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GOVERNMENT NOTICES  
GOEWERMENTSKENNISGEWINGS

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DEPARTMENT OF HEALTH  
DEPARTEMENT VAN GESONDHEID

No. R. 961

23 November 2012

FOODSTUFFS, COSMETICS AND DISINFECTANTS ACT, 1972  
(ACT NO 54 OF 1972)

REGULATIONS RELATING TO HYGIENE REQUIREMENTS FOR MILKING SHEDS,  
THE TRANSPORT OF MILK AND RELATED MATTERS

The Minister of Health has in terms of section 15(1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No 54 of 1972), as amended, made the regulations in the Schedule.

SCHEDULE

**DEFINITIONS**

1. In these regulations any word or expression to which a meaning has been assigned in the Act, shall bear such meaning, unless the context otherwise indicates-

**“accredited service provider”** means a service provider as defined in section 5 (1)(b)(i) of the South African Qualifications Authority, 1995 (Act No. 58 of 1995) read with Chapter 4 section 13 (1)(i)(i) of the National Qualifications Framework Act, 2008 (Act 67 of 2008);

**“adequately ventilated and illuminated”** means ventilated and illuminated by means of windows with an uninterrupted transparent area equal to at least ten percent of the floor area and with an area which can be opened equal to at least 5 percent of the floor area and so placed that cross ventilation is facilitated.

**“approved milking shed”** means a milking shed in respect of which a certificate of acceptability has been issued and is enforced;

**“certificate of acceptability”** means a certificate of acceptability as referred to in regulation 3;

**“cleaning”** means the removal of soil, food residues, dust, dirt, grease or other objectionable matter and “clean” or “cleaned” shall have a corresponding meaning;

**“dairy stock”** means cows, she-goats, ewes, mares or jenny asses used in the production of milk for human consumption and **“milk animal”** shall have a corresponding meaning;

**“Director-General”** means the Director-General as defined in the Act;

**“disinfection”** means the reduction, without adversely affecting the food by means of hygienically satisfactory chemical agents or physical methods, of the number of micro-organisms to a level that will not lead to harmful contamination of food;

**“disposal system”** means a subterranean or ground level tank or other vessel, sewerage system, dam or farmland into or onto which effluent maybe discharged;

**“effluent”** means any liquid, liquid or solid waste or liquid or solid manure emanating from a milking shed;

**“hazard”** means a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect;

**“health hazard”** includes any condition, act or omission that may contaminate or spoil food so that consumption of such food is likely to be dangerous or detrimental to health;

**“holder”** means the person in whose name a certificate of acceptability has been issued, owner or possessor will have corresponding meanings;

**“inspector”** means a person authorized as such by or under section 10 of the Act.

**“local authority”** means a municipality as defined in section 1 of the Local Government: Municipal Systems Act, 2000 (Act No. 32 of 2000) read in conjunction with section 32 of the National Health Act, 2003 (Act 61 of 2003), and duly authorized in terms of section 23(1) of the Act;

**“medical practitioner”** means a medical doctor who is registered in terms of the Health Professions Council of South Africa Act, 1974 (Act 56 of 1974);

**“milk”** means the mammary secretion of dairy stock, obtained from one or more milking for consumption as liquid milk or for further processing;

**“milking shed”** means a facility as described under regulation 6;

**“milking parlour”** means that area of the milking shed in which dairy stock are milked;

**“milk tanker”** means a vehicle for the transport of milk in bulk;

**“own use”** with regard to milk, means milk-

- (a) that is used, or meant be used, exclusively by the owner or possessor of dairy stock or by such person’s household; or

- (b) that is provided free of charge to employees of such person for the use of such employees or their households;

“**the Act**” means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), as amended;

“**veterinarian**” means a person registered as such in terms of the Veterinary and Para-Veterinary Professions Act, 1982 (Act 19 of 1982);

“**water**” means water that complies with the microbiological requirements set out in SANS 241: Water for Domestic Supplies except water that is used for washing purposes in the milking parlour;

