

MUNISIPALITEIT PIETERSBURG
STANDAARD MELK VERORDENINGE
PIETERSBURG MUNICIPALITY
STANDARD MILK BY-LAWS

Administrateurskennisgewing 1390
12 Augustus 1983

Die Administrateur publiseer hierby ingevolge artikels 101 en 164(3) van die Ordonnansie op Plaaslike Bestuur, 1939, die verordeninge en regulasies hierna uiteengesit, wat deur hom ingevolge artikels 99 en 126(1)(a) van genoemde Ordonnansie onderskeidelik goedgekeur en gemaak is.

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DEEL II

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Administrator's Notice 1390
12 August 1983

The Administrator hereby, in terms of sections 101 and 164(3) of the Local Government Ordinance, 1939, publishes the by-laws and regulations set forth hereinafter, which have been approved and made by him in terms of sections 99 and 126(1)(a) respectively of the said Ordinance.

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DEEL 1

VERTOLKING EN TOEPASSING

1.(1) *Hierdie verordeninge moet vertolk word as bykomend by en nie derogerend aan die Raad se verordeninge betreffende die hanteer, opberg en verkoop van voedsel nie, en laasgenoemde verordeninge is van toepassing op alle persele waar melk geproduseer of gehanteer word.*

(2)(a) *Alle persele, uitgesonderd dié wat voor die afkondiging hiervan deur die Raad goedgekeur is en in verband met die hanteer van melk gebruik is en wat na sodanige afkondiging voortdurend aldus goedgekeur en gebruik is, moet voldoen aan die vereistes wat by hierdie verordeninge voorgeskryf word: Met dien verstande dat enige verandering wat na afkondiging aan sodanige persele aangebring word, aan die toepaslike bepalings hiervan moet voldoen.*

(b) *Ondanks die bepalings van paragraaf (a) kan die Raad in die belang van openbare gesondheid van die permithouer vereis om te*

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PART I

INTERPRETATION AND APPLICATION

1.(1) These by-laws shall be interpreted as being additional to and not as derogating from the council's by-laws relating to the handling, storage and sale of foodstuffs, which by-laws shall apply to all premises on which milk is produced or handled.

(2)(a) All premises, except those approved by the Council and used in connection with the handling of milk prior to the promulgation hereof and which have after such promulgation continuously been so approved and used, shall comply with the requirements laid down in these by-laws: Provided that any alteration made to such premises after promulgation shall comply with the relevant provisions hereof.

(b) Notwithstanding the provisions of paragraph (a), the Council may, in the interest of public health require the permit holder to comply with the

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| <p>voldoen aan die bepalings van artikels 7(2)(a) en (g), 8(b), (d) en (i), 24(9), (11), (12), (14) (17) en (18), 25(7)(e) en (j) en 31A.</p> | <p>provisions of section 7(2)(a) and (g), 8(b), (d) and (i), 24(9), (11), (12), (14), (17) and (18), 25(7)(e) and (j) and 31A.</p> |
| <p>(3) Vir die toepassing van hierdie verordeninge het die volgende woorde en uitdrukkings die onderskeie betekenis wat hieronder uiteengesit word, tensy uit die sinsverband anders blyk -</p> | <p>(3) For the purposes of these by-laws, unless the context indicates otherwise, the following words and expressions shall have the respective meanings set out hereunder:</p> |
| <p>(i) “aanvoermelktenkwa” beteken ‘n melktenkwa wat gebruik word vir die vervoer van melk by die grootmaat vanaf melkplase na ‘n melkoortapdepot: (xvi)</p> | <p>(i) “adequate” and “effective” means adequate or effective, as the case may be, in the opinion of and “approved” means approved by the medical officer of health, regard being had to the reasonable public-health requirements of the particular case, and, in addition, the word “approved” in connection with the words “premises”, dairy farm”, “dairy” or “milk shop” means, in particular, premises in respect of which a control permit has been issued; (xxxviii)</p> |
| <p>(ii) “beheerpermit” beteken ‘n permit wat kragtens hierdie verordeninge uitgereik is om die inbring van of hantering binne die munisipale gebied van melk, melkprodukte of saamgestelde suiwelprodukte te beheer; (viii)</p> | <p>(ii) “appliance” means every receptacle, vessel, utensil, measure, apparatus or any other thing whatsoever which is used for the collection, keeping, storage, preparation, stirring, conveyance, measurement, delivery or distribution of milk, milk products or composite dairy products and includes any lid, cover, stopper or other loos part likely to come into contact with the contents of any such appliance; (xxxix)</p> |
| <p>(iii) “colivormige bakterieë” beteken aërobiese en fakultatief anaërobiese, Gram-negatiewe, nie-spoorvormende staafbakterieë wat laktose in die aanwesigheid van galsoute kan laat fermenteer sodat suur en gas by ongeveer 30°C tot 38°C binne 48 uur vrygestel word; (vi)</p> | <p>(iii) “appointed day” means the day falling on the date of promulgation of these by-laws; (x1)</p> |

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| <p>(iv) <i>“Escherichia coli-bakterieë, tipe 1 (fekale coli)” beteken die organisme wat gas by 44°C ± 0,25°C in 2% (m/v)-briljante groen galboeljon en indool in triptonwater by dieselfde temperatuur vorm; (xv)</i></p> | <p>(iv) “change-room” means a room set aside for the purpose of employees changing into working protective clothing, storage of employees’ clothing, ablution and for purposes of dining where permitted; (x)</p> |
| <p>(v) <i>“gepasteuriseerde melk” beteken melk wat onderwerp is aan ’n proses wat in artikel 38 beskryf word, en die woord “pasteurisering” moet dienooreenkomstig vertolk word; (xxxv)</i></p> | <p>(v) “Code” means the Code of Practice for the Testing of Milk, Milk Products, Composite Dairy Products and Fruit Juices as approved by the Administrator from time to time; (xi)</p> |
| <p>(vi) <i>“gesonde water” beteken water van ’n bakteriologiese drinkbare standaard wat minstens binne die maksimum toelaatbare perke val wat by SABS 241 – 1971 omskryf word, of wat gelyk is aan water van sodanige hoër standaard as wat die Raad beskikbaar stel of by besluit kan voorskryf; (x1iii)</i></p> | <p>(vi) “coliform bacteria” means aerobic and facultatively anaerobic, Gram-negative, non-spore-forming rods capable of fermenting lactose in the presence of bile salts with the production of acids and gas at about 30° C to 38° C within 48 hours; (iii)</p> |
| <p>(vii) <i>“gesteriliseerde melk” beteken melk wat onderwerp is aan die proses wat in artikel 39 beskryf word, en die woord “sterilisering” moet dienooreenkomstig vertolk word; (x1)</i></p> | <p>(vii) “composite dairy product” means any food intended for human consumption which contains not less than 50% (m/m) of milk constituents in the dry matter of such product with or without colouring matter, flavouring or sweetening, excluding cheese, butter, milk powder, skim milk powder, baby foods, condensed milk, ice-cream and sherbet; (xxxvi)</p> |
| <p>(viii) <i>“grootmaatplaastenk” beteken ’n tenk wat op ’n melkplaas of in ’n melkvergaardepot vir die verkoeling en opberging van melk in grootmaat gebruik word; (xvii)</i></p> | <p>(viii) “control permit” means a permit issued in terms of these by-laws to control the introduction into a handling within the municipal area of milk, milk products or composite dairy products; (ii)</p> |
| <p>(ix) <i>“hantering” beteken die produksie, bottel, verpakking, bereiding, verkoop, vervoer, aflewering, opberging, opdiening, hittebehandeling, of enige ander behandeling of hantering van melk; (xviii)</i></p> | <p>(ix) “Council” means the Town or Village Council or Health Committee of the municipality concerned, and includes the management committee of such Council, acting under the powers</p> |

		delegated to it in terms of section 58 of the Local Government (Administration and Elections) Ordinance, 1960, and any officer to whom that committee has been empowered by the Council in terms of subsection (3) of the said section to delegate and has in fact delegated the powers, functions and duties vesting in the Council in relation to these by-laws; (xxxiv)
(x)	<i>“kleedkamer” beteken ‘n kamer wat afgesonder word sodat werknemers daar beskermingsklere kan aantrek, hulle klere daar kan bêre, hulself daar kan was en, as dit toegelaat word, hul etes daar kan nuttig; (iv)</i>	(x) “cowshed” means any building or structure or in either case any part of such building or structure used or intended to be used for the accommodation of cows while they are being milked; (xii)
(xi)	<i>“Kode” beteken die Gebruikskode vir die Toetse van Melk, Melkprodukte, Saamgestelde Suiwelprodukte en vrugtesappe soos van tyd tot tyd deur die Administrateur goedgekeur; (v)</i>	(xi) “cream” means that part of milk, as defined in the Regulations under the Foodstuffs, Cosmetics and Disinfectants Act, 1972, (Act 54 of 1972), which has been separated by skimming or otherwise; (xxxv)
(xii)	<i>“koeistal” beteken ‘n gebou of struktuur, of in ablei gevalle ‘n gedeelte van sodanige gebou of struktuur wat gebruik word of bedoel is om gebruik te word vir die stalling van koeie terwyl hulle gemelk word; (x)</i>	(xii) “dairy” means any premises in which the business of a dairy as contemplated in item 24 of Schedule 1 of the Ordinance is carried on; (xvii)
(xiii)	<i>“lisensie” beteken ‘n lisensie wat kragtens die Ordonnansie uitgereik is, en “gelisensieer” het ‘n ooreenstemmende betekens; (xix)</i>	(xiii) “dairy farm” means premises on which dairy stock is kept for the production of milk; (xxii)
(xiv)	<i>“lisensiehouer” beteken die houer van ‘n lisensie; (xx)</i>	(xiv) “dairy stock” means bulls, cows, heifers and calves; (xvi)
(xv)	<i>“melk” beteken melk wat van koeie verkry word en omvat melk wat gepasteuriseer of gesteriliseer is of wat enige ander vorm van hittebehandeling ondergaan het, asook room, hetsy in ‘n houer al dan nie wat deur middel van hitte verseël is, maar omvat nie room of</i>	(xv) “Escherichia coli type 1 bacteria (faecal coli)” means that organism which produces gas at 44° C ± 0,25 °C in 2% (m/v) brilliant green bile broth and produces indole in tryptone water at the same temperature; (iv)

(xvi) <i>“melkbeeste” beteken bulle, koeie, verse en kalwers; (xiv)</i>	(xvi) “feeder milk tanker” means a mil tanker used for the conveyance of milk in bulk from dairy farms to a milk transfer depot; (i)
(xvii) <i>“melkery” beteken ‘n perseel waarin die bedryf van ‘n melkery soos beoog in item 24 van Bylae I van die Ordonnansie beoefen word; (xii)</i>	(xvii) “farm bulk tank” means a tank used on a dairy farm or milk collecting depot for the purpose of refrigeration and storage of milk in bulk; (viii)
(xviii) <i>“munisipale gebied” beteken die gebied onder die regsbevoegdheid van ‘n Raad, met inbegrip van buitegebiede soos dit by artikel 2 van die Ordonnansie op Plaaslike Bestuur, 1939, omskryf word; (xxxiii)</i>	(xviii) “handling” means the production, bottling, packaging, preparation, sale, conveyance, delivery, storage, serving, heat treatment or any other treatment or handling of milk; (ix)
(xix) <i>“melkleweransier” beteken iemand wat melk, melkprodukte of saamgestelde suiwelprodukte verkoop, te koop aanbied of vir verkoop uitstal, in die beoefening vn ‘n bedryf soos beoog in items 3 en 20 van Bylae I van die Ordonnansie; (xxvii)</i>	(xix) “licence” means a licence issued in terms of the Ordinance and “licensed” shall have a corresponding meaning; (xiii)
(xx) <i>“melklokaal” beteken ‘n gebou, kamer of gedeelte van ‘n perseel waarin koeie agtereenvolgens met masjiene gemelk word, en wat uitsluitlik vir dié doel gebruik word; (xxiv)</i>	(xx) “licensee” means the holder of a licence; (xiv)
(xxi) <i>“melkoortapdepot” beteken ‘n perseel waarvandaan aanvoermelktenkwaens optree om melk van melkplase af te haal en waar die oortap van sodanige melk in groter melktenkwaens onderneem word vir aflewering van melkerye; (xxxii)</i>	(xxi) “livestock” means cattle, sheep, goats, horses, mules, donkeys, pigs, dogs, cats and domesticated birds; (x1i)
(xxii) <i>“melkplaas” beteken ‘n perseel waarop melkbeeste aangebou</i>	(xxii) “medical officer of health” means the medical officer of health of the

<i>word om melk te produseer; (xiii)</i>	council, any person authorized to act on his behalf or any person appointed by the Council to give effect to the provisions of these by-laws; (xxxvii)
(xxiii) <i>“melkprodukt” beteken die volgende produkte wat uit melk verkry word, naamlik afgeroomde melk, karringmelk, aangesuurde karringmelk, aangesuurde melk en aangesuurde melkprodukte; (xxvi)</i>	(xxiii) “milk means milk derived from cows and includes milk that has been subjected to pasteurisation, sterilization or any other form of heat treatment, and also cream whether contained in a heat-sealed container or not, but shall not include cream or condensed milk processed and packed for prolonged storage without refrigeration; (xv)
(xxiv) <i>“melkprodusent” beteken die eienaar of iemand in beheer van ‘n melkplaas; (xxv)</i>	(xxiv) “milking parlour” means any building, room or part of premises in which a succession of cows is milked exclusively by mechanical means and which is used exclusively for such milking; (xx)
(xxv) <i>“melktenk” beteken ‘n tenk wat vir die vervoer van melk in grootmaat gebruik word; (xxx)</i>	(xxv) “milk producer” means the owner or person in control of a dairy farm; (xxiv)
(xxvi) <i>“melktenkwa” beteken ‘n voertuig met ‘n melktenk wat gebruik word om melk in grootmaat van plase af te vervoer en omvat ‘n sleepwa wat vir ‘n dergelike doel gebruik word; (xxxii)</i>	(xxvi) “milk product” means the following products derived from milk, that is to say, separated milk, skimmed milk, buttermilk, cultured buttermilk, cultured milk and cultured milk products; (xxiii)
(xxvii) <i>“melkwinkel” beteken ‘n perseel waar of waarin die bedryf van ‘n melkwinkel soos beoog in item 26 van Bylae I van die Ordonnansie beoefen word; (xxix)</i>	(xxvii) “milk purveyor” means any person who sells or offers or exposes milk, milk products or composite dairy products for sale in the course of conducting a business as contemplated in items 3 and 20 of Schedule I of the Ordinance; (xix)
(xxviii) <i>“munisipale gebied” beteken die gebied onder die regsbevoegdheid van ‘n Rad, met inbegrip van buitegebiede soos dit by artikel 2 van die Ordonnansie op Plaaslike Bestuur, 1939, omskryf word; (xxxiii)</i>	(xxviii) “milk room” means a room used for the purpose of cooling, pasteurising or otherwise heat treating, sterilising, handling or storing milk, milk products or composite dairy products or for filling, overcapping and sealing containers for the

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| | distribution of milk, milk products or composite dairy products; (xviii) |
| (xxix) <i>“ontvangkamer” beteken ‘n kamer of ‘n goedgekeurde ruimte wat deel uitmaak van, of grens aan, of gebruik word in verband met ‘n melkery of ‘n melkplaas, en wat benut word om melk of melkprodukte in grootmaat te ontvang en om melk of melkprodukte deur te syg, af te meet, te bemonster, te toets of te gradeer en om melkkanne op meganiese wyse te was; (xxxviii)</i> | (xxix) “milk shop” means premises at or in which the business of a milk shop as contemplated in item 26 of Schedule I of the Ordinance is conducted; (xxvii) |
| (xxx) <i>“opwaskamer” beteken ‘n kamer of in die geval van ‘n melkwinkel, ‘n ruimte in a kamer wat deel uitmaak van, of grens aan of gebruik word in verband met die verskaffing van melk van ‘n melkplaas of melkery af en wat gebruik word om toestelle waarmee melk of melkprodukte gehanteer word of wat dit bevat, te was, te reining of te steriliseer; (x1ii)</i> | (xxx) “milk tank” means a tank used for the conveyance of milk in bulk; (xxv) |
| (xxxii) <i>“Ordonnansie” beteken die ‘Ordonnansie op Lisensies, 1974 (Ordonnansie 19 van 1974)’; (xxxiv)</i> | (xxxii) “milk tanker” means a vehicle with a milk tank used for the conveyance of farm bulk milk and includes any trailer used for a similar purpose; (xxvi) |
| (xxxiii) <i>“permithouer” beteken die houer van ‘n beheerpermit; (xxxvi)</i> | (xxxiii) “milk transfer depot” means premises from which feeder milk tankers operate for the purpose of the collection of milk from dairy farms and where transfer of such milk to larger milk tankers for delivery to dairies is undertaken; (xxi) |
| (xxxiiii) <i>“perseel” beteken grond of geboue waarop of waarin enigeen van die bedrywighede wat by hierdie verordeninge gereël word, beoefen wod; (xxxvii)</i> | (xxxiiii) “municipal area” means the area under the jurisdiction of a Council including outside areas as defined in section 2 of the Local Government Ordinance, 1939; (xxviii) |
| (xxxv) <i>“raad” beteken die Stads- of</i> | (xxxv) “Ordinance” means ‘The licences |

- dorpsraad of gesondheidskomitee van die betrokke munisipaliteite en omvat die Bestuurskomitee van so 'n Raad wat handel kragtens die bevoegdhede wat ingevolge die bepalings van artikel 59 van die Ordonnansie op Plaaslike Bestuur (Administrasie en Verkiesings, 1960), aan hom gedelegeer is, en enige beampte aan wie dié Komitee ingevolge die bepalings van subartikel (3) van genoemde artikel, op gesag van die Raad, die bevoegdhede, funksies en pligte wat ten opsigte van hierdie verordeninge by die Raad berus, kan delegeer, en dit inderdaad gedelegeer het; (ix)*
- (xxxv) *“room” beteken dié gedeelte van melk, soos dit in die Regulasies kragtens die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972, (Wet 54 van 1972) omskryf is, wat deur afroming of andersins afgeskei is; (xi)*
- (xxxvi) *“saamgestelde suiwelprodukt” beteken enige voedsel met of sonder kleursel of geur- of soetmaakmiddels, uitgesonderd kaas, botter, melkpoeier, afgeroomde melkpoeier, babakos, gekondenseerde melk, roomys en sorbet wat vir menslike verbruik bestem is en wat minstens 50% (m/m) melkbestanddele in die droë materie, van sodanige produk bevat; (vii)*
- (xxxvii) *“stadsgeneesheer” beteken die stadsgeneesheer van die Raad, iemand wat daartoe gemagtig is om namens die stadsgeneesheer op te tree of iemand wat die Raad aanstel om aan die bepalings van hierdie verordeninge uitvoering te gee; (xxii)*
- (xxxviii) *“toereikend” en “doeltreffend” beteken toereikend of doeltreffend,*
- Ordinance, 1974 (Ordinance 19 of 1974); (xxxi)
- (xxxv) *“pasteurised milk” means milk to which a process described in section 38 has been applied, and the expression “pasteurisation” shall be construed accordingly; (v)*
- (xxxvi) *“permit holder” means the holder of a control permit; (xxxii)*
- (xxxvii) *“premises” means any land or buildings on or in which any of the activities regulated by these by-laws are carried on; (xxxiii)*
- (xxxviii) *“receiving room” means a room or approved area forming part of,*

<p><i>na gelang van die geval, na die mening van en "goedgekeur" beteken goedgekeur deur die stadsgenesheer met inagneming van die redelike openbare gesondheidsvereistes in die bepaalde geval, en hierbenewens beteken "goedgekeur" in verband met die woorde "perseel", "melkplaas", "melkery" of "melkwinkel" in die besonder persele ten opsigte waarvan daar 'n beheerpermit uitgereik is; (i)</i></p>	<p>adjoining or used in connection with a dairy or dairy farm and used for the purpose of receiving milk or milk products in bulk, for straining, measuring, sampling, testing or grading milk or milk products in bulk, for straining, measuring, sampling, testing or grading milk or milk products and for the washing of milk cans by mechanical means; (xxix)</p>
<p><i>(xxxix) "toestel" beteken elke houer, kan, stuk gerei, afmeettoestel, apparaat of enigiets anders van watter aard ook al wat gebruik word om melk, melkprodukte of saamgestelde suiwelprodkte te vergaar, te hou, op te berg, te berei, te roer, te voervoer, af te meet, af te lewer of te versprei en dit omvat enige deksel, bedeksel, prop of ander los deel wat moontlik met die inhoud van so 'n toestel in aanraking sal kom; (ii)</i></p>	<p>(xxxix) "sell includes offering or exposing for sale, but does not include the sale or supply to licensed creameries or sterilising plants or condensed or powdered milk factories; (x1iii)</p>
<p><i>(x1) "vasgestelde dag" beteken die dag waarop hierdie verordeninge afgekondig word; (iii)</i></p>	<p>(x1) "sterilised milk" means milk to which the process described in section 39 has been applied, and the expression "sterilisation" shall be construed accordingly</p>
<p><i>(x1i) "vee" beteken beeste, skape, bokke, perde, muile, donkies, varke, honde, katte en huisvoëls; (xxi)</i></p>	<p>(x1i) "veterinarian" means a veterinarian registered in terms of section 11 of the Veterinary Act, 1933 (Act 16 of 1933); (x1ii)</p>
<p><i>(x1ii) "veearts" beteken 'n veearts wat kragtens artikel 11 van die veeartswet, 1933 (Wet 16 van 1933), geregistreer is; (x1i)</i></p>	<p>(x1ii) "wash-up room" means a room or in the case of a milk shop an area in a room forming part of or adjoining, or used in connection with the supply of milk from a dairy farm or dairy and used for the washing, cleansing or sterilising of appliances used in handling or for containing milk or milk products; (xxx)</p>
<p><i>(x1iii) "verkoop" omvat te koop aanbied,</i></p>	<p>(x1iii) "wholesome water" means water of</p>

of vir verkoop uitstal, maar omvat nie die verkoop of voorsiening aan gelisensieerde botterfabrieke of steriliseerinrigtings of fabrieke wat gekondenseerde melk of melk-poeier vervaardig nie. (xxxix)

DEEL II

BEHEERPERMITTE

Algemene Bepalings

2.(1)(a) *Beheerpermitte wat kragtens hierdie verordeninge uitgereik word, word uitgereik op voorwaardes wat die Raad stel.*

(b) *Beheerpermitte en lisensies moet vertoon word op 'n plek waar hulle beskut en duidelik sigbaar is op die perseel waarop hulle betrekking het.*

(2) *Niemand mag melk of 'n melkprodukt of 'n saamgestelde suiwelprodukt in 'n munisipale gebied inbring, verkoop, verskaf, aanneem of ontvang met die doel om dit te verkoop of van die hand te sit.*

(a) *wat nie afkomstig is van of geproduseer is op 'n melkplaas ten opsigte waarvan 'n geldige beheerpermit uitgereik is nie waarin die melk, melkprodukte of saamgestelde suiwelprodukte wat ingebring, verkoop, verskaf, aangeneem of ontvang mag word, gespesifiseer is; en*

(b) *wat nie van 'n melkplaas regstreeks aan 'n melkery ten opsigte waarvan 'n beheerpermit uitgereik is, gelewer is nie: Met dien verstande dat hierdie verbod nie van toepassing is op -*

(i) *die lewering van melk vir die*

a bacteriologically potable standard which complies, at least, with the maximum allowable limits outlined in SABS 241 – 1971 or equivalent to water of such higher standard as the Council may make available or prescribe by resolution. (vi)

PART II

CONTROL PERMITS

General Provisions

2.(1)(a) Control permits issued in terms of these by-laws shall be issued subject to such conditions as the council may impose.

(b) control permits and licences shall be exhibited in a clearly visible and protected position on the premises to which they relate.

(2) No person shall introduce into, sell, supply, accept or receive for purposes of sale or disposal in the municipal area any milk or milk product or composite dairy product -

(a) which has not originated or been produced on a dairy farm in respect of which a valid control permit has been issued, specifying the milk, milk products or composite dairy products which may be introduced, sold, supplied, accepted or received; and

(b) which has not been delivered from a dairy farm directly to a dairy in respect of which a control permit has been issued: Provided that this prohibition shall not apply -

(i) to the delivery of milk for the

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| <p><i>vervaardiging van botter, kaas, gekondenseerde melk, melkpoeier en afgeroomde melkpoeier van fabrieke wat kragtens die Wet op die Suiwelnywerheid, 1961 (Wet 30 van 1961), soos gewysig, geregistreer is nie;</i></p> | <p>manufacture of butter, cheese, condensed milk, milk powder and skim milk powder to factories registered in terms of the Dairy Industry Act, 1961 (Act 30 of 1961), as amended;</p> |
| <p>(ii) <i>die inbring van gepasteuriseerde room wat geproduseer en ooreenkomstig die vereistes van artikel 35(4) in houers verpak is op 'n melkplaas ten opsigte waarvan 'n beheerpermit uitgereik is vir die inbring en hantering net van room in die munisipale gebied wat regstreeks afgelewer word by 'n perseel in die munisipale gebied ten opsigte waarvan 'n melklewensierslisensie gehou word nie.</i></p> | <p>(ii) to the introduction of pasteurised cream produced and packed in containers complying with the requirements of section 35(4) at a dairy farm in respect of which a control permit has been issued for the introduction into and handling within the municipal area of cream only which is delivered directly to premises in the municipal area in respect of which a milk purveyor's licence is held;</p> |
| <p>(3) <i>'n Beheerpermit wat kragtens artikel 3(2) uitgereik word, is onderworpe aan die volgende voorwaardes, benewens die spesiale voorwaardes wat in subartikel (1) van hierdie artikel vervat is:</i></p> | <p>(3) A control permit issued in terms of section 3(2) shall, in addition to the special conditions contained in subsection (1) of this section, be subject to the following conditions:</p> |
| <p>(a) <i>In die geval van 'n beheerpermit wat kragtens artikel 3(1)(a) uitgereik is:</i></p> | <p>(a) In the case of control permit issued in terms of section 3(1)(a):</p> |
| <p>(i) <i>Geen permithouer wat melk produseer wat hy in die munisipale gebied wil inbring of wat na sy wete daar ingebring sal word, of bestem is om daar ingebring te word in 'n melkkan of ander houer wat melk bevat wat slegs deur hom geproduseer is, mag sodanige melk in sodanige houers van sy perseel af versend nie, tensy die houers verseël, gesluit of andersins so doeltreffend toegemaak is dat daar nie tydens die vervoer daarvan met die inhoud van die houers gepeuter kan word nie, en tensy sy naam en die adres van die perseel waar die melk geproduseer is in duidelike letters, minstens 12</i></p> | <p>(i) No permit holder who produces milk which he intends for introduction or which he has reason to believe will be introduced or is intended for introduction into the municipal area in a milk can or other container containing milk produced only by himself, shall dispatch such milk from his premises in such containers unless they are sealed, locked or otherwise so secured as effectively to prevent the contents from being tampered with during transit, and bear on their exterior in clear letters not less than 12 mm high, his name and the address of the premises at which the milk was produced.</p> |

- mm hoog, op die buitekant van die houers verskyn.*
- (ii) *Niemand mag melk wat nie op die melkplaas wat op die houer aangegee word, geproduseer is nie, in 'n houer gooi waarna daar in subparagraaf (i) verwys word nie.* (ii) No person shall place in any container referred to in subparagraph (i) any milk which has not been produced at the dairy farm named thereon.
- (iii) *Geen permithouer mag melk wat op 'n ander perseel geproduseer is, op sy melkplaas ontvang nie.* (iii) No permit holder shall receive at his dairy farm milk produced at any other premises.
- (iv) *Geen permithouer mag melk of melkprodukte wat nie geproduseer is op 'n melkplaas ten opsigte waarvan daar kragtens artikel 3 'n beheerpermit uitgereik is, op sy melkplaas ontvang of daarvandaan versend nie.* (iv) No permit holder shall receive at his dairy farm or dispatch therefrom any milk or milk product which has not been produced at a dairy farm in respect of which a control permit has been issued in terms of section 3.
- (b) *In die geval van 'n beheerpermit wat kragtens artikel 3(1)(b) uitgereik is:* (b) In the case of a control permit issued in terms of section 3(1)(b):
- Geen permithouer mag enige melk of melkprodukte wat nie geproduseer is op 'n melkplaas ten opsigte waarvan 'n beheerpermit kragtens artikel 3 deur die raad uitgereik is, in sodanige melkery ontvang, hanteer of opberg of in die munisipale gebied ontvang, inbring, verkoop of verskaf nie.* No permit holder shall receive, handle or store in such dairy, or receive, introduce into, sell or supply in the municipal area any milk or milk product which has not been produced at a dairy farm in respect of which a control permit has been issued by the council in terms of section 3.
- (4) *Geen eienaar of persoon wat in beheer is van 'n melkery buite die munisipale gebied mag enige melk of melkprodukte of saamgestelde suiwelprodukte inbring, verkoop of verskaf nie tensy hy self die houer van 'n beheerpermit ten opsigte van genoemde melkery is.* (4) No owner or person in control of a dairy outside the municipal area shall introduce, sell or supply any milk or milk product or composite dairy product unless he himself is the holder of a control permit in respect of the said dairy.
- (5) *Geen beheerpermit word uitgereik nie tensy 'n geldige lisensie gehou word ten opsigte van die perseel waarvoor 'n beheerpermit aangevra is.* (5) No control permit shall be issued unless a valid licence is held in respect of the premises for which a control permit has been applied for.
- (6) *Niemand mag melk van 'n ander* (6) No person shall sell or deliver milk

<p><i>plek as 'n perseel binne die munisipale gebied wat deur die Raad vir die doel goedgekeur is, aan 'n verbruiker in die munisipale gebied verkoop of lewer nie.</i></p>	<p>to a consumer within the municipal area from any place other than premises inside such area which have been approved by the council for that purpose.</p>
<p>(7) <i>Niemand mag melk, melkprodukte of saamgestelde suiwelprodukte wat nie geproduseer is op 'n melkplaas of perseel ten opsigte waarvan daar ingevolge hierdie artikel 'n beheer permit of 'n lisensie uitgereik is, op of in die gelisensieerde perseel ontvang, hanteer of opberg nie.</i></p>	<p>(7) No person shall receive, handle or store at the licensed premises any milk, milk products or composite dairy products which has not been produced at a dairy farm or on premises in respect of which a control permit or licence has been granted under this section.</p>
<p>(8) <i>Geen beheerpermit kan oorgedra word nie, behalwe aan die eksekuteur van die boedel van 'n afgestorwe permithouer.</i></p>	<p>(8) Save to the executor in the estate of a deceased permit holder no control permit shall be transferable.</p>
<p>(9) <i>Wanneer iemand daarvan aangekla word dat hy 'n bepaling van hierdie artikel oortree het, en dit 'n geldige verweer is dat melk, 'n melkprodukt of a saamgestelde suiwelprodukt afkomstig is van, en geproduseer is op, 'n melkplaas of 'n perseel ten opsigte waarvan daar aan die okkupant of die persoon in beheer ingevolge die bepalings hiervan 'n beheerpermit deur die Raad toegestaan is, rus die bewyslas op die aangeklaagde.</i></p>	<p>(9) When, on a charge of contravening any provision of this section, the fact that milk, a milk product or a composite dairy product has originated and been produced at a dairy farm or on premises in respect of which the occupier or person in control has been issued a control permit by the Council in terms of the provisions hereof is a valid defence, the burden of proving the fact shall be on the person charged.</p>
<p style="text-align: center;"><i>Uitreiking</i></p>	<p style="text-align: center;">Issue</p>
<p>3.(1) <i>Die Raad reik, onderworpe aan die bepalings van artikel 2 en onderworpe aan dié voorwaardes wat hy goeddink om op te lê, jaarliks op naam van die eienaar of ander persoon in beheer van -</i></p>	<p>3.(1) The Council shall, subject to the provisions of section 2 and subject to such conditions as it deems fit to impose, annually issue in the name of the owner or other person in control of -</p>
<p>(a) <i>'n melkplaas; en</i></p>	<p>(a) a dairy farm; and</p>
<p>(b) <i>'n melkery,</i></p> <p><i>wat 'n geskikte en gepaste persoon moet wees om aldus 'n permit te kry, 'n beheerpermit uit vir die</i></p>	<p>(b) a dairy,</p> <p>who shall be a fit and proper person to be so permitted, a control permit for the introduction and</p>

<p><i>inbring en hantering van melk, melkprodukte of saamgeselde suiwelprodukte in en binne die munisipale gebied ten opsigte van sodanige melkplaas of melkery, en oefen tydens die geldigheidsduur van sodanige beheerpermit toesig uit oor sodanige melkplaas of melkery.</i></p>	<p>handling of milk, milk products or composite dairy products into and within the municipal area in respect of such dairy farm or dairy and shall exercise supervision over such dairy farm or dairy and shall exercise supervision over such dairy farm or dairy for the period of validity of such control permit.</p>
<p>(2) <i>‘n Beheerpermit word kosteloos uitgereik.</i></p>	<p>(2) A control permit shall be issued free of charge.</p>
<p>(3) <i>Die Raad kan met enige ander plaaslike owerheid reël om namens hom al sy funksies betreffende beheer, inspeksie en toesig wat deur hierdie verordeninge gemagtig word, uit te oefen.</i></p>	<p>(3) The council may arrange with any other local authority to exercise on its behalf all its functions relating to control, inspection and supervision authorized by these by-laws.</p>
<p><i>Intekking, Opskorting en Weiering</i></p>	<p>Cancellation, Suspension and Refusal</p>
<p>4.(1) <i>Die Raad kan ‘n beheerpermit intrek of dit so lank as wat hy nodig ag, opskort, of hy kan weier om dit uit te reik as -</i></p>	<p>4.(1) The Council may cancel or suspend for such period as it deems necessary or refuse to issue a control permit if -</p>
<p>(a) <i>hy daarvan oortuig is dat die perseel ten opsigte waarvan dit uitgereik is of uitgereik gaan word, of enige uitrusting, toestelle of melkbeeste op sodanige perseel, nie aan die bepalings van hierdie verordeninge voldoen nie; of</i></p>	<p>(a) it is satisfied that the premises in respect of which it has been or is to be issued or any equipment, appliances or dairy stock on such premises do not comply with the provisions of these by-laws; or</p>
<p>(b) <i>melk, ‘n melkprodukt of saamgestelde suiwelprodukt wat op genoemde perseel geproduseer of gehanteer is, skynbaar volgens ‘n monster wat te eniger tyd voor die verbruik van die produk, daarvan geneem is, nie voldoen aan die standarde wat kragtens hierdie verordeninge daarvoor voorgeskryf is nie; of</i></p>	<p>(b) any milk, milk product or composite dairy product produced or handled at the said premises appears, from a sample thereof taken at any time before its consumption, not to comply with the standards prescribed therefore in terms of these by-laws; or</p>
<p>(c) <i>‘n permithouer of iemand wat in beheer is van die perseel waarop die permit betrekking het, self of deur middel van sy dienaar, ‘n gemagtigde beampte gedwars-</i></p>	<p>(c) any permit holder or person in control of the premises to which the control permit relates, personally or through his servant has obstructed any authorized officer in the</p>

- boom het in die uitvoering van sy pligte of hom nie die geleentheid gegee het om 'n monster te neem en toetse toe te pas nie; of*
- (d) *die persoon wat in beheer is van 'n perseel waarop die melk van die permithouer geproduseer, vergaar, berei, afgekoel, opgeberg of op enige wyse behandel of gehanteer word, in gebreke bly om self of deur middel van 'n plaasvervanger wat die stadsgeneesheer as n boevoegde persoon beskou, behoorlik en doeltreffend toesig te hou oor enigeen van genoemde werksaamhede terwyl dit aan die gang is; of*
- (e) *die permithouer, na die mening van 'n veearts, nie sorg dat melkbeeste wat gehou word in of op die perseel waarin of waarop die melk geproduseer word, of in of op 'n perseel waarvan eersgenoemde perseel 'n deel uitmaak, in goeie gesondheid verkeer en behoorlik gevoer word nie, of sodanige melkbeeste nie ingevolge die bepalings van artikel 28(7) laat inent het nie; of*
- (f) *die permithouer toelaat dat daar 'n verandering in die toestand van die perseel of die grootte van die kudde aangebring word sodat die perseel en die grootte van die kudde nie meer aan die voorskrifte voldoen nie; of*
- (g) *iemand wat die eienaar is van of beheer uitoefen of toesig hou oor, 'n perseel waar melk gehanteer word, hetsy binne of buite die munisipale gebied, hom skuldig maak aan 'n handeling of versuim wat 'n misdryf sou wees as genoemde perseel in die munisipale gebied geleë was; of*
- (h) *die okkupant of persoon in beheer*
- execution of his duty or has not afforded him the opportunity of taking samples and making tests; or
- (d) the person who is in control of any premises in which the milk of the permit holder is produced, collected, prepared, cooled, stored or in any manner treated or handled fails by himself or a deputy deemed by the medical officer of health to be a competent person to exercise proper and effective supervision of any of the said operations throughout their performance; or
- (e) the permit holder, in the opinion of a veterinarian, fails to maintain any dairy stock kept in or on the premises on which the milk is produced, or in or on premises of which the premises first-mentioned form part, in a state of good health and nutrition or to inoculate such dairy stock in terms of the provisions of section 28(7); or
- (f) the permit holder permits a change in the state of the premises or the size of the herd so that these are no longer of approved construction or size respectively; or
- (g) any person who owns, controls or is in charge of premises where ilk is handled, whether inside or outside the municipal area, is guilty of any act or omission which would constitute an offence if the said premises were situated in the municipal area; or
- (h) the occupier or person in control of

<p>van 'n melkplaas, 'n koeistal of 'n melklokaal gebruik of toelaat dat dit gebruik word om koeie daarin te melk op 'n tyd wanneer daar, in die geval van 'n koeistal, nie aan die bepalings van artikel 24 en in die geval van 'n melklokaal, nie aan die van artikel 24(2), (9), (11), (13) en (16)(c), voldoen word of is nie; of</p>	<p>a dairy farm uses a cowshed or milking parlour or allows it to be used for milking cows at a time when any of the provisions of section 24 in the case of a cowshed and section 24(2), (9), (11), (13) and 16(c) in the case of a milking parlour are not being or have not been complied with; or</p>
<p>(i) die eienaar of iemand anders wat in beheer is van 'n melkplaas in gebreke gebly het om enige van die bepalings van hierdie verordeninge na te kom, en in gebreke bly om dit na te kom binne 'n redelike tyd nadat die Raad hom skriftelik opdrag gegee het om dit te doen; of</p>	<p>(i) the owner or other person in charge of a dairy farm having failed to comply with any of the provisions of these by-laws, fails to comply therewith within a reasonable time after a written notice calling for compliance therewith, has been served upon him by the Council; or</p>
<p>(j) die permithouer melk of 'n melkprodukt in die munisipale gebied inbring, ontvang, verkoop of verskaf wat -</p>	<p>(j) the permit holder introduces into, or receives, sells or supplies within the municipal area any milk or milk product which -</p>
<p>(i) geproduseer is op 'n perseel, binne of buite die munisipale gebied, ten opsigte waarvan daar nie 'n beheerpermit kragtens hierdie verordeninge uitgereik is nie, of op 'n ander perseel as die waarop 'n beheerpermit wat aan hom uitgereik is, betrekking het;</p>	<p>(i) the owner or other person in charge of a dairy farm having failed to comply with any of the provisions of these by-laws, fails to comply therewith within a reasonable time after a written notice calling for compliance therewith, has been served upon him by the council; or</p>
<p>(ii) nie aan die vereistes van hierdie verordeninge, die Volksgezondheidswet, 1919, die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972, of van enige regulasies wat daarkragtens van toepassing is, voldoen nie; of</p>	<p>(ii) does not comply with the requirements of these by-laws, the Public Health Act, 1919, or the Foodstuffs, Cosmetics and Disinfectants Act, 1972, or any regulations applicable thereunder; or</p>
<p>(k) die permithouer versuim om te voldoen aan die vereistes van artikel 17(1`5) tot en met (17);</p>	<p>(k) the permit holder fails to comply with the requirements of section 17(15) to (17) inclusive;</p>
<p>(l) die permithouer nie langer die houder van 'n geldige lisensie is ten opsigte van die perseel waarvoor</p>	<p>(l) the permit holder ceases to be the holder of a valid licence in respect of the premises for which the</p>

