelling at export approved cutting plants

114. (1) All labels used on meat must –
- (a) be printed on food grade paper or plastic printing material and treated in the same hygienic way as in contact wrapping material; and
 - (b) include the information required by regulation 112(3) as well as any other information required by the provincial executive officer.
- (2) Where products are individually wrapped, food grade wrapping material on which the mark of approval is printed or a label, printed with such mark, must be used and wrapping bearing the mark of approval may not be re-used after opening.
- (3) In the case of bulk packing, containers or cartons must be clearly marked with a facsimile of the mark of approval clearly visible and of readable size.
- (4) A container must be clearly marked on both ends with information required by the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990), as well as –
- (a) the name, address and registration number of the establishments in which the meat was packed;
 - (b) the net weight of the contents;
 - (c) an accurate description of the contents;
 - (d) the date packaged or a code which enables the date of packaging to be determined; and
 - (e) directions regarding the temperature at which the product must be stored.

Security of stamps

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

Use of marking equipment

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

General

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

PART VIII**TREATMENT OF CONDEMNED MATERIAL**

[Section 11(1)(r)]

Handling of condemned material

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

Disposal of condemned material

119. Any condemned material must be disposed of by –
- (a) total incineration;
 - (b) denaturing and burial of condemned material at a secure site, approved by the provincial executive officer and local government, by –
 - (i) slashing and then spraying with, or immersion in, an obnoxious colorant approved for the purpose; and
 - (ii) burial and immediate covering to a depth of at least 60 cm and not less than 100 m from the abattoir, providing such material may not deleteriously affect the hygiene of the abattoir; or
 - (c) processing at a registered sterilizing plant.

Requirements for sterilizing plants

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

Unclean area

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

Product

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

Vehicles for condemned material

123. (1) A vehicle used for the transport of condemned material may not be used for any other purpose, but after cleaning and disinfection the vehicle may be used for the transport of inedible material.
- (2) A vehicle may only be used for the transport of condemned material if the -
- (a) load space is lockable, theft proof and sealable;
 - (b) internal surface is leak proof and constructed of durable material; and

- (c) floor is provided at its lowest point with a drain pipe capable of being securely closed by a screw valve.
- (3) The load space of a vehicle used for transporting material to a sterilizing plant must be cleaned and disinfected to the satisfaction of a registered inspector at the end of each delivery, at a place specially constructed for the purpose.

Specimens

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

PART IX**EXPORT REGULATIONS**

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

Exportation of meat

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

PART X

IMPORT REGULATIONS

[Section 22(1)(h)]

Importation of meat

126. (1) (a) The manner in which an application for an import permit must be made by an importer is to complete the official application form obtainable from the national executive officer and to submit it to him or her.
- (b) Any person who knowingly provides false information on an application form for an import permit is guilty of an offence and liable on conviction to the penalties referred to in section 22(3) of the Act.
- (2) The manner in which imported meat that has been offloaded in the Republic must be stored as contemplated in section 13(6)(d) of the Act is –
- (a) that the imported meat must be stored in such a way as to ensure –
- (i) that no contamination, soiling or deterioration thereof in any way may take place; and
- (ii) such imported meat cannot possibly contaminate other products in the cold store;
- (b) that security measures must be in place to prevent any part of the consignment being removed before final release thereof; and
- (c) that all documentation relevant to a consignment must be held by the owner of the cold store for inspection by the national executive officer.
- (3) The veterinary procedures to be performed while the meat is stored as contemplated in sub regulation (2) are to –
- (a) confirm a positive link between the meat and the import permit as well as all other documentation pertaining to the inspection;
- (b) examine the maintenance of the temperature of the meat during transportation;
- (c) confirm that no soiling, contamination or deterioration of the meat in any way took place during transportation prior to storage;
- (d) remove samples for examination;
- (e) examine test results pertaining to samples taken from the consignment;
- (f) confirm that all other conditions stated on the import permit have been complied with; and
- (g) conduct any other action necessary to ensure that the meat is safe and suitable for human consumption and poses no threat of transmitting a contagious animal disease.

PART XI

**SLAUGHTER OF ANIMALS FOR OWN CONSUMPTION AND FOR
RELIGIOUS AND CULTURAL PURPOSES**

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

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

127. (1) A person may not in a 14 day period for own consumption slaughter more than –
- (a) one cow, bull or ox;
 - (b) one equine animal;
 - (c) two pigs;
 - (d) two calves;
 - (e) four sheep/goats;
 - (f) four category B game animals;
 - (g) fifteen category C game animals;
 - (h) twenty five rabbits;
 - (i) twenty five head of poultry;
 - (j) one ostrich; or
 - (k) five crocodiles
- (2) A person may only slaughter animals contemplated in sub regulation (1), on land of which he or she –
- (a) is the legally registered owner;
 - (b) is the lawful tenant or occupier; or
 - (c) otherwise has the right of control, management or use.
- (3) Any other legal provisions regulating the keeping and slaughtering of animals on land referred to under sub regulation (2), must be complied with in addition to the provisions of the Act and these Regulations.
- (4) Only healthy animals may be slaughtered.
- (5) The parts of animals slaughtered that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.

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

128. (1) The slaughter of animals for purposes of the Muslim faith may only be performed by a person –
- (a) authorized thereto, in writing, by Islamic religious authorities; and
 - (b) who has the necessary knowledge, physical ability and equipment to execute the bleeding incision in a humane manner.
- (2) A person contemplated in sub regulation (1) must –
- (a) obtain prior written permission thereto from the local authority of the area where such a slaughtering will take place;
 - (b) obtain written permission thereto from the owner of the land where such slaughtering will take place; and
 - (c) ensure that only healthy animals are slaughtered.

- (3) The parts of animals slaughtered that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of Part VIII of these regulations or according to health requirements of the relevant local authority.
- (4) Meat obtained from an animal slaughtered under this regulation may only be distributed as prescribed by Islamic Law.
- (5) Any other legal provisions regulating the keeping and slaughtering of animals on land mentioned in sub regulation (2)(b) must be complied with in addition to the provisions of the Act and these Regulations.

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

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

Ritual slaughter of animals in abattoirs

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

PART XII

FINAL PROVISIONS

[Section 18(2)]

Appeals

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

Short title

132. These regulations are called the Red Meat Regulations, 2004.

TABLE 1

**TARIFFS, RATES AND SCALES FOR SERVICES
PROVIDED BY THE NATIONAL DEPARTMENT OF AGRICULTURE**

NATURE OF SERVICE PROVIDED	TARIFF APPLICABLE FROM 1 APRIL 2004	REMARKS
Tariff payable for import permits for animal products: (i) Issue of import permit (ii) Issue of master permit (iii) Inspection of imported meat	R 90,00 per permit R 700,00 per permit 5 cents per kg of meat applied for to be imported, pay-able in advance with the application for a veterinary import permit	Section 13(2)
Inspection of meat and export certification at export plants where the National Department Agriculture has permanent personnel	45% of actual costs <u>Overtime:</u> 80% of actual costs	Section 22(1)(d) Section 14(1)(c)
Export certification at export installations where the directorate does not have permanent personnel	R 180,00 per hour or part of an hour (travel time to and from included) plus subsistence and travel allowance	Section 14(1)(c)
Appeal to the MEC or the Minister.	R200 per appeal	Section 18(2)

No. 1072

17 September 2004

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

ROOIVLEISREGULASIES

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

SKEDULE

INDELING VAN DIE INHOUD VAN ROOIVLEISREGULASIES

DEEL	Onderwerp	Artikel	Regulasie	Bladsy
I	Algemeen: Definisies		1	2.
	Aansoeke vir registrasie	[8(1)(a)]	2	3.
	Diening van lasgewing	[10(2)(b)]	3	3.
II	Vereistes vir registrasie van rooivleis-abattoirs	[11(1)(a)]		
	A. Deurset en ander vereistes vir gradering		4 – 7	4.
	B. Struktuurvereistes			
	(1) vir alle abattoirs		8 – 18	10.
	(2) vir lae en hoë deurset		19 – 29	14.
	C. Higiëne bestuurspraktyke en verwante aangeleenthede:			
	(1) Hantering van afval		30 – 32	17.
	(2) Opsny en prosessering		33 – 38	18.
	(3) Verkoeling en bevriesing		39 – 44	20.
	(4) Laai van vleisprodukte vir vervoer		45	21.
	(5) Sanitasie		46 – 48	22.
III	Higiëne bestuur en evalueringstelsels	[11(1)(e)]	49 – 55	23.
IV	Higiëne vereistes vir persone wat abattoirs betree	[11(1)(f)]	56 – 63	29.
V	Humane behandeling van diere en slagproses	[11(1)(h)]	64 – 78	30.
VI	Vleisinspeksies	[11(1)]	79 – 111	35.
VII	Merke en die aanbring van merke	[11(1)(m)]	112 – 117	45.
VIII	Hantering van afgekeurde materiaal, ens.	[11(1)(r)]	118 – 124	47.
IX	Uitvoerregulasies	[22(1)(h)]	125	49.
X	Invoerregulasies	[22(1)(h)]	126	50.
XI	Vrystellings (alle spesies):	[22(1)(c)]		
	Eie gebruik		127	51.
	Godsdienstige gebruik		128 – 129	51.
	Godsdienstige slag in abattoirs		130	52.
XII	Finale voorsiening:			
	Appèlle	[18(2)]	131	52.
	Korttitel		132	52.
	Tabel 1			53.

DEEL I

ALGEMEEN

Woordomskrywings

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

- (a) **"afkeuringsarea of kamer"** beteken 'n area of kamer bedoel vir die berging van afgekeurde materiaal;
- (b) **"afgekeurde materiaal"** beteken 'n dier of dele van 'n dier wat geïnspekteer en beoordeel of andersins bepaal is dat dit nie geskik vir menslike en dierlike gebruik is nie en wat gesteriliseer of vernietig moet word;
- (c) **"dressering"** beteken die progressiewe skeiding, in die dresseringskamer of -area, van 'n dier tot 'n karkas (of karkashelftes), ander eetbare dele en oneetbare materiaal;
- (d) **"dresseringskamer"** beteken die kamer of area wat afgesonder van die uitbloekamer of -area is en waar 'n karkas gedresseer word deur die verwydering van die pote, kop, vel en die ingewande;
- (e) **"eenheid"** ooreenkomstig 'n kwantiteitstandaard vir die bepaling vir die deurstel betreffende rooivleis, beteken –
 - (i) een koei, os of bul of twee kalwers;
 - (ii) een perd;
 - (iii) ses skape of bokke; of
 - (iv) vier klein varkies (vleisvarke) of twee spekvarke of een worsvark.
- (f) **"geregistreerde inspekteur"** beteken 'n persoon bedoel in artikel 11(1)(c) van die Wet wie geregistreer is deur die provinsiale uitvoerende beampte onder regulasie 111 om vleis-inspeksiediens te lewer by 'n bepaalde abattoir;
- (g) **"goedgekeur"** beteken wanneer dit gebruik word met die inspeksie van vleis, dat sodanige vleis goedgekeur is vir menslike en dierlike gebruik en gestempel is met 'n stempel met die woord "PASSED" of "GOEDGEKEUR" daarop;
- (h) **"goedgekeurde vleis"** beteken vleis goedgekeur deur 'n geregistreerde inspekteur;
- (i) **"karkas"** beteken die gedresseerde karkas afkomstig van 'n dier nadat die huid of vel (of hare in die geval van varke), die ingewande, die harslag, die skenkels en kop (in die geval van beeste, skape, bokke), die stert (in die geval van beeste), die diafragma en lakterende uiers verwyder is;
- (j) **"inkontak materiaal"** beteken enige omhullende materiaal wat direk met vleis kontak maak;
- (k) **"oneetbare materiaal"** beteken dele van 'n dier wat nie geskik vir menslike gebruik is nie maar nie vernietiging vereis nie;
- (l) **"ontweiding"** beteken die verwydering van die inhoud van die bors- en buikholtes;
- (m) **"opsny"** beteken die ontbening en verdeling van karkasse;
- (n) **"primêre vleisinspeksie"** beteken die inspeksie, deur 'n geregistreerde inspekteur, van 'n karkas en organe direk na afgeslag en ontweiding kragtens Deel VI B;
- (o) **"prossering"** beteken die verandering van die vleis, anders as om dit op te sny, te porsioneer, in te blokkies sny of te maal om die vleis te verbeter;
- (p) **"protokol"** beteken 'n bepaalde prosedure of spesifieke maatreëls wat bedoel is om risiko in 'n bepaalde situasie te verminder, waarop ooreengekom is deur die betrokke partye en deur die provinsiale uitvoerende beampte goedgekeur is onder hierdie regulasies;

- (q) "**rooiafval**" beteken die longe, hart, lewer, diafragma, milt, tong en ontvelde kop van die geslagte dier;
- (r) "**ru-afval**," beteken die maag, derms, pote en die vel-aan kop van die geslagte dier behalwe in die geval van varke waar die kop en pote deel is van die karkas;
- (s) "**sekondêre vleisinspeksie**" beteken die inspeksie, kragtens Deel VI C deur 'n geregistreerde veearts, van 'n karkas en organe wat teruggehou was tydens primêre vleisinspeksie;
- (t) "**skoonareas**" sluit in die dresseerkamer, areas waar dresseerde karkasse en rooiafval hanteer, verkoel en versend word; asook die ablusie- en eefasiliteite van personeel wat in hierdie areas werk en waar voorsien, wasplekke vir vleistransport-voertuie, wassery, kantoor en laboratorium;
- (u) "**teruggehoude vleis**" beteken 'n karkas en organe of dele daarvan wat teruggehou word vir 'n sekondêre inspeksie, omdat die inspekteur, tydens die primêre inspeksie, die vermoede gehad het dat dit nie geskik is vir menslike gebruik nie;
- (v) "**verbode stof**" beteken 'n skadelike stof soos oorweeg in die regulasies tot die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No.54 van 1972).
- (w) "**Vereistes vir Voedselpersele onder die Wet op Gesondheid**" beteken algemene higiëne vereistes vir voedselpersele en die vervoer van voedsel, gepubliseer in Goewermmentskenningsgewing No. 918 van 30 Julie 1999 onder die Wet op gesondheid, 1977 (Wet No. 63 van 1977);
- (x) "**vleisinspeksiediens**" beteken die uitvoer van voordoodse, primêre en sekondêre vleisinspeksies deur 'n geregistreerde inspekteur wat in die diens van 'n gevolmagtigde mag wees en mag higiëne bestuur en regulatoriese kontrole insluit, soos ooreengekom met die provinsiale uitvoerende beampte vir elke abattoir, en behels die rapportering van afwykings aan die provinsiale uitvoerende beampte.
- (y) "**vuilareas**" sluit in krale, wasgeriewe vir lewendehawe transportvoertuie, doof-area, uitbloei-area, ontharingskamer in die geval van varke, areas waar oneetbare materiaal, afgekeurde materiaal en ru-afval hanteer word, asook die ablusie- en eefasiliteite vir personeel wat in hierdie areas werk;
- (z) "**Wet**" beteken die Wet op die Veiligheid van Vleis, 2000 (Wet No. 40 van 2000).

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

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

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

3. Die wyse waarop 'n lasgewing op die eienaar van 'n abattoir gedien moet word soos beoog in artikel 10(2)(b) van die Wet is –
 - (a) om dit persoonlik aan die eienaar te oorhandig;
 - (b) om dit te pos na die posadres van die eienaar; of

- (c) om dit met 'n faks, e-pos of op 'n ander elektroniese wyse aan die eienaar te stuur met dien verstande dat die oorspronklike dokument binne 7 dae van die versending van die kennisgewing aan die eienaar afgelewer moet word.

DEEL II

VEREISTES VIR DIE REGISTRASIE VAN ROOIVLEIS-ABATTOIRS

[Artikel 11(1)(a)]

A. Deurset en ander vereistes vir gradering

Vereistes vir landelike rooivleis abattoirs

4. Inagnemend die vereistes in Deel II B (1), vir 'n abattoir om gegradeer te word as 'n landelike rooivleis-abattoir –

- (a) mag die deurset nie twee eenhede per dag oorskry nie;
- (b) moet die perseel omhein en voorsien wees van 'n hek om die toegang van mense en diere te beheer;
- (c) moet fasiliteite om diere human af te laai voorsien wees;
- (d) moet krale voorsien word om lewendehawe te huisves soos deur die provinsiale uitvoerende beampte bepaal in elke geval;
- (e) moet 'n drukgang, wat ook kan dien as 'n inperkfasiliteit vir verdowing, langs die uitbloei-area voorsien word;
- (f) moet dit bestaan uit 'n kamer waar uitbloei en dressering gedoen word;
- (g) moet vlieëskerms voorsien word indien die vensters nie geglasuur is nie;
- (h) moet fasiliteite voorsien word om 'n dier in 'n hangende posisie uit te bloei;
- (i) moet gedreineerde areas met randstene langs die abattoir voorsien word -
 - (i) vir die hantering, was en berging van ru-afval; en
 - (ii) vir houters waarin oneetbare produkte gehou kan word voor verwydering;
- (j) moet deure voorsien word -
 - (i) waar diere die abattoir binnekom;
 - (ii) waar karkasse en rooiafval versend word;
 - (iii) die deur waardeur diere die abattoir binnekom kan gebruik word vir versending indien die prosesse nie gelyktydig plaasvind nie; en
 - (iv) tussen die dresseringskamer en die aangrensende area vermeld in paragraaf 4(i);
- (k) moet handewasfasiliteite voorsien word in die abattoir;
- (l) moet 'n steriliseerder by 'n handewasbak voorsien word;
- (m) moet toilet- en handewasfasiliteite voorsien word;
- (n) moet houfasiliteite voorsien word vir items benodig tydens die daaglikse slagproses;
- (o) moet die ontwerp van die abattoir toelaat vir toekomstige opgradering van die aanleg;
- (p) moet verkoelingsfasiliteite voorsien word om minstens die daaglikse deurset te akkommodeer en so geleë wees dat dit nie higiëne standarde kompromitteer nie en deur die provinsiale uitvoerende beampte aanvaar word; en
- (q) moet, waar vriesfasiliteite nie voorsien is vir die hantering van voorwaardelik goedgekeurde karkasse besmet met parasiet tussenstadiums (masels) nie, sodanige fasiliteite elders gereël word met die goedkeuring van die provinsiale uitvoerende beampte.