## **PROHIBITION ON THE PRODUCTION OF MILK EXCEPT IN AN APPROVED MILKING SHED**

2. (1) No person shall use a milking shed for the purpose of milking dairy stock in order to produce milk for human consumption, unless the milking shed in which the dairy stock are milked is an approved milking shed and such milking shed is used in accordance with the provisions of these regulations and the conditions of the certificate of acceptability issued in respect of that milking shed.
- (2) The provisions of sub regulation (1) shall not be applicable to a milking shed in which milk is produced solely for own use.
- (3) If a local authority is of the opinion that a milking shed is being used in a way which, constitutes a health hazard or that a situation has developed in the milking shed constituting such hazard, the local authority may, order in writing the owner or possessor of a existing milking shed not to remove any milk for human consumption from the milking shed until the hazard or situation has been rectified to the satisfaction of the local authority.

## **CERTIFICATE OF ACCEPTABILITY**

### **Application for a certificate of acceptability**

3. (1) Any person wishing to apply for a certificate of acceptability in respect of a milking shed shall apply for it in writing to the local authority in whose area of jurisdiction the milking shed is situated on a form containing at least the particulars that are substantially the same as those contained in the form in Annexure A to these regulations.
- (2) Such an application shall be submitted to the local authority in whose area of jurisdiction the milking shed is located or will be erected, together with –

- (a) a site plan with north indicated and with an indication of all adjacent and bordering buildings and their uses;
  - (b) a lay out sketch to a scale of 1:100 of all the milking shed or milk production facilities referred to in regulation 6, consisting of a floor or ground plan, a sectional view and a vertical elevation.
- (3) Upon receipt of an application referred to in regulation 3, the local authority shall without delay refer the application to an inspector or any employee of the local authority concerned for consideration.
- (4) An inspector may, in considering such an application, request such further information as he or she may deem necessary or expedient from the applicant or from any other person.
- (5) A local authority shall not consider an application for the issue of the certificate of acceptability unless a full inspection of the premises concerned has been carried out by inspector, and his report on such inspection, and recommendation on such issue, is in the possession of such local authority.
- (6) If the local authority, upon consideration of an application for the issue of a certificate of acceptability, the relevant report and recommendation by the inspector and any other documents tabled or information obtained, is satisfied that the milking shed concerned –
- (a) complies with sub-regulations 6(1),(2),(3),(4),(5) and regulation 7 of these regulations; and is deemed in all respects suitable for the production and hygienic handling of milk,
  - (b) it shall issue in the name of the applicant a certificate of acceptability, in a form that is substantially the same as the form in Annexure B of these regulations in respect of the milking shed concerned; provided that the issuance of such certificate does not constitute an approval for the applicant to use the milking shed in the absence of complying to all other relevant requirements of the authority concerned.

#### **Conditions subject to which a certificate of acceptability is issued**

4. (1) It is a condition of a certificate of acceptability –
- (a) that the milking shed may at any reasonable time be inspected;
  - (b) that the staff that are employed there and the dairy stock may at any reasonable time be inspected or examined by an inspector; and
  - (c) that the milking shed be used in accordance with the provisions of these regulations;
  - (d) that it shall be displayed in a conspicuous place or a copy thereof shall immediately be made available on request where the display thereof is impractical provided that a certificate of acceptability that is under suspension or withdrawal as provided for in regulation 5 shall not be displayed or made available;

- (e) shall not be transferable from one person to another person and from one milking shed to another milking shed;
  - (f) shall be valid only in respect of the structure and nature of handling set out in the application for a certificate of acceptability;
  - (g) may at any time be endorsed by a local authority by –
    - (i) the addition of any further restriction that may be necessary to prevent a health hazard; and
    - (ii) the removal of any restriction with regard to the method of handling;
  - (h) shall expire temporarily for the period during which a prohibition under sub-regulation 2(3) is in effect
  - (i) shall expire permanently if a prohibition referred to in sub-regulation 2(3) is not removed within a stipulated period which shall not exceed six months from the date on which a notice was issued in terms of sub-regulation 2(3);
  - (j) shall expire permanently if the provisions of sub-regulation 2(3) are not complied with
- (2) No person may make any unauthorized changes or additions to or forge a certificate of acceptability.
- (3) If the holder of a milking shed is replaced by another person, such person shall inform the local authority in writing of such replacement within 30 days after the date thereof and the local authority shall subject to the provisions of sub-regulation 2(3), issue a new certificate of acceptability in the name of the new holder.
- (4) Subject to the provisions of sub-regulation 4(3) and regulation 5, where applicable, a certificate of acceptability issued prior to the commencement of these regulations in terms of the regulations published in Government Notice No. R. 1256 of 27 June 1986 shall be deemed a certificate of acceptability issued in terms of these regulations.