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| <p><i>die beheerpermit uitgereik is nie.</i></p> | <p>controlpermit was issued.</p> |
| <p>(2) <i>Wanneer 'n beheerpermit kragtens subartikel (1) ingetrek of opgeskort is, mag niemand binne die munisipale gebied melk of melkprodukte wat op die perseel waarop die ingetrekke of opgeskorte permit betrekking het, geproduseer, opgeberg of op enige ander wyse gehanteer is, koop, verkoop of op 'n ander wyse van die hand sit of daarmee handel nie.</i></p> | <p>(2) When a control permit has been cancelled or suspended in terms of subsection (1) no person within the municipal area shall buy, sell or otherwise dispose of or in any way deal with milk or milk products produced, stored or in any way handled at premises to which the cancelled or suspended permit relates.</p> |
| <p>(3) <i>Die stadsgeneesheer moet, sodra 'n beheerpermit ingetrek of opgeskort is, die houer skriftelik daarvan verwillig.</i></p> | <p>(3) The medical officer of health shall, as soon as a control permit has been cancelled or suspended, notify the holder of that fact in writing.</p> |
| <p>(4) <i>As 'n beheerpermit ingetrek of opgeskort is, kan die Raad, onderworpe aan al die bepalings van hierdie verordeninge, met inbegrip van dié wat betrekking het op aansoeke betreffende die uitreiking van 'n nuwe beheerpermit, 'n nuwe beheerpermit uitreik of die opgeskorte beheerpermit herstel sodra hy hom daarvan vergewis het dat die rede vir die intrekking of opskorting nie meer bestaan nie, en daar geen ander rede is waarom sodanige nuwe uitreiking of herstel nie behoort te geskied nie.</i></p> | <p>(4) When a control permit has been cancelled or suspended the Council may, subject to all the provisions of these by-laws including those relating to the issue of a new control permit, issue a new control permit or reinstate the suspended control permit as soon as it is satisfied that the reason for the cancellation or suspension no longer exists and that there is no other reason why such new issue or such reinstatement should not take place.</p> |
| <p>(5)(a) <i>As dit vir die stadsgeneesheer lyk of dit om enige rede nie in die belang van die openbare gesondheid is dat melk, 'n melkprodukt of saamgestelde suiwelprodukt wat op 'n perseel, hetsy binne of buite die munisipale gebied, geproduseer of gehanteer word, verbruik word nie, kan hy dit sonder meer mondeling verbied dat sodanige melk, melkprodukt of saamgestelde suiwelprodukt wat van die betrokke perseel afkomstig</i></p> | <p>(5)(a) If it appears to the medical officer of health that the consumption of any milk, milk product or composite dairy product produced or handled at any premises, whether within or outside the municipal area, is for any reason not in the interest of the public health, he may then and there orally prohibit the introduction into or the sale, supply, storage, handling or use in the municipal area of such milk, milk product or composite dairy product from such</p> |

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| <p><i>is, in die munisipale gebied ingebring, verkoop, verskaf, opgeberg, gehanteer of gebruik word en, as dit nodig is, stappe doen om te sorg dat sodanige melk, melkprodukt of saamgestelde suiwelprodukt slegs vir goedgekeurde doeleindes gebruik word.</i></p> <p>(b) <i>Die stadsgeneesheer moet, so gou as wat dit redelikerwys doenlik is nadat hy 'n verbod kragtens paragraaf (a) uitgereik het sodanige verbod skriftelik bekragtig of intrek.</i></p> <p>(c) <i>'n Mondelinge verbod kragtens paragraaf (a) en 'n skriftelike verbod kragtens paragraaf (b) moet aan die eienaar of aan die persoon wat as dan in beheer van die perseel of van die melk, melkprodukt of saamgestelde suiwelprodukt is, persoonlik oorgedra word.</i></p> <p>(e) <i>Niemand mag melk, 'n melkprodukt of saamgestelde suiwelprodukt wat geproduseer is op of akomstig is van 'n perseel ten opsigte waarvan daar 'n verbod kragtens hierdie artikel uitgereik en beteken is, in die munisipale gebied inbring, verkoop, verskaf, opberg, hanteer of gebruik, of vir verbruik verkoop of van die hand sit nie.</i></p> | <p>premises and if necessary take steps to ensure that such milk, milk product or composite dairy product is used for approved purposes only.</p> <p>(b) The medical officer of health shall, as soon as is reasonably practicable after issuing a prohibition in terms of paragraph (a), confirm or revoke such prohibition in writing.</p> <p>(c) An oral prohibition in terms of paragraph (b) shall remain in force until written revocation thereof, signed by the medical officer of health, has been personally served upon the person on whom written prohibition was served.</p> <p>(e) No person shall introduce into or sell, supply, store, handle or use, or sell or dispose, of for consumption within the municipal area any milk, milk product or composite dairy product produced at or emanating from any premises in respect of which a prohibition issued in terms of this section has been served.</p> |
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DEEL III

**ALGEMENE VEREISTES MET
BETREKKING TOT PERSELE**

Sindelikheid

- 5.(1)(a) *Die persele wat gebruik word vir die dryf van die besigheid van 'n melkplaas, melkery, 'n melkwinkel of 'n melkleweransier moet te alle tye skoon en higiënies gehou, en behoorlik onderhou word.*

PART III

**GENERAL REQUIREMENTS FOR
PREMISES**

Cleanliness

- 5.(1)(a) The premises used in the carrying on of the business of a dairy farm, a dairy, a milk shop or a milk purveyor shall at all times be kept in a clean and sanitary condition and in good repair.

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| <p>(b) <i>Sodanige perseel mag nie geleë wees op grond waarop drekwater of afvalwater van enige gebou waarskynlik kan beland of wat waarskynlik daardeur besoedel kan raak nie.</i></p> | <p>(b) Such premises shall not be situated on land liable to receive or be polluted by soil water or waste water from any building.</p> |
| <p>(2) <i>Geen koeistal, melklokaal, kamer of gebou wat gebruik word vir die hantering of opberging van melk of vir die was van 'n toestel wat in verband met die hantering van melk of melkprodukte gebruik word, mag gebruik word as 'n slaapplek vir 'n mens of vir enige doel wat, na die mening van die stadsge-neesheer, strydig is met die oogmerke wat in hierdie subartikel genoem word, of wat moontlik aanleiding tot die besmetting van melk of melkprodukte kan gee nie.</i></p> | <p>(2) No cowshed, milking parlour, room or building used for the purpose of handling or storing milk or the washing of any appliance used in connection with the handling of milk or milk products shall be used as sleeping place for any human being or for any purpose which is, in the opinion of the medical officer of health, incompatible with the purposes mentioned in this subsection or liable to result in the contamination of any milk or milk product.</p> |
| <p>(3) <i>Daar moet op of in al die persele waarop hierdie verordeninge betrekking het, doeltreffende en toereikende maatreëls getref word om insekte, knaagdiere of ander ongedierte uit te roei en te voorkom dat hulle daar aanteel of uitbroei.</i></p> | <p>(3) Effective and adequate measures for the prevention of the breeding and for the destruction of insects, rodents and all other vermin shall be provided and maintained on all premises to which these by-laws relate.</p> |
| <p>(4) <i>Mis mag uiters 24 uur lank laat lê word binne 15 m vanaf 'n plek waar melk gehanteer word, en enige mishoop moet doeltreffend behandel word sodat vlieë nie daar kan uitbroei en dit nie 'n misstand kan veroorsaak nie.</i></p> | <p>(4) Manure shall not be accumulated for more than 24 hours within 15 m of any place where milk is handled and any accumulation of manure shall be effectively treated to preclude the breeding of flies or the creation of a nuisance.</p> |
| <p>(5) <i>Gif mag nie gehou of opgeberg word in enige deel van persele waarna daar in subartikel (1)(a) verwys word nie, behalwe op 'n goedgekeurde plek en wyse.</i></p> | <p>(5) No poison shall be kept or stored in any part of premises referred to in subsection (1)(a) other than in an approved place and manner.</p> |
| <p>Ontvangkamers</p> | <p>Receiving Rooms</p> |
| <p>6.(1) <i>Alle melk wat by 'n melkery-ontvangkamer aankom, moet, tensy dit onmiddellik verwerk word, onverwyld afgekoel word tot op 'n</i></p> | <p>6.(1) All milk arriving at a dairy receiving room shall, unless immediately processed, forthwith be cooled to a temperature not exceeding 9 °C at</p> |

<i>temperatuur van hoogstens 9 °C, en dit moet op dié temperatuur gehou word totdat dit die perseel verlaat of verwerk word.</i>	which temperature it shall be maintained until it leaves the premises or is processed.
(2) <i>‘n Ontvangkamer mag slegs gebruik word om melk of melkprodukte daar deur te syg, af te meet, te bemonster, te toets, te gradeer of te ontvang, of om melkkanne op meganiese wyse daar te was.</i>	(2) No receiving room shall be used for any purpose other than the straining, measuring, sampling, testing, grading or reception of milk or milk products or the washing of milk cans by mechanical means.
(3) <i>As melk of melkprodukte nie in die ontvangkamer getoets word nie, moet dit getoets word in ‘n kamer of gedeelte van ‘n kamer wat uitsluitlik vir dié doel bestem is.</i>	(3) The testing of milk or milk products, if not carried out in the receiving room, shall be carried out in a room or part of a room set aside exclusively for that purpose.
(4) <i>Waar ‘n ontvangkamer verskaf is, is die bepalings van artikel 7(1)(a) tot en met (c) en (2)(a) tot en met (f) mutatis mutandis van toepassing.</i>	(4) where a receiving room is provided the provisions of section 7(1)(a) to (c) and (2)(a) to (f) inclusive shall mutatis mutandis apply.
<i>Melkkamers</i>	Milk Rooms
7.(1) <i>‘n Melkkamer mag -</i>	7.(1) A milk room shall -
(a)(i) <i>nie regstreeks met ‘n woonhuis, kleedkamer, enjinkamer of pak-kamer verbind wees nie;</i>	(a)(i) not communicate directly with any dwelling, changeroom, engine room or store-room;
(ii) <i>slegs met ‘n koeistal verbind wees deur middel van ‘n opening wat groot genoeg is vir die apparaat wat gebruik word om die melk van die koeistal af na sodanige melkkamer oor te bring;</i>	(ii) only communicate directly with any dwelling, changeroom, engine room or store-room;
(iii) <i>slegs met ‘n melklokaal verbind wees deur middel van ‘n selfsluitende deur tussen sodanige melkkamer en die melklokaal;</i>	(iii) communicate with a milking parlour only by way of a self-closing door between such milk room and the parlour;
(b) <i>nie nader as 15 m van ‘n mishouer of a mishoop, ‘n stal, ‘n kraal, ‘n kalwerhok, ‘n pluimveekamp of ‘n voëlhok, of verder as 10 m van ‘n koeistal of ‘n melklokaal af wat by die produksie van melk gebruik</i>	(b) not be situated less than 15 m from any manure receptacle or midden, stable, kraal, calf pen, poultry house or run, or aviary and more than 10 m from any cowshed or milking parlour used in the

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| | <i>word, geleë wees nie;</i> | | production of milk; |
| (c) | <i>nie nader as 140 m van 'n varkhok, of grond waarop varke aangehou of toegelaat word om rond te loop, geleë wees nie;</i> | (c) | not be situated less than 140 m from any pigsty or land on which pigs are kept or allowed to run; |
| (d) | <i>nie gebruik word vir 'n ander doel as om melk of melkprodukte daar af te koel, te hanteer of op te berg, skoon houers daar te vul, met doppies toe te maak, te verseël of op te berg of om gerei en vergaarbakke wat in gebruik is, daar te bêre nie;</i> | (d) | not be used for any purpose other than the cooling, handling or storage of milk or milk products, the filling, over-capping, sealing or storing of clean containers, or the storing of utensils and receptacles in current use; |
| (e) | <i>as dit op 'n melkplaas geleë is, nie aangebou wees aan, of 'n deel uitmaak van 'n woonhuis of binne 15 m daarvan wees nie.</i> | (e) | if situated on a dairy farm, not be attached to, form part of or be within 15 m of any dwelling. |
| (2) | <i>Melkkamers moet volgens die volgende voorskrifte gebou word:</i> | (2) | The following requirements shall be observed in regard to the construction of milk rooms: |
| (a) | <i>Die mure moet minstens 2,7 m hoog wees, gemeet vanaf die vloer tot by die plafon of die muurplaat, en behalwe waar glasuur-, glas- of gladde, hardgebakte, ligkleurige sierstene of glasuurteëls of soortgelyke goedgekeurde materiaal gebruik word, moet die binnevlakke van die mure met sementpleister afgepleister, glad afgewerk en met 'n ligkleurige wasbare verf geskilder word, of met 'n plastiekdeklaag doeltreffend afgewerk word, of andersins so behandel word dat dit 'n gladde, ligkleurige en vloeistofdigte oppervlak het, mits die afwerking nie met 'n distemper of 'n ander dergelike stof geskied nie.</i> | (a) | Walls shall be at least 2,7 m in height measured from the floor to the ceiling or wall plate and except where glazed, glass or smooth hard-burnt, light-coloured face bricks or glazed tiles or similar approved materials are used, the inside wall surfaces shall be plastered with cement plaster, brought to a smooth finish and covered with a light-coloured washable paint or effective plastic finish or otherwise so treated that they have a smooth, light-coloured and impervious surface, not being a distempered or other similar surface. |
| (b) | <i>Die vloere moet van soliede en vloeistofdigte sementbeton of 'n ander goedgekeurde vloeistofdigte materiaal wees en moet glad afgewerk word; dit moet konkaaf wees waar dit by 'n muur aansluit</i> | (b) | Floors shall be of solid and impervious cement-concrete or other approved impervious material brought to a smooth finish, coved wherever it meets a wall and constructed to a fall of at least 1 in |

- en moet skuins afloop met 'n helling van minstens 1 op 50 sodat alle vloeistowwe doeltreffend daarvandaan kan afloop na 'n rioolput buite wat met 'n riool, of, waar daar nie 'n riool is nie, met 'n ander soort goedgekeurde dreineringsstelsel waarmee vuilwater of drekwater op onskadelike wyse weggeruim kan word, verbind is.*
- (c) *Die plafon, of as daar nie 'n plafon is nie, die ondervlak van die dak, moet stof- en knaagdierdig wees en met 'n ligkleurige wasbare verf geverf, of met 'n goedgekeurde plastiekdeklaag afgewerk word.*
- (d) *Enige deur wat toegang tot die melkkamer verleen, moet stofdig wees.*
- (e) *Die vensteroppervlakte moet gelyk wees aan altesaam minstens 15% van die totale vloeroppervlakte van die melkkamer, die vensters moet ruite inhê, en die oppervlakte van die oopmaakgedeelte van die vensters moet gelyk wees aan minstens die helfte van die vensteroppervlakte.*
- (f) *Die melkkamer moet toereikende kruisventilasie hê en sowel die melkkamer as die ontvangkamer, as daar een is, moet op toereikende wyse kunsmatig verlig wees sodat daar snags behoorlik daarin gewerk kan word.*
- (g) *Daar moet 'n onbelemmerde vloeroppervlakte van minstens 18 m² wees en dit mag die koelkamerruimte insluit, mits die vloeroppervlakte van die melkkamer minstens 14 m² is.*
- (h) *As daar 'n grootmaatplaastenke geïnstalleer word, moet daar 'n buitedeur aangebring word by 'n*
- 50 graded and drained for the efficient run-off of all liquids therefrom to an outside gully which shall be connected to a sewer or where no sewer is available to some other form of approved drainage system effective for the innocuous disposal of waste water or soil water.
- (c) The ceiling, or where there is no ceiling, the underside of the roof, shall be dust and rodent proof and shall be painted in a light-coloured wasable paint or approved plastic finish.
- (d) Any doorway to the milk room shall be fitted with a door impervious to dust.
- (e) The total window area shall be not less than 15% of the total floor area of the milk room and shall be fitted with glazed windows capable of being opened to the extent of at least one half of the window area.
- (f) The milk room shall be adequately cross-ventilated and both the milk room and receiving room, where provided, shall be equipped with artificial lighting adequate for the proper carrying on of operations therein at night.
- (g) The unobstructed floor space shall be not less than 18 m² in area which may include the space occupied by the cold room provided that the floor area of the milk room is not less than 14 m².
- (h) Where a farm bulk tank is installed an exit door shall be provided at a position nearest to the loading point

- punt die naaste aan die laaiplek van die tenkwa.*
- of the road tanker.
- (i) *Daar mag nie gas-, elektrisiteits-, of waterpype op die vloer gelê of geïnstalleer word nie.* (i) No gas, electricity or water conduit shall be laid or installed on the floor.
- (j) *As daar 'n grootmaatplaastenk geïnstalleer word, moet al die deure wat na die melkkamer lei, asook die deur tussen die opwaskamer en die melkkamer, as daar een is, gesluit kan word.* (j) Where a farm bulk tank is installed all doors leading to the milk room, as well as the wash-up room door to the milk room, should there be one, shall be lockable.
- (3) *Elke melkkamer moet met die volgende toegerus wees:* (3) Every milk room shall be provided with -
- (a) *'n Goedgekeurde apparaat waarmee melk doeltreffend deurgesyg of gereinig kan word.* (a) an approved appliance capable of effectively straining or clarifying milk;
- (b) *'n Toestel om melk vinnig mee af te koel tot 'n temperatuur van 7 °C of laer.* (b) an appliance capable of rapidly cooling milk to a temperature of 7 °C or less;
- (c) *'n Koelkas of koelkamertjie waarvan die binnevlakke van die mure van harde siersteen of 'n ander goedgekeurde vloeistofdigte materiaal is, wat toegerus is met 'n akkurate termometer, en waarin melk in houers op 'n temperatuur van hoogstens 7 °C gehou kan word.* (c) a refrigerator or refrigeration compartment having internal walls constructed or hard face bricks or other approved impervious material, fitted with an accurate thermometer and capable of maintaining milk in its containers at a temperature not exceeding 7 °C;
- (d) *Metaalbalkiesrakke waarop die skoon houers, kanne en gerei wat in gebruik is, gehou kan word; die deel van die metaalbalkiesrakke of toestelle, waarop genoemde artikels gehou word, moet minstens 500 mm bokant die vloervlak wees.* (d) metal racks for the storing of cleaned containers, receptacles and utensils in current use, the part of the metal racks or devices on which the said articles are to be stored being at least 500 mm above the level of the floor;
- (e) *Goedgekeurde meganiese toestelle waarmee bottels en kartonhouers gevul en met doppies of sluitkappies toegemaak kan word, as die werk wel daar verrig word.* (e) approved mechanically operated appliances for the filling and overcapping of bottles and cartons, where these operations are performed;
- (f) *'n Handewasbak met 'n vuil-* (f) a wash-hand basin fitted with a

<p><i>waterpyp aan soos dit ingevolge die Raad se verordeninge voorgeskryf word, wat skoon en in 'n goeie toestand gehou moet word en waarheen daar 'n toereikende toevoer gesonde warm en koue water in pype aangelê is.</i></p>	<p>waste pipe as prescribed in terms of the council's by-laws, kept in a clean condition and maintained in good order with an adequate and wholesome supply of hot and cold running water;</p>
<p>(g) <i>'n Toereikende toevoer gesonde water in pype wat op so 'n wyse aangelê is dat die water nie besmet of besoedel kan raak nie.</i></p>	<p>(g) an adequate and wholesome supply of running water so arranged as to be incapable of being contaminated or polluted.</p>
<p>(4) <i>Die tafels, rakke en ander dergelike uitrusting in 'n melkkamer moet van 'n goedgekeurde, harde, gladde en vloeistofdigte materiaal gemaak wees, en moet rus óf op 'n voetstuk met 'n onbelemmerde ruimte daaromheen, óf op pote of stutte van 'n goedgekeurde vloeistofdigte materiaal, met die ruimte daartussen oop en vir skoonmaak-doeleindes toeganklik.</i></p>	<p>(4) Tables, shelves and other similar equipment contained in a milk room shall be constructed of approved hard, smooth and impervious material and supported either on a pedestal surrounded by a free space or by legs or supports of approved impervious material, the space between which is open and accessible for cleaning purposes.</p>
<p><i>Opwaskamers</i></p>	<p><i>Wash-up Rooms</i></p>
<p>8. <i>Elke opwaskamer moet volgens onderstaande voorskrifte opgerig en toegerus word:</i></p>	<p>8. The following requirements shall be observed in regard to the construction and equipping of every wash-up room:</p>
<p>(a) <i>Dit mag nie deel uitmaak van 'n woning of regstreks of deur middel van 'n opening, of dit nou al vir ventilasiedoeleindes gebruik word of nie, met 'n koeistal, melklokaal, enjinkamer of 'n kleedkamer verbind wees nie.</i></p>	<p>(a) It shall not form part of a dwelling or communicate directly or by way of any aperture, whether used for purposes of ventilation or not, with any cowshed, milking parlour, engine room or change-room.</p>
<p>(b) <i>Dit moet 'n vloeroppervlakte van minstens 18 m² hê en as dit 'n grootmaatplaastenk in die melkkamer geïnstalleer is, 'n oppervlakte van minstens 9 m².</i></p>	<p>(b) It shall have a floor space of not less than 18 m² and where a farm bulk tank is installed in the milk room it shall have an area of not less than 9 m².</p>
<p>(c) <i>Dit moet slegs gebruik word vir die reiniging of sterilisering van houers, toestelle, gerei of ander uitrusting wat by die hantering van, of andersins in verband met, melk of</i></p>	<p>(c) It shall not be used for any purposes other than the cleaning or sterilizing of containers, appliances, utensils or other equipment used in the handling of or otherwise in</p>

	<i>melkprodukte gebruik word.</i>		connection with milk or milk products.
(d)	<i>Die binnemure en alle deure moet voldoen aan die vereistes van onderskeidelik artikel 7(2)(a) en (d).</i>	(d)	Inside walls and any doorway shall comply with the requirements of section 7(2)(a) and (d) respectively.
(e)	<i>Dit moet 'n vloer hê wat ooreenkomstig die vereistes van artikel 7(2)(b) gelê en afgewerk is.</i>	(e)	It shall have a floor which complies in construction and finish with the requirements of section 7(2)(b).
(f)	<i>Die vensteroppervlakte moet gelyk wees aan altesaam minstens 15% van die totale vloeroppervlakte van die kamer; die vensters moet ruite in hê en die oppervlakte van die oopmaakgedelte moet minstens 50% van die totale vensteroppervlakte beslaan.</i>	(f)	It shall have a total window area of not less than 15% of the total floor area of the room and shall be fitted with glazed windows capable of being opened to the extent of at least 50% of their total area.
(g)	<i>Daar moet toereikende kruisventilasie wees.</i>	(g)	It shall be adequately cross-ventilated.
(h)	<i>Daar moet toestelle verskaf word, met inbegrip van 'n opwastrog met drie vakke, waarin al die houers, kanne, gerei en ander uitrusting gereinig en gesteriliseer kan word. Die toestelle moet so aangebring word dat dit vir skoonmaakdoeleindes van alle kante af toeganklik is. As melkpypleidings met die hand gewas word, moet daar 'n opwastrog van toereikende grootte verskaf word.</i>	(h)	It shall be provided with appliances including a three-compartment wash-up trough, for the cleaning and sterilizing of all containers, receptacles, utensils and other equipment, such appliances to be so situated as to be accessible from all sides for cleansing. Where milk pipe lines are washed by hand a wash-up trough of adequate dimensions shall be provided.
(i)	<i>Dit moet 'n toereikende toevoer gesonde water hê, en pype wat op so 'n wyse aangelê is dat die water nie besmet of besoedel kan raak nie, asook 'n toereikende toevoer stoom of warmwater in pype wat na die wastrog aangelê is en tot regoor die wastrog reik en daar moet doeltreffende reinigings- en steriliseermiddels verskaf word.</i>	(i)	It shall have an adequate and wholesome supply of water so arranged as to be incapable of being contaminated or polluted and an adequate supply of steam or hot water laid on to and piped over the wash-up trough, and shall be provided with effective cleansing and sterilizing agents.
(j)	<i>Daar moet metaalbalkiesrakke verskaf word waarop die houers, kanne, gerei en ander en ander</i>	(j)	Metal racks for effectively draining and storing containers, receptacles, utensils and other equipment shall

<p><i>uitrusting behoorlik weggepak kan word en kan droog word, en die deel van genoemde rakke waarop die houers en ander artikels gepak word, moet minstens 500 mm bokant die vloervlak wees.</i></p>	<p>be provided, that part of the said racks on which the containers and other articles aforesaid are accommodated to be not less than 500 m above the level of the floor.</p>
<p>(k) <i>Die verbodsbepaling van artikel 7(2)(i) is van toepassing.</i></p>	<p>(k) The prohibition is section 7(2)(i) shall apply.</p>
<p><i>Kleedkamers en Waskamers</i></p>	<p>Change-rooms and Ablution Rooms</p>
<p>9.(1) <i>Daar moet op elke melkplaas, met behoorlike inagneming van die getal werknemers daarop, onder dieselfde dak en as 'n integreerende deel van die perseel, afsonderlike kleedkamers en waskamers vir die lede van die verskillende geslagte en vir Blankes en Nie-Blankes verskaf word, behalwe waar daar reeds kleedkamers en waskamers is wat voldoen aan die bepalings van hierdie verordeninge en wat vas is aan geboue wat alreeds goedgekeur is en geleë is binne 15 m vanaf die naaste deur van 'n nuwe koeistal of melklokaal.</i></p>	<p>9.(1) With due regard to the number of employees on the premises every dairy farm shall be provided under the same roof and as an integral part thereof with separate change-rooms and ablution rooms for the different sexes and for Whites and Non-Whites, save where change-rooms and ablution rooms, complying with the provisions of these by-laws, are already in existence, attached to previously approved buildings and situated within 15 m of the nearest door of a newly erected cowshed or milking parlour.</p>
<p>(2) <i>Die volgende voorskrifte geld vir sodanige kamers:</i></p>	<p>(2) The following requirements shall apply to such rooms:</p>
<p>(a) <i>Hulle mag slegs vir verklee- of wasdoeleindes, na gelang van die geval, gebruik word.</i></p>	<p>(a) They shall not be used for any purpose other than the changing of clothes or ablutions, as the case may be.</p>
<p>(b) <i>Toegang tot die kamers moet van buite af verkry word, en hulle ingange moet deure of toereikende skermure voor hê.</i></p>	<p>(b) Access thereto shall be gained from the oen air and the entrance shall be provided with a door or an adequate screen wall.</p>
<p>(c) <i>Geeneen van die kamers mag 'n kleiner vloeroppervlakte as 7 m² hê, of mag smaller of korter as 2 m, of op enige plek laer as 12,7 m wees nie.</i></p>	<p>(c) No room shall have a floor area of less than 7 m² or a width or length of less than 2 m or be less than 2,7 m high at any point.</p>
<p>(d) <i>Elke kamer moet op toereikende en doeltreffende wyse kunsmatig verlig wees en die vensteropeninge</i></p>	<p>(d) Every room shall be equipped with adequate and efficient artificial lighting and the window openings</p>

- daarvan moet onbelemmerd wees en hulle oppervlakte moet altesaam minstens een tiende van die vloeroppervlakte beloop.*
- (e) *Die oopmaakgedeeltes van die vensters moet minstens die helfte van die totale vensteroppervlakte beslaan.*
- (f) *Elke kamer moet toereikende kruisventilasie hê.*
- (g) *Daar moet afsonderlik vir Blanke en Nie-Blanke werknemers minstens een handewasbak en een stortbad verskaf word vir elke 15 of 'n gedeelte van die getal van sodanige werknemers vir wie daar kragtens hierdie verordeninge kled- en waskamers verskaf moet word.*
- (h) *Daar moet na elke stortbad en handewasbak 'n toereikende toevoer gesonde warm- en kouewater in pype loop wat op so 'n wyse aangelê is dat die water nie besmet of besoedel kan raak nie, en die stortbad en handewasbak moet, ooreenkomstig die Raad se verordeninge, voorsien wees van vuilwaterpype wat aflei na 'n rioolput buite wat met 'n riool verbind is, of as daar nie 'n riool is nie, met 'n ander soort goedgekeurde dreineringsstelsel waarmee vuilwater op onskadelike wyse weggeruim kan word. Sodanige vuilwater mag nie in 'n dreineervoor in of deur of oor die vloer van 'n gebou of 'n kamer waarin melk, melkprodukte of saamgestelde suiwelprodukte gehanteer of gehou word of waarin 'n toestel wat in verband daarmee gebruik word, gehanteer of gehou word, loop nie.*
- thereof shall be unobstructed and have an aggregate area equal to not less than one tenth of the floor area.
- (e) The windows shall be capable of opening to the extent of half the total area of the window apertures.
- (f) Provision shall be made for the adequate cross-ventilation of every room.
- (g) At least one wash basin and one shower shall be provided for every 15 or part of that number of each group of the White and Non-White employees for whom accommodation has to be provided in terms of these by-laws.
- (h) Every shower and wash basin shall be connected to an adequate and wholesome supply of hot and cold running water so arranged as to be protected from contamination or pollution, and shall be fitted with waste pipes leading into an external gully connected to a sewer in compliance with the council's by-laws, or where no sewer is available, to some other form of approved drainage system effective for the innocuous disposal of waste water. Such waste water shall not be permitted to flow in any drainage channel, into or through or on the floor of any building or room in which milk, milk products or composite dairy products are handled or kept or in which any appliance in connection therewith is handled or kept.

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| <p>(i) <i>Die binnemure moet aan die vereistes van artikel 7(2)(a), en die vloer aan dié van artikel 7(2)(b) voldoen.</i></p> <p>(j) <i>Daar moet gesorg word dat daar altyd 'n toereikende hoeveelheid seep en 'n toereikende hoeveelheid seep en 'n toereikende getal skoon handdoeke, of 'n goedgekeurde handafdroogtoestel, en 'n toereikende getal naelborsels en handewasbakke in al die kleedkamers vir gebruik deur werknemers by die melkery is.</i></p> | <p>(i) The inside walls shall comply with the requirements of section 7(2)(a) and the floor with those of section 7(2)(b).</p> <p>(j) An adequate supply of soap, clean towels or an approved hand-drying device, nail-brushes and wash basins for the use of employees at the dairy shall be provided and maintained in all change-rooms.</p> |
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Toiletgeriewe

Toilet Facilities

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| <p>10.(1) <i>Daar moet vir die lede van die verskillende geslagte en vir Blank- en Nie-Blanke werknemers afsonderlike goedgekeurde latrines op die perseel verskaf word.</i></p> <p>(2) <i>Die geriewe wat verskaf word, moet aan die volgende voorskrifte voldoen:</i></p> <p>(a) <i>Elke latrine moet ooreenkomstig die vereistes van die Raad se verordeninge met die Raad se straatriool, as daar een is, of andersins met 'n goedgekeurde rioolinstallasie, verbind wees: Met dien verstande dat daar met die toestemming van die stadsge-
neesheer emmerklosette,
chemiese klosette, of
putkleinhuisies verskaf kan word.</i></p> <p>(b) <i>Geen latrine mag 'n vloer hê met 'n kleiner oppervlakte as 1,5 m by 1 m nie, of mag laer as 2,1 m wees nie, en elke latrinevloer moet van beton of ander vloeistofdigte materiaal gemaak wees op so 'n wyse dat water behoorlik daarvan afloop.</i></p> <p>(c) <i>In die geval van emmer- of</i></p> | <p>10.(1) Approved separate latrines for the different sexes and for White and Non-White employees shall be provided on the premises.</p> <p>(2) Facilities provided shall comply with the following requirements:</p> <p>(a) Every latrine shall be connected in accordance with the requirements of the council's by-laws to the council's sewer if available, otherwise to an approved sewage disposal installation: Provided that the medical officer of health may permit latrines in the form of pail closets, chemical closets or pit privies.</p> <p>(b) No latrine may measure less than 1,5 m by 1 m across the floor or be less than 2,1 m high, and every latrine floor shall be of effectively drained concrete or other impervious material.</p> <p>(c) In the case of pail or chemical</p> |
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- chemiese latrines of putkleinhuisies, moet daar, afsonderlik vir Blankes en Nie-Blankes, een vir elke agt of 'n gedeelte van dié getal werknemers wat op die perseel werksaam is, en in die geval van spoelriolering een spoelkloset vir elke vyftien of 'n gedeelte van dié getal, van sodanige werknemers verskaf word: Met dien verstande dat, as daar urinale verskaf word, dit geag word dat 'n urinaalvlak van 600 mm gelyk is aan een sitplek waar daar, na die mening van die Raad, 'n toereikende getal sitplekke verskaf is.*
- latrines or pit privies, one shall be provide for every eight or part of that number of each group of Whites and Non-Whites employed on the premises and where water-borne sewerage is available, one water closet shall be provided for every fifteen or part of that number of such persons: Provided that where urinals are installed, 600 mm of urinal stall shall be deemed to be equivalent to one seat, where in the opinion of the Council, sufficient seats have been provided.
- (d) *Emmerklosette moet van die raamtype wees, en moet 'n bril hê en 'n klap wat dig daarop pas.*
- (d) Pail privies shall be of the cradle type provided with a close-fitting ringed seat and seat cover.
- (e) *'n Putkleinhuisie moet 'n stiplekverhogie hê van beton of korrosiebestande metaal, en 'n bril met 'n klap wat dig daarop pas, en alle openinge na die put moet op doeltreffende wyse teen vlieë afgeskerm word.*
- (e) Pit privies shall be provided with a riser of concrete or corrosion-resisting metal with a loose-fitting ringed seat cover, and any opening to the pit shall be effectively screened against flies.
- (f) *Geen deel van 'n emmer- of chemiese kloset of van 'n putkleinhuisie mag nader as 30 m van enige deel van 'n koeistal, melklokaal, melkkamer, ontvangkamer of 'n opwaskamer wees nie, en elke sodanige kloset of putkleinhuisie moet 'n deur aanhê, of anders so geleë en afgeskut wees dat die binnekant daarvan nie van buite af sigbaar is nie.*
- (f) No part of a pail or chemical closet or of a pit privy shall be less than 30 m from any part of a cowshed or milking parlour, milk room, receiving room or wash-up room, and every such closet or pit privy shall be provided with a door or otherwise so placed and screened that its interior is not visible from the outside.
- (g) *'n Spoelkloset mag nie regstreeks met 'n vertrek, uitgesonderd 'n kleedkamer of 'n waskamer, verbind wees nie, en moet 'n deur ooreenkomstig paragraaf (f) aanhê.*
- (g) A water closet may not communicate directly with any room save a change-room or an ablution room and shall be provided with a door in accordance with paragraph (f).
- (h) *Geen emmer- of chemiese kloset, putkleinhuisie of septiese tenk mag regstreeks of onregstreeks met 'n*
- (h) No pail or chemical closet, pit privy or septic tank shall communicate directly or indirectly with any other

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| <p><i>ander vertrek verbind wees nie, of mag op 'n plek waar dit, na die mening van die stadsgeneesheer, enige watervoorraad kan besoedel of andersins 'n gevaar vir die gesondheid inhou, aangebring of daar gehou word nie.</i></p> <p>(i) <i>Elke latrine moet toereikend kruisventilasie hê.</i></p> <p>(j) <i>Die mure van elke latrine moet van baksteen, beton, klip, golfmetaal of 'n ander goedgekeurde materiaal wees wat maklik skoongemaak kan word sonder dat die oppervlak daarvan daardeur geskend word.</i></p> | <p>room or be placed or allowed to remain in any position in which it could, in the opinion of the medical officer of health, cause contamination of any water supply or otherwise constitute a danger to health.</p> <p>(i) Every latrine shall be adequately cross-ventilated.</p> <p>(j) The walls of every latrine shall be of brick, concrete, stone, corrugated metal or such other approved material as can be thoroughly cleaned without deterioration of its surface.</p> |
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DEEL IV

ALGEMENE HANTERINGSVEREISTES

Sindelikheid van Persone

- 11.(1) *Daar moet skoon en heel oorklere van 'n ligkleurige materiaal of ander goedgekeurde ligkleurige klere verskaf word vir, en gedrag word deur, almal wat werk verrig in verband met of te doen het met die produksie, hantering of vervoer van melk, melkprodukte of saamgestelde suiwelprodukte.*
- (2) *Behalwe wanneer oorklere van die perseel af verwyderd word om dit te laat was of herstel, moet die persoonlike klere of oorklere van iemand na wie daar in subartikel (1) verwys word, wanneer dit nie gedrag word nie, in 'n sluitkas of op 'n ander goedgekeurde plek gehou word.*
- (3) *Daar moet 'n toereikende voorrad seep en naelborsels by die hadewasbakke in elke melkkamer, kleedkamer en melkwinkel verskaf word en daar moet 'n goedgekeurde handafdroogtoestel of 'n*

PART IV

GENERAL REQUIREMENTS FOR HANDLING

Cleanliness of Persons

- 11.(1) Clean and sound overalls of a light-coloured material or other approved light-coloured apparel shall be provided for the use of and worn by all persons whilst employed or engaged in the production, handling or conveyance of milk, milk products or composite dairy products.
- (2) Save where overalls are removed from the premises for the purpose of washing or repair, the personal clothing or overalls of any person referred to in subsection (1) shall, when not in use, be kept in a locker or other approved place.
- (3) An adequate supply of soap and nailbrushes shall be kept at the wash-hand basins in every milk room, changeroom and milk shop and, in addition, an approved hand-drying device or an adequate

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| <p><i>toereikende voorraad deurloop- of ander goedgekeurde skoon handdoeke verskaf word.</i></p> <p>(4) <i>Elkeen wat met die produksie of hantering van melk, melkprodukte of saamgestelde suiwelprodukte te doen het, moet onmiddellik voordat hy met sy werk begin en onmiddellik na elke onderbreking daarvan waartydens sy hande besoedel kon geraak het, en veral na elke besoek aan 'n latrine of urinal, sy hande en vingernaels met seep en water was en met 'n naelborsel skrop.</i></p> <p>(5) <i>Niemand mag op 'n perseel waar melk of melkprodukte of saamgestelde suiwelprodukte gehanteer word, spuug nie, of mag terwyl hy met sodanige hantering op die perseel besig is, rook of tabak in enige vorm gebruik nie.</i></p> | <p>supply of continuous or other approved clean towelling shall be provided.</p> <p>(4) Every person employed or engaged in the production or handling of milk, milk products or composite dairy products shall, immediately before beginning his work and immediately after any interruption thereof likely to result in the contamination of his hands, and particular after every visit to a latrine or urinal, wash and scrub his hand and finger nails with a nail brush, soap and water.</p> <p>(5) No person shall spit on any premises where milk or any milk product or composite dairy product is handled or, while engaged in such handling on the premises, smoke or use tobacco in any form.</p> |
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Toestelle en Houers

