# WEST RAND DISTRICT MUNICIPALITY



## **MUNICIPAL TARIFFS**

### 2022/2023 TARIFF BOOK

The Annual Tabled Budget for 2022/2023 has been tabled on \_24 March 2022. For further information, consult our website at <u>www.wrdm.gov.za</u> The MMC Finance, Alderman Brian Blake, has tabled the Annual Draft/ Tabled Budget for the 2022/2023 financial year to Council on \_24 March 2022. This annual tabled budget has now been endorsed by Council for the public consultation process.

This document will provide stakeholders with the most important information that is contained in the budget. Anyone can access the complete document on the website of the municipality at www.wrdm.gov.za; a hardcopy is available at the nearest public areas. The draft budget has also been submitted to the National Treasury, the Gauteng Provincial Treasury and Department of Co-operative Governance and Traditional Affairs for their comments.

### **Tariff Increases**

- Municipal health services 10% (CPIX plus 5.2%)
- Environmental services air quality licenses In terms of air quality regulations
- Emergency Services Training academy 4.8% (CPIX)
- Emergency services Fire risk management 10% (CPIX plus 5.2%)
- Rental of shops 8% (CPIX plus 3.2%)
- Rental of halls 10% (CPIX plus 5.2%)
- Sale of tender documents 4.8% (CPIX)

### MUNICIPAL HEALTH SERVICES

			Round	%
	2021/22	2022/23	Up	Increase
Re-issuing of a Certificate of Acceptability	R 133,10	R 146,41	R 146	10%
Issuing of a Certificate of Acceptability for				
events	R 133,10	R 146,41	R 146	10%
Issuing of Certificate of Competence for				
funeral undertakers	R 786,50	R 865,15	R 865	10%
Issuing of Duplicates Certificates of				
Acceptability for food premises	R 133,10	R 146,41	R 146	10%
Re-issuing of food premises for the removal of				
a prohibition	R 193,60	R 212,96	R 213	10%
		R1		
Issuing of an Export Certificate for foodstuffs	R 1 331,00	464,10	R 1 464	10%
Issuing of Certificate for destruction of food	R 423,50	R 479,10	R 479	10%
Condemnation Certificate	R 0,00	R0,00	R 0,00	10%
Issuing of a Health Certificate for the				
conduction of a hairdressing, beauty				
and/cosmetology service	R 133,10	R 146,41	R 146	10%
Issuing of a health Certificate for informal				
hairdressing, beauty and/or cosmetology	R 72,60	R79,86	R 80	10%
Issuing of a Health Certificate to conduct a				
child care services and crèches	R 133,10	R 146,41	R 146	10%
Issuing of a Health Certificate for				
accommodation establishment	R 665,50	R 732,05	R 732	10%
Issuing of 'Health' Permits for offensive trades	R 665,50	R 732,05	R 732	10%
Issuing of a Health Certificate for private				
amenity (camping grounds/caravan				
parks/holiday resort)	R 665,50	R 732.05	R 732	10%
Issuing of a Health Certificate for homes for				
the Aged	R 133,10	R 146,41	R 146	10%

Issuing of a Health Certificate for homes for				
the Aged Centre	R 133,10	R 146,41	R 146	10%

### AIR QUALITY MANAGEMENT SERVICES: AIR EMISSION LICENSES

Commercial	2021/22	2022/23	% Increase
Application			
Application for new atmospheric emission license	R10 000 per	R10 000 per listed	0%
	listed activity	activity	
Application for atmospheric emission license review	R10 000 per	R10 000 per listed	0%
	listed activity	activity under	
	under review	review	
Application for atmospheric emission license renewal	R5 000 per listed	R5 000 per listed	0%
	activity	activity	
Application for atmospheric emission license transfer	R2 000	R2 000	0%

### AIR QUALITY MANAGEMENT SERVICES: ADMINISTRATIVE FINE FOR SECTION 22A (ILLEGAL ACTIVITIES)

Minimum Fine	2021/2022	2022/2023	Increase
For operating illegally	R 200 000	R 200 000	0%
Aggravating Factors/Criteria	Yes	s/No	0%
	Additional amour	nt to the minimum	
	fine (if yes)		
Each year in which the facility	R 200 000 per	year, i.e. each 12	0%
has operated without a license	month cycle		
The facility for which the	R 1 000 000		0%
application is submitted is in a			
declared Priority Area in terms of			
section 18 of the Act			

### EMERGENCY SERVICES TRAINING ACADEMY

TRAINING: PUBLIC SAFI	ETY		
Training per Student	2021/22	2022/2023	
PATIENT CARE COURSES	Per Student	Per Student	
Basic First Aid 1	R 666	R 1,000	Restructure
Basic First Aid 2	R 666	R 1,000	Restructure
Basic First Aid 3	R 666	R 1,000	Restructure
EMT-B		R 10,000	Restructure
BAA Refresher		R 3,000	Restructure
AEA Refresher		R 5,000	Restructure
FIREFIGHTING COURSES (INDUSTRIAL)			
Basic Fire Fighting: Per person		R 1,000	Restructure
Workplace Fire fighting & evacuation		R 1,000	Restructure
Wildland Fire fighting		R 1,500	Restructure
General Refresher: Per day		R 500	Restructure
Tailored Training: Per Day		R 500	Restructure
RESCUE COURSES (PROFESSIONAL)		Per Student	
Aquatic Small Boat Handling	R5,324	R 4,000	Restructure
Aquatic Surface Rescue	R6,655	R 6,000	Restructure
Aviation Rescue	R4,659	R 6,000	Restructure
Confined Space Rescue	R6,655	R 6,000	Restructure
Fire Search and Rescue	R7,986	R 6,000	Restructure
Hazardous Materials Rescue	R7,986	R 6,000	Restructure
High Angle 1	R7,986	R 6,000	Restructure
High Angle 2	R9,983	R 7,500	Restructure
Wilderness Search and Rescue	R10,648	R 9,500	Restructure
Industrial and Agricultural Rescue	R4,659	R 4,000	Restructure
Motor Vehicle Rescue	R7,986	R 6,000	Restructure
Structural Collapse Rescue	R21,296	R 18,000	Restructure
Trench Rescue	R21,296	R 18,000	Restructure
FIREFIGHTING: FULL QUALIFICATIONS		Per Student	
Further education and training certificate:			
Fire & Rescue operations		R 20,000	Restructure
National Certificate: Fire& Rescue supervisory		R 15,000	Restructure
COMPETENCY & SPECIAL TAILORED TRAINING		Per Student	
Breathing Apparatus		R 5,500	Restructure
Pump Operators		R 5,500	Restructure
Incident Command		R 2,500	Restructure
Driver Training		R 6,000	Restructure
ADDITIONAL COST (Where applicable)			
Student Registration at UJ	R1,331	R 1,400	Restructure
Equipment Hire per student	R1,331	R 1,000	Restructure
Inconvienance allowance payable to			
Instructor if sleeping over is necesarry: per			
night		R 500	Restructure
Consumables: Actual cost + 10%			
Venue & Accomodation: Actual cost + 10 %			
Travelling per km: AA Tariff			
Travel (Airfare & Vehicle rental: Actual cost +			
10 %			

FIRE RISK N	FIRE RISK MANAGEMENT					
			Round	%		
	2021/2022	2022/2023	up to 10	Increase		
Flammable Liquids (Class 3,1 - 3,4)						
Inspection and Certification						
0 - 1 500 litres	R 483.00	R 531.30	R 530	10		
1 501 - 3 000 litres	R 569.00	R 625.90	R 630	10		
3001 - 9000 litres	R 652.00	R 717.20	R 720	10		
9 001 - 23 000 litres	R 734.00	R 807.40	R 810	10		
23 001 - 46 000 litres	R 817.00	R 898.70	R 900	10		
46 001 - 170 kilolitres	R 905.00	R 995.50	R 1,000	10		
Bulk storage (Class 3,1 - 3,4)						
Inspections and certification						
171 -800 kiloliter	R 1,935.00	R 2,128.50	R 2,130	10		
801 - 1 600 kilolitre	R 2,020.00	R 2,222.00	R 2,220	10		
1 601 - 2 400 kilolitre	R 2,103.00	R 2,313.30	R 2,310	10		
2 401 - 4 000 kilolitre	R 2,270.00	R 2,497.00	R 2,500	10		
4 001 - 4 800 kilolitre	R 2,354.00	R 2,589.40	R 2,590	10		
4 801 kilolitre and above	R 2,437.00	R 2,680.70	R 2,680	10		
Liquefied Petroleum Gas						
Inspection and Certification						
0 - 800 litres	R 483.00	R 531.30	R 530	10		
801 - 1 200 litres	R 569.00	R 625.90	R 630	10		
1 201 - 3 000 litres	R 652.00	R 717.20	R 720	10		
3 001 - 9 000 litres	R 734.00	R 807.40	R 810	10		
9 001 - 67 500 litres	R 817.00	R 898.70	R 900	10		
67 501 - 120 000 litres	R 899.00	R 988.90	R 1,000	10		
120 001 litres and above	R 917.00	R 1,008.70	R 1,200	10		
Spray room, Spray booth, Spray painting						
Inspection and Certification						
One (First) spray room/booth	R 350.00	R 385.00	R 390	10		
Each additional spray room/booth	R 88.00	R 96.80	R 100	10		
Transport of flammable liquids						
Inspection of vehicles and issuing of permit						
Horse	R 508.00	R 558.80	R 560	10		
0 - 1 500 litres	R 483.00	R 531.30	R 530	10		
1 501 - 3 000 litres	R 569.00	R 625.90	R 630	10		
3 001 - 9 000 litres	R 652.00	R 717.20	R 720	10		
9 001 - 23 000 litres	R 734.00	R 807.40	R 810	10		
23 001 - 46 000 litres	R 817.00	R 898.70	R 900	10		
From outside the WRDM Jurisdiction			Double			
Transport of hazardous substances						
Inspection of vehicles and issuing of permit						
Horse	R 508.00	R 558.80	R 560	10		
0 - 500 kilogram	R 483.00	R 531.30	R 530	10		
501 - 1 500 kilogram	R 569.00	R 625.90	R 630	10		
1 501 - 3 000 kilogram	R 652.00	R 717.20	R 720	10		
3 001 - 5 000 kilogram	R 734.00	R 807.40	R 810	10		
5 001 - 9 000 kilogram	R 817.00	R 898.70	R 900	10		
9 001 and above	R 901.00	R 991.10	R 1,000	10		

FIRE RISK MANAGEMENT					
			Round	%	
	2021/2022	2022/2023	up to 10	Increase	
Plan Approvals					
Liquefied Petroleum Gas					
113 - 3 000 litres	R 209.00	R 229.90	R 230	10	
3 001 - 9 000 litres	R 257.00	R 282.70	R 280	10	
9 001 - 67 500 litres	R 309.00	R 339.90	R 340	10	
67 501 - 120 000 litres	R 360.00	R 396.00	R 400	10	
120 001 litres and above	R 587.00	R 645.70	R 650	10	
Flammable Liquid store/Underground tanks					
Flammable Liquids (Class 3,1 - 3,4)					
41 - 3 000 litres	R 160.00	R 176.00	R 200	10	
3001 - 9000 litres	R 209.00	R 229.90	R 230	10	
9 001 - 23 000 litres	R 257.00	R 282.70	R 280	10	
23 001 - 46 000 litres	R 309.00	R 339.90	R 340	10	
46 001 - 170 kilolitres	R 360.00	R 396.00	R 400	10	
171 kilolitres and above	R 587.00	R 645.70	R 650	10	
Buildings					
Minimum Charge	R 160	R 176.00	R 200	10	
Spray room/booth per m <sup>2</sup>	R 1.60	R 1.76	R 2.0	10	
Rational Designs per m <sup>2</sup>	R 1.60	R 1.76	R 2.0	10	
Building plans per m <sup>2</sup>	R 1.60	R 1.76	R 2.0	10	
Site Development Plan	R 225.00	R 247.50	R 250	10	
Layout plans per tenant or floor	R 225.00	R 247.50	R 250	10	
Resubmission of plans	12% of		12% of		
	innitial		innitial		
	cost		cost		
Inspections					
Building inspection/Compliance Certificate	R 570.00	R 570.00	R 570	0	
Fire Works	R 570.00	R 627.00	R 630	10	
Report/Certificates					
Documentation/Fire Investigation Report	R 416.00	R 457.60	R 460	10	
Dolomite Certificates	R 373.00	R 410.30	R 410	10	