Vereistes vir lae-deurset rooivleis-abattoirs

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

- (a) mag 'n maksimum deurset van 20 eenhede per dag nie oorskry word nie, behalwe indien slegs een spesie per dag geslag word, en die maksimum deurset dan is –
 - (i) beeste, perde of worsvarke groter as 90 kg. – 20 eenhede;
 - (ii) skape of bokke – 40 eenhede; of
 - (iii) varke – 30 eenhede;

met voorbehoud dat die provinsiale uitvoerende beampte 'n laer maksimum deurset vir 'n abattoir mag bepaal op sterkte van die kapasiteit van die krale, uurlikse deurset potensiaal relatief tot die beskikbare toerusting en fasiliteite, insluitend hangspasie en verkoelingskapasiteit;
- (b) moet die perseel omhein en voorsien wees van 'n hek om die toegang van mense en diere te beheer;
- (c) moet fasiliteite voorsien wees om diere human af te laai vanaf verskillende voertuigvlakke;
- (d) moet 'n fasiliteit voorsien word vir sanitering van transportvoertuie nadat lewendehawe afgelaai is;
- (e) moet krale beskikbaar wees om minstens die deurset van een dag te huisves;
- (f) moet afsonderlike areas voorsien word waar verdowing, uitbloei en dresserings verrig kan word met die verstandhouding dat die verdoofarea ook onderdak en aangrensend aan die uitbloeiarea is;
- (g) moet 'n drukgang voorsien word wat die krale met die inperkarea verbind;
- (h) moet 'n afsonderlike ingang voorsien word vir noodslagting van diere;
- (i) moet afsonderlike ingange en fasiliteite vir inperking en verdowing voorsien word vir beeste, skape of bokke en varke respektiewelik;
- (j) moet fasiliteite voorsien word vir die boei van verdoofde diere om in 'n hangende posisie uit te bloei;
- (k) moet 'n dresseerspoor voorsien word;
- (l) moet die landings-, boei-, bloei- en dresseringsareas afgesonderlike areas wees behalwe waar agt of minder eenhede per dag geslag word;
- (m) Moet 'n sypoor of hake vir karkasse, asook houers vir afval, voorsien word vir afgekeurde of teruggehoue karkasse en organe wat sekondêre vleisinspeksie vereis;
- (n) moet 'n kamer voorsien word waar huide, velle, hare, koppe, pote en oneetbare materiaal gehou word vóór verwydering, behalwe as hierdie dele op 'n deurlopende basis verwyder word;
- (o) moet 'n kamer voorsien word waar pense en derms leeggemaak, gewas en gehou word;
- (p) moet die kamers, vermeld in paragrawe (n) en (o), –
 - (i) afsonderlik en aangrensend aan die dresseerkamer wees en verbind deur middel van 'n luik, deur of loopgang; en
 - (ii) buitendeure hê vir die verwydering van sodanige materiaal;

- (q) moet afsonderlike koelkamers voorsien word vir die daaglikse deurset –
 - (i) van karkasse en rooiafval, behalwe as die rooiafval op 'n deurlopende basis uit die abattoir verwyder word, maar binne vier uur na ontweiding, en as afsonderlike versendfasiliteite vir rooiafval voorsien is; en
 - (ii) van gewaste ru-afval, behalwe as gewaste ru-afval op 'n deurlopende basis, maar binne vier uur na ontweiding, uit die abattoir verwyder word.
- (r) moet, waar vriesfasiliteite nie voorsien is vir die hantering van voorwaardelik goedgekeurde karkasse besmet met parasiet tussenstadiums (masels) nie, sodanige fasiliteite elders gereël word met die goedkeuring van die provinsiale uitvoerende beampte;
- (s) moet 'n versendingsarea wat toegerus is vir kwartering, sortering en die merk van karkasse en rooiafval, asook 'n deur vir versending voorsien word;
- (t) moet 'n ingang vir personeel voorsien word, ontwerp as 'n voorkamer vir reinigingsdoeleindes en moet voorsien wees van handewasbakke, seepverskaffer, fasiliteite vir hande droog maak, wasgeriewe vir stewels en voorskote, hake vir voorskote, vullisdrom en afsonderlike fasiliteite moet voorsien word vir beide skoon- en vuilareas;
- (u) moet 'n kleedkamer, stort, toilet asook handewasfasiliteite op die perseel voorsien word vir persone werksaam by die abattoir;
- (v) moet eetfasiliteite voorsien word met tafels en stoele of banke en moet so geleë wees dat die personeel nie op die grond sit of lê of hul beskermende klere besoedel tydens ruspouses nie;
- (w) 'n houfasiliteit of kamer vir items benodig in die daaglikse slagproses moet voorsien word;
- (x) moet 'n afsonderlike kamer voorsien word indien die eienaar 'n kantoor benodig;
- (y) moet kamers of fasiliteite voorsien word vir –
 - (i) die opberging van skoon toerusting en materiale;
 - (ii) die reiniging en sterilisering van beweegbare toerusting; en
- (z) moet 'n fasiliteit voorsien word waar vleistransportvoertuie gesaniteer moet word.

Vereistes vir hoë deurset rooivleis-abattoirs

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

- (a) moet die abattoir 'n maksimum deurset hê wat die provinsiale uitvoerende beampte mag vasstel op sterkte van die kapasiteit van die krale, uurlikse deursetpotensiaal relatief tot die beskikbare toerusting en fasiliteite, insluitend hangspasie, verkoelkapasiteit, asook die hantering en verkoelkapasiteit van ru-afval;
- (b) moet die abattoir en perseel ontwerp wees om vuil- en skoonareas en funksies te skei;
- (c) moet die perseel omhein wees om toegang van mense en diere te beheer en voorsien wees van afsonderlike hekke vir skoon- en vuilfunksies;
- (d) moet die fasiliteite om diere human af te laai, vanaf verskillende voertuigvlakke, voorsien wees;
- (e) moet 'n fasiliteit voorsien word vir sanitering van transportvoertuie nadat lewendehawe afgelaai is;
- (f) moet krale –
 - (i) Voorsien word om ten minste die deurset van een dag kan akkommodeer;

- (ii) 'n inperkfasiliteit hê vir die ondersoek van individuele diere; en
- (iii) isolasiefasiliteite vir siek diere hê wat so gebou is dat hul afval en uitvloeisel nie aangrensende krale of loopgange kan besmet nie;
- (g) moet 'n drukgang voorsien word wat die krale met die inperkarea verbind;
- (h) moet 'n kamer voorsien vir inperk, verdowing, boei en uitbloei van diere;
- (i) moet afsonderlike ingange en fasiliteite vir inperking en verdowing voorsien word vir beeste, skape of bokke en varke respektiewelik;
- (j) moet 'n afsonderlike ingang voorsien word vir noodslagting van diere;
- (k) moet 'n droëlandingsarea voorsien word vir die boei van verdoofde diere voor uitbloei;
- (l) moet 'n bloeispoor wat na die uitbloei-area lei en fasiliteite om diere vanuit 'n hangende posisie te laat uitbloei, asook 'n terugkeerspoor vir boeiketings voorsien word;
- (m) moet 'n kamer, afsonderlik van die uitbloeikamer, toegerus met dresseerspoore, wat apart van die bloeispoor is, voorsien word vir dressering;
- (n) moet 'n afsonderlike kamer voorsien word vir ontharing, skroei, verwydering van kloutjies en die was van varke voor ontweiding;
- (o) moet afsonderlike kamers voorsien vir –
 - (i) hantering en hou van huide, velle, hare en oneetbare materiaal voordat dit verwyder word; en
 - (ii) hantering en hou van koppe (met vel aan) en pote;
- (p) moet 'n kamer waar pense en derms geledig, gewas en gehou word, voorsien word;
- (q) die kamerke na verwys in paragrawe (o) en (p) moet –
 - (i) afsonderlik, maar aanliggend wees aan die dresseerkamer en slegs verbind deur 'n toemaakbare luik; en
 - (ii) 'n buitedeur hê vir die verwydering van hierdie materiale;
- (r) moet voorsien word met afsonderlike koelkamers vir die daaglikse deurset –
 - (i) van karkasse en rooiafval, behalwe as die rooiafval op 'n deurlopende basis uit die abattoir verwyder word, maar binne vier uur na ontweiding, en as afsonderlike versendfasiliteite vir rooiafval voorsien is; en
 - (ii) van gewaste ru-afval, behalwe as gewaste ru-afval op 'n deurlopende basis, maar binne vier uur na ontweiding, uit die abattoir verwyder word.
- (s) moet, waar vriesfasiliteite nie voorsien is vir die hantering van voorwaardelik goedgekeurde karkasse besmet met parasiet tussenstadiums (masels) nie, sodanige fasiliteite elders gereël word met die goedkeuring van die provinsiale uitvoerende beampte;
- (t) moet afsonderlike, toegeruste en beveiligde kamers voorsien word om –
 - (i) teruggehoude karkasse, gedeeltes en organe te hanteer en te hou;
 - (ii) afgekeurde karkasse en materiaal te hou voor verwydering uit die abattoir, maar indien die deurset minder is as 100 eenhede per dag of die afgekeurde materiaal word op 'n deurlopende basis verwyder tydens slagting of 'n toegewysde verkoelingsfasiliteit is vir die afgekeurde materiaal beskikbaar, is so 'n kamer nie nodig nie; en
 - (iii) wasgeriewe vir hande, stewels en voorskote direk by die kamer, vermeld in subparagraaf (ii), aan persone te verskaf wat afgekeurde materiaal hanteer;

- (u) moet 'n versendingsarea voorsien word wat toegerus is –
 - (i) vir kwartering, sortering en die merk van karkasse en rooiafval;
 - (ii) met 'n deur vir versending wat so ingerig is dat die deure van die voertuie eers oopgemaak word wanneer die voertuie in posisie is; en
 - (iii) dat die lugtemperatuur in hierdie area nooit hoër is as 12 °C wanneer karkasse gehanteer en versend word nie;
- (v) moet 'n ingang vir personeel voorsien word, ontwerp as 'n voorkamer vir reinigings doeleindes en moet voorsien wees van handewasbakke, seepverskaffer, fasiliteite vir hande droog maak, wasgeriewe vir stewels en voorskote, hake vir voorskote, vullisdrom en afsonderlike fasiliteite moet voorsien word vir beide skoon- en vuilareas;
- (w) moet 'n kleedkamer, stort, toilet, asook handewasfasiliteite op die perseel voorsien word vir persone wat by die abattoir werk en afsonderlike fasiliteite moet voorsien word vir skoon- en vuilareas;
- (x) moet eefasiliteite voorsien word, vir skoon -en vuilareas, met tafels en stoele of banke en moet so geleë wees dat die personeel nie op die grond sit of lê of hul beskermende kleres besoedel tydens rusperodes nie;
- (y) moet kantoor-akkommodasie en ablusiegeriewe beskikbaar hê vir die personeel wat vleisinspeksie doen;
- (z) 'n houfasiliteit of kamer vir items benodig in die daaglikse slagproses moet voorsien word;
- (aa) moet die kantoorfasiliteite geskei wees van uitbloe- en dresseerareas;
- (bb) moet toepaslik toegeruste kamers en fasiliteite voorsien word vir sterilisasie van beweegbare toerusting;
- (cc) moet 'n kamer of kamers voorsien word vir die berging van reinigings-apparaat en chemikalieë;
- (dd) moet fasiliteite beskikbaar hê vir toedraai, verpakking en kartonnering (waar van toepassing);
- (ee) moet afsonderlike bergfasiliteite voorsien word vir toedraai- en verpakkingsmateriaal, indien beide materiale aangehou word;
- (ff) moet toegang tot 'n laboratorium hê; en
- (gg) moet 'n fasiliteit voorsien waar vleistransportvoertuie gesaniteer moet word.

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

[Sien ook regulasies 33 – 38]

7. Inagnemend die vereistes vermeld in Dele II B (1) en (2), om as 'n opsný-aanleg, vir uitvoer, gegradeer te word, –

- (a) moet dit 'n maksimum deurset hê wat die provinsiale uitvoerende beampte mag bepaal op sterkte van die vermoë van die hou-koelkamers, die uurlikse deurset potensiaal in verhouding tot die beskikbare toerusting en fasiliteite asook verkoelings- of bevrings kapasiteit;
- (b) moet die perseel omhein en voorsien van 'n hek wees wat toegang van mense en diere beheer;
- (c) moet, indien vleis bestem is om aan die publiek verkoop te word, afsonderlike fasiliteite voorsien word soos voorgeskryf deur die provinsiale uitvoerende beampte;
- (d) moet afsonderlike, toegeruste kamers voorsien word vir –
 - (i) ontvangs van nie-toegedraaide karkasse en vleis bestem om opgesny te word;
 - (ii) ontvangs van vleis in kartonhouers wat bestem is om opgesny te word;

- (iii) uithaal van vleis uit kartonhouers en omhulsels en ontvriesing waar van toepassing;
 - (iv) opсны en toedraai teen 'n lugtemperatuur benede 12 °C;
 - (v) verpakking, merk en etikettering teen 'n lugtemperatuur benede 12 °C;
 - (vi) opmaak van nuwe kartonhouers om vleis in te verpak;
 - (vii) versending van toegedraaide en verpakte vleis teen 'n temperatuur onder 12 °C;
 - (viii) versending van nie-toegedraaide karkasse en vleis teen 'n lugtemperatuur onder 12 °C; en
 - (ix) was en sterilisering van toerusting;
- (e) moet afsonderlike fasiliteite of kamers vir massa-opberging voorsien word vir –
- (i) omhulselmateriaal; en
 - (ii) verpakkingsmateriaal;
- (f) moet afsonderlike bergfasiliteite of kamers voorsien vir items in daaglikse gebruik soos –
- (i) handtoerusting;
 - (ii) omhulselmateriaal;
 - (iii) skoon, beskermende kleding; en
 - (iv) reinigingsmateriale en chemikalieë;
- (g) afsonderlike verkoel -of vriesgeriewe moet beskikbaar wees vir –
- (i) nie-toegedraaide karkasse en vleis;
 - (ii) verpakte vleis;
 - (iii) berging van bevrore vleis indien nodig; en
 - (iv) lugslag- of blaasbevriesing van vleis indien nodig;
- (h) moet ablusiegeriewe en toilette voorsien word en toegangsroetes na die opсны-kamer moet onderdak wees;
- (i) moet 'n ingang vir personeel voorsien word, ontwerp as 'n voorkamer vir reinigings doeleindes en moet voorsien wees van handewasbakke, seepverskaffer, fasiliteite vir hande droog maak, wasgeriewe vir stewels en voorskote, hake vir voorskote, vullisdrom en afsonderlike fasiliteite moet voorsien word vir beide skoon- en vuilareas;
- (j) moet steriliseerders teen 82 °C voorsien word of as 'n alternatief kan gebruik gemaak word van 'n ruilstelsel waar handtoerusting gereeld versamel en gesteriliseer word in 'n sentrale steriliseringsaanleg, met die verstandhouding dat strategies geplaaste noodsteriliseerders steeds benodig word; en
- (k) uitsuigfasiliteite vir dampbeheer moet voorsien word.

B. Struktuurvereistes**(1) Vereistes vir alle abattoirs asook vir uitvoer goedgekeurde opsnyplekke en eenhede vir koelberging****Algemeen**

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

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

Persele

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

Kruisvloei

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

Vereistes vir die binnekant van geboue en kamers

- 11. In die abattoir waar vleis en diere-produkte hanteer word en in toilette, kleedkamers en eetplekke –
 - (a) moet alle kamers van so 'n grootte wees dat higiëne nie gekompromitteer word nie;
 - (b) moet vloere en trappe –
 - (i) egalig, ondeurlaatbaar, bestand teen slytasie en korrosie en nie glyerig nie, en
 - (ii) sonder krake of oop voë wees;

- (c) moet die ontwerp en konstruksie van vloerdreinerings –
 - (i) so wees dat vloere 'n helling het met 'n val van nie minder nie as 1:60 na die dreineringspunte of dreineringskanale;
 - (ii) so wees dat die kanale vanaf die skoon- na die vuil-areas dreineer;
 - (iii) sodanig wees dat die dreineringskanale egalig, ondeurlaatbaar, wasbaar en van roosters of deksels voorsien is; en
 - (iv) so wees dat alle dreintoevoere voorsien is van vastestofspersers asook meganismes wat sal verhoed dat ongediertes en onaangename reuke by die abattoir inkom;
- (d) moet interne muuroppervlaktes, afskortings en pilare –
 - (i) egalig, ondeurlaatbaar, wasbaar en ligkleurig wees;
 - (ii) gerond wees tussen vloer en muur, asook tussen muur en muur -aansluitings met 'n minimum straal van 50 mm; en
 - (iii) in die geval van mure en afskortings wat nie plafonhoogte is nie, gerond wees bo;
- (e) moet interne dakstrukture of plafonne egalig, ondeurlaatbaar, ligkleurig en wasbaar wees;
- (f) moet deure en deurrame egalig, ondeurlaatbaar, bestand teen ongediertes, lig van kleur en korrosiebestand wees;
- (g) moet personeel ingange selfsluitende deure hê en voorsien wees van handewasbakke, wasgeriewe vir stewels en voorskote asook voorskoothake;
- (h) moet luike, waar voorsien, 'n skuins onderrand hê wat na die vuiler kant oorhel, en selfsluitende klappe moet voorsien word wanneer toepaslik;
- (i) moet glygeute –
 - (i) glad, ligkleurig en korrosiebestand wees;
 - (ii) ten minste 300 mm bo die vloer oopmaak;
 - (iii) skoongemaak kan word oor die hele lengte daarvan; en
 - (iv) apart wees vir vleis, oneetbare materiaal en afgekeurde materiaal onderskeidelik;
- (j) moet vensters –
 - (i) ligkleurige, korrosiebestande rame hê en moet ruite in hê;
 - (ii) voorsien wees van skerms teen vlieë wanneer dit vir ventilasie gebruik word;
 - (iii) vensterbanke hê met 'n helling van 45°; en
- (iv) nie oopgemaak kan word indien dit skoon- en vuil-areas onderling verbind nie;
- (k) moet alle werksplekke –
 - (i) goed geventileer wees; en
 - (ii) kunsmatige of natuurlike beligting hê met 'n intensiteit van ten minste –
 - (aa) 540 lux waar vleis inspekteer word; en
 - (bb) 220 lux in werksplekke;
- (l) moet alle ligmonterings voorsien wees van bedekkings of splinterbeskerming;

- (m) moet alle elektriese monterings waterdig wees; en
- (n) moet alle muurgemonteerde toerusting, strukture en monterings 'n speling van ten minste 50 mm vanaf mure hê.