Appliances and Containers

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| <p>12.(1) <i>Daar moet met betrekking tot die konstruksie van toestelle wat in verband met die hantering van melk, melkprodukte of saamgestelde suiwelprodukte gebruik word, aan onderstaande vereistes voldoen word:</i></p> <p>(a) <i>Dit moet van gladde, nie-absorberende, korrosiebestande en nie-toksiese materiaal vervaardig wees, sonder barste of korrosievlekke, en moet so gemaak wees dat dit maklik gereinig en gesteriliseer kan word</i></p> <p>(b) <i>Alle voeë en binnevlakke moet glad en sonder barste wees.</i></p> <p>(c) <i>Melkemmings moet naatloos wees.</i></p> <p>(d) <i>Deursygtostelle moet van gaatjiesmetaal wees of so gemaak wees dat dit geskik is vir filterskywe</i></p> | <p>12.(1) The following requirements shall be observed in regard to the construction of all appliances used in the handling of milk, milk products or composite dairy products:</p> <p>(a) They shall be made of smooth, non-absorbent, corrosion resistant and non-toxic material, and so constructed as to be easily cleaned and sterilized and free from cracks or corrosion.</p> <p>(b) All joints and inner surfaces shall be smooth and free from cracks.</p> <p>(c) Milk pails shall be seamless.</p> <p>(d) Strainers shall be of perforated metal design or so constructed as to utilise single service strainer</p> |
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- vir eenmalige gebruik wat nie sal breek as dit gebruik word nie.*
- (2) *Niemand mag 'n toestel wat nie skoon en in 'n goeie toestand is nie, of wat van gegalvaniseerde yster, koper, 'n koperlegering, of ontoereikend vertinde koper, ontoe-reikend vertinde koperlegering, geroeste of ontoereikend vertinde staal of yster gemaak is, of wat in enige ander opsig ontoereikend is, vir gebruik in verband met die hantering van melk, melkprodukte of saamgestelde suiwelprodukte in sy besit hê nie.*
- (3) *Niemand mag, tensy dit uitdruklik anders bepaal word, melk, melkprodukte of saamgestelde suiwelprodukte in vloeibare vorm, op die perseel van 'n melkplaas, 'n melkery, 'n melkwinkel of 'n melkleweransier verkoop, verskaf of in sy besit hê nie, tensy dit in 'n bottel is wat toegemaak is met 'n doppie wat die bek daarvan heeltemal en doeltreffend bedek, of in 'n houer wat in artikel 34(2) of artikel 35(4) beskryf word, of in 'n melkkan of 'n ander houer soos omskryf by subartikels (1) en (2).*
- (4) *Behoudens die bepalings van artikel 34 wat op melkwinkels betrekking het, en dié van artikel 35(4) wat op melkleweransiers betrekking het, mag niemand wat 'n melkplaas of melkery aanhou, melk, melkprodukte of saamgestelde suiwelprodukte verkoop of verskaf in houters wat nie op goedgekeurde persele gevul en verseël is nie.*
- (5) *Alle karton- en ander houters wat vir melk gebruik sal of kan word, en alle materiaal wat in verband met die toemaak of verseël van houters gebruik sal of kan word, moet in*
- media which will not disintegrate when in use.
- (2) No persons shall have in his possession for use in connection with the handling of milk, milk products or composite dairy products and appliance which is not clean and in good repair or which is made of galvanised iron, copper, alloy of copper, inadequately tinned copper, inadequately tinned alloy of copper, rusty or inadequately tinned steel or iron or any appliance which is in anyother respect inadequate.
- (3) Save where otherwise expressly permitted, no person shall sell or supply or have in his possession on the premises of a dairy farm, a dairy, a milk shop or a milk purveyor's premises any milk, milk product or composite dairy product in liquid form, unless it is contained in a bottle closed with an overcap completely and effectively covering its mouth, or in a container as described in section 34(2) or section 35(4), or in a milk can, or other container as specified in subsections (1) and (2).
- (4) Without prejudice to the provisions of section 34 relating to a milk shop or to those of section 35(4) relating to milk purveyors, no person carrying on the business of a dairy farm or a dairy shall sell or supply any milk, milk products or composite dairy products in containers which have not been filled and sealed on approved premises.
- (5) All cartons and containers which will or can be used to hold milk and all materials which will or can be used in connection with the closing or sealing of containers shall be

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| <p><i>goedgekeurde stofdigte houers gehou word.</i></p> <p>(6) <i>Niemand mag 'n bottel wat melk of 'n vloeibare melkprodukt bevat, met 'n doppie soos dié wat in subartikel (3) genoem word, toemaak, of 'n kartonhouer met melk of 'n vloeibare melkprodukt daarin, met hitte verseël nie, tensy dit met 'n goedgekeurde meganiese toestel geskied.</i></p> <p>(7) <i>Behalwe in die geval van melk of 'n melkprodukt of 'n saamgestelde suiwelprodukt wat vir gebruik op sy perseel verkoop of verskaf word, deur iemand wat 'n lisensie daarvoor het, mag niemand 'n kan of 'n ander houer vir die verkoop, vervoer of aflewering van melk, melkprodukte of saamgestelde suiwelprodukte gebruik nie, tensy sy naam of handelsnaam en sy besigheidsadres in opvallende letters, minstens 14 punte groot, daarop aangebring is.</i></p> <p>(8) <i>'n Toestel wat ontwerp of bestem is vir of gewoonlik gebruik word in verband met melk, melkprodukte of vrugtesappe waarna daar in artikel 33(4) verwys word, mag nooit vir enige ander doel hoegenaamd gebruik word nie.</i></p> <p>(9) <i>Alle pype wat vir die oorbring van melk, melkprodukte of saamgestelde suiwelprodukte gebruik word, moet van 'n goedgekeurde tipe wees en maklik gereinig kan word.</i></p> | <p>kept in approved dust-excluding containers.</p> <p>(6) No person shall, otherwise than by means of an approved mechanical device, apply any overcap as mentioned in subsection (3) to any bottle or heatsealing process to any carton containing milk or a liquid milk product.</p> <p>(7) Except in the case of milk or a milk product or composite dairy product sold or supplied for consumption on his premises by a person licensed to do so, no person shall use a can or other container for the sale, conveyance or delivery of milk, any milk product or composite dairy product unless he has marked his name or trade-name and his business address thereon in conspicuous lettering not less than 14 point in size.</p> <p>(8) No appliance designed or intended for use or ordinarily used in connection with milk, milk products or fruit juices referred to in section 33(4) shall at any time be used for any other purpose whatsoever.</p> <p>(9) All piping used to conduct milk, milk products or composite dairy products shall be of approved type and capable of being easily cleaned.</p> |
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Reiniging van Toestelle en Houers

Cleaning of Appliances and Containers

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| <p>13. <i>Behalwe in die geval van kanne waarin melk afgelewer is en wat onmiddellik nadat dit leeggemaak is, uitgespoel en deeglik gereinig en ontsmet moet word, moet die produkraakvlak van alle toestelle</i></p> | <p>13. Save for cans in which milk has been delivered, which shall immediately after emptying be rinsed and thoroughly cleaned and disinfected, the product-contact surface of all appliances used in</p> |
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<p><i>wat gebruik word by die hantering van melk, melkprodukte of saamgestelde suiwelprodukte, onmiddellik nadat dit gebruik is, met koue of lou water uitgespoel en deeglik gereinig word. Elke keer onmiddellik voordat dit gebruik word, moet dit volgens een van die volgende metodes, of enige ander goedgekeurde metode ontsmet word en dan doeltreffend gedreineer word:</i></p>	<p>the handling of milk, milk products or composite dairy products shall, immediately after each usage, be rinsed with cold or lukewarm water and thoroughly cleaned. Immediately before each usage they shall be effectively drained after having been disinfected by one of the following methods, or by any other approved method:</p>
<p>(a) <i>Blootstelling aan stoom minstens 15 minute lank op 'n temperatuur van minstens 77 °C of minstens 5 minute lank op 'n temperatuur van minstens 93 °C in 'n stoomkabinet wat toegerus is met 'n wysertermometer wat in die koudste deel daarvan aangebring is; of</i></p>	<p>(a) Exposure to steam for at least 15 minutes at a temperature of not less than 77 °C or for at least 5 minutes at a temperature of not less than 93 °C in a steam cabinet equipped with an indicating thermometer located in the coldest zone; or</p>
<p>(b) <i>blootstelling aan 'n ingeslote stoomstraal minstens 'n halfminuut lank; of</i></p>	<p>(b) exposure to an enclosed jet of steam for not less than half a minute; or</p>
<p>(c) <i>algehele indompeling minstens 5 minute lank in warm water op 'n temperatuur van minstens 77 °C of blootstelling vir dieselfde tydperk aan 'n stroom water op 'n temperatuur van minstens 77 °C, by die uitloop gemeet; of</i></p>	<p>(c) complete immersion in hot water at a temperature of not less than 77 °C for at least 5 minutes, or exposure to a flow of hot water at a temperature of not less than 77 °C measured at the outlet, for a similar period; or</p>
<p>(d) <i>blootstelling aan warm lug op 'n temperatuur van minstens 82 °C minstens 20 minute lank in 'n behoorlik-ontwerpte oond of warmlugkabinet wat toegerus is met 'n geskikte termometer in die koudste deel daarvan; of</i></p>	<p>(d) exposure in a properly designed oven or hot-air cabinet equipped with a suitable thermometer located in the coldest zone, to hot air at a temperature of not less than 82 °C for at least 20 minutes; or</p>
<p>(e) <i>algehele indompeling minstens 1 minuut lank in, of bespuiting minstens 1 minuut lank met 'n chemiese ontsmetmiddel van goed-gekeurde sterkte op so 'n wyse dat die ontsmetmiddel al die produk rakkvlakke benat, en die pype wat aldus behandel word,</i></p>	<p>(e) complete immersion for at least 1 minute in, or spraying for at least 1 minute with, a chemical disinfectant of approved strength in such a way that all product-contact surfaces are wetted by the disinfectant and piping so treated is filled. Chemical solutions once used shall not be re-</p>

daarmee gevul word. Chemiese oplossings wat een maal gebruik is, mag daarna vir ander doeleindes maar nie weer vir ontsmetdoeleindes nie, gebruik word.

Hantering

- 14.(1) *Melk, melkprodukte of saamgestelde suiwelprodukte moet te alle tye op so 'n wyse en op so 'n plek gehanteer word dat dit nie besmet, besoedel of vervals en enige toestel wat in verband daarmee gebruik word, nie besmet kan raak nie, en die vereistes vervat in die onderstaande subartikels moet veral nagekom word.*
- (2) *Iemand wat by die verkoop of lewering van melk, melkprodukte of saamgestelde suiwelprodukte betrokke is soos dit by hierdie verordeninge beoog word, mag dit nie terwyl dit gehanteer word, uitgesonderd in 'n melkkamer, van een houer na 'n ander houer oorbring deur 'n skeplepel of ander gerei daarin te steek of op 'n ander dergelike wyse nie.*
- (3) *Geen melk of melkprodukt mag van een houer na 'n ander oorgebring word nie behalwe op 'n melkplaas, by 'n melkery of melkoortapdepot ten opsigte waarvan daar 'n beheerpermit uitgereik is, of by a gelisensieerde melkwinkel: Met dien verstande dat melk in 'n melkwinkel slegs uit 'n bottel na 'n houer wat die koper verskaf, oorgebring mag word.*
- (4) *Geen houer wat melk of 'n melkprodukt bevat, mag op so 'n wyse gehanteer word dat die inhoud daarvan, na die mening van die stadsgeneesheer, besoedel*

used for disinfecting but may be re-used for other purposes.

Handling

- 14.(1) Every operation involving the handling of any milk, milk products or composite dairy products shall be conducted in such a manner and in such a place as to preclude the infection, contamination or adulteration thereof or of any appliance used in connection therewith, and in particular the requirements contained in the succeeding subsections shall be observed.
- (2) No person concerned in its sale or supply as contemplated in these by-laws shall, except in a milk room, in the course of the handling of any milk, milk product or composite dairy product, transfer it from one container to another by dipping any ladle or other utensil into either of them or otherwise.
- (3) No milk or milk product shall be transferred from one receptacle to another except at a dairy farm, dairy or milk transfer depot in respect of which a control permit has been issued or at a licensed milk shop: Provided that in the case of a milk shop the transfer of milk may only take place from a bottle into a receptacle provided by the purchaser.
- (4) No container containing milk or any milk product shall be handled in such a way that contamination of its contents is, in the opinion of the medical officer of health, likely to

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| | <i>kan raak nie.</i> | | result. |
| (5) | <i>Bottelhousers of –krate mag nie op so 'n wyse op mekaar gepak of gesit word dat die een se boom regstreeks in aanraking kom met die bottel in die houer of krat daaronder, of dat die bottels besoedel of besmeer, of dat die doppies daarvan beskadig kan raak nie.</i> | (5) | No bottle-carrier or crate shall be stacked or placed in such a manner that the bottom thereof is in direct contact with or is likely to cause contamination or soiling of the bottles in any carrier or crate beneath it or is likely to damage their overcaps. |
| (6) | <i>Alle bottelhousers en –krate moet te alle tye skoon gehou word.</i> | (6) | All bottle-carriers and crates shall at all times be kept clean. |
| (7) | <i>Bottels, kartonhouers, kanne of ander housers van watter aard ook al, wat nie as dan gebruik word nie, moet hetsy los, in mandjies, in bakke, op rakke of in ander housers, in die pakkamer opgestapel, gehou of opgeberg word, en moet te alle tye so geplaas of gehanteer word dat dit nie besoedel raak nie.</i> | (7) | Bottles, cartons, cans or other containers of whatever kind not in current use shall be stacked, stored or placed in the store-room whether loose, in baskets, trays, racks, or in other containers or holders and shall at all times be so placed or handled as to prevent their contamination. |
| (8) | <i>Die melk en melkprodukte wat in of deur ontspanings-, sport-, sosiale of ander klubs of deur lisensiehouers van verblyfsondernemings, restaurante, verversingsondernemings, kafees of eethuise in die gewone loop van die opdien van maaltye en ligte verversings aan verbruikers verskaf word, moet -</i> | (8) | Milk and milk products supplied to consumers in the ordinary course of serving meals and light refreshments in or by recreational, sporting, social or other clubs, or by licensees of accommodation establishments, restaurants, catering establishments, cafes or eating houses shall - |
| (a) | <i>geproduseer wees op 'n perseel ten opsigte waarvan daar ingevolge artikel 3 'n beheerpermit uitgereik is;</i> | (a) | have been produced at premises in respect of which a control permit has been issued in terms of section 3; |
| (b) | <i>behalwe wanneer dit opgedien word, in 'n koelkas op die perseel op 'n temperatuur van hoogstens 7 °C gehou word; en</i> | (b) | except when being served, be kept in a refrigerator on the premises and maintained at a temperature not exceeding 7 °C; and |
| (c) | <i>nie aan vlieë, stof, vreemde stowwe of 'n ander besoedeling blootgestel wees nie.</i> | (c) | not be left exposed to flies, dust, foreign matter, or other contamination. |
| (9) | <i>Niemand mag, behalwe op 'n</i> | (9) | No person shall stack or store any |

- melkplaas of in 'n melkery, melkwinkel of op 'n aflewering-voertuig, melkbottels, kartonhouers, kanne of ander houers, hetsy in mandjies, kratte, bakke of soortgelyke houers, of dit nou al melk of melkprodukte of saamge-stelde suiwelprodukte bevat of nie, opstapel of hou nie.*
- (10) *Melk moet teen die regstreekse strale van die son beskerm word.*
- (11) *Gepasteuriseerde of gesteriliseerde melk mag nie in aanraking kom met 'n toestel waarmee melk wat nie, of nog nie, gepasteuriseer of gesertiliseer is nie, in aanraking was nie, tensy so 'n toestel eers, soos dit by artikel 13 voorgeskryf word, deeglik gereinig en gesteriliseer is.*
- (12) *Geen toestel wat vir of in verband met die gepasteurisering of sterilisering van melk gebruik word, mag in verband met ander stof, uitgesonderd melk, melkprodukte of saamgestelde suiwelprodukte gebruik word nie, behalwe met die toesteming van die stadsge-neesheer, en geen toestel wat nie doeltreffend gereinig en gesteriliseer is nie, soos dit by artikel 13 voorgeskryf word, mag in aanraking kom met melk wat gepasteuriseer of gesteriliseer is nie.*
- (13) *Melk in kanne mag nie van 'n voertuig af regstreeks in 'n pasteuriseer- of steriliseerkamer afgelaai word nie, maar moet afgelaai word in 'n ontvangkamer wat aan die bepalings van artikel 6 voldoen.*
- (14) *As daar uiters 100 l melk per dag afgelewer word by 'n perseel vir verbruik op die perseel, moet sodanige melk slegs in bottels wat*
- milk bottles, cartons, cans or other containers whether in baskets, crates, tays or similar containers, whether or not containing milk or milk products or composite dairy products in any place other than a dairy farm, dairy, milk shop or on a delivery vehicle.
- (10) Milk shall be protected from the direct rays of the sun.
- (11) Pasteurised or sterilised milk shall not be permitted to come into contact with any appliance has first been thoroughly cleaned and sterilised as prescribed in section 13.
- (12) Save with the approval of the medical officer of health no appliance used for or in connection with the pasteurisation and sterilisation of milk shall be used in connection with any substance except milk, milkproduct or composite dairy product and no appliance which has not been effectively cleaned and sterilised as prescribed in section 13 shall be allowed to come into contact with milk which has been pasteurised or sterilised.
- (13) Milk in cans shall not be unloaded from a vehicle directly into a pasteurisation or sterilisation room but shall be unloaded therefrom into a receiving room which complies with the provisions of section 6.
- (14) Where a quantity of milk not exceeding 100 l per day is delivered to any premises for consumption on such premises,

<p><i>met doppies toe is, of in goedgekeurde houers wat voldoen aan die bepalings van artikel 35(4), afgelewer word.</i></p>	<p>such milk shall be delivered only in overcapped bottles or approved containers complying with the provisions of section 35(4).</p>
<p>Vervoer</p>	<p>Conveyance</p>
<p>15.(1) <i>Geen melk, melkprodukte of saamgestelde suiwelprodukte mag met 'n voertuig afgehaal word vir inbrenging of ingebring word in die munisipale gebied of daar vervoer word met die doel om dit te verkoop of te versprei nie, tensy daar aan die vereistes van onderstaande subartikels voldoen is.</i></p>	<p>(15.(1) No milk, milk products or composite dairy products shall be collected for the introduction or introduced into or conveyed within the municipal area for purposes of sale or distribution by means of a vehicle unless the requirements of the succeeding subsections have been complied with.</p>
<p>(2)(a) <i>Iemand wat melk vervoer of laat vervoer wat in 'n munisipale gebied ingebring gaan word moet by die Raad aansoek doen om skriftelike magtiging daartoe ten opsigte van elke voertuig wat gebruik word of gebruik gaan word.</i></p>	<p>(2)(a) Every person who transports or causes to be transported milk which is to be introduced into the municipal area shall apply to the Council for written authority to do so in respect of each vehicle used or to be used.</p>
<p>(b) <i>Die Raad moet eers 'n melktenkwa, aanvoermelktenkwa en melkoortap-depot goedkeur voordat sodanige magtiging uitgereik word.</i></p>	<p>(b) Approval by the Council of any milk tanker, feeder milk tanker and milk transfer depot shall be a condition precedent to the issue of such authority.</p>
<p>(c) <i>Slegs melk wat geproduseer is op 'n melkplaas ten opsigte waarvan 'n beheerpermit uitgereik is, mag in so 'n melktenkwa of aanvoermelktenkwa vervoer word.</i></p>	<p>(c) Only milk produced on a dairy farm in respect of which a control permit has been issued shall be transported in such milk tanker or feeder milk tanker.</p>
<p>(d) <i>Sodanige magtiging kan ingetrek of opgeskort word as die houer daarvan versuim om aan die vereistes van hierdie verordeninge te voldoen.</i></p>	<p>(d) Such authority may be cancelled or suspended should the holder thereof fail to comply with the requirements of these by-laws.</p>
<p>(3) <i>Elke voertuig waarmee melk, melkprodukte of saamgestelde suiwelprodukte vervoer word, moet te alle tye in 'n skoon, higiëniese en goeie toestand gehou word, en die naam of handelsnaam en die adres van die melk- of melkkarwei-</i></p>	<p>(3) Every vehicle in which milk, any milk product or composite dairy product is conveyed shall at all times be maintained in a clean and sanitary condition and in good repair and shall carry in a conspicuous position on its exterior</p>

- onderneming in verband waarmee dit gebruik word, moet op 'n opvallende plek op die buitekant daarvan in letters wat minstens 80 mm hoog is, aangebring wees.*
- (4) *Melk of melkprodukte wat nog opgelaai en vervoer moet word, moet toereikend teen die weer en die regstreekse strale van die son beskerm word.*
- (5)(a) *Die bestuurder of iemand anders in beheer van 'n voertuig waarmee melk, melkprodukte of saamgestelde suiwelprodukte vervoer word, moet alle redelike stappe doen om te verhoed dat die melk, melkprodukte of saamgestelde suiwelprodukte besoedel raak, en dat dit, of die houers waarin dit is, onnodig aan die regstreekse strale van die son blootgestel is wanneer die voertuig stilstaan of beweeg, of wanneer die melk, melkprodukte of saamgestelde suiwelprodukte afgelaai is sodat 'n ander voertuig dit kan oplaai.*
- (b) *Behalwe in 'n noodgeval, mag geen melk, uitgesonderd melk in 'n melktenkwa, tussen 10h00 en 22h00 vir behandeling deur 'n melkery in ontvangs geneem word nie.*
- (6) *Daar moet aan almal wat met die hantering van melk, melkprodukte of saamgestelde suiwelprodukte te doen het, klere verskaf word wat voldoen aan die vereistes van artikel 11(1).*
- (7) *Daar moet op elke voertuig wat vir die vervoer van melk, melkprodukte of saamgestelde suiwelprodukte gebruik word, sitplek verskaf word vir almal wat met die vervoer behulpsaam is, en vir wie daar nie in die stuurkajuit sitplek is nie.*
- in letters not less than 80 mm in height, the name or trade-name and address of the milk or milk-transportation undertaking in connection with which it is used.
- (4) All milk or milk products awaiting collection for transport shall be adequately protected from the weather and the direct rays of the sun.
- (5)(a) The driver or person in control of any vehicle in which milk, any milk product or composite dairy product is conveyed shall take all reasonable measures to protect the same from contamination and to protect it or its containers from avoidable exposure to the direct rays of the sun when the vehicle is stationary or in motion or when the milk, milk product or composite dairy product has been unloaded for collection by another vehicle.
- (b) Except in an emergency, no milk other than milk in a milk tanker shall be received for processing by a dairy between 10h00 and 22h00.
- (6) All persons concerned in the handling of milk, any milk product or composite dairy product shall be provided with apparel complying with the requirements of section 11(1).
- (7) Every vehicle used for the conveyance of milk, any milk product or composite dairy product shall be provided with space for all persons employed in connection with the conveyance for whom no accommodation is available in the driver's cab.

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| <p>(8) <i>'n Voertuig, fiets, dra-ding, krat of 'n houer wat vir die vervoer van melk, 'n melkprodukt of saamgestelde suiwelprodukt gebruik word, mag vir geen ander doel behalwe 'n goedgekeurde doel gebruik word nie.</i></p> | <p>(8) No vehicle, cycle, carrier, crate or any container used for the conveyance of milk, any milk product or composite dairy product shall be used for any other save and approved purpose.</p> |
| <p>(9) <i>Niemand van diegene na wie daar in hierdie artikel verwys word, mag op of teen 'n melkkan of 'n ander melkhouer, selfs al is dit leeg, staan, daarop sit of daarteen leun nie, en niemand mag iemand anders toelaat om dit te doen nie.</i></p> | <p>(9) No person referred to in this section shall stand, sit or recline, and no person shall permit such a person to stand, sit or recline, on or against a milk can or any other milk container even if empty.</p> |
| <p>(10) <i>Geen artikel, uitgesonder dié wat ingevolge die bepalings van artikel 33(4) in 'n melkery gehanteer mag word, en geen dier mag vervoer word op 'n voertuig terwyl dit gebruik word om melk, melkprodukte of saamgestelde suiwelprodukte of enige toestel wat in verband daarmee gebruik word, of daar nou melk, melkprodukte of saamgestelde suiwelprodukte in is of nie, te vervoer nie.</i></p> | <p>(10) No goods except those which are permitted to be handled in a dairy in terms of the provisions of section 33(4) or animal shall be conveyed on a vehicle while it is being used to convey milk, any milk product or composite dairy product or any appliance used in connection therewith whether or not it contains any milk, milk product or composite dairy product.</p> |
| <p>(11) <i>Elke voertuig waarmee melk, 'n melkprodukt of saamgestelde suiwelprodukt vir verkoop of verspreiding vervoer word, moet met die kortste begaanbare roete na sy bestemming ry, en die rit moet so gou doenlik en sonder onnodige of onnodige lang onderbekings afgelê word.</i></p> | <p>(11) Every vehicle in which milk, any milk product or composite dairy product is being conveyed for sale or distribution shall be driven to its destination by the shortest practicable route and the journey shall be completed as quickly as possible and without any unnecessary or unnecessarily prolonged interruption.</p> |
| <p>(12) <i>Geen melk, melkprodukt of saamgestelde suiwelprodukt mag in die munisipale gebied vervoer of afgelewer word nie, anders as in 'n voertuig -</i></p> | <p>(12) No milk, milk product or composite dairy product shall be conveyed or delivered in the municipal area otherwise than in a vehicle -</p> |
| <p>(a) <i>waarop die naam of die handelsnaam en die adres van die geregistreerde eienaar daarvan of van die besigheid in verband</i></p> | <p>(a) which bears in a conspicuous position on its exterior in clearly legible lettering and figures either the name or the tradename and</p> |

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| <p><i>waarmee dit gebruik word, in duidelik leesbare letters en syfers op 'n opvallende plek op die buitekant daarvan staan;</i></p> <p>(b) <i>wat te alle tye skoon en netjies gehou word; en</i></p> <p>(c) <i>met 'n goedgekeurde hittebestande bedekking om die regstreekse sonbestraling van sy inhoud af te keer.</i></p> <p>(13) <i>Geen melk, melkprodukt of saamgestelde suiwelprodukt van 'n melkery of melkwinkel mag in die munisipale gebied vervoer of afgelewer word nie, anders as in goedgekeurde houers wat toereikend verseël is, welke houers of bottels duidelik en permanent inletters minstens 13 mm hoog met die naam en adres van die melkery vanwaar die melk gestuur is, gemerk moet wees.</i></p> <p>(14) <i>Hierdie artikel is nie van toepassing op melk wat die koper vir huishoudelike doeleindes wil gebruik en wat nie vir verkoop bedoel is nie.</i></p> | <p>address of the registered owner thereof, or of the business in connection with which it is being operated;</p> <p>(b) maintained in a clean and tidy condition at all times; and</p> <p>(c) provided with an approved heatresisting cover to preclude the direct insolation of its contents.</p> <p>(13) No milk, milk product or composite dairy product from a dairy or milk shop shall be conveyed or delivered in the municipal area otherwise than in approved containers, adequately sealed containers or adequately overcapped bottles, which said containers or bottles shall be clearly and permanently marked in letters not less than 13 mm high with the name and address of the dairy from which the milk has been despatched.</p> <p>(14) This section shall not apply to the conveyance for domestic purposes by the purchaser thereof of milk not intended for sale.</p> |
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DEEL V

**INSPEKSIES, TOETSE EN
GENEESKUNDIGE ONDERSOEKE**

Inspeksies

- 16.(1) *Die stadsgeneesheer, 'n veearts, 'n gesondheidsbeampte of 'n ander gemagtigde beampte kan met enige doel wat verband hou met die toepassing van hierdie verordeninge, 'n perseel waarop daar na sy vermoede 'n melkplaas, 'n melkoortapdepot, 'n melkery, 'n melkwinkel of 'n melkleweraansiersaak gedryf word, of 'n koeistal is*

PART V

**INSPECTIONS, TESTS AND MEDICAL
EXAMINATIONS**

Inspections

- 16.(1) The medical officer of health, a veterinarian, a health officer or other authorised officer may, for any purpose connected with the carrying out of these by-laws, at all reasonable times and without previous notice enter any premises on which he has reason to believe that the business of a dairy farm, a milk transfer depot, dairy, a milk

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| <p><i>of opgerig word, te alle redelike tye en sonder om vooraf kennis te gee, betree en die navrae doen en ondersoek instel wat hy dienlik ag.</i></p> <p>(2) <i>Elkeen wat in diens of wat werksaam is op 'n perseel wat 'n beampte of iemand anders kragtens subartikel (1) betree, moet aan dié beampte of die ander persoon alle redelike hulp verleen wat hy verlang, en niemand mag so 'n beampte of persoon in die uitvoering van sy pligte hinder of aan hom valse of onvolledige inligting verstrek, of van hom enige belangrike feit onthou nie.</i></p> <p>(3) <i>So 'n beampte of ander persoon kan gelas dat enige toestel wat vir hom vuil of ongeskik lyk vir gebruik by die hantering van melk, melkprodukte of saamgeselde suiwelprodukte, onverwyld in sy teenwoordigheid gereinig moet word, en hy kan, as die toestel verplaasbaar is, daarop beslag lê, dit wegneem en hou met die doel om dit as getuienis te gebruik.</i></p> <p style="text-align: center;"><i>Gesondheid van Persone</i></p> <p>17.(1) <i>Die stadsgeneesheer of 'n ander goedgekeurde geneesheer kan, met die doel om vas te stel of iemand wat hierin genoem word, ly aan 'n besmetlike of aansteeklike siekte of aan 'n kwaal of gebrek wat hom ongeskik maak om sodange werk te verrig, enigiemand ondersoek wat -</i></p> <p>(a) <i>in diens is om werk te verrig of betrokke is by werk wat verrig word -</i></p> <p>(i) <i>op of in die persele van 'n melkplaas, melkery, melkwinkel of melkleweransier binne die</i></p> | <p>shop or a milk purveyor is being carried on or a cowshed exists or is being erected and make such enquiries and carry out such inspection as he thinks fit.</p> <p>(2) Every person employed or engaged in the work carried on, on premises entered by an officer or other person in terms of subsection (1) shall give such officer or person all the assistance reasonably required by him, and no person shall obstruct him in the performance of his duties or supply him with any false or incomplete information or withhold from him any material fact.</p> <p>(3) Such officer or person may require any appliance which he considers dirty or unfit for use in the handling of milk, milk products or composite dairy products forthwith to be cleaned in his presence and may, if it is movable, seize, carry away and detain such appliance for the purpose of producing it in evidence.</p> <p style="text-align: center;">Medical Fitness of Persons</p> <p>17.(1) For the purpose of ascertaining whether any person herein mentioned is suffering from any infectious or contagious disease or from any complaint or disability rendering him unfit to be engaged in such work, the medical officer of health or other approved medical practitioner may medically examine any person -</p> <p>(a) employed or engaged in or connected with work -</p> <p>(i) carried on in the municipal area on the premises of any dairy farm, dairy, milk shop or milk purveyor;</p> |
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	<i>munisipale gebied; of</i>		or
(ii)	<i>in verband met 'n koeistal; of</i>	(ii)	carried on in connection with any cowshed; or
(iii)	<i>op enige plek hoegenaamd in genoemde gebied waar melk of 'n melkprodukt gehou, geproduseer of gehanteer word; of</i>	(iii)	carried on in any place whatever in the said area where milk or any milk product is kept, produced or handled; or
(iv)	<i>op of in persele buite die munisipale gebied ten opsigte waarvan 'n beheerpermit vereis word; of</i>	(iv)	carried on outside the municipal area on any premises in respect of which a control permit is required; or
(b)	<i>woon op 'n perseel soos voornoem.</i>	(b)	resident on any such premises as aforesaid.
(2)	<i>Iemand wat binne die munisipale gebied 'n melkplaas-, melkery-, melkwinkel- of 'n melkleweransiersaak dryf, of die eienaar is of in beheer is van 'n koeistal of ander perseel of 'n plek waar melk of enige melkprodukt gehanteer of gehou word, en elkeen wat in subartikel (1) genoem word, moet, as die stadsgeneesheer hom versoek om dit te doen, hom onderwerp aan sodanige geneeskundige ondersoek as wat die stadsgeneesheer verlang, en aan sodanige toetse as wat die stadsgeneesheer nodig mag ag met die doel om vas te stel of die persoon 'n draer is van 'n besmetlike of aansteeklike siekte.</i>	(2)	Every person who, in the municipal area, carries on the business of a dairy farm, a dairy, a milk shop or a milk purveyor or owns or controls a cowshed or any other premises or place where milk or any milk product is handled or kept and every other person mentioned in subsection (1) shall, when required by the medical officer of health to do so, submit himself to such medical examination as the medical officer of health may direct and to such tests as he may consider necessary for the purpose of ascertaining whether that person is a carrier of any infectious or contagious disease.
(3)	<i>Niemand mag in die munisipale gebied iemand wat na sy wete geweier of nagelaat het om hom kragtens hierdie artikel aan 'n geneeskundige ondersoek te onderwerp, op of in die persele van 'n melkplaas, 'n melkery, melkwinkel of 'n melkleweransier of in verband met 'n koeistal of 'n ander perseel of plek waar melk, 'n melkprodukt of 'n saamgestelde suiwelprodukt gehanteer, of gehou word, in diens hê nie.</i>	(3)	No person shall, in the municipal area, employ any person who to his knowledge has refused or failed to submit himself to examination in terms of this section on the premises of a dairy farm, a dairy, a milk shop or a milk purveyor or in connection with a cowshed or any other premises or place where milk, any milk product or composite dairy product is handled or kept.

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| <p>(4) <i>Behoudens die voorgaande bepalings van hierdie artikel moet iemand wat te doen het met die hantering van gepasteuriseerde of gesertiliseerde melk of met melkprodukte, of wie se werk op of in 'n perseel hom in aanraking bring met houers of ander uitrusting wat in verband daarmee gebruik word, voordat hy aldus daarmee te doen kry of met sodanige werk begin, en daarna wanneer en waar die stadsgeneesheer dit ook al van hom vereis, hom deur 'n goedgekeurde geneesheer laat ondersoek en die toetse op hom laat toepas, en die laboratorium-monsters van hom laat neem soos die geneesheer dit vereis.</i></p> | <p>(4) Without prejudice to the foregoing provisions of this section, any person connected with or whose employment on any premises brings him into contact with the handling of pasteurised or sterilized milk or milk products or with containers or other equipment used in connection therewith shall, prior to becoming so connected or commencing such employment and thereafter whenever and wherever required to do so by the medical officer of health, submit himself to examination by an approved medical practitioner and undergo such tests and permit the taking of such laboratory specimens as the said medical practitioner may require.</p> |
| <p>(5) <i>Elkeen na wie daar in subartikel (4) verwys word, moet, as hy weens siekte vir 'n tydperk van langer as veertien dae van sy werk afwesig was, ooreenkomstig die betrokke subartikel hom weer geneeskundig laat ondersoek.</i></p> | <p>(5) Every person referred to in subsection (4) shall submit himself to a further medical examination whenever he has, in terms of the relative subsection been absent from duty on account of illness for a period exceeding fourteen days.</p> |
| <p>(6) <i>Die stadsgeneesheer kan te eniger tyd, as hy dit ter beskerming van die openbare gesondheid nodig ag, gelas dat iemand na wie daar in hierdie artikel verwys word, hom aan sodanige verder geneeskundige ondersoeke of toetse wat hy voorskryf, moet onderwerp.</i></p> | <p>(6) The medical officer of health may at any time, if he deems it necessary for the protection of the public health to do so, require any person referred to in this section to undergo such further medical examination or tests as he may direct.</p> |
| <p>(7) <i>Niemand wat aldus ondersoek of getoets is, mag, so lank dit na die mening van die stadsgeneesheer of goedgekeurde geneesheer volgens die uitslag van 'n ondersoek of toets geregverdig is, die soort werk waarna daar in hierdie artikel verwys word, verrig of daaraan verbonde wees nie.</i></p> | <p>(7) No person so examined or tested shall, so long as the results of such examination or tests are considered by the medical officer of health or any approved medical practitioner to justify it, be engaged in or connected with activities of the kind referred to in this section.</p> |
| <p>(8) <i>Alle koste verbonde aan 'n ondersoek of toets ingevolge</i></p> | <p>(8) All costs occasioned by any examination or test carried out in</p> |

- hierdie artikel, moet deur die werkgewer van die persoon wat ondersoek of getoets is, gedra word.*
- (9) *die eienaar of die persoon wat in beheer is van -*
- (a) *persele ten opsigte waarvan daar kragtens artikel 3 'n beheerpermit vereis word, en waar daar melk, 'n melkprodukt of saamgestelde suiwelprodukt geproduseer word; of*
- (b) *'n melkery of melkwinkel waar gepasteuriseerde of gesteriliseerde melk of 'n melkprodukt of saamgestelde suiwelprodukt verkoop word; of*
- (c) *persele waar melk gepasteuriseer of gesteriliseer word, moet sorg dat diegene na wie daar in hierdie artikel verwys word aan die vereistes hiervan voldoen.*
- (10) *Wanneer iemand hom vir 'n geneeskundige ondersoek kragtens subartikel (4), (5) en (6) aanmeld, moet die eienaar of die persoon in beheer van die perseel waar die persoon wat ondersoek gaan word, in diens is, die naam, adres en persoonsnommer van laasge-noemde persoon, asook sodanige ander besonderhede van of die vasstelling van sy identiteit as wat die stadsgeneesheer nodig ag, aan die stadsgeneesheer verstrek.*
- (11) *Die eienaar of die persoon in beheer van 'n perseel soos in subartikel (9) genoem word, moet die volgende besonderhede in 'n goedgekeurde register aanteken:*
- (a) *Die naam, adres en persoonsnommer van elke werknemer wat op die perseel werk.*
- terms of this section shall be borne by the employer of the person examined or tested.
- (9) The owner or the person in control of -
- (a) premises in respect of which a control permit is required in terms of section 3 and at which any milk, milk product or composite dairy product is produced; or
- (b) a dairy or milk shop where any pasteurised or sterilised milk or any milk product or composite dairy product is sold; or
- (c) premises where milk is pasteurised or sterilised, shall ensure that the persons referred to in this section comply with the requirements hereof.
- (10) When any person reports for a medical examination in terms of subsections (4), (5) and (6) the owner or person in control of the premises where such person is employed shall furnish the medical officer of health with the name, address and identity number of any person together with such other particulars or means of identification as the medical officer of health may require.
- (11) The owner or person in control of premises as mentioned in subsection (9) shall enter the following particulars in an approved register:
- (a) The name, address and identity number of every person employed on the premises.

