

GENERAL HEALTH REGULATIONS

(GN 121 of 14 October 1969 as amended)

DEFINITIONS

1. In these regulations, unless inconsistent with the context -

"abattoir" includes all buildings, kraals, pens, sites and open spaces situated within the boundaries of the premises provided for the slaughtering of any bovine, calf, sheep, lamb, goat, pig or any other animal or bird intended for human consumption;

"accommodation establishment" bears the same meaning as assigned thereto in the Accommodation Establishments Ordinance, 1967 (Ordinance 29 of 1967);

"animal" means a mule, ass, horse, donkey, foal, pig, piglet, bovine, calf, sheep, lamb, goat or kid;

"approved" means as approved by the Director or health officer;

"article of food" or **"food"** or **"foodstuff"** means any part of an animal, poultry, bird or any product prepared therefrom, and includes fish, fruit, and vegetables, condiments, confectionery, bread, beverages and any other article or thing (excluding medicine or water but including ice) in any form, state or stage of preparation, which is intended or ordinarily used for human consumption;

"bakery" means any premises where bread, bread rolls, cake or confectionery is prepared to be sold or to be offered for sale;

"butcher" means any person or company or firm in possession of or required to be in possession of a butcher's licence issued in terms of the relevant Act;

"butcher's meat" means the carcass, or meat, or offal of any bovine, calf, sheep, lamb, goat, pig or any other quadruped or bird intended for human consumption, but shall not include canned meat;

"butchery" means any premises used for the sale of butcher's meat and for keeping, storing, preparing or exposing butcher's meat intended for sale, or used in any other way for the purpose of a butcher's business and includes the shop and associated rooms;

"camping" means the erection or use of temporary structures intended for temporary use by persons for dwelling or sleeping purposes, and includes the erection or use of tents intended for such purposes, but not the parking or use of caravans;

"camping ground" means any premises on which temporary or removable structures, including a tent but excluding caravans, except where specifically permitted under the relative regulations intended for temporary use by persons for dwelling or sleeping purposes is erected or used or intended to be erected or used.

"caravan" means any vehicle or similar structure which is capable of being moved or removed or towed and which has no foundation other than wheels or jacks and is designed or built in such a manner that persons may use such vehicle or structure for dwelling or sleeping purposes, and includes (without prejudice to the definition) any mobile house or trailer or travelling trailer;

"caravan park" means any premises offering accommodation for two or more caravans or intended for such accommodation, whether or not any charge is made for such accommodation;

"caravan space" means any piece of land or any allotment within any caravan park, appointed or used or intended for the accommodation of one caravan and the drawing vehicle;

"carcass" includes any part of a carcass;

"carrier" means a person who, though not at the time presenting the clinical symptoms of an infectious disease, has been proved or is believed on reasonable grounds and after laboratory or other investigation to be harbouring the infections of and consequently liable to cause the spread of such disease;

"dairy" means any place where milk is produced for sale:

"dairyman" means any person owning or occupying a dairy;

"Director" means the Director of Health Services of the South West Africa Administration and also includes a State medical Officer or a State Health Inspector, who acts on his behalf and is properly authorized thereto in terms of the provisions of the Act;

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"hawker" means a person who travels about and who sells goods or wares which may include fresh produce and other food but excluding "butchers' meat" the words "pedlar" and "vendor" have the same meaning.

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"health officer" means the medical officer of health or the health inspector of a local authority authorised thereto as such by the local authority: Provided that in the case of an area where the magistrate acts as local authority and in the case of a local authority without a health officer, the Director shall be deemed to be the health officer for such area or local authority;

"holder of a certificate of registration" means any person registered by the local authority under the relevant provisions of these regulations;

"hotel, boarding-house and lodging-house" means any premises where board or lodging is provided for more than five persons and includes associated buildings and recreational facilities on such premises with the exception, however, of hotels registered

in terms of the Accommodation Establishments and Tourism Ordinance, 1967 (Ordinance 29 of 1967);

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"kilometre fee" in regard to a trip covered by Director, means a tariff per kilometre as laid down in Annexure C calculated from and back to the Magistrate's Office, Bantu Affairs Commissioner's office or Police station, which ever is situated nearest to the business premises in respect of which a certificate of fitness has been applied for;

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"lighted" in relation to any building means that such building is properly lighted in accordance with the requirements of Chapter II of the Standard Building Regulations as promulgated under Government Notice R 1830 of 23 October 1970 in Government Gazette 2894 of 23 October 1970 of the Republic of South Africa;

"local authority" bears the same meaning as assigned thereto in sections 7 and 9 of the Public Health Act, 1919 (Act 36 of 1919) as applied to the Territory and for this purpose amended by the Public Health Proclamation, 1920 (Proclamation 36 of 1920);

"mattress-maker" means a person who makes, remakes or repairs mattresses;

"meat product" means any product made of butcher's meat with spices and condiments, with or without farinaceous or other vegetable substances;

"milk" means the milk obtained from a cow and includes "sour milk" marketed as such, as well as skim-milk, separated milk and buttermilk but not colostrum, cream or powdered milk or condensed milk or sterilised milk in hermitically sealed containers;

"milk shop" means any building or premises or part thereof in which milk is sold, excluding any building or premises or part thereof in which milk is sold, solely for use in such building or on such premises;

"overcrowded", in relation to any room or place where any person sleeps or dwells, means that there is less than 40 sq. feet of floor space and less than 400 cubic feet of air space for each occupier over the age of 10 years and at least half of this space for each occupier younger than 10 years, and no dwelling, or part thereof, shall be occupied by such a number of persons that the sleeping accommodation is insufficient to allow of persons of opposite sexes over 10 years of age other than persons living together as husband and wife, being segregated in separate rooms, separated from one another by brick walls or other approved partitions extending from the floor to the ceiling and of such construction as is in the opinion of the Director or health officer, reasonably sufficient to render such segregation effective, with the exception however, of a place covered by the provisions of the Bantu Labour Proclamation, 1917 (Proclamation 3 of 1917) or regulations made thereunder, in which case the provisions of the said proclamation and regulations shall apply; and "overcrowding" shall have a corresponding meaning: Provided that under no circumstances shall any latrine or any passage, staircase, landing, bathroom or cupboard, garage, stable, tent, storeroom, lean-to, shed cellar or loft, shack or hamlet be used for sleeping or dwelling by any human being

unless its use for that purpose has been approved by the Director or health officer.

"pillow and cushion manufacturer" means a person who makes, remakes or fills pillows and cushions;

"poultry" means a duck, muscovy duck, fowl, goose or turkey, pigeons or doves, whether domesticated or not;

"premises" means any building, caravan or tent together with the land on which it is situated and adjoining land used in connection therewith, and any land without buildings, caravans or tents and includes any vehicle, conveyance, ship or boat;

"purveyor of milk" means any person who sells milk, on any premises or in any street or public place;

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"restaurant" means premises where any foodstuffs are prepared and offered for sale to the public, either for consumption on or away from such premises, and where accommodation is provided for this purpose and also includes premises which are being conducted as a take-away-food factory, where meals, refreshments and drinks are being prepared exclusively for the purpose to be served or for sale, off such premises.

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"rodentproof" in connection with any shop or storeroom means that such shop or storeroom has been effectively made rodentproof in accordance with the requirements laid down in the Regulations promulgated under Government Notice 241 of 15 November 1973;

"sell" means sell by wholesale or retail and in addition to its ordinary meaning includes offer, advertise, keep, expose, transmit, consign, convey or deliver for sale, or authorise direct or allow a sale or prepare or possess for purpose of sale; and further means barter or exchange or supply or disposal for any consideration direct or indirect. The words "seller", "selling", "sale" and "sold" have a corresponding meaning;

"sterile" means free of any viable micro-organism:

"structure" means any poultry house and/or enclosed run, stable, shed, pigsty, kraal, covering or building used for the keeping, housing or enclosing of animals and poultry;

"upholsterer" means a person who makes, remakes, alters or repairs the stuffing or cushioning portion of any article of furniture;

"swimming-bath" means any premises where swimming-bath facilities are provided for the public and includes the associated buildings and also relates to any swimming-bath forming part of the recreational facilities of any hotel, boardinghouse, lodging-house or accommodation establishment; and "keeper of a swimming-bath" has a corresponding meaning;

"tea-room" means any premises where tea, coffee or any similar beverage, cold drinks or mineral water, ice-cream, sweets, confectionery or any other prepared light refreshment, not cooked on such premises, are sold or offered for sale for consumption on such premises or to take away and where accommodation is provided on such premises for this purpose;

"septic tank" means a tank used for the retention of sewage for a period during which the sewage is purified by the action of anaerobic bacteria;

"soakage drain" means an underground drain for the disposal of the effluent run off from a septic tank;

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"stamp" means the branding of butchers' meat with a stamp approved and registered by the Director, and also any other additional method of branding of butchers' meat, as may be required by the Director as the case may be.

"town area" means an urban local authority;

"town clerk" of a municipality means also the secretary of a town or village management board;

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"ventilate" in relation to any building means that such building is ventilated to permit an effective through draught or cross-ventilation in accordance with the requirements of Chapter 13 of the Standard Building Regulations as promulgated under Government Notice R 1830 of 23 October 1970, in Government Gazette 2894 of 23 October 1970, of the Republic of South Africa;

Any other expression in these regulations unless the context otherwise indicates, bears the same meaning as that assigned thereto in the Public Health Act, 1919 (Act 36 of 1919), as applied to the Territory and for this purpose amended by Public Health Proclamation, 1920 (Proclamation 36 of 1920). The Director or health officer shall decide for the purpose of these regulations on the meaning of **"proper"**, **"effective"**, **"sufficient"**, **"suitable"**, **"adequate"** or **"satisfactory"**.

SCOPE OF REGULATIONS

2. These regulations lay down minimum requirements and standards and shall be deemed to be in addition to, but not in substitution for, any regulation in force within the district of the local authority, except where such regulation is in conflict or inconsistent with these regulations, or lay down requirements and standards which are lower than those required by these regulations, in which case the provisions of these regulations shall prevail.

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2A. A certificate of registration issued in accordance with these regulations shall not

replace that issued under the Factories, machinery and Building Work Ordinance, 1952 (Ordinance 34 of 1952) in respect of premises liable for registration under that ordinance and shall not exempt the holder from obtaining any licence which is required in terms of any law.

PART I

PREMISES AND DWELLINGS

3. (1) No building in which persons are to work or dwell shall be built on built-up land containing street sweepings, filth, refuse or any other matter which may decompose or be injurious to health, unless prior permission has been obtained from the local authority.

(2) All walls shall be erected on a foundation of suitable material; every such wall shall be provided with a suitable damp-proof course of adequate width and so placed that it will effectively prevent moisture seeping up the wall and in any case, below the level of any timber which is in contact with the wall and at least six (6) inches above the finished ground-level on either side of the wall.

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(3) (i) Save where otherwise approved or where specifically otherwise required in this regulation the clear height of the walls of dwellings and other buildings shall be in accordance with the requirements of Chapter 13 of the Standard Building Regulations of the South African Bureau of Standards as approved on 14 March 1966 and promulgated by the Minister of Economic Affairs in accordance with the provisions of the Standards Act, 1962 (Act 33 of 1962) as amended by sections 1, 4 and 6 of the Standards Amendment Act, 1964 (Act 72 of 1964).

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

(4) No person shall build or cause or allow to be built any building on any premises in such a manner that such building is insufficiently lighted or ventilated or in any other way injurious or dangerous to health.

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

(6) The owner of premises shall not erect or allow to be erected on such premises any building, unless he has obtained prior permission in writing from the local authority.

(7) The owner of premises who wishes to erect or to cause or allow to be erected thereon any building shall obtain prior permission in writing from the local authority and at the same time furnish such local authority with a proper detailed plan, in triplicate of the proposed building, (drawn to a scale of one-eighth of an inch to one foot) together with a drainage plan and site plan of the premises on which the position of the buildings thereon as well as the north point shall be shown and a block plan of the proposed buildings, (drawn to a scale of 40 feet to one inch), showing the position of the proposed buildings and that of existing buildings on the same site.

(8) (a) The local authority may consider the application and grant the permission applied for, only if the plans have been approved by the Director or health officer and he has endorsed all copies of the plans accordingly: Provided that the applicant shall furnish the Director or health officer of such particulars as he may require for the purposes of approving the plan.

(b) Application for permission for the erection of a building and the furnishing of plans, referred to in these regulations shall not apply to the erection of buildings on a farm or homelands for farming purposes including dwellings occupied by the owner personally and his employees.

4. (1) No person shall occupy or cause or allow to be occupied any premises in such a manner that such premises are overcrowded or in any other way dangerous to health.

(2) No person shall occupy or cause or allow to be occupied any dwelling, or part thereof, unless provision is made for the preparation and cooking of food, adequate for the use of and readily accessible to each tenant or subtenant by whom any room or rooms therein is or are occupied under separate tenancy or subtenancy, and where in the opinion of the Director or health officer it is necessary that separate accommodation in respect of each such tenant or subtenant for the preparation and cooking of food be provided, such separate accommodation shall be provided.

5. No person shall occupy or cause or allow to be occupied any dwelling or other premises unless a sufficient and wholesome water supply is available within 100 feet, or as approved, of such dwelling or premises. Where practicable, such water supply shall be laid on in such dwelling or other premises in rustproof pipes. Lead piping shall not be used for this purpose.

6. No person shall occupy or cause or allow to be occupied any dwelling unless such dwelling has been provided with a bathroom or shower facilities. Separate bathroom or shower facilities shall be provided for the occupiers of such dwelling on the basis of one bathroom or shower for every ten (10) persons or as approved.

7. No person shall keep or cause or allow to be kept in any dwelling or other premises any sanitary convenience so as to be offensive or a nuisance or injurious or dangerous to health.

8. No person shall occupy or cause or allow to be occupied any dwelling or other premises not provided with a sanitary convenience or conveniences for himself, his employees , and for all the occupiers of such dwelling or other premises. Sanitary conveniences shall be provided for and where necessary, provision shall also be made separately for men and women on the basis of one pit or pail privy for men and women on the basis of one pit or pail privy for every eight (8) persons, or one chemical or water-closet for every twelve (12) persons. Except in the case of private dwellings, such conveniences intended for men and women separately and for the respective races shall be suitably indicated.

9. No persons shall keep or cause or allow to be kept any pit or pail privy under the same roof as any building in which persons dwell or work: and no pit or pail privy or cesspit shall be within thirty (30) feet of any such building or within one hundred (100) feet of the nearest point of any water supply which the public within the district of the local authority has a right to use or does use for drinking or domestic purposes. A pit privy or drain shall be so situated as not to endanger any source of water, including underground water.

10. No person shall deposit or keep or cause or allow to be deposited or kept any night-soil on any premises except in a sanitary convenience: Provided that nothing contained in this regulation shall prohibit the application of night-soil which has been properly processed into compost or subjected to similar treatment, to any piece of cultivated land, or the effective burying of night-soil under not less than 18 inches of soil, except where such application or burying is prohibited by the local authority or where a nuisance or danger to public health or the pollution of water supplies, including underground water, results or is liable to result therefrom.

11. No person shall fail, before giving up possession of or ceasing actually to occupy any dwelling or other premises, to cause all night-soil and refuse to be removed therefrom or to be dealt with in such a manner as not to be offensive, or a nuisance, or injurious or dangerous to health.

12. (1) No person shall keep or cause or allow to be kept any dwelling or other premises or part of such dwelling or other premises in a dirty, untidy, uncleanly or dilapidated condition or any yard, alley, drain, ditch, pond, tank, pool, kraal, stable, pigsty, poultry run, or any enclosure or structure for animals or birds in a dirty, untidy, uncleanly or dilapidated condition so as to be offensive, or a nuisance, or injurious or dangerous to health.

(2) If any yard or open space in connection with any premises shall not be so formed, graded or paved as to allow of surface water being carried off into a sewer, drain or other proper receptacle, the Director or health officer may, by notice, require the owner of such premises so to form, grade or pave such yard or open space as aforesaid within the time to be specified in such notice.

(3) No person shall in the area of an urban local authority demolish or commence to or cause or allow to be demolished any buildings without first having notified the local authority in writing of his intention so to do and obtained the local

authority's written authority to commence such demolition. No such authority shall be given unless and until -

- (a) such person has taken all the necessary steps to destroy rodents in such buildings;
 - (b) such person has complied with all instructions or orders which may be lawfully issued by the Director or health officer in connection with such building or its demolition in terms of any relevant regulations.
- (4) No person shall keep or cause or allow to be kept in or on any dwelling or premises any accumulation or dump of nightsoil, refuse, litter, waste, manure or any other offensive matter so as to be offensive, or a nuisance, or injurious or dangerous to health. Refuse, litter or dry waste shall be collected in a water-tight and rodent-proof container with a tight-fitting lid to keep out flies, mosquitoes and other insects, and such container shall be emptied at least once a week.

REQUIREMENTS REGARDING SANITARY ACCOMMODATION

13. (1) No person being the owner of any building or premises as hereinafter described, shall fail to provide such building or premises with the following pail or water closets and/or urinals constructed and maintained in accordance with the provisions of these regulations, except where otherwise specifically determined:

- (a) In those premises to which pail service is rendered three times per week there shall be provided -
 - (i) or dwellings, hotels, boarding houses, apartments, tenements, hostels and boarding schools not less than one pail for every multiple, or portion thereof, of eight persons residing or employed in or about such premises;
 - (ii) for offices, workshops, factories, warehouses, shops and stores and other premises not elsewhere provided for in this section not less than one pail for every multiple, or portion thereof, of twelve persons for whom accommodation is provided in or about such premises;

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

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

30 per centum for urinals;

with a minimum of one pail for each purpose.

(iv) for public houses, bars, beer halls, restaurants, tea-rooms, eating houses and billiard rooms, not less than one pail and one urinal pail for males and one pail for females;

(v) for schools -

(1) for boys -

100 pupils: Not less than 5 pails and 8 feet of urinal space with two extra pails;

200 pupils: Not less than 8 pails and 12 feet of urinal space with three extra pails;

300 pupils: Not less than 10 pails and 16 feet of urinal space with four extra pails;

for each extra 100 pupils, not less than four pails and four feet of urinal space with one extra pail;

(2) for girls -

not less than one pail for every 10 pupils;

(b) In those premises to which daily pail service is rendered there shall be provided -

(i) for dwellings, hotels, boarding houses, apartments, tenements, hostels and boarding schools not less than one pail for every multiple or portion thereof, of twelve persons residing or employed in or on such premises;

(ii) for offices, workshops, factories, warehouses, shops and stores and other premises not elsewhere provided for in this section not less than one pail for every multiple, or portion thereof, of sixteen persons for whom accommodation is provided in or on such premises;

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

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

with a minimum of one pail for each purpose.

(iv) for public houses, bars, beer halls, restaurants, tea-rooms, eating houses and billiard rooms, not less than one pail and one urinal pail for males and one pail for females;

(v) for schools -

(1) for boys -

100 pupils: Not less than 3 pails and 8 feet of urinal space with one extra pail;

200 pupils: Not less than 4 pails and 12 feet of urinal space with two extra pails;

300 pupils: Not less than 5 pails and 16 feet of urinal space with two extra pails;

for each 100 extra pupils - not less than three pails and four feet of urinal space and one extra pail;

(2) for girls -

not less than one pail for each 20 pupils.

(c) In those premises which are connected to sewers there shall be provided -

(i) for dwellings, hotels, boarding houses, boarding schools, apartments, hostels and tenements, not less than one water closet for every multiple, or portion thereof, of twelve persons residing or employed in or on such premises;

(ii) for offices, factories, warehouses, workshops, and stores and other premises not elsewhere provided for in this section, not less than one water closet for every multiple, or portion thereof, of twenty persons employed in or on such premises;

(iii) for public buildings, bioscopes, theatres, assembly and amusement halls or other meeting places, at least one water closet for every multiple, or portion thereof, of 200 persons for whom accommodation is provided in or on such premises with a minimum of one closet for each sex and one single stall urinal for

every fifty or less males;

- (iv) for public houses, bars, beer halls, restaurants, tea-rooms, eating houses and billiard saloons, not less than one water closet and one urinal stall for males and one water closet for females;
- (v) for schools -
 - (1) for boys - not less than one water closet and 2 feet of urinal space for every 25 pupils or less;
 - (2) for girls - not less than one water closet for every 20 pupils or less.

(2) For any recreation or sports ground there shall be provided and properly maintained urinals, latrines or water closets so sited as to be reasonably convenient to all sections of the ground for the separate use of male and female frequenters of such ground, and in the following minimum proportions, with a minimum of one for each sex, calculated on the average attendance at such ground.

Waterborne system: One water closet for each 200 persons or part thereof; one urinal stall or twenty (20) inches of urinal trough for each 100 males or part thereof.

Pail system: Two pails for each 100 persons or part thereof; two urinal pails provided with forty (40) inches of urinal trough for each 100 males or part thereof.

Provided that in the case of special functions or meetings where a number larger than the average attendance may be anticipated, extra sanitary accommodation of a temporary nature shall be provided to meet such larger numbers.

(3) Where more than one pail is necessary for the use of males every second pail shall, except in those cases specified in subregulation (a)(iii) and (a)(v) and (b)(iii) and (b)(v) hereof, be set aside for use as a urinal pail.

(4) Where not less than ten and not more than thirty white and males reside or are employed in or frequently assemble on any premises, there shall, in addition to the water closet accommodation required in terms of subregulation (c) hereof, be provided one single stall urinal. Where more than 30 males are resident or employed in or on any premises, every third water closet as required herein shall be substituted by a single stall urinal.

(5) For the purpose of subregulation (1)(c) and (4) hereof a "urinal" shall in the case of a single stall urinal be not less than 30 inches in width and for a series of urinals a urinal unit shall be calculated at a minimum of 20 inches.

(6) All urinals, latrines and water closets required to be provided in terms of these regulations shall be properly and sufficiently lighted and ventilated.

(7) Wherever in terms of these regulations urinals, latrines and water closets are required to be provided, like provision shall be made in the proportion and in compliance with the conditions specified for each purpose for the sole and separate use of the non-whites residing or employed or frequently assembled upon the premises.

(8) For the purposes of these regulations any dwelling ordinarily meant to house one family shall be deemed to be a separate and distinct building.

(9) Any owner who shall occupy, let or cause or permit to be occupied or let any building or premises which does not comply with the provisions of this section shall be guilty of an offence.

SANITARY ACCOMMODATION FOR WORKMEN

(10) No contractor or other person employing workmen for the erection of any building or other work shall fail to provide for such workmen sufficient and convenient latrine accommodation in accordance with the requirements of these regulations:

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Provided that such lavatory facilities shall be provided before starting the erection of any building or other works.

(11) The owner of any premises who provides a closet, urinal or latrine on such premises shall screen both the entrance and the pail recess thereof from public view and shall also have such closet, urinal or latrine suitably and effectively fly-screened.

CLOSETS, LATRINES, URINALS, YARDS AND APPROACHES THERETO.

(12) Every yard and every approach thereto and every closet, latrine and urinal shall at all times be kept in a clean and tidy condition, and the owner and occupier and every person in control of such yard or the approach thereto or of any closet, latrine or urinal shall be jointly and separately liable for the due observance of this subregulation: Provided that, except in the case of premises occupied by a number of tenants where any portion of such premises is available for the common use of such tenants, the owner shall not be convicted of a breach of this subregulation if he shall prove to the satisfaction of the court that he was in no way responsible for any contravention of this subregulation and that he had no reasonable opportunity of ensuring that this subregulation was complied with.

(13) Where the owner or occupier or person in control thereof of any closet, latrine, urinal, yard or approach thereto, has failed to comply with a notice calling upon him to cause such place to be cleaned, the local authority may itself cause such place to be cleaned and may recover from any such owner, occupier or person in control thereof the amount of such expenses incurred by it in respect thereof and such person shall, on demand refund such amount to the local authority.

(14) No person shall make any improper or unclean use of any latrine or urinal.

(15) No person shall wilfully or neglectfully damage any earth closet, water closet, privy, ash-pit, ash-bin, urinal, sink, fixed-bath or basin waste-pipe, drain or slop tank in connection with any building.

P A R T II

REMOVAL OF NIGHT-SOIL, REFUSE, ETC

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14. (1) (a) No person shall deposit or cause or allow to be deposited any night-soil, refuse, litter, waste, manure or any offensive matter whatsoever or liquid in or on or near any street, public thoroughfare, proclaimed or public road, public place or common land, beach, beach area, shore or camping site.
- (b) On any premises where a concentration of the public takes place adequate facilities shall be provided and maintained for the collection and disposal of any litter.
- (2) (a) The owner of any premises not connected with a public sewer or not provided with other satisfactory means of disposal of waste water, shall provide such premises with a tank or tanks of sufficient capacity to conserve for 48 hours slop water, bath water or other waste liquids produced at or on such premises. Such provisions shall, if necessary, include, a tank or tanks, so placed and equipped as to permit of the discharge of the contents thereof.
- (b) If the outlet, outlet pipe or pump connected with such tank for waste liquids on any premises becomes choked or blocked or otherwise defective, the owner, occupier, manager or caretaker of such premises shall forthwith take the necessary steps to have such obstruction or defect in such system removed or remedied.
- (c) No person shall carry on any service for the removal or disposal of night-soil or urine, except with the written authority of the local authority, which authority shall only be granted where such removal or disposal of the night-soil or urine is effected under such conditions and in such a manner as to prevent any nuisance or danger to health or annoyance to the neighbourhood in which collection or disposal is made. The local authority may withdraw its authority of such removal or disposal if any of the aforesaid conditions are not satisfactorily maintained.
- (d) The local authority concerned may specify by notice in writing, the hours at or between which the contents may be pumped from such sewage tank, and no person shall himself or by his servant or any member of his household pump the contents therefrom at any other time.

(3) No person shall continue to use any septic tank, filter installation or other sewage disposal works after service upon him of a notice calling upon him to discontinue the use thereof by reason of a nuisance arising therefrom or by reason of the municipal sewer being made available for his premises.

(4) No person shall fail or delay to open up or clean out or repair or alter or reconstruct any septic tank, filter installation or other sewage disposal works on private property if so required by the Director or health officer by notice in writing, calling upon him to undertake such work to abate any nuisance or danger to public health arising from such defective septic tank, filter installation or other private sewage disposal works.

(5) No owner or occupier of any premises shall construct or use or cause or permit to be constructed or used on such premises any cess-pool, cess-pit or soak-hole unless the local authority's sewers or night-soil removal service is not available for such premises.

(6) No person, being the owner or occupier of any premises, shall neglect or fail to make provision, in respect of such premises, for the use of the local authority's refuse removal service, after having received a notice from the local authority requiring him to do so.

