

No. R. 634

20 July 2007

FOODSTUFFS, COSMETICS AND DISINFECTANTS ACT, 1972 (ACT NO. 54 OF 1972)**REGULATIONS GOVERNING MICROBIOLOGICAL STANDARDS FOR FOODSTUFFS
AND RELATED MATTERS: AMENDMENT**

The Minister of Health intends, under section 15(1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), to make the regulations in the Schedule.

Interested persons are invited to submit any substantiated comments or representations on the proposed regulations to the Director-General of Health, Private Bag X828, Pretoria, 0001 (for the attention of the Director: Food Control), within two months of the date of publication of this notice.

SCHEDULE**Definitions**

1. In these regulations, "the Regulations" means the regulations published under

Government Notice No. R. 692 of 16 May 1997, as amended by Government Notice No. R. 427 of 5 May 2000, Government Notice No. R. 490 of 8 June 2001 and Government Notice No. R. 1588 of 20 December 2002.

Amendment of the regulation 6 of the Regulations

2. Regulation 6 of the Regulations is hereby amended by the substitution for subregulation (1) of the following subregulation:

“(1) In the case of partly cooked or uncooked sea-water and fresh water foodstuffs such as prawns, shrimps, crayfish, lobsters, crab meat, eels or fish –

- (a) a histamine content of more than 10 mg per 100 grams of the foodstuffs, when tested according to the Association of Analytical Chemists method 677.13 (1990) (AOAC), shall indicate decomposition of such foodstuffs and more than 20 mg per 100 grams shall render the foodstuff unsafe for human consumption;
- (b) no antibiotics shall be present;
- (c) no organisms of the genera *Salmonella* and *Shigella* and no species of *Vibrio cholerae* and *V. parahaemolyticus* shall be present in 25 grams;
- (d) *Staphylococcus aureus* shall not exceed 10 colony forming units per gram;
- (e) Presumptive *Escherichia coli* shall not be present in 10 gram;
- (f) the total count for organisms shall not exceed one million per gram when such foodstuff is tested by the pour-plate method on plate count agar at 30°C for 72 hours;

- (g) in the case of oysters, mussels or clams, the number of Faecal coliforms shall not exceed 500 per 100 grams when harvested from waters that have been approved for shellfish harvesting and 6000 per 100 grams when harvested from restricted areas as according to the South Africa Molluscan Shellfish Monitoring and Control Programme established in terms of the Marine Living Resource Act, 1998 (Act No. 18 of 1998) and”



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MINISTER OF HEALTH