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| <p>(b) <i>Die datum waarop hy oorspronklik in diens geneem is.</i></p> | <p>(b) The date when he was first employed.</p> |
| <p>(c) <i>Die datums waarop hy geneeskundig ondersoek en getoets is.</i></p> | <p>(c) The dates of medical examinations and tests undergone by him.</p> |
| <p>(d) <i>Besonderhede van die geneeskundige ondersoeke en die uitslag van die toetse, siekteverlofdatums en die datums en besonderhede betreffende alle besmetlike of aansteeklike siektes waaraan 'n werknemer of werker op die perseel gely het.</i></p> | <p>(d) Details of medical examinations and results of tests, dates of any sick leave and the dates and details of all infectious or contagious diseases suffered by any employee or worker on the premises.</p> |
| <p>(12) <i>As die persele waarna daar in subartikel (9) verwys word, nie met 'n riool verbind is nie, kan die stadsgeneesheer te eniger tyd aan enigiemand wat op die perseel woon, opdrag gee om hom kragtens hierdie artikel geneeskundig te laat ondersoek en te laat toets.</i></p> | <p>(12) If premises referred to in subsection (9) are not connected to a sewer, the medical officer of health may at any time require any person resident on the premises to undergo the medical examinations and tests prescribed in terms of this section.</p> |
| <p>(13) <i>Iemand wat 'n draer of vermoedelik 'n draer is van ingewandskoors of 'n ander besmetlike siekte wat deur melk oorgedra kan word, mag nie op 'n perseel waarna daar in subartikel (9) verwys word, in diens geneem word nie.</i></p> | <p>(13) No person who is or is suspected of being a carrier of typhoid or any other infectious disease communicable through milk shall be employed at premises referred to in subsection (9).</p> |
| <p>(14) <i>As iemand wat werksaam is op 'n perseel waarna daar in subartikel (9) verwys word, vir 'n tydperk van langer as sewe dae weens 'n aanmeldbare of besmetlike siekte van sy werk afwesig is, moet die eienaar of die persoon in beheer van die perseel, onmiddellik daarna die stadsgeneesheer van die aard van die siekte verwittig en die stadsgeneesheer moet sodanige werknemer gelas om hom weer geneeskundig te laat ondersoek.</i></p> | <p>(14) If any person employed at premises referred to in subsection (9) is absent from work by reason of any notifiable or infectious disease for a period in excess of seven days, the owner or person in control of the premises shall immediately thereafter notify the nature of such disease to the medical officer of health, who shall require such employee to submit himself for further medical examination.</p> |
| <p>(15) <i>Elkeen wat 'n melkplaas-, melkery-, melkwinkel- of 'n melkleweransiersaak dryf, of 'n koeistal of</i></p> | <p>(15) Every person carrying on the business of a dairy farm, dairy, milk shop or milk purveyor or using a</p> |

<p><i>melklokaal gebruik, moet met alle redelike ywer hom op hoogte hou van die aard van enige siekte waaraan enige van sy werknemers ly, of wat voorkom in 'n huis waarin enigeen van hulle woon, en vasstel of enigeen van hulle 'n draer van 'n aansteeklike of besmetlike siekte is.</i></p>	<p>cowshed or milking parlour shall use all reasonable diligence to keep himself informed of the nature of any illness suffered by any of his employees or occurring in any house in which any of them resides, and to ascertain whether any of them is a carrier of an infectious or contagious disease.</p>
<p>(16) <i>Niemand mag iemand anders -</i></p> <p>(a) <i>wat ly aan 'n aansteeklike of besmetlike siekte; of</i></p> <p>(b) <i>wat woon in 'n huis waarin daar iemand is wat aan so 'n siekte ly; of</i></p> <p>(c) <i>wat kort tevore in aanraking was met iemand wat aan so 'n siekte ly; of</i></p> <p>(d) <i>wat 'n draer van so 'n siekte is,</i></p>	<p>(16) No person shall permit any other person -</p> <p>(a) suffering from any contagious or infectiuous disease; or</p> <p>(b) who is living in a house in which any person is so suffering; or</p> <p>(c) who has recently been in contact with a person so suffering; or</p> <p>(d) who is a carrier of such a disease,</p>
<p><i>toelaat om in enige opsig deel te neem of fisies verbonde te wees aan die produksie of hantering van melk, melkprodukte of saamgestelde suiwelprodukte, of te doen hê nie met houers wat gebruik word of gaan word vir hierdie handelsartikels selfs al is die houers leeg, tensy dié persoon 'n doktersertifikaat getoon het waarin daar verklaar word dat hy nie meer 'n brond van gevaar is nie.</i></p>	<p>to take any part whatsoever in, or to be in any way physically associated with the production or handling of milk, milk products or composite dairy products or of containers used or intended to be used for these commododities even if empty, unless and until a medical certificate has been produced by that person stating that he is no longer a source of danger.</p>
<p>(17) <i>Niemand wat weet -</i></p> <p>(a) <i>dat hy ly aan of 'n draer is van 'n aansteeklike of besmetlike siekte; of</i></p> <p>(b) <i>dat hy kort tevore in aanraking was met iemand wat aan so 'n siekte ly of 'n draer is daarvan; of</i></p> <p>(c) <i>dat hy woon in 'n huis waarin daar iemand soos voornoem is,</i></p>	<p>(17) No person who knows -</p> <p>(a) that he is suffering from or is a carrier of any infectious or contagious disease; or</p> <p>(b) that he has recently been in contact with any person who is so suffering or is such a carrier; or</p> <p>(c) that he is living in any house in which there is such a person as</p>

- mag in enige opsig deelneem of fisies verbonde wees aan die hantering van melk, melkprodukte of saamgestelde suiwelprodukte of te doen hê met houers wat gebruik word of gaan word vir hierdie handelsartikels, selfs al is die houers leeg, tensy daar ooreenkomstig subartikel (2) 'n doktersertifikaat getoon is nie.*
- (18) *Iemand wat bewus is van 'n feit waarvan daar in subartikel (16) of (17) melding gemaak word, of wat rede het om te vermoed dat daar so 'n feit is, moet onverwyld volledig oor al die omstandighede aan die stadsgeneesheer verslag doen.*
- (19) *Wanneer iemand weens 'n oortreding van 'n bepaling van hierdie artikel aangekla word, word daar geag dat hy van al die toepaslike feite bewus was, tensy en tot tyd en wyl hy die teendeel bewys.*
- Inligting en Monsters*
- 18.(1) *Iemand wat 'n melkplaas-, melkery-, melkwinkel- of 'n melkleweransier-saak dryf, of enige eienaar of persoon in beheer van 'n melktenkwa of melkoortapdepot moet, as die stadsgeneesheer, 'n veearts, 'n gesondheidsbeampte of 'n ander gemagtigde beampte van die Raad hom aldus gelas, aan hom volledige, gedetailleerde en juiste inligting verstrek in verband met iemand wat in sy diens is of oor enige saak hoegenaamd betreffende melk, melkprodukte of saamgestelde suiwelprodukte wat daar gehanteer is of word, of gaan of waarskynlik gaan word, en betreffende enige toestel of ander artikel wat in verband met sodanige*
- aforesaid;
- shall take any part whatsoever in or be in any way physically associated with the handling of milk, milk products or composite dairy products or containers used or intended to be used for these commodities, even if empty, until a medical certificate in accordance with subsection (2) has been produced.
- (18) Any person who knows or has reason to suspect the existence of any fact mentioned in subsection (16) or (17) shall forthwith make a full report of all the circumstances to the medical officer of health.
- (19) Any person charged with contravening any provision of this section shall, unless and until the contrary is proved, be deemed to have had knowledge of all the relevant facts.
- Information and Samples
- 18.(1) Any person carrying on the business of a dairy farm, dairy, milk shop or milk purveyor or any owner or person in charge of a milk tanker or milk transfer depot shall, when required to do so by the medical officer of health, a veterinarian, health officer or other authorizofficer employed by the Council, give him full, detailed and accurate information in regard to any person employed by him or any matter whatsoever concerning any milk, milk products or composite dairy products which have been, are being or are proposed or likely to be handled in the course of that business and concerning any appliance or other article used or

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| <p><i>hantering gebruik word, of gaan word.</i></p> | | <p>proposed to be used in connection with such handling.</p> |
| <p>(2) <i>Sonder om afbreuk te doen aan die algemene strekking van die bepalings van subartikel (1) moet iemand, as die stadsgeneesheer van mening is dat die uitbreek of verspreiding van 'n besmetlike of aansteeklike siekte binne die munisipale gebied te wyte is aan melk, 'n melkprodukt of saamgestelde suiwelprodukt wat so iemand persoonlik, of in verband met sy saak verkoop het, as die stadsgeneesheer hom aldus gelas, onverwyld daarna -</i></p> | <p>(2)</p> | <p>Without prejudice to the generality of the provisions of subsection (1), whenever it appears to the medical officer of health that an outbreak or spread of infectious or contagious disease within the municipal area is attributable to milk, any milk product or composite dairy product sold by any person personally or in the course of his business, such person shall, if and so far as directed to do so by the medical officer of health, forthwith -</p> |
| <p>(a) <i>alle fakture, rekeninge, boeke en ander dokumente wat op iemand in sy diens, of op die bron en verskaffing van sodanige melk, melkprodukte of saamgestelde suiwelprodukte betrekking het, toon of oorhandig sodat dit nagegaan kan word; en</i></p> | <p>(a)</p> | <p>produce or deliver for inspection all invoices, accounts, books and other documents relating to any person employed by him or the source and supply of such milk, milk products or composite dairy products; and</p> |
| <p>(b) <i>'n volledige lys verskaf van die volle name en volledige adresse van die klante of mense aan wie hy gedurende 'n tydperk wat die stads-geneesheer aandui, melk, 'n melkprodukt of 'n saamgestelde suiwelprodukt voorsien het, en van die mense van wie hy gedurende voornoemde tydperk, die melk, melkprodukt of saamgestelde suiwelprodukt wat hy gelewer het, verkry het.</i></p> | <p>(b)</p> | <p>furnish a complete list of the full names and addresses of the customers or persons supplied by him with milk, any milk product or composite dairy product during such period as may be specified by the medical officer of health and of the persons from whom milk, any milk product or composite dairy product supplied by him was obtained during the period aforesaid.</p> |
| <p>(3) <i>Vir die toepassing van hierdie verordeninge kan 'n beampte of iemand na wie daar in subartikel (1) verwys word, as hy die toepaslike bedrag daarvoor aanbied, van iemand wat in besit is van melk, 'n melkprodukt of saamgestelde suiwelprodukt wat aan die publiek verkoop gaan word, 'n monster of monsters daarvan eis.</i></p> | <p>(3)</p> | <p>For the purpose of these by-laws any officer or person referred to in subsection (1) may, on tendering the appropriate price, demand from any person in possession of milk, milk products or composite dairy products intended for sale to the public a sample or samples thereof.</p> |

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| (4) <i>Niemand van wie daar kragtens subartikel (3) 'n monster of monsters geëis word, mag weier of nalaat om daar en dan 'n monster te verskaf nie.</i> | (4) No person to whom a demand is made in terms of subsection (3) shall refuse or omit then and there to supply a sample. |
| (5) <i>Monsters moet wesenlik ooreenkomstig reël 2(9) van die Kode geneem en gehanteer word.</i> | (5) Samples shall be taken and handled in a manner substantially in accordance with rule 2(9) of the Code. |

DEEL VI

STANDAARDE VIR MELK,
MELKPRODUKTE EN SAAMGESTELDE
SUIWELPRODUKTE

Algemeen

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| 19.(1) <i>Niemand mag 'n valse of misleidende beskrywing gee van melk, melkprodukte of saamgestelde suiwelprodukte nie.</i> | 19.(1) No person shall apply any description which is false or misleading to any kind of milk, milk product or composite dairy product. |
| (2) <i>Niemand mag melk, 'n melkprodukt of saamgestelde suiwelprodukt in die munisipale gebied inbring of daarin verkoop, verskaf of opberg nie as dit -</i> | (2) No person shall introduce into the municipal area or sell, supply or store any kind of milk, milk product or composite dairy product therein - |
| (a) <i>vreemde stowwe bevat wat met die blote oog sigbaar is of wat opgespoor kan word deur dit deur 'n filtreersskyf te syg; of</i> | (a) containing any foreign matter which is visible to the naked eye or which can be detected by straining through a filter wad or disc; or |
| (b) <i>'n ongesonde stof bevat; of</i> | (b) containing any unwholesome substance; or |
| (c) <i>'n stof of antibiotikum bevat wat nie natuurlik in melk voorkom nie, behalwe soos dit by die Wet op voedingsmiddels, skoonheidsmiddels en Ontsmettingsmiddels, 1972, en die regulasies daarkragtens bepaal word; of</i> | (c) containing any substance or antibiotic not naturally occurring in milk, except as provided for in the Foodstuffs, Cosmetics and Disinfectants Act, 1972, and the regulations thereunder; or |
| (d) <i>lewensvatbare patogene organismes, organismes wat mastitis veroorsaak of inflammatoriese afskeidings bevat of wat andersins,</i> | (d) containing any viable pathogenic organisms, mastitis producing organisms or inflammatory products or is otherwise, for any |

PART VI

STANDARDS FOR MILK, MILK
PRODUCTS AND COMPOSITE DAIRY
PRODUCTS

General

<p><i>om enige rede, ongeskik vir menslike verbruik is; of</i></p> <p>(e) <i>wat nie aan die standaard wat voorgeskryf word by die Wet op Voedingsmiddels, skoonheidsmiddels en Ontsmettingsmiddels, 1972, en die regulasies daarkragtens voldoen nie.</i></p> <p>(3)(a) <i>Iemand wat 'n melkplaassaak dryf of in enige opsig daarby betrokke is, mag nie rou melk verkoop of verskaf of vir verkoop of verskaffing in sy besit hê nie as -</i></p> <p>(i) <i>dié melk metileenblou in minder as 4 uur ont kleur as dit aan die mitileenblouereduksietoets, wat in reël 3 van die Kode beskryf word, onderwerp word; of</i></p> <p>(ii) <i>die melk 'n Lovibond-skyflesing van minder as 2 na 2 uur oplewer as dit onderwerp word aan die reasuriereduksietoets wat in reël 4 van die Kode beskryf word; of</i></p> <p>(iii) <i>daar gevind word dat die melk Escherichia coli-bakterieë, tipe 1 (fekale coli) in 0,01 ml bevat as die gewysigde Eijkmanntoets wat in reël 5 van die Kode beskryf word, daarop toegepas word.</i></p> <p>(b) <i>Met die doel om te bepaal of melk voldoen aan die vereistes wat in subparagrafe (i), (ii) en (iii) van paragraaf (a) vervat is, word die toetse wat in die Kode beskryf word, toegepas en is die toetse afdoende.</i></p> <p>(c) <i>Melk soos omskryf in hierdie subartikel moet mee gehandel word soos in artikel 32(2) voorgeskryf word.</i></p>	<p>reason, unfit for human consumption; or</p> <p>(e) which does not comply with the standards laid down in the Foodstuffs, Cosmetics and Disinfectants Act, 1972, and the regulations thereunder.</p> <p>(3)(a) No person, whether or not carrying on or in any way engaged in the business of a dairy farm shall sell or supply or have in his possession for sale or supply any raw milk which -</p> <p>(i) when subjected to the methylene-blue reduction test described in rule 3 of the code, decolourises methylene-blue in less than 4 hours; or</p> <p>(ii) when subjected to the reazurin reduction test described in rule 4 of the code gives a Lovibond disc reading of less than 2 after 2 hours;</p> <p>(iii) on application of the modified Eijkmann test as described in rule 5 of the Code is found to contain any Escherichia coli type 1 bacteria (faecal coli) in 0,01 ml.</p> <p>(b) For the purpose of determining whether milk complies with the requirements contained in subparagraphs (i), (ii) and (iii) of paragraph (a) the tests described in the Code shall be applied and shall be conclusive.</p> <p>(c) Milk as described in this subsection shall be dealt with as prescribed in section 32(2).</p>
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Gepasteuriseerde Melk, Melkprodukte en Saamgestelde Suiwelprodukte

Pasteurised Milk, Milk Products and composite Dairy Products

<p>20. <i>Niemand mag -</i></p> <p>(a) <i>gepasteuriseerde melk of room verkoop of verskaf nie wat -</i></p> <p>(i) <i>volgens die Aschaffenburg- en Mullen-fosfatase-toets wat in reël 6 van die Kode beskryf word, 10 mikrogram of meer p-nitrofenol per millilitre bevat; of</i></p> <p>(ii) <i>metileenblou minder as twee uur ontkleur nadat die monster 18 uur lank by 18 °C plus-minus 0,5 °C, geïnkubeer is soos dit in reëls 7 en 8 van die Kode beskryf word; of</i></p> <p>(b) <i>Gepasteuriseerde melk of room, melkprodukte of saamgestelde suiwelprodukte verkoop of verskaf wat -</i></p> <p>(i) <i>Escherichia coli-bakterieë tipe (fekale coli) in 1 ml vloeistof, of 1 g halfvaste produk bevat, volgens die gewysigde Eijkmann-toets wat in reël 5 van die Kode beskryf word; of</i></p> <p>(ii) <i>in die geval van gepasteuriseerde melk of room, meer as 10 en in die geval van melkprodukte of saamgestelde suiwelprodukte, meer as 100 coli-vormige bakterieë per millilitre vloeistof, of per gram halfvaste produkte bevat, volgens die toets wat in reël 10 van die Kode beskryf word; of</i></p> <p>(iii) <i>lewensvatbare patogene organismes bevat.</i></p>	<p>20. No person shall sell or supply -</p> <p>(a) any pasteurised milk or cream which -</p> <p>(i) has been shown by the Aschaffenburg and Mullen phosphatase test described in rule 6 of the Code to contain 10 micrograms or more p-nitrophenol per millilitre; or</p> <p>(ii) decolourises methylene-blue in less than two hours after the sample has been incubated at 18 °C plus-minus 0,5 °C for 18 hours as described in rules 7 and 8 of the Code; or</p> <p>(b) any pasteurised milk, cream, milk product or composite dairy product which -</p> <p>(i) on application of the modified Eijkmann test described in rule 5 of the Code is found to contain any Escherichia coli type 1 bacteria (faecal coli) in 1 ml of fluid or 1 g of semi-solid product; or</p> <p>(ii) on application of the test described in rule 10 of the Code is found to contain the case of pasteurised milk or cream more than 10 and in the case of milk products or composite dairy products more than 100 coliform bacteria per millilitre of fluid or gram of semi-solid product; or</p> <p>(iii) contains any viable pathogenic organisms.</p>
<p style="text-align: center;"><i>Gesteriliseerde Melk</i></p> <p>21. <i>Niemand mag melk wat lewensvatbare organismes bevat, as gesteriliseerde melk verkoop of verskaf nie.</i></p>	<p style="text-align: center;"><i>Sterilised Milk</i></p> <p>21. No person shall sell or supply as sterilised milk any milk which contains viable organisms.</p>

Aanvaarding van Verslae

22. *Vir die doel van die toetse wat in die Kode beskryf word, word die verslae wat uitgereik word deur 'n erkende suiwelkundige, pataloog, mikrobioloog, biochemikus of 'n geregistreerde mediese tegnoloog of deur iemand wat uit hoofde van sy opleiding en ondervinding op die gebied van die suiwelkunde, patologie, mikrobiologie of biochemie bevoeg is om die toetse uit te voer, aanvaar.*

DEEL VII

PRODUKSIE VAN MELK

Algemeen

- 23.(1) *Persele wat gebruik word vir 'n melkplaas of persele waarop melkplaasbedrywighede plaasvind, moet, benewens 'n koeistal of melklokaal, 'n melkkamer, melkkameruitrusting, 'n opwaskamer, opwaskameruitrusting, 'n pakkamer vir toestelle en 'n kleedkamer en latrines vir werknemers bevat.*
- (2) *Tensy andersins deur die stadsgeneesheer goedgekeur, mag daar nie 'n kompressor, kondensator, lug- of waterpomp, generator, alternator, 'n motor of enjin van 'n verkoeleenheid in 'n koeistal, melklokaal of in enigeen van die kamers wat in subartikel (1) genoem word, of in 'n ontvangkamer geïnstalleer word nie.*
- (3) *Daar mag te gener tyd vee, uitgesonderd beeste, in koeistalle of melklokale toegelaat word nie en wanneer daar gemelk word, mag daar nie meer koeie as die getal vakke wat verskaf is, of wat by die permit voorgeskryf word, daarin*

Acceptance of Reports

22. For the purpose of the tests described in the Code the reports issued by a recognised dairy scientist, pathologist, microbiologist, biochemist or registered medical technologist, or by a person who, by virtue of his training and experience in the field of dairy science, pathology, microbiology or biochemistry is qualified to carry out those tests, shall be accepted.

PART VII

PRODUCTION OF MILK

General

- 23.(1) Premises used as dairy farm or on which the activities of a dairy farm are carried on shall include, in addition to a cowshed or milking parlour, or milk room, milk room equipment, wash-up room, wash-up room equipment, a store-room for appliances and a change-room and latrines for employees.
- (2) Unless otherwise approved by the medical officer of health, no compressor, condensor, vacuum or water pump, generator, alternator, motor or engine of a refrigeration unit shall be installed in any cowshed, milking parlour or in any of the rooms referred to in subsection (1) or in a receiving room.
- (3) No livestock other than bovines shall be permitted in cowsheds or milking parlours at any time and during milking time no cows in excess of the number of stalls provided or laid down in the permit shall be present therein.

	<i>toegelaat word nie.</i>	
(4)	<i>Elke koeistal of melklokaal moet te alle tye in 'n skoon, higiëniese en goeie toestand gehou word, en gedurende die 15 minute voordat daar gemelk gaan word en terwyl daar gemelk word, mag daar geen bedrywigheid plaasvind wat stof kan veroorsaak nie.</i>	(4) Every cowshed or milking parlour shall at all times be maintained in a clean and sanitary state and in good repair and no operation causing dust shall be performed therein during the 15 minutes preceding or during milking operations.
(5)	<i>Binne 'n uur na afloop van 'n melksessie in 'n koeistal, en so dikwels as wat dit nodig is in 'n melklokaal, moet al die mis verwyder, die persele doeltreffend skoongemaak en die hele vloer doeltreffend skoon gespuit word.</i>	(5) Within an hour after completion of a milking session in a cowshed and as often as needs be in a milking parlour, all manure shall be removed, the premises efficiently cleaned and the floor completely and effectively washed down.
(6)	<i>Nadat twee opeenvolgende groepe koeie in 'n koeistal gemelk is, en so dikwels as wat dit nodig is in die geval van 'n melklokaal, moet die hele vloer doeltreffend skoon gespuit word.</i>	(6) After the milking in a cowshed or each two consecutive batches of cows and as often as need be in the case of a milking parlour the floor shall be completely and effectively washed down.
(7)	<i>Daar moet op alle persele waar melk gehanteer word, toereikende en doeltreffende uitrusting en materiaal verskaf, aangehou en wanneer nodig, gebruik word om insekte, knaagdiere en ander ongedierte daarin uit te roei, en om te verhoed dat dit daarin uitbroei of aanteel.</i>	(7) Adequate and effective equipment and materials for the eradication therefrom and for the prevention of the breeding therein of insects, rodents and other vermin shall, as far as may be necessary be provided, maintained and used on all premises where milk is handled.
(8)	<i>Daar mag nie dierekos of ander materiaal of artikel wat nie op die produksie van melk betrekking het, in 'n koeistal of melklokaal gebêre word nie.</i>	(8) No animal foodstuffs or other material or article not pertaining to the production of milk shall be stored in a cowshed or milking parlour.
	<i>Koeistalle</i>	<i>Cowsheds</i>
24.(1)	<i>Behoudens die uitsonderings van artikel 1(2), moet elke koeistal op 'n melkplaas ten opsigte waarvan daar 'n beheerpermit ingevolge artikel 2 vereis word, aan die vereistes van hierdie artikel voldoen.</i>	24.(1) Save as excepted in section 1(2), every cowshed on a dairy farm in respect of which a control permit is required in terms of section 2 shall comply with the requirements of this section.

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| <p>(2) <i>Geen koeistal mag op enige wyse regstreeks verbind wees met 'n enjinkamer nie, en geen gedeelte daarvan mag nader wees as 15 m van 'n woning, stal, beeskraal, kalwerhok, pluimveekamp of -hok, voëlhok, 'n openbare straat of sanitasiesteeg, of van die grens van 'n aanliggende standplaas, perseel, erf of ander stuk grond waarvan die eienaar of okkupant nie ook die eienaar of persoon in beheer van die koeistal is nie, of mag nader as 140 m wees aan 'n varkhok waarin varke aangehou, of grond waarop hulle toegelaat word om te loop nie.</i></p> | <p>(2) No cowshed shall communicate directly with any engin-room store-room or change-room and no part of it shall be closer than 15 m to any dwelling, stable, cattle kraal, calf pen, poultry house or run, aviary, public street or sanitary lane, or to the boundary of any adjoining stand, lot, erf or other piece of land not under the same ownership or occupation as the cowshed, or closer than 140 m to any pigsty or land on which pigs are kept or allowed to run.</p> |
| <p>(3) <i>'n Koeistal moet vakke vir minstens 10 koeie hê en die vakke moet deur middel van afskortings van metaalpype met 'n middellyn van minstens 40 mm in enkelvakke van tussen 1 m en 1,2 m breed, of in dubbelvakke van 2,2 m breed, afgeskei word: Met dien verstande dat, as daar koplampe op middelpuntafstande van minstens 1 m aangebring word, daar nie afskortings hoef te wees nie.</i></p> | <p>(3) Every cowshed shall contain stalls for at least 10 cows separated by means of partitions constructed of metal tubing at least 40 mm in diameter into single stalls of a width of between 1 m and 1,2 m, or double stalls 2,2 m wide: Provided that where the headlocks are installed at not less than 1 m centres, no partitions shall be required.</p> |
| <p>(4) <i>As 'n koeistal so ingerig is dat dit meer as een ry koeie kan huisves, en die vakke in twee aangrensende rye teenoor mekaar is sodat die koeie met hulle koppe na mekaar toe staan, moet die afstand tussen die binneste punt van elke vak en die binneste punt van die vak daarteenoor, minstens 1 m wees tensy die twee rye vakke oor die hele lengte daarvan deur 'n steen- of sementbetonafskorting, minstens 1,5 m hoog geskei word.</i></p> | <p>(4) Where a cowshed is built to accommodate more than one row of cows and stalls in two adjacent rows are opposite one another so that cows stand head to head, the distance between the innermost point of each stall and the innermost point of the stall opposite to it, shall be not less than 1 m unless the two rows of stalls are divided throughout their length by a brick or cement concrete partition at least 1,5 m high.</p> |
| <p>(5) <i>In die geval van koeistalle wat opgerig word nadat hiedie verordeninge afgekondig is en waarin daar twee ewewydige rye koeie in vakke soos dit in subartikel (4) beskryf</i></p> | <p>(5) Cowsheds erected after the promulgation of these by-laws to accommodate two parallel rows of cows in stalls as described in subsection (4) shall have an</p> |

- word, moet staan, moet die binnebreedte van die koeistal van muur tot muur, uitgesonderd die ruimte vir voergange wat minstens 1 m wyd moet wees, minstens 8,5 m beloop, en moet die deuropeninge waardeur die koeie die koeistal binnegaan of verlaat, minstens 2 m breed en 2,1 m hoog wees en moet dit volle soliede deure aanhê.*
- (6) *Indien daar slegs een ry koeie in 'n koeistal gehuisves moet word, moet die binnebreedte daarvan van muur tot muur, uitgesonderd die ruimte vir 'n voergang wat minstens 1 m breed moet wees, minstens 4,5 m beloop, en moet die deuropeninge waardeur die koeie die koeistal binnegaan of verlaat, minstens 1,4 m breed en 1,2 m hoog wees en moet dit volle soliede deure aanhê.*
- (7) *As daar krippe aangebring word, geld die volgende bepalings:*
- (a) *Krippe moet 'n binnebreedte van minstens 700 mm hê en moet tussen 200 mm en 250 mm diep wees.*
- (b) *Die voormuur moet tussen 500 mm en 600 mm hoog wees.*
- (c) *Mure wat die voergange (as daar voergange is) van die krip skei, moet minstens 1,2 m hoog wees, gemeet van die vlak se vloerhoogte af.*
- (d) *Alle binnehoeke moet behoorlik rond gemaak word.*
- (8) *Die vloere van 'n koeistal moet aan die volgende bepalings voldoen:*
- (a) *Die afstand tussen die voormuur van die krip en die rand van die*
- internal wall to wall width, excluding provision for feeding passages which shall be not less than 1 m wide, of not less than 8,5 m and doorways by which cows enter or leave the cowshed of not less than 2 m wide and 2,1 m high, and shall be fitted with full solid doors.
- (6) Cowsheds accommodating only one row of cows shall have an internal wall to wall width, excluding provision for a feeding passage which shall be not less than 1 m wide, of not less than 4,5 m and doorways by which cows enter or leave the cowshed of not less than 1,4 m wide and 2,1 m high, and shall be fitted with a full solid door.
- (7) Where mangers are fitted the following provisions shall apply:
- (a) Mangers shall have an internal width of not less than 700 mm and a depth of between 200 mm and 250 mm.
- (b) The frontal wall shall be between 500 mm and 600 mm in height.
- (c) Walls separating feeding passages (if provided) from the manger shall not be less than 1,2 m in height from the floor level of the stall.
- (d) All internal angles shall be well-rounded.
- (8) The floor of a cowshed shall comply with the following provisions:
- (a) The distance from the frontal wall of the manger to the kerb forming the

- loopgangvloer, moet tussen 2 m en 2,3 m wees, en die vloer moet 'n helling hê van 1 op 40, gemeet van die voormuur af tot by die laagste punt van die rand van die loopgangvloer, wat tussen 75 mm en 100 mm hoog moet wees.*
- (b) *In die geval van 'n koeistal wat ooreenkomstig die bepalings van subartikels (4) en (5) opgerig word, moet die loopgangvloer van sy middel af na weerskante tot by elke rand 'n val van 1 op 40 hê, en in die geval van 'n koeistal wat ooreenkomstig die bepalings van subartikel (6) opgerig word, moet elke loopgangvloer oor sy hele breedte 'n val van 1 op 40 tot by sy rand hê.*
- (c) *Die vloer moet 'n oorlangsval hê van 1 op 70 na 'n riool- of opgaarput toe soos bepaal by subartikel (14).*
- (9) *Vakke en krippe moet so gebou wees dat dit maklik en deeglik skoongemaak kan word, en die krippe moet boonop so gebou en gerangskik wees dat geen voer daaronder of daaragter kan vergaar nie.*
- (10) *Alle mure, gemeet vanaf die vloer van die vakke by die voormuur van die krip, moet minstens 2,7 m, maar as die dak se helling minder as vyf-en-twintig grade is, minstens 3 m hoog wees.*
- (11) *Die dak moet van golfyster, asbes, leiklip, panne of 'n ander goedgekeurde materiaal gemaak wees.*
- (12) *Behalwe wanneer glasuurstene, glasstene of ligkleurige, hardgebakte sierstene of glasuurteëls gebruik word, moet die binnevlakke*
- edge of the passage shall be between 2 m and 2,3 m and the floor shall be laid with a fall to 1 in 40 measured from the frontal wall to the lowest portion of the kerb, which shall be between 75 mm and 100 mm in height.
- (b) In the case of a cowshed erected in terms of the provisions of subsections (4) and (5), there shall be a fall of 1 in 40 in relation to half the width of the passage in the direction of each kerb, and in the case of a cowshed erected in terms of the provisions of subsection (6), the floor of every passage shall, in relation to its width, have a fall of 1 in 40 to the kerb.
- (c) The longitudinal fall of the floor shall be 1 in 70 towards a gully or catchpit as provided in subsection (14).
- (9) Stalls and mangers shall be so constructed as to be readily and completely cleanable and manger shall, in addition, be so constructed and arranged that no fodder can accumulate underneath or behind them.
- (10) All the walls measured from the stall floor at the frontal wall of the manger shall be at least 2,7 m high except where the roof has a pitch of less than twenty-five degrees in which case the height shall be at least 3 m.
- (11) The roof shall be made of corrugated iron, asbestos, slate, tiles, or other approved material.
- (12) Except where glazed, glass or light-coloured hardburnt face bricks or glazed tiles are used, the inside surfaces of external walls and all

- van die buitemure en alle binnemure met sementpleister afgepleister, glad afgewerk en met 'n ligkleurige, wasbare verf geskilder of met 'n doeltreffende plastieklaag bedek word.*
- (13) *Alle vloere moet op 'n doeltreffende fondament van harde puin, minstens 100 mm dik, gelê word, en moet gemaak wees van soliede en vloeistofdigte, duursame sement-beton of 'n ander goedgekeurde, soliede en duursame materiaal wat maklik skoongemaak kan word, en die vloere moet glad afgewerk wees en 'n behoorlike dreineerval hê soos dit by subartikel (8) bepaal word.*
- (14) *Alle uitvloeisel van die vloer van 'n koeistal af moet afloop na 'n sperrioolput wat buite die gebou geleë en verbind moet wees met 'n riool, en waar daar nie 'n riool is nie, moet dit in 'n opgaarput van toereikende grootte wat met sement uitgevoer, en buite die gebou geleë moet wees, inloop, of deur middel van 'n goedgekeurde voor, minstens 300 mm breed, of 'n pyp met 'n binnemiddellyn van minstens 200 mm, na 'n goedgekeurde wegdoenterrein weggevoer word. Sodanige pyp of voor moet minstens 15 m lank wees.*
- (15) *Geen koei mag in 'n koeistal of melklokaal toegelaat word nie tensy daar 'n vak vir haar is wat ooreenkomstig die bepalings van hierdie artikel voorsien is.*
- (16) *Die vensters en verligting moet aan die onderstaande vereistes voldoen:*
- (a) *Die koeistal moet so gebou word dat daar per koei wat daarin gehuisves gaan word, 'n*
- internal walls shall be plastered with cement plaster, the surface brought to a smooth finish and painted with a light-coloured washable paint or covered with an effective plastic finish.
- (13) All floors shall be laid on an effective foundation of hard core not less than 100 mm thick and constructed of a solid and impervious durable cement-concrete or other approved solid easily cleanable and durable material brought to a smooth surface and properly drained as provided in subsection (8).
- (14) All effluent from the floor of a cowshed shall discharge into a trapped gully placed outside the building and connected to a sewer and where no sewer is available the discharge of waste water shall be over and into a cementlined catch pit of adequate size, situated outside the building or by means of an approved channel of not less than 300 mm wide or pipe of a minimum internal diameter of 200 mm onto an approved disposal site. The minimum length of such pipe or channel shall be 15 m.
- (15) No cow shall be allowed inside a cowshed or milking parlour otherwise than in a stall provided for her in accordance with the provisions of this section.
- (16) The following requirements shall be observed in regard to the windows and lighting:
- (a) The cowshed shall be so constructed as to provide an unobstructed aperture of at least

<p><i>onbelemmerde opening, minstens 0,3 m² groot is wat 'n venster mag inhê wat tot die volle grootte van die vensteropening oopgemaak moet kan word.</i></p>	<p>0,3 m² which may be fitted with a window capable of being opened to the full extent of the aperture per cow intended to be accommodated therein.</p>
<p>(b) <i>Die onderkant van genoemde opening moet minstens 1,8 m van die vloer wees, en die vensterbank daarvan moet met 'n hoek van minstens vyf-en-veertig grade afwaarts en uitwaarts loop.</i></p>	<p>(b) The bottom of the said aperture shall be not less than 1,8 m from the floor and its sill shall slope downwards and outwards at an angle of not less than forty-five degrees.</p>
<p>(c) <i>Daar moet gesorg word dat al die plekke waar daar in die koeistal gewerk word, te alle tye toereikend verlig is.</i></p>	<p>(c) Adequate light shall be provided for at all working areas in the cowshed at all times.</p>
<p>(17) <i>Elke koeistal moet voorsien word van genoegsame gesonde water in pype, gevrywaar teen moontlike besoedeling, wat geredelik bekombaar is deur middel van binnekrane waarvan daar een vir elke 6 m van die koeistallengte moet wees en waaraan 'n tuinslang geheg kan word.</i></p>	<p>(17) Each cowshed shall be provided with an adequate piped supply of wholesome water, free from the possibility of pollution, which is readily accessible through inside taps of which there shall be one for each 6 m of the length of the cowshed and to which a hose can be attached.</p>
<p>(18) <i>Daar moet onmiddellik voor elke koeistalingang vir koeie 'n soliede en vloeistofdigte blad van sementbeton of ander goedgekeurde materiaal oor 'n oppervlak van minstens 14 m² aangebring word wat tot minstens 600 mm aan weerskante van die koeistalingang strek, of daar moet 'n soortgelyke strook, 2 m breed en minstens 7,5 m lank, verskaf word.</i></p>	<p>(18) An area of not less than 14 m² paved with solid and impervious cement-concrete or other approved material extending to a distance of 600 mm on each side of the cowshed entrance shall be provided immediately outside and adjoining every entrance used by cows, or similar cattle race 2 m in width and a minimum of 7,5 m in length shall be provided.</p>
<p>(19) <i>As 'n melkmasjien geïnstalleer word, moet daar voldoen word aan die bepalings van artikel 27 waar dit van toepassing is.</i></p>	<p>(19) Where a milking machine is installed the provisions of section 27 shall be complied with where applicable.</p>
<p>Melklokale</p>	<p>Milking Parlours</p>
<p>25.(1) <i>Behoudens die uitsonderings van artikel 1(2), moet elke melklokaal op 'n melkplaas ten opsigte waarvan 'n beheerpermit ingevolge</i></p>	<p>25.(1) Save as excepted in section 1(2), every milking parlour on a dairy farm in respect of which a control permit is required in terms of</p>

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| <i>artikel 2 vereis word, aan die vereistes van hierdie artikel voldoen.</i> | section 2, shall comply with the requirements of this section. |
| (2) <i>Die bepalings van hierdie artikel en dié van artikel 24(2), (9), (11), (13) en (16)(c) met betrekking tot koeistalle, is op alle melklokale van toepassing.</i> | (2) The provisions of this section and the requirements also of section 24(2), (9), (11), (13) and (16)(c) in regard to cowsheds shall apply to all milking parlours. |
| (3) <i>Behalwe in 'n noodgeval mag koeie in 'n melklokaal net op megaiiese wyse gemelk word.</i> | (3) Except in an emergency no cow shall be milked in a milking parlour otherwise than by mechanical means. |
| (4) <i>In 'n melklokaal mag daar geen bedrywigheid uitgesonderd die toediening van konsentrate en die produksie van melk plaasvind nie.</i> | (4) No operation other than the administration of concentrates and the production of milk shall be conducted in a milking parlour. |
| (5) <i>Die getal melkmasjiene of melkmasjieneenhede wat in 'n melklokaal verskaf word, moet minstens die helfte beloop van die getal koeie waarvoor daar in die melklokaal staanplek verskaf word.</i> | (5) The number of milking machines or milking machine units provided in a milking parlour shall be not less than half the number of cows for which standing accommodation is provided therein. |
| (6) <i>Geen gebou of afsonderlike gedeelte van 'n gebou mag as 'n melklokaal gebruik word nie, tensy dit gebou en ingerig is ooreenkomstig planne wat voorgelê is aan en goedgekeur is deur die stadsgeneesheer.</i> | (6) No building or separate part of a building may be used as a milking parlour, unless it has been constructed and laid out in accordance with plans submitted to and approved by the medical officer of health. |
| (7) <i>Elke melklokaal moet aan die volgende vereistes voldoen:</i> | (7) The following requirements shall be complied with in respect of every milking parlour: |
| (a) <i>Die afstand tussen die vloer en die laagste punt van die dak of plafon moet instens 2,7 m wees: Met dien verstande dat voornoemde afstand bokant 'n verhewe staanplatform wat vir die melk van koeie aangebring is, minstens 2,3 m moet wees.</i> | (a) It shall be at least 2,7 m high measured from the floor to the lowest point of the roof or ceiling: Provided that the height measured as aforesaid above a raised standing platform provided for the milking of cows shall be not less than 2,3 m. |
| (b) <i>'n Platform soos dié waarna daar in paragraaf (a) verwys word, moet as dit hoër as 300 mm is, 'n rand hê,</i> | (b) A platform referred to in paragraph (a), if higher than 300 mm shall be provided with a kerb of a minimum |