(7) (a) Every owner or occupier of a premises shall within seven days of the service upon him of notice in writing requiring him to do so provide a sufficient number of receptacles for the reception of the garbage upon such premises.

(b) Every such receptacle shall be of a standard approved type.

(c) Every such occupier shall at all times keep such receptacle closed save when refuse is being deposited therein or discharged therefrom.

(8) The owner of any animal which dies within the town area shall within 24 hours of the death thereof, cause the carcass to be buried or otherwise disposed of in such a manner as to prevent any nuisance or danger to health or annoyance to the occupiers of any premises in the neighbourhood.

15. (1) No person who removes or causes or allows to be removed from any premises or along any road, public thoroughfare, proclaimed or public road, or from any public place or common land, beach, beach area, shore or camping site any night-soil, refuse, litter, waste, manure or offensive matter whatsoever, or liquid shall in the process of removal deposit or cause or allow to be deposited any such night-soil, refuse, litter, waste, manure, offensive matter or liquid in or on any such street, public thoroughfare, proclaimed or public road, public place or common land beach, beach area, shore or camping site so as to be offensive, or a nuisance, or injurious or dangerous to health, or liable to be offensive, or a nuisance, or injurious or dangerous to health.

(2) For the purpose of such removal a suitable container, receptacle or

vehicle so used or contrived or furnished with a suitable covering as to prevent the contents thereof from spilling or falling out, shall be used in every case.

(3) If in the process of such removal any person spills or drops or causes or allows to be split or dropped in or on any street, public thoroughfare, proclaimed or public road, public place or common land, beach, beach area, shore or camping site any such refuse, night-soil, litter, waste, manure, offensive matters whatsoever, or liquid, he shall immediately remove or cause to be removed from the place where it was spilt or dropped all such refuse, night-soil, litter, waste, manure, offensive matter whatsoever or liquid and shall immediately thereafter thoroughly clean such place.

(4) Nothing contained in these regulations shall be deemed to prohibit the dumping of any night-soil, refuse, litter, waste, manure, offensive matter whatsoever or liquid in any suitable place, in such a manner as not to be offensive, or a nuisance or injurious or dangerous to health.

(5) No person shall burn any stable litter, trade waste, weeds, refuse or other waste material whatsoever, in such a manner as to be a nuisance.

(6) No person shall cause or allow any offensive liquid to flow either above or below the surface of the ground or through the soil from his premises onto any public thoroughfare, proclaimed or public road, public place, common land, beach, beach area, shore or camping site or into any stream, water course or water furrow.

SEPTIC TANKS AND SEWERS.

16. No person shall construct a septic tank or sewage works in a town area or for the purpose of a business or occupation except with the written approval of the local authority or otherwise than in accordance with the conditions which may be specified in such approval.

(1) Every application for the approval of the construction of a septic tank or sewage works shall be submitted, in writing, to the local authority and shall be accompanied by -

- (a) a block plan of the site where such tank or sewage works is to be installed, drawn to a scale of 20 feet to 1 inch indicating all proposed or existing buildings on the site and buildings on the adjoining sites within 20 feet of the boundary and showing the proposed position of such tank and of every soakage drain, stoneware soil drain, manhole and inspection chamber to be constructed in conjunction with such tank or sewage works and of every internal sanitary fitting to be installed;
- (b) a drawing of a general section through the stoneware soil drain, septic tank or sewage works and soakage drain drawn to a horizontal scale of 20 feet to 1 inch and a vertical scale of 5 feet to 1 inch with figured gradients and depth to such drains;

- (c) a plan to a scale of not less than $\frac{1}{2}$ inch to 1 foot of the proposed septic tank or sewage works and every chamber thereof;
- (d) in the case where the application is submitted by a person who is not the owner of the land on which the septic tank or sewage works is to be installed, the written consent of the owner; and
- (e) such further information as the local authority may require.

(2) Every plan or drawing required in terms of subregulation (1) shall be in ink or sunprint and shall be submitted in triplicate, one copy of which shall be filed with the records of the local authority and two returned to the applicant duly stamped, if the application is approved, or all returned to the applicant, if disapproved.

(3) No approval shall be granted for the construction of a septic tank or sewage works and no person shall construct a septic tank or sewage works in a town area or for the purpose of a business or occupation unless the following requirements are complied with in connection with such tank or sewage works:-

- (a)
 - (i) The position where such tank or sewage works is to be constructed shall be suitable in relation to the buildings to be served and other buildings in the neighbourhood;
 - (ii) The soil on the site of installation of such tank or sewage works shall be of sufficient porosity and depth or size and suitably situated for the disposal of the effluent;
 - (iii) A septic tank or sewage works shall not be installed on land on which there is a water source or underground water which is likely to become polluted.
- (b)
 - (i) The capacity of a septic tank shall not be less than 48 cubic feet at liquid overflow level and its depth at the same level shall not be less than 4 feet;
 - (ii) The minimum capacity prescribed by paragraph (i) shall be increased by 5 cubic feet for each additional person in excess of 8 persons to be served by the same septic tank.
- (c)
 - (i) Every septic tank shall be designed properly and shall be constructed of suitably reinforced concrete, having walls and bottom of not less than 6 inches thickness and the internal surface rendered in 3 and 1 cement mortar;
 - (ii) The cover slab of a septic tank shall be constructed of concrete at least 4 inches in thickness suitable reinforced, wherein shall be provided a manhole with properly sealed cover.

- (d) The inlet and outlet pipes of a septic tank -
 - (i) shall be at least 4 inches in diameter and constructed of glazed stoneware and fitted with properly sealed covers for cleaning purposes; and
 - (ii) shall terminate below the liquid overflow level at a maximum depth of 18 inches below that level.
 - (e) The soakage drain from every septic tank shall be constructed with a fall of not less than 1 in 50 or such other depth as may be approved by the local authority.
 - (f)
 - (i) A septic tank shall not be constructed within the foundation area of a building and shall be situated at least 10 feet from the nearest point to any foundation.
 - (ii) A soakage drain shall be situated at least 20 feet or such greater distance as may be determined by the local authority, from the nearest point to any foundation.
- (4) No person shall use or allow a septic tank to be used for the disposal of any matter other than sewage from a closet or urinal.
- (5) The erection of a pit privy in any town area is prohibited excepts where authorised by the Director under special circumstances.

PART III

POLLUTION OF WATER.

17. No person shall deposit in or cause or allow to be deposited in or cause or allow to enter or to discharge into any water supply or underground water which the public within the district of the local authority has a right to use, any matter, liquid or thing which is infectious or is injurious to man: Provided that the addition to such water supply of liquids or other substances used by the local authority to combat snails, insects, pathogenic organism, etc., which may spread diseases or cause a nuisance shall not be excluded hereby.

18. (1) No person shall so add or cause or allow to be so added any infectious, offensive or noxious matter, effluent, fluid or thing to any water supply or underground water which the public within the district of the local authority has a right to use as to be a nuisance or a danger to health.

(2) No person shall so keep or cause or allow to be so kept any animal or bird by the side of, or in immediate proximity to, any water supply which the public within the district of the local authority has a right to use as to cause pollution of such water or

to be a nuisance or dangerous to health.

19. No person shall cause or allow any animal or bird to enter or in any other way pollute any water supply or underground water which the public within the district of the local authority has a right to use so as to pollute such water or render it liable to pollution in such a manner as to be a nuisance or a danger to health.

20. No person shall bathe, or wash or cause or allow to be washed any garment or any other article or animal in, or in any place which drains into, any water supply or underground water which the public within the district of the local authority has a right to use as drinking water or for domestic purposes (whether or not such water supply is derived from sources within or outside such district): Provided that these regulations shall not apply in the case of any stream, water course or water furrow -

(1) the water from which is not used as drinking water or for domestic purposes at any place less than one mile below the place in the stream, water course or water furrow where washing or bathing takes place;

(2) at places where washing or bathing usually takes place, unless prominent notice boards prohibiting bathing and washing, or bathing only, or washing only, in the entire stream, water course, water furrow, or in a defined portion thereof, have been placed by the local authority at or near such places.

21. (1) No person shall take or cause or allow to be taken water from any water supply which the public within the district of the local authority has a right to use in such a manner that such water is polluted or liable to be polluted, so as to be a nuisance or a danger to health.

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

PART IV

THE KEEPING OF ANIMALS, BIRDS AND POULTRY

22. No person shall so keep or cause or allow to be so kept any animal, including game, bird or poultry as to be a nuisance.

23. Except where such an arrangement already exists at the coming into operation of these regulations, no person shall without the prior permission in writing of the urban local authority keep any animal or poultry in any structure within a distance of 15 feet of any dwelling or public building or 30 feet of any public road or street boundary. Such structure shall at all times be kept thoroughly clean. No part of such structure shall be under the same roof as, or form part of, any wall of any dwelling or public building.

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

(2) Any person who owns or occupies any premises on which a structure is to be erected shall to the satisfaction of the local authority provide such structure with the following:-

- (a) (i) An effective roof of impervious material;
- (ii) a sloping floor of impervious material which drains effectively;
- (iii) adequate drainage;
- (iv) suitable and adequate facilities for the collection and disposal of all manure or refuse;
- (v) an adequate and wholesome water supply; and
- (vi) in the case of any stable or building, sufficient lighting and ventilation
- (b) Walls, which up to the anchor plates of every structure shall be -
 - (i) eight feet high or as approved in the case of a pitched roof;
 - (ii) not less than ten feet high or as approved in the case of a flat roof which shall have a slope of not less than 15 degrees;
 - (iii) on an average ten feet high or as approved with a minimum of eight feet at the lower end in the case of a roof of the lean-to type;
 - (iv) or as approved otherwise in respect of any fowlhouse, pigsty or other similar structure.

Such structure shall at all times be maintained in good repair.

25. (1) When in the opinion of the local authority any animal, including game, bird or poultry kept on any premises, whether or not such premises have been approved by the local authority in terms of these regulations, is a nuisance, the local authority may order the owner or occupier of such premises by notice in writing to remove the cause of such nuisance or to abate such nuisance and to do such work or things as the local authority may deem necessary for this purpose within a reasonable period to be specified in the notice. Should any owner or occupier fail to comply with

any or all of the requirements of such notice within the specified time, the local authority may immediately prohibit the keeping of any animal, including game, bird or poultry on such premises and such owner or occupier shall be guilty of an offence.

(2) Any person keeping any animal, including game, bird or poultry shall not allow the accumulation of any manure or filth. Any person maintaining any structure in which any manure or stable filth may accumulate shall ensure that such manure or stable filth is removed therefrom proper and so disposed of as not to cause any nuisance. The provisions of this regulation exclude the application of manure for fertilising purposes: Provided that no person shall

- (a) use manure for gardening purposes that is not so matured or well rotted as to be incapable of breeding flies;
- (b) store or keep manure except in such a manner as to preclude the open attraction and breeding of flies.

26. Notwithstanding any other provisions in these regulations no person shall keep any pigs in or on any premises -

(1) which is situated within 150 feet of any public street or thoroughfare or water source or within 150 yards of any dairy or dwelling, the distance being measured in a straight line from the nearest point of such pigsty to the nearest point of such public street, thoroughfare, watersource, dairy or dwelling;

(2) which are so constructed or so situated that the keeping of pigs thereon is in the opinion of the Director or health officer likely to cause a nuisance or any annoyance to health.

PART V

BUTCHERIES AND ABATTOIRS

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27. (1) No person shall keep any butchery on any premises unless he has had such premises registered with the local authority in advance for this purpose. Application for registration shall be made in advance in writing to the local authority. The local authority shall issue to the applicant the certificate of registration applied for, only if the application is accompanied by a certificate of fitness issued in accordance with subregulations (3) - (6) of this regulation."

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

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

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(4) The Director or health officer may also at his discretion carry out or cause to be carried out an inspection in loco of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10-00 and any mileage due in respect of such inspection.

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

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(6) When the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fees as well as any mileage due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the details at his disposal he is satisfied that the premises comply or the building plan of the proposed premises complies with all the requirements contained in regulation 28.

28. The Director or health officer may refuse to issue a certificate of fitness in respect of any premises intended to be used as a butchery unless such premises comply with the following requirements -

(1) No part of any butchery shall be situated underground.

(2) Provision shall be made for a sales department, a room for the preparation of meat, a store-room, a chilling room as well as change-rooms for the staff; excluding the chilling room, all these rooms shall be sufficiently lighted and ventilated:

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Provided that in such a case where a service opening between a shop or butchery has been approved by the Director or health officer, as the case may be, the Director or health officer, as the case may be, may grant exemption from the requirement in respect of the provision of a sales department in such butchery.

(3) The floor of the sales department of any butchery shall be not less than 300 square feet and the walls shall be not less than 15 feet in length; and in association with any such sales department and with direct access thereto, there shall be at least one other room the floor area of which is not less than 100 square feet and the walls not less

than 10 feet in length; for the preparation of varieties of meat, the storage of material for the making of sausages, etc, connected with the retailing of meat. A suitable chilling room or cold storage room adjoining the sales department and separated from it by a door shall be provided. Every such butchery shall be provided with a separate room for the storage of supplies and articles which may otherwise hamper or be liable to hamper cleaning and related activities in the other rooms. There shall also be suitable change-rooms every change-room shall be provided with at least one water-closet and one urinal as well as hot and cold water laid on in pipes to wash-hand basins, provided in the ratio of one wash-hand basin to every 15 persons or part of this number, where sufficient soap, nail brushes and clean towels shall at all times be provided by the employer of the butchery. Every such butchery shall be provided with an open yard measuring at least 200 square feet, which shall be properly paved with cement or any other impervious material capable of being cleaned easily and sloping to ensure proper drainage. Such yard shall be directly accessible from the sales department referred to in this subregulation.

(4) The interior surfaces of the walls of every butchery shall be brought to a smooth finish from floor to ceiling with cement plaster, and these surfaces shall be painted to a height of six feet from the floor with enamel paint of a light colour or covered with white glazed tiles or any other approved material. This regulation shall apply to all the rooms comprising the butchery.

(5) The long sides of the counter in the sales department shall be open and the counters as well as the working surfaces except the meat blocks shall be made of, or covered with, smooth washable impervious approved material. The hanging rails shall be of steel and not less than 18 inches away from any wall surface; the meat hooks shall be of stainless steel and shall not be screwed into the hanging rails or attached thereto in such a manner that they cannot be removed easily for cleaning purposes.

(6) The floor of every butchery shall be of cement concrete, granolithic or any other similar smooth impervious approved material.

(7) Every butchery shall be properly and adequately lighted and ventilated.

(8) Effective dust-proof ceilings shall be fitted.

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

(10) No pit or pail privy shall be situated nearer than 30 feet to any door, openable window or other opening of a butchery and no water-closet shall communicate directly with any room of a butchery; no stable shall be nearer than 150 feet and no poultry-run nearer than 50 feet to any door or openable window or other opening of a butchery. No part of a butchery shall communicate directly with any other shop or with any bedroom or livingroom by means of any door or window or in any other way:

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Provided that the Director or health officer, as the case may be, may approve a communication between a butchery and other business premises by means of a service-opening on such conditions as he deems necessary and advisable should such communication according to his opinion not detrimentally affect the butchers's meat or management of the butchery as such.

(11) The sales department and associated rooms of every butchery shall be provided with an adequate supply of wholesome hot and cold running water laid on in pipes over an adequate number of wash-hand basins for the cleaning of hands, as well as one or more permanent, fixed stainless steel or other approved material sinks, for the washing of implements, connected to an effective drainage system. All drains shall be outside such butchery or the associated rooms.

(12) The surfaces of all window-sills (which shall slope steeply) and display cases, shelves, counters and tables shall be of a smooth, hard and impervious washable approved material.

29. All meat and meat products in every butchery shall at all times, unless actually being handled, be so stored as to be inaccessible to rodents, flies or other insects.

30. Every butcher shall -

(1) have all the ceilings of his butchery varnished or painted with oil paint of a light colour and shall have them repainted or revarnished at least every two years and shall have them washed with hot water and soap at least once every six months;

(2) ensure that all containers, utensils, refrigerators, knives, choppers, saws, hooks, hanging rails, meat blocks, counters, scalepans, wash-cloths and other implements and apparatus used in connection with his butchery are at all times kept in a clean and tidy condition;

(3) prevent meat and meat products from being handled unnecessarily or from coming into contact with the body or clothing of any person;

(4) Provide all persons employed in or in connection with his butchery with clean, sound overalls of washable material of a light colour and ensure that such overalls are worn when the said persons are working in his butchery;

(5) ensure that no live animal or poultry or any other bird is kept in any part of the butchery;

(6) ensure that no diseased, unsound or contaminated meat or meat products are deposited, kept, prepared, exposed or sold in his butchery;

(7) ensure that the walls, floors and ceilings of every part of his butchery are at all times kept in a clean condition;

(8) provide and maintain an adequate supply of soap, nail brushes and clean towels on the premises for the use of all persons employed in his butchery;

(9) ensure that all meat and meat products sold in or delivered from his butchery are wrapped in clean, unprinted wrapping paper;

(10) provide a proper and adequate receptacle or receptacles of galvanised or any other impervious material furnished with a tight-fitting lid or lids and kept at all times in good repair for the reception of all the offal and refuse of the premises where such business is being carried on, and all such offal and refuse shall be deposited and kept covered in such receptable or receptacles;

(11) not keep or cause or allow to be kept in his butchery any raw offal or offal which has not yet been dressed;

(12) not store, handle or prepare or cause or allow to be stored, handled or prepared any meat or meat products in any place other than the butchery;

(13) not bring into or keep in or allow to be brought into or kept in the butchery any dog or cat;

(14) not store or accumulate or cause or allow to be stored or accumulated in his butchery any object, thing or material which is not required or necessary for the proper running of his butchery;

(15) not cover the floor of the shop or related rooms with sawdust.

31. (1) No butcher shall allow any person, whether such person be himself or any other person, who has an open sore on his body or who is a "carrier" of any disease referred to in regulation 201(1)(a), or is suffering from any contagious disease, to work on or at his premises or in connection with the butchery; where any such disease occurs, he shall immediately notify the local authority thereof.

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

(3) No person shall spit in any part of any butchery.

32. (1) No person shall sit, lie or stand on any part of any carcass or any covering thereof.

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(2) No person may sell in a butchery any thing except butcher's meat, meat products, fresh or frozen fish, dairy produce, eggs and dressed poultry: Provided that milk in any form may only be sold in the same sealed container in which it was delivered to the butchery.

(3) Meat kept for sale in a butchery shall be protected effectively from any form of contamination by the public or contamination in any other way.

(4) No butcher or butcher's employee or other person engaged in the retail conveyance or purveying of meat or meat products shall fail to convey or purvey such meat or meat products in a double wrapping, the internal wrapping of which shall be of such quality as will preclude possible contamination of the meat or meat products so conveyed or purveyed, and no butcher shall permit his employees to convey or purvey meat or meat products unless conveyed or purveyed in such manner.

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33. (1) (a) Only butcher's meat and dressed poultry which have been slaughtered in an approved abattoir and marked or stamped with an approved stamp may be placed, kept, prepared, displayed or sold in a butchery.

(b) Notwithstanding the provisions of paragraph (a) and regulation 34A(4)(a), game meat which is intended for sale as butcher's meat or as prepacked meat, is exempted from the requirement that it should be slaughtered in an approved abattoir: Provided that any person importing into the area of an urban local authority, game meat which is intended for sale as butcher's meat or prepacked meat shall immediately deliver it at a place approved by the Director or health officer, as the case may be, for this purpose, to be investigated by the Director or health officer, as the case may be, and to be marked and stamped with an approved stamp or otherwise be dealt with as the Director or health officer, as the case may be, may order.

(2) Except where specifically otherwise approved by the Director or health officer, as the case may be, no person shall slaughter or allow the slaughtering of any animal, poultry or bird on any premises except in an approved abattoir. This subregulation however, does not prohibit the slaughtering of any animal, poultry or bird by a person outside the area of an urban local authority on the land of which he is the owner, tenant or lawful occupier; Provided that with the meat so obtained his sole intention shall be to use it for the purpose of -

- (i) consumption by himself, his household or his guests; or
- (ii) consumption in the case of a farmer by his employees concerned in bona fide farming activities, with the inclusion of their households and their guests; or
- (iii) donations for bona fide charity purposes,

And provided that the number of animals, poultry or birds so slaughtered by such person during one month shall not exceed 8 units or 250 head of poultry, as the case may be:

Provided that one unit means one head of cattle, or one horse or one donkey or one mule, or 15 sheep or 15 goats or 15 sheep and goats together or 5 pigs, or 3 calves or 100 rabbits or 4 ostriches.

(3) No person shall kill or cause or suffer to be killed any animal or poultry on any premises in such a manner or dispose of unsound and condemned meat as to be, or be liable to be offensive or injurious or dangerous to health.

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(4) Except where specifically otherwise approved by the Director or health officer, as the case may be, no animal, poultry or bird shall be slaughtered or dressed in or at the site of a butchery.

(5) No entrails or other offal shall be dressed in or at the site of any butchery.

(6) No hides or skins of slaughtered animals shall be dried, salted or stored in or at the site of any butchery.

34. Any person handling in a butchery, abattoir or at any other place meat intended for human consumption shall wear a suitable clean head covering and overalls of washable material of a light colour over his ordinary clothing during the performance of such duties. Such overalls shall be supplied and kept clean by the employer, and the person in charge of an abattoir shall have employees not wearing clean head coverings or overalls summarily removed from the premises of the abattoir.

SALE OF PRE-PACKED MEAT AND FISH

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

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

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

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

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

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

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

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

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

- (i) furnish the Director or health officer with a description of the premises as well as the equipment which will be used and such other information in regard thereto as the Director or health officer may require;
 - (ii) state the nature of the pre-packed meat and/or fish which will be sold as well as the full name and address of the registered butchery and/or supplier as the case may be from which the pre-packed meat and/or fish will be obtained;
- (6) All premises equipped for the sale of pre-packed meat and/or fish shall -
- (i) comply with the requirements as laid down in regulation 199 of these regulations;
 - (ii) have a refrigeration unit capable of maintaining a temperature not exceeding 7°C in that part of the unit in which pre-packed meat and/or fish is stored pending sale.

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

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

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

- (i) the full name and address of the applicant;
- (ii) the address of the premises on which the pre-packed meat and/or fish will be sold;

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

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

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

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

MANUFACTURING AND IMPORTATION OF BILTONG

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34C. (1) Subject to the provisions of regulation 33(1)(b), biltong which is intended for sale shall be manufactured or prepared only from butcher's meat slaughtered at an approved abattoir.

(2) Biltong intended for sale shall be manufactured or prepared only on the premises of a butchery or take-away-food factory, approved by the Director or health officer, as the case may be, and otherwise be registered and licensed, for this purpose.

(3) The manufacturing or preparing of biltong on the premises of a butchery or take-away food factory, which is intended for sale, shall take place in a separate room or rooms or section of a room which is suitable for this purpose and which is exclusively intended for the manufacturing or preparing of biltong and depending on the extent of the trade, such room shall have a floor area of a least 10 m² and no measurement thereof shall be less than 2m.

(4) No biltong shall be exposed for sale unless it is entirely closed in a wrapper with the name and address of the butchery or take-away-food factory where it was manufactured or prepared, and supplied with a label or other means as approved by

the Director or health officer, as the case may be, indicating clearly on the wrapper thereof the kind of animal, poultry or bird form which it was obtained: Provided that in the case of a butchery the biltong need not be packed in a wrapper but shall comply with all the other requirements as laid down.

PART VI

TRANSPORTATION OF MEAT

35. Every butcher shall at his own expense provide a suitable vehicle and/or container used exclusively for the transportation or delivery of meat or meat products and shall at all times keep the said vehicle and/or container in a clean condition and further so maintain it that meat or other butcher's products transported or delivered therein are not contaminated by flies, dust, filth, impurity or any other injurious matter or thing.

36. (1) Every vehicle used for the transportation of butcher's meat from the abattoir to any butchery, market, public place or any place where the meat is to be sold, exposed or offered to the public for sale shall be lined with a suitable impervious material the joints of which must be soldered which shall be capable of being cleaned easily, and shall further be so contrived that -

- (i) all carcasses or parts thereof may hang from a cross-beam with stainless steel hooks fitted at such a height that, if suspended therefrom, no part of any carcass touches the floor of the vehicle;
- (ii) all meat is properly protected from dust and flies.

(2) No cloths or tarpaulins shall be allowed in or on the vehicle.

(3) The vehicle shall be furnished with a removable rust-proof box of impervious material with a tight-fitting lid, in which the heads, trotters and washed entrails of the animals slaughtered at the abattoir may be transported.

(4) The box as well as the body of the vehicle and associated parts shall be clean when meat is loaded therein; when the meat has been delivered, the box as well as the interior surfaces of the body of the vehicle and associated parts shall be washed thoroughly to remove all impurities, if necessary, with hot water, soap or detergent.

(5) No offal, hides or refuse shall be transported in any vehicle together with meat intended for human consumption.

(6) No person shall sit, lie or stand on any carcass or part thereof.

(7) Every person concerned in the handling or transportation of butcher's meat shall be clean on his person, wear clean clothes and be provided by the butcher with clean, sound overalls and head coverings of a light colour. At the beginning of each shift, or, more frequently, should it appear necessary, porters shall be provided by the

butcher with suitable clean hooded capes.

(8) At the end of each shift, every porter shall take his overall, head covering and cape to the change-room so that they may be cleaned.

(9) Overalls, head coverings and capes shall be worn for one shift only, after which the butcher shall have them cleaned and sterilised.

(10) No person who is a "carrier" of any disease referred to in regulation 201(1)(a), or who is suffering from any contagious disease or has on his body any suppurating sore shall handle or transport meat. Should the butcher suspect that one of his employees handling or transporting meat is suffering from any disease in a communicable form or in the "carrier" of such disease, he shall immediately notify the local authority accordingly.

IMPORT OF MEAT INTO TOWN AREA

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

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

APPROVAL OF ABATTOIRS

GN 139 - 5 Oct 1970

38. (1) No person shall keep any abattoir on any premises unless he has had such premises registered with the local authority in advance for this purpose. Application for registration shall be made in advance in writing to the local authority. The local authority shall issue to the applicant the certificate of registration applied for, only if the application is accompanied by a certificate of fitness issued in accordance with subregulations (3) to (6) of this regulation: Provided that this regulation shall not apply to the slaughter of animals on a farm by the owner or occupier for his own domestic use.

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

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

(4) The Director or health officer may also at his discretion carry out or cause to be carried out an inspection in loco of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10.00 and any kilometre fee due in respect of such inspection.