Vereistes vir toerusting

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

Vereistes vir toilette en kleedkamers

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

Steriliseerders

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

Handewasbakke

15. Handewasbakke moet gereëlik toeganklik wees en moet –

- (a) geplaas wees op dresseerplatforms en binne drie meter vanaf werkstasies in kamers en areas waar –
 - (i) diere geslag word;
 - (ii) karkasse, vleis en afval teruggehou word;
 - (iii) afgekeurde materiaal hanteer word;
 - (iv) vleis andersins hanteer word;
- (b) korrosiebestand wees;
- (c) voorsien wees van krane wat nie deur hand of elmboog beheer word nie;
- (d) voorsien wees van warm, lopende water van nie minder as 40 °C nie;
- (e) 'n inlaat, oorloop en uitlaat hê wat dreineer deur 'n afvoerpyp direk in 'n ingeslotedreineringsstelsel of in 'n oop kanaal, maar sodanige dreineringswater mag nie oor 'n vloer vloei in 'n area waar daar verkeer is nie.
- (f) toegerus wees met 'n houer vir vloëibare, kiemwerende seep, asook hand-droogfasiliteite, behalwe as die afdroog van hande nie nodig is in die area waar die wasbak is nie.

Wasgeriewe vir werkers met voorskote aan

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

Watervoorsiening

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

Houers vir oneetbare, afgekeurde en afvalmateriaal

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

(2) Bykomende vereistes vir lae en hoë deurset rooivleis-abattoirs**Aflaaiбанke** [Sien ook regulasie 66]**19. Aflaaiбанke, beweegbaar of staties –**

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

Krale [Sien ook regulasies 67; 68]**20. Krale –**

- (a) mag nie nader as ses meter aan en nie hoër gelêe wees as die abattoir nie;
- (b) moet gebou wees van reinigbare, nie-absorberende en duursame materiaal;
- (c) moet so gebou en onderhou word om beserings van diere te voorkom;
- (d) moet kante hê van nie minder as 1,8 m in hoogte vir beeste en perde en een meter vir skape, bokke en varke;
- (e) moet permanente vloere hê wat gedreineerd is en randstene het;
- (f) moet so afgewerk wees dat die vloere en dreindeksels nie glyerig is nie;
- (g) moet hekke hê van 'n minimum wydte van 800 mm vir skape, bokke, kalwers en varke en 1800 mm vir beeste en perde;
- (h) moet onder dak wees waar varke en skape of bokke gehou word;
- (i) moet voorsien wees van kouewatersproeiers vir varke;
- (j) moet voorsien wees van watertroë met 'n hoogte van 900 mm vir beeste en perde en 300 mm vir skape, bokke of varke of watertepels vir varke;
- (k) moet goedgedreineerde misblaai hê, om kraalmis voor verwydering te hou, behalwe as die mis direk in 'n voertuig gelaai word;
- (l) moet voorsien wees van waspunte, tuinslange en tolle; en
- (m) gebruik om verdagte diere te isoleer, moet benewens bostaande ook soliede mure en 'n hek hê en mag nie deur ander krale dreineer of enige ander besmettingsrisiko daar stel nie.

Voer van diere**21. Waar diere in 'n kraal gevoer word –**

- (a) moet 'n hooirak of voertrog, wat verwyderbaar mag wees, voorsien word;
- (b) mag hooirakke nie op die vloer staan nie; en
- (c) moet voer gehou word in 'n ongedierte-bestande pakkamer, spesifiek voorsien vir hierdie doel, indien voer op die perseel geberg gaan word.

Kraalkapasiteit

22. (1) Die aantal diere per kraal moet beperk word om 'n minimum vloerspasie toe te laat van –
- (a) 1,75 m² per bees of perd;
 - (b) 0,75 m² per swaar vark of kalf; en
 - (c) 0,50 m² per kleiner vark, skaap of bok.
- (2) Krale moet voorsien wees van permanente kennisgewings wat die kapasiteit per spesie van elke kraal aandui.

Kraalgange [Sien ook regulasie 69]

23. Gange in krale –
- (a) moet permanente, gedreineerde vloere met randstene hê wat diere se vrye beweging toelaat;
 - (b) moet so afgewerk wees dat die vloere en dreindeksels nie glyerig is nie;
 - (c) mag nie minder as 1,8 m wyd vir beeste en perde wees nie en ten minste 1,0 m vir skape, bokke en varke; en
 - (d) moet goed onderhou word en vry van los voorwerpe wees.

Drukgame

24. (1) Drukgame moet goed onderhou word en vry van los voorwerpe wees.
- (2) Moet so afgewerk wees dat die vloere en dreindeksels nie glyerig is nie;
 - (3) Drukgame, vir die aanjaag van diere tussen krale en die inperkfasiliteit, se binne-wydte moet nie meer as 0,9 m wees nie.
 - (4) Drukgame moet so ontwerp wees dat die inperkfasiliteit nie sigbaar is vanaf die drukgang of die krale nie.
 - (5) Die gedeelte van die drukgang wat by die inperkfasiliteit ingaan moet soliede kante hê.

Verdowing, hysing en uitbloei [Sien ook regulasies 72; 73; 74; 75]

25. (1) Vir humane inperking van alle spesies onmiddellik voor verdowing moet daar voorsiening gemaak word vir –
- (a) 'n inperkkas, goedgekeur deur die nasionale uitvoerende beampte, om beeste en perde te bedwing; en
 - (b) 'n inperkkraal van 2 m x 2 m of verkieslik 'n drukkraal voorsien met 'n geskarnierde hek, om vermindering van vloerspasie moontlik te maak, vir skape, bokke en varke.
 - (c) 'n inperkkas of inperkkraal moet voorsien word vir groot, moeilike bere en sêe.
 - (d) enige ander wyse van inperking of bedwinging goedgekeur deur die provinsiale uitvoerende beampte.
- (2) Die volgende moet voorsien word om diere mee te verdoof –
- (a) 'n klank gedempde penpistool;
 - (b) 'n elektriese verdoofapparaat; of
 - (c) enige ander verdoofapparaat goedgekeur deur die nasionale uitvoerende beampte.
- (3) Die operasionele parameters vir verdowing moet op die verdoofapparaat of in die verdowingsarea vertoon word.
- (4) Toerusting moet voorsien word om verdoofde diere te boei en in posisie te hys vir uitbloei.
- (5) Fasiliteite moet voorsien word vir die versameling en berging van bloed in geslote houers voordat dit verwyder en oor beskik word.

- (6) Die minimum vryhoogte vir spore en toerusting in uibloei-areas is –
- (a) vir beeste, van spoor tot vloer, in die geval van 'n kruipbalk, 4.8 m en met 'n vaste spoor 4.4 m; en
 - (b) vir skape, van spoor tot vloer 2.3 m.

Dressering en ontweidings fasiliteite

26. (1) Die minimum vryhoogte vir spore en toerusting in dresseerareas is –
- (a) Vir die dressering van beeste, 3.4 m van spoor tot vloer; en
 - (b) Vir die dressering van skape, 2.2 m van spoor tot vloer.
- (2) Die vryhoogte tussen toerusting en dresseerspoor moet in alle gevalle so wees dat karkasse nie aan die toerusting raak nie en minstens 1000 mm vanaf mure is.
- (3) Relings en hake, vas aan mure, moet 400 mm vanaf die muur wees, en die vleis wat van sulke hake hang mag nie die vloer of die muur raak nie.
- (4) Spore moet minstens 700 mm vanaf kolomme, pilare of die kante van deuropeninge wees waardeur karkasse moet beweeg.
- (5) Afsonderlike uitbloei- en dresseerareas moet in 'n abattoir voorsien word indien meer as een diersoort terselfdertyd geslag word.
- (6) Ontharing van varke, insluitend afwerking en afwas voor ontweiding, mag slegs gedoen word in die vark ontharingsarea.

Vleisinspeksie-fasiliteite

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

Koelgeriewe

28. (1) Koelgeriewe moet voorsien word wat minstens die daaglikse slagdeurset kan behartig.
- (2) Die minimum vryhoogte vir spore in koel -en vrieskamers is –
- (a) vir beeste en perde of skape of bokke op raamwerke met verlengstawe is 1000 mm vanaf die muur en 900 mm tussen oorhoofse spore; en
 - (b) vir skape, bokke en varke, indien afsonderlik gehang, 330 mm vanaf die muur en tussen oorhoofse spore.
- (3) Spasiëring van eenhede op die lyn moet so wees dat lugvloei tussen karkasse of sye verseker word, met 'n minimum van 660 mm spoor lengte per eenheid.

Versendingsareas

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

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

30. (1) Rooiafval moet met skoon, lopende water gewas word, op hake gehang of in houers geplaas word en afgekoel word in 'n rooiafval- of karkaskoelkamer, na 'n kerntemperatuur van minder as 7° C binne 16 uur, maar dit hoef nie by die abattoir verkoel te word nie indien dit op 'n deurlopende basis na die verkoelings fasiliteit verwyder word wat so geleë is dat higiëne standaarde nie gekompromitteer word nie en deur die provinsiale uitvoerende beampte so aanvaar word en mits afsonderlike versendfasiliteite vir rooiafval voorsien is;
- (2) Rooiafval mag nie saam met ru-afval geberg word of daarmee in aanraking kom nie.
- (3) Verdere skeiding, opсны en verpakking van rooiafval moet in 'n aparte area of kamer gedoen word.
- (4) As rooiafval in kartonne, houers of plastiese sakke vir versending, verkoeling of bevrising verpak word –
- (a) mag dit slegs in 'n afsonderlike area of kamer gedoen word en toerusting moet vir hierdie taak voorsien word;
- (b) bergingsfasiliteite vir 'n dag se gebruik van skoon, leë sakke of houers moet voorsien word; en
- (c) grootmaat bergingsfasiliteite moet vir verpakkingsmateriaal voorsien word.
- (5) Gekartonneerde afval mag nie in dieselfde koelfasiliteit as karkasse of onverpakte afval geberg word nie.

Was van ru-afval

31. (1) Nadat ru-afval goedgekeur is, moet dit van die dresseerkamer na die afvalkamer, direk aanliggend en verbind daarmee, verwyder word waar pense en derms –
- (a) geskei en die inhoud geledig word;
- (b) met skoon, lopende water gewas word; en
- (c) op hake gehang word vir afkoeling en drupdroging voor en tydens verkoeling.
- (2) Toerusting moet voorsien word vir lediging van grootpense en derms en sodanige inhoud moet deurlopend verwyder word.
- (3) Waar gewaste pense of derms in houers of plastieksakke verpak word vir versending, verkoeling of bevrising, moet 'n bergingsfasiliteit vir skoon sakke of houers, vir 'n dag se gebruik, voorsien word.
- (4) Eetbare, gewaste ru-afval moet in 'n koelfasiliteit gehou word teen 'n lugtemperatuur nie hoër nie as minus 2 °C, maar dit hoef nie by die abattoir verkoel te word nie indien dit op 'n deurlopende basis na die verkoelings fasiliteit verwyder word wat so geleë is dat higiëne standaarde nie gekompromitteer word nie en deur die provinsiale uitvoerende beampte so aanvaar word;

Skoonmaak van ru-afval

32. (1) Die proses en toerusting wat gebruik word om ru-afval skoon te maak moet deur die provinsiale uitvoerende beampte goedgekeur word.
- (2) 'n Kamer, wat so groot en so ingerig is dat die higiëne van die funksie verseker is, moet voorsien word om pense in skoon te maak.
- (3) Afsonderlike houers moet gebruik word vir ongeweeke pense, en die wat reeds skoongemaak is.

- (4) Skoongemaakte afval moet na skoonmaak verwyder word.
- (5) Afsonderlike kamers moet voorsien word vir –
 - (a) ontharing van beeskloutjies en skaapkoppe en -pote; en
 - (b) ontveling, ontvlesing en klowing van koppe en herwinning en verpakking van harsings.
- (6) Waar skoon produkte, afkomstig van die koppe verpak word in houers of plastiese sakke vir versending, verkoeling of bevriesing –
 - (a) mag dit slegs in 'n afsonderlike kamer of area gedoen word en toerusting moet hiervoor voorsien word; en
 - (b) 'n bergingsfasiliteit vir skoon sakke of houers, vir 'n dag se gebruik, moet voorsien word.
- (7) Waar skoon ru-afval verpak word in houers of plastiese sakke vir versending, verkoeling of bevriesing –
 - (a) mag dit slegs gedoen word in 'n afsonderlike kamer of area en toerusting moet daarvoor voorsien word; en
 - (b) 'n bergingsfasiliteit vir skoon sakke of houers, vir daaglikse gebruik, moet voorsien word.
- (8) Skoongemaakte afval en skoon kopvleis moet in 'n verkoelruim geberg word teen 'n lugtemperatuur nie hoër nie as minus 2 °C, maar dit hoef nie by die abattoir verkoel te word nie indien dit op 'n deurlopende basis na die verkoelings fasiliteit verwyder word wat so geleë is dat higiëne standaarde nie gekompromitteer word nie en deur die provinsiale uitvoerende beampte so aanvaar word;

(2) *prosedures by opсны-aanlegte wat vir die uitvoermark produseer*
 [Sien ook regulasie 7]

Algemeen

- 33. (1) Slegs geïnspekteerde en goedgekeurde karkasse of vleis mag opgesny word.
- (2) Indien karkasse of vleis ontvang word van 'n bron anders as die abattoir op die perseel, moet die geregistreerde inspekteur bepaal dat –
 - (a) dokumentasie oor die oorsprong van die vleis beskikbaar is;
 - (b) vleisinspeksie van die vleis gedoen was en dat dit goedgekeur is;
 - (c) die koueketting behou is en dat die kerntemperatuur van die vleis 7 °C of laer is.
- (3) Alle vleis aangebied vir opсны moet onbesoedeld wees; en
- (4) Geen vleis wat tekens toon van bederf mag opgesny word nie.
- (5) 'n Geregistreerde inspekteur kan te enige tyd vereis dat enige verpakte vleis weer oopgemaak word vir inspeksie, en mag die magtiging gee tot die herseëling van enige sodanige houer of karton met vleis.
- (6) 'n Liniêre produksievloei moet gevolg word deur kruisvloei, terugvloei en akkumulasie of ophoping te vermy op enige stadium van die produksieproses.

Opsny

34. (1) Alle sny, opsny in blokkies, of maal van vleis moet so georden wees dat die higiëne van al die werksaamhede verseker is.
- (2) Bene afkomstig van die opsnyproses moet gereeld verwyder word na 'n geskikte kamer of houer wat spesifiek vir daardie doel voorsien is.
- (3) Opgesnyde vleis wat bevind word as ongeskik vir gebruik deur mens of dier, moet versamel word in behoorlik gemerkte houters of fasiliteite en verwyder word vanaf die perseel ooreenkomstig Deel VIII.
- (4) Ten spyte van regulasie 36 (2), mag vleis opgesny word terwyl dit warm is indien –
- (a) vleis direk van die dresseerkamer na die opsnykamer geneem word in 'n enkele prosedure, waar die opsnykamer in dieselfde gebou of op dieselfde perseel is as die dresseerkamer;
 - (b) opsnyding geskied onmiddellik na die oorplasing;
 - (c) opgesnyde vleis verkoel word of bevriesing in aanvang neem binne een uur; en
 - (d) hierdie prosedure uitgevoer word volgens 'n protokol goedgekeur deur die provinsiale uitvoerende beampte.

Omhulsels

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

Temperatuurbeheer

36. (1) Die lugtemperatuur van 'n kamer waar vleis opgesny en verpak word, moet gehandhaaf word teen of onder 12 °C.
- (2) Tydens opsny, verdeling, toedraai en verpakking, moet die kerntemperatuur van onbevroe vleis gehandhaaf word teen of onder 7 °C.
- (3) Vleis wat verpak word vir bevriesing, moet in 'n vriesfasiliteit geplaas word binne een uur nadat dit verpak is. Die vriesfasiliteit moet in staat wees om die temperatuur van die vleis te verlaag tot minstens minus 12 °C binne 24 uur en daarna te handhaaf teen of onder daardie temperatuur en bevrore vleis mag nie versend word teen kerntemperature hoër as minus 12 °C nie.

Sanitasie

37. (1) Die reiniging -en steriliseerprosedure vir draagbare en ander toerusting moet voldoen aan Deel II C. (5).
- (2) Hand- en ander toerusting moet gedurende werkstyd gesaniteer en gesteriliseer word.

Verdere prosessering

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

(3) Verkoeling en bevrising by abattoirs

[Sien ook regulasies 28; 30(1); 31(4); 32(8); 33(2)(c); 36; 55(n); 105]

Vereistes

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

Temperatuurvermoë

40. (1) 'n Verkoelfasiliteit wat gebruik word om warm karkasse, sye, kwarte of porsies te verkoel moet in staat wees om ononderbroke verkoeling te verskaf om die kerntemperatuur van vleis te verminder tot 7 °C voor versending.
- (2) Vleis, karkasse, porsies en afval wat bevrise word, mag nie verwyder word voordat 'n kerntemperatuur van minus 12 °C bereik is nie.
- (3) (a) Ontvriesingsmeganismes in koelgeriewe moet ys versameling op verdampingsklosse beperk tot onder die vlak wat nadelig is vir temperatuur handhawing.
- (b) Waar 'n koel -of vrieskamer vleis bevat gedurende 'n ontvriesingsiklus, moet die ontvriesing van elke verdampingsklos binne 30 minute voltooi wees.
- (c) Dreineringsverbindinge van genoegsame grootte moet voorsien word vanaf drupbakke van lugverkoelingseenhede en moet tot grondvlak lei buite die kamer of direk in die dreineringsstelsel.
- (4) 'n Koelgerief moet 'n sigbare, permanente kennisgewing aan die buitekant hê, wat aandui –
- (a) wat die kubieke inhoud van die kamer is;
- (b) watter tipe produk daarin verkoel, bevrise of geberg kan word;
- (c) wat die maksimum toelaatbare lading in kilogram of aantal karkasse vir daardie kamer is;
- (d) die finale temperatuur benodig vir die vleis in grade Celsius en die minimum tyd, in uur, benodig om hierdie temperatuur te bereik; en
- (e) in die geval van 'n bergings koel -of vrieskamer, die maksimum toelaatbare gemiddelde temperatuurwaarde waarteen vleis daarin geplaas mag word.