			Round	
	2021/2022	2022/2023	up	
Vehicle & Equipment Charges				
Fire Tender, Rescue or Specialized vehicle				
per hour or part thereof	R 588.00	R 588.00	R 1,200	Restructure
Service Vehicle per hour or part thereof	R 196.00	R 196.00	R 500	Restructure
Extrication or the use of Specialized				
equipment used per hour or part thereof	R 174.00	R 174.00	R 1,200	Restructure
Personnell Charges				
Officer and men cost per person per hour or				
part thereof	R 137.00	R 137.00	R 500	Restructure
Consumables				
Cost of materials used plus 10 %				
administrative charges				Restructure
Water				
Council approved water tariffs + 10%				Restructure
Documentation/ Information: Operational				
Fire/Special Services/Rescue Report	R 416.00	R 416.00	R 250	Restructure

### FIRE BRIGADE: OPERATIONAL

Buildings				
Minimum Charge	R 143	R 157.30	R 157	10
Spray room/booth per m <sup>2</sup>	R 1.43	R 1.57	R 1.6	10
Rational Designs per m <sup>2</sup>	R 1.43	R 1.57	R 1.6	10
Building plans per m <sup>2</sup>	R 1.43	R 1.57	R 1.6	10
Site Development Plan	R 204.60	R 225.06	R 225	10
Layout plans per tenant or floor	R 204.60	R 225.06	R 225	10
50 % less for NPO				
Resubmission of plans			12% of	
			innitial cost	New
Inspections				
Building inspection/Compliance Certificate	R 325.50	R 569.63	R 570	75
Fire Works	R 325.50	R 569.63	R 570	75

### Report/Certificates

	Docum	entation/Fire F	Reports	R 378.40	R 416.24	R 416	10	
	Dolomite Certificates R 338.80 R 372.68 R 373 10							
RENTAL OF HALLS								
IMBIZO CHAMBER								
(Maximum number of persons 100)								
A session be determined as a period of 4 hours								
202	1/2022	202	22/2023					
Deposit	Rent	Deposit	Rent		equency			
R 1,188	R 1,188 R 1,188 R 1,307 R 1,307 Per Session (Weekdays)							
R 1,188	R 1,782	R 1,307	307 R 1,960 Per Session (After hours and Saturdays)					
R 1,188	R 2,376	R 1,307	R 2,613	<sup>3</sup> Pe	r Session (Sund	lays and Public	c holidays)	

### **MODIRO ROOM**

(Maximum number of persons 80)

#### A session be determined as a period of 4 hours

2021	/2022	2022/2023		
Deposit	Rent	Deposit Rent		Frequency
R 713	R 713	R 784	R 784	Per Session (Weekdays)
R 713	R 950	R 784	R 1,045	Per Session (After hours and Saturdays)
R 713	R 1,188	R 784	R 1,307	Per Session (Sundays and Public holidays)

### **MEELSEMAJH ROOM**

(Maximum number of persons 40)

### A session be determined as a period of 4 hours

202 <sup>-</sup>	1/2022	2022	2/2023	
Deposit	Rent	Deposit	Rent	Frequency
R 950	R 950	R 1,045	R 1,045	Per Session (Weekdays)
R 950	R 1,188	R 1,045	R 1,307	Per Session (After hours and Saturdays)
R 950	R 1,782	R 1,045	R 1,960	Per Session (Sundays and Public holidays)

### **BONDESIO ROOM**

(Maximum number of persons 100)

### A session be determined as a period of 4 hours

202	1/2022	2022/2023			
Deposit	Rent	Deposit	Rent	Frequency	
R 713	R 713	R 784	R 784	Per Session (Weekdays)	
R 713	R 950	R 784	R 1,045	Per Session (After hours and Saturdays)	
R 713	R 1,782	R 784	R 1,960	Per Session (Sundays and Public holidays)	

### BOARDROOMS AND LECTURE ROOM

(Health Boardroom: Maximum number of persons 44)

(Infrastructure Boardroom: Maximum number of persons 40)

(Public Safety Lecture Room: Maximum number of persons 29)

### A session be determined as a period of 4 hours

202	1/2022	2022/2023			
Deposit	Rent	Deposit	Rent	Frequency	
R 713	R 713	R 784	R 784	Per Session (Weekdays)	
R 713	R 950	R 784	R 1,045	Per Session (After hours and Saturdays)	
R 713	R 1,782	R 784	R 1,960	Per Session (Sundays and Public holidays)	

A de	posit of R1080-0	0 be charged or		ere the mentioned facilities are leased separately from ers/Rooms
20	21/2022	20	022/2023	
Deposit	Rent	Deposit	Rent	Frequency
R 1,188	R 1,188	R 1,307	R 1,307	Per Session (Weekdays)
R 1,188	R 1,426	R 1,307	R 1,569	Per Session (After hours and Saturdays)
R 1,188	R 1,782	R 1,307	R 1,960	Per Session (Sundays and Public holidays)
-	021/2022		022/2023	en and equipment
Deposit	Rent	Deposit	Rent	Frequency
R 0	R 83	R 0	R 91	Per hour
	A penalty if a	facility is occup	bied for a longer	r period than stipulated in the lease agreement
20	21/2022	20	022/2023	
Deposit	Rent	Deposit	Rent	Frequency
R 0	R 118	R 0	R 130	Per hour

BAR and/or LAPA AREA and/or KITCHEN (Maximum number of persons 100) A session be determined as a period of 4 hours

### **OTHER TARIFFS**

	202 <b>1</b> /202 <b>2</b>	202 <b>2</b> /202 <b>3</b>	% Increase		
Rental of shops	8% increase				
Supply chain management					
Sale of tender documents	R350	R400	4.8%		

DISASTER MANAGEMENT AND COMMUNITY SA		
	2022/23	
Development of contingency/Evacuation Plans	R 1,000.00	Restructure
Contingency/Evacuation Plan Drill Exercise per hour or part thereof (per Officer)	R 500.00	Restructure
Monitoring/On Site Standby for events per hour or part thereof (per Officer)	R 500.00	Restructure

## ANNEXURE A

# WEST RAND DISTRICT MUNICIPALITY



### PROPOSED INCLUSION OF THE MHS FINES SCHEDULE TO THE 2022/23 TARIFFS AND FINES BOOK

### ANNEXURE 1

### DEPARTMENT HEALTH AND SOCIAL DEVELOPMENT: FINES SCHEDULE IN TERMS OF NATIONAL HEALTH ACT 63 OF 2003, FOOD STUFF COSMETIC AND DISINFACTANT ACT, 1972 (Act 54 of 1972), WEST RAND DISTRICT MUNICIPAL HEALTH SERVICES BY-LAWS 154 of 2010 AND OTHER RELATED LEGISLATION

12/10/R

### PURPOSE

The Chief Magistrate has been presented with these in order to approve the Fine Schedule of the Municipal Health Services Bylaws so that these fines determinations can be implemented in the West Rand in accordance to the West Rand District Municipality Municipal Health Services By-Laws part 154 of 13 August 2010 and part 126 of 24 June 2011 (*Copies attached*).

### BACKGROUND

The West Rand District Municipality has approved and promulgated by-laws which seek to promote and Protect Public Health.

This document was presented in the consultative meetings and therefore, the inputs obtained have been factored in. Attached here is the rest of the MHS By-Laws fines schedule.

### RECOMMENDATIONS

 That the proposed Fines determination for the West Rand District Municipal Health Services By-Laws Fines schedule be included to the 2022/23 tariffs and fines book while awaiting approval by the Chief Magistrate which will subsequently be implemented by Environmental Health Practitioners of the West Rand District Municipality.

### **RECOMMENDED FINES**

### **CHAPTER2: PUBLIC HEALTH**

SECTION	OFFENCE	PROPOSED	APPROVED
		FINE	
Sect 3(1)	Create a public health Hazard	R700.00	
		COURT	
Sect 3(2)	Failure to ensure that a public health hazard does not occur	R700.00	
		COURT	
Sect 3.3	Causing a public health hazard whereby 3.3.1 the premises	R700.00	
	are infested with pests or pests are breeding in large numbers	COURT	
	on the premises		
Sect 3.3.2	Causing conditions on the premises which are conducive to	R700.00	
	the spread of a communicable disease or which may cause a	COURT	
	non-communicable disease		
Sect 3.3.3	Causing any unsanitary condition in any part of the premises	R700.00	
		COURT	
Sect 3.3.4	Providing any water supply for domestic consumption on the	R700.00	
	premises that is unsafe for human consumption	COURT	
Sect 4(1)	Failure to eliminate a public health hazard within 24 hours of	R 500.00	
	becoming aware of its existence		
Sect 4(2)	Failure to report to council the existence of a public health	R 500.00	
	hazard in writing when unable to eliminate the public health		
	hazard		
Sect 5 (1)	Cause a public health nuisance anywhere in the municipal	R700.00	
	area.	COURT	
Sect 5 (2)	Failure to ensure that a public health nuisance does not arise	R 700.00	
	on those premises.		

### **CHAPTER 3: GENERAL**

### OFFENCE AND PENALTIES

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect	Contravenes or fails to comply with any provision of these by-	R1000.00	
3.1(1)	laws, or	COURT	
Sect	Fails or refuses to give access to premises to an Environmental	R1000.00	
3.1(2)	Health Practitioner authorized thereto by the Municipality when requested to give such access	COURT	
Sect	Obstructs or hinders an Environmental Health Practitioner in	R1000.00	
3.1(3)	the execution of his duties under this by-laws	COURT	
Sect	Fails or refuses to give information to an Environmental Health	R1000.00	
3.1(4)	Practitioner which is lawfully required or knowingly furnishes	COURT	
	false or misleading information.		
Sect 4	No person shall through his conduct, default or sufferance,	R1000.00	
	cause or permit a nuisance and/or health hazard to exist on any	COURT	
	premises, and every owner and every occupier of a premises		
	shall at all times maintain such premises in good repair and in a		
	neat way and free of a nuisance and/or conditions that may		
	cause health hazard		

### **CHAPTER 4: POTENTIAL HAZARDOUS USES OF PREMISES**

SECTION	OFFENCE	PROPOSED	APPROVED
		FINE	
Sect 2(1)	Contravenes or fails to comply with any provision of these by-	R700.00	
	laws or create a Public Health Hazard	COURT	
Sect 2 (2)	Uses premises in a manner or for a purpose that is listed in	R 500.00	
	part A of schedule one, without a Health Permit or Certificate		
Sect 3.1	Any person who wants to undertake a scheduled use on any premises but wishes to be exempted from complying with any requirement of these By-laws relating to the use	R 500.00	
	concerned, may apply to the Municipality in accordance with		
	Section 6 for an exemption certificate.		