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

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

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

- (a) The Director or health officer shall ascertain and satisfy himself that the site, structures, appliances, sanitary condition, water supply and management of such abattoir are suitable for the aforesaid purpose.
- (b) Such premises shall be an abattoir controlled by a local authority or other approved body and shall be carried on in a suitable building.
- (c) Adequate provision shall be made at such premises for the proper health control, inspection and stamping by a duly qualified meat inspector, or as otherwise approved by the Director, of all butchers' meat.
- (d) Where within a reasonable distance away, a fully controlled abattoir already exists rendering full service to the public, no further abattoirs shall be approved unless they comply with all the health requirements which shall be at least equal to those of the already existing abattoir(s) and the health control, in the judgement of the Director shall not be of a

lower standard than that of the existing abattoir(s).

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

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

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

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

DISPOSAL OF CONDEMNED MEAT AT ABATTOIRS

GN 168 - 8 July 1976

38B. (1) The carcass of an animal which has been condemned at an abattoir as being unfit for human consumption, shall be destroyed on the site of the abattoir or on a site approved by the Director or health officer, as the case may be, and shall be destroyed or disposed of in such a manner that it will not endanger the public health.

(2) Any person who removes or permits the removal from the site of an abattoir of the carcass of an animal condemned at such abattoir as being unfit for human consumption, for any purpose other than the destruction or the disposal thereof in terms of the provisions of subregulation (1) shall be guilty of an offence.

39. (1) Any person using a stamp mentioned in these regulations to defeat any provisions of these regulations shall be guilty of an offence under these regulations.

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

- (a) any butchers' meat not marked or stamped with an approved stamp, is butchers' meat slaughtered outside the area of an urban local authority and introduced into the area of an urban local authority;

- (b) the person in whose possession such unstamped butchers' meat is found or who is proved to be or to have been in possession of such unstamped butchers' meat within the area of an urban local authority, is the person who introduced such butchers' meat into the area of an urban local authority;
- (c) butchers' meat in possession of any person is butchers' meat intended for human consumption.

IMPORT OF MEAT FOR OWN USE

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

PART VII

SUPPLY OF MILK

40. No person shall within the area of the local authority sell milk unless he has been registered by the local authority as a purveyor of milk in terms of these regulations.

41. No person shall carry on business as a dairyman or purveyor of milk, in, at or from any dairy or milk shop within the area of the local authority, unless such dairy or milk shop has been registered by the local authority and unless such person is the holder of a certificate of registration issued under these regulations, which shall then be of force and effect in respect of such dairy or milk shop.

42. No person shall import, distribute or sell or cause or allow to be imported, distributed or sold in, to or in the area of a local authority from any dairy or milk shop situated outside the area of such local authority any milk which has been produced in or at such dairy or obtained from such milk shop, unless such dairy or milk shop has been registered with the local authority and unless such person is the holder of a certificate of registration issued under these regulations.

43. No person, except a purveyor of milk or dairyman duly authorised thereto by virtue of a certificate of registration issued in accordance with these regulations, shall sell milk, with the exception of milk sold in original, sealed containers, for any purpose other than for consumption on the premises where such milk is sold.

44. Any person wishing to be registered as a purveyor of milk within the area of the local authority or wishing to obtain a certificate of registration in respect of any dairy or milk shop shall submit to the local authority an application, in writing, for such certificate of registration, and such application shall be submitted not less than one month before the date on which he wishes to open or commence the business of purveyor of milk or use such dairy or milk shop, as the case may be.

45. All applications for renewal of a certificate of registration issued in terms of these regulations shall, not later than one month before the date of expiry of such certificate, be submitted in writing to the office of the local authority concerned.

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

(2) The applicant shall apply in advance in writing for such certificate of fitness to the Director or health officer. In his application, the applicant shall furnish a description of the premises as well as particulars of the situation of the premises, apart from any other information the Director or health officer may deem necessary to enable him to consider the application.

(3) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection *in loco* of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be an inspection fee of R10-00 and any kilometre fees due in respect of such inspection.

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

47. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be the inspection fee as well as any kilometre fees due, the director or health officer shall issue to the applicant the certificate of fitness applied for if he is satisfied, in the light of the particulars at his disposal, that the premises comply or the building plan of the proposed premises complies with all the requirements contained in regulation 54 (in respect of an application for the registration of a milk producer or of a dairy) and in regulation 58 (in respect of an application for registration as a purveyor of milk or the registration of a milk shop).

48. Every such certificate of registration shall be issued by the local authority and shall take effect from the date of issue up to and including the next succeeding 31st

day of March when it shall lapse, unless it has in terms of these regulations been suspended or cancelled by the local authority before that date.

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

50. Any person who has been granted a certificate of registration as a purveyor of milk shall immediately notify the local authority in writing of any change of address or of any modification of the manner in which the premises referred to therein are used.

51. Every dairy or milk shop in respect of which certificate of registration has been issued may be inspected by the Director or health officer as often as may be necessary, in order to ensure that such dairy or milk shop, together with all milk cans, articles or vehicles therein, or used in connection therewith are at all times kept and maintained in accordance with the provisions of these regulations, and that no person whose body or clothing is dirty or liable to be in an infected state, whereby milk may be contaminated or become unwholesome or injurious or dangerous for human consumption, is working or employed in or at such dairy or milk shop; and that all cows kept at such dairy are in apparent good health, or so kept that milk is not likely or liable to become contaminated or unwholesome or injurious or dangerous for human consumption; and that no contravention of these regulations has taken or is taking place.

52. (1) (a) If any dairy or milk shop in respect of which a certificate of registration has been issued, is not being kept or maintained in accordance with these regulations; or
- (b) if any person working or employed in or at such dairy or milk shop or any person who is a member of the household of any person so working or employed, where such person's house or dwelling is in the immediate vicinity of such dairy or milk shop, is a "carrier" of any disease referred to in regulation 201 (1) (a), or found to be suffering from any contagious disease or to be sickening for any contagious disease; or
- (c) if it is found that the body or clothing of any person working or employed at such dairy or milk shop is likely to be in an infectious state or is liable to contaminate milk or render it unwholesome or injurious or dangerous for human consumption; or
- (d) if it is found that any cow kept at any such dairy is suffering from any disease or being so kept as to be likely or liable to contaminate milk or to render it unwholesome or injurious or dangerous for human consumption; or

- (e) if it is found that any contravention of these regulations has taken or is taking place in any such dairy or milk shop, the local authority may, notwithstanding any fine which may be imposed by any magistrate's court in terms of these regulations, suspend or cancel the certificate of registration issued in respect of such dairy or milk shop, and after such suspension or cancellation the person to whom or the dairy or milk shop in respect of which such certificate of registration was granted shall in all respects be treated as though he or it has not been registered in terms of these regulations.

(2) After any such suspension or cancellation, the local authority shall notify the holder of a certificate of registration or the person concerned, by means of a registered letter addressed to him at such dairy or milk shop, to the address as indicated on the original certificate, of the reasons why the local authority has exercised the right of suspension or cancellation.

(3) When it appears from a report submitted to the local authority by the Director or health officer that the failings specified in the notice concerned no longer exist, the local authority may withdraw such suspension.

(4) Notwithstanding the cancellation of a certificate of registration in terms of subregulation (1) of this regulation, application may at any time thereafter be made to the local authority for the issue of a certificate of registration to or in respect of the person, dairy, or milk shop concerned, and such application shall in all respects be dealt with as though it is a new application in accordance with regulations 44 and 45.

53. (1) In the case of any dairy or milk shop owned or occupied or used by any person who is licensed by any statutory local authority, and which is situated within the area of jurisdiction of any magistrate, or in the case of any person supplying to any such licensed person milk for the purpose of selling or preparing or exposing it for sale, the Director may at any reasonable time enter such dairy or milk shop and inspect it together with all cows and other animals, milk cans, articles or vehicles therein or used in connection therewith, in order to ensure that such dairy or milk shop is being kept in a satisfactory condition and in accordance with these regulations and that no person whose body or clothes and overalls are dirty or likely to be in a contaminated state or are liable to contaminate milk or render it unwholesome, injurious or dangerous for human consumption, is employed in or at such dairy or milk shop, and that all cows or other animals kept at such dairy are in apparent good health and not suffering from any disease or being so kept that milk is likely or liable to be contaminated, or become unwholesome, injurious or dangerous for human consumption.

(2) Should the Director inform the local authority that any such dairy or milk shop or any such milk can, article or vehicle is in a condition not in accordance with these regulations, or that any such person's body or clothing is liable to contaminate the milk or render it unwholesome, injurious or dangerous for human consumption, or that any cow or any other animal is suffering from any disease or is being so kept that milk is likely to be contaminated or become unwholesome, injurious or dangerous for human consumption, the local authority may on the advice of the Director by means of an order

to the address as indicated on the original certificate in writing addressed to such registered person, prohibit the reception from such dairy or milk shop of any milk for the purpose of selling, or of keeping, preparing, exposing or distributing it for sale within the area of the local authority until such time as the local authority may on the advice of the Director deem the withdrawal of such prohibition expedient; any holder of a certificate of registration by whom any such milk is thereupon received or sold or kept, prepared, exposed or distributed for sale shall be deemed to be guilty of a contravention of these regulations, and the local authority may forthwith suspend or cancel the certificate of registration of such person or the certificate of registration issued in respect of any dairy or milk shop to which any such milk is being delivered, until such time as the local authority may be satisfied that no further contravention of these regulations is likely to take place. After such suspension or cancellation such person or dairy or milk shop, as the case may be, shall in all respects be treated as though not registered in terms of these regulations.

MILK PRODUCERS

54. Any dairy where milk is produced for sale shall make provision for a milk-shed as well as the necessary facilities for the removal of manure, a milk room with a suitable cooler, a wash-up room, change-rooms and sanitary conveniences. The dairy shall meet the following minimum requirements:

- (1) The **milk-shed** where the cows are to be milked:
 - (i) The interior surfaces of the walls shall be plastered with cement, brought to a smooth finish and white-washed with lime or painted with paint of a light colour and kept clean;
 - (ii) the floor shall be of cement-concrete or any similar approved impervious material and shall be brought to an even but rough surface;
 - (iii) the floors shall have a fall of not less than one inch in seven feet from the manger to the drainage channel;
 - (iv) all floors shall be made with a fall of one inch in seven feet in the direction of the gulley or catch pit described in subregulation (1)(vii) of this regulation;
 - (v) all drainage channels shall be not less than 18 inches wide and at least 3 inches deep, and shall be so formed that the bottom of the drainage channel has a longitudinal fall of one inch in 7 feet in the direction of the gulley or catch pit described in subregulation (1)(vii) of this regulation;
 - (vi) where a sewer is available, the drainage channel shall discharge into a trapped stable gulley placed outside the building and connected to the sewer, and where no sewer is available, the

drainage channel shall discharge into a cement-lined catch pit of adequate size situated outside the building, or into an impervious discharge pipe leading to an approved disposal site;

- (vii) to provide permanent cross-ventilation, unobstructed ventilation apertures, the area of which shall be not less than 40 sq. inches, shall be provided for each cow;
- (viii) a minimum of 3 sq. feet of unobstructed window area which shall be capable of being opened entirely, shall be provided for each cow and shall be so placed as to light and ventilate all parts of the milk-shed sufficiently;
- (ix) there shall be effective artificial lighting for use when milking takes place at night;
- (x) in the milk-shed a suitable, adequate and wholesome supply of water shall be provided in pipes fitted with a tap to which a hose may be connected;
- (xi) For every cow in the milk-shed there shall be 60 sq. feet of floor space and not less than 600 cub. feet of air space;
- (xii) where there are more than one row of cows in a milk-shed, the stalls shall be so arranged that two cows do not stand head to head, unless either a distance of not less than 3 feet between the two rows of mangers or a partition wall not less than 4 feet high between the two rows of mangers is provided;
- (xiii) where there is only one row of cows in a milk-shed the inner width of such milk-shed, measured from wall to wall, shall, apart from any feeding passage, be not less than 15 feet;

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

- (xiv) where there are two rows of cows in the milk-shed the inner width of the milk-shed, measured from wall to wall, shall be not less than 26 feet apart from any feeding passage;

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Provided that these regulations shall not prohibit the erection of a "**herring-bone type**" milk-shed on the understanding however that under such circumstances the minimum total inside width of the milk-shed shall not be less than 14 feet and provided further that these regulations shall not prohibit the erection of a double row "**tandem-type**" milk-shed, on the understanding however that under such circumstances the total

inside width of the milk-shed shall not be less than 18 feet.

- (xvii) there shall be a distance of not less than 50 feet between such milk-shed and the boundary of the premises or any public road;
- (xviii) there shall be a distance of not less than 300 feet between such milk-shed and any pigsty;
- (xix) at each entrance to the milk-shed a floor of cement-concrete or any other similar impervious material with an area of not less than 150 square feet and draining to the outside away from the entrance shall be provided.

(2) The **milk-room** in which the milk as well as the milk utensils and containers are kept:

- (i) The internal surfaces of the walls shall be plastered with cement and brought to a smooth finish and painted with oil paint of a light colour: Provided that where glass blocks or glazed tiles or any other approved material is used, this provision shall not apply;
- (ii) the floor shall be of cement-concrete or any similar approved impervious material brought to an even surface and sufficiently sloped for the effective draining thereof into an outside gully which shall be connected to a sewer or, where no sewer is available, to any other approved method of innocuous disposal of the water;
- (iii) the milk-room shall have a dust-proof ceiling painted with oil paint of a light colour;
- (iv) every window or other aperture in such milk-room shall be covered with suitable wire gauze with a mesh of not less than 81 per square inch to prevent flies from entering, and such milk-room shall further be so constructed as to prevent flies from entering when the door or doors are closed: Provided that the wire gauze doors shall be self closing;
- (v) the milk-room shall have glazed windows with a total area of not less than one-tenth of the total floor area and all windowsills shall slope steeply;
- (vi) the milk-room shall be sufficiently ventilated;
- (vii) there shall be not less than 100 square feet of floor area and the minimum length of any wall shall be 8 feet;
- (viii) a suitable, adequate and wholesome supply of hot and cold water

shall be laid on in pipes to the milk room;

- (ix) apparatus for cooling the milk to a maximum temperature of 45 degrees Fahrenheit shall be provided in the milk-room and shall be kept in good working order;
- (x) metal racks above floor level shall be so provided for the storage of clean containers and utensils that no part thereof touches the floor;
- (xi) table-tops, benches and shelves shall be of a hard, smooth, impervious material and shall rest on solid impervious pillars so constructed as to afford an unobstructed view from back to front;
- (xii) the cooler shall be furnished with a clean washable covering;
- (xiii) the milk-room shall not communicate directly with any dwelling;
- (xiv) there shall be a distance of not less than 100 feet between such milk-room and any manure container or midden;
- (xv) where the milk-room directly adjoins the milk-shed, there shall be no direct communication between the milk-room and the milk-shed unless the Director or health officer is satisfied that there are special circumstances to justify such direct communication and approves thereof in advance.

(3) The **wash-up room** where all the milk utensils and containers are cleaned and sterilised:

- (i) The floor area shall not be less than 100 square feet, the minimum length of any wall being 8 feet;
- (ii) the interior surface of the walls shall be plastered with cement and brought to a smooth finish and painted with oil paint of a light colour: Provided that where glass bricks or glazed tiles or any other approved material is used, this provision shall not apply;
- (iii) the floors shall be of cement-concrete or any similar approved impervious material brought to an even surface and sloping sufficiently for the effective draining of the floor into a gulley outside which shall be connected to a sewer, or where no sewer is available, to any other approved system of innocuous disposal of water-waste;
- (iv) the wash-up room shall be sufficiently lighted, for which purpose it shall have glazed windows with a total area of not less than one-tenth of the total floor area;

- (v) there shall be effective ventilation;
- (vi) every window or other aperture in such wash-up room shall be covered with suitable wire gauze with a mesh of not less than 81 per square inch to prevent flies from entering, and such room shall further be so constructed as to prevent flies from entering when the door or doors are closed; Provided that the wire gauze doors shall be selfclosing;
- (vii) a suitable, adequate and wholesome piped supply of hot and cold water shall be provided in the wash-up room;
- (viii) there shall be effective apparatus for the cleaning and sterilising of all containers, utensils and equipment;
- (ix) there shall be an adequate supply of steam or boiling water or approved chemical detergents;
- (x) there shall be metal racks or draining boards of approved impervious material for the effective draining and drying of containers, utensils and equipment after washing and sterilising;
- (xi) the wash-up room shall not communicate directly with any dwelling or part thereof.

(4) **The Change-rooms** - for persons of different sexes, respectively, employed in the dairy there shall be separate and properly equipped change-rooms furnished with an adequate piped supply of clean hot and cold water laid on over a sufficient number of wash-hand basins on the basis of 1 to 15 workers; every change-room shall be fitted with waste-water pipes discharging into a suitable drainage system.

(5) **Sanitary conveniences** - there shall be enough sanitary conveniences in accordance with the provisions of regulation 8.

(6) **Removal of manure** - outside there shall be a midden for manure, situated not less than 100 feet from any cow-shed, milk-room or wash-up room, for which purpose shall be provided an approved impervious platform, furnished with channels filled with a liquid for the destruction of fly larvae.

55. No dairyman or his employee shall -

- (1) milk any cow in any place other than a milk-shed;
- (2) use a milk-shed for the storage of fodder or any other foodstuffs for animals, of building material or equipment, or of any other similar matter whatsoever, which does not relate to the production of milk;

(3) use a milk-shed as a sleeping place for any person, or for any purpose incompatible with the proper maintenance of the cleanliness of such milk-shed or the containers, vessels or utensils used therein from time to time, or in any other manner which is liable to cause contamination of any milk;

(4) store or keep any milk in any milk-shed. As soon as a cow has been milked, the milk shall immediately be removed to the milk-room;

(5) use any milk-shed for the purpose of keeping any animals other than cows, or of keeping poultry or pigeons therein;

(6) at any time keep or have more cows simultaneously in any milk-shed than the number permitted under these regulations;

(7) tend any cow, sweep the floor of any cow-shed or give any dusty fodder to cows while milking is in progress in such milk-shed or within half an hour before milking commences;

(8) milk any cow by means of the process generally known as wet-milking;

(9) hobble any cow in any milk-shed with any cow hobble other than that of the chain type;

(10) use any wash-up room for any purpose other than the cleaning of containers, receptacles, utensils or equipment;

(11) fail to wash his hands before and after milking each cow;

(12) use any milk container for any purpose other than keeping milk or milk products therein.

56. Every dairyman shall -

(1) ensure that the floor of his milk-shed is washed regularly immediately before and after milking;

(2) ensure that his milk-shed is at all times maintained in a clean and tidy and good condition;

(3) ensure that any manure is removed from his milkshed at least half an hour before each milking;

(4) provide and maintain satisfactory measures to prevent the breeding of and to destroy flies, cockroaches, rodents and other vermin;

(5) ensure that each of his cows is cleaned at least once daily;

(6) ensure that the udder and teats of a cow are washed with clear water and an approved detergent before such cow is milked, and all other steps are taken which are necessary to prevent the milk from being contaminated by manure or in any other manner whatsoever;

(7) ensure that when any cow is being milked, the first stream of milk from each teat is rejected;

(8) ensure that any lubricant used for milking purposes is kept in clean containers with lids and that the lids are replaced immediately after such lubricant has been used;

(9) ensure that any long hair on the flanks, udder and tail of every cow is cut and that hair on these parts is kept short;

(10) ensure that cow hobbles are clean at all times, and that only metal milking-stools are used;

(11) ensure that when any milk is received in the milk-room, such milk is strained immediately through a clean milk strainer in which there is a clean straining pad of cotton wool, flannelette or any other approved material;

(12) ensure that no milk-room is used for any purpose other than the straining, weighing, measuring off, testing, grading, receiving, cooling, handling and storing of milk, or the filling and overcapping of containers and the sealing and storing of clean containers or the storing of utensils;

(13) ensure that immediately after milking, the milk is cooled to a temperature of not more than 45 degrees Fahrenheit, and that all milk in his possession or under his supervision is kept at a temperature of not more than 45 degrees Fahrenheit while it is being kept stored or distributed, until such time as it is delivered to the buyer;

(14) provide clean and sound overalls of washable material of a light colour for the use of all employees who have anything to do with the production or handling of milk, and maintain such overalls in a clean and sound condition;

(15) provide an adequate supply of soap, clean towels and nail brushes in the change-rooms or toilets;

(16) ensure that no milk containing antibiotics in any concentration or obtained from any cow within fourteen days before and six days after calving, or within such further period after calving as the milk, when boiled, may curdle, or obtained from any animal apparently suffering from any general or acute or contagious disease or from any disease specified in regulation 57 is sold or prepared or consigned or exposed for sale.

57. Every dairyman shall in respect of any cow in any milk-shed or of any cow or other animal on any premises occupied by him, forthwith notify the Director or

health officer of -

(1) any cow or other animal which has recently been suffering or is still suffering from any of the following diseases: Anthrax, foot-and-mouth disease or glanders; or

(2) any cow suffering from any of the following diseases: Rinderpest, redwater fever or Texas fever, East Coast fever, contagious pleuro-pneumonia, tuberculosis infection of the udder or any other part, inflammation or swelling in, or suppuration of the udder; or any generally emaciating or infectious disease, or contagious abortion; or

(3) the fact that such cow or animal has reacted to the tuberculin test; and

(4) Shall ensure that such cows are not allowed in the milk-shed and are isolated from other cows.

PURVEYOR OF MILK

58. Every purveyor of milk shall provide the following at his milk shop -

(1) A room or rooms for the handling and selling of milk, which shall meet the requirements of regulation 54 (2);

(2) a wash-up room in which all milk utensils and containers shall be cleaned and sterilised and which shall meet the requirements of Regulation 54 (3);

(3) separate and properly equipped change-rooms as required by regulation 54 (4); and

(4) toilet facilities as required by regulation 54 (5).

59. Every purveyor of milk shall -

(1) when milk arrives at the milk shop, immediately strain such milk through a clean milk strainer in which there is a clean straining pad of cotton wool, flannelette or any other approved material;

(2) cause all milk to be cooled to a temperature of not more than 45 degrees Fahrenheit immediately upon being received in the milk shop, and ensure that all milk in his possession or under his supervision remains at a temperature of not more than 45 degrees Fahrenheit while being kept, stored or distributed, until such time as it is delivered to the buyer;

(3) provide clean and sound overalls of washable material of a light colour for the use of all employees employed in connection with the handling of milk, and maintain such overalls in a clean and sound condition; and ensure that all employees wear such overalls when handling milk and that such overalls are kept in lockers when

not in use;

(4) provide sufficient soap, clean towels, nail brushes and wash-hand basins for the use of his employees in change-rooms or toilets;

(5) provide an adequate supply of clean hot and cold water in the milk shop;

(6) at all times maintain such milk shop in a clean and sanitary condition;

(7) ensure that the floor of the milk shop is washed with clean water at least twice daily;

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

(9) ensure that from time to time as often as may be necessary, every milk container or utensil used in connection with the milk shop is cleaned thoroughly and sterilised with steam, boiling water or chemical detergents, and further take every appropriate precaution in order constantly to maintain every such milk container or utensil in a clean condition. Whenever any such milk container or utensil has been used or returned to him after it has been out of his possession, he shall ensure that such milk container or utensil is immediately cleaned and sterilised;

(10) not keep milk for sale in, or allow milk to be poured into, any milk container or utensil which is not thoroughly clean and which is not in good condition;

(11) ensure that every person employed or working in his milk shop washes his hands with soap and water before commencing work and after any interruption in his work during which his hands are liable to be exposed to contamination.

60. No purveyor of milk shall -

(1) transport or cause or allow to be transported any milk container in any bag suspended round or from the body of any person, or in a pocket of the clothes of such person or in any other manner as to render the mouth of such container liable to contamination;

(2) transport or cause or allow to be transported any milk container in any vehicle not approved by the Director or health officer.

(3) stack or cause or allow to be stacked baskets or milk bottle containers in such a manner that the underside of any such basket or carrier touches the mouth of any bottle in the carrier or basket below;

(4) place mouth downwards any bottle containing milk in any carrier or basket or allow or cause it to be so placed;

(5) in the open air, pour milk or cause or allow milk to be poured into a container;

(6) whether or not in baskets or carriers, stack or store or expose or cause or allow to be stacked or stored or exposed any milk container in or on any street, road, pavement, bridge, thoroughfare, open space, open premises, erf, stream or water course;

(7) use or cause or allow to be used any milk container for any purpose other than containing milk or milk products;

(8) obtain milk from any source other than a licensed dairy or milk shop or a dairy or milk shop registered in terms of these regulations;

(9) at any dairy or milk shop, transfer or cause or allow to be transferred any milk from any sealed bottle or carton into any other receptacle for consumption at any place other than such dairy or milk shop;

(10) use or cause or allow to be used any milk shop as a sleeping place for any person or for any purpose incompatible with the maintenance of the cleanliness of such milk shop or the containers, vessels or utensils or the milk therein, or in any other manner which is liable to cause contamination of any milk;

(11) use or cause or allow to be used in any milk shop any milk container or utensil which has not been cleaned and disinfected.

61. The provisions of regulations 58(1) and (2) and 59(1) shall not apply to any purveyor of milk selling milk in the same sealed container as that in which it is delivered to him.

62. Every owner of cows or of a dairy milk shop delivering milk to any hospital, motel, hotel, boarding house, restaurant or school hostel shall be licensed, or shall be registered by the local authority in terms of these regulations.

BACTERIOLOGICAL STANDARDS AND PASTEURIZATION OF MILK FOR SALE

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

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

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

"pasteurized milk" means the raw milk or certified raw milk which before

pasteurization, is of the quality and standard as defined in these regulations and every particle of which has been rendered phosphatase negative and free from pathogenic organisms by being treated by -

- (a) the "Holder" process of pasteurization, i.e. has been maintained at a temperature of not less than 63°C and not more than 66°C for at least 30 minutes; and immediately cooled to a temperature of not more than 7°C in an apparatus which mechanically controls and records both temperature and time; or
- (b) the high temperature short time process of pasteurization i.e. has been maintained at a temperature of not less than 71°C and not more than 72°C for at least 15 seconds and immediately cooled to a temperature of not more than 7°C in an apparatus which mechanically controls and records both temperature and time; or
- (c) any other satisfactory process of pasteurization approved by the Director;

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

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

- (a) **Raw milk for human consumption:** The total bacterial count when taken in accordance with paragraph 1.2.1 of Schedule B or the total colony count when taken in accordance with paragraph 1.2.2 of Schedule B, shall not exceed 200,000 organisms per ml., and the milk shall be free from pathogenic organisms and when tested in accordance with paragraph 1.3. of Schedule B, faecal coli shall be absent in 0.01 ml. of raw milk.
- (b) **Raw milk for pasteurization and sterilization:** The total bacterial count when taken in accordance with paragraph 1.2.1. or 1.2.2. of Schedule B, shall not exceed 200,000 per ml. and the milk shall be free from pathogenic organisms. When tested in accordance with paragraph 1.3. of Schedule B, faecal coli shall be absent in 0,0l ml. of raw milk for pasteurization;
- (c) **Pasteurized milk:** Only milk complying with subregulation (1) (b) of this regulation may be pasteurized. When tested in accordance with paragraph 1.2.2. of Schedule B, the total colony count of pasteurized milk shall not exceed 100,000 organisms per ml. and it shall be free from all faecal coli, escherishia type l or pathogenic organisms. When tested in accordance with paragraph 1.4. of Schedule B, all coliform organisms shall be absent in 1.0 ml. of pasteurized milk;

- (d) **Sterilized milk:** Only milk complying with paragraph (b) of this subregulation may be sterilized and when sterilized shall be free from viable micro-organisms when tested in accordance with paragraph 1.4 of Schedule B;
- (e) **Phosphatase reaction:** When examined in accordance with Schedule A, both pasteurized and sterilized milk shall give a negative phosphatase reaction.