Laaipraktike by koel -en vriesfasiliteite

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

Ys

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

Sanitasie en plaagbeheer

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

Rekordhouding

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

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

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

(5) Sanitasie [Sien ook regulasies 14 - 17; 55(h)]**Water en toerusting**

46. (1) Vir sanitasiedoeleindes moet die volgende beskikbaar wees -
- (a) drinkwater;
 - (b) warmwater in steriliseerders met 'n minimum temperatuur van 82 °C om handtoerusting mee te desinfekteer.
 - (c) water teen 40 °C by handewasbakke vir die was van hande; en
 - (d) water teen 40 °C vir algemene reinigingsdoeleindes.
- (2) Die eienaar moet alle toerusting benodig vir sanitasie voorsien.

Sanitasieprogramme

47. (1) Sanitasieprogramme moet deur 'n geregistreerde inspekteur goedgekeur word.
- (2) 'n Uitvoering na-produksie sanitasieprogram moet in plek wees bevattende -
- (a) 'n lys van al die areas en kamers wat gereinig moet word;
 - (b) die frekwensie van reiniging;
 - (c) stap-vir-stap reinigingsprosedures vir elke area, kamer of toerusting, insluitend ablusiegeriewe, vleistransportvoertuie en krale;
 - (d) tegniese uiteensetting van chemikalieë in gebruik, moet voorsien word met verwysing na gebruik in vleisaanlegte, aktiewe bestanddele, verdunningvlakke en toepassings;
 - (e) resultate, insluitend mikrobiologiese monitering, moet as die mikpunt van die sanitasieprogram ingewin word; en
 - (f) taakbeskrywings en 'n opleidingsprogram vir alle skoonmakers.
- (3) Programme moet in plek wees vir voortdurende reiniging tydens -
- (a) werksperiodes;
 - (b) rusperiodes; en
 - (c) skofveranderings.
- (4) Sanitasie moet onmiddellik begin nadat produksie vir die dag of 'n skof geëindig het, maar geen sanitasie mag verrig word in enige area voordat alle eetbare vleis en diereprodukte verwyder is, om kontaminasie te voorkom.
- (5) 'n Nuwe skof kan nie begin nie voordat alle areas, kamers en toerusting skoongemaak en gedisinfecteer is, en 'n doelmatige program vir voorproduksie-monitoring moet in plek wees om sindelikhed van alle fasiliteite te verseker voordat produksie 'n aanvang neem.

Verkoelings - en vriesfasiliteite

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

DEEL III**HIGIËNE BEHEER- EN EVALUASIESTELSELS**

[Artikel 11(1)(e)]

Higiëne Beheerstelsel (HBS)

49. Die eienaar van 'n abattoir moet –

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

Dokument-bestuurstelsel

50. Die dokumentbestuurstelsel moet voorsiening maak vir –

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

Skematiese plan van die abattoir

51. Die eienaar moet 'n opgedateerde skematiese plan van die abattoir voorberei, wat die volgende besonderhede moet insluit –

- (a) al die verskillende areas op elke vlak;
- (b) identifisering van al die verskillende kamers in elke area, met 'n aanduiding van die proses of werksaamheid insluitend die kapasiteite of operasionele tempo's in daardie kamers;
- (c) die vloei van die produk;
- (d) ander strukture op die perseel;
- (e) die vereiste temperatuur asook die kapasiteit van elke kamer waar die temperatuur beheer word;
- (f) die verskillende ablusiegeriewe vir werkers in onderskeidelik die skoon- en vuilareas asook die personeel ingange na die verskillende areas;
- (g) alle ingange tot kamers, areas en geboue; en
- (h) grense met aanduiding van in- en uitgange na en van die perseel.

Vloeiagram van slagproses

52. Die eienaar moet 'n vloeiagram van die slagproses saamstel wat insluit –

- (a) alle stappe betrokke in die proses, asook oponthoude tydens of tussen opeenvolgende stappe, vanaf die aankoms van die diere totdat die eindproduk bemark is; en

- (b) besonderhede en tegniese data, insluitend die uitleg en eienskappe van toerusting, die volgorde van stappe, tegniese parameters van werksprosedures, produk vloei, skeiding tussen skoon- en vuilareas, higiëniese omgewing van die abattoir, personeelroetes en higiëniese gebruike, berging van produkte en verspreidingsprosedures.

Moontlike risiko's

53. Die eienaar moet 'n lys opstel van al die moontlike biologiese, chemiese of fisiese risiko's wat mag voorkom met elke stap van die proses, insluitend –

- (a) onaanvaarbare besoedeling of herbesoedeling van 'n biologiese, chemiese of fisiese aard;
- (b) onaanvaarbare oorlewing of toename van patogene mikro-organismes; en
- (c) onaanvaarbare produksie of aanhoudende voorkoms van toksiene of ander onwenslike produkte van mikrobiële metabolisme.

Voorkoming van risiko's

54. Die eienaar moet geskrewe higiëne bestuursprogramme (HBP) voorberei om risiko's, soos verwys in regulasie 53, te voorkom, elimineer of verminder na aanvaarbare vlakke en dit voorlê vir goedkeuring deur die provinsiale uitvoerende beampte en verder moet die eienaar –

- (a) verseker dat bestuursprogramme vir elke risiko implementeer word;
- (b) kritieke grense bepaal vir beheerpunte;
- (c) 'n monitorings of kontrole stelsel instel vir elke beheerpunt; en
- (d) geskrewe regstellende aksies voorberei wat sonder huiwering gevolg moet word wanneer 'n afwyking waargeneem word en sodanige regstellende aksie moet spesifiseer –
 - (i) watter persone verantwoordelik is om die regstellende aksie te implementeer;
 - (ii) watter middele en optredes deur elke risiko vereis word;
 - (iii) watter optrede gevolg moet word ten opsigte van vleis wat geprosesseer was gedurende 'n tydperk waartydens die proses buite beheer was; en
 - (iv) dat 'n skriftelike rekord van die stappe wat geneem was, gehou word.

Higiëne Bestuursprogramme (HBP)

55. Die eienaar van die abattoir moet implementeer –

- (a) 'n HBP vir voordoodse inspeksie, insluitend beheermaatreëls om –
 - (i) te verseker dat alle diere wat om een of ander rede nie tot veilige vleis geprosesseer kan word nie, geïdentifiseer en hanteer word ooreenkomstig Deel VIII;
 - (ii) diere te identifiseer met siektes en toestande waarvan die simptome nie sigbaar mag wees tydens die nadoodse vleisinspeksies nie;
 - (iii) diere met soönotiese siektes te identifiseer;
 - (iv) diere met hoogs aansteeklike siektes of siektes beheer onder die Wet op Diergesondheid, 2002 (Wet No.7 van 2002) te identifiseer;
 - (v) diere te identifiseer wat 'n hoë besmettingsrisiko daarstel, soos diere met septiese toestande of wat besonder vuil is; en
 - (vi) te verseker dat beseerde diere, wat duidelik in pyn verkeer, sonder onnodige vertraging noodslagting of voorkeurslagting ondergaan;

- (b) 'n HBP vir slag en dressering, insluitend –
- (i) beheermaatreëls (BM) om te verseker dat geen besmetting van vleis en eetbare produkte afkomstig sal wees van –
 - (aa) die uitwendige oppervlakte van die dier wat geslag word;
 - (bb) wind en stof;
 - (cc) die inhoud van hol organe;
 - (dd) persone wat met eetbare produkte werk; of
 - (ee) kontak met vuil voorwerpe;
 - (ii) slag- en dresseringsprosedures wat enige besoedeling tot die absolute minimum moet beperk;
 - (iii) opleiding van alle werkers in korrekte slagtegnieke, insluitende beginsels van higiëniese praktyke wat gemonitor moet word;
 - (iv) 'n program vir die daaglikse kontrolering vir besoedeling op karkasse deur gebruik te maak van 'n verteenwoordigende monster van karkasse, op 'n ewekansige wyse deur die dag geneem, om die vlakke van besoedeling van karkasse te bepaal;
- (c) 'n HBP vir vleisinspeksie waarvolgens die toesighoudende geregistreerde vleisinspekteur, bygestaan deur die geregistreerde veearts, vleisinspeksie moet monitor deur die implementering van geskrewe beheermaatreëls as versekering –
- (i) dat vleisinspeksie gedoen word volgens Deel VI;
 - (ii) van die bevoegdheid van die vleisinspekteurs en vleisondersoekers;
 - (iii) van die persoonlike higiëne van vleisinspekteurs en vleisondersoekers;
 - (iv) dat koppe, ru-afval en rooiafval met die karkasse van oorsprong gekorreleer word;
 - (v) vir die sekuriteit van teruggehoude karkasse en organe;
 - (vi) vir die sekuriteit van voorwaardelik goedgekeurde karkasse en organe;
 - (vii) vir die sekuriteit van die goedkeuringstempel;
 - (viii) vir die sekuriteit van afgekeurde materiaal;
 - (ix) vir die implementering van standaard operasionele prosedures (SOP) vir –
 - (aa) noodslag;
 - (bb) voorkeurslag;
 - (cc) voorwaardelike slag;
 - (dd) slag van beeste wat positief gereageer het op die toetse wat op die plaas gedoen was vir brucellose en tering en sulke diere met "C" en "T" gebrandmerk is;
 - (ee) vuil diere; en
 - (ff) vleis wat geval het.

- (d) 'n HBP vir persoonlike higiëne van werkers waarvolgens –
- (i) 'n algemene gedragskode, goedgekeur deur 'n geregistreerde inspekteur, beskikbaar moet wees vir personeel en in die besonder vir werkers wat in direkte aanraking kom met vleis en eetbare produkte;
 - (ii) 'n opleidingsprogram, en bywoningsregisters, beskikbaar moet wees vir alle personeellede om die beginsels van die gedragskode, na verwys in subparagraaf (i), te kan toe pas; en
 - (iii) rekords van waarneming en toesig insluitend rekords van dissiplinêre optrede, in gevalle van herhaalde wangedrag of nie-nakoming, beskikbaar moet wees;
- (e) 'n HBP vir mediese fiksheid van werkers waarvolgens –
- (i) rekords van voor indiensnemings mediese sertifikasie dat werkers geskik is om met vleis en eetbare produkte te werk, beskikbaar moet wees; en
 - (ii) rekords beskikbaar moet wees van daaglikse fiksheidskontroles, insluitend regstellende optredes in gevalle van siektes en beserings;
- (f) 'n HBP vir die temperatuur van water in steriliseerders en die instandhouding van steriliseerders waarvolgens beheermaatreëls geïmplementeer moet wees om die voortdurende beskikbaarheid en bereikbaarheid van steriliseerders in goeie werkende toestand by temperatuur van 82 °C te verseker, insluitend registers vir daaglikse kontroles wat die frekwensie van sulke kontroles toon, asook regstellende prosedures in gevalle van nie-voldoening;
- (g) 'n HBP vir die beskikbaarheid van vloeibare seep en seepverskaffers, toiletpapier en weggooibare handdoeke, ooreenkomstig waarvan beheermaatreëls ingestel is om die voortdurende beskikbaarheid en bereikbaarheid van sulke items te verseker by vooraf geïdentifiseerde punte;
- (h) 'n HBP vir sanitasie en voortdurende reiniging, en 'n reinigingskedge wat voorsien vir –
- (i) 'n lys van al die areas wat skoongemaak moet word;
 - (ii) 'n lys van al die kamers wat skoongemaak moet word in elke area;
 - (iii) die naam van die persoon verantwoordelik vir die reiniging van elke area, seksie of kamer;
 - (iv) 'n breedvoerige beskrywing van die reiniging van elke struktuur in elke kamer in 'n bepaalde area, insluitend –
 - (aa) hoe gereeld skoongemaak moet word;
 - (bb) stap vir stap metodes van reiniging;
 - (cc) data van chemikalieë in gebruik, soos registrasie-data, veiligheid, verdunnings, aanwendingsvoorskrifte;
 - (dd) die korrekte gebruik van die reinigingsmiddels, soos verdunning, temperatuur en tydsduur van kontak;
 - (ee) die afspoel van aangewende chemikalieë; en
 - (ff) resultate wat bereik moet word as doelwit van die reinigingsprogram;
 - (v) 'n bylae vir elke kamer waarin die reiniging van elke struktuur uitvoerig beskryf word, insluitend aspekte soos metode, frekwensie en doelwitresultate;
 - (vi) die opleiding van reinigingspanne in die uitvoer van hierdie programme;
 - (vii) die beheer oor die berging van reinigingsmiddels om besoedeling van eetbare produkte te voorkom;

- (viii) 'n breedvoerige beskrywing van voortdurende reiniging op die prosesseringslyn tydens slagting, wat moet insluit –
 - (aa) 'n lys van al die aksies in hierdie program, insluitend die reiniging van bewegende toerusting en kratte; en
 - (bb) 'n stap vir stap beskrywing van elke aksie;
 - (ix) die goedkeuring van hierdie programme deur 'n geregistreerde inspekteur; en
 - (x) laboratoriumtoetse wat ingestel en gedokumenteerd word, as kontrole van die doeltreffendheid van die reinigingsprogramme;
- (i) 'n HBP vir die beskikbaarheid en kwaliteit van water waarvolgens –
- (i) die abattoireienaar verslag moet doen oor die bron van die watervoorsiening en die status van sodanige water;
 - (ii) die eienaar in staat moet wees om die waterverspreidingsstelsel in die abattoir te demonstreer en 'n opgedateerde skematiese plan van die waterverspreiding op die perseel te kan verskaf;
 - (iii) 'n monsternemingsprogram gevolg moet word om te verseker dat alle uitlate, insluitend waterslange, op 'n herhaalde, kontinue basis gekontroleer word, binne 'n bepaalde tydbestek, en die monsternemingsprosedure beskryf moet word; en
 - (iv) die eienaar verantwoordelik is om te verseker dat die water wat in die abattoir gebruik word, drinkbaar is en dat rekords van mikrobiologiese en chemiese watertoetsresultate beskikbaar is;
- (j) 'n HBP van pesbeheer waarvolgens die abattoireienaar 'n geskrewe beheerprogram vir elke tipe van pes moet verskaf vir goedkeuring deur die provinsiale uitvoerende beampte, en sodanige program moet die volgende insluit –
- (i) skematiese plan wat die posisies van aaspunte aantoon;
 - (ii) 'n gifregister, insluitend spesifikasies vir die gebruik van verskillende gifwe; en
 - (iii) 'n opleidingsprogram vir persone wat met gif werk;
- (k) 'n HBP vir vullisverwydering, insluitend afgekeurde materiaal, waarvolgens –
- (i) die abattoireienaar 'n geskrewe bestuursprogram moet verskaf vir die verwydering van elke afsonderlike kategorie van afvalmateriaal, insluitend algemene vullisverwydering, vir goedkeuring deur die provinsiale uitvoerende beampte; en
 - (ii) sekuriteitsmaatreëls beskryf moet word, wat moet voorkom dat afgekeurde materiaal in die voedselketting beland;
- (l) 'n HBP vir in-kontak omhulsels en verpakkingsmateriaal waarvolgens –
- (i) die abattoireienaar 'n geskrewe bestuursprogram moet verskaf waarin die toepaslikheid asook die berging en hantering van alle in-kontak omhulsels en verpakkingsmateriaal aangespreek word;
 - (ii) beheermaatreëls om besoedeling in opbergingskamers te vermy, voorsien moet word; en
 - (iii) beheermaatreëls voorsien moet word vir die voorkoming van besoedeling van toedraai-materiaal;
- (m) 'n HBS vir onderhoud, waarvolgens die eienaar van die abattoir 'n dokument voorsien waarin die roetine onderhoud van alle toerusting en strukture aangespreek word; en

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

DEEL IV**HIGIËNE VEREISTES VIR PERSONE WAT
ABATTOIRS BINNEGAAN**

[Artikel 11(1)(f)]

Besoekers wat 'n abattoir binnegaan

56. Alle persone wat 'n abattoir betree insluitend bestuur, besoekers en onderhoudspersoneel moet deur die eienaar voorsien word van skoon, bruikbare, beskermende kleding wat voldoen aan subregulasie 59(1).

Mediese rekords van werknemers

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

Gesondheidskontroles

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

Beskermende kleding

59. (1) Beskermende kleding moet lig van kleur, skoon en in goeie toestand wees, en moet veiligheidshoede, haarnette, baardnette, kop- en skouermantels, wit rubberstewels en veiligheidstewels in sluit wat voldoen aan higiëne vereistes asook waterdigte voorskote soos vereis in die werksituasie.
- (2) Met die aanvang van elke werksdag of skof moet die eienaar die personeel voorsien van beskermende kleding.
 - (3) Die eienaar moet toesien dat sulke skoon, beskermende kleding so geberg en hanteer word dat dit nie in aanraking kom met privaatkleding nie.
 - (4) Privaatkleding moet in 'n sluitkas, wat slegs vir daardie doel dien, gehou word.
 - (5) Beskermende kleding moet gewissel of gewas word wanneer dit besoedel word deur aanstootlike of skadelike materiaal of as dit vuil word.
 - (6) Werkers in die skoon- en vuil-areas moet respektiewelik onderskeibare beskermende kleding dra.
 - (7) Beskermende kleding moet persoonlike kleding heeltemal bedek.
 - (8) Personeel mag slegs verkleed om beskermende kleding aan te trek in toepaslike kleedkamers en items van beskermende kleding, gelaat in die werksareas van die abattoir, mag slegs neergesit of opgehang word in areas wat vir sodanige items aangewys is.
 - (9) Personeel mag nie tydens rusperiodes in hul beskermende kleding op die grond sit of lê nie en mag nooit hul beskermende kleding buite die perseel dra nie.
 - (10) Die abattoireienaar moet fasiliteite vir die was van klere voorsien of gebruik maak van 'n wasserydiens en personeel mag nie toegelaat word om beskermende kleding huis toe te neem om dit daar te was nie.