### **CHAPTER 5 - GENERAL HYGIENE**

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 1	No person shall fail to keep any premises owned or occupied by him/her clean and free of refuse, debris, waste, glass, paper, rags, tins, trash, ash and coal, weeds and long grass, or allow any thicket, shrub or any other matter, wreck, body, chassis, engine or other part of a motor vehicle which is unsightly or which may be a nuisance or health hazard or which may offend the inhabitants of the neighborhood.	R500 COURT	
Sect 2	Engage in activities or place items which encourages breeding of flies, mosquitoes, undesirable insects and harborage for rodents (vector control)	R 500.00 COURT	
Sect 2.1.1	Place, throw or cause to be thrown out any waste or any other substance whatsoever, or permit such waste or other substance to remain there, in such a way and for such a time that the breeding of flies or mosquitoes is promoted or that rodents or other vermin are attracted to such premises.	R 500.00	
Sect 2.1.2	Use any organic waste or any other substance whatsoever for gardening purposes that is not as matured or well-rotted as to be incapable of breeding flies.	R500.00	
Sect 2.1.3	Store or keep manure, except in such a way as to preclude the open attraction and breeding of flies.	R1000.00 COURT	
Sect 2.1.4	Fail to keep any premises of which he is the owner or occupier free from stagnant water and from articles such as bottles or crockery, whether whole or broken, tins, tanks and any other articles whatsoever capable of holding water under such conditions as would permit or favor the breeding of mosquitoes	R 500.00	
Sect 2.1.5	Fail to provide all tanks, barrels and similar containers on any premises of which he is the owner or occupier, with covers of wood or metal, and fail to screen with mosquito gauze all openings other than the delivery exit.	R 500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 2.1.6	Fail to maintain all gutters and down pipes, free from sagging and from obstructions such as mud, leaves and other substances so as to prevent the accumulation of water therein.	R 500.00	
Sect 2.1.7	Fail to take adequate measures to protect from mosquitoes breeding in ponds, excavations, wells, swimming pools or any other stagnant water source on the premises of which he is the owner or occupier by filling in, draining out or covering with oil at least once in every seven day such ponds, excavations, swimming pools or stagnant water source, or in case of wells, by providing a mosquito-proof cover and a pump.	R 500.00	
Chapter 3 Sec 3.1	Fouling and littering of public places and open spaces No person shall throw, dump, store, keep or drop refuse, rubbish, glass, tins, paper, car wrecks or parts of motor vehicles, dead animals, waste water or flushing water or other litter or waste, whether liquid or solid, on or in a street, road, bridge, thoroughfare, open space, vacant stand, public place or erf, spruit or watercourse, or cause or permit same to be thrown, dumped or dropped there, or cause or permit any such liquid to flow into such a place. - Means of a vehicle, trailer or similar means	R1000.00 COURT	
	<ul> <li>Means of a wheel barrow, container or similar means</li> <li>Littering</li> </ul>	R 500.00	
		R 300.00	
		R300.00	
Sect 3.2	Failure to remedy the caused fouling and littering to the Environmental Health Practitioner	R1000.00 COURT	
Sect 4.1	Bath or wash himself or another person on a road, bridge, thoroughfare, open space, vacant stand or erf or in a stream or watercourse	R 300.00	
Sect 4.2	Wash clothing, a vehicle, an animal or article or implement on a street, road, bridge, thoroughfare, public place or in a stream or watercourse.	R 300.00	
Sect 5	Cause or permit ash, grit or soot to rise from any chimney in such a way as to be offensive, injurious or hazardous to health.	R1000.00 COURT	
Sect 6.1	Cause or permit dust from a building or structure in the course of erection or demolition, or from any premises, to be discharged into the surrounding atmosphere at any time in such a quantity or such a way as to be offensive, injurious or hazardous to health.	R 500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 6.2	Cause or permit any dust that is generated on, and emitted from the premises due to any activity or process and discharged into the surrounding atmosphere in a manner or quantity that is sufficient to have an adverse impact on public health.	R 500.00	
Sect 7	Permit any waste material including and not limited to tires, rubbish, garden refuse or waste, or any other material to be burned in or on any premises, public place or part thereof, unless in an approved appliance.: - Public places/Private dwelling	R500.00	
	- Industry/Business/commercial	R1000.00 COURT	
Sect 8	No person shall erect or cause or permit to be erected any building on a site he knows or suspects to have been contaminated by faecal, animal or vegetable matter	R3000.00 COURT	
Sect 9	No person shall let or occupy or cause or permit to be occupied, a room for sleeping or residential purposes unless such room complies with the requirements of the National Building Act as regards habitable rooms.	R1000.00 COURT	
Sect 10	Failure to provide any backyard or open space associated with a premises not formed, graded or paved such that surface water may easily run off from there to a storm water drain or course or other proper receptacle.	R1000.00 COURT	
Sect 11	Failure to connect all waste water pipes from sanitary facilities, baths, wash hand basins and similar appliances to the municipal sewer in the manner prescribed by the Municipality.	R 500.00	
Sect 12	No person shall prevent, obstruct or interfere with the provision of any sanitary service undertaken by the Municipality	R 500.00	
Sect 13	Failure to supply the minimum number of toilets in a building or premises in accordance with the requirements as defined in the National Building Act	R1000.00 COURT	
Sect 14	No contractor or any other person having workers in his/her company for the construction of any building or any other work shall fail to provide such workers with adequate and convenient toilets in terms of the requirements of the National Building Act.	R1000.00 COURT	
Sect 15	No person shall provide, erect, make, retain or use any pail closet inside or under the same roof as a dwelling.	R500.00	
Sect 16. 1	Failure to keep every backyard, refuse area or open space and every approach to it and every water closet, toilet and urinal in a clean and neat condition and in good repair.	R500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 16. 2	Failure by the owner, occupier or person in control of any water closet, toilet, urinal, backyard or open space or approach thereto to comply with a notice from the Municipality instructing him to cause such a place to be cleaned and/or repaired.	R500.00	
Sect 17.1	Failure to provide an adequate urine tank or an adequate number of urine pails on a premises, having regard to the size, extent of occupation or use of such premises.	R500.00	
Sect 17.2	Failure to use any urine tank or pail supplied exclusively for the reception of urine, and any person who allows or permits such a tank or pail to be used other than exclusively for such purpose will be guilty of an offence.	R500.00	
Sect 18	Failure by the owner of a premises not connected to a public sewer or not provided with other satisfactory means for the disposal of waste water to provide such premises with a sufficiently large tank/tanks to contain slops, bath water or other waste liquids produced in a period of 48 hours on the premises.	R500.00	
Sect 18.1	Failure to provide an overhead tank or tanks so that it is possible to discharge the contents by gravity into the Municipality's removal vehicles.	R500.00	
Sect 18.2	Failure to provide an effective filter, pump and indicator, with such outlet pipes so constructed and placed that provision is made for the proper emptying and cleansing of such tank/tanks.	R500.00	
Sect 19	Failure by the occupier of a building or premises where both under-ground and overhead tanks are provided for the storage of waste water to pump, or cause to be pumped, the contents of such underground tank/tanks to the overhead tank/tanks immediately prior to the overhead tanks being emptied by the Municipality.	R500.00	
Sect 20	Failure by the owner, occupier, manager or caretaker to take the necessary steps where the drainage system or any part thereof on any premises become blocked or in any other way defective, of such premises must, as soon as this is brought to their attention, to have such obstruction or defect of such drainage systems or parts removed or repaired.	R500.00	
Sect 21	No person shall cause or permit any urine to be discharged into a slops tank associated with other premises.	R500.00	
Sect 22	No person may provide any service for the removal or disposal of human excrement and urine on any premises except with the written authority of the Municipality by means of a permit authorizing that service where such removal or disposal of human excrement or urine is effected under such conditions and in such a way as to	R 500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	prevent any nuisance or health hazard or annoyance to the neighbourhood where the human excrement is removed or disposed.		
Sect 23	No person may on any private premises install, alter, re-site, operate or maintain any septic tank, filter installation or other works for the disposal of sewage, except in terms of a permit authorizing that activity.	R1000.00 COURT	
Sect 24	Failure to comply with the the Municipality's written notice, specifying the hours during which the contents may be pumped out of any sewage works. No person shall himself or by means of a labourer or a member of his family pump the contents out of such work at any other time.	R 500.00	
Sect 25	No person shall continue to use a septic tank, filter installation or any other sewage works after being served a notice requiring him to discontinue its use because of a nuisance arising there or because of the availability of the Municipal sewer for his premises	R 500.00	
Sect 26	No person shall fail or neglect to open up clean, repair, alter or rebuild a septic tank, filter installation or any other sewage works. On private property, if so required by the Municipality in writing, calling on him to undertake such work to remove any nuisance or public health hazard which may arise from such defective septic tank, filter installation or any other private sewage works.	R500.00	
Sect 27	No person should dispose solid or liquid sewage, sewage effluent or waste water from baths, hand-wash basins or kitchen sinks or in such a location as to cause or be liable to cause dampness in any premises or part thereof, or to endanger the quality of any water supply, or cause any nuisance or hazard.	R500.00 COURT	
Sect 28	No owner or occupier of any premises may make use of any method for the disposal of sewage unless the Municipality's sewage removal service for that premises is not available.	R 1000.00 COURT	
Sect 291.1	The Municipality will provide a service for the collection and removal of waste from premises at the prescribed charges and in a manner in which the Municipality may determine.	R500.00	
Sect 29.1.2	The occupier of any premises on which waste is generated must make use of the Municipality's service for the collection and removal of such waste unless, the Municipality has granted written exemption and keeps such waste in the manner prescribed by the Municipality.	R500.00	
Sect 29.1.3	On premises where the Municipality's refuse removal service is not available, the keeping of waste and the disposal thereof must take place in an approved manner.	R500.00	
Sect 29.1.4	On premises where health care risk waste is generated, the keeping and removal of such waste shall be in accordance	R500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	with the requirements of the Municipality and with chapter 24 of these By-laws.		
Sect 29.2	Failure to provide any building (complexes, etc.), excluding a dwelling house, in which refuse is or will be generated with an adequate storage area for refuse containers according to SANS 0400-1990: the application of the National Building Regulations and Building Standard Act.	R500.00	
Sect 29.3.1	Failure to store the containers within an enclosed area.	R500.00	
Sect 29.3.2	Failure to construct the area of a non-absorbent material such as concrete or asphalt and must be smooth, durable and sloped to drain and washing facilities for regular cleaning/disinfecting.	R500.00	
Sect 29.3.3	Failure to install equipment for refuse and recyclables such as an on-site compactor so that accumulation of debris and insect and rodent attraction and harbourage is minimized and effective cleaning is facilitated around.	R500.00	
Sect 29.3.4	Failure to provide a storage area of sufficient capacity to hold refuse, recyclables and returnable that it accumulates	R500.00	
Sect 29.3.5	Failure to keep the storage area in a neat condition in compliance with a maintenance plan.	R500.00	
Sect 29.3.6	Failure to provide a storage area that is easily accessible for waste disposal (but secure to prevent unauthorized entry) and collection by the Council or private firm.	R500.00	
Sect 29.3.7	Failure to only dispose of domestic waste (residential purposes and purposes of public worship, including halls or other buildings used for religious purposes, but does not include business waste, building waste, garden waste or bulky waste) in this area.	R500.00	
Sect 29.3.8	Failure to provide and erect a notice board with the details of the responsible person and the Council.	R500.00	
Sect 29.3.9	Failure to provide where any refuse containers receive refuse from any chute, a chute that shall be designed and erected so as to be safe in operation.	R500.00	
Sect 29.3.10	Failure to ensure that skips or containers are emptied at least once a week, or more frequently.	R500.00	
Sect 29.3.11	Failure to ensure that waste containers are clean for re-use.	R500.00	
Sect 29.4	Failure to comply with any of the provisions of section 29.4 Specific Requirements-Waste Storage and Disposal (Food Factories)	R500.00	
Sect 29.4.1	Failure to ensure that facilities of waste storages are designed to preclude the entry and harbourage of pests and to avoid contamination of food, potable water, equipment, buildings and roadways on the premises and the environment in general.	R500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 29.4.2	Failure to cover skips or containers that contain food waste, offal and other waste material and emptied at least once a day or more frequently, as its consistent with minimizing the risk of infestation.	R500.00	
Sect 29.4.3	Failure to ensure that skips or containers are located as far as possible from food processing areas.	R500.00	
Sect 29.4.4	Failure to ensure that generated combustible waste are be burned in an incinerator of approved design, and it must be located at an adequate distance from the factory so as to avoid a fire hazard and contamination of the factory air supply.	R500.00	
Sect 29.4.5	Failure to ensure that waste containers are provided in appropriate locations in the factory. Failure to ensure that waste containers are only used and marked as food containers and have to be emptied daily. Packaging material, whether damaged or not, should not be used as a receptacle for waste.	R500.00	
Sect 29.5 (i)	No person may-(I) operate a vehicle for the conveyance of waste upon a public road unless the vehicle has a body of adequate size and construction for the type of waste being transported.	R500.00	
Sect 29.5 (ii)	No person may- (ii) fail to maintain a vehicle used for the conveyance of waste in a clean, sanitary and roadworthy condition at all times.	R500.00	
Sect 29.5 (iii)	No person may- (iii) fail to cover loose waste on an open vehicle with a tarpaulin or suitable net; and	R500.00	
Sect 29.5 (iv)	No person may-(iv) cause or permit any waste being transported in or through the municipal area to become detached, leak or fall from a vehicle transporting it, except at a waste disposal facility	R500.00	
Sect 30 30.1	<b>Removal of dead animals</b> Failure by the owner to remove a dead animal within the municipal area, within 24 hours of its death, failed the carcass to be removed in such a way as to constitute no nuisance or health hazard or annoyance to the occupiers of any premises in the neighbourhood or dispose thereof in an approved manner.	R500.00	
Sect 31	No person may cause or permit the pollution or contamination of catchments areas, rivers, canals, sources, wells, reservoirs, filter beds, water purification or pumping works, tanks, cisterns, or other sources of water supply or storage	R1000.00 COURT	
Sect 32	Unprotected or dangerous condition concerning wells, boreholes and excavations	R500.00 COURT	
Sect 32.1	No owner or occupier of a premises may permit a well, borehole or any other excavation on such premises to be in	R500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	an unprotected or dangerous condition, and no such person shall fail to fence, fill in or cover over such a well, borehole or excavation in such a way as to effectively safeguard it.		
Sect 32.3	The owner or occupier of the premises shall be jointly and severally responsible for the due compliance with the provisions of this Section.	R500.00	
Sect 32.4	No person may fill in a well, borehole or excavation in such a way or with such materials as to cause, or be likely to cause, adjacent wells, boreholes or underground water to be polluted.	R500.00	
Sect 34	No owner or occupier of any premises may sink, or dig, or cause or permit to be sunk or dug, a well or borehole unless he has notified the Municipality at least fourteen days in advance of his intention to do so, stating the proposed location and nature of such work and the purpose for which the water is to be used.	R1000.00 COURT	
Sect 35.1	No person who is the owner of any premises shall fail to provide for the use of the occupiers thereof a proper, adequate and wholesome water supply, free from the hazard of pollution, which supply shall at all times be easily accessible.	R500.00	
Sect 35.2	No person owner or occupier, shall fail to provide at his or her own cost, a written proof of the chemical and or biological examination or analysis by a qualified analyst as defined in Section 13(2) of the Foodstuffs, Cosmetics and Disinfectants Act, Act 54 of 1972 in respect of water supply referred to in subsection 35.1 above when required of him or her by the Inspector. Sam )les for such analysis shall be collected and dispatched	R500.00	
Sect 35.5	Use, or permit to be used, water from a well, borehole, spring, dam. river or other source, excluding the supply provided by the Municipality, for human consumption or for the purpose of preparing or manufacturing food or drink for human consumption or for any other domestic purposes or for cleansing vessels or utensils used in the preparation or manufacture of food or drink for human consumption, unless the Inspector has certified that such water is fit for such purpose.	R500.00	
Sect 36	Storm water run-off from potentially hazardous premises	R500.00 COURT	
Sect 36.1.1	Failed to divert the maximum storm water runoff, which could be expected within a period 24 hours with an average frequency of recurrence of once in 100 years from any land on which any substance which may pollute a water course, is or was handled, produced, stored, dumped or spilled.	R500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 36.1.2	Failed to collect all polluted runoff water arising on the land and retain such water for reuse, treatment or purification.	R500.00	
Sect 36.1.3	Failed to separate all effluent from storm water systems.	R500.00	
Sect 36.1.4	Failed to prevent the erosion or leaching of material from slimes dams, ash dams, any dump or stockpile on the said land and contain any material so eroded or leached in the said area.	R500.00	
Sect 36.1.5	Failed to prevent any substance or polluted water from entering any borehole, well, spring, and ravine or water course.	R500.00	
Sect 36.1.6	Failed to locate any dump, stock-pile, dam, drain, canal, conduit, sewer or any other structure on the said land so as to prevent impacts on the quality of surface and/or ground water.	R500.00	
Sect 36.1.7	Failed to keep all water passages open and free of obstruction from matter which may impede the flow of water or effluent therein.	R500.00	
Sect 36.1.8	Failed to convey and discharge water or purified effluent into a drain, canal, conduit, sewer or water course in such a manner that no erosion of the land or the banks of the water course will take place.	R500.00	
Sect 36.2.1	Failed to use a specific to locate any dump or dam associated with catchments or barrier dams within one in 100 year flood line of a water course, dam, pan or lake.	R500.00	
Sect 36.2.2	Failed to use coal, coal discard, carbonaceous material or any other material for the construction of any slurry, evaporation or catchments dam, or any embankment, road or railway in a manner likely to cause water pollution;	R500.00	
Sect 36.2.3	Not discharge or cause or permit to be discharged from such land, either directly or indirectly, industrial or storm water which could be contaminated by any substance whether such substance is a solid, liquid, vapour, gas or any combination thereof which is produced, stored, stockpiled,	R500.00	
(i)	dumped or spilled on such land. Construct boundary walls of an appropriate size around any tank/tanks containing any substance that can cause pollution so as to contain the volume of the largest tank in		
(ii)	the event of any unlawful or accidental discharge from such tank/ tanks. Clean any industrial surface area so as to prevent the pollution of storm water which may impact on the quality of surface and/or ground water.		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 36.2.4	Any person removing or handling material from any waste or dump shall establish or replace to the satisfaction of the duly authorized official of the Municipality any works required by him for the prevention of water pollution which could occur as a result of the operations of the said person.	R500.00	
Sect 36.2.5	Failure to provide a free board of at least 0.5 meter above the expected maximum level of precipitation to be expected over a period of 24 hours with a frequency of once in 100 years for dams, conduits and channels used for the containment of liquid that may pollute the environment.	R500.00	
Sect 40	No person shall demolish or commence to or cause or allow being demolished any buildings without first having notified the Municipality in writing of his or her intention to do so and obtained the Municipality's written authority to commence such demolition. No such authority shall be given unless and until -	R1000.00 COURT	
Sect 40. 1	Failure to ensure that all necessary steps have been taken to destroy rodents in such buildings.	R1000.00 COURT	
Sect 40.2.1	Failure to comply with all instructions or orders which were lawfully issued by the Environmental Health Practitioner in connection with such building or its demolition in terms of any law.	R1000.00 COURT	
Sect 41	Failure by the lease holder of the building to provide and maintain in any building, portions of which are leased as separate tenements, of the building proper and adequate natural and/or artificial lighting for any staircase and passage used by the occupiers of such tenements.	R1000.00 COURT	
Sect 42.1	No person shall erect a pit latrine or construct a French drain less than 50 metre from a ground water source.	R1000.00 COURT	
Sect 42.2	No person shall erect a pit latrine less than 5 metre from a dwelling house or from the boundary of the premises.	R1000.00 COURT	
Sect42.3	No person shall erect a pit latrine or construct a French drain such that it is on a higher ground than a source of ground water (wells or streams).	R1000.00 COURT	
Sect 43.1	Failure of all funeral undertakers' premises to at all times comply with the Regulations Relating to the Funeral Undertakers' Premises, No. R. 237 dated 8 February 1985, as promulgated by the Minister of Health.	R1000.00 COURT	
Sect 43.3	Failure of the person in charge of a funeral undertaker's premises to apply and obtain a certificate of competence in respect of such premises, in the prescribed form to the Municipality.	R1000.00 COURT	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 44	Removal of building, rubies and other waste.44.1 Failure to remove building rubble, rubbish, otherdebris or combustible waste material within 14 (fourteen)days from the after completion of work being executedfrom the site.	R1000.00 COURT	
Sect 45	Failure to ensure that Sanitary facilities are sited by the contractor or any other person for the construction of any building or any other work not to be a nuisance or offensive and at all times be maintained in a clean and hygienic condition. Failure, if they are of a permanent nature to remove it immediately by the owner once work has been completed.	R1000.00 COURT	
Sect 46	Failure to provide adequate water that complies with the requirements set out in SANS 241: Failure to ensure that drinking water are provided by the contractor or any other person for all personnel.	R1000.00 COURT	
Sect 47 47.1	<b>Dust control and construction sites</b> Failure to minimize emission of dust from the construction	R500.00	
	site with dust control measures in a form of a plan by the constructor or responsible person. The dust control measures in a plan must be implemented as prescribed in the Guidelines for reducing Air Pollution from Constructions and submitted the Environmental Health Section.		
Sect 47.1	Failure to include the following in the dust control plan employed by the constructor or responsible person - Pre-wet site;	R500.00	
47.2.1 47.2.2	Provision of adequate water supply for wetting purposes. Install gravel on access routes; Clean up and compact access routes daily.		
47.2.3	Control the speed of traffic.		
47.2.4	Control the rate and manner of material handling and		
47.2.5	transportation.		
47.2.6	Comply with the National Building Act Regulation F6, Control of Dust and Noise.		
47.2.7			