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- (2) Notwithstanding any provisions to the contrary in subregulation (1) -
 - (a) any procedure other than the procedure described in schedule B for the bacteriological analyses of milk may be followed provided such procedure is approved by the Director.
 - (b) any other method for the carrying out of the phosphatase test other than that described in Schedule A, may be used provided that such method is approved by the Director.

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(3) The composition, potency, strength, purity or quality of the articles or compositions mentioned in Schedule A or B or the articles or compositions which may be used in any other approved procedure or method as referred to in subregulation (2)(a) or (b) shall comply with the standards of either the BRITISH PHARMACOPOEIA, 1968 edition, or the BRITISH PHARMACEUTICAL CODEX, 1968 edition, or any annexure thereto, issued by the PHARMACEUTICAL SOCIETY OF GREAT BRITAIN.

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(4) For the purposes of the tests and methods mentioned in Schedules A and B or any other alternative acknowledged tests and methods approved by the Director, the reports issued by an acknowledged pathologist, bacteriologist, biochemist or a registered medical technologist or by some person who are by reason of his training and experience in the field of pathology, bacteriology or biochemistry, competent too carry out the tests and methods, may be accepted by the Director or health officer, as the case may be, as decisive.

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- 63B. (1) No person shall within the area of a local authority: -
- (a) pasteurize milk or mark, label, describe, advertise or in any other manner whatsoever represent or hold out any milk as pasteurized milk unless he is in lawful possession of a certificate granted to him under this regulation; or
 - (b) sell or dispose of pasteurized milk unless he is in lawful possession of a permit granted to him under this regulation.

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

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

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

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

- (a) The processes of pasteurization shall be wholly mechanically controlled in regard to the temperature at which milk is held and the length of time of such holding.
- (b) All pasteurization plant shall be provided with satisfactory indicating and automatic recording thermometers accurate to within zero point two five (0,25) degrees on the Centigrade scale throughout the specified scale range. All thermometer recordings shall be preserved for a period of not less than three months and shall at all reasonable times be made available, on demand, to the Director or health officer for his inspection.
- (c) All pipes and fittings of the pasteurization plant shall be of such a nature that all parts can be cleaned easily.
- (d) Mechanical means for the washing and sterilization of all milk vessels shall be provided in accordance with the provisions of this regulation.
- (e) Bottles shall be conveyed mechanically from the bottle washing machine to the mechanical bottling and overcapping machines. Bottles shall, while they are being so conveyed, be effectively protected against contamination by dust or any other foreign substance, and while such conveyance is taking place a cover capable of preventing such contamination shall be erected over the length of the mechanical conveyer.
- (f) The bottling machine shall be wholly mechanical.
- (g) The bottles shall be mechanically overcapped with leak proof caps made of aluminium, tinfoil or some other material approved by the Director or

health officer so that not only the mouth of the bottle is covered, but the rim as well.

- (h) High temperature short time plants shall, in addition to the mechanical devices for the control of temperature and time, be provided with an efficient flow control device and a flow diversion device.
 - (i) All premises on which the processes of pasteurization are carried out shall
 - (i) have a floor composed of cement or other impermeable, non-absorbent and easily cleansed material properly graded and drained;
 - (ii) have walls that are lined with glazed tiles from the floor to a height of not less than 6 feet above the level of the floor;
 - (iii) have a ceiling so constructed as to be dust proof.
 - (j) A sufficient head of steam shall be maintained so that all operations which in terms of this regulation require the use of steam may be carried out simultaneously.
 - (k) The reception and handling of raw milk shall take place in a room separate from that in which pasteurization of milk is carried out. No tank, pipe, pump or other equipment used for the storing or conveying of raw milk except milk cans shall be used for the storing or conveying of pasteurized milk, and no tank, pump or other equipment used for the storing or conveying of pasteurized milk except milk cans shall be used for the storing or conveying of raw milk.
 - (l) The term 'mechanical equipment' in this regulation shall not exclude machinery operated by manpower: Provided that in operating such a machine there shall be no contact between the operator and the bottles or caps while the bottles are being conveyed to the bottling machine, filled with milk and capped.
- (6) No such permit shall be granted unless refrigerated storage sufficient to store all pasteurized milk on the premises at a temperature of not more than 10 degrees on the Celsius scale is provided.
- (7) Irrespective of any other penalty imposed by this regulation the Director or health officer may at any time cancel such certificate or permit if -
- (a) the Director or health officer is satisfied that the provisions and requirements of this regulation in so far as they are applicable to the holder of such certificate or permit or to his premises have not been duly observed; or

- (b) the milk belonging to the holder of such certificate or permit when sampled prior to its delivery to a purchaser or customer was reported -
 - (i) after due examination in accordance with the provisions of Schedule B, as not complying with the bacteriological requirements as laid down in regulation 63A.(1)(c) of these regulations; or
 - (ii) after due examination in accordance with the provisions of Schedule A, as not having been pasteurized in accordance with the provisions of these regulations.

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

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

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

64. Every dairyman or purveyor of milk shall -

- (1) by making enquiries, keep himself informed of any disease among his employees or in any dwelling in which such employees live, and keep a register of diseases in which shall be recorded-
 - (i) name of employee;
 - (ii) nature of disease;
 - (iii) date of notification of disease;
 - (iv) date on which employee stopped working on account of such disease;
 - (v) date on which he resumed work;
 - (vi) name of physician, if called.

Such register shall at all times be open to inspection by the Director or health officer;

(2) if any employee complains of being indisposed or shows symptoms of any disease, forthwith make effective arrangements to prevent such employee from

handling in any manner milk, milk containers, vessels, utensils, equipment or apparatus until such time as such employee is free from any contagious disease;

(3) prohibit the milking of any cow or the handling of any milk in any way by any person who has open sores on any part of his body or is a "carrier" of any disease referred to in regulation 201(1)(a), or is suffering from any contagious disease or has been in contact with such disease and in the event of there being any such contagious disease or "carrier" condition among the persons employed or residing on his premises, the keeper shall immediately notify the local authority thereof;

(4) ensure that all persons employed on or in his premises in connection with the handling or selling of food are clean on their person and that they wear clean clothes and clean sound overalls of light coloured washable material while performing their duties.

65. Every purveyor of milk and dairyman within the area of the local authority with whom such purveyor of milk or dairyman is registered as such shall at the request of the Director or health officer furnish the names and addresses of all persons whom such purveyor of milk or dairyman is supplying with milk intended for sale or for preparation for sale, and the name and address of the person who has furnished such purveyor of milk or dairyman with any particular sample of milk in the possession of such purveyor of milk or dairyman, as well as a complete list of the names and addresses of all his customers, and shall render every assistance which the Director or health officer may deem necessary to trace the place or places of abode of any or all such persons or customers.

66. The Director or health officer or a state veterinarian may -

(1) enter premises which are registered as a dairy or milk shop or in respect of which an application has been made for the issue of a certificate of registration, for the purpose of inspecting such premises and any animal thereon;

(2) by means of a notice, in writing, to the address as indicated on the original certificate, order that any owner of any animal or any person keeping any animal shall, at any time which may be specified in such notice and which shall be not less than 24 hours after service of such notice, keep such animal under proper control in or on such owner's premises for the purpose of the inspection referred to in sub regulation (1);

(3) seize, remove and keep in custody any container, vessel, utensil, basket, apparatus, machinery, equipment or any other article on the premises of the dairy or milk shop found in a dirty or an unfit condition for use in the handling of milk, for the purpose submitting it as an exhibit.

67. Any person who obstructs the Director or health officer or any state veterinarian in the execution of any inspection authorised in terms of the preceding regulations or who prevents such officer from executing any duty lawfully undertaken in terms of the said regulations, or who refuses to furnish any information or to render any assistance required of him in terms of the said regulations, shall be guilty of an offence

against these regulations.

68. No person handling any milk intended for sale shall, for the purpose of keeping or handling such milk, use any of the utensils specified below unless such utensil complies with the following specifications:

(1) A pail shall be a one-piece seamless body made of stout gauge steel plate heavily coated with tin, or of stainless steel or of an aluminum alloy: Provided that if such pail has a formed hood, it shall be soldered flush to the top outside and the joint inside heavily loaded;

(2) a can shall be pressed out of jointless aluminium alloy or out of stout gauge steelplate heavily coated with tin, or made of stainless steel, and provided with a suitable cover or similar heavy material capable of being secured or locked so as to render such can spill-proof, dust-proof and rain-proof;

(3) a milk stainer shall be of rust-proof steel or stout gauge steel, seamless and heavily coated with tin, and shall be furnished with a strong, perforated, tinned disc and a filtering medium of cotton wool, flannelette or any other approved material;

(4) a milk bottle shall be of clear glass, with a capacity of ½ pint, one pint or 2 pints, and shall have a mouth with a diameter of 1 inch;

(5) stainless metal caps fitted tightly round the mouth of the bottle shall be used for the purpose of sealing milk bottles;

(6) cartons or other containers shall be of an approved type of non-absorbent material capable of being tightly sealed;

(7) cooling apparatus shall be of an approved type and shall cool milk effectively to a temperature of 45 degrees Fahrenheit.

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68A. The packing, diluting or handling of any fruit juices or cool drinks, whether natural or synthetic, on the premises of a dairy or milk factory is prohibited unless the following requirements are complied with:

(1) the room or apartment in which the diluting, packing or handling of such fruit juices or cool drinks is carried out, shall be completely isolated and shall not be in communication with the building in which milk is prepared, by means of a door, window or other opening.

(2) No apparatus or equipment which is used in the preparation or handling of milk shall be used for the preparation or handling of such fruit juices or cool drinks.

PART VIII

**RESTAURANTS, REFRESHMENT ROOMS OR TEA ROOMS, EATING-
HOUSES, ETC.**

69. (1) No person shall keep any restaurant or any refreshment room or any tea-room or any eating-house on any premises, unless such person has had such premises registered in advance with the local authority for this purpose. The local authority issue to the applicant, the certificate of registration applied for only if such application is accompanied by a certificate of fitness issued in accordance with regulations 70 and 71.

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

70. (1) The applicant shall apply in advance in writing to the Director or health officer for such certificate of fitness. The applicant shall furnish in his application a description of the premises in respect of which the certificate is being applied for, as well as particulars concerning the situation thereof, and shall specify the number, race and sex of the persons for whom the applicant intends to make provision in and on such premises at any particular time, apart from any other information which the Director or health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may also at his discretion carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and in respect of such inspection the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10-00 and any mileage due.

(3) Whenever an application relates to any premises not yet registered with the local authority for the purpose concerned, such application shall be accompanied by a proper plan, in triplicate, of the building or of the proposed building, drawn to a scale of one-eighth of an inch to one foot and indicating the situation and measurements of the premises or proposed building.

71. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fees due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the premises comply, or the building plan of the proposed premises complies with all the requirements contained in regulation 72.

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

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

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Provided that the Director or health officer, as the case may be, may in regard to a tea room, grant exemption from the provision of a kitchen on such requirements and conditions as he may deem necessary and advisable.

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

(3) The kitchen shall have storage space for cutlery and crockery and shall have hot and cold water laid on in pipes over stainless steel sinks with a draining board of a suitable material and a waste-water pipe to an approved drainage system. These wash-up facilities may be provided in an adjoining scullery. Further, the kitchen shall be provided with a canopy over the stove to catch up fumes, and the ceiling ventilation shall be sufficient to ensure that hot air and fumes move effectively to the open air, if need be by installing suitable fans or similar mechanical ventilation equipment.

(4) The store-room, except where approved otherwise, shall have a floor area of not less than 100 sq. feet with a minimum wall length of 8 feet, and shall be suitable for storing any foodstuffs kept therein.

(5) The kitchen, store-room and scullery shall not form part of the dining-room.

(6) Opening windows and doors in any kitchen, storeroom or dining-room shall be no nearer than 10 feet to any urinal or pail privy, and no nearer than 30 feet to any door or window of any stable.

(7) No part of the kitchen, store-room or dining-room shall communicate directly with any sanitary conveniences or urinal.

(8) The dining-room, kitchen or store-room shall not be used as a living-room or as a sleeping place.

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

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72A. Notwithstanding anything to the contrary contained in the provisions of these regulations, a dining room shall not be required in respect of -

- (a) a road-house or similar restaurant, refreshment or tea-room, where food is served exclusively to the outside through a hatch or over a counter or in a motor vehicle;
- (b) restaurant premises carried on as a take-away food factory where meals and refreshments are prepared exclusively to be served or sold elsewhere.

73. If soda fountains are installed in any restaurant or any refreshment room or tea-room or any eating-house, they shall be so contrived as to prevent any metallic contamination of the carbonated water.

74. Every keeper of a registered restaurant, refreshment room or tea-room or an eating-house shall ensure that -

(1) the premises are at all times clean and free from offensive odours from any drain or sanitary convenience or urinal;

(2) kitchen utensils, linen, furniture, fittings and appliances used in connection with his business are kept in good order and in a clean condition, and that in the process of cleaning, a cleaning agent which is not injurious to human beings is used;

(3) all foodstuffs kept therein are sound and free from any contamination and that such foodstuffs are adequately protected from contamination by rodents, flies, dust, refuse, filth or any other injurious matter;

(4) all persons employed on or in his premises in connection with the handling or selling of food are clean on their person, and that they wear clean clothes and clean sound overalls of washable material of a light colour while they are engaged in preparing, serving or selling food;

(5) no cracked, broken or chipped crockery is used.

(6) no person who has open sores on any part of his body or is a "carrier" of any disease referred to in regulation 201(1)(a), or is suffering from any contagious disease or has been in contact with such disease is engaged in connection with the preparation or handling or serving of foodstuffs on his premises, and in the event of there being any such contagious disease or "carrier" condition among the persons employed or residing on his premises, the keeper shall immediately notify the local authority thereof;

(7) no part of the premises where the business is being carried on, is used as a sleeping place, and there shall be no communication between any such business and any part of any dwelling;

(8) no animal or poultry is kept on his premises;

(9) a sufficient number of refuse receptacles of suitable impervious material is provided on his premises and that there is suitable provision for the effective and regular removal of refuse;

(10) the premises are kept free from insects and vermin.

OTHER BUSINESS PREMISES OR TRADES

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

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

76. (1) The applicant shall apply to the Director or health officer in writing in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises, as well as particulars of the situation thereof, and specify the nature of the business, apart from any other information, which the Director or health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may also at his discretion carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10-00 and any kilometre fees due in respect of such inspection.

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

77. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fees due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the premises comply or the building plan of the proposed building complies with all the requirements contained in regulation 78.

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78. (1) (a) The premises where any person wishes to carry on any trade or business shall be rodent-proof and consist of a shop or room with a sufficient floor area, except provision stores which shall consist of not less than 180 square feet and a wall length of not less than 10 feet: Provided that at least 20% of the total floor area of the shop or room of any business shall at all times be clear of shelving, furniture and/or any other article.
- (b) No person shall carry on, in or on any premises the business or trade of selling food, unless a storeroom is provided with a floor area of not less than 100 square feet and a wall length of not less than 8 feet.

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

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

(4) The shop and the storeroom in which articles of food are prepared or stored shall have a dust-proof ceiling of a durable approved material:

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Provided that the Director or health officer, as the case may be, may grant exemption from the provisions of this sub regulation, should the absence of a ceiling not adversely affect the public health.

(5) The interior surfaces of the walls shall be plastered smoothly with cement and in the case of provision stores painted from floor to ceiling with oil paint of a light colour or covered with any other approved material so as to permit of repeated and thorough cleaning and washing.

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(6) In the case of provision stores an adequate supply of wholesome water shall be supplied in a wash hand basin at a suitable place as approved. Every container in which water is kept in connection with such premises shall be made of impervious material suitable for keeping water in a wholesome condition, and shall not be directly

connected to any sanitary conveniences, drain or waste-water pipe and shall be properly covered and ventilated and so situated that the water kept therein is not exposed to pollution by any injurious vaporisation, dust or matter and that it is at all times readily accessible for inspection and cleaning purposes. Every such container shall from time to time as often as may be necessary be emptied and thoroughly cleaned to prevent pollution of water kept therein.

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

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

(9) Provision shall be made for separate sanitary conveniences for which shall at the request of the Director or health officer be supplemented in accordance with the ratio laid down in regulation 13.

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

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- (2) (a) In addition to the provisions of regulations 120 and 121, in respect of the requirements for motor garages, the Director or health officer may demand the provision of sufficient sanitary conveniences, cloak-rooms with wash hand-basins and showers for members of the public visiting the premises and where necessary, provision shall also be made separately for men and women. Such conveniences intended for men and women separately shall be suitably indicated.
- (b) The aforementioned cloak and sanitary conveniences shall at all times be equipped with clean towels, soap, toilet paper, refuse containers with lids and running cold and hot wholesome water laid on in pipes thereto. Furthermore they shall be kept in a clean and sanitary condition at all times.
- (c) The owner or occupier of premises who neglects to maintain such premises in the condition as laid down in sub regulation (b) hereof shall be guilty of an offence.

79. No person shall keep or prepare or expose for sale or cause to be kept or prepared or exposed for sale, or bring into the area of the local authority any diseased, unsound or contaminated articles of food intended for human consumption.

80. No person shall use or cause or allow to be used any diseased, unsound, contaminated or injurious ingredient or thing in the manufacture or preparation of any article intended for sale as food, and no person shall sell or collect for sale, manufacture, prepare, keep, transport or expose any food which is diseased, unsound or contaminated.

81. No person shall sell, or, for the purpose of selling, manufacture, prepare, deposit, keep or expose or cause or allow to be sold, manufactured, prepared, deposited, kept or exposed any food on any premises used as a sleeping place or dwelling or as a sanitary convenience or communicating directly with any bedroom or living-room or sanitary convenience or so situated or constructed that any sanitary convenience, septic tank, drain or waste-water pipe ventilates therein, or otherwise so situated or constructed or used or kept that such food is liable to become diseased or contaminated or injurious for human consumption.

82. Any person who sells, or for the purpose of selling, collects, manufacturers, prepares, keeps, transports or exposes any article of food:

(1) Shall ensure that every container, receptacle, measuring utensils and appliance or vehicle used in connection therewith is made of such material and in such a manner that it is easy to clean and keep clean;

(2) Shall ensure that every container, measuring utensil, appliance or vehicle used in connection therewith is at all times kept in a clean and tidy condition.

(3) Shall not use or cause or allow to be used any container, receptacle, measuring utensil, appliance or vehicle used in connection therewith, for any purpose whatsoever which is liable to contaminate such articles or render them unsound, detrimental or injurious for human consumption;

(4) Shall not unduly handle or cause or allow to be unduly handled or to come into contact with the body or the clothing of any person, such article of food as is liable to be contaminated thereby;

(5) Shall ensure that every such article of food of such a nature that it may be contaminated by flies, dirt, filth, impurity or any other injurious matter or thing is at all times properly and adequately protected from such contamination, and in particular ensure that sweets and confectionery are kept in boxes, tins, glass cases, glass jars or on stands with glass covers.

83. Any person occupying any premises used for selling, manufacturing, preparing, depositing, keeping or exposing for sale any food shall ensure that -

(1) Such premises and anything pertaining thereto or kept or used therein or

in connection therewith are at all times kept in a clean condition and free from dust, filth, impurity or any other injurious matter or thing;

(2) Every person employed on his premises in connection with the handling or selling of food is clean on his person, and that such person wears clean, sound overalls of washable material of a light colour while performing his duties, and that there are adequate facilities for the washing of hands and toilet facilities as provided by regulation 54(4) and (5).

(3) No dog, cat, pig or any other animal, or any fowl, pigeon or any other bird is kept on such premises, other than a fowl, pigeon or any other bird kept in a proper cage or run and intended for immediate sale as food for human consumption.

84. No person who is a "carrier" of any disease referred to in regulation 201(1)(a), or who is suffering from any contagious disease or has come into contact with any person suffering from such disease but has not been thoroughly disinfected thereafter, and no person who has on his body any suppurating ulcer or sore, or whose body or clothing is not clean, shall handle or be allowed to handle any container, receptacle, measuring utensil or appliance used or intended to be used in connection with, nor shall he in any manner whatsoever participate or assist in, selling or collecting, manufacturing, preparing, depositing, keeping, transporting or exposing for sale any food.

BAKERIES

85. (1) No person shall keep a bakery on any premises unless he has such premises registered in advance for this purpose with the local authority. The local authority issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness issued in accordance with regulations 86 and 87.

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

86. (1) The applicant shall apply to the Director or health officer in writing in advance for the certificate of fitness. The applicant shall furnish in his application a description of the premises as well as particulars of the situation thereof, apart from any other information, which the Director or health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10-00 and any kilometre fees due in respect of such inspection.

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

87. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fees due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal the Director or health officer is satisfied that the premises comply or the building plan of the proposed premises complies with all the requirements contained in regulation 88.

88. The Director or health officer may refuse to issue a certificate of fitness in respect of any premises to be used as a bakery, unless such premises provide for a bakehouse, a storeroom and change-room facilities and comply with the following requirements:

(1) The bakehouse shall have a floor area of not less than 400 sq. feet with a minimum wall length of 15 feet and direct access to a separate room pertaining thereto for the cooling of bakery products, and not less than one store-room, the floor area of which shall be not less than 180 sq. feet and the minimum wall length 10 feet, for the storage of material or things connected with the bakery.

(2) There shall be change-rooms for men and women separately a with an adequate supply of wholesome hot and cold water laid on in pipes over a sufficient number of wash-hand basins where an adequate supply of soap, nail-brushes and clean towels shall be provided and maintained for the use of all persons employed on the premises, as well as sanitary conveniences in accordance with the provisions of regulation 13.

(3) The interior surface of the walls of any bakery shall be plastered with cement brought to a smooth finish and painted with washable oil or enamel paint of a light colour or tiled to a height of 6 feet with glazed tiles of a light colour. This subregulation shall apply to all rooms used in connection with any bakery.

(4) The bakery shall be provided with an effective dust-proof ceiling.

(5) The floors shall be of cement-concrete, granolithic or any other impervious smooth material.

(6) Every room forming part of any bakery shall be sufficiently lighted and ventilated and, unless it is air-conditioned and provided with artificial lighting, such room shall be provided with a glazed window or windows of which the window-sill or sills shall slope steeply and which shall be capable of opening and have an area of not less than 15% of the floor area of such room, and air grates with an area of not less than... th

of such floor area. Provision shall further be made for the effective removal of oven gases from the bakehouse.

(7) All the rooms comprising the bakery shall be rodent-proof and effectively kept rodent -proof.

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

(9) No part of any bakery shall be situated underground.

(10) Where coal is used the openings of all oven furnaces shall be situated outside the bakery building at a distance of not less than six (6) feet from the nearest part of any door or openable window or other opening of the bakers house or store-room.

(11) Any back exit of the bakers house shall afford direct access to an open yard measuring not less than 200 sq. feet and provided with a surface of cement or any other impervious non-absorbent material which is easy to clean and slopes for effective draining.

(12) No pail or pit privy or urinal shall be nearer than 30 feet, no stable nearer than 100 feet, and no fowl-run nearer than 50 feet to any door or openable window or other opening of any bakery, and no part of such bakery shall communicate directly or indirectly with any dwelling or part thereof or other shop or room which does not form part of such bakery: Provided that a water closet draining into a water-borne sewerage system may be erected under the same roof as such bakery, provided such water-closet does not communicate directly with any part of such bakery.

(13) For the purpose of the cleaning of utensils and implements every bakery shall be provided with one or more permanent stainless steel sinks with drainage boards of stainless steel or other approved material with a supply of wholesome hot wand cold water from taps installed above such sink or sinks which shall be connected to a waste-water pipe, with trap, leading outside to a drain with trap, which shall have a suitable removable grid, and such drain, with trap, shall be connected to an underground sewer.

(14) The surfaces of all window-sills (which shall slope steeply) counters, tables, shelves and showcases shall be of a smooth, hard and impervious material.

89. Every baker shall -

(1) Ensure that all the ceilings of his bakery are painted with washable oil or enamel paint, which shall be washed with hot water and soap at least every six months and repainted at intervals of not more than two years;

(2) Ensure that his premises and every part thereof, as well as all containers and utensils and all carts and other vehicles, bags, baskets and other receptacles used in connection with his business are kept in a clean and hygienic state and in good repair;

(3) Ensure that the floor of the bakers house is cleaned at least once daily and washed and scrubbed at least once a week;

(4) Ensure that every person employed on his premises in connection with the making, handling, delivery or selling of bakery products is not a "carrier" of any of the diseases referred to in regulation 201(1)(a), that such person is clean and that he wears clean and sound overalls of washable material of a light colour and a cap or other head-covering while working;

(5) Provide suitable means of protecting bakery products from contamination by dust, filth or flies while stored or exposed for sale, and store bakery products only in the room or other place approved by the local authority: Provided that these provisions shall also apply to distribution depots of bakeries.

(6) Ensure that all bakery products sold or delivered from such bakery are placed in clean plastic or paper bags or wrapped in clean wrapping without any printing liable to come into contact with the product;

(7) Provide a suitable dust-proof vehicle, means of transport or container used for the transportation or delivery of bakery products, and cause such vehicle or means of transport or carrier to be kept in a thoroughly clean and tidy condition at all times; such vehicle, means of transport or carrier shall be made and maintained in accordance with the requirements of and to the satisfaction of the Director or health officer in order to prevent the bakery products transported or delivered therein from being contaminated by flies, dust, filth, impurity or any other injurious matter or thing;

(8) Provide a proper and adequate receptacle of galvanised iron or any other suitable impervious material, which shall be furnished with a close-fitting lid and always kept in good condition, for the reception of all waste and refuse of the premises where such business is carried on, and such waste and refuse shall be deposited in such receptacle and covered;

(9) That all persons employed on his premises in connection with the handling or selling of food are clean on their person and that they wear clean clothes and clean sound overalls of washable material and of a light colour while performing their duties.