- minstens 50 mm hoog, wat sal verhoed dat vloeistowwe na dié gedeelte van die vloer van die melklokaal waarop melkers staan, kan afloop.*
- (c) *Die staanplatform vir koeie en die vloer van 'n melklokaal moet oor die breedte daarvan 'n val hê van 1 op 40 en 'n langswal van 1 op 70 in die rigting van die rioolput, opgaarput of wegdoenterrein wat by artikel 24(14) voorgeskryf word, sodat vloeistowwe daarvan daarheen kan afloop.*
- (d) *As daar nie 'n plafon is nie, moet die mure van alle vertrekke waarin melk of melktoerusting gehanteer word, tot teen die dak strek.*
- (e) *Die plafon, of as daar nie 'n plafon is nie, moet die dak 'n ligkleurige wasbare ondervlak hê en moet so gemaak wees dat stof die vertrek nie van bo af kan binnedring nie.*
- (f) *Die binnevlakke van die mure moet ligkleurig wees en moet van die vloer af tot by die plafon of die onderkant van die dak glad en vloeistofdig met sementpleister afgepleister wees, of met gladde, hardgebakte, ligkleurige sierstene, teëls of 'n ander goedgekeurde materiaal met soortgelyke eienskappe afgewerk wees, en moet so gebou wees en so 'n oppervlak hê dat dit sal hou as dit herhaaldelik en deeglik skoongemaak en gewas word.*
- (g) *Alle voeë tussen die vloere en die mure moet konkaaf wees, en die deuropeninge na die melklokaal moet volle soliede deure hê.*
- (h) *Die vensters moet ruite inhê en die oppervlakte van die oopmaak*
- height of 50 mm to prevent the escape of liquids to the part of the floor of the milking parlour on which milkers stand.
- (c) Drainage of effluent from the standing platform for cows and from the floor of a milking parlour shall be effected by means of a fall over the width thereof of 1 in 40 and longitudinal fall 1 in 70 towards a gully, catch pit or disposal site prescribed in section 24(14).
- (d) In the absence of a ceiling the walls of all rooms in which milk or milk appliances are handled shall extend up to the roof.
- (e) The ceiling or where there is no ceiling, the roof shall have a light-coloured, washable under-surface and be so constructed that it prevents the entry into the room of dust from above.
- (f) Internal walls shall be of a light colour, finished from floor to ceiling or to the lower part of the roof in smooth, impervious cement-plaster, smooth, hardburnt, light-coloured face bricks, tiles or some other approved material having similar properties and shall be of such construction and surface as will permit of and withstand frequent and thorough cleaning and washing.
- (g) All junctions between floors and walls shall be coved, and all doorways to and from the milking parlour shall be fitted with full solid doors.
- (h) The windows shall be fitted with glass, capable of being opened to

<p>gedeelte moet 50% van die oppervlakte van die vensteropening beslaan, en die totale vensteroppervlakte moet gelyk wees aan minstens 15% van die totale vloeroppervlakte. Daar mag binne en buite geen versperrings voor die vensters wees nie, en hulle moet so geleë wees dat die melklokaal bedags oral toereikend verlig is.</p>	<p>the extent of 50% of the window aperture and shall have an aggregate area equal to at least 15% of the total floor area. They shall be kept unobstructed both externally and internally and shall be so placed that all parts of the milking parlour are adequately lighted in daytime.</p>
<p>(i) In die buitemure moet daar ten opsigte van elke koei twee lugstene van standaardgrootte aangebring word, en die lugstene moet so geleë wees dat dit die melklokaal doeltreffend kruisventileer.</p>	<p>(i) External walls shall be provided with two standard sized air-bricks for every cow, so placed as to provide effective cross-ventilation of the milking parlour.</p>
<p>(j) Daar moet by elke melkpunt in die melklokaal 'n kraan met 'n toevoer gesonde water verskaf word.</p>	<p>(j) At each milking point within the milking parlour a tap with a wholesome water supply shall be provided.</p>
<p>(k) As 'n melklokaal in vakke verdeel is, moet die afskortings bestaan uit metaalpype met 'n middellyn van minstens 40 mm.</p>	<p>(k) Where a milking parlour is divided into stalls the dividing partitions shall be of metal tubing at least 40 mm in diameter.</p>
<p>(l) Daar moet oor die hele lengte of breedte van die vakke 'n vloerruimte van minstens 1,5 m breed verskaf word waarop die melkers kan werk.</p>	<p>(l) An operating floor space for milkers of a minimum width of 1,5 m along the full length of the stalls shall be provided.</p>
<p>Melkprosedure</p>	<p>Milking Procedure</p>
<p>26.(1) Koeie mag slegs gemelk word in 'n koeistal of 'n melklokaal wat voldoen aan die bepalings van hierdie verordeninge.</p>	<p>26.(1) No cow shall be milked elsewhere than in a cowshed or a milking parlour complying with the provisions of these by-laws.</p>
<p>(2) 'n Melker moet voordat hy begin melk en onmiddellik na elke onderbreking van sy melkwerk waartydens sy hande besoedel kon geraak het, en veral na elke besoek aan 'n latrine of urinaal sy hande en vingernaels deeglik met water en 'n goedgekeurde</p>	<p>(2) Before commencing milking and immediately after every interruption thereof likely to result in the contamination of his hands, and in particular after every visit to a latrine or urinal, a milker shall thoroughly wash and clean and scrub his hands and finger nails</p>

- kiemdodende seep was en met 'n naelborsel skrop.*
- (3) *Elke koei wat gemelk word, moet minstens eenkeer per dag of meer dikwels as dit nodig is, skoongemaak word.*
- (4) *Die uier en spene van elke koei moet net voordat sy gemelk word, met lopende water of 'n goedgekeurde bakteriedodende op-lossing gewas en afgedroog word en daar moet doeltreffende stappe gedoen word om te verhoed dat die melk en die bakteriedodende oplossing as dit gebruik word, deur urine, fekale stowwe of ander skadelike stowwe besoedel raak.*
- (5) *Elke keer wanneer 'n koei gemelk word, moet die eerste melk uit elke speen in 'n sifbeker of ander goedgekeurde toestel gemelk word om vas te stel of daar nie tekens van mastitis is nie, en as daar wel tekens van mastitis is of van enige ander kwaal wat in artikel 28(5) genoem word, moet daar aan die bepalings van die artikel voldoen word.*
- (6) *Die eerste straal melk uit elke speen moet op so 'n wyse weggedoen word dat alle moontlikheid van besmetting uitgeskakel word.*
- (7) *'n Melker wat met die hand melk, moet slegs 'n goedgekeurde smeermiddel gebruik. Al sodanige smeermiddels moet gehou word in houers wat binne en buite vry van vreemde stowwe of vullis is, en wat deksels het wat dig pas en waarmeër hulle net nadat die smeermiddel daaruit geneem is, weer dig toegemaak moet word.*
- (8) *Melk moet onmiddellik nadat dit*
- with a nail-brush and an approved germicidal soap and water.
- (3) Every cow which is being milked shall be cleaned at least once a day or more frequently if necessary.
- (4) The udder and teats of every cow shall be washed with running water or an approved bactericidal solution and dried immediately before it is milked, and adequate steps shall be taken to prevent the contamination of milk and the bactericidal solution, where used, by urine, faecal or other noxious matter.
- (5) At every milking the foremilk shall be examined for evidence of mastitis by passing the first stream of milk from each teat into a strip cup or other approved appliance and where the examination discloses evidence of mastitis or any other condition mentioned in section 28(5) the provisions of that section shall be complied with.
- (6) The first stream of milk from each teat shall be discarded in such a manner as to avoid risk of infection.
- (7) Only approved lubricant shall be used by a milker for hand milking. All such lubricants shall be kept in containers externally and internally free from extraneous matter or dirt and provided with closely-fitting lids which shall be replaced firmly immediately after lubricant has been taken from the container.
- (8) Milk shall, immediately after

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| <p><i>gemelk is, deur 'n skoon deursyger van 'n goedgekeurde eenmaalgebruikstipe gegooi word.</i></p> <p>(9) <i>Melk moet onmiddellik nadat dit deurgesyg is, van die koeistal of melklokaal af na die melkkamer of die ontvangkamer, as daar een is, geneem word.</i></p> <p>(10) <i>Wanneer die melk in die melkkamer kom, moet dit dadelik afgekoel word tot op 'n temperatuur van hoogstens 7 °C, en dit moet op dié temperatuur gehou word totdat dit vir vervoer afgehaal word.</i></p> <p>(11) <i>Melkstoeltjies moet so en van sodanige materiaal gemaak wees dat dit doeltreffend skoongemaak kan word, en dit moet in 'n skoon en higiëniese toestand gehou word.</i></p> <p>(12) <i>Slegs spantoue van die kettingtipe moet vir koeie gebruik word, en dit moet in 'n skoon en higiëniese toestand gehou word.</i></p> <p>(13) <i>Alle melkimmers of melkkanne mag slegs gebruik word om melk in te gooi of te vervoer terwyl daar gemelk word, en vir geen ander doel hoegenaamd nie.</i></p> <p>(14) <i>As 'n koei aan 'n siekte ly wat na die mening van die stadsgeenesheer meebring dat haar melk vir menslike verbruik ongeskik is, moet die melk elke keer onmiddellik nadat so 'n koei gemelk is, vernietig word en enige melk wat na die wete van die eienaar of persoon in beheer van die perseel, afkomstig is van 'n ongesonde koei, moet onmiddellik vernietig word.</i></p> | <p>milking, be strained through a clean strainer of approved single use type.</p> <p>(9) Milk shall, immediately after its straining, be removed from the cowshed or milking parlour to the milk room or receiving room, where provided.</p> <p>(10) On its arrival in the milk room the milk shall immediately be cooled to a temperature not exceeding 7 °C and kept at that temperature until its collection for transport.</p> <p>(11) Milking stools shall be so constructed and of such material that they can be effectively cleaned and shall be kept in a clean and sanitary condition.</p> <p>(12) Cow hobbles of the chain type only shall be used and they shall be kept in a clean and sanitary condition.</p> <p>(13) No milking pail or milk can shall be used for any purpose whatsoever other than the collection or conveyance of milk during milking operations.</p> <p>(14) Milk from a cow so diseased that in the opinion of the medical officer of health, it is unfit for human consumption by reason of such disease, shall be destroyed immediately after each milking and any milk which, to the knowledge of the owner or person in control of premises, is derived from an unhealthy cow, shall forthwith be destroyed.</p> |
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Melkmasjiene

Milking Machines

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| <p>27.(1) <i>Elke melkmasjien of –apparaat wat</i></p> | <p>27.(1) Every milking machine or milking</p> |
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- aangebring word, moet aan die volgende vereistes voldoen:*
- (a) *Vakuumpypleidings moet van gegalvaniseerde staal of ander goedgekeurde korrosiebestande materiaal met 'n gladde binnevlak gemaak wees.*
- (b) *Daar moet 'n vakuumentk of vogvanger met 'n toereikende vermoë hoogstens 2,5 m van die vakuumpomp af aangebring word, en die vakuumpypleiding moet sover doenlik toereikend en egalig skuins afloop sodat die vloeistof daarin deur swaartekragwerking na die vakuumentk of vogvanger kan dreineer: Met dien verstande dat die pyleiding na sy ander punt kan dreineer, soos voornoem, mits daar gesorg word dat al die vog daarin maklik verwyder kan word.*
- (c) *Die verbindingstuk tussen die vakuumentk of vogvanger en die vakuumpyp moet so gemaak en aangebring wees dat dit maklik uitmekaar gehaal en deeglik skoongemaak kan word.*
- (2) *As 'n melkmasjien 'n uitskeier het, moet die uitskeier in 'n goedgekeurde melkkamer wees, tensy dit van die geslote tipe is, in welke geval dit in die melklokaal kan wees.*
- (3) *Die gedeelte van die melkleiding wat bestaan uit pype waarin melk van die koei af loop, moet van vlekvrige staal of 'n ander goedgekeurde korrosiebestande materiaal gemaak wees, en moet 'n gladde binnevlak hê. Die hoofleiding moet 'n binnemiddellyn van minstens 25 mm hê en moet bestaan uit afhaalbare stukke wat met mekaar verbind is deur middel van goedgekeurde korrosiebestande koppelstukke wat op so 'n*
- apparatus installed shall comply with the following requirements:
- (a) Vacuum-pipe lines shall be of galvanised steel or other approved material of a non-corrodible nature with a smooth internal surface.
- (b) A vacuum tank or trap of adequate capacity shall be installed at a point not more than 2,5 m from the vacuum pump and the vacuum-pipe line shall, where practicable have an adequate and even fall enabling it to drain to the vacuum tank or trap by gravity: Provided that the pipe-line may be drained as aforesaid towards its other end if a convenient means is provided for the complete removal of moisture therefrom.
- (c) The connection between the vacuum tank or trap and the vacuum pipe shall be so constructed and arranged that it can be easily dismantled and thoroughly cleaned.
- (2) A releaser incorporated in a milking machine shall be situated in an approved milk room unless it is of a closed type in which case it may be situated in the milking parlour.
- (3) That part of the milk line consisting of pipes along which milk passes from the cow, shall be of stainless steel or other approved non-corrodible material with a smooth internal surface. The main line shall have an internal diameter of not less than 25 mm and shall consist of detachable sections connected to one another by means of approved non-corrodible couplings so fitted and installed that they can be easily dismantled and

- wyse aangebring en verbind is dat dit maklik uitmekaargehaal en deeglik skoongemaak kan word.*
- (4) *'n Verandering in die vloeistofrigting van die melk in 'n melkleiding moet bewerkstellig word deur middel van 'n pyp of ander toebehore van 'n goedgekeurde tipe wat maklik en doeltreffend skoongemaak kan word.*
- (5) *Alle buise wat gebruik word saam met apparaat wat in verband met meganiese melkwerk aangewend word, moet bestaan uit verwyderbare stukke wat so aangebring en verbind is dat hulle maklik uitmekaargehaal en deeglik skoongemaak kan word.*
- (6) *Uitskeiers moet van vlekvrystaal of 'n dergelike goedgekeurde en korrosiebestande materiaal gemaak wees, en die uitskeiers sowel as die pompe moet so gemaak wees en aangebring word dat dit maklik afgehaal of uitmekaargehaal en deeglik skoongemaak kan word.*
- (7) *Geen gomlastiekpyp of ander toebehore wat gebars, verweer of andersins gebrekkig is, mag gebruik word nie.*
- (8) *Elke gedeelte van 'n melkmasjien of -apparaat met inbegrip van speenhulse moet, soos dit by artikel 13 voorgeskryf word, skoongemaak en ontsmet word en moet, totdat dit weer gebruik word, op so 'n wyse in die melkkamer of op 'n ander goedgekeurde plek gebêre word dat dit nie besoedel kan raak nie.*
- (9) *Elke speenhuls moet eers in skoon koue water en daarna in 'n goedgekeurde bakteriedodende oplossing deeglik afgespoel of op*
- thoroughly cleaned.
- (4) A change of direction in the flow of milk in a milk line shall be effected by means of a pipe or other fitting of approved type capable of being easily and effectively cleaned.
- (5) All tubing used in connection with apparatus associated with mechanical milking shall be arranged in detachable sections so fitted and installed that they can be easily removed or dismantled and thoroughly cleaned.
- (6) Releasers shall be of stainless steel or similar approved and non-corrodible material, and both releasers and pumps shall be so constructed and fitted that they can be easily removed or dismantled and thoroughly cleaned.
- (7) No rubber tubing or other fittings which are cracked, perished or otherwise defective shall be used.
- (8) Every part of a milking machine or apparatus including the teat cups shall be cleaned and disinfected as prescribed in section 13, and shall, until used again, be stored in the milk room or some other approved place in such a manner that it cannot be contaminated.
- (9) Every teat cup shall, before being transferred from one cow to another, be thoroughly rinsed first in clean cold water and then in

<p><i>'n ander goedgekeurde wyse afgespoel word voordat die volgende koei daarmee gemelk word.</i></p>	<p>approved bactericidal solution or subjected to some other approved method of cleaning.</p>
<p><i>Gesondheid van Melkbeeste - Algemeen</i></p>	<p>Health of Dairy Stock – General</p>
<p>28.(1) <i>Die stadsgeneesheer, 'n veearts, 'n gesondheidsbeampte of 'n ander gemagtigde beampte in diens van die Raad kan -</i></p>	<p>28.(1) The medical officer of health, any veterinarian, any health-officer or other authorised officer employed by the Council may -</p>
<p>(a) <i>enige melkbees ondersoek en met dié doel 'n perseel of grond betree;</i></p>	<p>(a) inspect any dairy stock and for that purpose enter upon any premises or land;</p>
<p>(b) <i>iemand wat melkbeeste besit of aanhou, met skriftelike of mondelinge kennisgewing van minstens 24 uur gelas om hulle op sy perseel bymekaar te maak sodat 'n veearts hulle kan inspekteer en, indien nodig, kan ondersoek en toets;</i></p>	<p>(b) by at least 24 hours' written or verbal notice require a person who owns or keeps dairy stock to assemble it upon his premises for the purpose of inspection and if necessary, examination and testing by a veterinarian;</p>
<p>(c) <i>enige melk- of ander monster wat hy nodig het om 'n toets te kan uitvoer, neem en verwyder.</i></p>	<p>(c) collect and remove any milk or other specimen which he may require for the purpose of carrying out any test.</p>
<p>(2) <i>Die eienaar of persoon in beheer van 'n melkplaas moet nie net gevolg gee aan alle kennisgewings wat kragtens subartikel (1)(b) aan hom uitgereik word nie, maar moet ook toelaat dat die melkbeeste of ander diere aan ondersoeke en toetse wat nodig geag word om te bepaal of hulle siek is, onderwerp word met tussenpose wat die Raad, die stadsgeneesheer, veearts of ander beampte wat in die kennisgewings genoem word, mag vereis, en om alle hulp te verleen wat redelikerywse nodig is om sodanige ondersoeke en toetse moontlik te maak.</i></p>	<p>(2) The owner or person in control of a dairy farm shall besides complying with any notice served in terms of subsection (1)(b), permit to be carried out and render all assistance reasonably necessary to enable to be carried out at such intervals as the council, the medical officer of health, veterinarian or other officer therein referred to may require, any such tests or examination for disease of dairy stock or other animals as may be required.</p>
<p>(3) <i>Die veearts pas sodanige toetse toe en doen sodanige ondersoek volgens die metodes wat hy</i></p>	<p>(3) Every such test or examination shall be carried out by a veterinarian according to the</p>

	<i>bepaal.</i>		methods laid down by him.
(4)	<i>As dit uit toetse of ondersoeke blyk dat 'n dier siek is, moet daar met die betrokke dier gehandel word ooreenkomstig die bepalinge van subartikel (5) tot en met (9) vir sodanige tydperk as wat die Raad, die stadsgeneesheer, veearts of ander beampte bepaal, of op sodanige ander wyse as wat hy voorskryf.</i>	(4)	Any animal shown by such tests or examination to be diseased shall be dealt with in accordance with the provisions of subsections (5) to (9) inclusive for such period as the Council, medical officer of health, veterinarian or other officer may determine or in such other manner as he may direct.
(5)	<i>'n Dier wat aan een van die volgende kwale ly of vermoedelik daaraan ly, moet onmiddellik uit die kudde verwyder en binne 'n goedgekeurde kwarantyngebied gehou word:</i>	(5)	Any animal shall be removed from the herd immediately and confined within an approved quarantine area if it suffers or is suspected to be suffering from any of the following conditions:
(a)	<i>Mastitis.</i>	(a)	Mastitis.
(b)	<i>Aansienlike verharding van die uier.</i>	(b)	Substantial induration of the udder.
(c)	<i>Die afskeiding van bloederige, draderige of andersins abnormale melk.</i>	(c)	Secretion of bloody, stringy or otherwise abnormal milk.
(d)	<i>Tuberkulose.</i>	(d)	Tuberculosis.
(e)	<i>Salmonellose of enige vorm van aanhoudende diarree.</i>	(e)	Salmonellosis or any form of persistent diarrhoea.
(f)	<i>Misgeboorte.</i>	(f)	Abortion.
(g)	<i>Agtergeblewe nageboorte.</i>	(g)	Retained placenta.
(h)	<i>Septiese baarmoederontsteking.</i>	(h)	Septic metritis.
(i)	<i>Septiese hoefhoringvliesontsteking.</i>	(i)	Septic pododermatitis.
(j)	<i>Verspreide skurfte.</i>	(j)	Generalised mange.
(k)	<i>Ernstige bosluisbesmetting</i>	(k)	Severe tick infestation.
(l)	<i>Uittering.</i>	(l)	Emaciation.
(m)	<i>Benewens bogenoemde toestande, akute koorssiektes, met inbegrip van miltsiekte, anaplasmose</i>	(m)	Acute febrile disease other than the abovementioned conditions including anthrax, anaplasmosis

- (galsiekte), babesiose (rooiwater), driedaestwywesiekte en knoppiesvelsiekte.*
- (gall-sickness), babesiosis (red-water), ephemeral fever (three-day stiff sickness) and lumpy skin disease.
- (n) *Enige ander siekte wat die stadsgeneesheer vanweë die aansteeklike of besmetlike aard daarvan, of vanweë die aansteeklike of besmetlike aard daarvan, of vanweë 'n noodtoestand, van tyd tot tyd by die lys mag voeg.*
- (n) Any other disease which, owing to its contagious or infectious nature or to the emergency of the occasion, may be added to this list from time to time by the medical officer of health.
- (o) *Enige ander ongesteldheid, met inbegrip veral van oop of septiese wonde en swere wat moontlik melk, melktoestelle of mense wat met die kudde werk, kan besmet.*
- (o) Any other condition, including in particular the presence of open or septic wounds and abscesses rendering possible the contamination of milk, milking appliances or persons working with the herd.
- (6) *Inenting teen ondergenoemde siektes moet op die tye en volgens die metodes wat 'n veearts voorskryf, geskied en die eienaar of okkupant van die perseel waarop melk wat vir verbruik in die munisipale gebied bedoel is, geproduseer word, moet, as die stadsgeneesheer dit verlang, bewys lewer van sodanige inenting.*
- (6) Inoculations against the disease hereinafter mentioned shall be carried out at the time specified and according to the methods laid down by a veterinarian, and the owner or occupier of the premises at which milk intended for consumption in the municipal area is produced shall submit proof of such inoculation, if called upon by the medical officer of health to do so.
- (7) *Die inentings wat ingevolge subartikel (6) voorgeskryf word, behels die volgende:*
- (7) The inoculations required in terms of subsection (6) shall be as follows:
- (a) *Alle beeste moet een keer elke 12 maande op 'n tydstip gedurende die tydperk wat bepaal word deur 'n veearts wat namens die Raad optree, met 'n goedgekeurde entstof teen miltsiekte ingeënt word.*
- (a) All cattle shall be inoculated against anthrax with an approved vaccine once in every 12 months and at such time during that period as may be fixed by any veterinarian acting on the Council's behalf.
- (b) *Alle verskalwers tussen 3 en 10 maande oud moet met brucella abortus-entstof, stam 19, teen brusellose ingeënt word.*
- (b) All heifer calves between the ages of 3 and 10 months shall be inoculated against brucellosis with strain 19 brucella abortus vaccine.

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| <p>(c) <i>Alle bokooie wat met melkdiere in aanraking kan kom, moet met brucella-entstof, stam Elberg Rev. 1, teen brusellose ingeënt word wanneer hulle tussen 4 en 6 maande oud is.</i></p> <p>(d) <i>Alle ander inentings teen siektes moet geskied wanneer die stadsgeneesheer dit of om dringendheidsredes, of as algemene gebruik, voorskryf.</i></p> <p>(8) <i>Die stadsgeneesheer moet sonder versuim daarvan verwittig word as 'n dier op 'n persel waarop daar melk gehanteer of opgeberg word, 'n aansteeklike of besmetlike siekte opgedoen het en hy moet ook daarvan verwittig word as so 'n dier in aanraking was met 'n dier wat ly, of vermoedelik ly aan, of wat onder kwarantyn is of behoort te wees vanweë 'n aansteeklike of besmetlike siekte.</i></p> <p>(9) <i>Daar moet aan al die voorskrifte wat die stadsgeneesheer uitreik vir die ontsmetting en plaaguit-suiwering van persele en ter voorkoming van die verspreiding van siektes waarvoor diere vatbaar is, voldoen word.</i></p> | <p>(c) All female goats which may come into contact with dairy stock shall, between the ages of 4 and 6 months, be inoculated against brucellosis with strain Elberg Rev. 1 brucella vaccine.</p> <p>(d) Any other inoculation against diseases shall as a matter either of emergency or of general practice, be carried out as and when the medical officer of health may prescribe.</p> <p>(8) The medical officer of health shall forthwith be informed of any infectious or contagious disease contracted by any animal kept on the premises on which milk is handled or stored, and he shall also be informed whenever any such animal has come into contact with any animal suffering or suspected to be suffering from any infectious or contagious disease or which is or should be in quarantine on account of such disease.</p> <p>(9) All such requirements for disinfecting and the disinfestations of premises and preventing the spread of any disease to which animals are susceptible as the medical office of health may make known shall be complied with.</p> |
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DEEL VIII

GROOTMAATPLAASTENKS,
MELKTENKWAENS EN
MELKOORTAPDEPOTS

Grootmaatplaastenks

- 29.(1) *Grootmaatplaastenks moet wat konstruksie, ligging en toebehore betref, aan die volgende vereistes voldoen:*
- (a) *Grootmaatplaastenks moet aan die vereistes van artikel 12(1) en (2)*

PART VIII

FARM BULK TANKS, MILK TANKERS
AND MILK TRANSFER DEPOTS

Farm Bulk Tanks

- 29.(1) In the regard to their construction, situation and fittings, all farm bulk tanks shall comply with the following requirements:
- (a) Farm bulk tanks shall comply with the requirements of section 12(1)

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| | voldoen. | | and (2). |
| (b) | <i>Die binnetenk moet gemaak wees van vlekvrystaal, graad ISI 304, of volgens 'n gelykwaardige spesifikasie en die binnevlak daarvan moet 'n medium of grof gerigte satynafwerking hê in ooreenstemming met die monsters wat deur die Suid-Afrikaanse Buro vir Standaarde bewaar word. Alle hoeke, laste of dele wat binne in die tenk gevorm word en wat moontlik met melk in aanraking kan kom, moet afrondingstrale van minstens 25 mm hê.</i> | (b) | The inner vessel shall be constructed of stainless steel grade ISI 304 or an equivalent specification and its inner surface shall be brought to a medium or coarse directional satin finish corresponding with the samples kept by the South African Bureau of Standards. All corners, joints or parts formed inside the tank and liable to come in contact with milk shall be so constructed as to have fillet radii of not less than 25 mm. |
| (c) | <i>Alle dele van die binnetenk moet afloopval regstreeks na die uitlaatpunt hê.</i> | (c) | All parts of the inner vessel shall drain directly to the outlet. |
| (d) | <i>Die rand van die binnetenk moet minstens 12 mm bokant die omringende gedeelte van die tenk uitsteek.</i> | (d) | The edge of the inner vessel shall extend not less than 12 mm above the surrounding portion of the tank. |
| (2) | <i>Alle moontlike melkraakvlakke moet sigbaar en geredelik toeganklik wees en moet maklik skoongemaak kan word.</i> | (2) | All possible milk contact surfaces shall be visible, easily accessible and readily cleanable. |
| (3) | <i>Elke grootmaatplaastenken moet 'n deksel of deksels hê sodat die inhoud daarvan doeltreffend teen besoedeling beskerm is.</i> | (3) | Every farm bulk tank shall be provided with a lid or lids so as effectively to protect the contents from contamination. |
| (4) | <i>'n Brug mag uiters 700 mm breed wees en sodanige brug en hegstukke moet maklik skoongemaak kan word en vloeistof moet self daarvan afloop; dit moet nie toegang tot enige gedeelte van die tenk versper nie.</i> | (4) | Any bridge shall not exceed 700 mm in width and such bridge and attachments shall be easily cleanable, self draining and so constructed as not to obstruct access to any portion of the tank. |
| (5)(a) | <i>Elke grootmaatplaastenken moet 'n uitlaatpyp hê wat so gemaak en aangebring is dat dit maklik skoongemaak kan word en dat alle vloeistof kan uitloop.</i> | (5)(a) | Every farm bulk tank shall be provided with an outlet pipe so constructed and in such a position as to be readily cleanable and to effect complete drainage. |
| (b) | <i>Die end van die uitlaatpyp moet</i> | (b) | The end of the outlet pipe shall be |

- van 'n skroefdop van vlekvrye staal voorsien word waarmee die end doeltreffend bedek word.
- (6) *Elke grootmaatplaastenk moet toegerus wees met 'n roertoestel of met roertoestelle van vlekvrye staal wat binne 5 minute nadat dit in werking gestel is, die inhoud van die tenk deeglik kan meng.*
- (7)(a) *Elke grootmaatplaastenk moet toegerus wees met 'n goedgekeurde termometer wat die temperatuur van die melk akkuraat tot die naaste 2 °C kan aandui. Enige gedeelte van die termometer wat met die melk in aanraking kom, moet in 'n omhulsel van vlekvrye staal wees, en so 'n termometer moet verseël wees sodat stof of vog dit nie kan binnedring nie; dit moet van 0°C tot 40 °C gegradeer wees, en die skaalverdeling moet uiters 10° C per 25 mm van die skaallengte wees en moet 'n rooi merkie by 5° C hê.*
- (b) *Die afkoelingstelsel moet so ontwerp wees dat dit die melk se temperatuur binne 'n tydperk van 2 uur nadat daar gemelk is, tot 5 °C of laer kan afkoel en dit op 'n temperatuur tussen 1 °C en 7 °C kan hou.*
- (8) *Nadat die grootmaatplaastenk leeggemaak is en voordat dit weer gebruik word, moet dit ooreenkomstig artikel 13 skoongemaak word.*
- (9) *Elke grootmaatplaastenk moet geleë wees in 'n melkkamer wat groot genoeg is sodat daar 'n onbelemmerde ruimte van 800 mm rondom die tenk is en die melkkamer moet of 'n dubbeldeur hê wat groot genoeg is, of 'n venster raam wat verwyder kan word uit die vensteropening wat*
- covered by a screw-on stainless steel cap which effectively covers the end of the pipe.
- (6) Every farm bulk tank shall be provided with a stainless steel agitator or agitators capable of thoroughly mixing the contents of the tank within 5 minutes after being put into operation.
- (7)(a) Every farm bulk tank shall be provided with an approved thermometer capable of indicating the temperature of the milk accurately to a margin not exceeding 2 °C. Any part of the thermometer coming in contact with milk shall be encased in stainless steel, and such thermometer shall be sealed against the ingress of dust or moisture, be graduated from 0 °C to 40 °C, have a scale indicating not more than 10 °C per 25 mm of scale length, and be graduated at 5 °C with a red mark.
- (b) The cooling system shall be so designed as to reduce the temperature of milk to 5 °C or less within a period of 2 hours after milking and to maintain the milk at a temperature between 1 °C and 7 °C.
- (8) After emptying and before each usage the farm bulk tank shall be cleaned in accordance with section 13.
- (9) Every farm bulk tank shall be situated in a milk room of sufficient size to allow for 800 mm of unobstructed space on all sides and such milk room shall be fitted with either a double door or a removable window frame of adequate size so as to permit passage of the tank.

- groot genoeg is sodat die tenk daardeur kan gaan.*
- (10) *As die beheerpaneel van die tenk nie 'n integrerende deel van die tenk is nie, moet dit aangebring wees teen die muur van die melkkamer so na as moontlik aan die buitedeur waarna daar in artikel 7(2)(h) verwys word.*
- (11) *Die afstand tussen die uitlaatpunt van die grootmaatplaastenk tot by die inlaatpunt van die melktenkwa moet uiters 6 m wees.*
- (12) *Daar moet regstreekse toegang verskaf word sodat die melktenkwa die laaiplek kan bereik en die perseel kan verlaat sonder dat daar agteruit gery of gemanoeuvreer moet word.*
- Afhaal van Melk uit Grootmaatplaastenks*
- 30.(1) *'n Pylstok wat in die melk ingesteeek word, moet eers doeltreffend skoongemaak word.*
- (2)(a) *Die pyp wat gebruik word om melk uit die grootmaatplaastenk te tap, moet -*
- (i) *gemaak wees van materiaal ooreenkomstig die vereistes wat by artikel 12(1) en (2) voorgeskryf word;*
- (ii) *uiters 7,5 m lank wees; en*
- (iii) *behalwe as een punt van die pyp met die pomp verbind is, aan elke punt teen besoedeling beskerm word deur 'n skroefdop van vlekvrige staal wat die opening en die skroefdraad aan die punte doeltreffend verseël wanneer die pyp nie gebruik word nie.*
- (b) *So 'n pyp moet, wanneer dit nie*
- (10) When not forming an integral part of the tank, the control panel of the tank shall be situated against the wall in the milk room as near as practicable to the exit door referred to in section 7(2)(h).
- (11) The distance from the farm bulk tank outlet to the intake of the milk tanker shall not exceed 6 m.
- (12) Direct access shall be provided to enable the milk tanker to reach the loading point and leave the premises without reversing or manoeuvring.
- Collection of Milk from Farm Bulk Tanks
- 30.(1) Any metering rod inserted into the milk shall be adequately cleaned before insertion.
- (2)(a) The pipe used for withdrawing milk from the farm bulk tank -
- (i) shall be made of material prescribed in and in accordance with the requirements of section 12(1) and (2);
- (ii) shall have a length of not more than 7,5 m; and
- (iii) shall, save where one end is connected to the pump, have each end protected against contamination by a stainless steel screw-on cap which effectively seals the opening and the thread at its ends when the pipe is not in use.
- (b) While not in use, such pipe shall be

- gebruik word nie, in 'n stofdigte omhulsel gehou word en teen die son se hitte beskerm word.*
- (3) *Iemand wat melk uit 'n grootmaatplaastenk afhaal, moet deur die stadsgeneesheer as 'n geskikte en gepaste persoon geag word en so iemand moet die monsters uit elke sodanige tenk neem en dit hanteer op 'n wyse wat wesenlik ooreenkóm met dié wat by reël 2(9) van die Kode voorgeskryf word.*
- (4) *Elkeen wat grootmaatplaasmelk afhaal, moet op versoek aan die Raad 'n lys voorlê met die name en adresse van die mense by wie sodanige melk afgehaal is, en die hoeveelhede wat afgehaal is en wat ten opsigte van elke vak van die tenkwa afsonderlik aangeteken moet word, en hy moet ook die monsters wat kragtens subartikel (3) geneem is, oorhandig.*
- (5) *Behalwe in noodgevalle, moet grootmaatplaasmelk -*
- (a) *deur die permithouer weggestuur word binne 44 uur nadat dit geproduseer is; en*
- (b) *binne 16 uur nadat dit afgehaal is, by die melkery afgelewer word.*

Melktenkwaens

- 31.(1) *Alle melktenkwaens moet wat hulle bou en toebehore betref, aan die volgende vereistes voldoen:*
- (a) *Die melktenk moet aan die bepalings van artikel 12(1) en (2) voldoen, en moet 'n sirkelvormige of elliptiese dwarsdeursnee hê, met afsonderlike vakke sonder tussenverbindings met 'n houvermoë van uiters 5 000 l per vak; dit moet sonder skot- of stuwingsplate wees*

kept in a dustproof housing and protected against the heat of the sun.

- (3) the person collecting milk from a farm bulk tank shall be a person deemed by the medical officer of health to be a fit and proper person and such person shall take and handle samples from every such tank in a manner substantially in accordance with rule 2(9) of the Code.

- (4) Every person collecting farm bulk milk shall, on request, furnish the council with a list of names and addresses of persons from whom such milk has been collected, the quantities collected separately recorded in respect of each compartment of the tanker, and deliver the samples taken in terms of subsection (3).

- (5) Save in cases of emergency, farm bulk milk shall be -

- (a) dispatched by the permit holder within 44 hours of production; and
- (b) delivered to the dairy within 16 hours of collection.

Milk Tankers

- 31.(1) In regard to their construction and fittings all milk tankers shall comply with the following requirements:
- (a) The milk tank shall comply with the provisions of section 12(1) and (2) and shall be of circular or elliptical cross section constructed in separate non-interleading compartments not exceeding 5 000 l each, without baffles or surge plates, and each compartment shall be self-

- en elke vak moet self leegloop deur 'n afsonderlike pypleiding wat verbind is met 'n gemeenskaplike pypleiding wat met die pomp verbind is: met dien verstande dat hierdie vereiste nie van toepassing is op melktenks wat voor die afkondigingsdatum hiervan in gebruik was of gemaak is nie.*
- (b) *Die binnetenk van die melktenk moet gemaak wees van vlekvrystaal wat voldoen aan graad ISI 304 of 'n gelykwaardige spesifikasie en die binnevlak daarvan moet 'n medium of grof gerigte satynafwerking hê in ooreenstemming met die monsters wat deur die Suid-Afrikaanse Buro vir Standaarde bewaar word. Alle hoeke, laste of dele wat binne in die tenk gevorm word, en wat moontlik met melk in aanraking kan kom, moet so gemaak wees dat dit afrondingstrale het van minstens 25 mm.*
- (c) *As melktenks waarna daar in die voorbehoudsbepaling by paragraaf (a) verwys word, skot- of stuwingsplate het, moet dit so gemaak wees dat dit maklik skoongemaak kan word.*
- (d) *Alle toebehore aan 'n melktenk moet maklik bereik kan word en moet verwyder en uitmekaar gehaal kan word sodat dit skoongemaak en gesteriliseer kan word, en 'n boog in 'n uitlaatpyp moet 'n gemiddelde straal van minstens 75 mm hê.*
- (e) *Die melktenk moet 'n mangat hê wat sirkelvormig moet wees, 'n binnemiddellyn van minstens 450 mm moet hê en minstens 70 mm bokant die buitehuls moet uitsteek. Dit moet 'n vasboutdeksel hê sodat die inhoud van die melktenk doeltreffend teen besoedeling*
- draining to a separate pipe-line linked to a joint pipe-line connected with the pump: Provided that this requirement shall not apply to milk tanks in use or constructed prior to the date of publication hereof.
- (b) The inner vessel of the milk tank shall be constructed of stainless steel complying with grade AISI 304 or an equivalent specification, and its inner surface shall be brought to a medium or coarse directional satin finish corresponding with the samples kept by the South African Bureau of Standards. All corners, joints or parts formed inside the tank and liable to come in contact with milk shall be so constructed as to have a fillet radii of not less than 25 mm.
- (c) Baffles or surge plates, where fitted to milk tanks as contemplated in the proviso to paragraph (a), shall be so constructed as to be easily cleanable.
- (d) All fittings attached to the milk tank shall be easily accessible, removable and capable of being dismantled for cleaning and sterilising, and any bend in an outlet pipe shall have a mean radius of not less than 75 mm.
- (e) The milk tank shall have a manhole of circular construction, having a minimum diameter of 450 mm and extending a minimum of 70 mm above the external sheath. It shall be provided with a screw-on lid so as to protect effectively the contents against contamination. A

- beskerm kan word, en elke mangatdeksel moet 'n stofdop op kry.*
- (f) *Die melktenk moet so geïsoleer wees dat al die melk wat daaruit kom 'n temperatuur van hoogstens 9°C het.*
- (g) *'n Uitlaatpyp wat melk kan bevat, moet doeltreffend geïsoleer wees.*
- (h) *Elke vak moet toegerus wees met 'n toereikende getal verwyderbare sproeitoestelle wat so gerangskik is dat die hele binnekant van die tenk en die skotplate doeltreffend skoongemaak kan word.*
- (i) *Alle pype wat vir die skoonmaak van die melktenk voorsien word, moet aan die buitekant van die melktenk geleë wees, en die punte van sodanige pype moet bedek wees met skroefdoppe van vlekvrre staal wat die pypente doeltreffend bedek.*
- (j) *Daar moet 'n vaste leer en 'n glyvaste looplys verskaf word om toereikende toegang tot elke mangat te verleen.*
- (k) *Die meganiese uitrusting en beheerapparaat van die tenk moet gehuisves word in 'n sluitbare, stofdigte vak wat sodanige vorm en grootte het dat die uitrusting en beheerapparaat maklik geïnspekteer, onderhou en gebruik kan word.*
- (2)(a) *Elke melktenkwa moet toegerus wees met 'n geïsoleerde stofdigte houër wat toereikend is vir die getal monsters wat kragtens artikel 30(3) geneem moet word, en dit moet so gemaak en toegerus wees dat sodanige monsters op 'n temperatuur van uiters 7 °C gehou kan word.*
- dust cover shall be provided to cover each manhole lid.
- (f) The milk tank shall be so insulated as to ensure that all milk delivered therefrom shall be of a temperature not exceeding 9 °C.
- (g) Any outlet pipe which may contain milk shall be adequately insulated.
- (h) Each compartment shall be fitted with an adequate number of detachable spray devices so arranged as to clean adequately the whole of the interior of the tank and baffles.
- (i) All pipes provided for the cleaning of the milk tank shall be situated on the outside of the milk tank and the ends of such pipes shall be covered by screw-on stainless steel caps which effectively cover the end of the pipes.
- (j) A fixed ladder and a skid-proof catwalk to give adequate access to each manhole, shall be provided.
- (k) The mechanical equipment and controls of the tank shall be housed in a lockable, dust-protected compartment of such shape and size as to permit easy inspection, maintenance and operation of such equipment and controls.
- (2)(a) Every milk tanker shall be equipped with an insulated dust-proof container adequate for the number of samples collected in terms of section 30(3) and so constructed and equipped as to maintain such samples at a temperature not exceeding 7 °C.