FINE Sect 2 No trader rendering salon services in the hairdressing, R 500.00 cosmetology/beauty service industry may conduct the industry in or on a premises if it does not comply with the provisions of Section 2 Sect 2.1 Failure to ensure that the premises are adequately lit and R 500.00 ventilated as defined in the National Building Act. Sect 2.2 Failure to ensure that all shelves, fixtures and table tops on R 500.00 which instruments are placed are made of a cleanable, durable and non-absorbent material as approved by the municipality. Sect 2.3 Failure to provide water and toilet facilities as set out in the R 500.00 National Building Act. Failure to ensure that informal hairdressers provide water and toilet facilities are available within a distance approved by the municipality. Failure to provide adequate facilities for the washing of hair Sect 2.4 R 500.00 and hands, having potable water laid over them and a system for the disposal of waste water which is approved by the municipality. Sect 2.5 Failure to provide adequate storage facilities which are R 500.00 approved by the Inspector. Sect 2.6 Failure to ensure that the walls and floors are constructed of R 500.00 a material which will permit adequate cleaning. Sect 2.7 Failure to ensure that a solid or temporary wall separates R 500.00 those parts of the premises which are used for the storage and preparation of food or as a sleeping apartment. Sect 2.9 Failure to provide in writing the cleaning, disinfection and R 500.00 sterilizing procedures and submit it to Environmental Health Practitioner for approval. Failed to provide a gazebo or similar structure with three (3) Sect 3.1 R 500.00 side panels and with a ground cover. Sect 3.2 Failure to ensure that the area where the gazebo or similar R 500.00 structure is located and immediate surroundings are easily cleaned. Sect 3.3 Failure to ensure that the gazebo are cleaned daily. R 500.00 Sect 4.1 Failure to ensure that the premises, tools, equipment and R 300.00 clothing are kept neat, clean and in good condition at all times. Sect 4.2 Failure to ensure that the premises is equipped with R 300.00 approved means for the disinfection of instruments or equipment which, when used for hairdressing and cosmetology/beauty services, comes into direct contact with the customers' hair or skin. Sect 4.3 Failure to ensure that all instruments or equipment which R 300.00 come(s) into direct contact with skin or hair are disinfected

### **CHAPTER 6: HAIR DRESSERS, BEAUTY AND COSMETOLOGY SERVICES**

SECTION

OFFENCE

after each use.

APPROVED

PROPOSED

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 4.4	Failure to ensure that the instrument or equipment used for	R 300.00	
	body piercing and tattooing are sterilized after each use.		
Sect 4.5	Failure to ensure that the foot-bath used to soak feet prior	R 300.00	
	to a pedicure is disinfected after each use.		
Sect 4.6	Failure to ensure that disposable tools and equipment are	R 300.00	
	used where possible, this applies specifically to tools and		
	equipment used for tattooing, body piercing or tools which		
	may transgress the human body barrier.		
Sect 4.7	Failure to provide adequate protective clothing and	R 300.00	
	equipment for all employees as contemplated in Section 7.		
Sect 4.8	Failure to ensure that clean towels or other appropriate	R 300.00	
	covers are used for each customer and dirty towels must be		
	laundered after each use.		
Sect 4.9	Failure to ensure that SABS approved chemical preparations	R 300.00	
	and equipment are used.		
Sect 4.10	Failure to ensure that clean disposable swabs are used.	R 300.00	
Sect 4.11	Failure to ensure that all sterile (including disposables)	R 300.00	
	equipment for body piercing and tattooing operations		
	complies with the Hazardous Biological Agent Regulation of		
	the Occupational Health and Safety Act, Act 85 of 1993.		
Sect 4.12	Failure to ensure that hair clippings and other wastes are	R 300.00	
5000 1112	collected in an approved container after every service	11 300.00	
	rendered and stored or disposed of in such a manner that it		
	does not create a nuisance or health threat.		
Sect 4.13	Failure to ensure that all personnel rendering the services	R 300.00	
5000 4.15	must meet the requirements and execute the duties	1 300.00	
	prescribed by Section 4 and Section 7 of this chapter.		
Sect 4.14	Failure to ensure that all personnel working on the premises	R 300.00	
5000 4.14	are adequately trained and execute their duties in terms of	1 300.00	
	the Labour Relations Act.		
Sect 4.15	Failure to ensure that effective measures are taken to	R 300.0	
5000 4.15	eliminate hazardous conditions, nuisances, flies, other	N 300.0	
	insects, rodents or vermin on the premises.		
Sect 4.16	Failure to ensure that no animal, subject to the provisions of	R 300.00	
5000 4.10	any law, is kept or permitted on the premises except that a	N 300.00	
	guide dog accompanying a blind person may be permitted		
	on the premises.		
Sect 4.17	Failure to ensure that refuse is separated, stored or disposed	R 300.00	
Sect 4.17	of in such a manner that it does not create a nuisance.	K 300.00	
Sect 4.18		R 300.00	
JEUL 4.10	Failure to ensure that health care risk waste are not disposed	N 300.00	
Soct 4 10	of in an ordinary stream of general/household waste.	P 200 00	+
Sect 4.19	Failure to ensure that an acceptable proof of appropriate	R 300.00	
	handling and disposal of Health Care Risk Waste (sharps) is		
	produced on demand.		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 5.1	Failure by a trader and/or delegated person "in control" of the premises to ensure that the premises is used exclusively for hairdressing and cosmetology/beauty services.	R 300.00	
Sect 5.2	Failure to provide a separate approved area for preparing beverages for customers on the premises. Failure to ensure that such area are equipped with a facility which has potable water laid on over it for the cleaning of crockery and utensils unless disposable items are used.	R 300.00	
Sect 6	Operating a business without a valid Health Certificate authorizing that activity.	R 500.00	
Sect 6.51	Trader (formal or informal) rendering a service without a valid health certificate in possession which has been issued in his name for the specific premises for a specified period of time. In contravention of any restriction, condition or stipulation	R 500.00	
6.5.2	contained in such health certificate.		
Sect 6.8	Any person, who contravenes any provision of this Chapter or fails to comply therewith, will be guilty of an offence and liable to a penalty.	R 500.00	
Sect 6.11	If the trader disposes the business to another person, the trader must inform the Municipal Health Services Department in writing of the disposal within 30 days after the date thereof And the Environmental Health Practitioner will subject to the provision of sub-Section 6.1 to 6.5, issue a new health certificate in the name of the new trader.	R 500.00	
Sect 7	A person operating a salon fails to comply with the minimum Health Standards for the operation of a salon.	R 300.00	
Sect 7.1.1	Failure to ensure that the following instruments which are used in the industry are disinfected, as approved by the Municipal Health Services Department (Environmental Health) after each use. They include but are not limited to: razors, blades, nail files, scissors, clippers, hairbrushes, combs, bristle brushes, metal clips and rollers.	R 300.00	