90. Any baker preparing or making any bakery product shall ensure that all dough, butter or pastry to be used in the preparation or making of such bakery product is mixed by means of proper and suitable mixing machines: Provided that nothing contained herein shall be deemed to apply to any person mixing batter or pastry in a quantity of not more than 10 pounds in weight where such batter or pastry is being prepared in any proper and suitable mixing equipment intended solely for confectionery purposes.

91. Every person employed or working in a bakery shall, whenever he enters the bakery or after he has visited the toilet and before commencing work, wash his hands

with soap and water.

92. No person shall spit in any bakery.

93. (1) No employee who is a "carrier" of any disease referred to in regulation 201(1)(a), or who is suffering from any contagious disease or who may be sickening for such disease by reason of his having been in contact therewith shall enter any bakery or handle any bakery product, and the baker or person in charge of such employee shall not allow such employee to enter the bakery or to handle any bakery product unless such employee is able to produce a medical certificate to the effect that he is free from such contagious disease.

(2) No employee having on his body any open wound or any suppurating sore shall enter any bakery or handle any bakery product, and the baker or person in charge of such employee shall not allow such employee to enter the bakery or to handle any bakery product.

94. No person shall store or keep in any bakery any goods, article or thing not connected with such bakery.

HAWKERS

95. (1) No person shall carry on or assist in carrying on the business or occupation of hawker, whether his wares are the products of his own industry or otherwise, unless he has registered himself in advance with the local authority for this purpose: Provided that the local authority may upon presentation of satisfactory evidence to the effect that a person is a **bona fide** farmer who desires to dispose of the products of his own industry, exempt such person in writing from all or any one of the provisions of these regulations. The local authority issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness issued in accordance with sub regulations (3) to (6) of this regulation.

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

(3) The applicant shall apply to the Director or health officer in writing in advance for the certificate of fitness. In his application the applicant shall furnish a description of the premises where he stores his wares as well as particulars of the situation of such premises, apart from any other information, e.g. in regard to any vehicle which he uses in connection with his business, which the Director or health officer may deem necessary to enable him to consider such application.

(4) Any such vehicle shall be produced for inspection to the Director or health officer who at his discretion may also carry out or cause to be carried out an inspection **in loco** of the premises and vehicles to which the application relates, and the

applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10,00 and any kilometre fees due in respect of such inspection of the premises and vehicle.

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

(6) After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fees due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the vehicle to be used in connection with the business complies, and the premises or the building plan of the proposed premises complies with all the relevant requirements contained in regulations 96 to 99.

96. (1) Where trade is carried on in food or second hand clothing, the applicant shall have at his disposal a rodent-proof storeroom with a minimum floor area of 100 square feet and a minimum wall length of 8 feet. The floor shall be smooth and of hard cement or any other suitable impervious material.

(2) The interior surfaces of the walls shall be plastered smoothly with cement and the storeroom shall be provided with a dust-proof ceiling.

(3) The storeroom shall be satisfactorily lighted and ventilated and all the windowsills shall slope steeply.

(4) For the storage of the wares there shall be in the storeroom adequate storage space in the form of suitable shelves and other fittings, as well as suitable rodent-proof, fly-proof, and dust-proof containers with tight-fitting lids for food.

(5) Sanitary conveniences shall be provided at the storeroom in accordance with the provisions of regulations 8 and 9.

(6) Where food is stored, the store-room shall be provided with a wash-hand basin over which running water has been laid on in pipes and which by means of a waste-water pipe drains into a satisfactory drainage system. Persons who handle food shall wash their hands thoroughly with soap before handling it and after any interruption of their work during which their hands are liable to be exposed to contamination.

97. (1) Any vehicle which is used by any hawker in connection with his business and in which food is exposed, transported or offered for sale shall have a suitable body lined with impervious material of which the seams are water and dust proof and, where appropriate, satisfactorily cross-ventilated by windows screened with a suitable material. The body shall be fitted with suitable shelves and, where necessary

with rodent-proof and fly-proof containers with tight-fitting lids.

(2) Such body shall be separated effectively from the driver's cab and from any passenger section.

98. (1) When any hawker is transporting his goods in connection with his business, by carrying such goods himself or causing them to be carried by any other person, such goods shall be transported in approved rodent-proof, fly-proof and dust-proof containers with tight-fitting lids.

(2) No animal, bird, poultry and hides and skins shall be conveyed in the same apartment as foodstuffs in the vehicle.

(3) No hawker shall use for the purpose of plying his profession or calling any conveyance for the carrying of his goods, wares or merchandise until it has been approved for the conveyance of the merchandise or other wares for which the registration certificate has been issued and unless his name and address and the number of his registration certificate shall have been painted on both sides thereof in some conspicuous place in legible characters not less than one inch in height and of proportional breadth and of a colour clearly distinguishable from the ground whereon they are printed.

(4) No hawker shall employ for the purpose of his trade an assistant unless such assistant is registered as required by this regulation.

(5) No person who is registered as an assistant of a hawker shall carry on the trade, business or occupation of a hawker except as the assistant of the said hawker.

(6) No person carrying on the trade of hawker shall throw, place or deposit or cause to be thrown, placed or deposited any fruit or vegetable peelings, paper, trash, or rubbish of any nature in, on or about any street, road or public place, or by loudly soliciting business, annoy any member of the public, or in any way by any means obstruct the free passage of vehicular or pedestrian traffic.

99. (1) Every hawker, when carrying on his trade shall not be a "carrier" of any disease referred to in regulation 201 (1) (a) and be free from any contagious disease, and any open wound or suppurating sore on his body shall be covered to prevent effectively any contamination or infection of the wares he is hawking.

(2) Every hawker shall ensure that where his trade is being carried on by his employee, such employee is not a "carrier" of any disease referred to in regulation 201(1)(a) and is free from any contagious disease, and if there is any open wound or suppurating sore on the body of such employee, such hawker shall ensure that such wound or sore is effectively covered to prevent contamination or infection of the wares being hawked.

(3) Where in carrying on his business any hawker is handling food, he shall at all times be clean on his person, wear clean clothes and clean and sound overalls, and ensure that his employee is also clean on his person and wearing clean sound clothes and

overalls.

(4) The local authority may specify the area and/or place as well as the times where and when a hawker may exercise his trade.

FISH FRIERS AND FISHMONGERS

100. (1) No person shall carry on the business of fish frier or fishmonger in or on any premises, unless he has had such premises registered in advance with the local authority for this purpose. The local authority issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness issued in accordance with regulations 101 and 102.

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

101. (1) The applicant shall apply to the Director or health officer, in writing in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises as well as particulars of the situation thereof, apart from any other information which the Director of health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10,00 and any kilometre fees due in respect of such inspection.

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

102. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fees due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the premises comply or the building plan of the proposed premises complies with all the requirements contained in regulation 103.

103. No person shall carry on in or upon any premises the trade or business of a fish frier or fishmonger unless -

- (a) The floors and yard surface thereof is of cement concrete or similar impervious material brought to a smooth finish;
- (b) The floors thereof are sufficiently 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 other means for the innocuous disposal of waste-water;
- (c) The yard is sufficiently graded and drained for the efficient run-off of all storm water;
- (d) Except where glazed or glass bricks or glazed tiles are used, the walls are plastered with cement plaster and the surface brought to a smooth finish;
- (e) The premises are adequately lighted and ventilated;
- (f) Such premises are so constructed that when any fish is laid out or exposed for sale, such fish is adequately protected from access of, or contamination by, dust, dirt and flies or other cause;
- (g) The tops of tables or counters are constructed of marble, slate, red grano, terrazzo or similar impervious material, which are supported on solid impervious piers so constructed as to afford a clear view from the back to front, or which are of the pedestal type;
- (h) An icebox or cooling room lined with impervious material is provided for the storage of fish;
- (i) A suitable and sufficient metal fish-scaling box is provided and placed so as to catch all refuse and dripping produced during the process of cleaning and dressing fish;
- (j) A sufficient number (having regard to the size and nature of the trade or business) of portable vessels or receptacles is provided, each properly constructed of galvanised iron or other non-absorbent material and furnished with closely fitting covers for the purpose of receiving or conveying from the premises filth or refuse of any kind;
- (k) There is provided a proper sufficient and wholesome supply of hot and cold running water free from liability to pollution, and laid over an adequate number of wash-hand basins fitted with waste water pipes:

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- (l) Suitably approved and sufficient change and sanitary conveniences as well as a separate room with worktables for the cleaning and preparing of fish and potatoes are provided.
104. No person carrying on the trade or business of a fish frier or fishmonger

shall fail-

- (a) To maintain the premises at all times in a clean and sanitary condition and in good repair;
- (b) To maintain every part of the internal wall surface of the premises including every floor and pavement at all times in such good order and repair as to prevent the absorption therein of any liquid, filth or refuse;
- (c) To maintain all machinery, plant, apparatus, furniture, fittings, utensils, implements, vessels, containers, receptacles and vehicles in a clean and sanitary condition and in good repair;
- (d) To clean after each day's usage every floor, pavement, yards, or approaches thereto of the premises;
- (e) To cause all trade refuse to be placed at once in a covered metal receptacle and removed from the premises at least once in every twenty-four (24) hours;
- (f) To prevent effectively the escape of noxious or injurious or offensive gases, fumes, vapours or dust created during any process of handling, preparing, frying, boiling or storing;
- (g) To provide clean and sound overalls of light coloured washable material for the use of his employees, and to maintain such overalls in a clean and sound condition;
- (h) To ensure that such overalls are worn at all times when himself and his employees are handling fish;

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- (i) To take and maintain effective measures to protect exposed food against contamination and the premises against flies and other insects.
- (j) To maintain his premises at all times in accordance with the provisions of these regulations.

105. Every fish frier shall provide and use suitable means for preventing offensive smells by effectively controlling the oil temperature or the provision of adequate means for the innocuous disposal of the fumes given off from the frying apparatus.

106. No person shall -

- (a) In the process of loading, unloading, transporting, handling or cleaning fish cause or permit any liquids or drippings therefrom to escape on to any road, pavement or yard adjoining the pavement, or on other

approaches to a fishmonger's or fish friers shop or store.

- (b) Store on his premises any empty boxes used for the purpose of transporting fish which may be offensive.

107. No person carrying on the business of fish frier or fishmonger shall clean any fish at any sink, washbasin or standpipe, which is used for general lavatory purposes or over any waste-water tank.

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

109. No person who is a "carrier" of any disease referred to in regulation 201(1)(a), or who is suffering from any contagious disease or has come into contact with any person suffering from such disease, but has not been thoroughly disinfected thereafter, and no person who has on his body any suppurating ulcer or sore, or whose body or clothing is not clean, shall handle or be allowed to handle any container, receptacle, measuring utensil or appliance used or intended to be used in connection with, nor shall he in any manner whatsoever participate or assist in selling or collecting, manufacturing, preparing, depositing, keeping, transporting or exposing for sale any food.

PART IX

SECONDHAND GOODS

Definitions

110. For the purpose of this chapter of these regulations unless the context indicates otherwise -

"second hand goods" shall mean second hand wood, timber, bricks, iron, building materials and fittings, machinery, scrapped or dismantled vehicles, parts of such vehicles or motor cycles, oil or other drums, scrap metals, bottles, sacks, bones, paraffin or other tins, packing cases, cartons, boxes, crates, paper, clothes and blankets.

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

(2) Each such certificate of registration shall be issued and shall take effect from the date of issue up to and including the next succeeding 31st day of March, when it shall lapse. Any application for renewal of such certificate of registration shall be made

not less than one month before the date of expiry and in accordance with sub regulation (1) of this regulation.

(3) The applicant shall apply to the Director or health officer, in writing, in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises as well as particulars of the situation thereof apart from any other information which the Director or health officer may deem necessary to enable him to consider the application.

(4) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10-00 and any kilometre fees due in respect of such inspection.

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

(6) After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fees due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the premises comply or the building plan of the proposed premises complies with all the requirements contained in regulation 112.

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112. (1) No person shall carry on in or upon any premises the business of a dealer in second hand goods or store any second hand goods or store any second hand material on premises in connection with any trade unless-

- (a) Where storage is provided in any yard or open space, such premises, including the yard or open space, are completely surrounded by brick, stone or concrete walls at least seven feet (7') high, fitted with properly constructed solid doors or gates of the same height;
- (b) The premises are adequately lighted and ventilated in accordance with the requirements of these regulations;
- (c) The floors thereof are constructed of cement concrete or other similar impervious material;

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- (d) Any portion of any yard intended to be used for the storage of second hand goods kept free from rodents;

- (e) All yard surfaces thereof are sufficiently graded and drained for the efficient run-off of all storm water;
- (f) Latrine accommodation is provided for the different sexes and for employed on such premises;
- (g) A sufficient number of refuse receptacles is provided in accordance with these regulations.

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(2) No person carrying on the business of a dealer in second hand goods or storing any second hand material on premises in connection with any trade shall -

- (a) Store second hand goods in a yard else where than on a approved surface or within any building elsewhere than on proper shelves;
- (b) Store any article in such a manner as to allow the accumulation of water therein;
- (c) Store second hand goods in such a manner as to encourage the harbourage of rodents therein;
- (d) Fail to provide a sufficient number of rodent traps and to maintain such rodent traps properly baited and set;
- (e) Fail to maintain his premises at all times in a clean, tidy and sanitary condition and free from refuse;
- (f) Fail to maintain the premises at all times in accordance with the provisions of these regulations.

(3) No dealer in second hand goods who deals in disused vehicles shall fail to

- (a) Dismantle such vehicles within ten (10) days after receipt thereof: Provided that the onus of proof that any vehicle is not disused and is for sale as a vehicle for further use shall be on the dealer having such vehicle in his possession;
- (b) Remove from the premises within fourteen (14) days all portions of such disused vehicles, which are of no commercial value.

113. No person shall keep, accumulate, place, throw, spill or leave or suffer to keep, accumulate, place, throw, spill or leave on any land, public road or premises any rubbish, refuse, waste material, disused vehicles or machinery, disused parts of vehicles or machinery or garden or stable litter or any other material which is offensive or a disfigurement of the environment, except in a proper refuse receptacle on his land or

premises or upon a site approved by the local authority for the purpose.

114. The onus of proof that any article or material on any premises falling under this chapter of these regulations is of commercial value shall be on the dealer having such article or material in his possession.

PART X

MATTRESS-MAKERS, UPHOLSTERERS, PILLOW AND CUSHION MANUFACTURERS

115. (1) No person shall carry on the trade or business of a mattress-maker, pillow and cushion manufacturer or upholsterer within the area of any local authority, unless he has had such premises registered in advance with the local authority for this purpose. The local authority issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness in accordance with regulation 115(3) to (6).

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

(3) The applicant shall apply to the Director of health officer, in writing, in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises as well as particulars of the situation thereof apart from any other information which the Director or health officer may deem necessary to enable him to consider the application.

(4) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer as the case may be, an inspection fee of R10-00 and any kilometre fees due in respect of such inspection.

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

(6) After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer as the case may be, the inspection fee as well as any kilometre fees due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the

premises comply or the building plan of the proposed premises complies with all the requirements contained in regulation 116.

- (7) (A) It shall be lawful for the local authority to grant such application or to refuse the same if the local authority, after due enquiry and for good reason, deems it expedient to do so: Provided that in all cases where such application is refused the reasons for such refusal shall be forthwith specified and notified in writing by the local authority to the applicant: Provided further, that any refusal shall not debar the applicant from making at any time a subsequent application for registration.
- (b) In the event of the local authority being satisfied after due enquiry and for good reason that it is expedient to do so or that contravention of these regulations is taking place, the local authority may withdraw or cancel any certificate of registration granted under these regulations, irrespective of any penalty provided by or imposed under these regulations: Provided that in every such case the reasons for such withdrawal or cancellation shall forthwith be specified and notified in writing by the local authority to the person concerned: Provided further, that the local authority may annul such withdrawal or cancellation on becoming satisfied that the reasons therefor no longer exist.
- (c) Any applicant may, within fourteen (14) days of the notification of the decision of the local authority refusing a certificate, appeal to the Administrator against such decision, whose decision shall be final.

116. (1) It shall not be lawful for any person to use for the purpose of making, remaking, altering or repairing any mattress, upholstery, pillow, cushion or bedding for sale or exposure for sale, any horsehair, coir, flock or other material used for the like purpose which is not clean, disinfected and free of vermin, and if such horsehair, coir, flock or other material has previously been used for any purpose it shall be rendered clean by washing in clean water followed by effective drying and disinfection for a period of at least half an hour at a temperature not less than that of boiling water, or by any other approved means.

(2) It shall not be lawful for any person to use any feathers for the purpose of making any mattress, upholstery, pillow, cushion or bedding for sale or exposure for sale, unless such feathers are clean and shall have been previously disinfected by being raised for a period of at least half an hour to a temperature not less than that of boiling water, or by any other approved means.

117. No person shall sell or expose for sale any mattress, pillow, cushion, or down quilt unless there is affixed thereto in a conspicuous position a label consisting of muslin, calico or linen, bearing there-on the name and address, or the registered trade mark, or the licence number and town, of the manufacturer, and the kind of materials used in the manufacture of each such mattress, pillow, cushion or down quilt. Further, where previously used material has been used in the manufacture of such mattress, pillow, and cushion or down quit the label required in terms of this regulation shall have

in addition the words "Previously used but treated material included in the manufacture of this article."

118. Every person carrying on the trade or business of a mattress-maker, pillow and cushion manufacturer or upholsterer shall take effective measures to prevent dust entering the atmosphere where employees are working.

PART XI

FACTORIES

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

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

119. (1) No person shall carry on the business of a factory in or on any premises, unless he has had such premises registered in advance with the local authority for this purpose. The local authority issue to the applicant the certificate of registration applied for, only if such application is accompanied by a certificate of fitness in accordance with regulations 3 to 6 of this regulation.

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

(3) The applicant shall apply to the Director or health officer in writing, in advance for such certificate of fitness. In his application, the applicant shall furnish a description of the premises as well as particulars of the situation thereof, apart from any other information which the Director or health officer may deem necessary to enable him to consider the application.

(4) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of a urban local authority to the treasurer, as the case may be, an inspection fee of R10.00 and any kilometre fees due in respect of such inspection.

(5) Where an application relates to any premises not yet registered with the

local authority for the purpose concerned, such application shall be accompanied by a proper plan in triplicate of the building or proposed building, drawn to a scale of one-eighth of an inch to one foot and indicating the situation and measurements of the premises or proposed building and together with the particulars required by regulation 3(7).

(6) After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of a urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fees due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the premises comply or the building plan of the proposed premises complies with all the requirements contained in regulation 120.

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119A No person who is a "carrier" of any disease referred to in regulation 201(1)(a) or who is suffering from any contagious disease or has come into contact with any person suffering from a contagious disease, but has not been thoroughly disinfected thereafter, and no person who has on his body any suppurating ulcer or sore, or whose body or clothing is not clean, shall handle or be allowed to handle any container, receptacle, measuring utensil or appliance used or intended to be used in connection with, nor shall he in any manner whatsoever participate or assist in the selling or collecting, manufacturing, preparing, depositing, keeping, transporting or exposing for sale of any food.

120. (1) No person shall carry on in or upon any premises a factory unless

- (a) The floors thereof are of cement concrete or similar impervious material brought to a smooth finish;
- (b) The floors thereof are sufficiently graded and drained for the efficient run-off of all liquids therefrom to an outside gulley which shall be connected to a sewer, or, where no sewer is available, to other means for the innocuous disposal of waste water;

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- (c) except where glazed or glass bricks or glazed tiles or other approved material is required, the inside walls are brought to a suitable finish;
- (d) the yard surface is laid out as approved;
- (e) the premises are adequately lighted and ventilated;
- (f) a proper, sufficient and wholesome supply of water free from liability to pollution is provided;
- (g) a sufficient number (having regard to the size and nature of the trade or

business) of portable vessels or receptacles is provided, each properly constructed of galvanised iron or other non absorbent material and furnished with closely fitting covers, for the purpose of conveying from the premises filth or refuse of any kind;

- (h) means are provided for the proper and innocuous disposal of all liquid wastes resulting from the process or manufacture carried on the premises.
- (i) suitable accommodation is provided for the storage of all finished products or articles or materials used in the process of manufacture and likely to discharge offensive or injurious effluvia or liquids or become decomposed in the course of the work or trade in such a manner as to prevent any nuisance or danger to health arising therefrom;
- (j) efficient means are provided to prevent the discharge into the external air of all noxious, injurious or offensive gases, fumes, vapours or dust emitted during any process of handling, preparing, drying, melting, rendering, boiling, grinding or storing such material;
- (k) separate approved lavatories are provided for different sexes as required by regulation 13.

(2) No employer shall require or permit any person to work in a factory which is not provided with proper approved facilities for washing, and change-rooms separate for the different sexes and for whites and non-whites.

121. No person carrying on a factory trade shall fail --

- (a) to maintain the premises at all times in a clean and sanitary condition and in good repair;
- (b) to maintain every part of the internal wall surface of the premises, including every floor and pavement at all times in such good order and repair as to prevent the absorption therein of any liquid filth or refuse;
- (c) to maintain all machinery, plant, apparatus, furniture, fittings, utensils, implements vessels, containers, receptacles and vehicles in a clean and sanitary condition and in good repair;
- (d) to cleanse after each day's usage every floor, pavement, yard, or approach thereto, of the premises;
- (e) to prevent the accumulation on the premises of trade or other refuse produced thereon;
- (f) to prevent the escape of noxious or injurious or offensive gases, fumes, vapours or dust created during any process of handling, preparing, drying,

smelting, rendering, boiling, grinding or storing:

- (g) to provide and maintain effective measures to preclude the open attraction of flies, to prevent fly breeding and to destroy flies on the premises;
- (h) to maintain the premises at all times in accordance with the provisions of these regulations.

122. (a) Every bone boiler and every tripe boiler shall cause all liquid refuse, from any part of the premises to be cooled before its discharge into any drain or other receptacle.

(b) Such cooling shall be effected in such a manner as to prevent the emission of noxious and injurious effluvia therefrom during such process.

(c) Where workers are employed in processes in which dust, fluff, fumes, smoke or offensive or poisonous gases arise or are likely to arise, the employer shall supply to the satisfaction of the Director or health officer adequate means for the harmless removal of the same.

123. Every fellmonger, leather dresser or tanner shall cause -

(a) the liquid in every tank or other receptacle used upon the premises for the washing or soaking of any skin or hide, and not being a liming pit, to be renewed from time to time so as to prevent the emission of offensive or injurious effluvia from the contents of the tank or other receptacle and to be disposed of in an innocuous manner;

(b) every part of any tank or other receptacle, when emptied, to be thoroughly cleansed;

(c) every part of the interior and exterior of every tub or vessel or other receptacle used to hold a solution of the material known as "puer" to be thoroughly cleansed by scrubbing or by some other effectual means at least once in every week.

124. (1) No dealer in rags and bones shall place or store, or cause or permit to be placed or stored, any rags or bones in any part of his premises which is used or occupied as a living or sleeping room, or in any warehouse, building or room which is not provided with proper and sufficient means of ventilation.

(2) Every dealer in rags or bones shall cause all rags or bones to be stored in suitable accommodation in such manner as to prevent the emission of noxious or injurious effluvia therefrom and in such manner as to preclude the open attraction of or the breeding of flies.

REQUIREMENTS OF PREMISES FOR BRICK- AND LIME-WORKS

125. (1) No persons shall carry on the work of brick-making, brick-burning or lime-burning on any premises unless

- (a) a proper, sufficient and wholesome supply of water is provided for the use of employees;
- (b) all excavations are securely protected by a suitable fence and such fence is maintained in good condition;
- (c) latrine accommodation is provided in accordance with the provisions of regulation 8 of these regulations.

(2) No person carrying on the trade or business of brick-making, brick-burning or lime-burning upon any premises shall fail -

- (a) to maintain such premises at all times in accordance with the requirements of regulation 125(1) of these regulations;
- (b) to take all effective measures for the prevention of mosquito breeding and the destruction of mosquitoes on the premises.

ICE-CREAM AND SIMILAR COMMODITIES

Definitions.

126. For the purpose of this chapter of these regulations unless the context indicates otherwise, "ice-cream or other similar commodity" shall mean and include ice-cream and any other frozen liquid, excluding ice, used or intended for human consumption.

127. (1) No person shall carry on the business of a maker or vendor of ice-cream or other similar commodity in or on any premises, unless he has had such premises registered in advance with the local authority for this purpose. The local authority issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness in accordance with regulation 128 and 129.

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

128. (1) The applicant shall apply to the Director or health officer, in writing, in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises as well as particulars of the situation thereof, apart from any other information which the Director or health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10,00 and any kilometre fees due in respect of such inspection.

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

129. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fee due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the premises comply or the building plan of the proposed premises complies with all the requirements contained in regulation 130.

130. No person shall carry on in or upon any premises the business of a maker or vendor of ice-cream or other similar commodity unless there is provided -

- (a) a handling room set aside for the purpose of the manufacture or preparation of ice-cream or other similar commodity, which shall -
 - (i) not be situated within thirty (30) feet of the door or openable window of any stable, urinal or pail-closet;
 - (ii) not communicate directly or indirectly with any dwelling, closet or urinal;
 - (iii) comply with the following requirements:-
 - (1) Except where glazed or glass bricks or glazed tiles are used, inside walls plastered with cement plaster and the surface brought up to a smooth finish and painted with a light-coloured oil paint;
 - (2) a floor constructed of cement concrete or other similar impervious material brought to a smooth finish and sufficiently 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 other approved means for the innocuous disposal of waste-water;
 - (3) dust-proof ceiling painted with a light-coloured oil paint:

- (4) adequate light and ventilation;
 - (5) efficient fly-screens to all external openings or suitable and adequate mechanical means for the destruction of flies or other insects;
- (b) containers for the adequate protection from contamination of sugar, wafers and other similar dry, edible materials used in the course of manufacture;
 - (c) tops of counters or tables of a hard, smooth, impervious approved material, which are supported on solid impervious piers so constructed as to afford a clear view from back to front, or which are of the pedestal type;
 - (d) apparatus for pasteurising or sterilising all milk, cream or other liquids used in the manufacture or preparation of ice-cream or other similar commodity;
 - (e) an efficient steam sterilizer for the cleansing and sterilising of apparatus and utensils;
 - (f) a proper, sufficient and wholesome supply of hot and cold running water laid over an efficient wash-up trough suitably placed and fitted with proper waste-pipes, and a draining board composed of marble, slate, terrazzo or other impervious approved material, for the proper washing and cleansing of utensils and apparatus used in the conduct of the business;
 - (g) a proper, sufficient and wholesome supply of water free from liability to pollution;
 - (h) separate change-rooms and lavatories for the different sexes furnished in the change-rooms with a proper, sufficient and wholesome supply of hot and cold running water, free from liability to pollution, and laid over and adequate number of wash-basins fitted with suitable waste-pipes: Provided that any person who makes or prepares ice-cream in amounts of less than three gallons per day on premises on which he is entitled to sell ice-cream for consumption solely thereon by virtue of any other law, by-law or regulation, shall not be required to provide a separate handling room set aside for the purpose, but the room so used shall comply otherwise with the provisions of this regulation.