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| <p>(b) <i>Alle uitlaatplekke uit en pompinlaatplekke na die melktenks moet toegerus wees met skroefdoppe en vlekvrystaal sodat die skroefdraad en die opening doeltreffend teen besoedeling beskerm is.</i></p> | <p>(b) All outlets from and pump inlets to the milk tank shall be fitted with stainless steel screw-on caps so as effectively to protect the thread and opening from contamination.</p> |
| <p>(3)(a) <i>Waar 'n vakuumdrukstelsel gebruik word om die tenk met melk vol en leeg te maak, moet die lug kompressor olievrye lug wat doeltreffend gefiltreer is, verskaf en die verbindingspype moet toegerus wees met 'n toestel wat voorkom dat melk na die kompressor of uitsuier terugloop.</i></p> | <p>(3)(a) Where a vacuum-pressure system is used for the loading and discharge of milk into and out of the tank, the air compressor shall provide oil-free, efficiently filtered air and the connecting pipework shall be fitted with a device to prevent the return of milk to the compressor or exhauster.</p> |
| <p>(b) <i>Tensy die melk in 'n enkele houer oorgetap word, moet die inhoud van die melktenk onmiddellik voordat die tenk leeggemaak word, deeglik omgeroer word met 'n goedgekeurde meganiese toestel of gefiltreerde druklug wat verskaf moet word deur die permithouer ten opsigte van die melkery wat die melk ontvang.</i></p> | <p>(b) Unless the milk is discharged into a single receptacle, the contents of the milk tank shall, immediately prior to discharge, be thoroughly stirred by means of an approved mechanical device or filtered compressed air provided by the permit holder in respect of the receiving dairy.</p> |
| <p>(4)(a) <i>Die permithouer ten opsigte van die melkery wat die melk ontvang, moet goedgekeurde geriewe verskaf, met inbegrip van 'n wasplek en materiaal vir die skoonmaak van melktenkwaens soos bepaal by paragraaf (b).</i></p> | <p>(4)(a) The permit holder in respect of the dairy receiving the milk shall provide approved facilities including a washing bay and materials for the cleaning of milk tankers as provided in paragraph (b).</p> |
| <p>(b) <i>Onmiddellik nadat die melk elke keer afgelaai is, moet die persoon in beheer van die melktenkwa -</i></p> | <p>(b) Immediately after each discharge of milk the person in charge of the milk tanker shall -</p> |
| <p>(i) <i>die melkraakvlakke aan die binnekant van elke melktenk ooreenkomstig die bepalings van artikel 13 skoonmaak; en</i></p> | <p>(i) clean the milk contact surfaces of the interior of each milk tank in accordance with the provisions of section 13; and</p> |
| <p>(ii) <i>die buitekant van die melktenkwa met water afspoel en, waar nodig, sodanige melktenkwa was.</i></p> | <p>(ii) flush down the outside of the milk tanker with water and where necessary wash such milk tanker.</p> |

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| <p><i>goedgekeur is;</i></p> <p>(b) <i>tenkwawasgeriewe soos ingevolge artikel 31(4)(a) vereis word, verskaf word.</i></p> <p>(2) <i>Artikels 5, 10, 31(4)(b), (5), (6), (7) en (8) is mutatis mutandis op 'n melkoortapdepot van toepassing.</i></p> <p>(3) <i>Behalwe in noodgevalle, mag geen melk wat bedoel is om in die munisipale gebied ingebring te word, of wat in die munisipale gebied is, van 'n melktenkwa na 'n ander voertuig of houer oorgeplaas word nie, behalwe by 'n goedgekeurde melkoortapdepot.</i></p> | <p>by the Council;</p> <p>(b) tanker washing facilities as required in terms of section 31(4)(a) are provided.</p> <p>(2) Sections 5, 10, 31(4)(b), (5), (6), (7) and (8) shall apply mutatis mutandis in respect of a milk transfer depot.</p> <p>(3) Save in cases of emergency, milk which is intended to be introduced into or milk within, the municipal area shall not be transferred from a milk tanker to another vehicle or container other than at an approved milk transfer depot.</p> |
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DEEL IX

VERSPREIDING EN VERKOOP VAN
MELK

Algemeen

- 32.(1) *Na die vasgestelde dag mag geen melk, uitgesonderd gepasteuriseerde of gesteriliseerde melk verkoop of verskaf word nie, en mag geen melkprodukt of saamgestelde suiwelprodukt van die hand gesit word soos voornoem nie, tensy die melk wat vir die vervaardiging daarvan gebruik is of die melkprodukt of saamgestelde suiwelprodukt self, gepasteuriseer of gesteriliseer is.*
- (2) *Na die vasgestelde dag moet alle melk, uitgesonderd gepasteuriseerde of gesteriliseerde melk, wat in die munisipale gebied ingebring word, onmiddellik nadat dit aldus ingebring is by goedgekeurde persele afgelewer word sodat dit gepasteuriseer of gesteriliseer kan word.*
- (3) *Na die vasgestelde dag mag geen*

PART IX

DISTRIBUTION AND SALE OF MILK

General

- 32.(1) After the appointed day no milk other than pasteurised or sterilised milk shall be sold or supplied and no milk product or composite dairy product shall be disposed of as aforesaid unless the milk used in the making thereof or the milk product or composite dairy product itself has been pasteurised or sterilised.
- (2) After the appointed day all milk other than pasteurised or sterilised milk which is introduced into the municipal area shall, immediately after its introduction, be delivered to approved premises for pasteurisation or sterilisation.
- (3) After the appointed day no milk

- melkproduk in die munisipale gebied ingebring of daar gemaak of vervaardig word nie, tensy die melk waaruit dit gemaak of vervaardig is, gepasteuriseerde of gesteriliseerde melk was.*
- (4) *Na die vasgestelde dag mag geen melk, melkproduk of saamgestelde suiwelproduk wat by 'n melkery buite die munisipale gebied gepasteuriseer of gesteriliseer is, in die munisipale gebied ingebring word nie, tensy 'n beheerpermit ten opsigte van sodanige melkery uitgereik is.*
- (5) *Die permit wat kragtens subartikel (4) vereis word, verval op die een-en-dertigste dag van Desember van elke jaar en daar moet voor die eerste dag van Desember voordat dit verval, aansoek gedoen word om dit vir die daaropvolgende jaar te hernieu.*
- (6) *Geen melk, melkproduk of saamgestelde suiwelproduk mag elders as in 'n melkery ten opsigte waarvan 'n beheerpermit ingevolge artikel 3 uitgereik is, gepasteuriseer of gesteriliseer word nie.*
- (7) *Niemand mag deur middel van 'n merk of op 'n etiket of in 'n beskrywing of advertensie of op enige wyse hoegenaamd beweer of voorgee dat -*
- (a) *melk gepasteuriseerde of gesteriliseerde melk is nie, tensy die melk gepasteuriseer of gesteriliseer is op 'n perseel waarna daar in subartikel (6) verwys word; of*
- (b) *'n melkproduk of saamgestelde suiwelproduk 'n gepasteuriseerde of gesteriliseerde melkproduk of saamgestelde suiwelproduk is nie, tensy dit van gepasteuriseerde of*
- product shall be introduced into or made or manufactured in the municipal area unless the milk from which it is made or manufactured is pasteurised or sterilised.
- (4) After the appointed day no milk, milk product or composite dairy product which has been pasteurised or sterilised at a dairy located outside the municipal area shall be introduced into the municipal area unless a control permit has been issued in respect of such dairy.
- (5) The permit required in terms of subsection (4) shall expire on the thirty-first day of December of every year and application for its renewal for the ensuing year shall be made before the first day of December prior to its expiry.
- (6) No milk, milk product or composite dairy product shall be pasteurised or sterilised elsewhere than in a dairy in respect of which a control permit has been issued in terms of section 3.
- (7) No person shall mark, label, describe, advertise or in any manner whatsoever represent or hold out -
- (a) any milk as pasteurised or sterilised milk unless such milk has been pasteurised or sterilised on premises referred to in subsection (6); or
- (b) any milk product or composite dairy product is a pasteurised or sterilised milk product or composite dairy product unless it has been made with pasteurised or sterilised

	milk or has been pasteurised or sterilised during the process of manufacture.
(8) <i>Melkprodukte of saamgestelde suiwelprodukte mag slegs geproduseer of vervaardig word op die perseel waar die melk of room wat daarvoor gebruik is, gepasteuriseer of gesteriliseer is.</i>	(8) Milk products or composite dairy products shall be produced or manufactured only on the premises on which the milk or cream from which they were derived was pasteurised or sterilised.
(9) <i>Melkprodukte of saamgestelde suiwelprodukte mag die perseel waarin dit geproduseer of vervaardig is, slegs verlaat in die houer waarin dit aan die koper daarvan gelewer sal word.</i>	(9) Milk products or composite dairy products shall only leave the premises on which they were produced or manufactured in the container in which they are to be delivered to the purchaser.
(10) <i>Die vul van houers of vergaarbakke met melk en die oorbring van melk van een houer na 'n ander kan geskied in enige vertrek waar melk gepasteuriseer of gesteriliseer word.</i>	(10) The filling of containers or receptacles with milk and the transfer of milk from one container to another may be carried out in any room where pasteurisation or any milk sterilising process takes place.
<i>Melkerye</i>	<i>Dairies</i>
33.(1) <i>'n Perseel mag nie vir 'n melkery gebruik word nie, tensy die perseel bestaan uit 'n opwaskamer met al die nodige uitrusting, kleedkamers, 'n pakkamer, ontvangkamer, melkkamer en toereikende afsonderlike spoelklosette soos dit ingevolge hierdie verordeninge vir die lede van die verskillende geslagte en vir Blankes en Nie-blankes voorgeskryf nie.</i>	33.(1) No premises shall be used as a dairy unless they comprise a wash-up room with all necessary equipment, change-rooms, a store-room, receiving room, milk room and sufficient separate water closet accommodation as prescribed in terms of these by-laws for the different sexes and for Whites and Non-whites.
(2) <i>Geen melkery mag -</i>	(2) <i>No dairy shall -</i>
(a) <i>regstreeks verbind wees met 'n woning of huis, slaapkamer, latrine, urinal of met 'n ander winkel, vertrek of vertrekke waarin goedere, uitgesonderd goedere wat in 'n melkery verkoop of by die vervaardiging van 'n saamgestelde suiwelprodukt gebruik mag word,</i>	(a) <i>communicate directly with any dwelling or house, bedroom, latrine, urinal or any other shop, room or rooms in which goods are sold or stored other than goods which may be sold in a dairy or used in the manufacture of any composite dairy product; and</i>

- verkoop of gehou word nie; en*
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| <p>(b) <i>op enige punt binne 3 m van die ingang of enige ander opening van 'n spoelkloset of urinal, of binne 10 m van die ingang of enige ander opening van 'n emmerlatrine of urinal of binne 15 m van 'n putkleinhuisie af wees nie.</i></p> | <p>(b) at any point be within 3 m from the entrance of or any other aperture to a water-borne latrine or urinal or within 10 m of the entrance or any other aperture to a pail latrine or urinal or within 15 m from a pit privy.</p> |
| <p>(3) <i>Elke vertrek wat deel vorm van 'n melkery moet aan die volgende voorskrifte voldoen:</i></p> | <p>(3) The following requirements shall be complied with in respect of every room forming part of a dairy:</p> |
| <p>(a) <i>Die vertek moet minstens 2,7 m hoog wees.</i></p> | <p>(a) The room shall be not less than 2,7 m in height.</p> |
| <p>(b) <i>Die binnemure moet wat bou en afwerking betref, aan die vereistes van artiel 7(2)(b) voldoen.</i></p> | <p>(b) Inside walls shall, in regard to their construction and finish, comply with the requirements of section 7(2)(a).</p> |
| <p>(c) <i>Die vloere moet wat bou en afwerking betref, aan die vereistes van artikel 7(2)(b) voldoen.</i></p> | <p>(c) The floors shall, in regard to their construction and finish, comply with the requirements of section 7(2)(b).</p> |
| <p>(d) <i>Die plafon of dak van elke vertrek moet aan die vereistes van artikel 7(2)(c) voldoen.</i></p> | <p>(d) The ceiling or roof of each room shall comply with the requirements of section 7(2)(c).</p> |
| <p>(e) <i>Die vensters moet aan die bepalings van artikel 7(2)(e) voldoen.</i></p> | <p>(e) The provisions of section 7(2)(e) in regard to windows shall apply.</p> |
| <p>(f) <i>Die vertrek moet toereikende kruisventilasie hê.</i></p> | <p>(f) The room shall be adequately cross-ventilated.</p> |
| <p>(4) <i>Geen deel van die melkery mag gebruik word vir enige ander doel as vir die hantering van melk, melkprodukte, saamgestelde suiwelprodukte, botter, eiers, kaas, roomys, sorbet, heuning en gekonsentreerde vrugtesappe, versoete gekonsentreerde vrugtesappe, vrugtesappe, verdunde vrugtesappe, versoete vrugtesappe of versoete verdunde vrugtesappe soos omskryf in die betrokke regulasies uitgevaardig kragtens die Wet op voedingsmiddels, Skoonheidsmiddels en</i></p> | <p>(4) No part of the dairy shall be used for any other purpose than that of handling milk, milk products, composite dairy products, butter, eggs, cheese, ice-cream, sherbet, honey and concentrated fruit juices, sweetened concentrated fruit juices, fruit juices, sweetened concentrated fruit juices, fruit juices, diluted fruit juices, sweetened fruit juices or sweetened iluted fruit juices as defined in the relevant regulations made under the Foodstuffs, Cosmetics and Disinfectants Act,</p> |

<i>Onstmettingsmiddels, 1972.</i>	1972.
(5) <i>Daar moet met betrekking tot die vrugtesappe wat in subartikel (4) genoem word, aan die volgende vereistes voldoen word:</i>	(5) The following requirements shall be complied with in connection with fruit juices mentioned in subsection (4):
(a) <i>As die vrugtesappe nie in verseelde houers is nie, moet dit gebottel of andersins gehanteer word in 'n perseel of 'n gedeelte daarvan, wat heeltemal geskei is van die perseel of gedeelte daarvan, waarin melk, melkprodukte of saamgestelde suiwelprodukte gehanteer word indien -</i>	(a) If fruit juices are not in sealed containers, they shall be bottled or otherwise handled in premises or part thereof which are entirely separate from premises or part thereof in which milk, milk products or composite dairy products are handled if -
(i) <i>die pH van die sap hoër is as 4,0; of</i>	(i) the pH of the juice is higher than 4,0; or
(ii) <i>Die Standaard-agarplaattelling meer as 10 000 per ml in die ongepreserveerde konsentraat is; of</i>	(ii) the Standard Agar Plate Count in unpreserved concentrate exceeds 10 000 per ml; or
(iii) <i>die Standaard-agarplaattelling meer as 2 500 per ml in die gepreserveerde konsentraat is.</i>	(iii) the Standard Agar Plate Count in preserved concentrate exceeds 2 500 per ml.
(b) <i>Ongepreserveerde konsentraat moet minstens 15 sekondes lank by 'n temperatuur van minstens 71 °C gepasteuriseer word.</i>	(b) Unpreserved concentrate shall be pasteurised at a temperature not lower than 71 °C for not less than 15 seconds.
(c) <i>Die kwaliteit van die verdunde sap van enkelsterkte wat vir verbruik bestem is, moet soos volg wees:</i>	(c) The quality of the diluted single strength juice, intended for consumption shall be as follows:-
(i) <i>Die Standaard-agarplaattelling mag nie meer as 100 per ml in gepasteuriseerde ongepreserveerde sap wees nie.</i>	(i) The Standard Agar Plate Count in pasteurised unpreserved juice shall not exceed 100 per ml.
(ii) <i>Die Standaard-agarplaattelling mag nie meer as 500 per ml in preserveerde sap wees nie.</i>	(ii) The Standard Agar Plate Count in preserved juice shall not exceed 500 per ml.
(iii) <i>Die pH mag nie hoër as 4,0 wees nie.</i>	(iii) The pH shall not be higher than 4,0.

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| <p>(d) <i>Die Standaard-agarplaattelling vir vrugtesappe moet geskied volgens die metode wat in reël 9 van die Kode beskryf word.</i></p> | <p>(d) The Standard Agar Plate Count in fruit juices shall be carried out by the method described in rule 9 of the Code.</p> |
| <p>(e) <i>Daar mag nie op dieselfde perseel of 'n gedeelte daarvan waar melk, melkprodukte of saamgeselde suiwelprodukte gehanteer word, preserveermiddels by die sappe gevoeg word nie.</i></p> | <p>(e) No preservative shall be added to the juices on the same premises or par thereof in which milk, milk products, or composite dairy products are handled.</p> |
| <p>(f) <i>Sap mag geen plaagdoderresidu's of lewensvatbare patogene organismes bevat nie.</i></p> | <p>(f) Juices shall not contain any pesticide residues or viable pathogenic organisms.</p> |
| <p>(6) <i>Die vul van houers of vergaarbakke met melk en die oorbring van melk van een houer na 'n ander, mag net in 'n melkery geskied maar beslis nie in die ontvangkamer of opwaskamer daarvan nie, alhoewel melk wel in die ontvangkamer na 'n balanseertenk oorgebring mag word.</i></p> | <p>(6) Save for the transfer of milk to a balance tank situated in a receiving room, the filling of containers or receptacles with milk and the transfer of milk from one container to another shall only be carried out in a dairy and in particular not in the receiving room or wash-up room thereof.</p> |

Melkwinkels

Milk Shops

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| <p>34.(1) <i>Slegs die volgende artikels mag in 'n melkwinkel verkoop word:</i></p> | <p>34.(1) Only the following articles may be sold at a milk shop:</p> |
| <p>(a) <i>Melk, melkprodukte of saamgestelde suiwelprodukte wat deur 'n melkery of melkplaas verskaf is ten opsigte waarvan 'n beheerpermit ingevolge artikel 3 uitgereik is;</i></p> | <p>(a) Milk, milk products or composite dairy products supplied by a dairy or dairy farm in respect of which a control permit has been issued in terms of section 3;</p> |
| <p>(b) <i>gekonsentreerde vrugtesappe, versoete gekonsentreerde vrugtesappe, vrugtesappe, verdunde vrugtesappe, versoete verdunde vrugtesappe soos omskryf in die betrokke regulasies wat kragtens die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972, uitgevaardig is; en</i></p> | <p>(b) concentrated fruit juices, sweetened concentrated fruit juices, fruit juices, diluted fruit juices, sweetened fruit juices and sweetened diluted fruit juices as defined in the relevant regulations made under the Foodstuffs, Cosmetics and Disinfectants Act, 1972; and</p> |
| <p>(c) <i>botter, eiers, kaas, roomys en heuning.</i></p> | <p>(c) butter, eggs, cheese, ice-cream and honey.</p> |

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| <p>(2)(a) <i>Geen artikels waarna daar in subartikel (1)(a) en (b) verwys word, mag anders as in bottels of houers wat met doppies toegemaak is of in verseëlde houers wat voldoen aan die vereistes van artikel 35(4)(a), in 'n melkwinkel verkoop word nie en geen bottel- of houerdoppie of ander materiaal of toestel vir die aanbring van doppies of enige ander soort deksel of bedekking vir melkbottels of ander materiaal of uitrusting vir die verseëling van blikkies of ander houers wat 'n soortgelyke vorm as 'n melkbottel het, mag in 'n melkwinkel ingebring of daar gehou word nie.</i></p> | <p>(2)(a) No articles referred to in subsection (1)(a) and (b) shall be sold at a milk shop otherwise than in overcapped bottles or containers or in sealed containers complying with the requirements of section 35(4)(a), and no overcaps or other material or machine for applying overcaps or any other form of lid or cover to milk bottles or other materials or equipment for the sealing of cans or any other container similar in shape to a milk bottle shall be brought into or kept in a milk shop.</p> |
| <p>(b) <i>Die Raad kan magtiging verleen dat verseëlde blikkies of ander goedgekeurde houers wat verseël van 'n melkery ontvang is en wat in 'n verseëlde toestand gehou word en bestem is om so versprei te word, gehanteer word.</i></p> | <p>(b) Authority may be given by the Council for the handling of sealed cans or other approved containers which have been received in a sealed condition from a dairy and which are kept sealed and are intended for distribution in this condition.</p> |
| <p>(c) <i>Geen melk of melkprodukt mag in 'n melkwinkel van een houer na 'n ander oorgebring word nie, behalwe uit 'n bottel in 'n houer wat die koper verskaf.</i></p> | <p>(c) Save for the transfer from a bottle into a receptacle provided by the purchaser, no milk or milk product shall be transferred from one receptacle to another in a milk shop.</p> |
| <p>(3) <i>Daar moet in die geval van elke melkwinkel voldoen word aan die vereistes van artikels 7(3)(c), (f) tot en met (g), 11(2) tot en met (4), 12(8), 33(2) en 3(a) tot en met (f).</i></p> | <p>(3) The requirements of section 7(3) (c), (f) to (g) inclusive, 11(2) to (4) inclusive, 12(8), 33(2) and (3)(a) to (f) inclusive, shall be complied with in the case of every milk shop.</p> |
| <p>(4) <i>Die melkwinkel moet 'n pakkamer hê of 'n pakruimte wat deur middel van 'n skeimuur van die res van die perseel afgeskei is, en die vloeroppervlakte daarvan moet toereikend vir die opberging van alle kratte wees, maar moet in elke geval minstens 7 m² beslaan.</i></p> | <p>(4) The milk shop shall be provided with a store-room or area separated from the rest of the premises by a dividing wall and shall have a floor area of adequate size for the storage of all crates, but which shall in no case be less than 7 m².</p> |
| <p>(5) <i>As 'n melkwinkel verbind is met 'n</i></p> | <p>(5) Where a milk shop communicates</p> |

<p><i>werf moet die hele werf, of minstens 9 m² daarvan, indien dit meer as die oppervlakte beslaan, voor die deur wat toegang tot die melkwinkel verleen, met 'n vloeistofdigte blad bedek word.</i></p>	<p>with a yard an impervious surface covering the whole yard or at least 9 m², whichever is the smaller, shall be provided inside such yard area adjacent to the communicating door.</p>
<p><i>Melkleweransiers</i></p>	<p>Milk Purveyors</p>
<p>35.(1) <i>Elke melkleweransier moet die voorskrifte en verbodsbepalings wat in onderstaande subartikels van hierdie artikel vervat is, nakom.</i></p>	<p>35.(1) The requirements and prohibitions contained in the succeeding subsections of this section shall be observed by every milk purveyor.</p>
<p>(2) <i>Niemand mag as 'n melkleweransier in of op 'n perseel sake doen nie, tensy daar op sodanige perseel 'n koelkas is wat 'n binnetemperatuur van 7 °C of laer kan handhaaf, en wat toereikende plek het vir al die melk wat gewoonlik vir aflewering of verkoop in die gewone loop van sake daar aangehou word.</i></p>	<p>(2) No person shall carry on the trade or business of a milk purveyor in or upon any premises unless such premises are equipped with a refrigerator capable of maintaining an internal temperature of 7 °C or less and of sufficient capacity to hold all the milk usually kept there for delivery or sale in the normal course of trade.</p>
<p>(3) <i>Behalwe in die geval van room wat geproduseer is op 'n perseel ten opsigte waarvan daar kragtens artikel 3 'n beheerpermit uitgereik is en wat aan die melkleweransier verskaf word deur iemand wat deur die Raad veroorloof is om dit te doen, mag geen melkleweransier melk of 'n melkprodukt wat nie verkry is by 'n melkery ten opsigte waarvan 'n beheerpermit uitgereik is of 'n gelisensieerde melkwinkel ontvang of op sy perseel opberg, hou of hê nie.</i></p>	<p>(3) Save for cream produced at premises in respect of which a control permit has been issued in terms of section 3 and supplied to the milk purveyor by a person permitted by the Council to do so, no milk purveyor shall receive or on his premises store, keep or possess any milk or milk product obtained elsewhere than from a dairy in respect of which a control permit has been issued or from a licensed milk shop.</p>
<p>(4) <i>Geen melkleweransier mag melk, melkprodukte of room, uitgesonderd gesteriliseerde melk of aangesuurde melk, met inbegrip van joghurt verkry of verkoop nie, tensy dit in ongeskonde houers is wat -</i></p>	<p>(4) No milk purveyor shall obtain or sell any milk, milk product or cream other than sterilised milk or cultured milk including yoghurt, otherwise than in intact containers which -</p>
<p>(a) <i>met hitte of volgens 'n ander goedgekeurde verseël is, en so gemaak is dat hulle nie</i></p>	<p>(a) have been sealed by heat or by some other approved method and have been so made that they have</p>

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| <p><i>afsonderlike of los deksels, doppies of proppe van enige aard het wat afgehaal en weer opgesit kan word sonder dat iemand dit sal kan agter kom nie.</i></p> <p>(b) <i>so gemaak is dat die inhoud daarvan net bereik kan word deur die materiaal van die houer oop te maak of stukkend te steek of die deksel, doppie of prop te breek;</i></p> <p>(c) <i>gevul en verseël is by 'n melkery of melkplaas waarvan die eienaar of persoon in beheer die houer is van 'n beheerpermit, wat kragtens artikel 3 uitgereik is;</i></p> <p>(d) <i>gestempel of gegraveer is met die naam of handelsnaam en die adres van die melkplaas of melkery waar die houters gevul en verseël is.</i></p> <p>(5) <i>'n Melkleweransier moet melk, melkprodukte of saamgestelde suiwelprodukte op sy sakeperseel opberg of hou in dieselfde verseëld en onooggemaakte houters, waarin dit aan hom gelewer is, in 'n koelkas waarin hulle temperatuur op hoogstens 7 °C gehandhaaf word.</i></p> <p>(6) <i>Melk wat bedoel is vir verbruik elders as op 'n melkleweransier se perseel, mag nie daar van 'n houer wat in subartikel (4) omskryf word, na 'n ander houer oorgebring word nie.</i></p> | <p>no separate or detachable cover, cap or stopper of any kind which can be removed and replaced without detection;</p> <p>(b) have been so made that access to the contents can only be obtained by opening or perforating the fabric of the containers or mutilating the can, cover or stopper;</p> <p>(c) have been filled and sealed at a dairy or dairy farm, the owner or person in control of which is the holder of a control permit issued in terms of section 3;</p> <p>(d) have impressed or inscribed thereon the name or trade name and the address of the dairy farm or dairy at which they were filled and sealed.</p> <p>(5) Milk purveyors shall store or keep milk, milk products or composite dairy products on their business premises in a refrigerator which maintains it at a temperature not exceeding 7 °C in the same containers, sealed and unopened, in which it was supplied to them.</p> <p>(6) No milk for consumption off a milk purveyor's premises shall be transferred from any container as described in subsection (4) to any other receptacle.</p> |
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DEEL X

**GEPASTEURISEERDE EN
GESTERILISEERDE MELK**

Algemeen

- 36.(1) *Apparaat waarmee melk gepasteuriseer of gesteriliseer word, moet wyser- en regis-*

PART X

PASTEURISED AND STERILISED MILK

General

- 36.(1) Apparatus used for the pasteurisation or sterilisation of milk shall be provided with indicating

- treertermometers aanhê wat oor die hele aangegewe skaalreeks tot desimaal komma vyf grade akkuraat is.*
- (2) *Die thermometers wat in subartikel (1) voorgeskryf word, moet gedurende die hele pasteuriseer- of steriliseerproses op 'n goedgekeurde plek in genoemde apparaat wees.*
- (3) *Die apparaat waarmee melk volgens die hoëtemperatuurkorttydmetode gepasteuriseer word, moet termostaties beheer word, en moet benewens die meganiese toestelle waarmee die temperatuur en tydperk gereël word, 'n stroomreëlklep en 'n stroomafwendklep hê wat die melk wat nie onderwerp is aan die temperatuurbehandeling en tydperke ingevolge artikel 38(1)(b) en (2)(b) voorgeskryf nie, outomaties na die balanseertenk terugvoer*
- (4) *Hersirkuleerde koue water in koelers en hittewisselaars gebruik word, moet van 'n veilige bron afkomstig wees en teen besoedeling beskerm word. Sodanige water moet elke 6 maande getoets word en moet aan die vereistes vir gesonde water voldoen. Hersirkuleerwaterstelsels wat besoedel raak vanweë herstelwerk of andersins, moet behoorlik behandel en getoets word voordat dit weer gebruik word.*
- (5) *Die vul van bottels en die toemaak daarvan met doppies en die vul en verseël van kartonhouers moet op 'n goedgekeurde meganiese wyse geskied wat die onnodige hantering van die houer of die inhoud daarvan uitskakel tensy dit onvermydelik is.*
- and recording thermometers accurate to decimal comma five degrees throughout the specified scale range.
- (2) Thermometers as prescribed in subsection (1) shall be located in an approved place in the said apparatus during the whole of the pasteurisation or sterilisation process.
- (3) Apparatus used for pasteurising milk by high-temperature short-time method shall be thermostatically controlled, and shall, in addition to the mechanical devices necessary for the control of temperature and time, have a flow-control valve and a flow-diversion device which will automatically divert back to the balancing tank and milk which has not been subjected to the temperature and periods prescribed in terms of section 38(1)(b) and (2) (b).
- (4) Recirculated cold water which is used in coolers and exchangers shall be from a safe source and protected from contamination. Such water shall be tested every 6 months and shall comply with the requirements for wholesome water. Recirculated water systems which become contaminated through repair work or otherwise shall be properly treated and tested before being returned to use.
- (5) The filling and over-capping of bottles and the filling and sealing of cartons shall be performed by approved mechanical means so as to render unnecessary any, save unavoidable, handling of the container or its contents.

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| <p>(6) <i>Die toevoerenks en –bakke van bottel- of verpakkingsmasjiene moet bedekkings hê wat so gemaak is dat die binnekant van die tenks of die bakke nie besoedel kan raak nie.</i></p> | <p>(6) Bottling or packaging machines supply tanks and bowls shall be fitted with covers so constructed as to prevent any contamination from reaching the inside of the filler tanks or bowls.</p> |
| <p>(7) <i>Elke vultenkklep moet toegerus wees met 'n drupreflektor wat so ontwerp en gestel is dat dit die gekondenseerde vloeistof aan die bak, weg van die oop houers, kan keer.</i></p> | <p>(7) A drip deflector designed and adjusted to divert condensation from the bowl away from the open container shall be installed on each filler valve.</p> |
| <p>(8) <i>Die vervoerbande vir die toevoer van houers na outomatiese bottel- of verpakkingsmasjiene, moet, tensy die stadsgeneesheer 'n ander reëling toelaat, bo-skerms hê wat maklik skoongemaak kan word om die bottels of houers teen besoedeling beskerm word.</i></p> | <p>(8) Container infeed conveyors to automatic bottling or packaging machines shall have easily cleanable overhead shields to protect the bottles or packages from contamination unless the medical officer of health otherwise permits.</p> |
| <p>(9) <i>Vulsilinders of verpakkingsmasjiene moet deur middel van bo-skerms teen besoedeling beskerm word.</i></p> | <p>(9) Filling cylinders or packaging machines shall be protected from contamination by the use of overhead shields.</p> |
| <p>(10) <i>Die inhoud van bottels wat nie behoorlik met doppies toegemaak is nie en kartonne wat nie dig is nie moet onverwyld in goedgekeurde houers gegooi word en dit moet teen besoedeling beskerm en later weer gepasteuriseer of weggegooi word.</i></p> | <p>(10) Bottles and packages which have been imperfectly capped or closed shall immediately be emptied into approved containers, and their contents protected from contamination and subsequently repasteurised or discarded.</p> |
| <p>(11) <i>Doppies, sluitstukke, kartonne en pakkies en die materiaal waarvan dit gemaak is moet higiënies gehanteer word.</i></p> | <p>(11) Caps, closures, cartons and packages and the materials from which these are made shall be handled in a hygienic manner.</p> |

Opgawes

- 37.(1) *Al die inligting wat in opdrag van die stadsgeneesheer aangeteken moet word in verband met die pasteuriseer- of steriliseerproses, moet meganies geregistreer word.*

Records

- 37.(1) All such information as the medical officer of health may require to be recorded in connection with the process of pasteurisation or sterilisation shall be mechanically recorded.