Beserings

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

Stort en die was van hande

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

Verbode praktyke

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

Opleiding

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

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

[Artikel 11 (1)(h)]

Vereistes vir voertuie

64. (1) Om slagdiere na 'n abattoir te vervoer –
- (a) moet die vloere van die voertuig –
- (i) solied wees sonder openinge tussen verskillende vlakke sodat diere op 'n laer vlak nie besoedel word nie; en
- (ii) nie-absorberend en glyvas wees;
- (b) moet kante en afskortings –
- (i) nie laer as 1 800 mm vir beeste en 750 mm vir kleiner diere wees nie; en
- (ii) daar moet afskortings elke 3 m van die laairuim voorsien word indien die voertuig langer as 4 m is;
- (c) moet skadu verskaf word vir varke tydens vervoer;
- (d) moet die voertuig geventileer wees; en

- (e) mag die laairuim nie -
 - (i) skerp punte, hoeke, uitsteeksels of gate hê wat diere kan beseer nie; of
 - (ii) los voorwerpe hê wat tussen die diere geberg word nie.
- (2) Minimum vereiste vloerspasië per dier op 'n voertuig is -
 - (a) 1,4 vk. m per volwasse bees of perd;
 - (b) 0,3 vk. m per klein kalf;
 - (c) 0,4 vk. m per skaap of bok;
 - (d) 0,3 vk. m per vleisvark;
 - (e) 0,4 vk. m per spekvarke; en
 - (f) 0,8 vk. m per volwasse ander varke.
- (3) Daar moet afskortings op die voertuig wees as skeiding tussen -
 - (a) bulle en koeie of verse;
 - (b) volwasse en jong diere;
 - (c) verskillende spesies;
 - (d) weerbarstige en normale diere; en
 - (e) beseerde of blinde en normale diere.

Voertuighigiëne

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

Aflaai [Sien ook regulasie 19]

- 66. (1) Diere wat by 'n abattoir aankom moet sonder versuim deur opgeleide personeel afgelaai word.
- (2) Diere moet op 'n kalm manier afgelaai word om opwindings, vrees, stress en beserings te voorkom.
- (3) Dit is verbode om varke en kalwers met 'n elektriese apparaat aan te por.
- (4) Diere mag nie aan hulle koppe, wol, vel, ore, sterte, horings of bene opgetel word nie; en ook nie gedwing word om van verskillende vlakke of oor gapings te spring wanneer hulle afgelaai word nie.

Rusperiodes

67. Diere moet oornag in krale rus voordat hulle geslag word, maar indien 'n geregistreerde inspekteur tevrede is dat hulle uitgerus is, mag hulle geslag word op die dag van hul aankoms mits hulle 'n rusperiode van ten minste 'n uur gehad het.

Kraling [Sien ook regulasies 20; 21; 22]

- 68. (1) Diere wat geslag gaan word moet in krale gehou word.
- (2) Krale moet skoongemaak word nadat elke besending diere verwyder is.
- (3) Skoon drinkwater moet te alle tye beskikbaar wees vir diere wat geslag gaan word.
- (4) Diere mag nie langer as 72 uur in 'n kraal gehou word nie, maar in die geval van kalwers en varke nie langer as 48 uur nie.

- (5) Subregulasie (4) is nie van toepassing op judasbokke nie waarvoor voorsien gemaak moet word vir –
 - (a) spesifieke onderdak krale met toepaslike slaapplek, weg van die slagarea;
 - (b) genoegsame en toepaslike voeding op 'n daaglikse basis;
 - (c) veeartsenykundige behandeling soos vereis word.
- (6) Judasbokke, bo vermeld, mag nie toegelaat te word om te teel nie en gekastreerde mannetjies moet by voorkeur gebruik word.
- (7) Nie-herkouers wat vir langer as 24 uur in krale gehou word, of herkouers vir langer as 48 uur, moet gevoer word.
- (8) Ongespeende varke en kalwers onder die ouderdom van drie maande en ongespeende lammers onder twee maande wat vir 'n periode van 12 uur of langer wag om geslag te word, moet in die geval van varke met graan gevoer, en in die geval van kalwers, lammers en boklammers met melk of melkplaasvervangers met die verstandhouding dat sodanige melk met 'n bottel of ander toepaslike metode, vir sodanige diere, gevoer word.
- (9) Waar diere in 'n kraal gevoer word, mag die voer slegs in 'n hooirak, trog of ander toepaslike houder geplaas word.
- (10) Die volgende diere mag nie saam gekraal word nie:
 - (a) bulle en koeie of verse en koeie;
 - (b) enige jong diere en volwassenes;
 - (c) diere van verskillende spesies;
 - (d) weerbarstige en normale diere; en
 - (e) beeste met lang en kort horings.
- (11) Diere wat tydens vervoer of in die kraal geboorte gegee het moet in 'n isolasiiekraal gehou word tesame met hul jong, wagtend op 'n uitsluisel deur die veearts wat mag behels dat, onderhewig aan kwarantyn situasies, so 'n kalf of lam van die abattoir verwyder mag word of alternatiewelik, vernietig moet word en met die verstandhouding dat diere wat geboorte gegee het nie binne drie dae geslag mag word nie.

Beweging van diere [Sien ook regulasies 23; 24]

69. (1) Diere in krale, gange en inperkareas moet kalm en humaan hanteer word, sonder om te skreeu of hulle te slaan.
- (2) Aanporders moet met batterye werk en mag nie gebruik word wanneer die diere reeds vorentoe beweeg nie.

Noodslagting

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

Isolering [Sien ook regulasie 20(m)]

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

Verdowing [Sien ook regulasie 25]

72. Diere by 'n abattoir moet bewusteloos gemaak word met 'n metode van verdowing soos na verwys in regulasie 73 voordat die uitbloei insnyding gemaak word.

Metodes van verdowing

73. (1) Diere by 'n abattoir kan verdoof word deur die –
- (a) Skietpenmetode, op voorwaarde dat –
 - (i) die abattoireienaar verseker dat die skietpenpistool goed onderhou en in 'n goeie werkende toestand is en dat dit gebruik word ooreenkomstig die metode goedgekeur deur die nasionale uitvoerende beampte; en
 - (ii) die korrekte graad patroon vir die tipe dier gebruik word om maksimum penspoed en binnedringing van die skedel te verseker;
 - (b) elektriese metode, op voorwaarde dat –
 - (i) die abattoireienaar verseker dat die elektriese bedwelmingsapparaat goed onderhou en in 'n goeie werkende toestand is en dat dit gebruik word ooreenkomstig die metode goedgekeur deur die nasionale uitvoerende beampte; en
 - (ii) die terminale op so 'n wyse aan die dier se kop geplaas word dat die stroom deur die brein gaan; en
 - (iii) voorsiening gemaak word vir meters om die tydsduur, elektriese spanning en stroomsterkte aangewend tydens bedwelmings te monitor om te verseker dat gehou word by die aanbevelings van die vervaardiger; of
 - (c) enige ander metode goedgekeur deur die provinsiale uitvoerende beampte.
- (2) Die tempo van verdowing moet gekontroleer en bepaal word deur die tempo van uitbloei en dresserings.

Uitbloei

74. (1) 'n Dier moet gebloei word binne 60 sekondes na verdowing –
- (a) in 'n hangende posisie; of
 - (b) in 'n horisontale posisie op voorwaarde dat die dier onmiddelik na die bloeisnit gemaak is in die hangende posisie gebring word.
- (2) 'n Dier moet gebloei word deur die jugularis are en die carotis slagare aan beide kante van die nek met 'n skerp mes af te sny of, in die geval van varke en beeste, deur insteking en afsny van die anterior vena cava of aorta by die basis van die hart.
- (3) Gebruik 'n afsonderlike, skoon en gesteriliseerde mes vir die uitbloei van elke dier.

Duur van uitbloei

75. Diere mag slegs dresseer word nadat hulle gebloei het vir agt minute in geval van beeste en perde en ses minute vir kalwers, varke en skape.

Afslagting en ontweiding

76. (1) Dressering moet direk na uitbloei begin deur –
- (a) die verwydering van kop en pote en dit vir vleisinspeksie voor te lê sodat hierdie dele korreleer met die karkas;
 - (b) verwydering van lakterende uiers, met die vel aan, met voorkoming dat melk gestort word op enige deel van die karkas, en met behoud van die *Lnn inguinalis superficialis* aan beide kante intak op die karkas; en

- (c) insnydingslyne op 'n huid of vel oop te maak met 'n skoon, steriele handmes, slegs van binne na buite (spiessnitte), maar 'n meganiese afslagmes mag nie vir hierdie doel gebruik word nie.
- (2) Voortplantingsorgane en enige deel wat nie kommersieel benut word nie, moet as afgekeurde materiaal hanteer en in dienlike houers geplaas word.
 - (3) Alle toerusting gebruik vir afslag en ontweiding wat in kontak kom met vleis, moet gesteriliseer word na gebruik op elke karkas.
 - (4) Tydens afslag en ontweiding van 'n karkas moet kontak van blootgestelde vleis met platforms, mure, vloer, buite-oppervlaktes van die vel of huid, besoedelde toerusting of ander materiaal ten alle tye vermy word.
 - (5) Skroei, skraap en voor-ontweidingswas van varke moet afgehandel word in die ontharingsarea voordat karkasse na die ontweidingsarea beweeg word.
 - (6) Besoedeling van die karkas, vleis of organe met die inhoud van derms of grootpense, urine, gal of melk, tydens ontweiding, te vermy en indien daar wel besoedeling plaasvind, moet dit weggesny word onder die toesig van 'n geregistreerde inspekteur en moet nie met water afgespoel word nie.
 - (7) Alle organe en ingewande moet beskikbaar gemaak word vir vleisinspeksie en moet met die oorspronklike karkas geïdentifiseer kan word.
 - (8) Karkasse mag nie skoongemaak, afgevee of afgedroog word met 'n borsel, lap of enige ander sodanige voorwerp nie.
 - (9) Die derms mag nie tydens ontweiding van die maag of pens geskei word nie.
 - (10) Die maag of pens, derms, baarmoeder, urinêre -en galblase mag nie in die slagarea oopgemaak word nie, en galblase mag intak verwyder word in die dresseringskamer of -area na vleisinspeksie en goedkeuring van lewers.
 - (11) Karkasse van beeste of perde ouer as drie maande en varke swaarder as 92 kg moet in die lengte, deur die rugstring, gekloof word voor vleisinspeksie.

Finale was

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

Kwartering

78. 'n Karkas wat deur 'n geregistreerde inspekteur goedgekeur is, mag in 'n abattoir kwarteer word voor of na verkoeling, maar enige verdere opsnying moet in 'n opsnykamer verrig word.

DEEL VI

VLEISINSPEKSIES

[Artikel 11(1)(j)]

A. Voordoodse inspeksie

Voordoodse inspeksie

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

Verdere inspeksies en bevindinge

80. (1) (a) Alle diere wat ongeskik vir slagting bevind word, in die opinie van 'n geregistreerde inspekteur wat nie 'n veearts is nie en wat voordoodse inspeksies doen soos uiteengesit in regulasie 79, moet deur 'n veearts, wat 'n geregistreerde inspekteur is, ondersoek word.
- (b) Die veearts moet besluit of sodanige diere geslag, voorwaardelik geslag of vernietig moet word.
- (2) Indien die veearts besluit dat 'n dier, genoem in subregulasie (1)(a), geslag of voorwaardelik geslag mag word, dan is die karkas van sodanige dier onderworpe aan 'n sekondêre vleisinspeksie ooreenkomstig regulasie 107.
- (3) 'n Dier mag nie geslag word nie indien vermoed word dat 'n verbode middel –
- (a) aan die dier toegedien is;
 - (b) in die dier ingeplant is;
 - (c) die dier besmet het; of
 - (d) deur die dier geëet is.
- (4) Niemand mag 'n dier slag wat op die punt is om geboorte te gee of wat geboorte gegee het op pad na die abattoir of in die kraal nie. (sien ook 68(11))

Hantering van dooie diere

81. (1) Alle "dood by aankoms" en "dood in die kraal" diere moet beskik word as afgekeurde materiaal ooreenkomstig Deel VIII.
- (2) Voordat sodanige diere afgeslag of opgesny word vir beskikking of inspeksie, word die neem van 'n bloedsmeer vereis om die moontlikheid van miltsiekte uit te skakel.
- (3) Geen sterwende of dooie dier mag op die abattoir perseel gebring word nie, behalwe as dit deel van 'n besending gesonde diere is, of mag van die abattoir perseel verwyder word nie.
- (4) Geen karkas of deel daarvan wat afgekeur is mag in enige deel van die abattoir wat eetbare produkte bevat ingebring word nie.
- (5) Dit is die eienaar se keuse om 'n nadoodse inspeksie te laat doen behalwe waar dit vereis word deur 'n geregistreerde inspekteur of waar 'n beheerde siekte onder die Wet op Diergesondheid, 2002 (Wet No.7 van 2002), vermoed word in welke geval 'n staatsveearts in kennis gestel moet word.
- (6) Die plek en metode waarop dooie diere afgeslag word met die oog op die herwinning van velle moet gedoen word ooreenkomstig 'n protokol goedgekeur deur die provinsiale uitvoerende beampte.

Kwarantyn

82. (1) Alle diere wat ly aan 'n beheerde siekte soos bepaal in die Wet op Diergesondheid, 2002 (Wet No.7 van 2002), moet na die abattoir geneem word onder dekking van 'n "rooikruis"-permit, uitgereik deur 'n staatsveearts by die plaas en die ontvangs van die besending by die abattoir moet aan daardie staatsveearts bevestig word.
- (2) Indien 'n dier ly aan, of vermoed word om te ly aan, 'n beheerde siekte soos bepaal in die Wet op Diergesondheid, 2002 (Wet No.7 van 2002), of as enige dier op die plaas positief getoets het vir brucellose of tuberkulose en met 'n C of T gebrandmerk is, en nie vergesel is van 'n "rooikruis"-permit nie, moet 'n staatsveearts van die Provinsiale Direkoraat: Veeartseny Dienste, in wie se area die abattoir geleë is, onmiddellik in kennis gestel word.
- (3) In die geval dat 'n abattoir as 'n verbode of beperkte gebied verklaar word onder die Wet op Diergesondheid, 2002 (Wet No.7 van 2002), mag die provinsiale uitvoerende beampte die eienaar aansê om 'n dier te slag volgens die voorwaardes neergelê deur daardie beampte.
- (4) Voertuie wat diere wat aan 'n beheerde siekte ly vervoer het, moet gewas en gedisinfecteer word soos bepaal deur 'n staatsveearts voordat dit die perseel van die abattoir verlaat.

Riglyne

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

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

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

Algemeen

85. (1) Geen karkas, deel daarvan, ru -of rooiafval mag verkoop of versend word vanaf 'n abattoir tensy dit geinspekteer en goedgekeur is deur 'n geregistreerde inspekteur en gemerk is met die "GOEDEKEUR" stempel soos in Deel VII bepaal.
- (2) Alle tersake inligting, insluitend voordoodse en gezondheidsrekords, moet in ag geneem word met vleisinspeksie.
- (3) Niemand mag 'n karkas of vleis verwyder, opsny of ontbeen voor dit geinspekteer is nie.

- (4) Niemand mag enige aanduiding of bewys van enige siekte, toestand, besoedeling of besmetting verwyder deur dit af te was, af te sny of op enige ander wyse, alvorens die vleis geïnspekteer is nie, tensy dit gedoen word onder die toesig van 'n geregistreerde inspekteur.
- (5) Geen limfknope mag verwyder word voor die vleis geïnspekteer is nie.
- (6) Kop, pote, ru -en rooiafval moet met die karkas van oorsprong identifiseerbaar wees totdat die inspeksie afgehandel is.
- (7) Enige karkas, vleis of ingewande wat volgens die mening van die geregistreerde inspekteur nie geskik vir menslike of dierlike gebruik is nie, moet teruggehou word vir sekondêre inspeksie.
- (8) 'n Geregistreerde inspekteur moet hom/haar vergewis van alle verdere riglyne deur die nasionale uitvoerende beampte uitgereik aangaande primêre vleisinspeksies.

(1) Beeste

Inspeksie van beeskarkasse

86. (1) Die geregistreerde inspekteur moet 'n karkas inspekteer deur middel van observasie, palpering, reuk en waar nodig, insnyding en moet in ag neem –
 - (a) stand van voeding;
 - (b) kleur;
 - (c) reuk;
 - (d) simmetrie;
 - (e) doeltreffendheid van die uitbloei;
 - (f) enige kontaminasie;
 - (g) patologiese toestande;
 - (h) enige parasietinfeksie;
 - (i) enige inspuitermerke;
 - (j) enige kneusplekke en beserings;
 - (k) enige abnormaliteite van spiere, bene, pese, gewrigte of ander weefsel; en
 - (l) die ouderdom en geslag van die dier waarvan dit afkomstig is.
- (2) Wanneer die agterkwart geïnspekteer word, moet 'n geregistreerde inspekteur 'n bilaterale inspeksie doen van die –
 - (a) pariëtale peritoneum deur observasie;
 - (b) *Lnn iliaci mediales et laterales* en die *Lnn subiliacus*, deur veelvoudige insnydings;
 - (c) *Lnn inguinalis superficialis*, deur veelvoudige insnydings;
 - (d) spiergedeelte van die diafragma deur twee insnydings te maak ongeveer 25 mm van mekaar en die peritoneale laag te verwyder om die spier bloot te lê; en
 - (e) niere deur blootlegging of deur insnydings indien nodig en die *Lnn. renalis* deur insnydings indien nodig.
- (3) Wanneer die voorkwart geïnspekteer word, moet die geregistreerde inspekteur 'n bilaterale inspeksie doen van die –
 - (a) pariëtale pleura deur observasie;
 - (b) *Lnn cervicalis superficialis*, deur palpering; en
 - (c) *M triceps brachii*, deur een diep dwarsinsnyding te maak deur die distale deel van die spier.
- (4) Die sternum, ribbes, rugwerwels en rugmurg van karkasse wat gekloof is, moet ondersoek word.

Inspeksie van beeskoppe

87. (1) Die geregistreerde inspekteur moet bilateraal 'n inspeksie doen van –
- (a) *Lnn mandibulares*, *Lnn parotidei*, en die *Lnn retropharyngiales*, deur veelvoudige insnydings; en
 - (b) uitwendige masseters (*M. masseter*), deur twee diep liniêre insnydings te maak parallel aan die onderkaak, en die inwendige masseters (*M. pterigoideus medialis*), deur 'n enkele, diep liniêre insnyding te maak.
- (2) Die geregistreerde inspekteur moet die tong observeer en palpeer.
- (3) Die geregistreerde inspekteur moet die vel (of die uitwendige oppervlakte van ontvelde koppe), lippe, tandvleise, harde en sagte verhemeltes, oë en neusgate observeer.
- (4) Na inspeksie moet die mangels verwyder word as deel van die slagproses en afgekeur word.