131. No person carrying on the business of a maker or vendor of ice-cream or other similar commodity shall -

- (a) fail to maintain the premises at all times in a clean and sanitary condition

and in good repair;

- (b) fail to keep all utensils, vessels, containers and other receptacles, apparatus, machinery and other equipment, and all vehicles used in this business for the preparation, storage, conveyance or sale of ice-cream or similar commodity at all times in a clean and sanitary condition and in good repair;
- (c) fail to store in a store-room when not in use and to protect from dust, dirt and flies therein all apparatus, utensils and materials used in the preparation of ice-cream or other similar commodity;
- (d) fail to provide and maintain effective measures for the prevention of the breeding and the destruction of flies, cockroaches, rodents and other vermin;
- (e) fail to provide and maintain suitable means for protecting from contamination by dust, dirt, flies or other cause all ice-cream or other similar commodity, whether in the course of preparation, stored or exposed for sale or in course of conveyance through the streets;
- (f) use or cause or permit to be used any vehicle for the purpose of transmitting or hawking ice-cream or other similar commodity unless such vehicle is so constructed and maintained as to -
 - (i) prevent any liquid running out of such on to the street:
 - (ii) protect the ice-cream or other similar commodity from contamination:
- (g) have in his possession, sell or offer or expose for sale or cause or permit to be sold, offered or exposed for sale any ice-cream or other similar commodity which contains living coliform bacilli in 0,01 cubic centimetres or any pathogenic organism;
- (h) in the preparation or manufacture of ice-cream or other similar commodity use or cause or permit to be used other than pasteurised cream or milk or other liquids unless sterilised;
- (i) re-freeze or cause or permit to be re-frozen any ice-cream or other similar commodity which may have become liquified;
- (j) fail to clean before and after each time of use any spoon, ladle or other utensil used in handling ice-cream or other similar commodity;
- (k) prepare, store or handle or cause or permit to be prepared, stored or handled ice-cream or other similar commodity in any manner which will render it liable to contamination;

- (l) except on or from fixed premises, sell or offer or expose for sale or cause or permit to be sold offered or exposed for sale ice-cream or other similar commodity, which has not been wrapped in clean paper or other similar suitable material on fixed premises;
- (m) fail to provide clean and sound overalls of light-coloured washable material for the use of his employees, and to maintain such overalls in a clean, sound and sanitary condition;
- (n) fail to ensure that such overalls are worn at all times when ice-cream or a similar commodity is being prepared, manufactured, handled or sold by himself and his employees;
- (o) fail to keep such overalls in the change-rooms when not in use;
- (p) use or cause or permit to be used any change-room for any purpose other than a change-room;
- (q) fail to maintain in all change-rooms an adequate supply of soap, clean towels, nail-brushes and wash-basins for the use of his employees;
- (r) engage in, or cause or permit any person to engage in the preparation or manufacture of ice-cream or other similar commodity unless with washed hands, clean person and clothes;
- (s) fail to maintain the premises at all times in accordance with the provisions of these regulations.

132. Every person employed or working in the making or vending of ice-cream or other similar commodity shall, before engaging in his work, wash his hands with soap and water at the commencement of his shift or after any break therein liable to result in contamination of his hands, unless such person be of the type whose work does not involve the handling of raw materials or the finished product.

133. No person who is a "carrier" of any disease referred to in regulation 201(1)(a), or who is suffering from any contagious disease or has come into contact with any person suffering from such disease, but has not been thoroughly disinfected thereafter, and no person who has on his body any suppurating ulcer or sore, or whose body or clothing is not clean, shall handle or be allowed to handle any container, receptacle, measuring utensil or appliance used or intended to be used in connection with nor shall he in any manner whatsoever participate or assist in selling or collecting, manufacturing, preparing, depositing, keeping, transporting, or exposing for sale any food.

COOL DRINK AND ICE FACTORIES

Definitions

134. For the purpose of this chapter of these regulations unless the context indicates otherwise -

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"Cool drink" means every non-alcoholic drink, including natural fruit or vegetable juice, whether concentrated, diluted or sweetened, as well as all fruits nectars, purees syrups, drinks, crushes, and all non-aerated or non-carbonated naturally flavoured drinks and non-aerated or non-carbonated synthetic flavoured drinks, all aerated, soda or mineral water and also every kind of effervescent fluid, syrup, tonic essence, flavouring or other fluid intended for human use but with the exclusion of water, ice, milk, drinkable milk products and medicine;"

"bottle washing room" shall mean that portion of the factory premises in which the washing of bottles, syphons, casks or other vessels is conducted:

"filling room" shall mean that portion of the factory premises used for the filling of bottles, syphons, casks or other vessels with water or cool drink and shall include that portion of the premises in which the filling and filtering machinery is established.

"store-room" shall mean that portion of the factory premises used for the storage of utensils, apparatus and materials used in the process of the business.

"syrup and essence room" shall mean that part of the factory premises in which essences and flavourings are stored.

135. (1) No person shall carry on the business of cool drink factory in or on any premises, unless he has had such premises registered in advance with the local authority for this purpose. The local authority issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness in accordance with regulations 136 and 137.

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

136. (1) The applicant shall apply to the Director or health officer, in writing, in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises as well as particulars of the situation thereof, apart from any other information which the Director or health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be an inspection fee of R10,00 and any

kilometre fee due in respect of such inspection.

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

137. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be the inspection fee as well as any kilometre fee due, the Director or health officer shall issue to the applicant the certificate of fitness applied for in the light of the particulars at his disposal if he is satisfied that the premises comply or the building plan of the proposed premises complies with all the requirements contained in regulation 138.

138. No person shall carry on in or upon any premises the business of a cool drink factory unless -

- (a) there is provided a filling room, syrup and essence room, a store-room or store-rooms, a bottle-washing room and a change-room or change-rooms:
Provided that where the washing of bottles is carried out by mechanical process the provision of a separate bottle-washing room shall not be required;
- (b) the premises are adequately ventilated and lighted;
- (c) all floors of such rooms are constructed of cement concrete or other similar impervious material brought to a smooth finish;
- (d) the floors of the bottle-washing and filling rooms are sufficiently graded and drained for the efficient removal of all liquids therefrom to an outside gully trap;
- (e) except where glazed or glass bricks or glazed tiles are used, the inside walls of the filling room, syrup and essence room and bottle-washing room are plastered with cement plaster and the surface brought up to a smooth finish and painted with a light-coloured oil paint;
- (f) the ceilings of the filling room, syrup and essence room and bottle-washing room are dust-proof and painted with a light-coloured oil paint;
- (g) no door or window opening into any portion of the factory is so placed as to be less than thirty (30) feet from any urinal or pail-closet, and thirty (30) feet from the door or window of any stable;
- (h) no portion of the filling room, syrup and essence room, any store-room or

the bottle-washing room communicates directly with any dwelling, closet or urinal;

- (i) the bottle-washing room is provided with suitable and efficient washing equipment and with a proper, sufficient and wholesome supply of hot and cold running water free from liability to pollution;
- (j) the premises are connected to a sewer or, where a sewer is not available, to other proper means for the innocuous disposal of all waste water;
- (k) a proper, sufficient and wholesome supply of water free from liability to pollution is provided;
- (l) separate change-rooms and lavatories are provided for the different sexes furnished in the change-rooms with a proper, sufficient and wholesome supply of hot and cold running water, free from liability to pollution, and laid over an adequate number of wash-basins fitted with suitable waste-pipes.

139. (1) No person shall carry on the business of an ice factory on any premises, unless he has had such premises registered in advance with the local authority for this purpose. The local authority issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness in accordance with regulations 140 and 141.

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

140. (1) The applicant shall apply to the Director or health officer, in writing, in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises as well as particulars of the situation thereof, apart from any other information which the Director or health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10,00 and any kilometre fee due in respect of such inspection.

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

141. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fee due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the premises comply or the building plan of the proposed building complies with all the requirements contained in regulation 145.

142. No person shall carry on in or upon any premises the business of an ice factory, unless -

- (a) there is provided a room to be used for the manufacture of ice and in respect of which the following requirements shall be complied with:-
 - (i) The floors shall be constructed of cement concrete or other similar impervious material, brought to a smooth finish, and shall be sufficiently graded and drained for the efficient removal of all liquids therefrom to an outside gulley trap;
 - (ii) except where glazed or glass bricks or glazed tiles are used, the inside walls are plastered with cement plaster and brought up to a smooth finish, and painted with a light-coloured oil paint;
 - (iii) the ceilings are dust-proof and painted with a light-coloured oil paint;
- (b) the premises are adequately lighted and ventilated;
- (c) no door or window opening into any portion of the factory is so placed as to be less than thirty (30) feet from any urinal or pail-closet, and thirty (30) feet from the door or window of any stable.
- (d) no portion of the factory communicates directly with any dwelling, closet or urinal;
- (e) a proper, sufficient and wholesome supply of water free from liability to pollution is provided;
- (f) separate change-rooms and lavatories are provided for the different sexes furnished in the change-rooms with a proper, sufficient and wholesome supply of hot and cold running water, free from liability to pollution, and laid over an adequate number of wash-basins fitted with proper waste pipes;

143. No person carrying on the business of a cool-drink factory or an ice factory shall -

- (a) fail to maintain at all times the premises and all equipment and plant therein in a clean and sanitary condition and in good repair;
- (b) fail to maintain all utensils, vessels, containers, bottles and other receptacles, apparatus, machinery and equipment, and all vehicles used in the process of manufacture and delivery of cool-drinks or ice intended for sale or human consumption at all times in a clean and sanitary condition and in good repair;
- (c) fail to cause every bottle, syphon, cask vessel or other container used for containing cool drink to be washed and sterilised immediately before being filled;
- (d) except where a separate bottle-washing room is not required, use or cause or permit to be used the filling room for any purpose other than the filling of bottles, syphons, casks or other vessels;
- (e) use or cause or permit to be used the syrup and essence room for any purpose other than the storage, measuring and mixing of syrups, essences and flavourings;
- (f) fail to provide and maintain effective measures for the prevention of the breeding and the destruction of flies, cockroaches, rodents and other vermin;
- (g) fail to provide and maintain suitable means for protecting from contamination by dust, dirt, flies or other cause all materials used in the course of manufacture, whether in the course of preparation or stored or exposed for sale or in the course of conveyance through the streets;
- (h) in the case of a mineral water factory, fail to -
 - (i) provide clean and sound overalls of light coloured washable material for the use of his employees, and to maintain such overalls in a clean and sound condition;
 - (ii) ensure that such overalls are worn at all times when food and drink is being prepared, handled, sold or delivered by himself and his employees;
 - (iii) keep such overalls in the change-rooms when not in use;
- (i) use or cause or permit to be used any change-room for any purpose other than a change-room;
- (j) fail to maintain in all change-rooms an adequate supply of soap, clean towels, nail-brushes and wash-basins for the use of his employees;

- (k) fail to maintain the premises at all times in accordance with the provisions of these regulations.
144. No person carrying on the business of an ice factory shall fail -
- (a) to keep the partitioned freezing chamber constructed to hold the metal ice moulds in a clean and sanitary condition and in good repair;
 - (b) to keep the chamber platform and removable wooden covers in a clean and sanitary condition and in good repair;
 - (c) to keep ice conveyance, storage chambers and all ice delivery wagons in a clean and sanitary condition and in good repair;
 - (d) to provide the ice freezing moulds with tight fitting metal covers and to remove such covers only when the moulds have been raised clear of the freezing chamber;
 - (e) to keep the ice freezing moulds free of rust and to sterilise them by means of clean steam on each occasion prior to use;
 - (f) to place ice on a metal grid table not less than two (2) feet above the level of the chamber platform when removed from the ice freezing moulds and to use grabs when such ice is being handled;
 - (g) to provide all employees engaged in the manufacture of ice with rubber gum-boots;
 - (h) to ensure that such boots are -
 - (i) worn by himself and his employees when walking on the chamber platforms;
 - (ii) used only for the purpose aforesaid;
 - (iii) washed after each time of use;
 - (iv) suitably stored when not in use;
 - (i) to provide all employees engaged in the manufacture, handling and distribution of ice with suitable hooded overalls and to maintain such overalls in a clean and sound condition;
 - (j) to ensure that such overalls are worn at all times that ice is being handled by himself and his employees.
145. (a) No person engaged in the work of or employed in any cooldrink factory shall fail to wear clean and sound overalls of a light-coloured

washable material when engaged in the handling of raw materials or the manufacture of cool drinks.

- (b) No person engaged in the work of or employed in any ice factory shall -
 - (i) fail to wear clean and sound overalls while engaged in the manufacture, handling or delivery of ice;
 - (ii) fail to wear rubber gum-boots when walking on the chamber platforms;
 - (iii) use such boots for any other purpose than aforesaid;
 - (iv) fail to wash such boots after each time of use.

146. Every person employed or working in a cool drink or ice factory shall before engaging in his work wash his hands with soap and water at the commencement of his shift and after any break therein liable to result in contamination of his hands, unless such person be whose work does not involve the handling of raw materials or the manufacture of the finished product.

147. No person who is a "carrier" of any disease referred to in regulation 201(1)(a), or who is suffering from any contagious disease or has come into contact with any person suffering from such disease, but has not been thoroughly disinfected thereafter, and no person who has on his body any suppurating ulcer or sore, or whose body or clothing is not clean, shall handle or be allowed to handle any container, receptacle, measuring utensil or appliance used or intended to be used in connection with, nor shall he in any manner whatsoever participate or assist in selling or collecting, manufacturing, preparing, depositing, keeping, transporting or exposing for sale any food.

148. No person shall sell, expose for sale or cause or permit to be sold or exposed for sale or ice which is unfit for human consumption, or any cool drink contained in any dirty bottle, syphon, cask, vessel or other container: Provided always that any such bottle, syphon, cask, vessel or other container containing cool drink which has not been washed and sterilised before being filled with such water as provided in sub regulation (c) of regulation 143 of these regulations shall be deemed to be a dirty bottle within the meaning of this regulation.

149. No person shall permit any cool drink or ice or any water in the process of being converted into mineral water or ice to come into contact with any copper or lead.

150. Any person carrying on the business of an ice-cream or ice factory on any premises, shall cause to be affixed and maintained in a conspicuous position in such premises, a copy of this chapter of these regulations. Such copy shall be maintained at all times in a legible condition.

PART XII

BARBERS AND HAIRDRESSERS

Definitions

151. For the purpose of this chapter of these regulations unless the context indicates otherwise -

"barber" or **"hairdresser"** shall mean any person who carries on or who assists in carrying on the business of shaving or cutting or dressing the hair of human beings or work incidental thereto for payment or other valuable consideration or donation.

"barber's shop" or **"hairdresser's shop"** shall mean any premises or place in which such business is carried on.

152. (1) No person shall carry on the business of barber or hairdresser in or on any premises unless he has had such premises registered in advance with the local authority for this purpose. The local authority issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness in accordance with regulations 153 and 154.

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

153. (1) The applicant shall apply to the Director or health officer, in writing, in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises as well as particulars of the situation thereof, apart from any other information which the Director or health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10,00 and any kilometre fee due in respect of such inspection.

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

154. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban

local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fee due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the premises comply or the building plan of the proposed building complies with all the requirements contained in regulation 155.

155. No person shall carry on in or upon any premises the business of a barber's shop or hairdresser's shop unless -

- (a) such premises are adequately lighted and ventilated;
- (b) all shelves, fittings and table tops on which instruments are placed are made of glass, marble, terrazzo, slate, enamel or covered with zinc or similar material which has riveted and soldered joints, or other similar impervious and durable material which can readily be cleaned;
- (c) there is provided a proper, sufficient and wholesome supply of hot and cold running water free from liability to pollution and laid over an adequate number of wash-basins fitted with proper waste pipes;
- (d) the premises are connected to a sewer or, where a sewer is not available, to other approved means for the innocuous disposal of waste-water;
- (e) latrine accommodation as approved is provided for the different sexes employed on such premises.

156. No person carrying on the business of a barber or hairdresser shall fail -

- (a) to maintain the premises at all times in a clean and sanitary condition and in good repair;
- (b) to cause the floors of his premises to be scrubbed and cleaned daily;
- (c) to keep all tools, implements, vessels, containers, apparatus and other equipment used therein at all times in a clean and sanitary condition and in good repair;
- (d) to provide a formalin disinfecting box and an efficient disinfectant for the proper sterilisation of any scissors, hair-clippers, combs, hair-brushes, razors or any other such instruments or article used in any process of or incidental to his business;
- (e) to provide clean and sound overalls of a light coloured washable material, with not more than one breast pocket, for the use of his employees, and to maintain such overalls in a clean, sound and sanitary condition;
- (f) to ensure that such overalls are worn at all times by himself and his employees when engaged in barber's or hairdresser's work;

- (g) to maintain the premises at all times in accordance with the provisions of these regulations.
- (h) to ensure that the provisions of regulation 157 of these regulations are observed at all times by his employees during the course of their work as barbers or hairdressers.

157. No barber or hairdresser shall -

- (a) fail to use a clean towel for each customer;
- (b) fail to provide a fresh piece of paper or clean linen on the headrest used by each customer;
- (c) fail to keep two shaving brushes at each chair;
- (d) fail to place one such brush in an efficient disinfectant while the other is in use;
- (e) use other than liquid, powdered or tube soap or shaving cream;
- (f) fail to wipe razors on clean paper during shaving operations;
- (g) fail to clean on clean paper and disinfect each razor before and after use and each stropping operation;
- (h) use styptics in the form of crystals, blocks or pencils;
- (i) fail to apply styptic liquids or powder only as a spray or on a clean piece of cotton-wool which has not previously been used;
- (j) use or cause or permit to be used any sponge in connection with his operations;
- (k) use or cause or permit to be used general powder puffs;
- (l) fail immediately to sweep up and place in covered receptacles cut hair and paper used in the course of his operations;
- (m) fail to disinfect efficiently after each time of use any scissors, hair-clippers, combs, hairbrushes, razors or any other such instrument or article used in any process of or incidental to his business;
- (n) fail to wash his hands with soap and water before and after attending to a customer;
- (o) fail to provide clean overalls for each customer and to use a fresh-neck-

strip of cloth, paper, cotton wool or other material for each customer;

- (p) fail to wear clean and sound overalls of a light-coloured washable material while engaged on his work.

158. No premises used as a barber's or hairdresser's shop -

- (a) shall be used as a sleeping apartment or as a place for the preparation or storage of food:
- (b) shall communicate directly with any sleeping apartment or place for the preparation or storage of food.

159. (1) No person shall be employed or be or remain on any barber's or hairdresser's premises if he is a "carrier" of any disease referred to in regulation 201(1)(a), or who is suffering from any contagious disease or has come into contact with any person suffering from such disease, but has not been thoroughly disinfected thereafter, and no person who has on his body any suppurating ulcer or sore, or whose body or clothing is not clean, shall handle or be allowed to handle any container, receptacle utensil or appliance used or intended to be used in connection with the trade of barber or hairdresser. No person carrying on the business of a barber or hairdresser shall permit any such person aforesaid to remain in or on the barber's or hairdresser's shop or premises.

(2) Regulations 201, 202 and 203 shall also be applicable to barbers and hairdressers.

160. Any person carrying on the business of barber or hairdresser on any premises shall cause to be affixed and maintained in a conspicuous position in such premises a copy of this chapter of these regulations. Such copy shall be maintained at all times in a legible condition.

PART XIII

LAUNDRIES AND WASHING

Definitions.

161. For the purpose of this chapter of these regulations unless the context indicates otherwise -

"laundries" shall mean any premises in which washing is carried on for payment or other valuable consideration, and includes premises where the process known as "dry-cleaning" is carried on: Provided that the Director or health officer at premises where only the process known as "dry-cleaning" is practised, may under certain circumstances and on conditions as may be imposed by him, grant exemption from the requirements for the provision of stove-rooms, wash-rooms and store-rooms.

162. Any person employed in the business of a laundry to collect or apply for articles to be washed or to distribute such articles when washed shall, while so engaged, carry a written authority signed by his employer authorising him to do such work, and shall produce such authority when required by the Director or health officer or any police officer.

163. (1) No person shall carry on the business of a laundry or similar business in or on any premises, unless he has had such premises registered in advance with the local authority for this purpose. The local authority issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness in accordance with regulations 164 and 165.

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

164. (1) The applicant shall apply to the Director or health officer, in writing, in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises as well as particulars of the situation thereof, apart from any other information which the Director or Health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10-00 and any kilometre fee due in respect of such inspection.

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

165. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fee due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the premises comply or the building plan of the proposed building complies with all the requirement contained in regulation 166.

166. No person shall carry on in or upon any premises the business of a laundry unless -

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- (a) there, except where otherwise approved, are provided a wash-room, store-rooms, an ironing room, a stove-room and a change-room or change-rooms; such rooms shall each have a sufficient floor space:
 - (b) the premises are adequately lighted and ventilated;
 - (c) the stove room is provided with adequate and effective ceiling ventilation and the stove is provided with a flue carried to a height necessary to prevent the smoke issuing therefrom becoming a nuisance or annoyance to the occupiers of surrounding properties;
 - (d) the walls are constructed of stone, brick, cement, concrete or other similar approved material;
 - (e) except where glazed or glass bricks or glazed tiles are used, the inside walls of the washroom and store-rooms are plastered with cement plaster and the surface brought up to a smooth finish and painted with a light-coloured oil paint;
 - (f) all ceilings are dust-proof and painted;
 - (g) the floor of the washroom is constructed of cement, concrete or other impervious approved material brought to a smooth finish and is sufficiently graded and drained for the efficient run-off of all liquids therefrom to an outside gulley which shall be connected to a sewer, or, where no sewer is available, to other proper means for the innocuous disposal of waste-water;
 - (h) there is provided a proper, sufficient and wholesome supply of water, free from liability to pollution;
 - (i) separate change-rooms and lavatories are provided for the different sexes furnished in the case of the change rooms with a proper, sufficient and wholesome supply of hot and cold water, free from liability to pollution, and laid over an adequate number of wash-basins fitted with proper waste-pipes;
167. No person carrying on the business of a laundry shall -
- (a) fail to maintain the premises at all times in a clean and sanitary condition and in good repair;
 - (b) fail to keep all utensils, vessels, containers, baskets and other receptacles, apparatus, machinery and other equipment and all vehicles used in his laundry business at all times in a clean and sanitary condition and in good repair;

- (c) fail to maintain separate store-rooms for receiving and sorting soiled washing, and for the storage, packing and despatching of clean washing, respectively;
- (d) fail to ensure that all washing is packed for delivery and delivered in such a manner as will prevent contamination or infection thereof;
- (e) fail to provide and maintain on those premises where the process known as dry-cleaning is carried out, suitable means for the innocuous disposal of all vapours, gases and dust arising therefrom;
- (f) fail to provide and maintain effective measures for the prevention of the breeding and the destruction of flies, cockroaches, rodents and other vermin;
- (g) fail to maintain in all change-rooms an adequate supply of soap, clean towels, nail-brushes and wash-basins for the use of his employees;
- (h) use or cause or permit to be used any change-room for any purpose other than as a change-room;
- (i) fail to provide clean and sound overalls of light-coloured washable material for the use of his employees, and to maintain such overalls in a clean and sound condition;
- (j) fail to ensure that such overalls are worn at all times by himself and his employees when engaged in laundry work;
- (k) fail to keep such overalls in the change-rooms when not in use;
- (l) fail to maintain the premises at all times in accordance with the provisions of these regulations.

168. No person engaged in the work of or employed in any laundry shall fail to wear clean and sound overalls of a light-coloured washable material while engaged in laundry work.

169. No person who is a "carrier" of any disease referred to in regulation 201(1)(a), or who is suffering from any contagious disease or has come into contact with any person suffering from such disease, but has not been thoroughly disinfected thereafter, and no person who has on his body any suppurating ulcer or sore, or whose body or clothing is not clean, shall handle or be allowed to take part or help with the handling of any cask, vessel, clothes, container, receptacle, utensil or appliance used or intended to be used in connection with a laundry or similar business. No person carrying on the business of a laundry shall permit any such person aforesaid to remain on the premises on which the laundry is carried on.

170. Whenever it is necessary, with a view to preventing the spread of

infectious or contagious disease, that the Director or health officer should be furnished with a list of the customers and employers of any person carrying on the business of a laundry, the Director or health officer may require such person to furnish to him, within a time to be fixed by him, a full and complete list of the names and addresses of the customers for whom such person does such work, or has done any such work during the preceding six weeks, and of his employees, and such person shall furnish such list accordingly.

PERSONS WHO UNDERTAKE WASHING

171. (a) Every person who intends to undertake the work or business of the washing of clothes, linen or similar articles for any other person or persons, shall notify the Director or health officer of such fact and of the place where such washing is to be undertaken.
- (b) No person shall undertake such washing until the Director or health officer has been notified in terms of sub regulation (a) hereof.
- (c) The Director or health officer shall enter the name of the person undertaking such washing and the place where such washing takes place in a register to be kept for that purpose: Provided that the provisions of this regulation shall not apply to any person employed by a person carrying on the trade or business of a laundry.

172. Nothing in these regulations shall be held to apply to any person washing, mangling or ironing on his own premises, or any servant washing, mangling or ironing on the premises of his employer, articles intended for use on such premises or for the use of persons residing on such premises.

173. Any person carrying on the business of a laundry on any premises shall cause to be affixed and maintained in a conspicuous position on such premises a copy of this chapter of these regulations. Such copy shall be maintained at all times in a legible condition.

PART XIV

HOTELS, BOARDING HOUSES AND LODGING HOUSES

174. (1) No person shall carry on the business of an hotel or boarding house or lodging house in or on any premises, unless he has had such premises registered in advance with the local authority for this purpose. The local authority issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness in accordance with regulations 175 and 176.

(2) Every such certificate of registration shall be issued and shall take effect from the date of issue up to and including the next succeeding 31st day of March, when it shall lapse. Any application for renewal of such certificate of registration shall be made

not less than one month before the date of expiry and in accordance with sub regulation (1) of this regulation.