SECTION	OFFENCE	PROPOSED	APPROVED
		FINE	
7.1.2	Failure to ensure that the following items/instruments, which are used in the industry, are sterilized as approved by the inspector after each use. They include but, are not limited to: those instruments which are used for body piercing and tattooing and other instruments which must be disinfected that have come in contact with blood or any other bodily	R 300.00	
	fluids.		
Sect 7.2	Failure to ensure that all plastic aprons and cloth towels have to be washed and cleaned after each use.	R300.00	
Sect 7.3	Failure to ensure that disposable gloves or other disposal materials are not reused and are disposed of accordingly after each use.	R300.00	
Sect 7.4	Failure to ensure that all plastic, cloth aprons and caps ought to be washed and cleaned daily.	R300.00	
Sect 7.5	Failure to ensure any person rendering a service must wash his or her hands with soap and water and/or disinfectant before and after rendering a service to each client.	R300.00	
Sect 7.6	Failure to ensure that a person rendering one of the following salon services to a client should always wear disposable gloves: any chemical service, implantations, body piercing and tattooing.	R300.00	
Sect 7.7	Failure to ensure that walls and floors referred to in Sub- Section 2.6, chairs and other surfaces found in the premises are washed and cleaned at least once a day with a disinfectant or household detergent.	R300.00	
Sect 7.8	Failure to ensure that waste water, sharp instruments, bloodied and otherwise contaminated towels and toweling paper are disposed of or treated in a responsible manner which is approved by the municipality.	R300.00	
Sect 7.9	Failure to ensure that all razors, blades, needles and other sharp instruments are stored separately in a "Sharp Instrument" box and are disposed of by special arrangements approved by the municipality.	R300.00	
Sect 7.10	Failure to ensure that any injury or wounds, which occur within the establishment, are adequately treated using a sharp or needle prick policy/procedure.	R300.00	
Sect 7.11	Failure by a trader or person in charge to ensure that the personnel injured among others by used sharps or needles are referred for immediate medical attention.	R300.00	
Sect 7.12	Failure by a trader or person in control to wash, clean and disinfect all surfaces and sterilize all instruments, which have been contaminated with blood after each treatment or service.	R300.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 7.13	Failure by a trader to provide an adequate approved First Aid kit on the premises at all times.	R300.00	

### **CHAPTER 7. PRIVATE AMENITIES**

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 3.1.1	Operating a private amenity without a valid health certificate	R 500.00	
Sect 3.1.2	Contravening any restriction or condition or stipulation contained in such health certificate	R 300.00	
Sect 3.6	No person shall make any unauthorized changes to or forge a health certificate.	R 500.00	
Sect 3.7	Possessing a health certificate which valid period of twelve months from date of issue has lapsed.	R 500.00	
Sect 5.1.1	Constituting a health hazard in a private amenity or part thereof	R 500.00	
Sect 5.1.3	Failed to comply with a compliance order pertaining to a defined area shall render the owner or entity to a fine or imprisonment.	R1500.00 COURT	
Sect 7.1	Failure to ensure that all buildings and structures on a private amenity conform to the requirements of the National Building Act	R1000.00	
Sect 7.2	Failure to ensure that all interior surfaces of walls for flush latrines, bathrooms, showers, washbasins, sculleries and laundry rooms shall have smooth finishes which are waterproof and washable.		
Sect 7.3	Failure to ensure that all internal floor surfaces must consist of durable and waterproof materials having a smooth, non-slip surface.	R 500.00	
Sect 8.1	Failure to provide electricity junctions that are waterproof.	R 500.00	
Sect 8.2	Failure to ensure that electricity junctions are situated not further than 20 metres from each stand.	R 500.00	
Sect 8.3	Failure to ensure that electricity junctions produce at least 15 amps.	R 500.00	
Sect 8.4	Failure to ensure that electricity junctions are supplied with a separate trip switch.	R 500.00	
Sect 8.5	Failure to ensure that electricity junctions are supplied with an earth leakage unit; and	R 500.00	
Sect 8.6	Failure to comply with the conditions of SANS code of Practice 0142 and SANS specification 1239 or any amendment thereof or substitution therefor.	R 500.00	
Sect 9	<b>Effluent</b> Failure to ensure that if the sewerage disposal system on a private amenity is not connected or capable of	R1000.00 COURT	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	connection to the municipal sewerage disposal system to provide an efficient and adequate sewerage disposal system will be installed to the satisfaction of the Municipality.		
Sect 10.1	Failure to provide a close fitting, movable refuse container by the owner.	R 500.00	
10.1.1	Failure to provide at least one container per stand	R 500.00	
10.1.2	Failure to provide at least one container in each scullery.	R 500.00	
Sect 10.2	Failure to ensure that such refuse containers are emptied and cleaned at least once a day.	R 500.00	
Sect 12.1	Failure to ensure that each chalet must be equipped with cooling, cooking and dishwashing facilities as prescribed by the Municipality.	R 500.00	
12.2	Failure to provide water to each chalet at the rate of 200 litres per person per day based upon the maximum number of persons to be accommodated in the chalet at any given time as well as a reserve of at least double the abovementioned volume per day.	R 500.00	
12.3	Failure to provide each chalet with adequate sanitation and bathing facilities as prescribed by the Municipality.		
12.4	Failure to ensure that cutlery and crockery provided in a chalet is stored in hygienic facilities.		
12.5	Failure to provide a braai facility for each chalet.		
12.6	Failure to provide parking for at least one vehicle at each chalet.		
12.7	Failure to comply with the requirements of Chapter 15 relating to accommodation establishments as the case may be to the chalets on a private amenity.		
Sect 15	OvercrowdingFailure to ensure that at no stage there are moreresidents (including one day visitors) on a privateamenity than the number determined according to theunder-mentioned formula: Number of residents = (A xB) + C where A = the number of stands and/or chaletsB = the average number of residents per stand or		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	chalet C = 10% of (A + B) (number of one day visitors visiting the private amenity for 24 hours or less).		

### **CHAPTER 8: OFFENSIVE TRADES**

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 2	Permit required to carry on an offensive trade (scheduled trade)		
	No person may conduct an offensive trade referred to in		
	Annexure A in or on any premises, except in terms of a permit		
	authorizing such trade.		
Sect 6.1	Failure to ensure that the floors of the premises are constructed of cement, concrete or a similar impervious material, brought to a smooth finish.		
Sect 6.2	Failure to ensure that the floors of the premises are adequately graded and drained for the disposal of effluent to an approved disposal system.		
Sect 6.3	Failure to ensure that the inside walls, except where glazed or glass brick or glazed tile are used, are plastered, brought to a smooth finish and painted with a light-coloured, washable paint.		
Sect 6.4	Failure to ensure that the surface of any backyard or open space is paved with concrete or similar impervious material, brought to a smooth finish.		
Sect 6.5	Failure to provide the premises with adequate light and ventilation as prescribed in the National Building Regulations and Building Standards Act.		
Sect 6.6	Failure to provide an adequate supply of running potable water.		
Sect 6.7	Failure to provide an adequate number of portable containers constructed of iron or another non-absorbent material, equipped with closely fitting lids, for the removal of all waste from the premises.		
Sect 6.8	Failure to provide adequate means for the disposal of all effluent arising from the manufacturing or other process performed on the premises.		
Sect 6.9	Failure to provide adequate accommodation for the storage of all finished products, articles or materials which are used in manufacturing or other processes and which may discharge offensive or injurious effluent or liquid or decompose in the course of the work or trade.		
Sect 6.10	Failure to provide adequate means to control the discharge in the open air of any noxious, injurious or offensive gas, fume, vapour or dust produced during any handling,		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	preparation, drying, melting, rendering, boiling or grinding process or storage of material.		
Sect 6.11	Failure to provide adequate sanitary fixtures are provided as prescribed in the National Building Regulations and Building Standards Act.		
Sect 6.12	Failure to provide a perimeter wall made of brick or some other impervious material, with a minimum height of 2 metres, is constructed around the premises.		
Sect 6.13	Failure to ensure that all gates to the premises are of solid construction with a minimum height of 2 metres.		
Sect 6.14	Failure to ensure that all perimeter walls and gates adequately screen activities on the premises from public view.		
Sect 6.15	Failure to ensure that all materials are stacked or stored on the premises below the height of the perimeter screening.		
Sect 6.16	Failure to provide adequate separate change-rooms for males and females, where five or more persons of the same		
6.16.1 6.16.2	sex are employed, must be provided containing: An adequate metal locker for every employee. A wash-hand basin provided with a supply of running hot		
6.16.3	and cold potable water. An adequate supply of soap and disposable towels at every wash-hand basin.		
Sect 6.17 6.17.1	If no change-room has been provided in terms of paragraph 6.16: Failure to provide a wash-hand basin with a supply of running hot and cold potable water must be provided in an accessible position;		
6.17.2	Failure to provide an adequate metal locker for every employee in the work area.		
Sect 7.1	Failed by offensive trader to maintain the premises in a clean, hygienic and good condition at all times.	R500.00	
Sect 7.2	Failed by offensive trader to maintain all walls and floors of the premises in a manner and condition that prevents the absorption of any waste or waste water.	R500.00	
Sect 7.3	Failed by offensive trader to maintain all machinery, plant, apparatus, furniture, fittings, tools, implements, vessels, containers, receptacles and vehicles in a clean, hygienic and good condition at all times	R500.00	
Sect 7.4	Failed by offensive trader to prevent any waste accumulating on the premises.	R500.00	
Sect 7.5	Failed by offensive trader to prevent the emission of noxious, injurious or offensive gases, fumes, vapors or dust generated during any handling, preparation, drying, melting, rendering,	R500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	boiling or grinding process or storage of any material on the premises.		
Sect 7.6	Failed by offensive trader to take effective steps to combat rodents, flies, cockroaches and other insects.	R500.00	
Sect 8.1	Failure to ensure that every bone boiler and every offal boiler adequately cool all waste water before it is discharged into any sewer or other receptacle.	R500.00	
Sect 8.2	Failure to ensure that the cooling process referred to in subsection 8.1 take place in a manner that prevents the generation of any noxious and injurious effluent.	R500.00	
Sect 9.1	Failed by a fell-monger, leather dresser or tanner to renew and dispose of the liquid from every tank or other receptacle used on the premises to wash or soak any skin or hide, other than a lime pit, at adequate intervals and in an adequate manner.	R 500.00	
Sect 9.2	Failed by a fell-monger, leather dresser or tanner to Clean the entire tank or other receptacle every time it is emptied.	R 500.00	
Sect 9.3	Failed by a fell-monger, leather dresser or tanner to clean every tub or other receptacle used to contain a solution of the material known as "puer".	R 500.00	
Sect 10.1 and 10.2	Cause or permit the storage of rags, bones or waste in any part of the premises concerned which is inhabited by people, or not adequately ventilated.	R 500.00	
Sect 12	Other requirements Failure to comply with the requirements of the Building Standards Act, Town Planning consideration and applicable legislation, fire and emergency services legislation before a permit is issued by the municipality.		