Inspeksie van pote

88. Die pote moet deur observasie geïnspekteer word.

Inspeksie van bees rooi-afval

89. Die geregistreerde inspekteur moet 'n inspeksie doen van –
- (a) die oppervlakte van die viserale pleura, deur observasie;
 - (b) die lewer deur palpering en insnydings in die gastriese oppervlakte en die basis van die koudale lob om die galbuise oop te maak;
 - (c) die hepatiese limfknope, deur veelvoudige insnydings in die *Ln. hepaticus*;
 - (d) die trachea, deur 'n insnyding in die lengte daarvan en die slukderm deur observasie;
 - (e) die longe, deur palpering en 'n insnyding in elke long om die hoof vertakings van die bronchi oop te maak;
 - (f) die *Lnn mediastinales*, deur veelvoudige insnydings;
 - (g) die *Lnn bronchiales* bilateraal, deur veelvoudige insnydings;
 - (h) die pericardium en die hart, deur 'n insnyding in die lengte daarvan om deur die interventrikulêre septum te sny om die kamers oop te maak en twee addisionele lengte snitte in die gekloofde septum;
 - (i) die milt, deur visuele inspeksie en, indien nodig, deur 'n insnyding;
 - (j) die stert, deur observasie.
 - (k) die skildklier, deur observasie;
 - (l) beide kante van die diafragma, deur observasie; en
 - (m) die testes, deur observasie.

Inspeksie van bees ru-afval

90. Die geregistreerde inspekteur moet 'n inspeksie doen van –
- (a) die viserale peritonium en die omentum, deur observasie;
 - (b) indien nodig, die binne-oppervlaktes van die maag en die derms, maar hierdie inspeksie mag slegs geskied in die ru-afvalkamer of terughou-area met aparte toerusting;
 - (c) die gastriese en mesenteriese limfknope (*Lnn gastrici, mesenterici, cranialis en caudalis*), deur observasie en, indien nodig, deur veelvoudige insnydings.

(2) Skape en bokke**Inspeksie van skaap of bok karkasse**

91. (1) Die geregistreerde inspekteur moet 'n karkas inspekteer deur middel van observasie, palpering, reuk en, waar nodig, insnyding en moet die volgende in ag neem -
- (a) stand van voeding;
 - (b) kleur;
 - (c) reuk;
 - (d) simmetrie;
 - (e) doeltreffendheid van die uitbloei;
 - (f) enige kontaminasie;
 - (g) patologiese toestande;
 - (h) enige parasietinfeksie;
 - (i) enige inspuiterke;
 - (j) enige kneusplekke en beserings;
 - (k) enige abnormaliteite van spiere, bene, pese, gewrigte of ander weefsel; en
 - (l) die ouderdom en geslag van die dier waarvan dit afkomstig is.
- (2) Wanneer die agterkwart geïnspekteer word, moet die geregistreerde inspekteur 'n bilaterale inspeksie doen van -
- (a) pariëtale peritoneum deur observasie
 - (b) die *Lnn iliaci mediales et laterales*, deur observasie;
 - (c) die *Lnn inguinalis superficialis*, *Ln subiliacus*, *Ln popliteus* en *Ln analis*, deur palpering;
 - (d) die niere, deur blootlegging, observasie en palpering en die *Lnn. renalis*, deur palpering; en
 - (e) die spiergedeelte van die diafragma deur visuele inspeksie.
- (3) Wanneer die voorkwart geïnspekteer word, moet die geregistreerde inspekteur 'n bilaterale inspeksie doen van -
- (a) die pariëtale pleura en borsholte, deur observasie; en
 - (b) die *Lnn cervicalis superficialis*, deur palpering.

Inspeksie van skaap- en bokkoppe

92. Die geregistreerde inspekteur moet 'n visuele inspeksie doen van die kop en, indien nodig, die keel, bek, tong en *Lnn mandibulares*, *Lnn parotidei*, en die *Lnn retropharyngiales*, met insnydings soos nodig.

Inspeksie van pote

93. Die pote moet deur observasie geïnspekteer word.

Inspeksie van skaap en bok rooi-afval

94. Die geregistreerde inspekteur moet 'n inspeksie doen van -
- (a) die oppervlakte van die viserale pleura, deur observasie;
 - (b) die lewer deur palpering en insnydings in die gastriese oppervlakte en die basis van die koudale lob om die galbuis oop te maak;
 - (c) die hepatiese limfknope, deur veelvoudige insnydings in die *Ln. hepaticus*;
 - (d) die longe, slukderm en trachea, deur observasie en palpering;

- (e) die *Lnn bronchiales* en *Lnn mediastinales*, deur observasie en palpering;
- (f) die hartsak en die hart, deur 'n insnyding in die lengte daarvan om die kamers oop te maak;
- (g) die milt, deur visuele inspeksie en, indien nodig, deur palpering;
- (h) beide kante van die diafragma, deur observasie; en
- (i) die testes, deur observasie.

Inspeksie van skaap en bok ru-afval

95. Die geregistreerde inspekteur moet 'n inspeksie doen van -
- (a) die viserale pleura en die omentum, deur observasie;
 - (b) indien nodig, die binne-oppervlaktes van die maag en die derms, maar hierdie inspeksie mag slegs geskied in die ru-afvalkamer of terughou-area met aparte toerusting; en
 - (c) die gastriese en mesenteriese limfknope (*Lnn gastrici, mesenterici, cranialis* en *caudalis*), deur observasie.

(3) Varke

Inspeksie van varkkarkasse

96. (1) Die geregistreerde inspekteur moet 'n karkas inspekteur deur observasie, palpering, reuk en, indien nodig, insnyding, en moet in ag neem -
- (a) stand van voeding;
 - (b) kleur;
 - (c) reuk;
 - (d) simmetrie;
 - (e) doeltreffendheid van die uitbloei;
 - (f) enige kontaminasie;
 - (g) patologiese toestande;
 - (h) enige parasietinfeksie;
 - (i) enige inspuitermerke;
 - (j) enige kneusplekke en beserings;
 - (k) enige abnormaliteite van spiere, bene, pese, gewrigte of ander weefsel; en
 - (l) die ouderdom en geslag van die dier waarvan dit afkomstig is.
- (2) Wanneer die agterkwart geïnspekteer word, moet die geregistreerde inspekteur 'n bilaterale inspeksie doen van -
- (a) die pariëtale peritoneum, deur observasie;
 - (b) die *Lnn iliaci mediales et laterales*, deur veelvoudige insnydings;
 - (c) die *Lnn inguinalis superficialis*, deur veelvoudige insnydings;
 - (d) die spiergedeelte van die diafragma deur twee insnydings te maak omtrent 25 mm van mekaar en die peritoneale laag te verwyder en die spier bloot te lê; en
 - (e) die niere deur blootlegging of deur insnydings, indien nodig, en die *Lnn. renalis* deur insnydings, indien nodig.
 - (f) Die stert en as daar enige tekens van nekrose is as gevolg vanbyt van die stert, moet die karkas gekloof word en die werwelkolom geïnspekteer word.
- (3) Wanneer die voorkwart geïnspekteer word, moet die geregistreerde inspekteur 'n bilaterale inspeksie doen van -
- (a) die pariëtale pleura, deur observasie; en

- (b) die *M triceps brachii*, deur een, diep dwarsinsnyding te maak deur die distale deel van die spier. In die geval van varke met 'n massa tussen 54 kg en 92 kg hoef die insnydings nie gedoen te word nie mits die hart ondersoek word en geen sistiserkuse elders in die karkas opgespoor word nie.
- (4) Die borsbeen, ribbes, rugwerwels en rugmurg van karkasse wat gekloof is, moet ondersoek word.

Inspeksie van 'n varkkop

97. (1) Die geregistreerde inspekteur moet 'n bilaterale inspeksie doen van -
- (a) *Lnn mandibulares* en *Lnn parotidei*, deur veelvoudige insnydings; en
 - (b) uitwendige masseters (*M. masseter*), deur twee diep liniêre insnydings te maak parallel aan die onderkaak, en die inwendige masseters (*M. pterigoideus medialis*), deur 'n enkele, diep liniêre insnyding te maak.
- (2) Die geregistreerde inspekteur moet die vel, tong, lippe, tandvleise, harde en sagte verhemeltes, oë en neusgate observeer.

Inspeksie van vark rooi-afval

98. Die geregistreerde inspekteur moet 'n inspeksie doen van -
- (a) die oppervlakte van die viserale pleura, deur observasie;
 - (b) die lewer deur palpering en insnydings in die gastriese oppervlakte en die basis van die koudale lob om die galbuise oop te maak;
 - (c) die hepatiese limfknope, deur veelvoudige insnydings in die *Ln. hepaticus*;
 - (d) die trachea, deur 'n insnyding in die lengte daarvan en die slukderm deur observasie;
 - (e) die longe, deur palpering en 'n insnyding in elke long om die hoof vertakings van die bronchi oop te maak;
 - (f) die longe, vir besmetting met water van die weektenk en indien besmet mag sulke longe nie goedgekeur word nie;
 - (g) die *Lnn mediastinales*, deur veelvoudige insnydings;
 - (h) die *Lnn bronchiales* bilateraal, deur veelvoudige insnydings;
 - (i) die pericardium en die hart, deur 'n insnyding in die lengte daarvan om deur die interventrikulêre septum te sny om die kamers oop te maak en twee addisionele lengte snitte in die gekloofde septum;
 - (j) die milt, deur visuele inspeksie en, indien nodig, deur insnyding;
 - (k) beide kante van die diafragma, deur observasie; en
 - (l) die testes, deur observasie.

Inspeksie van vark ru-afval

99. Die geregistreerde inspekteur moet 'n inspeksie doen van -
- (a) die viserale pleura en die omentum, deur observasie;
 - (b) indien nodig, die binne-oppervlaktes van die maag en die derms, maar hierdie inspeksie mag slegs geskied in die ru-afvalkamer of terughou-area met aparte toerusting; en
 - (c) die gastriese en mesenteriese limfknope (*Lnn gastrici, mesenterici, cranialis* en *caudalis*), deur observasie en, indien nodig, deur veelvoudige insnydings.

(4) Perde**Inspeksie van perde karkasse**

100. (1) Die geregistreerde inspekteur moet 'n karkas inspekteer deur observasie, palpering, reuk en, indien nodig, insnyding, en moet in ag neem –
- (a) stand van voeding;
 - (b) kleur;
 - (c) reuk;
 - (d) simmetrie;
 - (e) doeltreffendheid van die uitbloei;
 - (f) enige kontaminasie;
 - (g) patologiese toestande;
 - (h) enige parasietinfeksie;
 - (i) enige inspuitermerke;
 - (j) enige kneusplekke en beserings;
 - (k) enige abnormaliteite van spiere, bene, pese, gewrigte of ander weefsel; en
 - (l) die ouderdom en geslag van die dier waarvan dit afkomstig is.
- (2) Wanneer die agterkwart geïnspekteer word, moet die geregistreerde inspekteur 'n bilaterale inspeksie doen van –
- (a) die pariëtale peritonium, deur observasie;
 - (b) die *Lnn iliaci mediales et laterales*, en die *Lnn subiliacus* deur veelvoudige insnydings; en
 - (c) die niere deur blootstelling of deur insnydings indien nodig en die *Lnn. renalis* deur insnydings indien nodig.
- (3) Wanneer die voorkwart geïnspekteer word, moet die geregistreerde inspekteur 'n bilaterale inspeksie doen van –
- (a) die pariëtale pleura, deur observasie; en
 - (b) die *Lnn cervicalis superficialis*, deur palpering;
- (4) Die borsbeen, ribbes, werwelbene en rugmurg van karkasse wat gekloof is, moet ondersoek word.

Inspeksie van die perdekop

101. Die geregistreerde inspekteur moet –
- (a) die kop geïnspekteer deur observasie;
 - (b) die tong palpeer; en
 - (c) die vel, lippe, tandvleise, harde en sagte verhemeltes, oë en neusgate observeer.

Inspeksie van pote

102. Die pote moet deur observasie geïnspekteer word.

Inspeksie van perde rooiafval

103. Die geregistreerde inspekteur moet 'n inspeksie doen van –
- (a) die oppervlakte van die viserale pleura, deur observasie;
 - (b) die lewer, deur palpering en insnyding om die galbuis oop te maak;
 - (c) die lewerlimfknope, deur veelvoudige insnydings in die *Ln. hepaticus*;

- (d) die longe, slukderm en trachea, deur observasie en palpering en 'n insnyding in die trachea;
- (e) die hartsak en die hart, deur 'n insnyding in die lengte daarvan om deur die interventrikulêre septum te sny;
- (f) die milt, deur visuele inspeksie en, indien nodig, deur palpering;
- (g) die stert, deur observasie;
- (h) beide kante van die diafragma, deur observasie; en
- (i) die testes, deur observasie.

Inspeksie van perde ru-afval

104. Die geregistreerde inspekteur moet 'n inspeksie doen van –

- (a) die viserale peritoneum, deur observasie;
- (b) die uitwendige oppervlakte van die maag en derms en die omentum, deur observasie.

(5) Parasitiese tussenstadium – bykomende insnydings en behandeling

Parasitiese tussenstadiums en behandeling

105. (1) 'n Karkas, kop en rooiafval wat gevind word besmet te wees met een of meer parasitiese tussenstadiums, gekalsifiseer of lewend, moet teruggehou word en die geregistreerde inspekteur moet in geval van beeste en varke twee verdere insnydings maak in elke *M. triceps brachii*, parallel en proksimaal aan die oorspronklike insnydings.
- (2) Indien een of meer parasitiese tussenstadiums aangetref word op die meerderheid van die inspeksiesnit-oppervlakte moet die karkas afgekeur word.
- (3) Waar die infestasië nie omvangryk is nie moet die karkas en organe voorwaardelik goedgekeur word nadat dit soos hieronder behandel is.
- (4) 'n Voorwaardelik goedgekeurde karkas moet langs die hele kant daarvan geïdentifiseer word deur 'n rollermerk met die letter "M" in rooi ink, welke letter 'n minimum van 2 cm hoog is,
- (5) Alle dele afkomstig van die karkas moet identifiseer word met 'n "M"-merk.
- (6) Karkasse en organe moet deur bevriesing behandel word –
- (a) as sye in 'n vrieskamer teen minus 18 °C vir 72 uur;
 - (b) as sye in 'n vrieskamer teen minus 10 °C vir 10 dae; en
 - (c) om 'n diepbeen-temperatuur of kerntemperatuur van minder as minus 6 °C te bereik, bevestig deur die geregistreerde inspekteur, en in ooreenstemming met die protokol goedgekeur vir daardie spesifieke abattoir deur die provinsiale uitvoerende beampte.
 - (d) na ontbening in ooreenstemming met 'n protokol goedgekeur deur die provinsiale uitvoerende beampte en –
 - (i) die houer of karton waarin die vleis verpak is moet met 'n "M" gemerk wees en die datum waarop die houer die vriesruim binnegaan moet aangedui wees;
 - (ii) die kerntemperatuur van die vleis in die houer moet benede minus 6 °C wees voordat die geregistreerde inspekteur dit mag vrystel.
 - (e) in porsies in 'n vrieskis volgens 'n protokol goedgekeur deur die provinsiale uitvoerende beampte.
- (7) Sigbare parasitiese tussenstadiums moet uit karkasse verwyder word indien voorwaardelik goedgekeur en behandel soos hierbo beskryf.
- (8) Rekords van kern temperature, temperature van vrieskamers en besendings houer, vleis en organe daar geplaas vir bevriesing, moet vir ses maande deur die eienaar gehou word en die rekords moet vir inspeksiedoeleindes beskikbaar wees.

C. SEKONDÊRE VLEISINSPEKSIES**Algemeen**

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

Slag van diere in noodgevalle

107. (1) Die vleis van diere, verwys na 'n veearts wat 'n geregistreerde inspekteur is, gedurende voordoodse inspeksie, soos beoog in regulasie 80, moet geïnspekteer word deur sodanige veearts wie besondere aandag moet gee aan –
- (a) bloedinhoud van tussenrib-are, die klein vaatjies onder die serosa van die buikwand en in die retroperitoneale vet in die wande van die bekken;
 - (b) alle sigbare limfknope nadat die karkas gekloof is en ook 'n skouer ondersoek en losmaak, 'n gewrigsholte vanaf die mediale aspek beskou die blootgelegde bindweefsel, vet, limfknope en gewrigs-oppervlak ondersoek; en
 - (c) die toestand van die spierstelsel en abnormale reuke en kleur van die karkas.
- (2) Indien nodig geag deur die geregistreerde veearts moet die karkas of vleis in 'n laboratorium ondersoek word om 'n finale besluit te maak.

Rekordhouding

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

Riglyne

109 'n Geregistreerde inspekteur wat 'n veearts is moet homself/haarself vergewis van al die verdere riglyne uitgereik deur die nasionale uitvoerende beampte betreffende sekondêre vleisinspeksies.

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

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

- (a) persone met 'n toepaslike bio-wetenskaplike kwalifikasie soos goedgekeur deur die nasionale uitvoerende beampte; en
- (b) indien vereis deur die nasionale uitvoerende beampte, 'n sertifikaat vir Rooivleis Inspekteurs, wat goedgekeur is deur die nasionale uitvoerende beampte en geakkrediteer deur die Suid-Afrikaanse Kwalifikasie-ooriteit (SAQA).

Registrasie as geregistreerde inspekteur by die provinsiale uitvoerende beampte

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

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

[Artikel 11.(1)(m)]

Spesifikasies vir stempels, merke en die ink wat gebruik word

112. (1) Alle stempels of rollermerke, wat gebruik word om enige karkas of vleis te merk, moet vervaardig wees van 'n nie-toksiese, nie-roesbare materiaal en moet so saamgestel wees dat dit geredelik skoongemaak kan word.

(2) Die volgende stempels word vereis:



(3) Die stempels moet die volgende toon –

- (a) die abattoir se registrasienommer; en
- (b) die bewoording aangetoon in subregulasie (2) wat in ten minste twee amptelike tale, een waarvan Engels, moet wees.