175. (1) The applicant shall apply to the Director or health officer, in writing, in advance for such certificate of fitness. In his application the applicant shall furnish a description of the premises as well as particulars of the situation thereof; he shall further indicate whether provision is being made for adults or children and specify the number and sex of the persons for whom he intends to cater on such premises, apart from any other information which the Director or health officer may deem necessary to enable him to consider the application.

(2) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection **in loco** of the premises to which the application relates, and the applicant shall pay to a receiver of revenue or in the case of a urban local authority to the treasurer as the case may be, an inspection fee of R10-00 and any kilometre fee due in respect of such inspection.

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

176. After the applicant has furnished the Director or health officer with documentary proof that he has paid to a receiver of revenue or in the case of a urban local authority to the treasurer, as the case may be, the inspection fee as well as any kilometre fee due, the Director or health officer shall issue to the applicant the certificate of fitness applied for if in the light of the particulars at his disposal he is satisfied that the premises comply or the building plan of the proposed building complies with all the requirements contained in regulation 177.

177. The interior surfaces of all walls shall be plastered smoothly and painted with oil paint or covered with any other approved material. Every room shall have a dust-roof ceiling and be sufficiently lighted and ventilated. An hotel, boarding house or lodging house shall be rodent proof. It shall also be rendered fly-proof with wire gauze of 81 mesh. The following facilities shall be provided:

(1) Bedrooms for one and for two persons with space of not less than 400 cub. feet per person, and hot and cold water laid on in pipes over a wash-hand basin in every room. The floor space of every single room shall be not less than 100 square feet and the minimum wall length of such room shall be 8 feet.

(2) A bathroom and a shower. In the case of any premises registered to accommodate eight or more persons, separate bathrooms shall be provided for men and for women, with an additional bathroom for every additional number of up to eight persons, for each of the different sexes: Provided that -

(i) a shower be provided instead of every second bath required for

each of the different sexes; and

- (ii) boys under the age of ten years may be allowed to use bathrooms allocated to women.

(3) A lounge. Such a room, however, is required only in the case of premises registered to accommodate ten (10) or more guests.

(4) Adequate sleeping and eating facilities for resident employees as well as ablution facilities and sanitary conveniences in accordance with the provisions of regulations 6 and 13, respectively.

(5) In the case of non-resident employees, separate change-rooms for the different sexes, respectively, provided with an adequate supply of clean hot and cold water in pipes laid on over an adequate number of wash-hand basins of suitable material, equipped with waste-water pipes draining into an effective drainage system.

In addition to the facilities prescribed in sub regulations (1) to (5), the following shall also be provided in hotels and boarding houses:

(6) A dining-room with a floor area of not less than 150 square feet and a minimum wall length of 10 feet with a sufficient number of tables and chairs for the maximum number of guests, so arranged that there is not less than 15 square feet of floor space for each of the guests who may use such dining-room.

(7) A kitchen with not less than 150 square feet of floor area and a minimum wall length of 10 feet, for the cooking or preparation of food or beverages. The kitchen shall be fly-proof, shall not form part of the dining-room and shall have a floor of approved, smoothly finished impervious material. Except where glazed tiles are used, the interior surface of the walls and also the ceilings shall be painted with oil paint of a light colour. A canopy shall be fitted over the stove for the effective removal of fumes, and where the Director or health officer deems it necessary, provision shall be made for the mechanical removal of the fumes to the outer air. A proper, adequate and clean supply of hot and cold running water shall be laid on in the kitchen over a wash-hand basin as well as over an effective sink, both of which are to be installed in a suitable position and fitted with a waste-water pipe draining into the drainage system. The sink, which is intended for the proper washing and cleaning of utensils and apparatus used in connection with the business, shall be provided with a draining board of stainless steel, slate or any other approved impervious material or, if such draining board is made of wood, it shall be hard wood with tight-fitting tongue and groove joints. The wall to which the wash-hand basin and the sink, respectively, have been fitted shall be covered with glazed tiles or any other approved impervious material to a height of not less than 18 inches from the edge of the wash-hand basin or sink.

(8) A store-room with a floor of not less than 180 square feet and a minimum wall length of 12 feet, for the storage of articles of food so as to keep them sound and to protect them from contamination; such store-room shall be provided with a refrigerator of an adequate size.

(9) A sufficient number of fly-proof refuse receptacles of galvanised metal or some other suitable impervious material, as well as a suitable covered receptacle to contain refuse in the kitchen until it is removed to the refuse receptacles in the back yard.

(10) No kitchen or room for eating purposes may at any time be used as a bedroom or for sleeping, ironing or washing purposes.

(11) A bar (if the occupier of the premises is licensed to sell intoxicating liquor) with a floor area of not less than 150 square feet and a minimum wall length of 10 feet. Such bar shall be furnished with a counter with a smooth, impervious top. In the bar there shall also be clean running water laid on in pipes over sinks made of stainless steel. Associated with the bar, but separate therefrom, shall be a cloak room provided with not less than one sanitary convenience and one urinal as well as hot and cold water laid on in pipes over a wash-hand basin where sufficient soap, nail brushes and clean towels shall at all times be provided by the licensee.

178. No person carrying on the business of any hotel or boarding house or lodging house shall -

(1) fail to maintain the premises in a clean, tidy and good condition at all times;

(2) fail to maintain at all times in a clean, tidy and good condition all kitchen utensils, receptacles, containers, linen, kitchen towels and cloths, furniture, fixtures and fittings and other articles used therein;

(3) fail to keep in a sound condition at all times all wire gauze or screens on doors and windows to keep out flies;

(4) provide, sell or deliver or cause or allow to be provided, sold or delivered any kind of food or beverage other than wholesome, sound and uncontaminated food and beverages;

(5) use or cause or allow to be used for the purpose of containing, wrapping, handling or covering any food, any vessel, utensil, receptacle, container, paper or any other material which is not clean;

(6) handle or cause or allow to be handled any cooked or prepared foodstuffs except by means of clean apparatus or instruments;

(7) use or cause or allow to be used any crockery which is cracked or chipped;

(8) fail to take and to maintain effective measures for the prevention of the breeding of and for the destruction of flies, cockroaches, rodents and any other vermin;

(9) fail to provide and to maintain suitable means of protecting all food on

the premises from contamination by dust, filth and flies or any other matter or thing;

(10) apply residual insecticide, whether it be of high or low toxicity, directly to any food or equipment where food is handled, or in equipment, containers or utensils, of which a limited area comes into contact with food. Residual or aerosol sprays shall be used with care according to the direction on the label and limited to those places where insects are liable to harbour or breed or crawl;

(11) keep or cause or allow to be kept any clothing in the kitchen, store-room or pantry;

(12) provide or cause or allow to be provided bedding blankets, bed-linen or towels that are not clean;

(13) provide or cause or allow to be provided bed-linen or towels which have not been washed thoroughly after being used by any other person;

(14) launder or cause or allow to be laundered linen, towels, blankets and cloths in any place other than an approved laundry or on the premises where separate and adequate facilities for laundering and ironing have been provided;

(15) fail to provide a sufficient supply of soap, clean towels, nail brushes and wash-hand basins for the use of his employees in all change-rooms;

(16) use or cause or allow to be used any change-room for any purpose other than that of a change-room;

(17) fail to provide clean sound overalls of washable material of a light colour or any other suitable uniforms for the use of his employees, and to maintain such overalls and uniforms in a clean sound condition;

(18) fail to ensure that such overalls or uniforms are worn at all times when food and beverages are being prepared and handled by him and his employees;

(19) fail to ensure that no person who is a "carrier" of any disease referred to in regulation 201(1)(a) or who is suffering from any contagious disease or may be sickening for it because of having been in contact with it enters a kitchen of such hotel, boarding or lodging house or handles on such premises any food which he provides for the lodgers in such hotel, boarding or lodging house;

(20) fail to keep refuse receptacles covered, and fail to maintain such receptacles in a clean, sanitary and good condition;

(21) fail to maintain the premises in accordance with the provisions of regulation 177 at all times.

179. No person working or employed in any hotel or boarding house or lodging house shall fail to wear clean sound overalls or uniforms of washable material of

a light colour while preparing or handling food or beverages.

180. Any person employed or working in an hotel or boarding house or lodging house shall, before commencing work, wash his hands with soap and water at the beginning of his shift and after any interruption thereof whereby his hands are liable to be contaminated, unless such person does not have to handle articles of food.

181. Any person carrying in the business of an hotel or boarding house or lodging house on any premises shall post up or cause to be posted up and maintained in a prominent place in such premises, a copy of these regulations. Such copy shall at all times be maintained in a legible state.

PART XV

CAMPING GROUNDS AND CARAVAN PARKS

GN 139 - 5 Oct 1970

182. (1) No person shall conduct in or on any premises a camping ground or caravan park unless he has had the premises concerned registered in advance with the local authority for this purpose. In order to have any premises registered for this purpose, the applicant shall submit his application to the local authority and the local authority shall issue to the applicant the certificate of registration applied for only if such application is accompanied by a certificate of fitness issued in accordance with regulations 182A and 182B: Provided that this application for a registration certificate shall not be applicable in respect of caravan parks which are registered as "accommodation establishments".

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

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

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

(2) The Director or health officer may at his discretion also carry out or cause to be carried out an inspection in loco of the premises to which the application relates,

and the applicant shall pay to a receiver of revenue or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10,00 and any kilometre fees due in respect of such inspection.

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

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

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

contained in regulations 183, 184, 185 and 192 in respect of camping grounds and regulations 186, 187, 188, 189, 190, 191 and 192 in respect of caravan parks.

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

CAMPING GROUNDS

183. The following shall be the minimum requirements for any camping ground:

- (a) not more than one person per 400 sq. feet of the area of the camping ground, including roads, ablution blocks, amenity buildings or structures, motorcar parks, etc. shall be accommodated in any camping ground;
- (b) no buildings, structures or tents erected or placed on any camping ground shall be within 30 feet of any dwelling-house or residential building; should there be a dwelling-house or residential building on the property, such dwelling-house or residential building shall be built on a site measuring 10,000 sq. feet which has been set aside exclusively for such dwelling-house or residential building, and on which no person shall camp;
- (c) roadways not less than 12 feet in width shall be laid out and the surface thereof hardened so as to afford vehicles adequate access to camping lots under all weather conditions and such roadways shall afford free and unobstructed access to a public road.
- (d) drains capable of carrying off all rain-water from roadways and camping sites shall be provided;
- (e) no lot allocated to any camper and his party shall be of a lesser area than 750 sq. feet;
- (f) no camping lot shall encroach on any access roadway or on land which is subject to any building line restriction or be allowed within 20 feet of any water-closet, shower or bathroom, and no person shall camp in any place other than a camping lot allocated to him;
- (g) every camping lot shall have direct access to a roadway;
- (h) an adequate supply of wholesome water for the domestic requirements of the maximum number of campers accommodated therein shall be laid on, and at least one permanent stand pipe shall be provided in a convenient

position for the use of every two camping lots, and a grease trap set in a dished and properly rendered surround and connected to an approved drainage system shall be provided under every stand pipe tap;

- (i) separate showers, properly screened from public view, shall be provided for the use of the male and female campers, respectively, and in the ratio of one shower to every 10 men or part of this number, and similar separate provision shall be made for women in separate cubicles. Adequate and wholesome hot and cold water shall be laid on in pipes to the showers;
 - (j) at each ablution block one permanent wash-hand basin with a shelf and a separate mirror for every 25 persons or part of this number shall be provided for men and women, separately. Not less than one wash-hand basin shall be installed at the entrance of a latrine block;
 - (k) separate water-closets shall be provided for male and female campers, respectively, in the ratio of not less than one water-closet to every 15 women or part of this number and not less than one water-closet and 12 inch of urinal width to every 25 men or part of this number;
 - (l) the internal walls of every bathroom and latrine shall be tiled to a height of not less than 4 ft. 6 in., from the floor, and the wall surfaces behind the wash-hand basins shall be tiled to a height of not less than 18 inches; elsewhere wall surfaces shall be painted with washable oil paint;
 - (m) a laundry, provided with wash tubs, ironing facilities and an enclosed and screened drying yard shall be provided, and no washing shall be done or clothing hung out to dry in any place other than places specially provided for this purpose;
 - (n) all cooking within the camping ground shall be done in a clean and sanitary manner so as not to give rise to excessive smoke or any nuisance or danger to public health, and all cooking places and utensils, crockery, etc, supplied by the holder of a certificate of registration shall at all times be kept clean; for this purpose a sufficient number of sinks of a suitable material over which an adequate supply of hot and cold water is laid on in pipes shall be provided;
 - (o) at least one refuse receptacle of an approved type shall be provided for every two camping lots and the holder of a certificate of registration shall arrange for the regular removal of the contents of such receptacle;
 - (p) fire-buckets filled with water or sand, or any other suitable fire-fighting appliances, shall be placed at convenient points throughout the camping ground.
184. For the purposes of these regulations no camper's party shall consist of

more than one family or six persons, inclusive of the camper.

185. A security fence shall be provided to enclose the entire area of every camping site. For the purpose of this regulation a security fence means -

- (i) a substantial fence of barbed wire with not less than nine taut wires and standards of iron or durable wood, properly and substantially erected. The standards shall be not more than 30 feet apart. The uppermost wire shall be not less than 6 feet from the ground. The wire shall be not lighter than No. 8 gauge with lacing of wire or droppers not more than 6 feet apart; or
- (ii) any other fence not less than 6 feet high from the ground and meeting with the approval of the local authority.

CARAVAN PARKS

186. The following shall be the minimum requirements for a caravan park:

(1) Not more than 15 caravan spaces shall be provided on every ½ morgen of land which is suitable for this purpose, and the caravan spaces shall be so arranged as to allow a distance of not less than 20 feet between any two caravans and between any caravan and any boundary of the caravan park;

(2) a caravan space shall have an area of not less than 1,000 sq feet;

(3) an open space for recreational purposes shall be provided at every caravan park in the ratio of one-third of an acre of recreational space to every fifteen caravan spaces;

(4) roadways not less than 12 feet in width shall be laid out and the surface thereof hardened so as to afford vehicles adequate access to all caravan spaces under all weather conditions, and such roads shall afford free and unobstructed access to a public road:

(5) the park shall be properly and attractively laid out and landscaped;

(6) suitable approved direction signs to the parks shall be placed at appropriate approved points;

(7) every caravan space shall have direct access to a roadway;

(8) a minimum of one light shall be provided in a convenient and suitable position for every four caravan spaces and shall be kept burning during the hours of darkness whenever the caravan park is in use;

(9) an adequate supply of wholesome water shall be available and at least one permanent stand pipe shall be provided in a convenient position for every five caravan

spaces; under every stand pipe tap there shall be a grease trap set in a dished and properly rendered surround, connected to a suitable drainage system;

(10) a minimum of one bathroom or one shower cubicle to every six caravan spaces shall be provided; sufficient hot and cold water shall be laid in pipes to every shower cubicle and bathroom; an effective hot water system shall be provided and kept in operation whenever the caravan park is in use;

(11) for every four caravan spaces (or part of this number) a minimum of one water-closet for each set shall be provided in addition to 12 inches of urinal width for every 25 men or part of this number; not less than one wash-hand basin with separate mirror shall be provided for every 25 persons every latrine block for the respective sexes and races;

(12) the internal walls of all bathrooms and latrines shall be painted with washable paint and tiled to a height of 4 ft. 6 in. from the floor;

(13) a laundry equipped with wash-tubs, ironing facilities and an enclosed or screened drying yard shall be provided as part of every caravan park; no washing shall be done or clothing hung out to dry in any place other than the places specially provided for this purpose;

(14) adequate servants' quarters with sleeping accommodation and with adequate ablution and sanitary facilities shall be provided.

(15) fire-buckets filled with water or sand or any other suitable fire-fighting appliances, shall be provided at convenient points throughout the caravan park;

(16) at least one refuse receptacle of an approved type shall be provided in a convenient position for every two caravan spaces, and the person responsible for the conduct of the caravan park shall arrange for the regular removal of the contents of such receptacle;

187. A security fence which shall comply with the specifications as laid down in regulation 185(i) and (ii) shall be provided to enclose the entire area of every caravan park.

188. Apart from the buildings or structures and other amenities forming part of the caravan park, and the caravans and the vehicles used for moving them, no tent, structure, shelter or any other similar thing shall be allowed in the caravan park, with the exception however of side-tents of an approved waterproof material or sunshades attached to the caravans so as to form an integral part thereof.

189. Only caravans in a good state of repair and of good external appearance shall be allowed into or to remain in any caravan park.

190. It shall be the duty of the person responsible for the conduct of the caravan park to refuse admittance to any unsightly or dilapidated caravan.

191. If a person shall keep a caravan in the same caravan park for a period exceeding sixty (60) days, arrangements should be made to ensure the prevention of overcrowding. In such cases the side-tent(s) of the caravan should be provided with an approved floor of impervious material.

192. The owner and/or manager in respect of every camping ground or caravan park shall, in addition to any other duties imposed upon him elsewhere in these regulations, ensure that -

(1) all activities on such camping ground or caravan park take place in such a manner as not to cause any other user any inconvenience and endanger public health;

(2) all buildings, drains, roads, water-closets, sanitary fittings, and all other necessary amenities in such camping ground are at all times kept in a clean, efficient and tidy condition;

(3) all roadways and water-closets, as well as buildings containing public or communal toilets or showers, are lighted between sunset and sunrise for the purposes of safety, convenience and traffic;

(4) no vagrant or disorderly person is allowed to loiter or harbour there in;

(5) dogs or other domestic animals are effectively controlled by their owners;

(6) he, or some competent person appointed by him, is at all times in charge of the camping ground or caravan park to ensure that the provisions of these regulations are duly complied with;

(7) not more than the maximum number of persons or caravans permitted in terms of these regulations is allowed to be in such camping ground or caravan park at any one time;

(8) a maximum speed limit of 15 miles per hour, except where otherwise specified, be adhered to by all vehicles.

PART XVI

SWIMMING-BATHS

193. (1) No person shall carry on in or on any premises a swimming-bath, unless for the persons who are to use the swimming-bath provision is made for change-rooms for the respective sexes, separately; each of these change-rooms being provided with a sufficient number of showers, as well as sanitary conveniences.

(2) Showers with running water shall be provided in the ratio of one to every 50 men or multiples thereof, and for 500 or more men showers shall be provided on the

basis of 10 to every 1000 men. Similar but separate provision shall be made for women.

(3) Change-rooms for men and women, separately, with the following facilities shall be provided:

- (i) **For men:** For up to 30 persons provision shall be made for a urinal 24 inches in width of an approved impervious material and for every 30 persons or part of this number one water-closet in a sanitary convenience with a door, the interior surfaces of the walls of which shall be brought to a smooth finish and painted with washable oil paint and tiled with glazed tiles to a height of 4 feet 6 inches; for more than 30 persons provision shall be made for every 100 persons for a urinal 6 feet in width of approved impervious material, and for every 100 persons there shall be one water-closet each of which shall be in a separate sanitary convenience with a door and which shall further be finished as prescribed above.
- (ii) **For women:** For every 25 persons or part of this number provision shall be made for one water-closet, each of which shall be in a separate sanitary convenience with a door, and the walls of which shall be brought to a smooth finish and painted with washable oil paint and tiled with glazed tiles to a height of 4 feet 6 inches.
- (iii) **For men and women, separately:** provision shall be made for every 30 persons or part of this number for a wash-hand basin of approved material and the surface of the wall to which such basin is affixed shall be tiled with glazed tiles to a height of 18 inches immediately above such basin; provision shall also be made for a mirror measuring 6sq. feet (with, for women only, a shelf or dressing-table and a chair or bench for every 30 persons or part of this number).

(4) The floors of all change-rooms shall be of an impervious material brought to a smooth finish without cracks or grooves, and shall have a fall of not less than $\frac{1}{4}$ inch in 12 inches towards a drain so that the surface may be hosed effectively. All junctions between wall and floor shall be coved properly to facilitate cleaning.

EXEMPTION

(5) Where the facilities required by this regulation, are already available and accessible elsewhere on the premises for persons making use of the swimming bath, exemption may be granted from the provisions thereof.

194. If the swimming-bath management provides towels and bathing-costumes for the use of persons using the swimming-bath, the following provisions shall be complied with:

(1) Each time any such towel or bathing-costume has been used, such towel and costume shall be rinsed thoroughly in fresh water and washed with soap and hot water and dried thoroughly.

(2) Clean towels and costumes shall be kept strictly separate from those which have not yet been cleaned.

(3) Clean towels and costumes shall not be stored on shelves, kept in baskets or served over counters with which soiled towels and costumes have come into contact.

(4) It shall be the duty of the swimming-bath management to ensure that the requirements of sub regulations (1) to (3) are strictly complied with.

195. Every keeper of a swimming-bath shall ensure that -

(1) the premises are at all times in a clean and sanitary condition and maintained in good order;

(2) between each particular period of use and the following, all towels and costumes issued to swimmers properly washed;

(3) in order to preserve reasonable purity of the water in the swimming bath, the water is replaced as often as necessary with clean water or that a water purification plant is installed and maintained for such purpose and that any notice from the local authority that the water in such swimming-bath is to be replaced or purified, regularly or as often as necessary is complied with without delay;

(4) where required by the Director or health officer an effective chlorinator is provided and maintained to ensure a sufficient free or available chlorine content in the swimming water at all times, irrespective of the number of swimmers;

(5) all swimmers are warned by prominent notices against the undesirable habits of spitting, blowing or spouting water from the mouth or blowing the nose in the swimming-bath;

(6) sufficient refuse receptacles of an approved type and receptacles of a smaller type with self-closing lids, according to circumstances, are provided and maintained;

(7) before any person enters the swimming-bath he showers thoroughly.

196. The keeper of the swimming-bath shall ensure that water in die swimming-bath always contains 0.5 to 1.0 parts per 1,000,000 by weight, free or available chlorine and that faecal E. Coli are absent in a sample of 100 ml. of the swimming-bath water; and shall further ensure that the swimming-bath is at all times kept free from snails.

PART XVII

PREVENTION OF LEAD POISONING

197. (1) No person shall use or permit to be used any premises in connection with any trade, business or manufacturing process or other work in which lead or any of its compounds are handled or stored unless -

- (a) there has been provided for the use of persons actually engaged in the handling or smelting of lead or any of its compounds overalls fastening closely at the neck, wrists and ankles and suitable gloves, masks and boots to be worn while so engaged;
- (b) such overalls, gloves, masks and boots are maintained by him at all times in good order and condition;
- (c) such overalls, gloves, masks and boots are worn by such persons at all times while lead or any of its compounds are being handled or smelted;
- (d) there has been provided wash-hand basins and shower baths with suitable waste pipes for every fifteen (15) persons or portion thereof together with soap, towels, nailbrushes and a proper, sufficient and wholesome supply of hot and cold running water laid on to the aforesaid fittings for the use of the persons referred to in paragraph (a) hereof;
- (e) necessary steps have been taken to ensure that no food or drink is stored or consumed in any room or rooms in which lead or any of its compounds are handled or stored or having any direct opening into such room or rooms;
- (f) provision has been made for the innocuous extraction and discharge to the open air of all fumes and dust arising from any process involving the handling of lead or any of its compounds;
- (g) all employees engaged in handling or working with lead or any of its compounds are medically examined at least once every three months for evidence of lead poisoning.

(2) The Director or health officer may prescribe in specific cases, specific arrangements to be taken in connection with the trade, business or manufacturing process or other work in which lead or any of its compounds are handled, processed or stored to protect workers and the public health.

PART XVIII

SALE OF FOOD THROUGH THE MEDIUM OF A MACHINE

198. (1) No person shall sell any food through the medium of a machine (hereinafter referred to as a food vending machine) -

- (i) unless such food vending machine is of a type approved by the Director or health officer and the written authority of the Director or health officer for the installation and use of such food vending machine has been obtained in the manner hereinafter set out;
- (ii) otherwise than in accordance with the provisions of this regulation and any condition or restriction imposed by the Director or health officer in approving a food vending machine or its installation and use.

(2) Application for the approval of a food vending machine shall be made to the Director or health officer and the applicant for such approval shall -

- (i) furnish the Director or health officer with a description and diagrams of the food vending machine and its component parts and such other information in regard thereto as the Director or health officer may require;
- (ii) state the nature of the food which will be sold through the medium of the food vending machine;
- (iii) at his own cost, carry out such tests as the Director or health officer may require in order to satisfy himself that such food vending machine is suitable for the purpose for which it is intended to be used and is capable of being operated and used without danger to public health.

(3) Every food vending machine shall -

- (i) be constructed of non-absorbent material;
- (ii) be so designed that it can at all times be easily cleaned;
- (iii) have a refrigeration unit capable of maintaining a temperature not exceeding 45 °F. in that part of the food vending machine in which perishable food is stored, pending sale, and so designed that if the temperature at any time exceeds 45° F. the food vending machine will automatically become inoperative;
- (iv) be inscribed with an identifying serial number.

(4) The Director or health officer may grant any application made to him for the approval of a food vending machine, unconditionally or subject to such conditions, as he may determine, or he may refuse such application.

(5) Application for authority to install and use a food vending machine for the sale of food shall be made to the Director or health officer who may grant such application unconditionally or subject to such conditions as he may determine, or refuse such application.

(6) Where authority for the installation and use of a food vending machine is granted by the Director or health officer he shall issue to the applicant a written permit which shall contain -

- (i) the name and address of the applicant;
- (ii) the address of the premises on which the food vending machine is to be installed;
- (iii) the address of the premises on which the perishable food is to be stored and prepared for sale through the medium of the food vending machine;
- (iv) the conditions, if any, imposed by the Director or health officer in approving the food vending machine or its installation and use.

(7) Every person to whom a permit is issued in terms of regulation (6) shall have the information referred to in paragraphs (i) and (iii) of the said sub regulation marked on a conspicuous place on the food vending machine in a manner as required by the Director or health officer.

(8) Every permit issued in terms of sub regulation (6) of this regulation shall, unless revoked in terms of sub regulation (9) of this regulation be valid until 31 March of the year of issue. Application for the renewal of any such permit shall be made not less than one month before the date of expiry to the Director or health officer.

(9) Whenever, in the opinion of the Director or health officer, any food vending machine in respect of which a permit has been issued ceases to conform to the requirements of this regulation or if the holder of such permit fails to comply with the requirements of these regulations or any conditions or restrictions imposed by the Director or health officer in respect of such food vending machine or its installation and use, the Director or health officer may after due notice to the holder of such permit revoke such permit.

FRYING OF BUTCHERS'S MEAT OR DRESSED POULTRY ACCORDING TO THE SPITFRY METHOD.