### **Suspension or withdrawal of a certificate of acceptability**

5. (1) If a local authority in whose area of jurisdiction an approved milking shed is situated, on the strength of an inspection report and the recommendation of an inspector, is of the opinion that the milking shed –
- (a) is being used in such a way that it constitutes a health hazard or that a situation has developed in the milking shed constituting a health hazard, the local authority may for as long as, in its opinion, that a hazard exists suspend the certificate of acceptability concerned and shall in writing notify the holder accordingly;
  - (b) is being used contrary to the provisions of these regulations or the terms and conditions of the certificate of acceptability, the local authority shall in writing notify the holder accordingly.

- (2) Any notice referred to in paragraph (1) shall state the particulars which shall be sufficient within reason to inform the holder concerned on what grounds the decision of the local authority is based, and shall request the holder to reply within 21 days of receipt of the notice to the allegations made in the notice.
- (3) If such a reply is received, the local authority may, after consideration of the reply so received, issue an order to the holder instructing him before a specified date to rectify the similarly specified matters complained about, and stating that if this is not done the certificate of acceptability as the case may be, may be withdrawn without further notice.
- (4) A notice issued in terms of paragraph (1), shall be served on the holder or person in charge of the milking shed concerned, and the person on whom the notice is served, shall deal, in the manner determined in the notice, with such notice and the certificate of acceptability concerned, in cases where the certificate concerned is suspended or withdrawn;
- (5) The suspension or withdrawal of a certificate of acceptability in terms of this regulation shall have the effect that as long as the certificate concerned is suspended and from the date on which the certificate is withdrawn, no milk produced or received in the milking shed concerned shall be used for human consumption.

## STANDARDS AND REQUIREMENTS

### Milking sheds

6. (1) (a) An approved milking shed shall consist of at least –
  - (i) a milking parlour referred to in paragraph (2);
  - (ii) a milking room referred to in paragraph (3) where milk shall be received from the milking parlour, and such milk shall be stored and where it may be treated, processed and packed provided that where due to the design and construction of a milking shed all the requirements included under paragraph (3) cannot be situated within the milking room, it should be otherwise provided on the premises;
  - (iii) a change room referred to in paragraph (4); and
  - (iv) a scullery for the washing, cleaning, disinfection and sterilisation of milk containers and other unfixed apparatus and equipment used in the handling of milk.
- (b) (i) The facilities referred to in paragraph (a) shall, subject to the provisions of sub-paragraph (ii), be erected as separate rooms in one building complex or as separate detached buildings
- (ii) A scullery referred to in paragraph (a)(iv), may be erected as an integral part of a milk room or as a separate room.

- (2) In the case of a milking parlour-
- (a) there shall be no direct connection with a latrine or with a room where gases, smoke, vapors, dust or soot deposit are present or may originate owing to the nature of the activities in such room;
  - (b) which, provides standing-room of more than one row of dairy stock parallel with one another, there shall be a dividing corridor of at least one meter wide between the rows;
  - (c) the partitions, if any, that separate dairy stock from each other when they are being milked, shall be of smoothly finished, non-absorbing and corrosion resistant material, free of any open seams and cracks;
  - (d) mangers shall be arranged so that fodder which accumulates behind the mangers can be removed and be disposed of appropriately;
  - (e) where walls are provided, the exterior walls –
    - (i) shall be at least 2,4 metres high on the inside;
    - (ii) shall, at places where dairy stock are milked, extend to at least 2,1 metres above the level on which the dairy stock stand;
  - (f) the interior surfaces of the walls, if provided shall be made of impervious materials with no toxic effect in intended use;
  - (g) the ceilings, if provided or overhead structures and fixtures shall be constructed and finished to minimize the build-up of dirt and condensation, and the shedding of particles;
  - (h) the floors shall be constructed to allow adequate drainage and cleaning;
  - (i) such parlour shall be adequately ventilated and illuminated;
  - (j) such parlour shall be provided with at least one water tap with running water to which a flexible pipe may be connected for washing purposes; and
  - (k) the entrances and exists for dairy stock shall have a floor covering with an impenetrable surface connected to a disposal system, and such floor covering shall be installed in such a way that any milk animal entering or leaving the milking parlour shall walk on it for a distance of at least 4 metres.
- (3) In the case of a milking room –
- (a) such milking room shall comply *mutatis mutandis* with the provisions of sub-regulation (2 (e)(i), (f), (g), (h) and (i);
  - (b) where the scullery forms an integral part of the milking room as referred to in sub-regulation (1) (b) (ii) there shall be sufficient space to allow for the cleaning and disinfections of all milk containers, and the storage of milk;
  - (c) such milking room shall be provided with at least one sink, with hot and cold water (or temperature controlled water), and running water with the run-off connected to a disposal system;