### CHAPTER 9 SWIMMING POOLS AND SPA BATHS

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 2	Operating a swimming pool or spa bath in or on a premises which do not comply with the requirement stipulated in section $2.1 - 2.5$	R 500.00	
Sect 2.1	Failure to provide separate change rooms, shower and toilet facilities for each sex within easy access of the spa-bath and swimming pool and shall be in accordance with the National Building Regulations and Building Standards Act, 1977.		
Sect 2.2	Failure to ensure that a swimming are surrounded by an approved wall or fence as contemplated in the National Building Regulations and Building Standards Act, 1977.		
Sect 2.3	Failure to ensure that the surface of the floor area surrounding the spa-bath or swimming pool must be of an impervious, non-slip material.		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 2.4	Failure to ensure that a suitable chemical gas mask are provided at the chlorinator installation, and, if required by the authorized official, an oxygen or air breathing apparatus has to be provided.		
Sect 2.5	Failure to provide adequate number of refuse receptacles on the premises.		
Sect 3.1 & 4.1	Failure by spa bath keeper/swimming pool keeper to keep the premises in a safe, clean, sanitary condition and in good repair at all times	R 500.00	
Sect 3.2 & 4.2	Failure by a spa bath keeper / swimming pool keeper to provide a properly maintained fully equipped first-aid box, clearly designated, and kept in a prominent, easily accessible and protected position.	R300.00	
Sect 3.3 & 4.4	Failure by spa-bath keeper/swimming pool keeper to ensure that the water is purified, treated and maintained to an acceptable quality at all times	R300.00	
Sect 3.4 & 4.5	Failure by spa-bath keeper/ swimming pool keeper to provide equipment for testing the quality of the spa-bath / swimming pool water for pollution and for disinfection.	R300.00	
Sect 3.6 & 4.7	Failure by spa-bath keeper / swimming pool keeper to provide a daily operating record on the water quality	R300.00	
Sect 5.1	Failure to ensure that only water from the Municipality's supply, are used to clean, fill or maintain the level in a swimming pool or spa-bath unless the authorised official has issued a certificate to the swimming pool or spa-bath keeper, stating that such water is suitable for such use.	R300.00	
Sect 6.1	A spa-bath keeper / swimming pool keeper fails to ensure that the water in the spa-bath / swimming pool is free from floating, suspended or settled debris or swimming organisms and the walls, floors, access ladders or steps and gutters are free from slime and algae.	R300.00	
Sect 6.2	A spa-bath keeper / swimming pool keeper fails to ensure that the PH value of the water is not less than 7 and not greater than 8	R 300.00	
Sect 6.3	A spa-bath keeper / swimming pool keeper fails to ensure that where chlorine based disinfectants are used, a minimum free available chlorine residual of 0,5 mg/l with a maximum free available chlorine residual of 3 mg/l is maintained	R 300.00	
Sect 6.4	A spa-bath keeper / swimming pool keeper fails to ensure that where a disinfectant other than chlorine is used, the residual level is equivalent in effect to the requirements of subsection 6.3.	R 300.00	
Sect 6.5	A spa-bath keeper / swimming pool keeper fails to ensure that the total viable bacteriological count of any sample submitted for analysis in accordance with the acceptable methods does not exceed 100 organisms per ml of water	R 300.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 6.6	A spa-bath keeper / swimming pool keeper fails to ensure that the Escherichia Coli type 1 bacteria is not present in any 100 ml of water	R 300.00	
Sect 6.7	A spa-bath keeper / swimming pool keeper fails to ensure that an appropriate water quality testing equipment is available and maintained.	R 300.00	
Sect 9.1	No person may interfere with the spa-bath keeper, swimming pool keeper or any authorized official in the execution of their duties.	R 300.00	
Sect 9.2	No person may allow any animal including pets belonging to him or under his care to enter or to remain within the premises;	R 300.00	
Sect 9.3	No person may use any premises where he or she knows or suspects that he or she may be suffering from any communicable or contagious disease.	R 300.00	

### **CHAPTER 10. CHILD-CARE SERVICES**

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 3.1	No person shall conduct a child-care services or be	R500	
	permitted to care for children		
3.1.1	on a premises in respect of which a valid health certificate		
	has not been issued or is not in force;		
3.1.2	in contravention of any restriction or condition or		
	stipulation contained in such health certificate;		
3.1.3	in contravention of any restriction or condition or		
	stipulation contained in such health certificate;		
Sect 3.5	Failure to inform the Municipality in writing that the		
	person in charge of a child-care facility or service is		
	replaced by another person, within 30 days of the date		
	thereof.		
Sect 3.7	Making any unauthorized changes to or forging a health	R1000.00	
	certificate.		
Sect 4	Prohibition on child-care		
4.1	No person shall care for children in a manner contrary to		
	the provisions of this Chapter.		
Sect 4.4.2	No person shall perform any act that is contrary to such		
	prohibition.		
Sect 5.1	No person shall care for children elsewhere than on or in a	R500.00	
	premises that meets the requirements of this Chapter.		
Sect 5.2	Failure to ensure that the child-care facility or service are		
	of such location, design, construction and finish and		
	equipped, in such condition that it can be used at all times		
	for the purpose of which it was designed, equipped and		
	appointed:		
5.2.1	Without creating a health hazard; and		
5.2.2	In such manner that children :		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	can be cared for hygienically thereon, and (ii) can be effectively protected by the best practical methods against all elements, heat, vapours, odours, smoke, dust, moisture, cold, insect or any other physical, chemical, biological dangers or pollution, any substance or thing that is dangerous to the child, or any other agent or		
	substance whatsoever, to the best interest of the child.		
Sect 5.3	Failure to comply with the provisions of Section 5.3.1 – 5.3.13 in respect to indoor play area, outdoor play area, toilet and hand wash facilities for children and staff members, living quarters of staff, sick bay, area where food is handled, storage area for equipment and storage area for personal belongings of children	R500.00	
Sect 6.1	Failure to provide suitable child sized seating accommodation and tables shall be provided for each child.	R300.00	
Sect 6.2	Failure to provide adequate and approved individual resting or sleeping equipment for the separate use of each child.	R300.00	
Sect 6.3	Failure to provide suitable blanket for the individual use of each child, and such blanket shall be kept clean and well maintained at all times.	R300.00	
Sect 6.4	Failure to provide adequate, approved and safe indoor and outdoor play equipment for the children's use.	R300.00	
Sect 7 .1.1	Failure to totally separate after school care facilities on the same premises as for the care of children under school going age, except for the kitchen and office area;	R300.00	
Sect 7.1.2	Failure to provide an indoor care area of at least 1,5 square metres floor space for each child	R300.00	
Sect 7 .1.3	Failure to provide an outdoor play area of at least 3 square metres for each child	R300.00	
Sect 7. 1.4	Failure to provide one toilet and one hand wash facility shall be provided for every 20 children or part thereof, such facilities shall be separately designated for the use of each sex;	R300.00	
Sect 7.1.5	Failed to provide approved and adequate seating equipment and tables for each child.	R300.00	
Sect 8.1	Failure to notify the parents or the guardian of the child who requires medical attention or which became ill or has suffered an injury.	R300.00	
Sect 8.2	Failure to provide an available telephone when medical assistance needs to be summoned, when a child becomes ill or had suffered an injury which required medical assistance.	R300.00	
Sect 8.3	Failure to provide the necessary treatment in the sick bay area, for any child who falls ill or has suffered an injury.	R300.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 8.4	Failure to notify the Municipality and the Department of Health in the event of a suspected or confirmed communicable disease.	R1000.00	
Sect 8.5	Failure by the child care provider to ensure that all children have completed basic immunization schedule as deemed necessary.	R500.00	
Sect 8.6	Failure to ensure that the provisions of the Regulations regarding the exclusion of children from day-care services on account of communicable or infectious diseases made in terms of the Health Act as amended are applied to all child- care services.	R500.00	
Sect 8. 7	Failure to ensure that all child-care service providers are trained on basic first aid.	R300.00	
Sect 9.1	Failure to protect children against fires, hot water installations, electrical fittings and appliances, heating appliances and any other article or thing or substance which may be dangerous or cause injury.	R500.00	
Sect 9.2	Failure to install and maintain slats or rails forming part of an enclosure, security gate, play pen, bed, cot or any other object or structure whatsoever in a good state of repair.	R300.00	
Sect 9.2	Failure to paint any paintable surface with non-toxic paint.	R300.00	
Sect 9.3	Failure to install emergency and firefighting equipment on the premises.	R300.00	
Sect 9.4	Failure to keep medicines, pesticides, detergents and other harmful substances under lock and key at all times.	R300.00	
Sect 9.5	Permitting noxious or poisonous or dangerous plants or shrubs and animals or birds on the premises.	R300.00	
Sect 9.6	Allowing a person known or suspected to be suffering from an infectious or contagious disease on the premises while in the opinion of an authorized official or registered medically trained person, such person is capable of communicating such infectious or contagious disease.	R500.00	
Sect 9.7	Permitting a paddling pool, swimming pool or other structure in any child-care service without an approved fencing and safety net.	R300.00	
Sect 9.7	Failure to keep the gate to the paddling pool, swimming pool or any other structure locked and covered at all times.	R300.00	
Sect 9.8	Failure to cover the sandpit with approved covering material when not in use.	R300.00	
Sect 9.8	Failure to treat sand pit with approved treatment agent on a regular basis.	R300.00	
Sect 10.1	Failure to maintain every part of the child-care service, including any outdoor area and all structures and equipment in good repair and in a clean and hygienic condition at all times.	R500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 10.2	Failure to ensure that all persons on or in the premises are clean in person and clothing and are in good state of health.	R300.00	
Sect 10.3	Failure to ensure that no person smokes or uses any tobacco product in the presence of children.	R500.00	
Sect 1 0.4	Failure to ensure that toys, books and other indoor play materials intended for day-to-day use are available in the indoor play areas and are suitably stored so as to be within easy reach of children.	R300.00	
Sect 10.5	Failure to ensure that children are under direct supervision of the specified number of adults at all times.	R300.00	
Sect 10.6	Failure to transport children according to the provision of Section 10.6.1 -10.6.8		
Sect 10.7	Failure to display an approved two weekly menu.	R300.00	
Sect 10.8	Failure to provide nutritionally balanced and adequate volume of food that satisfy the energy needs of the children in each age group and each child.	R300.00	
Sect 10.8	Failure to use individual utensils while feeding children.	R300.00	
Sect 10.9	Failure to do laundry away from any area used to care for children.	R300.00	
Sect 10.9	Doing laundry in the kitchen or kitchen area.	R300.00	
Sect 10.10.1	Failure to provide adequate number of bins with self- closing lids for the disposal of paper, paper towels, tissues and other waste materials.	R300.00	
Sect 10.10.2	Failure to provide approved refuse removal area, with adequate and approved refuse bins for storage of refuse pending removal.	R300.00	
Sect 10.11	Failure to provide suitable towels preferably disposable towels for the individual use of children.	R300.00	
Sect 10.13	Failure to provide adequate supply of toilet paper, soap and tissues.	R300.00	
Sect 10.14	Failure to bath children individually in a clean bath, and water. Failure to change water after each child bathing activity	R300.00	
Sect 12.1	Failure to keep an admission register of all children admitted to and discharged from the child-care services.		
Sect 12.2	Failure to keep attendance register of the children's presence and absence daily.		
Sect 12.3	Failure to include the children's respective date of birth in the attendance register		
Sect 13.1-	Medical report		
13.4	Failure to obtain a comprehensive medical report containing the health data from the parents or guardian in		
	respect of each child admitted and cared for.		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 14.1	Failure to provide and keep a journal, diary, log book or book of similar nature in which important or outstanding events, including accidents and explanations are recorded.		
Sect 14.2	No medicine shall be given to children without consent of the parents or guardian unless it is administered by duly registered and practising medical staff in an emergency.		
Sect 14.3	Failed to provide medicine journal that should be kept in which the medicine and quantity that are given to a child are recorded and shall be signed on administering medication by the person administering the medication and the parent or guardian shall be furnished with this information.		
Sect 16.1	Any person who fails to give or refuses access to an authorized official or person in executing the provisions of this Chapter to enter and inspect any premises, or hinders or obstructs such official in the execution of his/her duties, or who fails or refuses to give information that the officer may lawfully require or who gives such official false or misleading information.		
Sect 16.2.1	Failed to comply with any provision of this Chapter or any requirements imposed by the Inspector in terms of this Chapter.	R500.00 COURT	
Sect 16.2.2	Allowing a greater number of children than the number stated on the health certificate.	R300.00	