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| <p>(2) <i>Die registreermeganisme wat kragtens subartikel (1) vereis word, moet, as die stadsgeneesheer dit vereis en hierbenewens met tussenpose van hoogstens twaalf maande, deur 'n goedgekeurde en bevoegde instrumentyker getoets word, en hy moet sy naam en adres en die datum en uitslag van sy toetse skriftelik aanteken. Hierdie aantekeninge moet deel uitmaak van die opgawes wat kragtens hierdie artikel gehou moet word.</i></p> | <p>(2) The recording mechanism required in terms of subsection (1) shall, when required by the medical officer of health and in addition at intervals of not more than twelve months, be tested by an approved competent instruments calibrator who shall record, in writing, his name and address and the date and result of his tests. Such record shall form part of the records which shall be kept in terms of this section.</p> |
| <p>(3) <i>Opgawes wat kragtens subartikel (5) gehou moet word en alle temperatuurkaarte moet aan die einde van elke dag opgestel word, en moet juis en volledig wees, en moet te alle tye vir 'n tydperk van minstens ses maande vir die stadsgeneesheer ter insae wees.</i></p> | <p>(3) The record required to be kept in terms of subsection (5) and all temperature charts shall be completed at the end of each day, shall be accurate and complete and shall at all times for a period of not less than six months be kept available for inspection by the medical officer of health.</p> |
| <p>(4) <i>Nadat elke ronde of porsie melk gepasteuriseer is, moet die persoon in beheer van die perseel 'n monster melk van die betrokke ronde of porsie op die perseel waar dit gepasteuriseer is, onderwerp aan die Aschaffenburg- en Mullenfosfatase-toets, soos beskryf in reël 6 van die Kode, of aan sodanige ander toets wat vir uitvoering ter plaatse goedgekeur is. Alle melk wat blykens enigeen van genoemde toetse nie volkome gepasteuriseer is nie, moet weer aan die pasteuriseerproses onderwerp word.</i></p> | <p>(4) On completion of the pasteurisation of each run or batch a sample of the milk from that run or batch shall be tested on the premises where it was pasteurised by the person in control thereof by means of the Aschaffenburg and Mullen phosphatase test as described in rule 6 of the Code or such other test as may be approved for application on the spot. All milk found as a result of either of the said tests not to have any completely pasteurised shall be resubjected to the pasteurisation process.</p> |
| <p>(5) <i>Daar moet 'n skriftelike opgawe gehou word van elke pasteuriseer-ronde en die volgende inligting moet daarin vervat wees:</i></p> | <p>(5) In respect of each run of pasteurisation a written record shall be kept and the following information shall be contained therein:</p> |
| <p>(a) <i>Die datum en duur van die ronde.</i></p> | <p>(a) The date and duration of the run.</p> |

<p>(b) <i>Die hoeveelheid melk wat gedurende die ronde behandel is.</i></p> <p>(c) <i>Die uitslag van enige toets wat ter voldoening aan die bepalings van subartikel (4) uitgevoer is.</i></p>	<p>(b) The quantity of milk treated during the run.</p> <p>(c) The result of any test carried out in compliance with the provisions of subsection (4).</p>
<p><i>Pasteurisering</i></p>	<p>Pasteurisation</p>
<p>38.(1) <i>Melk moet gepasteuriseer word -</i></p> <p>(a) <i>deur óf elke deeltjie van die melk tot 'n temperatuur van minstens 63 °C te verhit en dit minstens 30 minute lank op die temperatuur te hou; dié proses word hierna die "hou-proses" genoem; óf</i></p> <p>(b) <i>deur elke deeltjie van die melk tot minstens 72 °C te verhit en dit minstens 15 sekondes lank op dié temperatuur te hou; die proses word hierna "die hoëtemperatuur-korttyd-metode" genoem; of</i></p> <p>(c) <i>volgens sodanige ander metode wat die stadsgeneesheer later skriftelik mag goedkeur:</i></p> <p><i>Met dien verstande dat melk in geen geval as gepasteuriseer beskou word as dit nie die Aschaffenburg- en Mullen-fosfatasetoets wat in reël 6 van die Kode voorgeskryf word, kan deurstaan nie.</i></p> <p>(2) <i>In die geval van room of melk, melkprodukte of saamgestelde suiwelprodukte wat toegevoegde soetmaakmiddele bevat, moet gepasteuriseer word -</i></p> <p>(a) <i>deur elke deeltjie van die produk tot 'n temperatuur van minstens 66 °C te verhit en dit minstens 30 minute lank op dié temperatuur te hou; óf</i></p>	<p>38.(1) The pasteurisation of milk shall be performed either -</p> <p>(a) by heating every particle of the milk to a temperature of at least 63 °C and holding it at that temperature for not less than 30 minutes, the said process being hereinafter referred to as "the holder method" or "the batch method"; or</p> <p>(b) by heating every particle of milk to and holding it at a temperature of at least 72 ° for at least 15 seconds, the said process being hereinafter referred to as "the high-temperature short-time method"; or</p> <p>(c) by such other method as the medical officer of health may in the future approve, in writing:</p> <p>Provided that no milk shall in any case be deemed to have been pasteurised if it fails to pass the Aschaffenburg and Mullen phosphatase test prescribed in rule 6 of the Code.</p> <p>(2) In case of cream or in the case of milk, milk products or composite dairy products containing added sweetening agents, pasteurisation shall be performed either -</p> <p>(a) by heating every particle of the product to a temperature not lower than 66 °C and holding it at that temperature for not less than 30 minutes; or</p>

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| <p>(b) <i>deur elke deeltjie van die produk tot 'n temperatuur van minstens 74 °C te verhit en dit minstens 15 sekondes lank op dié temperatuur te hou; óf</i></p> | <p>(b) by heating every particle of the product to and holding it at temperature not lower than 74 °C for at least 15 seconds; or</p> |
| <p>(c) <i>volgens sodanige ander metode wat die stadsgeneesheer later skriftelik mag goedkeur.</i></p> <p><i>Met dien verstande dat melk in geen geval as gepasteuriseer beskou word as dit nie die Aschaffenburg- en Mullenfosfatase toets wat in reël 6 van die Kode voorgeskryf word, kan deurstaan nie.</i></p> | <p>(c) by such other method as the medical officer of health may in the future approve, in writing:</p> <p>Provided that no milk shall in any case be deemed to have been pasteurised if it fails to pass the Aschaffenburg and Mullen phosphatase test prescribed in rule 6 of the Code.</p> |
| <p>(3) <i>Alle gepasteuriseerde melk, melkprodukte of saamgestelde suiwelprodukte, uitgesonderd dié wat vir kultuurenting bedoel is, moet onmiddellik nadat dit gepasteuriseer is, in goedgekeurde toerusting afgekoel word en totdat dit die melkwinkel verlaat, op 'n temperatuur van hoogstens 7 °C gehou word.</i></p> | <p>(3) All pasteurised milk, milk products or composite dairy products except those to be cultured shall, immediately after pasteurisation, be cooled in approved equipment and maintained at a temperature not exceeding 7 °C until it leaves the milk shop.</p> |
| <p>(3) <i>Alle gepasteuriseerde melk, melkprodukte of saamgestelde suiwelprodukte, uitgesonderd dié wat vir kultuurenting bedoel is, moet onmiddellik nadat dit gepasteuriseer is, in goedgekeurde toerusting afgekoel word en totdat dit die melkwinkel verlaat, op 'n temperatuur van hoogstens 7 °C gehou word.</i></p> | <p>(3) All pasteurised milk, milk products or composite dairy products except those to be cultured shall, immediately after pasteurisation, be cooled in approved equipment and maintained at a temperature not exceeding 7 °C until it leaves the milk shop.</p> |
| <p>(4) <i>Pasteurisering moet met goedgekeurde apparaat en instrumente gedoen en beheer word en die apparaat en instrumente moet behoorlik gebruik, en in goeie toestand gehou word.</i></p> | <p>(4) Pasteurisation shall be carried out and controlled by means of approved apparatus and instruments and both apparatus and instruments shall be properly operated and maintained in good order and repair.</p> |
| <p>(5) <i>Die pasteuriseerproses moet, indien dit geskied volgens die hoëtemperatuurkorttyd-metode, me-</i></p> | <p>(5) The process of pasteurisation, if carried out according to the high-temperature short-time method,</p> |

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| <p><i>ganies beheer word wat betref die temperatuurbestek van die melk en die tydperk wat dit by dié temperatuur behou word.</i></p> <p>(6) <i>Apparaat waarmee melk gepasteuriseer word, moet so ontwerp wees en gebruik word dat, en moet toereikende beheertoestelle hê sodat, elke deeltjie van die melk die voorgeskrewe tydperk aan die voorgeskrewe temperatuur blootgestel word.</i></p> <p style="text-align: center;"><i>Sterilisering</i></p> <p>39. <i>Melk moet gesteriliseer word deur dit deur middel van goedgekeurde apparaat en instrumente so lank aan sodanige hitte bloot te stel dat, of deur dit volgens 'n ander goedgekeurde metode te behandel sodat, alle lewensvatbare organismes daarin vernietig word.</i></p> <p style="text-align: center;"><i>DEEL XI</i></p> <p style="text-align: center;"><i>ALEMENE BEPALINGS</i></p> <p style="text-align: center;"><i>Misdrywe en Strawwe</i></p> <p>40.(1) <i>Iemand wat versuim om 'n vereiste of verbodsbepaling wat in hierdie verordeninge vervat is na te kom of wat as die eienaar of persoon in beheer is van die persele so 'n versuim toelaat, begaan 'n misdryf en is benewens die intrekking of opskorting van enige beheerpermit of ander magtiging wat ingevolge hierdie verordeninge aan hom uitgereik is, by skuldigbevinding strafbaar met 'n boete van hoogstens R300 of met gevangenisstraf vir 'n tydperk van hoogstens 12 maande, of met dié boete sowel as dié gevangenisstraf.</i></p> <p>(2) <i>Daar word geag dat iemand wat 'n melkplaas, melkery of melkwinkel</i></p> | <p>shall be mechanically controlled in respect of the range of temperature of the milk and of the period for which it is held at that temperature.</p> <p>(6) Apparatus used for pasteurising milk shall be so designed and operated and shall be provided with controls adequate so as to ensure that every particle of the milk is subjected to the prescribed range of temperature for the prescribed period.</p> <p style="text-align: center;">Sterilisation</p> <p>39. The sterilisation of milk shall be performed by subjecting it by means of approved apparatus and instruments to heat at such a temperature and for such time, or by treating it by such other approved method, as will render it free from viable organisms</p> <p style="text-align: center;">PART XI</p> <p style="text-align: center;">GENERAL PROVISIONS</p> <p style="text-align: center;">Offences and Penalties</p> <p>40.(1) Any person who fails to comply with any requirement or prohibition contained in these by-laws, or being the owner or person in charge of premises permits such failure, shall be guilty of an offence and liable on conviction, notwithstanding the cancellation or suspension of any control permit or other authority in terms of these by-laws issued to him, to a fine not exceeding R300 or to imprisonment for a period not exceeding 12 months or to both such fine and imprisonment.</p> <p>(2) Any person who owns, controls or manages the business of a dairy</p> |
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<p><i>besit, bestuur of beheer, of wat 'n melkleweransier is, self hierdie verordeninge oortree het of iemand wat in diens is of werksaam is by of in verband met die dryf van die saak toegelaat het om dit te oortree, indien daar bewys word dat, ofskoon hy nie daarvan bewus was dat so 'n misdryf begaan word nie, hy dit nietemin kon verhoed het as hy redelike waaksaamheid aan die dag gelê het en inderdaad nie alle redelike stappe gedoen het ten einde sodanig misdryf te verhoed nie.</i></p>	<p>farm, dairy, milk shop or who is a milk purveyor shall be deemed himself to have committed or permitted the commission of an offence against these by-laws by a person employed or engaged in or in connection with the conduct of that business if it is proved that, although he did not know that such an offence was being committed, he could nevertheless by the exercise of reasonable diligence have prevented the commission thereof and did not in fact take all reasonable steps to prevent the commission of such offence.</p>
<p><i>Herroeping van Verordeninge en Regulasies</i></p>	<p>Revocation of By-laws and Regulations</p>
<p>41. <i>Die volgende verordeninge en regulasies word hierby herroep:</i></p>	<p>41. The following by-laws and regulations are hereby revoked:</p>
<p>(a) <i>die Melkverordeninge van die Munisipaliteit Pietersburg, afgekondig by Administrateursken-nisgewing 1116 van 12 Julie 1972.</i></p>	<p>(a) The Milk By-laws of the Pietersburg Municipality, published under Administrator's Notice 1116, dated 12 July 1972.</p>
<p>GEBRUIKSKODE VIR DIE TOETS VAN MELK, MELKPRODUKTE, SAAMGESTELDE SUIWELPRODUKTE EN VRUGTESAPPE</p>	<p>CODE OF PRACTICE FOR THE TESTING OF MILK, MILK PRODUCTS, COMPOSITE DAIRY PRODUCTS AND FRUIT JUICES</p>
<p>REËLS VIR DIE UITVOERING VAN TOETSE</p>	<p>RULES FOR THE CARRYING OUT OF TESTS</p>
<p>1.(1) <i>Die toetse wat in hierdie Kode beskryf word, is dié wat kragtens hierdie verordeninge in toepaslike gevalle toegepas moet word ten einde die suiwerheid of onsuiverheid van melk, melkprodukte, room, saamgestelde suiwelprodukte en vrugtesappe te bepaal.</i></p>	<p>1.(1) The tests described in this Code are those to be applied in appropriate cases in terms of these by-laws, in order to ascertain the purity or impurity of milk, milk products, cream, composite dairy products and fruit juices.</p>
<p>(2) <i>Vir die toepassing van hierdie Kode beteken melk onder andere melk wat gepasteuriseer of gesteriliseer is of aan enige ander</i></p>	<p>(2) For the purposes of this Code milk includes, inter alia, milk that has been subjected to pasteurisation, sterilisation or any other approved</p>

goedgekeurde vorm van hittebehandeling onderwerp is, asook room of dit nou al in 'n houer is wat met hitte verseël is of nie, maar dit omvat nie room of gekondenseerde melk in 'n houer wat hermeties verseël is nie.

form of heat treatment, and also cream, whether or not contained in a heat-sealed container, but does not include cream or condensed milk in a hermetically sealed container.

MIKROBIOLOGIESE ONDERSOEK

MICROBIOLOGICAL EXAMINATIONS

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| <p>2.(1) <i>Erkende bakteriologiese tegnieke vir die handhawing van aseptiese toestande moet deurgaans by al die mikrobiologiese toetse toegepas word.</i></p> <p>(2) <i>Gedistilleerde water wat vir die voorbereiding van media gebruik word, moet glasgedistilleerd wees.</i></p> <p>(3) <i>Al die glassware wat gebruik word vir die toetse wat ingevolge hierdie Kode voorgeskryf word, moet steriel wees.</i></p> <p>(4) <i>Die steriliteit van glassware, media en verdunningsmiddels moet getoets word deur met elke toets verteenwoordigende kontrole-buise en –bakkies te inkubeer.</i></p> <p>(5) <i>Alle pipette wat gebruik word, moet graad B-pipette van die uitblaastipe wees.</i></p> <p>(6) <i>Glassware wat vir volumetriese meting gebruik word, moet 'n akkuraatheidsgraad hê gelykstaande met graad "B" van die Nasionale Fisiese Navorsingslaboratorium.</i></p> <p>(7) <i>Al die chemikalieë wat gebruik word by die bereiding van oplossings en media wat hierin genoem word, moet, tensy dit anders voorgeskryf word, van 'n analitiese reagensgraad wees of van 'n graad wat geskik is vir die bereiding van bakteriologiese media.</i></p> | <p>2.(1) Recognised bacteriological techniques for the maintenance of aseptic conditions shall be applied throughout all microbiological testing.</p> <p>(2) All distilled water used in the preparation of media shall be glass-distilled water.</p> <p>(3) All glassware used in the tests prescribed in terms of this Code shall be sterile.</p> <p>(4) The sterility of all glassware, media and diluents shall be checked by incubating with each test, representative control tubes and plates.</p> <p>(5) All pipettes used shall be grade-B pipettes of the blow-out type.</p> <p>(6) All glassware used for volumetric measurement shall be of an accuracy equal to National Physical Research Laboratory Grade "B".</p> <p>(7) All the chemicals used in the preparation of solution and media mentioned herein shall, except where otherwise prescribed, be of analytical reagent grade or a grade acceptable for the preparation of bacteriological media.</p> |
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- (8) *Daar kan, in plaas van die media wat voorgeskryf word, verpoeierde kultuurmedia gebruik word as dit beskikbaar is: Met dien verstande dat sodanige poeierpreparate aan die gegewe voorskrifte voldoen en gelykwaardige resultate oplewer. Die pepton, galsoute, tripton, gisekstrak en beesgal wat gebruik word, moet van 'n standaard wees gelykstaande met die verwysingstandaard wat gehou word deur die Suid-Afrikaanse Buro vir Standaarde, Privaatsak 191, Pretoria.*
- (8) Appropriate dehydrated culture media where sub-preparations are available may be used in lieu of the media prescribed: Provided that such dehydrated preparations conform to the description given and give equivalent results. The peptone, bile salts, tryptone, yeast extract and ox-bile used shall be equivalent to the reference standard help at the South African Bureau of Standards, Private Bag 191, Pretoria.
- (9)(a) *Monsters van rou melk en gekonsentreerde vrugtesappe moet met gesteriliseerde uitrusting geneem word en in gesteriliseerde monsterhouders geplaas word en daar moet gesorg word dat die monsters nie besoedel raak nie. Die monsterhouer moet met 'n prop toegemaak word en vervoer word soos dit in paragraaf (d) beskryf word.*
- (9)(a) Samples of raw milk and fruit juice concentration shall be taken with sterilised equipment and transferred to sterilised sample containers, taking precautions to prevent contamination of the sample. The sample container shall stoppered and transported as described in paragraph (d).
- (b) *Monsters van gepasteuriseerde melk, room en melkprodukte moet uit onoopgemaakte, oorspronklike houders waarin die verbruiksartikel aan die publiek te koop aangebied word, geneem word en vervoer word soos dit in paragraaf (d) beskryf word.*
- (b) Samples of pasteurised milk, cream and milk products shall be taken in unopened original containers in which commodity is offered for sale to the public and transport as described in paragraph (d).
- (c) *Monsters van die melkraakvlakke van voertuie of uitrusting wat vir die hantering van melk gebruik word, moet met steriele, klam katoendeppers geneem word wat oor 'n afgemete oppervlak gevee, en daarna deeglik in 'n afgemete hoeveelheid neutraliseerbuffersoplossing afgespoel moet word, en die resulterende vloeistof moet dan getoets word. Die monsters moet vervoer word soos dit in paragraaf (d) beskryf word. Die deppers en die neutraliseerbuffersoplossing*
- (c) Samples of the milk contact surfaces of vehicles equipment used for handling of milk shall be taken by means of sterile moistened cotton swabs which shall be brushed over a measured surface area, thoroughly rinsed in a measured amount of neutralising buffer and the resulting liquid shall subsequently be tested. The samples shall be transported as described in paragraph (d). The preparation of swabs, neutralising buffer and the method of sampling shall be as prescribed by rule 11 of

<i>moet berei, en die monsters moet geneem word soos dit in reël 11 van hierdie Kode voorgeskryf word.</i>	this Code.
(d) <i>Binne 15 minute nadat die monster geneem is, moet dit in 'n goed geïsoleerde monstervervoerhouer, waarvan die interne omringende temperatuur voortdurend tussen 0 °C en 7 °C gehandhaaf moet word, geplaas word. Die monster moet in geen omstandighede bevries word nie.</i>	(d) Within 15 minutes of taking the sample it shall be placed in a well-insulated sample transport container, the internal ambient temperature of which shall be continuously maintained between 0 °C and 7 °C. The samples shall in no instance be frozen.
(10) <i>Monsters moet so gou moontlik na aankoms by die toetslaboratorium ondersoek word. As 'n monster nie onmiddellik ondersoek word nie, moet dit, tensy daar anders voorgeskryf word, vir 'n tydperk van hoogstens twee uur lank by 'n tempertuur van tussen 3 °C en 5 °C gehou word totdat dit ondersoek word.</i>	(10) Samples shall be examined as soon as possible after arrival at the testing laboratory. If any sample is not examined immediately, unless otherwise prescribed, it shall be kept for a period not exceeding two hours at a temperature of between 3 °C and 5 °C until it is examined.
DIE METILEENBLOU-REDUKSIETOETS (ROU MELK)	METHYLENE-BLUE REDUCTION TEST (RAW MILK)
3.(1) <i>Die metileenblou-reduksietoets vir die toets van rou melk word ooreenkomstig die volgende subreëls van hierdie reël uitgevoer.</i>	3.(1) The methylene-blue reduction test for the testing of raw milk shall be carried out in accordance with the succeeding subrules of this rule.
(2) <i>Gooi 200 ml koue steriele gedistilleerde water in 'n steriele fles en voeg een Britse standaard-metileenbloutablet met 'n kleurstofinhoud van 19 mg by (of die gelyke daarvan sodat die eindkonsentrasie van metileenblou in die stamoplossing 1:25 000 is)</i>	(2) To 200 ml of cold, sterile, distilled water in a sterile flask add one British standard methylene-blue tablet of 19 mg dye content (or its equivalent so that the final concentration of methylene-blue in the stock solution is 1 : 25 000)
(3) <i>Skud die fles totdat die tablet opgelos het; voeg koue gesteriliseerde gedistilleerde water by die oplossing totdat die fles 475 ml bevat (of die gelyke daarvan sodat die eindkonsentrasie van metileenblou in die stamoplossing 1:25 000 is).</i>	(3) Shake the flask until the tablet has dissolved and make up the solution to 475 ml with cold, sterile, distilled water (or its equivalent so that the final concentration of methylene-blue in the stock solution is 1 : 25 000).

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| (4) <i>Plaas die oplossing in 'n ligwerende houer met 'n prop op en bêre dit op 'n koel, donker plek.</i> | (4) Place this solution in a light-resistant stoppered vessel and store in a cool, dark place. |
| (5) <i>Moenie die metileenblou-oplossing vir 'n toets kragtens hierdie reël gebruik nie as -</i> | (5) Do not use methylene-blue solution to make a test in terms of this rule if - |
| (a) <i>die oplossing aan sonlig blootgestel was; of</i> | (a) it has been exposed to sunlight; or |
| (b) <i>daar 'n tydperk van twee maande verloop het sedert die bereidingsdatum van die oplossing.</i> | (b) a period of two months has elapsed since the date of preparation of the solution. |
| (6) <i>Gooi soveel van die stamoplossing as wat vir 'n dag se werk nodig is, uit in 'n glashouer en bring daarvandaan die nodige hoeveelhede oor in die proefbuis.</i> | (6) Pour off the amount of solution required for a day's work from the stock solution into a glass container and transfer the required amounts into test-tubes. |
| (7) <i>Meng die monster melk deeglik en gooi 10 ml daarvan in 'n steriele proefbuis wat nominaal 150 mm lank is, 'n buitemiddellyn van 16 mm het en op 10 ml afgemerkt is. Tref alle voorsorg om te verhoed dat die monster besoedel raak.</i> | (7) Adequately mix the sample of milk and pour off 10 ml thereof into a sterile test-tube nominally measuring 150 mm by 16 mm outer diameter and marked at 10 ml. Take all necessary precautions to prevent contamination of the sample. |
| (8) <i>Voeg 1 ml metileenblou-oplossing met 'n steriele eenmililiter-pipet by, en sorg dat die pipet nie met die melk in die proefbuis in aanraking kom nie.</i> | (8) Add 1 ml of methylene-blue solution with a sterile one-millilitre pipette, taking care that the pipette does not come into contact with the milk in the test tube. |
| (9) <i>Maak die buis met 'n steriele rubberprop toe en meng die inhoud daarvan deur die buis twee keer stadig om te keer.</i> | (9) Close the tube with a sterile rubber stopper and mix the contents by slowly inverting the tube twice. |
| (10) <i>Plaas die buis binne vyf minute nadat die inhoud daarvan gemeng is in 'n termostatiese beheerde bedekte waterbad waarvan die temperatuur 36 °C ± 1 °C is.</i> | (10) Place the tube within five minutes after the mixing in a thermostatically controlled covered waterbath regulated to a temperature between 36 °C ± 1 °C. |
| (11) <i>Een buis met melk waarby 1 ml kraanwater wat drie minute lank gekook het, gevoeg is, en een buis met melk wat drie minute lank</i> | (11) Set up as a control with each test one tube containing milk to which has been added 1 ml of tap water boiled for three minutes, and one |

- gekook is en waarby daar 1 ml metileenblou-oplossing gevoeg is, moet by wyse van kontrole vir elke toets berei word.*
- (12) *Die waterhoogte in die waterbad moet net hoër as die hoogte van die inhoud van die buise wees.*
- (13) *Ondersoek die inhoud al om die 30 minute met die oog op keurreduksie. Daar word geag dat die reduksieproses afgeloop is wanneer die melkkolom tot binne 5 mm van die oppervlak daarvan ontkleur geraak het.*
- (14) *As die ontkleuring na verloop van 30 minute begin het, maar nog nie afgeloop is nie, moet die buis weer in die waterbad geplaas word totdat die ontkleuringsproses afgeloop is, maar as die oplossing na verloop van 30 minute nog niks ontkleur het nie, moet die buis een maal omgekeer word voordat dit weer in die waterbad geplaas word.*
- (15) *'n Skynseltjie kleur op die boom van die buis, wat hoogstens 5 mm opwaarts strek, moet verontag-saam word.*

tube containing milk which has been boiled for three minutes to which has been added 1 ml of methylene-blue solution.

(12) The level of the water in the waterbath shall just exceed the level of the contents of the tube.

(13) Examine the contents for dye reduction at the end of every 30 minutes. The process shall be taken as complete when the column of milk is decolorised up to within 5 mm of the surface.

(14) If at the end of 30 minutes decolorisation has started and is not yet complete, replace the tube in the waterbath until the process is complete, but if at the end of 30 minutes the contents show no decolorisation, invert the tube once before replacing it in the waterbath.

(15) Pay no regard to any trace of colour at the bottom of the tube extending upward for not more than 5 mm.

REASURIENREDUKSIETOETS (ROU MELK)

RESAZURIN REDUCTION TEST (RAW MILK)

- 4.(1) *Die resasurienreduksietoets vir die toets van rou melk word ooreenkomstig die volgende subreëls van hierdie reël uitgevoer.*
- (2) *Die resasurienoplossing van 0,005% (m/v) wat vir die uitvoering van genoemde toets gebruik word, moet -*
- (a) *van gestandaardiseerde resasurien-tablette berei word;*
- (b) *met steriele gedistilleerde water aangemaak word; en*
- 4.(1) The resazurin reduction test for the testing of raw milk shall be carried out in accordance with the succeeding subrules of this rule.
- (2) The 0,005% (m/v) resazurin solution to be used in carrying out the said test shall be -
- (a) prepared from standardised resazurin tablets;
- (b) made up in sterile, distilled water; and

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| (c) <i>elke dag waarop daar 'n toets plaasvind, vars aangemaak word.</i> | (c) freshly made up each day on which a test is made. |
| (3) <i>Meng die monster rou melk deeglik en gooi 10 ml daarvan in 'n steriele proefbuis, wat nominaal 150 mm lank is, 'n buitemiddelyn van 16 mm het en op 10 ml afgemerks is.</i> | (3) Adequately mix the sample of raw milk and pour 10 ml thereof into a sterile test-tube nominally measuring 150 mm by 16 mm outer diameter marked at 10 ml. |
| (4) <i>Voeg 1 ml van 'n resasurien-oplossing van 0,005% (m/v) met 'n steriele een-milliliter-pipet by die monster in die proefbuis.</i> | (4) To the sample in the test-tube add 1 ml of a 0,005% (m/v) solution of resazurin by means of a sterile one-millilitre pipette. |
| (5) <i>Sorg dat die pipet nie met die melk in die buis in aanraking kom nie.</i> | (5) Do not allow the pipette to come into contact with the milk in the tube. |
| (6) <i>Tref alle voorsorg om te verhoed dat die monster besoedel raak.</i> | (6) Take all necessary precautions to prevent contamination of the sample. |
| (7) <i>Maak die buis met 'n steriele rubberprop toe en meng die inhoud daarvan deur die buis twee keer stadig om te keer.</i> | (7) Close the tube with a sterile rubber stopper and mix the contents by slowly inverting the tube twice. |
| (8) <i>Plaas die buis binne vyf minute nadat die inhoud daarvan gemeng is in 'n termostatis beheerde bedekte waterbad waarvan die temperatuur $36\text{ }^{\circ}\text{C} \pm 1\text{ }^{\circ}\text{C}$ is.</i> | (8) Place the tube within five minutes after the mixing in a thermostatically controlled covered waterbath regulated to a temperature between $36\text{ }^{\circ}\text{C} \pm 1\text{ }^{\circ}\text{C}$. |
| (9) <i>Die waterhoogte in die waterbad moet net hoër as die hoogte van die inhoud van die buise wees.</i> | (9) The level of the water in the waterbath shall just exceed the level of the contents in the tubes. |
| (10) <i>Na verloop van twee uur plus-minus een minuut in die geval van rou melk, nadat die buis een keer omgekeer is, moet daar 'n Lovibondskyflesing geneem word om die kleurreduksie te bepaal.</i> | (10) At the end of two hours plus minus one minute in the case of raw milk after inverting the tube once, take a Lovibond disc reading to assess the dye reduction. |
| (11) <i>Vir die Lovibondskyflesing moet daar 'n spesiale resasurien-toetsskyf, No 4/9, en as kontrole 'n leë buis met dieselfde melk wat getoets word, maar sonder resasurien, gebruik word.</i> | (11) For the Lovibond disc reading use a special resazurin test disc designated No 4/9 and a control consisting of a blank tube of the same milk being tested, but without resazurin. |

- (12) *Neem die toetslesing van die monster in goeie weerkaatste lig maar nie in regstreekse sonlig nie.*

DIE GEWYSIGDE EIJKMANN-TOETS

- 5.(1) *Die gewysigde Eijkmann-toets vir die toets van rou melk, gepasteuriseerde room, gepasteuriseerde melkprodukte, gepasteuriseerde saamgestelde suiwelprodukte en kontakvlakdepmonsters word ooreenkomstig die volgende subreëls van hierdie reël uitgevoer. (Vir die toepassing van hierdie reël beteken die uitdrukking "Escherichia coli-bakterieë, tipe 1 (fekale coli)" die organisme wat by 44 °C ± 0,25 °C, gas in briljante groen 2% (m/v)-galboeljon en indool in triptoonwater by dieselfde temperatuur vorm).*

- (2) *In die geval van melk, room, vloeibare melkprodukte en kontakvlakdepmonsters, meng die monster deeglik, en as die room te dik is om dit maklik te kan hanteer, verwarm dit tot 'n temperatuur van hoogstens 37 °C.*

- (3) *Nadat alle voorsorg getref is om te verhoed dat die monster besoedel raak, inokuleer met behulp van 'n een-milliliter-pipet die inhoud van die buise wat briljante groen 2% (m/v) galboeljon bevat en wat voorsien is van 'n omgekeerde Durham-fermentasiebuisie gas-opsporing, met 0,01 ml in die geval van rou melk, of 1 ml in die geval van gepasteuriseerde melk, gepasteuriseerde room, gepasteuriseerde melkprodukte, gepasteuriseerde saamgestelde suiwelprodukte en kontakvlakdepmonsters*

- (4) *Berei, met die oog op die*

- (12) Carry out the reading of the samples in good reflected light but not in direct sunlight.

MODIFIED EIJKMANN TEST

- 5.(1) The modified Eijkmann test for the testing of raw milk, pasteurised milk, pasteurised cream, pasteurised milk products, pasteurised composite dairy products and surface contact swab samples, shall be carried out in accordance with the succeeding subrules of this rule. (For the purposes of this rule the term "Escherichia coli type 1 bacteria (faecal coli)" shall mean that organism which produces gas at 44 °C ± 0,25 °C in 2% (m/v) brilliant green bile broth and produces indole in tryptone water at the same temperature).

- (2) In the case of milk, cream, fluid milk products and contact swab samples, adequately mix the sample and if the cream is too thick for convenient handling, warm it to a temperature not higher than 37 °C.

- (3) All precautions necessary having been taken in order to prevent contamination, inoculate tubes containing 2% (m/v) brilliant green bile broth and an inverted Durham fermentation tube for the detection of gas with 0,01 ml in the case of raw milk, or 1 ml in the case of pasteurised milk, pasteurised cream, pasteurised milk products, pasteurised composite dairy products and surface contact swab samples by means of a one-millilitre pipette.

- (4) For the measurement of the 0,01

- hoeveelhede van 0,01 ml wat in die geval van rou melk afgemeet en getoets moet word, verdunde oplossings in reeks voor volgens die metode wat in reël 9(2), beskryf word.*
- (5) *Inokuleer die inhoud van drie buise vir elke monster wat getoets word, uitgesonderd in die geval van kontakvlakdepmonsters waar slegs twee buise geïnokuleer moet word.* (5) Inoculate three tubes for each sample being tested, except in the case of contact swab swamples where two tubes only shall be inoculated.
- (6) *Inkubeer die geïnokuleerde briljante groen galboeljon 48 uur lank in a waterbad waarin die temperatuur noukeurig beheer word, sodat dit nooit meer as 0,25 °C hoër of laer as 44 °C is nie.* (6) Incubate the inoculated brilliant green bile broth for 48 hours in a waterbath specially controlled at a temperature which shall not be more than 0,25 °C more or less than 44 °C.
- (7) *As daar na die inkubasie wat by subreël (6) voorgeskryf word, gas in die Durham-buis teenwoordig is, moet daar uit elke buis met briljante groen galboeljon waarin gas gevorm is, 'n inokulum van 0,2 ml na 'n afsonderlike buis met triptonwater oorgebring word.* (7) If the incubation prescribed in terms of subrule (6) leads to the formation of gas as seen in the Durham tube an inoculum of 0,2 ml from each brilliant green bile broth tube showing gas shall be transferred into a separate tube of tryptone water.
- (8) *Inkubeer die buise met triptonwater, waarna daar in subreël (7) verwys word, 24 uur lank by 44 °C ± 0,25 °C in die waterbad wat in subreël (6) genoem word.* (8) Incubate the tryptone water tubes referred to in subrule (7) in the waterbath mentioned in subrule (6) at 44 °C ± 0,25°C for 24 hours.
- (9) *Om te bepaal of daar indool ontstaan het, toets die triptonwater in die buise na verloop van genoemde 24 uur deur 0,5 ml Kovac-reagens daarby te voeg.* (9) At the end of the said 24 hours test the tryptone water tubes for indole production by the addition of 0,5 ml of Kovac's reagent.
- (10) *As daar 'n rooskleurige ring by die tussenvlak van die twee vloeistowwe vorm, word dit aanvaar dat daar indool aanwesig is.* (10) The development of a rose-coloured ring at the interface of the two liquids shall be taken as indicating the presence of indole.
- (11) *As daar wel gas en indool gevorm word in minstens een van die drie* (11) A positive result for gas and indole in one, two or three tubes from the

- buisse wat dieselfde monster bevat, word dit beskou as 'n aanduiding dat daar Escherichia coli, tipe 1, aanwesig is.*
- (12) *In die geval van halfvaste produkte, meng die monster deeglik en plaas 11 g daarvan in 'n steriele wyebekhouer; voeg dan 99 ml verwarmde (± 40 °C) steriele 2% (m/v)-natriumsitraatoplossing by en skud die mengsel totdat dit egalig vermeng is.*
- (13) *Nadat alle voorsorg getref is om te verhoed dat die monster besoedel raak, inokuleer met 'n tien-milliliter-pipet die inhoud van die buise wat 10 ml briljante groen galboeljon van dubbele sterkte bevat, met 10 ml van die gedispergeerde monster wat ooreenkomstig subreël (12) berei is, ten einde 'n konsentrasie van 1 g van die monster in 20 ml briljante groen 2% (m/v)-galboeljon te verkry.*
- (14) *Die res van die toets moet uitgevoer word soos dit in subreëls (5) tot en met (11) van hierdie reël omskryf word.*
- (15) *Berei die briljante groen 2% (m/v)-galboeljon, die briljante groen galboeljon van dubbele sterkte, die triptonwater endie Kovac-reagens op die volgende wyse voor:*
- (a)(i) *Die briljante groen 2% (m/v)-galboeljon moet soos volg saamgestel wees:*
- Beesgal, 20g
Pepton, 10g
Laktose, 10g
1% (m/v) wateroplossing van briljante groen, 1,3 ml
Gedistilleerde water, 1l*
- (ii) *Los die bestanddele in die gedistilleerde water op.*
- same sample shall be taken as indicating the presence of Escherichia coli-type 1.
- (12) In the case of semi-solid products adequately mix the sample and place 11 g in a sterile wide mouth container, then add 99 ml of warmed (± 40 °C) sterile 2% (m/v) sodium citrate solution and shake the mixture until a homogeneous dispersion is obtained.
- (13) All precautions necessary having been taken in order to prevent contamination of the sample, inoculate by means of a ten-millilitre pipette, tubes containing 10 ml of double strength brilliant green bile broth with 10 ml of the dispersed sample prepared in terms of subrule (12) to give a concentration of 1 g of sample in 20 ml of 2% (m/v) brilliant green bile broth.
- (14) The remainder of the test shall be carried out as specified in subrules (5) to (11) inclusive of this rule.
- (15) Prepare the 2% (m/v) brilliant green bile broth, the double strength brilliant green bile broth, the tryptone water and the kovac's reagent in the following manner:
- (a)(i) The composition of the 2% brilliant green bile broth shall be as follows:
- Ox-bile 20g.
Peptone, 10g
Lactose, 10g
1% (m/v) aqueous solution of brilliant green, 1,3 ml
Distilled water, 1l.
- (ii) Dissolve the constituents in the distilled water to form a solution.

(iii) <i>Reguleer die pH-warde sodat dit tussen 7,2 en 7,5 is.</i>	(iii) Adjust pH to a value of 7,2 to 7,5.
(iv) <i>Verdeel die medium in hoeveelhede van tien milliliter tussen proefbuis wat elkeen 'n omgekeerde Durham fermentasie buisie bevat en steriliseer die proefbuis dan 15 minute lank by 121 °C in 'n outoklaaf.</i>	(iv) Distribute the medium in ten millilitre quantities amongst test-tubes containing an inverted Durham fermentation tube and then sterilise them in an autoclave at 121 °C for 15 minutes.
(b)(i) <i>die triptonwater moet soos volg saamgestel wees:</i>	(b)(i) The composition of the tryptone water shall be as follows:
<i>Triptoon: 10 g Natriumchloried: 5 g Gedistilleerde water: 1 l</i>	Tryptone, 10 g Sodium chloride, 5 g Distilled water 1 l
(ii) <i>Los die bestanddele op in die gedistilleerde water deur effens te verwarm.</i>	(ii) Dissolve the constituents in the distilled water by warming it slightly.
(iii) <i>Reguleer die pH-warde sodat dit tussen 7,4 en 7,5 is.</i>	(iii) Adjust the pH to a value of 7,4 to 7,5.
(iv) <i>Verdeel die medium in hoeveelhede van vyf milliliter tussen die proefbuis en steriliseer hulle 15 minute lank by 121 °C in 'n outoklaaf.</i>	(iv) Distribute the medium in ten-millilitre quantities amongst test-tubes containing an inverted Durham fermentation tube and then sterilise the test-tubes in an autoclave at 121 °C for 15 minutes.
DIE ASCHAFFENBURG- EN MULLEN- FOSTATASETOETS (GEPASTEURISEERDE MELK, GEPASTERISEERDE MELKPRODUKTE EN GEPASTEURISEERDE ROOM)	ASCHAFFENBURG AND MULLEN PHOSPHATASE TEST (PASTEURISED MILK, PASTEURISED MILK PRODUCTS AND PASTEURISED CREAM)
6.(1) <i>Die fosfatase toets word ooreenkomstig die volgende subreëls van hierdie reël uitgevoer.</i>	6.(1) The phosphatase test shall be carried out in accordance with the succeeding subrules of this rule.
(2) <i>Ondersoek elke monster wat getoets moet word so gou doenlik nadat dit in die toetslaboratorium aangekom het.</i>	(2) Examine every sample to be tested as soon as possible after its arrival at the testing laboratory.
(3) <i>As 'n monster nie dadelik nadat dit in die toetslaboratorium aangekom het, ondersoek word nie, hou dit by</i>	(3) If the sample is not examined immediately on its arrival at the testing laboratory, keep it at a

<i>'n temperatuur van tussen 3 °C en 5 °C totdat dit ondersoek word.</i>	temperature of between 3 °C and 5 °C until examined.
(4) <i>Verhoog die temperatuur van die monster tot kamertemperatuur net voordat dit ondersoek word.</i>	(4) Raise the temperature of the sample to room temperature immediately before doing the examination.
(5) <i>Tref die volgende voorsorgmaatreëls gedurende of in verband met die ondersoek van 'n monster:</i>	(5) Take the following precautionary measures during or in connection with the examination of a sample:
(a) <i>Moenie 'n monster toets wat tekens van bederf of suurheid toon nie.</i>	(a) Do not test a sample which shows evidence of taint or souring.
(b) <i>Sorg dat al die glassware gereinig word net voordat dit gebruik word.</i>	(b) See that all glassware is cleaned immediately before use.
(c) <i>Gebruik 'n skoon pipet vir elke monster melk of room en sorg dat geen pipet met speeksel besoedel word nie.</i>	(c) Use a fresh pipette for each sample of milk or cream and ensure that no pipette is contaminated with saliva.
(d) <i>Moenie die ondersoek in regstreekse sonlig verrig nie.</i>	(d) Do not carry out the examination in direct sunlight.
(e) <i>Gebruik deurgaans met die ondersoek slegs gedistilleerde water.</i>	(e) Use distilled water only throughout the examination.
(6) <i>Gebruik oral waar doenlik reagens van analitiese gehalte vir hierdie toets en berei die buffersubstraat-oplossing soos volg:</i>	(6) Whenever practicable, use reagents of analytical quality for the purposes of this test, and prepare the buffer-substrate solution as follows:
(a) <i>Die bufferoplossing: Los 3,5 g anhidriese natriumkarbonaat en 1,5 g natriumbikarbonaat in gedistilleerde water op – altesaam 1 l oplossing in 'n maatfles.</i>	(a) Buffer solution : Dissolve 3,5 g of anhydrous sodium carbonate and 1,5 g of sodium bicarbonate in distilled water and make up to 1 l in a standard flask.
(b) <i>Hou die soliede sustraat, naamlik dinatrium-p-nitrofenielfosfaat in 'n koelkas.</i>	(b) Keep the solid substrate, being disodium p-nitro-phenyl phosphate, in a refrigerator.
(c) <i>Die buffersubstraatoplossing:</i>	(c) Buffer-substrate solution:
(i) <i>Plaas 150 mg van die substraat in 'n Graad B-maatfles van 100 milliliter, en vul die fles met die</i>	(i) Place 150 mg of the substrate in a 100-millilitre standard flask Grade B and make up to 100 millilitres with

	<i>bufferoplossing tot by die 100-millilitermerk.</i>		the buffer solution.
(ii)	<i>Hou die oplossing in 'n koelkas en beskerm dit teen lig.</i>	(ii)	Store the solution in a refrigerator and protect from light.
(iii)	<i>Wanneer gedistilleerde water vir vergelykingsdoeleindes gebruik word, moet die oplossing 'n lesing gee laer as die standaard 10 op die vergelykerskyf APTW of APTW 7 as dit deur 'n sel van 25 millimeter in die veeldoelvergelyker in deurgelate lig beskou word.</i>	(iii)	Using distilled water for comparison, the solution should give a reading of less than the standard marked 10 on the comparator disc A.P.T.W. or A.P.T.W. 7 when viewed in transmitted light through a 25-millimetre cell in the call-purpose comparator.
(iv)	<i>Moenie die oplossing laer as een week gebruik nie.</i>	(iv)	Do not use the solution for more than one week.
(7)	<i>Gebruik die ondergenoemde apparaat vir die ondersoek:</i>	(7)	Use the following apparatus in making the examination:
(a)	<i>'n Lovibond-veeldoelvergelyker met 'n staander vir werk in weerkaatse lig.</i>	(a)	A Lovibond all-purposes comparator with a stand for work in reflected light
(b)	<i>'n Lovibond-vergelykerskyf APTW of APTW7.</i>	(b)	A lovibond comparator disc A.P.T.W. or A.P.T.W.
(c)	<i>Twee selle van saamgesmelte glas, 25 mm diep.</i>	(c)	Two fused glass cells, 25 mm deep.
(d)	<i>'n Waterbad of broeikas waarvan die temperatuur by $37,0\text{ }^{\circ}\text{C} \pm 0,5\text{ }^{\circ}\text{V}$ gehandhaaf kan word.</i>	(d)	A waterbath or incubator capable of maintaining a temperature of $37,0\text{ }^{\circ}\text{C} \pm 0,5\text{ }^{\circ}\text{C}$.
(e)	<i>'n Pipet met 'n hou vermoë van 5,0 ml.</i>	(e)	A pipette to deliver 5,0 ml.
(f)	<i>'n Voorraad regafpipette met 'n hou vermoë van 1,0 ml waarvan die akkuraatheid gelykstaande is met NPL Graad B.</i>	(f)	A supply of 1,0 ml straight-sided pipettes of an accuracy equal to that of N.P.L. Grade B.
(g)	<i>Maatflesse met 'n hou vermoë van 1 liter.</i>	(g)	1-litre standard flasks.
(h)	<i>'n Graad B-maatfles met 'n hou vermoë van 100 milliliter.</i>	(h)	A 100-millilitre standard flask Grade B.
(i)	<i>'n Toereikende voorraad proef-</i>	(i)	An adequate supply of test-tubes