- (d) such milking room shall be erected so that a milk tanker can be connected to a bulk farm tank through a suitable opening and the distance between the two connection points shall not exceed 6 meters;
  - (e) such milking room shall be rodent-proof;
  - (f) the doors should have smooth, non-absorbent surfaces, and be easy to clean and, where necessary disinfect;
  - (g) windows should be easy to clean, be constructed to minimize the build-up of dirt and where necessary, be fitted with removable and cleanable insect-proof screens. Where necessary windows should be fixed;
  - (h) such milking room may be equipped with a farm tank referred to in regulation 7(3) for the storage of milk.
- (4) A change room shall –
- (a) comply *mutatis mutandis* with sub-regulation (2)(e)(i), (f), (g), (h) and (i);
  - (b) have at least one hand-basin and shower provided with hot and cold running water, soap, disinfectant and disposable towels, and the used water from such hand wash-basin and shower shall adequately drain into a disposal system.
  - (c) be within easy reach of the milking parlour and milking room
- (5) Any effluent originating from a milking shed shall –
- (a) not be stored, treated or dumped in any place except in or on a suitable disposal system;
  - (b) not be conveyed to or dumped in or on a suitable disposal system in any other way than by means of a pipeline, or cement ditches or in a container;
  - (c) not be dumped so that a water source is or may be polluted by it;
  - (d) not constitute a nuisance or cause a condition that is a health hazard.
- (6) A holder shall see to it that –
- (a) in or at a milking shed -
    - (i) a nuisance or a condition that is a health hazard is not caused or does not arise;
    - (ii) no poisonous or hazardous substances or gases are stored;
    - (iii) no activity is carried on which can pollute or harm or contaminate or spoil the milk;
    - (iv) appropriate storage conditions to avoid feed contamination.
  - (b) rodents and flies, cockroaches and other insects on the premises of the milking shed are controlled.
  - (c) raw milk destined for human consumption or raw milk intended for further processing shall comply to the Regulations relating to Milk and Dairy Products, R. 1555 of 21 November 1997, published under the Act.



- (7) A milking shed shall not be used for any other purpose except the production and handling of milk.
- (8) Unfixed milk containers and other apparatus and equipment used in the handling of milk shall not be washed, cleaned, disinfected or sterilised in a place other than the scullery referred to in sub-regulation (1)(a)(iv).
- (9) No person shall smoke, use or handle tobacco in any form or eat in a milking shed except in the change room or dining room of a milking shed;
- (10) As soon as milk animal have left a milking shed, all manure shall be removed from the milking shed and from the floor, and all entrances and exits of the milking shed shall be cleaned.