(4) Die minimum grootte van stempels is 60 mm in deursnee vir die ronde merk aangetoon in subregulasie (2).

(5) Die letters op die stempels moet leesbaar wees en nie minder as 8 mm hoog nie.

(6) Merke gedruk op omhulselmateriaal mag kleiner wees as die groottes aangegee in subregulasies (4) en (5) om aan te pas by besondere omstandighede mits dit goedgekeur is deur die provinsiale uitvoerende beampte.

- (7) 'n Perskleur ink word vereis waar stempels op karkasse of vleis aangebring word en moet vervaardig wees van skadelose, eetbare bestanddele goedgekeur vir gebruik by voedsels soos beskryf in die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972).
- (8) Die merke moet geplaas word, in die geval van –
- (a) bees-, skaap-, vark- en perdkarkasse, op elke kwart van die karkas en vir varke 'n verdere stempel op die kop; en
 - (b) beeste, kalwers en perde, op die koppe, indien die vel verwyder is.

Merk met 'n roller

113. Aanvullend tot regulasie 112 mag die eienaar 'n metode gebruik van rollermerking op rooivleiskarkasse waar sodanige merk die woorde en syfers bevat soos bepaal in regulasie 112(3), mits sodanige rollermerk slegs gebruik word by abattoirs waar vleisklassifikasie gedoen word.

Toedraai, verpakking en etikettering by opsnij-aanlegte goedgekeur vir uitvoer

114. (1) Alle etikette aangewend op vleis moet –
- (a) gedruk wees op voedselgraadpapier of plastiese drukmateriaal en op dieselfde higiëniese manier hanteer te word as met in-kontak omhulselmateriaal; en
 - (b) die inligting vereis in regulasie 112(3) toon asook enige ander inligting vereis deur die provinsiale uitvoerende beampste.
- (2) Waar produkte individueel toegedraai of omhul word, moet voedselgraad materiaal waarop die goedkeurstempel gedruk is, of 'n etiket waarop hierdie merk voorkom, gebruik word en omhulselmateriaal wat die goedkeuringsmerk op het mag nie herbruik word nadat dit ooggemaak is nie.
- (3) In die geval van massaverpakking, houers of kartonne moet dit duidelik met 'n faksimile van die goedkeuringsmerk, wat duidelik sigbaar en van leesbare grootte is, gemerk word.
- (4) 'n Houer moet duidelik aan beide ente gemerk word met inligting vereis deur die Wet op Landbouprodukstandaarde, 1990 (Wet No.119 van 1990), asook –
- (a) die naam, adres en registrasienommer van die instellings waar die vleis verpak was;
 - (b) die netto gewig van die inhoud;
 - (c) 'n akkurate beskrywing van die inhoud;
 - (d) die datum verpak of 'n kode waaruit die verpakkingsdatum bepaal kan word; en
 - (e) 'n aanwysings oor die bergingstemperatuur van die produk.

Sekuriteit van stempels

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

Gebruik van merktoerusting

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

Algemeen

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

DEEL VIII**HANTERING VAN AFGEKEURDE MATERIAAL**

[Artikel 11(1)(r)]

Hantering van afgekeurde materiaal

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

Beskikking van afgekeurde materiaal

119. Enige afgekeurde materiaal moet oor beskik word deur –
- (a) totale verbranding;
 - (b) ontaarding en begrawing van afgekeurde materiaal in 'n veilige plek, goedgekeur deur die provinsiale uitvoerende beampte en plaaslike owerheid, deur –
 - (i) opkerwing en dan bespuiting met, of onderdompeling in, 'n goedgekeurde "aanstootlike" kleurstof; en
 - (ii) begrawing en onmiddellike toegooi tot 'n diepte van minstens 60 cm en nie minder nie as 100 m vanaf die abattoir, mits sodanige materiaal nie 'n nadelige uitwerking op die higiëne van die abattoir het nie; of
 - (c) prosessering by 'n geregistreerde steriliseringsaanleg.

Vereistes vir steriliseringsaanlegte

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

Vuilarea

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

Produk

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

Voertuie vir afgekeurde materiaal

123. (1) 'n Voertuig wat gebruik word vir die vervoer van afgekeurde materiaal mag vir geen ander doel gebruik word nie, maar nadat dit skoongemaak en gedisinfecteer is, mag die voertuig gebruik word om oneetbare materiaal te vervoer.
- (2) 'n Voertuig mag slegs gebruik word vir die vervoer van afgekeurde materiaal indien die -
- (a) laairuim sluitbaar is, dief-proef en verseelbaar;
 - (b) binne-oppervlakte lekdig is en gemaak van duursame materiaal; en

- (c) vloer voorsien is, by die laagste punt, met 'n dreineringspyp wat dig toegemaak kan word met 'n skroefklep.
- (3) Die laairuim van 'n voertuig wat gebruik word om materiaal na 'n steriliseringsaanleg te vervoer, moet skoongemaak en gedisinfecteer word tot die bevrediging van 'n geregistreerde inspekteur na afloop van elke aflewering, by 'n plek spesifiek ingerig vir hierdie doel

Monsters

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

DEEL IX

UITVOERREGULASIES

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

Uitvoer van vleis

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

DEEL X

INVOERREGULASIES

[Artikel 22(1)(h)]

Invoer van vleis

126. (1) (a) Die wyse waarop 'n invoerder aansoek moet doen vir 'n invoerpermit is deur die amptelike aansoekvorm, verkrygbaar van die nasionale uitvoerende beampte, te voltooi en dit by hom of haar in te dien.
- (b) Enige persoon wat wetend onware inligting op 'n aansoekvorm vir 'n invoerpermit voorsien, is skuldig aan 'n oortreding en aanspreeklik by skuldigbevinding aan die strawwe na verwys in artikel 22(3) van die Wet.
- (2) Die wyse waarop ingevoerde vleis, wat in die Republiek afgelaai is, geberg moet word, soos beoog in artikel 13(6)(d) van die Wet, is –
- (a) dat die ingevoerde vleis op so 'n wyse geberg word om te verseker –
- (i) dat geen besmetting, besoedeling of agteruitgang daarvan op enige wyse mag plaasvind nie; en
- (ii) dat sodanige ingevoerde vleis hoegenaamd nie ander produkte in die kouebergings besmet nie;
- (b) dat daar beveiligingsmaatreëls sal wees om te verhoed dat enige deel van die besending verwyder kan word voor die finale lossing daarvan; en
- (c) dat alle dokumentasie rakende 'n besending deur die eienaar van die kouebergings gehou word vir inspeksie deur die nasionale uitvoerende beampte.
- (3) Die veeartsenykundige prosedure wat uitgevoer moet word tydens berging van vleis, soos beoog in subregulasie (2), is om –
- (a) 'n positiewe verband tussen die vleis en die invoerpermit asook al die ander dokumentasie wat met die inspeksie van die besending verband hou te bevestig
- (b) die handhawing van die temperatuur van die vleis gedurende die vervoer daarvan na te gaan;
- (c) te bevestig dat geen besoedeling, besmetting of agteruitgang van die vleis plaasgevind het tydens die vervoer daarvan voor opberging nie;
- (d) monsters te verwyder vir ondersoek;
- (e) toetsresultate van monsters, wat van die besending geneem is, na te gaan;
- (f) te bevestig dat daar voldoen is aan al die ander voorwaardes soos bepaal in die invoerpermit; en
- (g) enige ander optrede te volg wat nodig is om te verseker dat die vleis veilig en geskik is vir menslike gebruik en nie 'n gevaar inhou dat dit 'n aansteeklike dieresiekte sal oordra nie.

DEEL XI

**SLAG VAN DIERE VIR EIE GEBRUIK EN VIR
GODSDIENSTIGE EN KULTURELE DOELEINDES**

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

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

127. (1) Gedurende 'n periode van 14 dae mag 'n persoon vir eie gebruik nie meer slag nie as –
- (a) een koei of bul;
 - (b) een dier van die perderas;
 - (c) twee varke;
 - (d) twee kalwers;
 - (e) vier skape/bokke;
 - (f) vier kategorie B wild;
 - (g) vyftien kategorie C wild;
 - (h) vyf-en-twintig konyne;
 - (i) vyf-en-twintig stuks pluimvee;
 - (j) een volstruis; of
 - (k) vyf krokodille.
- (2) 'n Persoon mag slegs diere, soos bepaal in subregulasie (1), slag op 'n perseel waarvan hy of sy –
- (a) die wettige, geregistreerde eienaar is;
 - (b) die wettige huurder of bewoner is; of
 - (c) andersins die reg van beheer, bestuur of gebruik daarvan het.
- (3) Enige ander wettige voorskrifte rakende die aanhou en slag van diere op 'n perseel, waarna verwys word in subregulasie (2), moet aan voldoen word benewens die bepalings van die Wet en hierdie Regulasies.
- (4) Slegs gesonde diere mag geslag word.
- (5) Die gedeeltes van geslagte diere wat nie gebruik word nie moet as afgekeurde materiaal beskou word en oor beskik word in ooreenstemming met toepaslike voorskrifte van Deel VIII van hierdie regulasies of volgens die gesondheidsvereistes van die betrokke plaaslike owerheid.

Slag van diere, nie by 'n abattoir nie, volgens godsdienstige behoeftes van die Moslemgeloof

128. (1) Slag van diere vir behoeftes van die Moslemgeloof mag slegs verrig word deur 'n persoon –
- (a) wie skriftelik daartoe gemagtig is deur Islamitiese godsdienstige owerhede; en
 - (b) wie die nodige kennis, fisiese vermoë en toerusting het om die uitbloei-insnyding op 'n humane wyse te verrig.
- (2) Die persoon beoog in subregulasie (1) moet –
- (a) vooraf skriftelike toestemming daarvoor kry van die plaaslike owerheid van die area waar sodanige slagtery sal plaasvind;
 - (b) skriftelike toestemming daarvoor kry van die eienaar van die grond waar sodanige slagtery sal plaasvind; en
 - (c) toesien dat slegs gesonde diere geslag word.

- (3) Die dele van die geslagte diere wat nie gebruik word nie moet beskou word as afgekeurde materiaal en oor beskik word in ooreenstemming met toepaslike voorskrifte van Deel VIII van hierdie regulasies of ooreenkomstig met gesondheidsvereistes van die betrokke plaaslike owerheid.
- (4) Vleis verkry van diere geslag volgens hierdie regulasie mag slegs beskikbaar gemaak word soos voorgeskryf deur die Islamitiese Reg.
- (5) Enige ander wettige voorskrifte rakende die aanhou en slag van diere op 'n perseel, waarna verwys word in subregulasie (2)(b), moet aan voldoen word benewens die bepalings van die Wet en hierdie Regulasies.

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

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

Rituele slag van diere by abattoirs

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

DEEL XII

FINALE VOORSIENING

[Artikel 18(2)]

Appèlle

131. Enige persoon wat wil appelleer kragtens artikel 18(1) van die Wet, moet –
- (a) duidelik aandui teen watter besluit appelleer word en die redes vir die appèl;
 - (b) die appèl by die Minister of die LUK, soos die geval mag wees, binne 30 dae vanaf verwittiging van die besluit, aanteken.

Korttitel

132. Hierdie regulasies heet die Rooivleisregulasies, 2004.

TABEL 1

**TARIEWE, KOERSE EN SKALE VIR DIENSTE
GELEWER DEUR DIE NASIONALE DEPARTEMENT LANDBOU**

AARD VAN DIENS GELEWER	TARIEF VAN TOEPASSING VANAF 1 APRIL 2004	OPMERKINGS
Tarief betaalbaar vir invoerpermitte vir dierlike produkte: (i) Uitreik van invoerpermit (ii) Uitreik van 'n meesterpermit (iii) Inspeksie van ingevoerde vleis	R 90,00 per permit R 700,00 per permit 5 sent per kg vleis aangevra om ingevoer te word, vooruit betaalbaar tesame met die aansoek om 'n veeartseny invoerpermit.	Artikel 13(2)
Inspeksie van vleis asook uitvoersertifikasie by uitvoeraanlegte waar permanente personeel van die Nasionale Departement Landbou gestasioneer is.	45% van werklike kostes. <u>Oortyd</u>: 80% van werklike kostes.	Artikel 22(1)(d) Artikel 14(1)(c)
Uitvoersertifikasie by uitvoeraanlegte waar die Departement nie permanente personeel gestasioneer het nie.	R 180,00 per uur of deel van 'n uur (reistyd na en van ingesluit) plus reis- en verblyftoelaag.	Artikel 14(1)(c)
Appel aan die LUK of Minister.	R200 per appel.	Artikel 18(2)

**DEPARTMENT OF LABOUR
DEPARTEMENT VAN ARBEID****No. R. 1073****17 September 2004**

LABOUR RELATIONS ACT, 1995

**MOTOR INDUSTRY BARGAINING COUNCIL—MIBCO: RENEWAL OF PERIOD OF OPERATION OF AUTO WORKERS
PROVIDENT FUND COLLECTIVE AGREEMENT**

I, Thembinkosi Mkalipi, Executive Manager: Collective Bargaining, duly authorised thereto by the Minister of Labour, hereby, in terms of section 32 (6) (a) (ii) of the Labour Relations Act, 1995, declare the provisions of Government Notices Nos. R. 690 of 31 May 2002, R. 1215 of 29 August 2003, R. 1709 of 21 November 2003, R. 258 of 27 February 2004 and R. 683 of 1 June 2004 to be effective from the date of publication of this notice, and for a period ending 31 March 2005.

T. MKALIPI**Executive Manager: Collective Bargaining****No. R. 1073****17 September 2004**

WET OP ARBEIDSVIRHOUDINGE, 1995

**MOTORYWERHEID BEDINGINGSRAAD—MIBCO: HERNUWING VAN TYDPERK VAN KOLLEKTIEWE
VOORSORGFONDSOOREENKOMS VIR MOTORWERKERS**

Ek, Thembinkosi Mkalipi, Uitvoerende Bestuurder: Kollektiewe Bedinging, behoorlik daartoe gemagtig deur die Minister van Arbeid, verklaar hierby, kragtens artikel 32 (6) (a) (ii) van die Wet op Arbeidsverhoudinge, 1995, dat die bepalings van Goewermenskennisgewings Nos. R. 690 van 31 Mei 2002, R. 1215 van 29 Augustus 2003, R. 1709 van 21 November 2003, R. 258 van 27 Februarie 2004 en R. 683 van 1 Junie 2004 van krag is vanaf die datum van publikasie van hierdie kennisgewing, en vir die tydperk wat op 31 Maart 2005 eindig.

T. MKALIPI**Uitvoerende Bestuurder: Kollektiewe Bedinging****No. R. 1074****17 September 2004**

LABOUR RELATIONS ACT, 1995

**MOTOR INDUSTRY BARGAINING COUNCIL—MIBCO: RENEWAL OF PERIOD OF OPERATION OF AUTO WORKERS
PENSION FUND COLLECTIVE AGREEMENT**

I, Thembinkosi Mkalipi, Executive Manager: Collective Bargaining, duly authorised thereto by the Minister of Labour, hereby, in terms of section 32 (6) (a) (ii) of the Labour Relations Act, 1995, declare the provisions of Government Notices Nos. R. 688 of 31 May 2002, R. 1214 of 29 August 2003, R. 1710 of 21 November 2003, R. 257 of 27 February 2004 and R. 682 of 1 June 2004 to be effective from the date of publication of this notice, and for a period ending 31 March 2005.

T. MKALIPI**Executive Manager: Collective Bargaining****No. R. 1074****17 September 2004**

WET OP ARBEIDSVIRHOUDINGE, 1995

**MOTORYWERHEID BEDINGINGSRAAD—MIBCO: HERNUWING VAN TYDPERK VAN KOLLEKTIEWE
PENSIOENFONDSOOREENKOMS VIR MOTORWERKERS**

Ek, Thembinkosi Mkalipi, Uitvoerende Bestuurder: Kollektiewe Bedinging, behoorlik daartoe gemagtig deur die Minister van Arbeid, verklaar hierby, kragtens artikel 32 (6) (a) (ii) van die Wet op Arbeidsverhoudinge, 1995, dat die bepalings van Goewermenskennisgewings Nos. R. 688 van 31 Mei 2002, R. 1214 van 29 Augustus 2003, R. 1710 van 21 November 2003, R. 257 van 27 Februarie 2004 en R. 682 van 1 Junie 2004 van krag is vanaf die datum van publikasie van hierdie kennisgewing, en vir die tydperk wat op 31 Maart 2005 eindig.

T. MKALIPI**Uitvoerende Bestuurder: Kollektiewe Bedinging**

No. R. 1083

17 September 2004

LABOUR RELATIONS ACT, 1995

BARGAINING COUNCIL FOR THE CONTRACT CLEANING INDUSTRY (NATAL): EXTENSION OF RE-ENACTMENT AND AMENDMENT OF MAIN AND PROVIDENT FUND COLLECTIVE AGREEMENT TO NON-PARTIES

I, Membathisi Mphumzi Shepherd Mdladlana, Minister of Labour, hereby in terms of section 32 (2) of the Labour Relations Act, 1995, declare that the Collective Agreement which appears in the Schedule hereto, which was concluded in the Bargaining Council for the Contract Cleaning Industry (Natal), and is binding in terms of section 31 of the Labour Relations Act, 1995, on the parties which concluded the Agreement, shall be binding on the other employers and employees in that Industry with effect from 1 October 2004, and for the period ending 28 February 2005.

M.M.S. MDLADLANA

Minister of Labour

No. R. 1083

17 September 2004

WET OP ARBEIDSVERHOUDINGE, 1995

BEDINGINGSRAAD VIR DIE KONTRAKSKOONMAAKBEDRYF (NATAL): UITBREIDING VAN HERBEKRAFTIGING- EN WYSIGING VAN HOOF- EN VOORSORGFONDS KOLLEKTIEWE OOREENKOMS NA NIE-PARTYE

Ek, Membathisi Mphumzi Shepherd Mdladlana, Minister van Arbeid, verklaar hierby kragtens artikel 32 (2) van die Wet op Arbeidsverhoudinge, 1995, die Kollektiewe Ooreenkoms wat in die Engelse Bylae hierby verskyn, en wat in die Bedingingsraad vir die Kontrakskoonmaakbedryf (Natal), aangegaan is kragtens artikel 31 van die Wet op Arbeidsverhoudinge, 1995, bindend is op die partye wat die Ooreenkoms aangegaan het, bindend vir die ander werkgewers en werknemers in daardie Bedryf, met ingang van 1 Oktober 2004, en vir die tydperk wat op 28 Februarie 2005 eindig.