## **CHAPTER 11 COMMUNITY NOISE CONTROL**

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 2.1	Causing/permitting loud or raucous yelling, shouting, whistling, singing or otherwise making any loud noise in any street or public place or premises between 20h00 and 06h00.	R 500.00	
Sect 2.2	Operating, playing or permitting the operation or playing of any radio, television set, phonograph, drum, musical instrument, sound amplifier or similar device which produces or reproduces sound in such manner as to create a noise disturbance, or at any time to violate the provisions of South African National Standard; SANS 10103.	R 500.00 COURT	
Sect 2.3	Operating or sanctioning the operation of any warning device, siren, hooter or any similar device, other than in an emergency or when required by law	R 500.00 COURT	
Sect 2.4	Sanctioning or allowing any burglar alarm device to sound either continuously or intermittently for more than 20 minutes after it has begun sounding.	R 500.00	
Sect 2.5	Operating or sanctioning the operation of any mechanically powered saw, sander, drill, grinder, lawnmower or power	R 500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	garden pool or similar tool between 13h00 and 16h00 on a Sunday.		
Sect 2.6	Singing or playing musical or noisy instrument for profit – Playing upon for profit any musical or noisy instrument or singing in any street or public area, without the previous consent of the Municipality in writing.	R 500.00	
Sect 2.7	Advertising by loudspeaker or other device – without the previous consent from the Municipality in writing, playing or permitting the playing of any gramophone, or using or permitting the use of any loudspeaker or other audible device for the purpose of advertising on or adjacent to or which may be heard in any street or public place or in a business premises or after being required to desist by Police or authorized officer, persist in playing or operating such device.	R 500.00	
Sect 2.8	Keeping, maintaining, or permitting to be kept or maintained upon any premises owned, occupied or controlled by any person of any animal or birds which by any frequent or long continued noise shall cause annoyance or discomfort to two or more reasonable persons of normal sensitiveness who reside in separate residences (including apartments, town houses, etc.).	R 1000.00	
Sect 2.9	Loading, unloading, opening, closing and/or permitting any handling of boxes, crates, containers, building material or similar object(s) between 22h00 and 07h00 in such a manner as to cause a noise nuisance.	R 500.00	
Sect 2.10	Operating or causing the operation to erect a building or structure on residential premises in such a manner that it may cause noise nuisance between 18h00 and 07h00.	R1000.00 COURT	
Sect 2.11	Operating or permitting the operation of any device that creates a vibration which annoys or disturbs at least two or more reasonable persons of normal sensitiveness who reside in separate residences (including apartments and town houses) between 18h00 and 07h00.	R500.00 COURT	
Sect 3	No person may stage an open-air festival and/or sermons without the prior consent received from the Municipality. All required information according to Annexures A of this Chapter must be provided by the applicant(s) in detail to the Municipal Environmental Health Section for prior consent.	R 500.00 COURT	
Sect 4	<ul> <li>No person may display fireworks without the consent from the Municipality.</li> <li>No person shall conduct himself or herself in such a manner as is liable to be injurious or dangerous to the health of humans and animals or to create any state or condition of premises which is injurious.</li> </ul>	R1000.00 R1500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 5	Failure to produce acoustic certificate.	R1500.00	

## CHAPTER 13 KEEPING AND BREEDING OF ANIMALS, BIRDS, BEES AND POULTRY

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	GENERAL PROVISIONS RELATING TO THE KEEPING OF ANIMALS		
Sect 3.1	No person may keep any livestock, other than poultry or maintaining kennels within any area defined by the Municipality as unsuitable for the keeping of livestock and maintenance of kennels.	R 500.00	
Sect 3.2	No person may keep livestock, other than poultry, on premises situated on land less than 1 ha in extent.	R500.00	
Sect 4.1	No person may keep any animal, poultry or bird in or upon any premise which does not comply with the provisions of this Chapter.	R500.00	
Sect 4.2	No person may keep any animal, poultry or bird in or upon any premise which is so constructed, maintained or situated that the keeping of animals, poultry or birds thereon is, likely to cause a nuisance or injury to health.	R500.00	
Sect 5.1.1	No person may keep any bees, animals, other than a cat, dog or more than ten rabbits or poultry in excess of twenty, without a permit issued by the health officer.	R500.00	
Sect 5.1.2	No person may keep any animal or poultry in excess of the number specified in the permit.	R500.00	
SECTION	KEEPING OF CATTLE, HORSES, MULES AND DONKEYS	PROPOSED FINE	APPROVED
Sect 6.1	Failure to ensure that the internal wall surface of the stable to be of smooth brick or other durable surface brought to a smooth finish.		
Sect 6.2 6.2.1	Failure to ensure that the height of the wall to the wall plates of the stable must be 2.4 m in the case of pitched roof.		
6.2.2 6.2.3	2.7 m in the case of a flat roof. A mean height of 3 m with a minimum of 2, 4 m on the one side in the case of a lean-to roof.		
6.2.4	Not less than 2 m in the case of a stable that has an opening along the entire length of its long sides.		
Sect 6.3	Failure to ensure that the stable must have a floor area of at least ? square meter for each head cattle, horse, mule or donkey to be accommodated therein.		
Sect 6.4	Failure to provide lighting and ventilation by the openings or glazed opening windows or louvres totalling at least 0.3 square meters for each animal to be accommodated therein. The lowest point of every		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	opening, window, louvre must be at least 1.8m above floor level.		
Sect 6.5	Failure to ensure that the floor of the stable are constructed of other durable and impervious material brought to a smooth finish graded to a channel and drained in terms section 3.1.		
Sect 6.6	Failure to ensure that the enclosures have an area of at least 10 square meter for each head of cattle, horse, mule or donkey to be accommodated therein and the fencing shall be of such substantial material so constructed as to prevent such animals from breaking out.		
Sect 6.7	Failure to ensure that no enclosure will be situated within 100m and no stable will be situated less than 15 m of any boundary of any land, dwelling or other building or structure used for human habitation or within 50m of any well, water course or any other source of water supply intended or used for human consumption.		
Sect 6.8	Failure to provide a potable water supply adequate for drinking and cleaning purposes in or adjacent to every stable or enclosure.		
Sect 7.1	Failure to ensure that cattle, horses, mules or donkeys are kept within a stable or enclosure.	R1500.00	
Sect 7.2	Failure to maintain the premises, equipment, apparatus, containers and receptacles used in connection with keeping animals in clean and sanitary condition and in good repair.	R500.00	
Sect 7.3.1	Failed to provide portable manure storage receptacles of an impervious material and with close fitting lids.	R1000.00/COU RT	
Sect 7.3.2	Failed to provide a platform constructed of concrete or other durable and impervious material for placing manure storage receptacles adjacent to the stable or enclosure.	R1000.00	
Sec 7.4	Failed to provide a manure midden complying with requirements of this Chapter.	R1500.00	
Sect 7.5	Failed to remove manure from the stable and enclosure once every 24 hours and placing it in the manure storage receptacles or midden pending removal from the premises.	R1500.00	
Sect 7.6	Failed to remove the contents of the manure storage receptacles or midden from the premises at least once every second day and dispose thereof in a manner which will not create a nuisance.	R1500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 7.7	Failed to remove all bedding from the stable at least once a week and store in the manure receptacles or midden pending removal from the premises.	R 500.00	
Sect 7.8	Failed to store saddles, bridles, harnesses and other equipment or articles used in the keeping of animals, in a store-room or other storage facilities approved by the council.	R 500.00	
Sect 7.9	Failed to provide rodent proof store-room in which all feed are stored and a number of rodent proof receptacles with close fitting lids in such store-room in which all loose feed are stored.	R 500.00	
Sect 7.10	Failed to take effective measures to prevent of harbouring or breeding of, and for the destruction of flies, cockroaches, rodents and other vermin.	R1 500.00	
Sect 8	Failed to provide a pigsty which complies with requirements of this chapter.	R1 500.00	
Sect 8.1	Failed to ensure that every wall are be constructed of brick, stone, concrete or other durable material not less than 1, 5 m in height and must have a smooth internal surface.		
Sect 8.2	Failed to ensure that the pigsty have a floor area of at least 3 m <sup>2</sup> for each pig to be accommodated therein, with an overall minimum floor area of 6 m <sup>2</sup> .		
Sect 8.3	Failed to provide a roof over any portion of a pigsty at a height of not less than 1, 5 m from ground level at its lowest point in the pigsty and, except in the case of a roofed structure having one of its long sides completely open~ lighting and ventilation openings situated in opposite external walls of at least 0, 15 m for each pig accommodated or other adequate means of ventilation and lighting must be provided.		
Sect 8.4	Failed to ensure that the junction between the walls and floor are curved.		
Sect 8.5	Failed to ensure that the floor are at least 150 mm above the surrounding ground level, constructed of concrete or other durable and impervious material brought to a smooth finish, graded for the run-off of liquids into an open channel outside the pigsty, constructed of concrete, glazed earthenware, or other durable and impervious material, measuring not less than 100 mm in diameter and drained in terms of section 31		
Sect 8.6	The construction of the pigsty failed to prevent the pigs therein from breaking out.		
Sect 8.7	Failed to construct a pigsty 100 m away from any dwelling or other building or structure used for human	R 500.00	