### **Milk containers and milking machine**

7. (1) A milk container shall –
  - (a) be designed and constructed in such a way that it has smooth finish, free from open seams, cracks and rust stains to ensure that, where necessary, they can be adequately cleaned, disinfected and maintained to avoid the contamination of milk;
  - (b) not be made wholly or partly of copper, or any copper alloy or any toxic material;
  - (c) be constructed in such a way that any surface that comes into contact with milk is accessible for the purpose of washing and disinfection; and
  - (d) not be used for any other purpose except the handling of milk.
- (2) A milking machine shall–
  - (a) be designed, constructed or manufactured in such a way that–
    - (i) the vacuum pipe of the machine can be drained to remove all the moisture;
    - (ii) be adequately cleaned, disinfected and maintained to avoid the contamination of milk;
    - (iii) is equipped with a device rendering visible the milk flow from each milk animal and;
    - (iv) comply with sub-regulation (1)(a), (b), (c) and (d);
  - (b) be durable and movable or capable of being disassembled to allow for maintenance, cleaning, disinfection, monitoring and, to facilitate inspection.
- (3) A bulk farm tank shall –
  - (a) be designed, constructed or manufactured in such a way that it–
    - (i) has a drainage incline leading directly to the outlet point;
    - (ii) is fitted with an outlet pipe made or manufactured and fitted in a way that all liquid can drain out of such tank, and the end of such outlet pipe shall be screw-threaded and fitted with a screw-on cap permitting such end to be shut off;

- (iii) is fitted with an automatic operated stirring mechanism capable, within five minutes of being put into operation, mixing the milk in such a tank;
  - (iv) is fitted with a thermometer capable of measuring the temperature of the milk in such tank accurately to the nearest two degree Celsius;
  - (v) is equipped to cool the milk in such tank to five degree Celsius or lower temperature within three hours, and, capable of keeping such cooled milk at a required temperature of between one and five degrees Celsius effectively;
  - (vi) is installed at a minimum distance of 0,5 metres from any roof, ceiling or wall to effectively keep the milk cool;
  - (vii) is insulated in such a way that when no cooling takes place, the temperature of the milk in such tank shall not increase by more than 3 degrees Celcius in 12 hours if the surrounding temperature is 32 degrees Celcius;
- (b) comply *mutates mutandis* with the provisions of sub-regulation (1)(a), (b), (c) and (d);
  - (c) be able to allow for maintenance, cleaning, disinfection, monitoring, and, to facilitate inspection.
- (4) The tank of a milk tanker shall –
- (a) be designed, constructed and installed in such a way that:
    - (i) it has an incline leading to the outlet pipe so that the total contents of such tank can drain out of the tank through the outlet pipe while the vehicle itself is in a horizontal position;
    - (ii) is insulated in such a way that the temperature of the milk in such tank shall not increase by more than two degrees Celsius every 48 hours;
    - (iii) it has at least one opening fitted with dust-proof lid through which the inside of such tank can be inspected and shall be equipped so that all surfaces that come into contact with milk can be adequately cleaned, disinfected as prescribed in sub-regulation (6);
  - (c) comply *mutatis mutandis* with the provisions of sub-regulations (1)(a), (b), (c), (d) and (3)(c).
- (5) Milk containers, and other fixed and unfixed apparatus and equipment shall be so washed and disinfected after use that they are clean, that fats and milk residues are dissolved and removed and that the bacteriological count on surfaces coming into contact with milk does not exceed 10 bacteria per 100 square millimeters of such surfaces after disinfection. The swabbing of the contact surfaces shall be conducted according to SABS Standard Test Method 763: Efficacy of Cleaning Plant, Equipment and Utensils: Swab Technique.

### Handling of milk

8. (1) The first/fore milk from every teat shall be taken as a sample to be tested for visual examination and shall be disposed of after testing in such a manner as to prevent contamination of the area. If such testing reveals any signs of abnormality in the milk, the milk of the animal concerned shall be kept separate and shall not be mixed with other milk nor used for human consumption.
- (2) Milk obtained from dairy stock following a minimum of four days after parturition (post-partum) shall not be added to milk destined for human consumption.
- (3) Milk shall not be transferred from one container to another by means of a third container.
- (4) Milk shall be protected from direct sunlight.
- (5) Milk shall be transferred to the milking room immediately after the stock has been milked.
- (6) Except when milk is being pasteurized or undergoing some other heat treatment process, the milk shall be cooled to a temperature of 5 degrees or lower, but above freezing point and kept at that temperature until it is removed from the milking area.