- buisies van nominale grootte 150/16 met rubberproppe, wat aan die Britse Standaard 625:1959 voldoen.*
- (8)(a) *Maak elke proefbuis nadat dit gebruik is, leeg, spoel dit in water af, was dit deeglik in warm water wat soda bevat, spoel dit daarna eers in warm water en dan in gedistilleerde water af en maak dit droog.*
- (b) *As 'n proefbuis, nadat dit volgens paragraaf (a) hiervan behandel is, nie skoon lyk nie, herhaal die behandeling, maar plaas dit hierbenewens, nadat dit in warm water afgespoel is, in handelsoutsuur, spoel dit weer in warm water en daarna in gedistilleerde water af, en maak dit dan droog.*
- (c) *Reinig die nuwe glassware deur dit te dompel in 'n oplossing chroomsuur wat bestaan uit vyf volumes kaliumbichromaat van 8% (m/v), en vier volumes gekonsentreerde swaelsuur wat stadig en versigtig by die mengsel bichromaat en water gevoeg moet word.*
- (d) *Hou die oplossing, waarna daar in paragraaf (c) verwys word, toe en gooi dit weg as dit groen word.*
- (e) *Nadat dit gereinig is soos hierbo beskryf, moet nuwe glassware in warm water en daarna in gedistilleerde water afgespoel en dan drooggemaak word.*
- (f) *Spoel pipette goed af in koue water en reinig dit daarna deur dit 24 uur lank te laat lê in 'n oplossing chroomsuur in 'n glassilinder of ander geskikte houer wat 250 ml hou; spoel dit dan deeglik af, eers in warm water en dan in*
- conforming to British Standard 625 : 1959 of nominal size 150/16 and fitted with rubber stoppers.
- (8)(a) After use, empty each test-tube, rinse it in water, wash well in hot water containing soda, rinse in warm water, rinse in distilled water and finally dry.
- (b) If after treatment in accordance with paragraph (a) hereof a test-tube does not appear to be clean, repeat the treatment with the addition that, after being rinsed in warm water, it should be soaked in commercial hydrochloric acid and then rinsed again in warm water before being rinsed in distilled water and finally dried.
- (c) Clean new glassware by soaking it in a solution of chromic acid consisting of five volumes of 8% (m/v) potassium bichromate and four volumes of concentrated sulphuric acid added slowly and carefully to the mixture of bichromate and water.
- (d) Keep the solution referred to in paragraph (c) covered and discards when it becomes green.
- (e) After cleaning it in the manner described above, new glassware shall be rinsed in warm water, rinsed in distilled water and then dried.
- (f) Pipettes should be well rinsed in cold water and then cleaned by soaking for 24 hours in a solution of chromic acid in a 250 ml glass cylinder or other suitable container, and thereafter well rinsed in warm water, rinsed in distilled water and

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| <i>gedistilleerde water, en maak dit droog.</i> | then dried. |
| (9)(a) <i>Voer die ondersoek uit op die wyse wat in die volgende paragrawe van hierdie subreël beskryf word.</i> | (9)(a) Carry out the examination in the manner described in the succeeding paragraphs of this subrule. |
| (b) <i>Plaas 5 ml van die buffersubstraatoplossing deur middel van 'n pipet in 'n proefbuis; maak die proefbuis met 'n prop toe, en verhit die inhoud tot op 'n temperatuur van 37,0 °C.</i> | (b) Transfer 5 ml of the buffer-substrate solution to a test tube by means of a pipette; stopper the test-tube and bring to a temperature of 37,0 °C ± 0,5°C. |
| (c) <i>Voeg 1 ml van die melk of room wat getoets gaan word, by; sit weer die prop van die proefbuis op en meng die inhoud daarvan deeglik deur dit te skud.</i> | (c) Add 1 ml of the milk or cream to be tested, replace the test-tube stopper and mix the contents thereof well by shaking. |
| (d) <i>Inkubeer die inhoud van die proefbuis daarna twee uur plus minus een minuut lank by 37,0 °C ± 0,5°C.</i> | (d) Incubate the test-tube thereafter for two hours plus minus one minute at 37,0 °C ± 0,5°C. |
| (e) <i>Inkubeer een kontrolemonster gekookte melk of room van dieselfde tipe as dié wat getoets word, saam met elke reeks monsters.</i> | (e) Incubate one check sample prepared from boiled milk or cream of the same type as those undergoing the test with each series of samples. |
| (f) <i>Haal die proefbuis na die inkubasie uit die waterbad en meng die inhoud daarvan deeglik.</i> | (f) After the incubation remove the test-tube from the waterbath and mix its contents well. |
| (g) <i>Plaas die kontrolemonster op die linkerkantse verhogie van die staander en die toetsmonster op die regterkantse een.</i> | (g) Place the check sample on the left-hand ramp of the stand and the test sample on the right. |
| (h) <i>Neem die lesings in weerkaatste lig deur af te kyk op die twee openings met die vergelyker gekeer in die rigting van toereikende daglig, verkieslik uit die noorde.</i> | (h) Take readings in reflected light by looking down on the two apertures with the comparator facing a good source of day-light, preferably north light. |
| (i) <i>As kunsmatige lig vir vergelykingsdoeleindes nodig is, gebruik dagligtipe verligting.</i> | (i) If artificial light is needed for matching, use a day-light type of illumination. |

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| (j) <i>Draai die skyf totdat die kleur van die toetsmonster met dié van die kontrolemonster klop.</i> | (j) Revolve the disc until the test sample matches check sample. |
| (k) <i>Teken die lesings tussen twee standaardstande aan deur 'n plus of minusteken te trek by die syfer vir die naaste standaardskyflesing.</i> | (k) Record readings falling between two standards by fixing a plus or minus sign to the figure for the nearest standard. |

**DIE METILEENBLOU-REDUKSIETOETS
(GEPASTEURISEERDE MELK)**

**METHYLENE-BLUE REDUCTION TEST
(PASTEURISED MILK)**

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| 7.(1) <i>Die metileenblou-reduksietoets vir die toets van gepasteuriseerde melk word ooreenkomstig die volgende subreëls van hierdie reël uitgevoer.</i> | 7.(1) The metylene-blue reduction test for the testing of pasteurised milk shall be carried out in accordance with succeeding subrules of this rule. |
| (2) <i>Berei die metileenblou-oplossing wat vir hierdie toets nodig is op die wyse soos dit in reël 3(2) tot en met (6) beskryf word.</i> | (2) Make the methylene-blue solution required for this test in the manner described in rule 3(2) to (6) inclusive. |
| (3)(a) <i>Meng die bottel of karton melk wat getoets moet word deeglik; gooi, op aseptiese wyse, 'n monster van ongeveer 100 ml daarvan in 'n steriele, wyebakbottel met 'n glasprop en 'n houvermoë van ongeveer 150 ml.</i> | (3)(a) Thoroughly mix the bottle or carton of milk to be tested and pour off a sample of approximately 100 ml aseptically into a sterile, wide-mouthed, glass-stoppered bottle approximately 150 ml in capacity. |
| (b) <i>Hou die monster in 'n koelkas by 'n temperatuur van hoogstens 5 °C totdat die toets moet begin.</i> | (b) Store this sample in a refrigerator at a temperature not exceeding 5 °C until commencement of the test. |
| (4) <i>Inkubeer die melkmonster 18 uur plus minus 15 minute lank in 'n broeikas of 'n waterbad by 18 °C ± 0,5 °C gebring is.</i> | (4) Incubate the sample of milk in an incubator or a waterbath at 18 °C ± 0,5 °C for 18 hours plus minus 15 minutes after adjusting the temperature of the milk to 18 °C ± 0,5 °C. |
| (5) <i>Pas die res van die toets toe soos dit in reël 3(7) tot en met (15) omskryf word.</i> | (5) Carry out the remainder of the test as specified in rule 3(7) to (15) inclusive. |

**METILEENBLOU-REDUKSIETOETS
(GEPASTEURISEERDE ROOM)**

**METHYLENE-BLUE REDUCTION TEST
(PASTEURISED CREAM)**

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| 8.(1) <i>Die etileenblou-reduksietoets vir die toets van gepasteuriseerde</i> | 8.(1) the methylene-blue reduction test for the testing of pasteurised cream |
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| <i>room word ooreenkomstig die volgende subreëls van hierdie reël uitgevoer.</i> | shall be carried out in accordance with the succeeding subrules of this rule. |
| (2) <i>Berei die metileenblou-oplossing wat vir voornoemde toets nodig is op die wyse soos dit in reël 3(2) tot en met (6) beskryf word.</i> | (2) Make the methylene-blue solution required for the aforesaid test in the manner described in rule 3(2) to (6) inclusive. |
| (3) <i>Laat die toets begin om ongeveer 16h00 op die dag waarop die monster geneem word.</i> | (3) Set up the test as approximately 16h00 on the day on which the sample is taken. |
| (4) <i>Hou die monster in 'n koelkas op 'n temperatuur van hoogstens 5 °C todat die toets moet begin.</i> | (4) Store the sample in the refrigerator at a temperature not exceeding 5 °C until the test is about to be set up. |
| (5) <i>Plaas, met 'n steriele pipet, 7 ml Ringeroplossing van eenkwart sterkte in 'n steriele proefbuis met 'n nominale grootte van 150 mm, 'n buitemiddellyn van 16 mm en wat op 10 ml afgemerk is.</i> | (5) Into a sterile test-tube of a nominal size of 150 mm by 16 mm outer diameter and marked at 10 ml introduce 7 ml of one quarter strength Ringers Solution by means of a sterile pipette. |
| (6) <i>Gooi 'n ml metileenblou-oplossing by die oplossing wat in subreël (5) genoem word.</i> | (6) To the solution referred to in subrule (5) add 1 ml of methylene-blue solution. |
| (7) <i>Meng die roommonster deeglik en gooi dit in die proefbuis tot by die tien-millilitermerk.</i> | (7) Adequately mix the sample of cream and pour it into the test-tube up to the ten-millilitre mark. |
| (8) <i>Maak die proefbuis met 'n steriele rubberprop toe en meng die inhoud daarvan deur die buis om te keer.</i> | (8) Close the test-tube with a sterile rubber stopper and mix its contents by inverting the tube. |
| (9) <i>Inkubeer saam met die toetsmonster, vir kontroledoel-eindes, 8 ml Ringer-oplossing in 'n buis wat tot by die tien-millimetermerk met room gevul is.</i> | (9) Incubate one tube containing 8 ml of Ringers Solution and filled with cream up to the ten-millilitre mark with the test as a control tube. |
| (10) <i>Inkubeer die buise met hulle inhoud 18 uur plus-minus 15 minute lank by 18 °C ± 0,5 °C in 'n broeikas of waterbad nadat die temperatuur van die room op 18 °C ± 0,5 °C gebring is.</i> | (10) Incubate the tubes in an incubator or waterbath at 18 °C ± 0,5 °C for 18 hours plus minus 15 minutes after adjusting the temperature of the cream to 18 °C ± 0,5 °C. |
| (11) <i>Sit die buise na afloop van</i> | (11) At the end of the aforesaid 18 |

- voornoemde 18 uur in 'n waterbad met 'n temperatuur van $36\text{ }^{\circ}\text{C} \pm 1^{\circ}\text{C}$.
- (12) Die waterhoogte in die waterbad moet net hoër wees as die hoogte van die inhoud van die buise.
- (13) Ondersoek die geïnkubeerde buise met room al om die 30 minute met die oog op kleurreduksie. Daar word geag dat die reduksie-proses afgeloop is wanneer die hele roomkolom tot binne 5 mm van die oppervlak daarvan af, as dit met die kontrolebuis vergelyk word, ontkleur geraak het.
- (14) As die ontkleuring nie volledig is nie, keer die buis om en sit dit weer in die waterbad.
- (15) Daar word aanvaar dat roommonsters wat die metileenblou in minder as twee uur ontkleur as dit by $36\text{ }^{\circ}\text{C} \pm 1\text{ }^{\circ}\text{C}$ geïnkubeer word, nie die toets deurstaan het nie.
- (16) Berei die Ringer-oplossing van eenkwart sterkte wat gebruik word vir die toets wat in hierdie reël beskryf word op die volgende wyse voor:
- (a) Berei 'n Ringer-oplossing van volle sterkte by drie dele gedistilleerde water.
- Natriumchloried BP: 9 g
- Kaliumchloried AR: 0,42g
- Anhidriese kalsiumchloried AR: 240 mg
- Natriumbikarbonaat AR: 200 mg
- In 1 l gedistilleerde water op te los.
- (b) Gooi een deel van die Ringer-
- hours transfer the tubes to a waterbath which has a temperature of $36\text{ }^{\circ}\text{C} \pm 1\text{ }^{\circ}\text{C}$.
- (12) The level of the water in the waterbath should just exceed the level of the contents in the tubes.
- (13) At the end of every 30 minutes examine the incubated creams for dye reduction, which process shall be taken as complete when the whole column of cream is decolorized up to within 5 mm of the surface when compared with the control tube.
- (14) If decolorisation is not complete, invert the tube and replace it in the waterbath.
- (15) Samples of cream which decolorise the methylene-blue in less than two hours incubation at $36\text{ }^{\circ}\text{C} \pm 1\text{ }^{\circ}\text{C}$ shall be deemed to have failed the test.
- (16) The quarter-strength Ringers Solution used for the test described in this rule shall be prepared in the following manner:
- (a) Full-strength Ringers Solution shall be prepared by dissolving:
- Sodium Chloride B.P., 9g;
- Potassium chloride A.R., 0,42 g;
- Anhydrous calcium chloride A.R., 240 mg;
- Sodium bicarbonate A.R., 200 mg;
- In 1 l of distilled water.
- (b) Add one part of full-strength

<p><i>oplossing van volle sterkte by drie dele gedistilleerde water.</i></p> <p>(c) <i>Gooi die oplossing wat in paragraaf (b) genoem word, in bottels met 'n hou vermoë van 100 milliliter en verhit die bottels 15 minute lank by 121 °C in 'n outoklaaf.</i></p>	<p>Ringers Solution to three parts of distilled water.</p> <p>(c) Pour the solution referred to in paragraph (b) into 100-millilitre bottles and autoclave them at 121 °C for 15 minutes.</p>
<p>DIE STANDAARD-AGARPLAATTELLING (VRUGTESAPPE EN KONTAKVLAKDEPMONSTERS)</p>	<p>THE STANDARD AGAR PLATE COUNT (FRUIT JUICES AND CONTACT SWAB SAMPLES)</p>
<p>9.(1) <i>Die Standaard-agarplaattelling word ooreenkomstig die volgende subreëls van hierdie reël uitgevoer.</i></p>	<p>9.(1) The Standard Agar Plate Count shall be carried out in accordance with the succeeding subrules of this rule.</p>
<p>(2)(a) <i>Gekonsentreerde vrugtesappe moet voor die toets met steriele gedistilleerde water tot die oorspronklike enkelsterkte herverdund word.</i></p>	<p>(2)(a) Fruit juice concentrates shall be reconstituted to the original single strength by the use of sterile distilled water before testing.</p>
<p>(b) <i>Alle voorsorg moet getref word om te verhoed dat die produk besoedel raak terwyl dit aldus herverdund word.</i></p>	<p>(b) All precautions shall be taken to prevent contamination of the product while reconstitution is carried out.</p>
<p>(3) <i>Die toets vir die gekonsentreerde vrugtesappe wat herverdund is en ander vrugtesappe moet soos volg uitgevoer word:</i></p>	<p>(3) for reconstituted fruit juice concentrates and other fruit juices the test shall be carried out as follows:</p>
<p>(a) <i>Berei die verdunnings in 'n steriele fosfaat-bufferoplossing, pH 7,2.</i></p>	<p>(a) Prepare dilutions in a sterile phosphate buffer solution, pH 7,2.</p>
<p>(b)(i) <i>Meng die monster deeglik voordat die toetsporsie oorgebring word.</i></p>	<p>(b)(i) Thoroughly mix the sample before transferring the test portion.</p>
<p>(ii) <i>Berei 'n reeks verdunnings deur 1 ml van die monster in 'n buis wat 9 ml steriele verdunningsmiddel bevat, te gooi sodat 'n verdunning van een op tien verkry word, of gooi 1 ml van die monster by 99 ml steriele verdunningsmiddel in 'n skroefpropbottel sodat 'n verdunning van een op honderd verkry word, soos uiteengesit in paragrawe (c) tot en met (f).</i></p>	<p>(ii) Prepare serial dilutions by adding 1 ml of sample to test-tube containing 9 ml of sterile diluent to make a one-in-ten-dilution or 1 ml of sample to 99 ml of sterile diluent in screw-cap bottle to make a one-in-hundred dilution as set out in paragraphs (c) to (f) inclusive.</p>

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| <p>(c) <i>Steek die punt van 'n pipet met 'n houvermoë van een milliliter tot 'n diepte van 10 tot 20 mm onder die oppervlak van die monster in en suig die monster op tot by een-milli-litermerk, terwyl die pipet regop gehou word.</i></p> | <p>(c) Introduce the tip of a one-millilitre pipette into the sample to a depth of 10 to 20 mm below the surface and suck the sample up to the one-millilitre mark, the pipette being held vertically.</p> |
| <p>(d) <i>Tik met die punt van die gevulde pipet binne teen die nek van die houer wanneer die pipet uitgetrek word.</i></p> | <p>(d) Before it is withdrawn touch the tip of the charged pipette against the inside wall of the neck of the container.</p> |
| <p>(e) <i>Bring dan die gevulde pipet na die buis of bottel met die verdunningsmiddel daarin en blaas die inhoud van die pipet versigtig uit terwyl die punt van die pipet aan die kant van die buis of bottel 10 tot 20 mm bokant die vlak van die verdunningsmiddel raak.</i></p> | <p>(e) Then transfer the charged pipette to the dilution tube or bottle and, with the tip touching the side of the tube or bottle at a point 10 to 20 mm above the level of the diluent gently blow out the contents of the pipette.</p> |
| <p>(f) <i>Meng nou die inhoud van die buis deur dit met 'n skoon pipet tien maal op te suig en uit te blaas. As daar bottels gebruik word, meng die inhoud daarvan deur elke bottel, voordat die toetsmonster uitgeneem word, 7 sekondes lank 25 keer 300 mm ver op en af te skud.</i></p> | <p>(f) With a fresh pipette mix the dilution in the tube sucking up and expelling ten times. Where bottles are used mix by shaking each container by making 25 completed and down movements of about 300 mm in 7 seconds before transferring the test portion.</p> |
| <p>(g) <i>As daar verdere verdunnings nodig is, meet 1 ml van die eerste verdunning uit en bring dit na 'n tweede buis of bottel oor en sit die pipet dan weg.</i></p> | <p>(g) If further dilutions are required, measure 1 ml of first dilution and transfer it to a second dilution tube bottle, after which the pipette should be discarded.</p> |
| <p>(h) <i>Berei nog tienvoudige en honderdvoudige verdunnings op dié wyse wat hierbo in hierdie subreël beskryf word.</i></p> | <p>(h) Prepare further tenfold and one-hundred-fold dilutions in the manner described above in this subrule.</p> |
| <p>(4) <i>Die inokulasie van die inhoud van die petribakkies word op die volgende wyse uitgevoer:</i></p> | <p>(4) The inoculation of petri-dishes shall be carried out in the following manner:</p> |
| <p>(a) <i>Meng die verdunde oplossings soos dit in subreël (2) beskryf word, en bring 1 ml van die</i></p> | <p>(a) With a clean one-millilitre pipette and by means of the mixing procedure described in subrule (2)</p> |

- toepaslike verdunde oplossing of die onverdunde monster waar van toepassing met 'n skoon 1 milliliter pipet na 'n petribakkie oor.*
- (b) *Hou die punt van die gevulde pipet ongeveer 10 mm bokant die boom van die bakkie. Blaas die inhoud van die pipet uit en tik die punt van die pipet na 3 sekondes teen die bakkie op 'n plek weg van die vloeistof daarin en blaas die laaste druppel uit.*
- (c) *Gebruik twee verdunnings vir elke monster.*
- (d) *Die petribakkies moet 'n nominale grootte hê met 'n binnemiddellyn van 95 mm, 'n buitemiddellyn van 100 mm en 'n hoogte van 15 mm.*
- (e) *Toets die steriliteit van die verdunde oplossings en die apparaat deur kontroleplate te giet.*
- (5) *Die gieting van die agarmedium in die petribakkies word op die volgende wyse uitgevoer:*
- (a) *Gooi 10 tot 15 ml gesmelte plaattellingagarmedium, wat afgekoel is na ongeveer 45 °C, in elke petribakkie.*
- (b) *Meng die medium behoorlik nadat dit na die bakkie oorgebring is deur die bakkie eers in die een en dan in die ander rigting te draai.*
- (c) *Gebruik twee verdunnings vir elke monster.*
- (d) *Die petribakkies moet 'n nominale grootte hê, met 'n binnemiddellyn van 95 mm, 'n buitemiddellyn van 100 mm en 'n hoogte van 15 mm.*
- (e) *Toets die steriliteit van die verdunde oplossings en die apparaat deur kontroleplate te giet.*
- transfer 1 ml of the appropriate dilution or the undiluted sample where applicable to a petri-dish.
- (b) Hold the tip of the charged pipette about 10 mm above the bottom of the dish. Blow out the contents of the pipette, after 3 seconds tap the tip of the pipette against the dish at a point away from the liquid already delivered and blow out the last drop.
- (c) Use two dilutions for each sample.
- (d) The petri-dishes shall be of a normal size of 95 mm in inner diameter, 100 mm in outer diameter and 15 mm in height.
- (e) Check the sterility of the diluents and apparatus by pouring control plates.
- (5) The pouring of the agar medium into the petri-dishes shall be carried out in the following manner:
- (a) To each petri-dish add 10 to 15 ml of melted plate count agar medium at a temperature of about 45 °C.
- (b) As soon as the medium is delivered thoroughly mix the plates by rotating the dish in one direction and then in the other.
- (c) Use two dilutions for each sample.
- (d) The petri-dishes shall be of a nominal size of 95 mm in inner diameter, 100 mm in outer diameter and 15 mm in height.
- (e) Check the sterility of the diluents and apparatus by pouring control plates.

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| <p>(5) <i>Die gieting van die argemedium in die petribakkies word op die volgende wyse uitgevoer:</i></p> <p>(a) <i>Gooi 10 tot 15 ml gesmelte plaattellingagarmedium, wat afgekoel is na ongeveer 45 °C, in elke petribakkie.</i></p> <p>(b) <i>Meng die medium behoorlik nadat dit na die bakkie oorgebring is deur die bakkie eers in die een en dan in die ander rigting te draai.</i></p> <p>(c) <i>Laat die bakkie staan totdat die medium gestol het; draai dit dan onderstebo en plaas dit in die broeikas.</i></p> <p>(d) <i>Daar mag hoogstens 15 minute verloop tussen die tydstip waarop die verdunnings voorberei en die oomblik waarop dit in die petribakkies gegiet word.</i></p> <p>(6)(a) <i>Inkubeer die petribakkies, wat onderstebo moet lê, 72 uur lank by 30,0 °C ± 1,0 °C.</i></p> <p>(b) <i>Gebruik 'n kolonietelapparaat met 'n donker agtergrond en 'n binneverligting en wat toegerus is met 'n vergrootglas, middellyn ongeveer 125 mm, en wat 2 maal vergroot, om die telling te vergemaklik.</i></p> <p>(c) <i>Gebruik slegs bakkies met kolonietellings van tussen 30 en 300 wanneer die resultate aangeteken word.</i></p> <p>(d) <i>Die gemiddelde van die tellings op albei bakkies van dieselfde verdunning moet as die telling per verdunning geneem word.</i></p> <p>(e) <i>Bereken die telling per milliliter vrugtesappe deur die telling per verdunning te vermenigvuldig met</i></p> | <p>(5) The pouring of the agar medium into the petri-dishes shall be carried out in the following manner:</p> <p>(a) To each petri-dish add 10 to 15 ml of melted plate count agar medium at a temperature of about 45 °C.</p> <p>(b) As soon as the medium is delivered thoroughly mix the plates by rotating the dish in one direction and then in the other.</p> <p>(c) Allow the dish to stand until the medium has set then invert and transfer it to the incubator.</p> <p>(d) The period between the preparation of the dilutions and the pouring of the petri-dishes shall not exceed 15 minutes.</p> <p>(6)(a) Incubate the petri-dishes bottom upwards for a period of 72 hours at 30,0 °C ± 1,0 °C.</p> <p>(b) Use a colony illuminator counting box with a dark background illuminated from the inside and having a magnifying lens of approximately 125 mm diameter giving a magnification of X 2 to assist in the counting of plates.</p> <p>(c) Use only plates with colony counts of between 30 and 300 for recording the results.</p> <p>(d) An average of the counts on both plates belonging to one dilution shall be taken as the count for that dilution.</p> <p>(e) Record the count per millilitre fruit juice by multiplying the count per dilution by the reciprocal of the</p> |
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- die resiprook van die betrokke verdunning.*
- (8) *Berei die plaattelling-agar soos volg:*
- Tripton: 5g*
- Gisekstrak: 2,5 g*
- Glukose: 1 g*
- Agar, bakteriologiese graad: 15 g*
- Gedistilleerde water: 1l.*
- Reguleer die pH van die medium sodat dit na sterilisasie $7,0 \pm 0,1$ is; gooi die medium in bottels, buise of flesse en steriliseer dit 15 minute lank by $121\text{ }^{\circ}\text{C}$ in 'n outoklaaf.*
- (9)(a) *Berei die fosfaatbufferoplossing, pH 7,2, wat as die verdunmiddel in bogenoemde toetse gebruik word, deur 5,08 g kaliumdiwaterstof-fosfaat (KH_2PO_4) en 13,63 g dinatriumwaterstoffosfaat (Na_2HPO_4) in 2 l gedistilleerde water op te los.*
- (b) *Die pH van bogenoemde oplossing moet 7,2 wees.*
- (c) *Steriliseer die oplossing deur dit 15 minute lank by $121\text{ }^{\circ}\text{C}$ in 'n outoklaaf te plaas.*
- dilution concerned.
- (8) Plate count agar shall be prepared as follows:
- Tryptone, 5g.
- Yeast Extract, 2,5 g.
- Glucose, 1 g.
- Agar, bacteriological grade 15 g.
- Distilled water 1 l.
- Adjust the pH of the medium so that the final reaction after sterilization is $7,0\text{ }^{\circ}\text{C} \pm 0,1$, dispense into bottles, tubes or flasks, and autoclave for 15 minutes at $121\text{ }^{\circ}\text{C}$.
- (9)(a) Prepare the phosphate buffer solution pH 7,2 used as the diluent in the aforesaid test by dissolving 5,08g potassium dihydrogen phosphate (KH_2PO_4) and 13,63 g disodium hydrogen phosphate (Na_2HPO_4) in 2 l of distilled water.
- (b) The pH of the above solution should be 7,2.
- (c) Sterilise the solution by autoclaving at $121\text{ }^{\circ}\text{C}$ for 15 minutes.

**DIE TOETS VIR DIE COLI-GROEP
BAKTERIEë**

- 10.(1) *Die toets vir die coli-groep bakterieë vir gepasteuriseerde melk, gepasteuriseerde room, gepasteuriseerde melkprodukte en gepasteuriseerde saamgestelde suiwelprodukte word ooreenkomstig die volgende subreëls van hierdie reël uitgevoer en vir die toepassing van hierdie reël*

THE COLIFORM TEST

- 10.(1) The coliform test for the testing of pasteurised milk, pasteurised cream, pasteurised milk products and pasteurised composite dairy products shall be carried out in accordance with the succeeding subrules of this rule, and for the purposes of this rule the term 'coliform bacteria' shall mean

<p><i>beteken die uitdrukking coli-groep bakterieë, aërobiese en fakultatief anaëro-biese, gram-negatiewe, nie-spoorvormende, staafbakterieë wat laktose in die aanwesigheid van galsoute kan laat fermenteer en suur en gas binne 48 uur by ongeveer 30 °C tot 38 °C produseer.</i></p>	<p>aerobic and facultatively anaerobic gram negative non spore forming rods capable of fermenting lactose in the presence of bile salts with the production of acid and gas at about 30 °C to 38 °C within 48 hours.</p>
<p>(2) <i>Berei die monsters op die volgende wyse voor:</i></p>	<p>(2) Prepare the samples in the following manner:</p>
<p>(a) <i>Meng die monsters melk, afgeroomde melk, karringmelk of room deeglik – as die room te dik is om dit maklik te kan hanteer, verwarm dit tot op 'n temperatuur van uiters 37 °C.</i></p>	<p>(a) Adequately mix samples of milk, separated milk, buttermilk or cream – if the cream is too thick for convenient handling it may be warmed to a temperature not exceeding 37 °C.</p>
<p>(b) <i>Meng die viskeuse melkprodukte, dikmelkkaas of saamgestelde suiwelprodukte deeglik en plaas 11 g van die produk in 'n steriele wyebekhouer, voeg dan 99 ml verwarmde (40 °C) steriele 2% (m/v)-natriumsitraatoplossing by en skud die mengsel totdat dit egalig vermeng is.</i></p>	<p>(b) Adequately mix viscous milk products, cottage cheese or composite dairy products and place 11 g of the product in a sterile wide-mouth container, then add 99 ml of warmed (40 °C) sterile 2% (m/v) sodium citrate solution and shake the mixture until a homogeneous dispersion is obtained.</p>
<p>(3) <i>Berei violet-rooi gal-agar soos volg:</i></p>	<p>(3) Prepare violet red bile agar as follows:</p>
<p><i>Gisekstrak: 3g</i></p>	<p>Yeast Extract, 3g.</p>
<p><i>Pepton: 7 g</i></p>	<p>Bile salts, 1,5 g.</p>
<p><i>Galsoute: 1,5 g</i></p>	<p>Bile salts, 1,5 g.</p>
<p><i>Laktose: 10 g</i></p>	<p>Lactose, 10 g.</p>
<p><i>Natriumchloried: 5 g</i></p>	<p>Sodium chloride, 5 g.</p>
<p><i>Neutraalrooi: 30 mg</i></p>	<p>Neutral red, 30 mg.</p>
<p><i>Kristalviolet: 2 mg</i></p>	<p>Crystal violet, 2 mg.</p>
<p><i>Agar: 15 g</i></p>	<p>Agar, 15 g.</p>
<p><i>Gedistilleerde water: 1 l.</i></p>	<p>Distilled water, 1 l.</p>

- Los al die bestanddele behalwe die agar op, en reguleer die pH-waarde sodat dit 7,4 is. Voeg die agar by, verwarm die mengsel terwyl dit geroer word en kook dit dan 2 minute lank; koel dit af tot ongeveer 45 °C en gebruik dit as 'n plaatmedium.*
- (4) *Pipetteer 1 milliliterhoeveelhede van die monster of 'n desimale volume daarvan in twee steriele bakkies. Voeg by die inhoud van elke bakkie 10 tot 15 ml violet gal-agar, afgekoel tot 44 °C tot 46 °C. As die room of produkte wat in subreël (2)(b) genoem word, op die plaat gegiet word, plaas ook 10 ml van die 1:10-verdunning in twee tot vier bakkies, en gebruik 15 tot 20 ml medium per bakkie.*
- (5) *Meng die inhoud van die bakkies deeglik deur die bakkies te wikkel en in die rondte te draai. Laat die mengsel vinnig stol (binne 5 tot 10 minute), en plaas dan nog 3 tot 4 ml van die plaatmedium bo-oor die gestolde medium sodat die gestolde medium heeltemal daarmee bedek is.*
- (6) *Keer die plate onderstebo en inkubeer hulle 24 ± 2 uur lank by 32 °C ± 1 °C.*
- (7) *Daar word aanvaar dat donkerrooi kolonies met 'n middellyn van 0,5 mm of meer in ylbevolkte bakkies, coli-groep bakterieë is. Tel slegs sodanige kolonies in bakkies wat uiters 150 kolonies bevat. Druk die resultaat uit as die getal coli-groep bakterieë per millilitre melk.*
- (8) *Produkte wat suur ontwikkel het, moet binne 24 uur nadat die produkte vervaardig is, aan die toets onderwerp word.*
- Dissolve all the ingredients except the agar and adjust the pH to a value of 7,4. Add the agar, heat with agitation and boil for 2 minutes, cool to about 45 °C and use as a plating medium.
- (4) Transfer 1 ml of sample by means of a pipette or decimal volume thereof into each of two sterile plates. Add to each plate 10 to 15 ml of violet red bile agar tempered to 44 °C to 46 °C. When plating cream or products mentioned in subrule (2)(b) also distribute 10 ml of the 1:10 dilution in two to four dishes, using 15 to 20 ml of medium per dish.
- (5) Mix the contents of plates thoroughly by tilting and rotating the dish. Allow the mixture to solidify promptly (5 to 10 minutes), then distribute an additional 3 to 4 ml of the plating medium as an overlay completely covering the surface of the solidified medium.
- (6) Invert and incubate plates for 24 ± 2 hours at 32 °C ± 1 °C.
- (7) Dark red colonies measuring 0,5 mm or more in diameter on uncrowded plates are considered to be coliform bacteria. Count such colonies only, preferably not exceeding 150 per plate. Express the result as the number of coliform bacteria per millilitre of milk.
- (8) Tests on products with developed acidity shall be made within 24 hours after manufacture.

KONTAKVLAKDEPMONSTERS

PROCEDURE

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| <p>11. Die bereiding van die deppers en die neutraliseerbufferoplossing en die neem van kontakdepmonsters van melkkontakoppervlakke word soos volg uitgevoer:</p> <p>(a) Katoendeppers word berei deur nie-absorberende watte stewig in 'n kop, met 'n middellyn van sowat 5 mm en ongeveer 20 mm lank, aan een punt van 'n depperstokkie, \pm 150 mm lank, te draai. Die deppers moet afsonderlik of in gerieflike veelvoude in geskikte besker-mende houers verpak en 15 minute lank by 121 °C in 'n outklaaf gesteriliseer word.</p> <p>(b)(i) Die neutraliseerbufferoplossing word soos volg saamgestel:</p> <p style="padding-left: 20px;">Monokaliumfosfaat: 42,5 mg</p> <p style="padding-left: 20px;">Natriumtiosulfaat: 160 mg</p> <p style="padding-left: 20px;">Arielsulfonaatkompleks: 5,0 g</p> <p style="padding-left: 20px;">Natriumhidroksied: 8 mg</p> <p style="padding-left: 20px;">Gedistilleerde water: 1 l.</p> <p>(ii) Los die bestanddele in die gedistilleerde water op.</p> <p>(iii) Reguleer die pH-waarde sodat dit 7,2 is.</p> <p>(iv) Verdeel die oplossing in hoeveelhede van 6,2 ml tussen skroefdobottels met 'n hou vermoë van ongeveer 30 ml elk sodat elke bottel na sterilisering soveel van die oplossing bevat dat daar na depping 5 ml oorbly. Steriliseer die bufferoplossing 15 minute lank by 121 °C in 'n outklaaf.</p> <p>(c) Die kontakvlakdepmonsters word</p> | <p>11. The preparation of swabs, neutralising buffer and sampling of milk contact surfaces by means of contact swab samples shall be carried out as follows:</p> <p>(a) Cotton swabs shall be prepared by firmly twisting non-absorbent cotton wool into a head approximately 5 mm diameter by 20 mm long on one end of a wooden applicator stick \pm 150 mm long. The swabs shall be packaged individually or in convenient multiples in suitable protective containers and sterilised by autoclaving at 121 °C for 15 minutes.</p> <p>(b)(i) The composition of neutralising buffer shall be as follows:</p> <p style="padding-left: 20px;">Monopotassium phosphate, 42,5 mg.</p> <p style="padding-left: 20px;">Sodium thiosulphate, 160 mg.</p> <p style="padding-left: 20px;">Aryl sulphonate complex 5,0 g.</p> <p style="padding-left: 20px;">Sodium hydroxide, 8 mg.</p> <p style="padding-left: 20px;">Distilled water, 1 l.</p> <p>(ii) Dissolve the constituents in the distilled water.</p> <p>(iii) Adjust the pH to a value of 7,2.</p> <p>(iv) Distribute the solution into screw cap bottles of approximately 30 ml capacity in 6,2 ml quantities, so that a volume remains in each bottle after sterilisation, which will give 5 ml after swabbing. Sterilise the buffer by autoclaving at 121 °C for 15 minutes.</p> <p>(c) Contact swab samples shall be</p> |
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<i>soos volg geneem:</i>	taken as follows:
(i) <i>Nadat alle voorsorg ter handhawing van steriele toestande getef is, maak die depperhouer oop, vat die agterpunt (nie die depperkoppunt nie) van die depperstokkie en haal die depper uit die houer.</i>	(i) All precautions for maintaining sterile conditions having been taken, open the swab container, grasp the end of the stick opposite to the swab head and remove the swab from the container.
(ii) <i>Maak 'n bottel neutraliseerbuffersoplossing oop, steek die depperkop daarin en druk die oortollige oplossing met 'n draaibeweging teen die binnekant van die bottel uit. Hou die depper so dat dit 'n hoek van ongeveer 30 ° vorm met die oppervlak waarvan die monster geneem gaan word, en vryf die depper stadig en deeglik oor ongeveer 50 cm² van die oppervlak. Vryf die depper drie keer oor dié oppervlak, elke keer in 'n ander rigting. Steek die depperkop weer in die oplossing in die bottel, spoel dit effens in die oplossing af, en druk die oortollige oplossing uit.</i>	(ii) Open a bottle of neutralising buffer, moisten the swab head and press out the excess solution against the interior wall of the bottle using a rotational motion. Hold the swab at an angle of approximately 30 ° to the surface being sampled and slowly and thoroughly rub the swab over approximately 50 cm ² of the surface. Rub the swab three times over this surface, reversing direction between successive strokes. Return the swab head to the solution in the bottle, rinse briefly in the solution and press out the excess.
(iii) <i>Dep nog vier stukke van die oppervlak, elkeen 50 cm² groot, soos dit in subparagraaf (ii) beskryf word, en spoel die depper na elke dep, in die oplossing af.</i>	(iii) Swab four more 50 cm ² areas of surface as described in subparagraph (ii), rinsing the swab in solution after each swabbing.
(iv) <i>Plaas die depper na die vyfde dep in die bottel, breek of sny die depperkop asepties af en laat die depperkop in die bottel agterbly.</i>	(iv) After the fifth swabbing, position the swab in the bottle and break or cut off the swab head aseptically leaving the swab head in the bottle.
(v) <i>Draai die bottel weer met die skroef dop toe.</i>	(v) Replace the screw cap on the bottle.
(vi) <i>Vir tellingdoeleindes word daar geag dat elke milliliter oplossing in die bottel, nadat die depprocedure afgehandel is, 50 cm² van die gedeppte oppervlak verteenwoordig, en die onverdunde oplossing of toepaslike verdunnings daarvan, moet vir die voorgeskrewe toetse</i>	(vi) For the purpose of calculating the count, each millilitre of solution in the bottle after the completion of the swabbing procedure, shall be deemed to represent 50 cm ² of the surface swabbed and the undiluted solution or appropriate dilutions thereof shall be used for the

gebruik word.

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prescribed tests.