M.M.S. MDLADLANA

Minister van Arbeid

SCHEDULE**BARGAINING COUNCIL FOR THE CONTRACT CLEANING INDUSTRY (NATAL): AMENDMENT OF MAIN AND PROVIDENT FUND COLLECTIVE AGREEMENT**

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

National Contract Cleaners' Association (Kwa-Zulu Natal Branch)

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

BAWU Allied Workers Union (South Africa)

National General Workers' Union (NAGEWU)

South African Transport and Allied Workers' Union (SATAWU)

Health & Other Service Personnel Trade Union of SA (HOSPERSA)

and the

Steel, Mining & Commercial Workers Union (STEMCWU)

(hereinafter referred to as the "employees" or the "trade unions"), of the other part, being the parties to the Bargaining Council for the Contract Cleaning Industry (Natal).

1. SCOPE OF APPLICATION OF AGREEMENT

(1) The terms of this Agreement shall be observed in the Contract Cleaning Industry in the Province of Natal as it existed immediately prior to the date of commencement of the Constitution of the Republic of South Africa, 1993 (Act No. 200 of 1993)—

- (a) by all employers who are members of the employers' organization and by all employees who are members of the trade unions; and
- (b) by all employers and employees, other than those referred to in paragraph (a), who are engaged in the Contract Cleaning Industry in the area specified.

(2) The provisions of this Agreement do not apply to non-parties in respect of clauses 1 (1) (a), 2 and 3.

2. PERIOD OF OPERATION OF AGREEMENT

(1) This Agreement shall come into operation from the first day of the month following the date of promulgation and shall remain in force until 28 February 2005.

(2) The parties agree to abide by clause 10.4 of the Council constitution which reads as follows:

"The parties agree that any agreement reached between them shall not be legally binding on any parties concerned unless such agreement has been reduced to writing, has been signed by all the parties, promulgated and extended to non-parties by way of the *Government Gazette*."

3. SPECIAL PROVISIONS

The provisions of clauses 6, 11.3, 17.2 and 19 of the Agreement published under Government Notice No. R. 251 of 26 February 1999 as amended and extended by Government Notices Nos. R. 48 of 28 January 2000, R. 180 of 25 February 2000, R. 392 of 18 May 2001, R. 241 of 1 March 2002 and R. 1053 of 1 August 2003 (hereinafter referred to as the Former Agreement") as further re-enacted, extended and amended from time to time, shall apply to employers and employees.

4. GENERAL PROVISIONS

The provisions of clauses 3 to 5, 7 to 11.2, 11.4 to 16, 17.1, 18 and 20 to 33 of the former agreement (as further extended, renewed, amended and re-enacted from time to time), shall apply to employers and employees.

5. CLAUSE 3: DEFINITIONS

Add the following definition:

"**Temporary employee for the purpose of the Provident Fund**" shall mean—

- (a) an employee who has been contracted to fill the position of an employee on sick, maternity, general absenteeism or annual leave; or
- (b) an employee who has been contracted to work on a specific site where the contract with the employer's client is for a period of no more than 6 (six) months.

6. CLAUSE 4: REMUNERATION

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

"An employer shall pay his employees for ordinary hours worked in the regions concerned at the following rates:

- (1) Magisterial Districts of Durban, Pinetown, Inanda and Chatsworth: R7,45 per hour (or part thereof), calculated on a pro rata basis for all employees.
- (2) The rest of Natal: R6,37 per hour (or part thereof) calculated on a pro rata basis for all employees."

(2) Substitute the following for clause 4.5:

"An annual incentive bonus will be paid, to all employees in employment on 1 December in the month of December each year. The bonus will be as follows:

- (a) An amount equivalent to four times the employee's weekly wage as at 30 November;
- (b) in the year 2004 the fourth week of the incentive bonus will be *pro rata* from the date of promulgation to 30 November, calculated on the number of full calendar months divided by 12;
- (c) should an employee be employed after 1 December each year, the bonus will be *pro rata* calculated on the number of full calendar months service divided by 12 and multiplied by four times his weekly wage as at 30 November, subject to clause (b) above.

(3) Add the following subclause 4.6:

"4.6 An employer shall not employ any cleaner to work for less than 4 (four) hours per day, if an employee works for less than 4 (four) hours then that employee shall be paid for 4 (four) hours. The employer will assist the employees to work not less than 20 hours whenever that is possible, provided the employee is suitable for the position.

- (a) Clause 4.6 above will only become effective 3 (three) calendar months after promulgation."

7. CLAUSE 18: COUNCIL FUNDING

Substitute the following for subclause 18.2 (a)—

"(a) shall deduct an amount of R4,50 from the monthly wage of each of his employees (other than casual employees);"

8. CLAUSE 26: EXEMPTIONS

Substitute the following for clause 26:

"(1) In terms of section 32 of the Labour Relations Act, No. 66 of 1995, as amended, the Council hereby establishes an independent body called an "Exemptions Board" to hear and decide any appeal brought against—

- (a) the Councils refusal of any party's application for exemption from the provisions of this Agreement;
- (b) the withdrawal of such an exemption by the Council.

- (2) Any party to this Agreement or any member of a party to this Agreement may apply to the Council for exemption from any of the terms of the Agreement.
- (3) The Council shall consider an application for exemption received from a party or a member of a party to the Agreement, at the first Executive Committee meeting of the Council following the receipt of the application, with the proviso that applications received within less than five (5) normal working days prior to a Council meeting shall only be tabled at the next Executive Committee meeting of the Council.
- (4) Applications for exemption referred to the Council in terms of subclause 26 (2) or 26 (3) shall be considered by the Council in accordance with the exemption criteria set out in subclause 21 (13) hereof, and the applicant's shall be advised, in writing, of the Council's decision within five (5) normal working days following the meeting at which the applications were considered.
- (5) The Council shall, subject to the exemption criteria, only grant exemption on good cause and may determine such period and conditions of exemption as it deems fit, with the proviso that all exemptions shall lapse on 28 February of every year and may only be extended for a further period by the Council on the application for such extension by the applicant.
- (6) Any non-party to which this Agreement has been extended to in terms of section 32 of the Act, may apply to the Council for exemption from any of the terms of this Agreement.
- (7) Subclause 26 (3) to and including (5) shall *mutatis mutandis* apply to any application for exemption received from a non-party.
- (8) Within 14 consecutive days after having been advised of the Council's decision regarding an application for exemption, the party who feels aggrieved by the Council's decision, may submit a written appeal against the Council's decision to the Secretary of the Council. Such an appeal must be fully reasoned.
- (9) The Secretary of the Council shall submit the appeal, together with the Council's decision regarding the application for exemption, to the Exemptions Board who shall as soon as possible, hear and decide the matter with reference to the exemption criteria set out in subclause 13 hereof and when requested by the applicants or objectors to do so, may interview applicants or any objectors at its following meeting; provided that the Exemptions Board may defer a decision to a following meeting if additional motivation, information or verbal representations are considered necessary to decide on the application for exemption.
- (10) Once the Exemptions Board has decided to uphold the appeal and grant an exemption it shall issue a certificate and advise the applicant/s within ten (10) normal working days of the date of the decision, clearly specifying—
 - (a) the terms of the exemption; and
 - (b) the reporting requirements by the applicant and considering re-evaluation processes.
- (11) When the Exemptions Board decides against granting an exemption it shall issue a certificate and advise the applicant/s within ten (10) normal working days of the date of such decision and shall provide the reason or reasons for the decision not to grant an exemption.
- (12) All applications for exemptions referred to in this clause 26 shall be addressed to the Secretary of the Council and shall be—
 - (a) in writing on an application form provided by the Council;
 - (b) indicate the period of time for which the exemption is required;
 - (c) indicate clearly the clauses or subclauses of this Agreement from which exemption is applied;
 - (d) be fully reasonable and motivated and include proof that the exemption applied for has been discussed between the employer, his employees and their representatives and also include the responses resulting from such consultations whether in support or against the application;
 - (e) indicate possible substitutive provisions;
 - (f) indicate the specific workplaces and employees in respect of which the exemption is applied for;
 - (g) include details of the total work force of the employer concerned.
- (13) **Exemption criteria:** The Exemptions Board and the Council shall consider all applications of exemptions referred to in terms of this clause 26 with reference to the following criteria:
 - (a) The extent of consultation with and the petition for or against granting the exemptions as provided by employers or employees who are to be affected by the exemption if granted;
 - (b) infringement of basic conditions of employment rights;
 - (c) that a competitive advantage is not created by the exemption;
 - (d) that exemption from any employee benefit fund or training provision be viewed in relation to the alternative comparable bone fide or provision including the cost to the employee, transferability, administration management and cost, growth and stability;
 - (e) the extent to which the proposed exemption undermines collective bargaining and labour peace in the Contract Cleaning Services Industry;

- (f) the reality that the majority of employers at any time engaged in the Contract Cleaning Services Industry within the Council's area of jurisdiction as well as the majority of members of the employer parties to the Council, represent the category micro to medium enterprises and employ between one and one hundred employees;
- (g) any special economic or other circumstances that exist warrant the granting of the exemption;
- (h) take cognizance of the recommendations contained in the Report of the Presidential Commission to Investigate Labour Market Policy.

9. CLAUSE 30: PROVIDENT FUND

Substitute the following for clause 30.5 (a):

"(a) Every member shall contribute 6% of his monthly wage to the fund."

Signed at Durban on the 27th day of July 2004.

P. JUDKINS

For the National Contract Cleaners Association (KwaZulu-Natal Branch)

W. M MSIBI

For BAWU

P. MBAMAYI

For NAGEWU

J. V. DUBE

For SATAWU

N. DESFONTAINES

For HOSPERSA

N. MTSHALI

For STEMCWU

E. WILLIAMS

As witness: Secretary of the Bargaining Council

No. R. 1084

17 September 2004

LABOUR RELATIONS ACT, 1995

BARGAINING COUNCIL FOR THE LAUNDRY, CLEANING AND DYEING INDUSTRY (NATAL): EXTENSION OF AMENDMENT OF COLLECTIVE AGREEMENT TO NON-PARTIES

I, Membathisi Mphumzi Shepherd Mdladlana, Minister of Labour, hereby, in terms of section 32(2) of the Labour Relations Act, 1995, declare that the Collective Agreement which appears in the Schedule hereto, which was concluded in the Bargaining Council for the Laundry, Cleaning and Dyeing Industry (Natal), and is binding in terms of section 31 of the Labour Relations Act, 1995, on the parties which concluded the Agreement, shall be binding on the other employers and employees in that Industry, with effect from 27 September 2004, and for the period ending 28 February 2005.

M. M. S. MDLADLANA

Minister of Labour

No. R. 1084

17 September 2004

WET OP ARBEIDSVIRHOUDINGE, 1995

BEDINGINGSRAAD VIR DIE WASSERY-, DROOGSKOONMAAK- EN KLEURNYWERHEID (NATAL) UITBREIDING VAN WYSIGINGS VAN KOLLEKTIEWE OOREENKOMS NA NIE-PARTYE

Ek, Membathisi Mphumzi Shepherd Mdladlana, Minister van Arbeid, verklaar hierby kragtens artikel 32(2) van die Wet op Arbeidsverhoudinge, 1995, dat die Kollektiewe Ooreenkoms wat in die Engelse Bylae hiervan verskyn en wat in die Bedingingsraad vir die Wassery-, Droogskoonmaak- en Kleurnywerheid (Natal) aangegaan is en kragtens artikel 31 van die Wet op Arbeidsverhoudinge, 1995, bindend is op die partye wat die Wysigings Ooreenkoms aangegaan het, bindend is vir die ander werkgewers en werknemers in daardie Nywerheid, met ingang van 27 September 2004, en vir die tydperk wat op 28 Februarie 2005 eindig.

M. M. S. MDLADLANA

Minister van Arbeid

SCHEDULE**BARGAINING COUNCIL FOR THE LAUNDRY, CLEANING AND DYEING INDUSTRY (NATAL)**
AMENDING COLLECTIVE AGREEMENT

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

Natal Laundry, Cleaners' and Dyers' Association

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

Southern African Clothing and Textile Workers' Union

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

being the parties to the National Bargaining Council for the Laundry, Cleaning and Dyeing Industry (Natal), to amend the Collective Agreement published under *Government Notice* No. R556 of 30 April 1999, as amended and renewed by Government Notices Nos. R. 70 of 26 January 2001, R. 1014 of 12 October 2001 and R. 358 of 22 March 2002.

PART A**1. SCOPE OF APPLICATION OF AGREEMENT**

- 1.1 The terms of this Agreement shall be observed in the Laundry, Cleaning and Dyeing Industry (Natal)—
- (a) by all employers and all employees who are the members of the parties to this Agreement;
 - (b) in the Magisterial Districts of Durban, Chatsworth, Pinetown and Inanda, excluding the areas falling outside a radius of 24,14 km of the General Post Office, Durban.
- 1.2 The terms of this Agreement do not apply to non-parties in respect of clauses 1.1 (a) and 2.
- 1.3 Notwithstanding the provisions of clause 1, the terms of this Agreement shall apply only in respect of employees for whom wages are prescribed in any agreement of the Council which is binding in terms of section 32 of the Act.

2. PERIOD OF OPERATION

- 2.1 The Agreement commences—
- (a) in respect of the parties to this Agreement, on the date of signature;
 - (b) in respect of non-parties 10 days after the date of publication by the Minister in the *Government Gazette*.
- 2.2 This Agreement remains in existence until 28 February 2005.

3. ANNEXURE B: SCHEDULE OF PAYMENTS

Replace the EXISTING with the following:

"Annexure B: Schedule of payments**1. COUNCIL LEVIES (clause 32)**

For the purpose of Council Levies, every employer must on each pay day deduct from the wages of each employee the amount of R1,00 (one rand), to which amount the employer must add the equal amount of R1,00, in respect of clause 32.

2. PROVIDENT FUND (clause 22)

For the purpose of contributing to the PROVIDENT FUND, in terms of clause 22, every employer must on each pay day deduct from the wages of each employee the amount of R26,50 (twenty-six rand and fifty cents), to which amount the employer must add the equal amount of R26,50.

3. MEDICAL ASSISTANCE FUND (clause 23)

For the purposes of providing for medical assistance in terms of clause 23, each employer must deduct half of the monthly subscription, and the employer must contribute the other half of the monthly subscription. The monthly subscription is R97,00 per month with effect from the coming into operation of this agreement.

4. ANNUAL BONUS (clause 4)

Each and every employee within the scope of this agreement is entitled to receive during DECEMBER each year, an 'annual bonus' of at least one week's basic wages, in terms of clause 4.

5. NIGHT SHIFT ALLOWANCE

An employer must pay a night shift allowance to each employee who works a shift, or part of a shift, between 18h00 to 06h00. The night shift allowance is calculated at 10% of the basic hourly rate for hours worked on night shift.

6. HIV/AIDS AWARENESS

In the interests of the industry and the economy, training on HIV/AIDS awareness will continue to be given to all employees by a shop steward or other nominated employee, on the understanding that this training will not disrupt the normal flow of work.

7. COMPLIANCE/ENFORCEMENT LEVY

Each and every employer in the industry must pay an amount of R40,00 (forty rand) per month in respect of funds needed to pursue compliance/enforcement in the industry."

4. WAGE SCHEDULE

Substitute the following for the existing wage schedule:

WAGE SCHEDULE (clause 3)

Each worker in the industry shall receive not less than, and shall not accept less than the minimum wages listed below. The new minimum is based on an increase of 6% of the previous rate.

(44 HOURS/WEEK)

Grade	Min. increase	Min. wage	Hourly	1½	Double
A1	R25,58	R451,98	R10,27	R15,40	R20,54
A2	R25,85	R456,75	R10,38	R15,57	R20,76
A3	R26,12	R461,51	R10,48	R15,73	R20,98
B1	R26,39	R466,27	R10,60	R15,89	R21,19
B2	R28,21	R498,43	R11,32	R16,99	R22,65
B3	R29,62	R523,44	R11,90	R17,85	R23,79

Dated at Durban this 25th day of January 2004.

Signed for and on behalf of the parties:

F. GUMBI

Chairperson

J. P. CONNOLLY

NLCDA

A. PARKINSON

Secretary

Looking for out of print issues of Government and Provincial Gazettes

We can provide photocopies

Contact

The National Library of South Africa,
Pretoria Campus
PO Box 397
0001 PRETORIA

Physical address

C/o Andries and Vermeulen Streets
Entrance in Andries Street

Contact details

Tel: (012) 321-8931
Fax: (012) 325-5984
E-mail: infodesk@nlsa.ac.za

Dog ate your Gazette?
... read it online



www.SA Gazettes.co.za

A new information Portal keeping you up to date with news, legislation, the Parliamentary programme and which is the largest pool of SA Gazette information available on the Web.

- Easily accessible through the www!
 - Government Gazettes - from January 1994
 - Compilations of all Indexes pertaining to the past week's Government Gazettes
 - All Provincial Gazettes - from September 1995
 - Parliamentary Bills - as of January 1999
- Available in full-text, with keyword searching
- Sabinet Online scans, formats, edits and organize information for you. Diagrams and forms included as images.
- No stacks of printed gazettes - all on computer. Think of the storage space you save.
- Offers Bill Tracker - complementing the SA Gazettes products.

For easy electronic access to full-text gazette info, subscribe to the SA Gazettes from Sabinet Online. Please visit us at www.sagazettes.co.za

Sabinet
 *Online*

Printed by and obtainable from the Government Printer, Bosman Street, Private Bag X85, Pretoria, 0001

Publications: Tel: (012) 334-4508, 334-4509, 334-4510

Advertisements: Tel: (012) 334-4673, 334-4674, 334-4504

Subscriptions: Tel: (012) 334-4735, 334-4736, 334-4737

Cape Town Branch: Tel: (021) 465-7531

Gedruk deur en verkrygbaar by die Staatsdrukker, Bosmanstraat, Privaatsak X85, Pretoria, 0001

Publikasies: Tel: (012) 334-4508, 334-4509, 334-4510

Advertensies: Tel: (012) 334-4673, 334-4674, 334-4504

Subskripsies: Tel: (012) 334-4735, 334-4736, 334-4737

Kaapstad-tak: Tel: (021) 465-7531