### Health status of dairy stock

9. (1) Every milk animal shall be marked with a distinguishing and indelible mark, which, such could identify the animal.
- (2) A register shall be kept of each separate milk animal's diseases, each withdrawal from the dairy herd and, each return to the dairy herd for milking purposes and all veterinary examinations and treatment records with the name of the veterinarian, if involved in such examinations or treatments.
- (3) Each individual milk animal shall be examined by a veterinarian at a minimum of at least once in every two-year cycle, provided that milk animals be further examined as required; and a report shall be obtained from the veterinarian after each examination.
- (4) The milk of any milk animal that is or appears to be ill shall not be made available for human consumption until such time as the holder has made sure that the animal is not suffering from a disease mentioned in sub-regulation (5).

- (5) The milk of dairy stock that suffer from mastitis, indurations of the udder, a secretion of bloody or ropy milk or milk otherwise abnormal, tuberculosis, salmonellosis, acute fever (with the inclusion of anthrax, anaplasmosis, redwater, ephemeral fever and lumpy skin disease, septic metritis, septic multiple mange, serious tick infection or brucellosis, or that have any open or septic wounds which may contaminate milk, milk containers, or apparatus or equipment or people who work with the milk animals, shall not be made available or used for human consumption unless steps have been taken to the satisfaction of the local authority to eliminate such health hazard.
- (6) Substances and materials used in the milking process or on dairy stock shall be kept in containers that are free of foreign or toxic matter and dirt, and such containers when not in use shall be covered with tight-fitting lids. Where applicable, such substances and materials shall be approved in terms of the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act 36 of 1947).
- (7) All flanks, udders, bellies and tails of visibly dirty milk animals shall before the milking process be cleaned, and if necessary dried with disposable or clean towel.

#### **Personnel hygiene –Milkers and Handlers of Milk**

10. (1) In addition to sub-regulation 6(4), personnel hygiene facilities shall be made available to ensure that an appropriate degree of personal hygiene can be maintained and to avoid contaminating milk, where appropriate facilities shall include-
  - (a) adequate means of hygienically washing and drying hands, including hand wash basins and a supply of hot and/or cold water and soap and disinfectant;
  - (b) toilets of appropriate hygienic design; and
  - (c) adequate changing facilities for personnel;
- (2) Such facilities shall be suitably located and designed.
- (3) The hands and fingernails of every milker or handler of milk shall be washed thoroughly with soap and water, and there shall be no accumulation of grime under the nails when milk is handled.
- (4) Each person handling milk, shall daily before commencement of activities or work put on clean and undamaged over-clothes and gumboots and wear them continuously while he is handling milk in the interests of milk safety and suitability to use.
- (5) Milk, shall not be handled by any person -
  - (a) who has on his or her body a suppurating abscess or a sore or a cut or abrasion, unless such abscess, sore, cut or abrasion is

- covered with a moisture proof dressing which is firmly secured to prevent contamination of the milk;
- (b) who is or who is suspected of suffering from or being a carrier of a disease or condition in its contagious stage that can be transmitted by food or animals, unless any such person immediately reports the disease or condition to the person in charge and a certificate by a medical practitioner stating that such person is fit to handle food is submitted;
  - (c) whose hands or clothing are not clean.
- (6) All employees shall be subjected to personal and food hygiene training relevant to the production and handling of milk and in the case of new employees prior to the commencement of handling milk. Records of such training must be made available to an Inspector on request.
- (7) The holder of a certificate of acceptability for a milking shed shall undergo training on food safety and hygiene aspects of the production & handling of milk by an accredited service provider.