GN 168 - 8 July 1976

198A. (1) No person may for sale fry any butcher's meat or dressed poultry according to the spitfry method -

- (i) unless such building wherein and premises whereon and equipment including any apparatus with which, butcher's meat or

dressed poultry has been fried as such or will be, have been approved by the Director or health officer, as the case may be, in a manner indicated hereinafter;

- (ii) in any other manner than in accordance with the provisions of these regulations or any other condition or limitation as determined by the Director or health officer, as the case may be, on the approval of a building wherein and premises whereon and equipment including any apparatus with which butcher's meat or dressed poultry has been or will be so fried.
- (2)
- (a) An application for approval of a building wherein and premises whereon and equipment including any apparatus with which, butcher's meat or dressed poultry has been or will be fried according to the spitfry method, shall be submitted to the Director or health officer, as the case may be, and shall include a description of the nature of the business or trade as well as particulars of the building wherein and premises whereon and equipment including any apparatus with which, butcher's meat or dressed poultry has been or will be fried according to the spitfry method, and also any other information in connection therewith desired by the Director or health officer, as the case may be.
 - (b) The Director or health officer, as the case may be, may grant such application submitted to him unconditionally or subject to such conditions as he may determine, or he may refuse such application.
- (3) Where a building wherein and premises whereon and equipment including any apparatus with which, butcher's meat or dressed poultry has been or will be fried according to the spitfry method, comply with all the provisions laid down in regulation 198B and approved by the Director or health officer, as the case may be, the Director or health officer, as the case may be, shall issue a written permit to the applicant, containing the following particulars -
- (i) the name and address of the applicant;
 - (ii) the address where the approved building and premises used or to be used for the preparation and frying of butcher's meat and dressed poultry according to the spitfry method are situated;
 - (iii) the name and address of the approved supplier of such butcher's meat and dressed poultry;
 - (iv) any conditions imposed by the Director or health officer, as the case may be, with the granting of approval for the building and premises with equipment, including any apparatus, and for the repair and maintenance thereof, and for the preparation and frying of butcher's meat and dressed poultry according to the spitfry method.

- (4) (a) Every such permit shall be issued and shall take effect from the date of issue up to and including the 31st day of March when it shall lapse.
- (b) An application for the renewal of such permit shall be submitted at least one month before the date of expiry and in accordance with sub regulation (1) of this regulation.
- (5) (a) Whenever in the opinion of the Director or health officer, as the case may be, any building wherein and premises on which and equipment, including any apparatus, used or to be used for the preparation and frying of butcher's meat or dressed poultry according to the spitfry method, or the maintenance of any equipment in respect of which a permit has been issued in terms of this regulation no longer complies with the requirements of this regulation, or the holder of such permit fails to comply with the requirements of this regulation, or the holder of such permit fails to comply with the requirements of this regulation or with any conditions or limitations imposed by the Director or health officer, as the case may be, in regard to such building and premises, equipment and apparatus or the maintenance of such building, premises, equipment and apparatus, by written notice request the owner, manager or person in charge of such business where butcher's meat or dressed poultry is fried according to the spitfry method, to comply within a period stated in such notice with the requirements of this regulation or any condition or limitation imposed by the Director or health officer, as the case may be.
- (b) When the owner, manager or person in charge of such business does not comply within the period stated in such notice mentioned in paragraph (a) with the requirements of this regulation or any conditions or limitations imposed by the Director or health officer, as the case may be, in accordance with this regulation, the Director or health officer, as the case may be, may withdraw such permit.

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198B. The Director or health officer, as the case may be, may refuse the issue of a permit in connection with any building wherein and premises whereon and equipment including any apparatus, used or to be used to fry butcher's meat or dressed poultry according to the spitfry method, except where the following requirements are complied with -

- (1) A suitable room, apartment or place with a scullery and washbasin to which pure running hot and cold water has been laid on, shall be equipped in the building for the preparation and frying of butcher's meat and dressed poultry according to the spitfry method.
- (2) An effectual deep-freeze shall be provided at a place determined by the

Director or health officer, as the case may be.

- (3) Only butcher's meat and dressed poultry from an approved supplier shall be used.
- (4) On receipt such butcher's meat or poultry shall be kept in the deep-freeze referred to in sub regulation (2) pending preparation or frying.
- (5) Frozen butcher's meat or dressed poultry shall not be stored together with cooked meat or poultry in the same container, shelf or compartment of the deep-freeze.
- (6) Frozen butcher's meat or dressed poultry shall be removed from the deep-freeze to be thawed for at least 8 hours before it is fried.
- (7) Butcher's meat or dressed poultry shall be properly fried.
- (8) Fried butcher's meat or dressed poultry which is not sold immediately shall be kept in an oven at a temperature of at least 65° C or in a refrigerator below 5°C.
- (9) Fried butcher's meat or dressed poultry which is kept overnight in a refrigerator shall except if served cold, again be heated up to a temperature of at least 70°C before use.
- (10) Fried butcher's meat or dressed poultry shall not be placed on surfaces on which raw butcher's meat or dressed poultry has been or is prepared.
- (11) Fried butcher's meat or dressed poultry shall not be handled by hand but tongs, forks or suitable packing material shall be used for this purpose.
- (12) Frying apparatus, knives, forks and other equipment shall be properly cleaned with boiling water daily and all other equipment shall always be kept clean."

PROTECTION OF FOODSTUFFS

199. (1) No person shall sell or shall prepare, keep, transmit or expose for sale any meat, fish, canned fruit, vegetables, jam, condensed milk, or any other article of food which is packed in a hermetically sealed tin or other airtight receptacle if such tin or receptacle -

- (a) is blown to any degree so that there is undue bulging of the flat or concave sides or ends of the container so that gas escapes on puncturing; or
- (b) is extensively rusted; or
- (c) is damaged so that it leaks or otherwise becomes unsealed or shows evidence of having been punctured and the puncture resoldered or otherwise closed up.

(2) Bread, cheese, biscuits, cakes, pies or any form of confectionery, sweets, or brawn, polonies, or any meat, or meat products that are in a boiled, cooked, baked, steamed, roasted, fried or otherwise prepared state so as to render it fit for eating without further boiling, cooking, baking, steaming, roasting or frying which are not wrapped or otherwise protected, shall be kept, pending sale, in cupboards, counters, cases or other receptacles or containers that are fly-proof and the contents of such containers protected against dust. Any person who keeps, transmits or exposes for sale any such article, not so protected, shall be guilty of an offence.

(3) Meal, mealie-meal, flour, rice, wheat, coriander seed (*Coriandrum sativum*), aniseed (*Pimpinella anisum*) or any other cereal or spice that is used or may be converted and used as human food, shall be free from weevils, insects, contamination, infection or infestation and any person who sells, prepares, manufactures, keeps, transmits or exposes for sale any such article so contaminated, infected or infested, shall be guilty of an offence.

(4) Any article of food intended for human consumption, the package or container of which is damaged or polluted to such an extent that the contents thereof are liable to contamination, may be condemned as unfit for human consumption unless the contrary is proved by the dealer or seller or manufacturer or producer or importer or person/agent by whom on whose behalf such article of food was enclosed in such package or container.

(5) No person engaged in any business or occupation involving the preparation, handling, serving, delivery, storage or sale of foodstuffs shall -

- (a) fail to maintain all premises, utensils, vessels, containers, sacks, baskets and other receptacles apparatus, machinery and other equipment and all vehicles used for the preparation, handling, serving, delivery, storage or sale of food in a clean and sanitary condition and in good repair;

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

- (c) sell or expose for sale or keep or store any article of food in any premises unless such premises -

- (i) are constructed in accordance with the requirements of these regulations and the regulations regarding the Prevention of Rodent Infestation of Buildings and Premises in Urban/Rural Areas published in Government Notice No. 64 of 1968 or any amendment thereof;

- (ii) are provided with walls so formed as to be capable of being easily

cleaned;

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- (iii) are not within 30 feet of a pit or pail-closet, urinal or stable: Provided that water sanitary conveniences draining into a water-borne sewerage system may be erected under the same roof as such food premises, provided such water sanitary conveniences do not communicate directly with such food premises.
- (d) sell or expose for sale or keep or store any article of food in any premises unless the rooms which are used for the storage or preparation or handling of foodstuffs -
 - (i) are provided with a floor of cement concrete or similar impervious material;
 - (ii) do not communicate directly by door, window or otherwise with any dwelling, closet or urinal;
- (e) use any shop or room as provided for in sub regulation (b) and (c) hereof for any purpose other than that specified therein;
- (f) store fruit, vegetables or other food in any sleeping or living apartment;
- (g) use any vessel, utensil, receptacle, container, paper or any other material which is not clean for the containing or wrapping or handling or covering of food;
- (h) handle confectionery or cut cooked meats other than by the use of some suitable apparatus or instrument;

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- (i) fail to protect from contamination all food intended for human consumption and to prevent food from being handled unnecessarily or from coming into contact with the body or clothing of any person;
- (j) fail to protect from contamination by dust, dirt, flies or other cause, all food intended for human consumption until delivered to the customer;
- (k) fail to provide clean and sound overalls of light-coloured washable material or other suitable uniform for the use of his employees engaged in the preparation, handling, serving, delivery, storage or sale of foodstuffs, and to maintain such overalls or uniforms in a clean and sound condition;
- (l) fail to ensure that such overalls or uniforms are worn at all times when food or drink is being prepared, handled, served, delivered, stored or sold by himself and his employees;

- (m) where it is necessary in terms of these regulations to provide change-rooms for the use of employees, fail to keep such overalls in such change-rooms when not in use;
- (n) fail to provide a proper, sufficient and wholesome supply of hot and cold running water laid over an adequate number of wash-basins fitted with suitable waste-pipes, and an adequate supply of soap, clean towels and nailbrushes for the use of persons preparing, handling, serving, delivering, storing or selling food;
- (o) fail to provide and maintain a proper, sufficient and wholesome supply of water free from liability to pollution, which where the water is derived from a well or borehole, is certified by the Director or health officer as suitable for the purpose of the trade or business carried on upon any premises in which food is prepared, handled, served, delivered, stored or sold.

(6) No person engaged in the preparation, handling, serving, delivery, storage or sale of foodstuffs shall fail to wear clean and sound overalls of light-coloured washable material or other suitable uniform while food or drink is being prepared, handled, served, delivered, stored or sold.

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- (6A) (a) Every person who works in or on premises where food is prepared or handled shall whenever he enters the food premises first clean his nails and wash his hands with soap and water before beginning to work.
- (b) Every person who works in or on premises where food is prepared or handled with unclean hands or nails or overalls, shall be guilty of an offence.

SALE OF MILK AS REFRESHMENT OR BEVERAGE

(7) In any premises where milk is sold as a refreshment or beverage or as a component of any refreshment or beverage, no person shall fail, where apparatus is used for handling, serving or storing such milk -

- (a) to provide that any such apparatus is capable of being taken apart in such manner as to permit all parts of such apparatus which come in direct contact with milk to be easily accessible for thorough cleansing and sterilising;
- (b) to maintain at all times any apparatus used for serving, storing or handling milk in a clean, wholesome and sanitary condition;
- (c) when requested so to do by the Director or health officer to take apart for the purpose of examination or inspection, any apparatus for serving,

storing or handling milk.

LAUNDRY DEPOTS NOT TO BE RUN ON SAME PREMISES AS FOOD AND DRINK TRADE

(8) No person carrying on any trade, business or occupation involving the preparation, handling, serving, delivery, storage or sale of articles of food or new clothing shall accept on the premises where such articles are being prepared, handled, served, delivered, stored or sold, any article of soiled clothing, soiled linen, or other article for dry-cleaning, laundering or washing whether upon such premises or elsewhere, unless such articles is handled and kept in a separate room or, if in the same room, at least twenty (20) feet distance from any other nearest portion of such room where articles of food or new clothing are prepared, served, delivered, stored or sold and in addition personnel is provided for the sole handling of such article of soiled clothing, soiled linen or other article for dry-cleaning and washing.

CONTROL OF FOOD AND WATER CONTAINERS

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199A. No person shall import, sell, have in his possession or use vessels, utensils or other articles intended to contain any food or water or to be used in the preparation or serving of food, which are rusty or defectively soldered or jointed or are soldered, jointed or coated with, or made of, material containing in any part likely to come into contact with such food or water, any of the substances mentioned in the first column of the following table in such amounts that when the vessel is filled to capacity with a 4 per cent solution of acetic acid and heated on a boiling water bath for half an hour it will yield to the acetic acid solution amounts of such substances in excess of those indicated in the second column.

	mg/kg
Antimony (Sb)	1,0
Arsenic (As)	1,0
Cadmium (Cd)	1,0
Copper (Cu)	20,0
Flourine (F)	1,0
Lead (Pb)	1,0
Nickel (Ni)	50,0
Tin (Sn)	250,0
Zinc (Zn)	50,0

BACTERIOLOGICAL SAMPLES

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199B. (1) The Director or health officer, as the case may be, is authorised and has the power in regard to all premises where food is handled and prepared for sale, to inspect and take samples, of any knife, fork, spoon, plate, basin, cup, saucer, tumbler, or other implement or utensil, or any cloth or water in a zinc or other container, if the

cloth or water is used or being used for drying or washing, as the case may be, of any of the aforementioned articles, or any container in which food is stored or kept, or the work surface of any counter, massmeter, table or other surface on which food is handled, as well as the hands, nails, clothes and overcoats of food handlers, for the purpose of a bacteriological examination.

(2) The average plate count, in connection with any utensil or surface thereof or the work surface of any counter, massmeter, table or other surface on which food is handled, as well as the hands, nails, clothes and overcoats of food handlers being sampled and if the above-mentioned count is higher or contains any pathogenic organism, the owner or person who has control of the said premises where the said article, work surface or hands, nails, clothes or overcoats of a food handler are sampled, shall be guilty of an offence.

(3) With the taking of samples in accordance with sub regulation (1) the rules mentioned in Annexure D shall be complied with.

(4) The method of investigation to be followed, for samples to be taken in accordance with the provisions of sub regulation (1) is described in Annexure G.

WHO MAY ANALYSE SAMPLES

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199C. For the purposes of the tests and methods described in regulation 199B and Annexures D and G or any other alternative acknowledged tests and methods approved by the Director, the reports issued by an acknowledged pathologist, bacteriologist, biochemist or a registered medical technologist or by some person who is by reason of his training and experience in the field of pathology, bacteriology or biochemistry, competent to carry out the tests and methods, may be accepted by the Director or health officer, as the case may be, as decisive.

200. (1) The onus of proof that any article of food forming the subject of a charge and alleged to have been dealt with in any manner whatsoever, in contravention of any provision of these regulations, was not so dealt with or was not intended for human consumption, shall be on the person charged.

(2) The Director or health officer may seize or remove any article of food which appears to be not in accordance with these regulations, and any package or receptacle containing the same and to detain the same for a reasonable time for the purpose of examination or analysis and pending the completion of any proceedings instituted under these regulations.

(3) (a) In the case of any conviction under these regulations any article of food to which the conviction relates may, by order of the court, become and be forfeited to the State. Such order may apply to the whole of the article and to all articles of the same kind and to all packages containing any article of the same kind belonging to the accused or which are on his premises or in his possession.

- (b) All articles forfeited under these regulations shall be destroyed or otherwise dealt with as the court shall direct.

PART XIX

MEASURES FOR PREVENTING THE SPREAD OF INFECTIOUS OR CONTAGIOUS DISEASES

201. (1) (a) No person shall be employed or, other than a patient in a nursing home, be or remain on any premises on which food is prepared, handled, served, delivered, stored or sold in connection with any business or occupation if he is -
- (i) a person who is a "carrier" of typhoid fever, including Paratyphoid A and Paratyphoid B, epidemic diarrhoea or enteritis, diphtheria, scarlet fever or septic sore throat, or who is suffering from any contagious disease or has come into contact with any person suffering from such disease, but has not been thoroughly disinfected thereafter, and no person who has on his body any suppurating ulcer or sore, or whose body or clothing is not clean, shall handle or be allowed to handle any container, receptacle, measuring utensil or appliance used or intended to be used in connection with, nor shall he in any manner whatsoever participate or assist in, selling or collecting, manufacturing, preparing, depositing, keeping, transporting or exposing for sale any food or be permitted to do so;
 - (ii) living in a house in which there is a case of infectious or contagious disease.
- (2) (a) No person carrying on any such business shall permit any such person aforesaid to remain on the premises on which the business is carried on, and by making enquiries, keep himself informed of any disease among his employees or in any dwelling in which such employees live, and keep a register of diseases in which shall be recorded -
- (i) name of employee;
 - (ii) nature of disease;
 - (iii) date of notification of disease;
 - (iv) date on which employee stopped working on account of such disease;

- (v) date on which he resumed work;
- (vi) name of physician, if called.

Such register shall at all times be open to inspection by the Director or health officer;

- (b) if any employee complains of being indisposed or shows symptoms of any disease, forthwith make effective arrangements to prevent such employee from handling in any manner food, food containers, vessels, utensils, equipment or apparatus until such time as such employee is free from any contagious disease;
 - (c) ensure that all persons employed on or in his premises in connection with the handling or selling of food are clean on their person and that they wear clean clothes and clean sound overalls of light coloured washable material while performing their duties;
 - (d) ensure that all persons employed on or in his premises in connection with the handling or selling of food or handling of food utensils shall, whenever they handle food or food utensils or after they have visited the toilet and before commencing work properly wash their hands and clean their nails with soap and water.
- (3) (a) The Director or health officer may where he is satisfied that this will not entail risk of spread of the disease, exempt any person from the terms of sub regulation (1)(a) hereof.
- (b) Any person carrying on any trade, business or occupation involving the preparation, handling, serving, delivery, storage or sale of articles of food -
- (i) shall forthwith inform the Director or health officer of the occurrence of any case of actual or suspected infectious or contagious disease amongst his employees or the members of his household, and shall comply with any directions which the Director or health officer may give for the purpose of the disinfection of such premises and the prevention of the spread of such disease;
 - (ii) who shall fail to report, in writing, forthwith to the Director or health officer any case of actual or suspected infectious or contagious disease or of any contact therewith as set out in this regulation, shall be guilty of an offence under these regulation.

202. The Director or health officer, or any medical practitioner duly authorised thereto by the Director or health officer, may at any reasonable time enter and inspect any premises in which he has reason to believe that any person suffering or who has

recently suffered from any infectious disease is or has recently been present, or that any inmate of such premises has recently been exposed to the infection of any infectious disease, and may medically examine any person on such premises or may order any such examination at any reasonable place and time for the purpose of ascertaining whether such person is suffering or has recently suffered from any such disease.

PROHIBITION AGAINST EMPLOYMENT OF CERTAIN PERSONS IN FOOD TRADE.

203. (1) (a) No person carrying on any business or occupation in which food is prepared, handled, served, delivered, stored or sold, shall employ or keep in employment in such business or occupation or upon or about his premises -

(i) an employee who has refused to submit himself to a medical examination on demand of the Director or health officer under section 23 of the Public Health Act, 1919 (Act 36 of 1919) as made applicable to the Territory and for this purpose amended by the Public Health Proclamation 1920 (Proclamation 36 of 1920), and regulation 202;

(ii) any employee who has not been at employment and once a year thereafter medical examined and X-rayed for lung-tuberculosis.

(b) No person carrying on any such trade, business or occupation in which food is prepared, handled, served, delivered, stored or sold, shall engage or employ any person certified by the Director or health officer or medical practitioner as suffering from any infectious or contagious disease or as a "carrier" of any disease referred to in regulation 201 (1) (a) in his business or occupation or in or upon or about his premises.

(2) Any person employed in or carrying on any occupation or business in which food which is liable to contamination is prepared, handled, served, delivered, stored or sold shall, whilst so engaged, be in possession of a medical certificate that at the commencement of, or employment in, such occupation or business, as the case may be, and once a year thereafter, he has been medically examined and X-rayed for lung-tuberculosis and declared medically fit to do such work or carry on such occupation or business: Provided that the responsibility rests with the employer to see to it that, apart from the medical certificate in respect of himself, every employee in his occupation or business obtains on employment and once a year thereafter such medical certificate and that it be safely kept by him together with his own medical certificate on his premises: Provided further, that the employer shall produce any such medical certificate when so requested from him by the Director or health officer.

(3) Exemption from X-ray examination for lung tuberculosis may be granted by the Director or health officer where X-ray facilities are not available, provided that such an X-ray examination shall be carried out during the next visit of a mobile X-ray unit.

FURNISHING INFORMATION TO TRACE SOURCE OF INFECTIOUS DISEASE

204. (1) Every person shall, on demand, furnish the Director or health officer with any information, document or other evidence in the possession of such person required for the purpose of tracing the source and preventing the spread of infection.

(2) Where any person fails or neglects or refuses to furnish any such information, document or other evidence, the court convicting such person may, in addition to any other penalty, order such person to pay a fine not exceeding R10,00 per day for each day during which such failure, default or refusal continues.

PART XX

GENERAL AND SUPPLEMENTARY

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

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

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

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

- (a) the full name of the owner of the business or in the case of a partnership or company, the full name of each partner or director, as the case may be;
- (b) the full name of the manager, if any, of the business;
- (c) the class of business as defined in these regulations;

- (d) the trade name, designation or title of the business;
- (e) the address at which the business is carried on and/or the address at which the foods traded in are stored and in the case of a business involving the selling of produce from a vehicle or movable structure, the address at which the goods traded in are stored;
- (f) the conditions, if any, subject to which the certificate of registration, issued in terms of these regulations, was granted;
- (g) the number and calendar year of issue of such certificate of registration.

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

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

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

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

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

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

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

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

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

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

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

- (a)** any condition deemed necessary by him for the protection of public health; and
- (b)** if it is the business of a hawker also a condition restricting the area in which the business is to be carried on and may extend the period allowed in terms of regulation 211 for the taking out of the licence or the commencement of the erection or reconstruction of the premises.

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

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

- (a)** if the licence to carry on the business in respect of which it was issued, is not taken out within six months of its issue;
- (b)** upon the transfer of the business to some other person;
- (c)** upon the transfer of the business to other premises unless such transfer is necessitated by fire, flood, rioting, storm, war or like disaster or emergency or by building operations in accordance with the requirements of the local authority, in which case the certificate of registration shall

remain of full force and effect until the thirty-first day of March of the year in which such disaster or emergency occurred or such building operations started;

- (d) if the certificate of registration is granted in respect of premises still to be erected or reconstructed, upon failure to commence and proceed with the erection or reconstruction thereof within six months of the date of issue of the said certificate of registration or upon failure to comply with the specifications of the plan approved by the Director or health officer;
- (e) in the case of all businesses on the thirty-first day of March of the year for which the certificate of registration is granted;
- (f) if the person to whom it was issued, is found guilty of an offence under these regulations for a third time within cycle of 3 years; or
- (g) upon the termination of the business.

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

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

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

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(4) Any person who carries on a trade, business or profession that shall be registered in accordance with this regulation and fails to register such trade, business or profession in terms of the provisions of these regulations shall be guilty of an offence and on conviction liable to a fine not exceeding one hundred rand.

(5) A person found guilty of an offence in accordance with sub regulation (4), who continues with the conduct of or omission constituting such offence, shall be guilty of a continuous offence and liable to a fine not exceeding ten rand for every day of the continuance of such offence.

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

concerned by the person to whom the certificate of registration was issued.

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

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

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

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

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

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

GN 168 - 8 July 1976

215A. The Director or health officer, as the case may be, may, with the issue of a certificate of fitness in accordance with the provisions of these regulations, impose such condition or limitation as he may consider necessary, for the protection of the public health.

GN 139 - 5 Oct 1970

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

(2) Notwithstanding any provisions to the contrary in these regulations, no building plans shall be required in regard to business premises existing at the date of promulgation of these regulations, where application is made to the Director or health officer for the issue of a certificate of fitness, except in the case of applications where structural alterations of premises are required.

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

GN 168 - 8 July 1976

217. (1) Should it appear that with the application of these regulations certain requirements or provisions are unpractical and impracticable the body concerned may apply to the Director through the local authority concerned for conditional exemption from such requirements and provisions.

GN 139 - 5 Oct 1970

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

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

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

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

GN 168 - 8 July 1976

218A. (1) The Director or health officer, as the case may be, may at his discretion, at any time reasonable for the proper performance of his duty, carry out or cause to be carried out an inspection in loco of any premises to which an application for a certificate of fitness relates, and the applicant shall pay to a receiver of revenue, or in the case of an urban local authority to the treasurer, as the case may be, an inspection fee of R10,00 and any kilometre fees due, in respect of such inspection.

(2) Except in cases of applications for certificates of fitness submitted late or in respect of business premises which do not comply with the provisions of the regulations and for which special trips for inspection purposes have to be undertaken by the Director, no kilometre fees shall be recovered, in respect of existing business premises at the annual applications for renewals of certificates of fitness.

218B. Wherever reference to "inspection fees of R2,00 is made in these regulations it shall be interpreted as being a reference to "inspection fees of R10,00"

GN 139 - 5 Oct 1970

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

(a) For the third time of -

- (i)** an offence under section 113 or 125 of the Public Health Act, 1919 (Act 36 of 1919) as applied to the Territory by the Public Health Proclamation, 1920 (Proclamation 36 of 1920); or
- (ii)** an offence under these regulations relating to the sale, keeping, transportation and storage of any food; or
- (iii)** an offence concerning the adulteration of food in accordance with the provisions of the Food, Drugs and Disinfectants Ordinance, 1952 (Ordinance 36 of 1952).

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

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

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

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

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

GN 168 - 8 July 1976

221. (1) Whenever the manager, agent or servant of a person (hereinafter called the principal) commits a deed or omission which would constitute an offence under these regulations as if the principal had committed it, then the said principal shall be guilty of an offence as if he himself had committed the deed or omission and on conviction he shall be liable to the applicable penalties, unless the principal convinces the court with proof that -

- (a) he did not connive at or allow the deed or omission of the manager, agent or servant;
- (b) he took all reasonable measures to prevent such deed or omission: Provided that the fact that the principal or master prohibited by order the deed or omission of the nature concerned does not in itself constitute sufficient proof that he took all reasonable measures to prevent the deed or omission; and
- (c) no deed or omission, whether legal or illegal, of the kind for which the principal can be charged, falls under any conditions or circumstances within the authority or service of the manager, agent or servant.

(2) The liability which is imposed on a principal by sub regulation (1) shall not exonerate the manager, agent or servant from liability for an offence committed by him, and for such an offence he as well as the principal may be charged, convicted and punished.

222. Wherever reference to "milage" is made in these regulations it shall be interpreted as being a reference to "kilometre fees".

223. Wherever reference to the date of expiry of a "registration certificate" or "permit" is made in these regulations as the "31st day of December" it shall be

interpreted as being a reference to the "31st day of March".

224. Whenever the requirement is stated in these regulations regarding the "provision of separate approved change rooms, wash- and sanitary facilities for the different sexes and for whites and non-whites", it shall be interpreted to read "provision of adequate, approved change rooms, wash and sanitary facilities for the different sexes."