## **STANDARDS AND REQUIREMENTS FOR TRANSPORT OF MILK**

### **Duties of the driver of a vehicle**

11. (1) If milk that is not already packed in its final retail packaging is loaded on a vehicle at a milking shed for transport to a further distribution point, the driver of such vehicle shall-
- (a) before any milk is loaded on such vehicle:
    - (i) carry out an alizarol test (68 percent alcohol) on a sample of the milk to be loaded, which sample shall be taken by himself or under his/her direct supervision from the container from which such milk will be loaded; and
    - (ii) take the temperature of the milk in the tank, if the alizarol test is positive, or if the temperature from such milk in the tank exceeds five degrees Celsius, which indicate inappropriate handling and the temperature under which the milk was stored, not accept such milk for transport;
  - (b) ensure that a milk tanker or milk container is cleaned and disinfected as soon as all the milk has been unloaded there from.
- (2) Samples taken in terms of paragraph 11(1)(a), shall comply to the relevant provisions of ISO 707/IDF 50:2008, Milk and milk products- guidance on sampling.
- (3) The bacteriological count on the surfaces coming into contact with milk shall not exceed 10 bacteria per 100 square millimeter of such surfaces after appropriate cleaning and disinfection has been done. The swabbing of the contact surfaces shall be conducted according to SABS Standard Test Method 763: Efficacy of Cleaning Plant, Equipment and Utensils: Swab Technique.

## GENERAL PROVISIONS

### Exemptions

12. (1) A local authority may exempt in writing any person from compliance with some of these regulations if in the opinion of such local authority, such non-compliance neither does nor will create a health hazard.
- (2) Such an exemption shall be subject to the conditions and valid for the period determined and stated in the said document by the local authority.

### OFFENCES

14. Any person who contravenes a provision of these regulations, or allows such a contravention to take place, shall be guilty of an offence and liable for a penalty as provided for under section 18 of the Act.

### COMMENCEMENT

15. These regulations –
- (a) except regulation 10 (6) and (7) shall come into operation on the date of the publication of the final regulations: and
- (b) regulation 10 (6) and (7) shall come into operation 12 months after date of final publication.

### REPEAL

16. Government Notice No. R. 1256 of 27 June 1986, as amended by Government Notices Nos. R.1111 of 30 August 2002; R.217 of 9 February 1990 and R.2104 of 21 October 1988, are hereby repealed.

**DR. A MOTSOLEDI, MP**  
**MINISTER OF HEALTH**  
**DATE:**

**ANNEXURE A**  
**[Regulation 3(1)]****APPLICATION FOR A CERTIFICATE OF ACCEPTABILITY FOR A MILKING SHED**

[in terms of the Regulations Relating to Hygiene Requirements for Milking Sheds, the Transport of Milk and Related Matters promulgated in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972)]

1. Name and Surname of Applicant: \_\_\_\_\_
2. Physical address:  
(GPS coordinates if available) \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
3. Postal address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
4. Telephone number: \_\_\_\_\_
5. Cellphone number: \_\_\_\_\_
6. Fax number: \_\_\_\_\_
7. E-mail address: \_\_\_\_\_
8. Description of premises:  
(As stipulated on the Title Deed) \_\_\_\_\_  
\_\_\_\_\_
9. Number of personnel to be employed: \_\_\_\_\_
10. Maximum number of milk animals to be milked: \_\_\_\_\_
11. Name of Holder or Manager: \_\_\_\_\_

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**SIGNATURE OF APPLICANT**

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**DATE**

**ANNEXURE B**  
**[Regulation 3(6)(a)&(b)]**

**CERTIFICATE OF ACCEPTABILITY FOR MILKING SHEDS AND TRANSPORT OF MILK**  
**(This certificate is not transferable from premises to premises or person to person)**

**A. ISSUING LOCAL AUHTORITY:** \_\_\_\_\_

CERTIFICATE No. \_\_\_\_\_

OFFICIAL DATE STAMP

**B. MILKING SHED**

Name and description of premises as in application form:

Address: (Location or trading area, Erf No.):
Address where milk is produced:

**C.**

Name of the farmer:	Tel:
Tel:	Fax
Fax:	

ID NUMBER \_\_\_\_\_

**D. CERTIFICATION AND RESTRICTIONS**

It is hereby certified that the above-mentioned milking shed complies with the provisions of regulations 6(1)(a) made by Government Notice No. \_\_\_\_ of \_\_\_\_\_ in respect of the handling of milk and transport of milk in the manner specified.

Conditions subject to which a certificate of acceptability is issued in terms of regulation 4(1)(2)

**E. SIGNATURE OF INSPECTOR**

		DATE
Name of inspector		
Official designation		

F. ENDORSEMENTS/EXEMPTIONS (In terms of regulation 4)	DATE	SIGNATURE OF INSPECTOR