SECTION	OFFENCE	PROPOSED	APPROVED
		FINE	
	habitation or from the boundary of any land or any well		
	watercourse or other source of water supply intended or		
	used for human consumption.		
Sect 8.8.1	Failed to provide a concreate platform for the storage		
	of all swill in containers and for the preparation of pig		
	feed and it must be so situated as to comply mutatis		
	mutandis with the provisions of subsection 8.8;		
Sect 8.8.2	Failed to have a curbing of at least 100 mm high on all		
	of its sides and the surface of the platform must be		
	brought to a smooth impervious finish and graded to a		
	channel drained in terms of Section 31.		
Sect 8.9	Failed to provide potable water supply adequate for	R 500.00	
	drinking and cleaning purposes in or adjacent to the		
	pigsty.		
Sect 9.1	Failed to ensure that every pig is kept within a pigsty.	R 500.00	
Sect 9.2	Failed to maintain the premises and any equipment,	R 500.00	
	apparatus, container and receptacle used in connection		
	with keeping of pigs, in clean and sanitary condition and		
	in good repair.		
Sect 9.3.1	Failed to provide portable manure storage receptacles	R1000.00	
	of an impervious material and with close fitting lids.	COURT	
Sect 9.3.2	Failed to provide a platform constructed of concrete or	R 500.00	
	other durable and impervious material for placing		
	manure storage receptacles adjacent to the pigsty.		
Sect 9.4	Failed to remove all manure from the pigsty at least once	R1 500.00	
	every 24 hours and place it in the manure storage		
	receptacles.		
Sect 9.5	Failed to remove the contents of the manure storage	R1 000.00	
	receptacles from the premises at least once every		
	second day and dispose thereof in a manner which will		
	not create a nuisance.		
Sect 9.6	Failed to provide rodent proof store-room in which all	R 500.00	
	feed are stored and a number of rodent proof		
	receptacles with close fitting lids in such store-room in		
	which all loose feed are stored.		
Sect 9.7	Failed to take effective measures to prevent of	R1 500.00	
	harbouring or breeding of, and for the destruction of		
	flies, cockroaches, rodents and other vermin.		
Sect 10.1	No pig may be kept in a residential area or informal	R1 500.00	
	township		
Sect 10.2	Keeping of pigs in an agricultural holding without the	R1 500.00	
	permit issued by the Health Officer.		
Sect 10.6	Failed to keep the pigs within the municipal boundaries		
	following the West Rand Municipality conditions:		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 10.6.1	<ul> <li>Pigs may be kept for the duration of any show for example an agricultural show but only for the following period:</li> <li>(a) Pigs may not be brought into the Municipal boundary two days before the actual show.</li> <li>(b) Pigs must be removed not later than two days after the end of the show.</li> </ul>		
Sect 10.6.2	If for any reason pigs are to be auctioned within the Municipal boundary then such pigs may only be brought in not more than one day before the auction and must be removed not later than a day after the auction.		
Sect 10.7	Exceeding the maximum number of pigs stipulated on the permit for show and auctions.	R1 500.00	
Sect 11.1	Failed to provide an enclosure for the keeping goats and sheep which complies with requirements of this chapter.	R 500.00	
Sect 11.2	Failed to provide a shed for such keeping, that must comply the following:		
11.2.1	Every wall thereof must be constructed of brick, stone, concrete or other durable material not less than 2m in height and must have a smooth internal finish.		
11.2.2	The floor must be constructed of concrete or other durable and impervious material brought to a smooth finish and graded to a channel drained in terms of		
11.2.3	Section 29. The floor must be at least 1.5 m <sup>2</sup> for every goat or sheep to be accommodated therein with an overall		
11.2.4	minimum floor area of 6 m <sup>2</sup> . Lighting and ventilation opening at least 0,15m <sup>2</sup> per goat or sheep to be kept in the building or shed.		
Sect 11.3	No building or shed may be situated within 15 m and no enclosure within 100 m of any boundary of any land, dwelling or any other building or structure used for human habitation or within 50 m of any well, water course or other source of water supply intended or used for human consumption.	R1 500.00	
Sect 11.4	Failed to provide potable water supply adequate for drinking and cleaning purposes in or adjacent to every shed or enclosure.	R 500.00	
Sect 12.1	Failed to ensure that every goat or sheep is kept within an enclosure, building or shed.	R 500.00	
Sect 12.2	Failed to maintain the premises and any equipment, apparatus, container and receptacle used in connection with keeping of goats or sheep, in clean and sanitary condition and in good repair.	R 500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 12.3.1	Failed to provide portable manure storage receptacles of an impervious material and with close fitting lids.	R 500.00	
Sect 12.3.2.	Failed to provide a platform constructed of concrete or other durable and impervious material for placing manure storage receptacles adjacent to the enclosure.	R 500.00	
Sect 12.4	Failed to remove all manure from the enclosure, building or shed at least once every 7 days and place it in the manure storage receptacles.	R1 500.00	
Sect 12.5	Failed to remove the contents of the manure storage receptacles from the premises at least once every 7 days and dispose thereof in a manner which will not create a nuisance.	R1 500.00	
Sect 12.6	Failed to provide rodent proof store-room in which all feed are stored and a number of rodent proof receptacles with close fitting lids in such store-room in which all loose feed are stored.	R 500.00	
Sect 12.7	Failed to take effective measures to prevent of harbouring or breeding of, and for the destruction of flies, cockroaches, rodents and other vermin.	R1 500.00	
Sect 13.1	Keeping poultry in an enclosure which does not comply with requirements of Chapter 13.	R 1000.00	
Sect 13.2	Failed to ensure that if a poultry run is provided, it must be enclosed with wire mesh or other durable material.		
Sect 13.3	Failed to provide a battery system which complies with the provisions of Section 13.3.1-13.3.8 of this chapter.		
Sect 13.4	Failed to provide potable water supply adequate for drinking and cleaning purposes in or adjacent to every shed or enclosure.	R 500.00	
Sect 13.5	Failure to ensure that at least 5m of clear unobstructed space between any poultry house, aviary, poultry run or building or structure housing a battery system and the nearest point of any dwelling, or building or structure used for human habitation or place where foodstuffs are stored or prepared for human consumption and the nearest boundary of any land.	R 500.00	
Sect 13.6.1	Failed to provide a rodent proof store-room complying with this Chapter for the storage of feed.	R 500.00	
Sect 13.6.3	Failed to provide a curbed concrete or stainless steel washing platform for the cleaning and disinfection of cages adjacent to the poultry building or structure.	R 500.00	
Sect 13.7.1	Failed to provide a roofed over platform constructed of concrete or other durable and impervious material with curb graded and drained.	R 1000.00	
Sect 14.1	Failed to ensure that all poultry is kept within the poultry house, poultry run or building or structure housing a battery system.	R1 500.00	

SECTION	OFFENCE	PROPOSED	APPROVED
		FINE	
Sect 14.2	Failed to maintain the premises and any equipment, apparatus, container and receptacle used in connection with keeping poultry and birds in clean, sanitary	R 500.00	
	condition and in good repair.		
Sect 14.3	Failed to maintain the premises free from offensive odours and vermin.	R1 500.00	
Sect 14.4	Failed to ensure that poultry do not disturb or hinder the comfort, convenience, peace or quietness of the public including the neighbours.	R 1 500.00	
Sect 14.5.1	Failed to provide portable manure storage receptacles of an impervious material and with close fitting lids.	R 1 500.00	
Sect 14.5.2	Failed to provide a platform constructed of concrete or other durable and impervious material for placing manure storage receptacles adjacent to the poultry house poultry run or structure housing a battery system.	R 1 500.00	
Sect 14.6.1	Failed to remove all manure and other waste from a poultry house and poultry run at least once every 48 hours and once every 4 days or at such longer intervals.	R1 500.00	
Sect 14.6.2	Failed to place the manure and other waste matter in the manure storage receptacles.	R1 500.00	
Sect 14.7	Failed to remove the contents of the manure storage receptacles from the premises at least once every 7 days and dispose thereof in a manner which will not create a nuisance.	R1 500.00	
Sec 14.8	Storing any material or article in any poultry house, poultry run or building or structure housing a battery system, except material or articles which are required for use in such house, run, building or structure.	R 500.00	
Sect 14.9	Failed to provide adequate, rodent proof receptacles with close fitting lids in which all loose feed shall be stored.	R 500.00	
Sect 14.10	Failed to take effective measures to prevent of harbouring or breeding of, and for the destruction of flies, cockroaches, rodents and other vermin.	R1 500.00	
Sect 15.1	Failed to provide a rabbit hutch complying with requirements of Section 15.1	R 500.00	
Sect 15.2	Failure to provide a battery system according to the provisions of Section 15.2.1 – 15.2.7		
15.2.1	If a battery system is to be operated, a building or structure in which such systems may be housed, constructed and equipped in accordance with the following requirements must be provided: Every wall, if provided, must be at least 2,4 m high,		
15.2.2	must be constructed of concrete, stone, brick or other durable material and must have a smooth internal surface;		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
15.2.3	If walls are provided, the building must be ventilated and lighted by means of natural openings or windows of an area equal to not less than 15% of the floor area of the building; The floor must be constructed of concrete or other		
15.2.4	durable and impervious material brought to a smooth finish, and if required, the floor surface must be graded to a channel drained in terms of Section 31.		
15.2.5	If no walls are provided, or the walls are of metal, the floor must be provided with a curb at least 50 mm high		
15.2.6	around it's extremities; Every junction between the floor and the walls and curbing must be covered.		
15.2.7	The cages of the battery system must be constructed of impervious material and fitted with trays of an impervious material under every cage for the reception of urine; A wash hand basin with a constant supply of water laid on must be provided and drained in terms of Section 31.		
Sect 15.3	Failed to provide potable water supply adequate for drinking and cleaning purposes in or adjacent to every shed or enclosure.	R 500.00	
Sect 15.4	Failed to provide at least 5 m of clear unobstructed space between a rabbit hutch, rabbit run, or building or structure housing a battery system, and the nearest point of any dwelling, or other building or structure used for human habitation or place where foodstuffs are stored or prepared for human consumption and the nearest boundary or any land.	R 500.00	
Sect 15.5.1	Failed to provide a rodent proof store-room complying with this Chapter for the storage of feed.	R 500.00	
Sect 15.5.3	Failed to provide a kerbed concrete washing platform or a stainless steel trough with constant supply of water laid on, adjacent to such building or structure for the cleaning and disinfection of cages.	R 500.00	
Sect 16.1	Failed to ensure that all rabbits are kept within the rabbit hutch, rabbit run or building or structure housing a battery system.	R1 500.00	
Sect 16.2	Failed to maintain the premises and every equipment, apparatus, container and receptacle used in connection with such keeping, in clean, sanitary condition and in good repair.	R 500.00	
Sect 16.3	Failed to maintain the premises free from offensive odours and vermin.	R 500.00	

SECTION	OFFENCE	PROPOSED	APPROVED
		FINE	
Sect 16.4.1	Failed to provide portable manure storage receptacles of an impervious material with close fitting lids.	R 500.00	
Sect 16.4.2	Failed to provide a platform constructed of concrete or other durable and impervious material for placing manure storage receptacles adjacent to the rabbit hutch, rabbit run or structure housing a battery system.	R 500.00	
Sect 16.5	Failed to remove all manure and any other waste matter from the rabbit hutch, rabbit run or building or structure housing a battery system at least once every 48 hours and place it in the manure storage receptacles.	R1 500.00	
Sect 16.6	Failed to remove the contents of the manure storage receptacles from the premises at least once every 7 days and dispose thereof in a manner which will not create a nuisance.	R1 500.00	
Sect 16.7	Storing any material or article in any rabbit hutch, rabbit run or building or structure housing battery system, except material or articles which are required for use in such house, run, building or structure.	R 500.00	
Sect 16.8	Failed to provide adequate, rodent proof receptacles with close fitting lids in which all loose feed shall be stored.	R 500.00	
Sect 16.9	Failed to take effective measures to prevent of harbouring or breeding of, and for the destruction of flies, cockroaches, rodents and other vermin.	R1 500.00	
Sect 17.1	Keeping of birds in an aviary or premises that do not comply with this Chapter.	R 500.00	
Sect 17.2	Failed to keep the aviary above ground and constructed of an impervious and durable material and may not be less than 300 mm above ground level.	R 500.00	
Sect 17.3	Placing an aviary within 3 m of any building or structure, boundary fence or boundary wall.	R 500.00	
Sect 17.4	Failed to provide adequate potable water supply for drinking and cleaning purposes.	R 500.00	
Sect 18.1	Failed to ensure that the aviary and the premises are kept in a clean condition and free from vermin.	R 500.00	
Sect 18.2	Failed to provide rodent proof facilities for the storage of bird food and keeping such food therein.	R 500.00	
Sect 18.3	Failed to take effective measures to prevent of harbouring or breeding of, and for the destruction of flies, cockroaches, rodents and other vermin.	R1 500.00	
Sect 18.4	Failed to ensure that birds do not disturb or hinder the comfort, convenience, peace or quietness of the public including the neighbours.	R1 500.00	
Sect 19.1	No person may harbour or keep bees on any premises within the area of jurisdiction of the council without a permit from the Municipality.	R1 500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 19.2	No person may keep bees within the area of jurisdiction of the Municipality, save in beehives constructed of ridged and weather-resisting material and fitted with interchangeable readily removed frames.		
Sect 19.3	No person may keep bees within 10 m from any boundary or within 1 000 m from any public place or building occupied or used by human beings.	R1 500.00	
Sect 19.4	Failed to completely surround the beehive with an approved fencing of not less than 2 m high, to prevent the approach of any person or domestic animal within a distance of not less than 10 m.	R1 500.00	
Sect 19.5	No person may permit any animal to enter the beehive enclosure.	R1 000.00	
Sect 19.6	Failed to keep beehives under shade and every person who keeps bees must maintain an adequate and suitable supply of drinking water for such bees within a distance of not more than 5 m from a hive in which such bees are kept by such person.	R1 000.00	
Sect 19.7	No person may transfer bees before two hours prior to sunset without the use of bee-escapes.	R1 500.00	
Sect 19.8	No person may remove honey before two hours prior to sunset under no circumstances.	R 500.00	
Sect 19.10	Person failed to execute the order issued by the Municipality in terms of subsection 9, will be reliable for the cost of the Municipality for removing or destroying the bees.		
Sect 19.12	No person may dump or deposit any garbage, compost or manure within 5 m of any beehive.	R1 500.00	
Sect 20.1	Failed to comply the requirements of subsection 20.2 and 20.3		
Sect 20.2	Failure to comply with the provisions applicable subject to the provisions of Section 2 to 15 inclusive		
Sect 20.3	Failed to provide an enclosure with an area of at least $10m^2$ per head of cattle, horse, mule or donkey and 3 m <sup>2</sup> per goat or sheep to be accommodated therein at any time with an overall minimum area of 50 m <sup>2</sup>	R 500.00	
Sect 20.4	Failed to provide separate change room, clearly designated, for every sex if more than three non-resident persons of opposite sexes are employed.	R 500.00	
Sect 20.4.1	Failed to provide a change room with a floor area of at least 0,5 m2 per employee, subject to an overall minimum area of 6,5 m2 and a minimum width of 2.1 m.	R 500.00	
Sect 20.4.2	Failure to provide metal clothes lockers in the change room for the keeping of personal clothing of each employer		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 20.5	Failure to provide 1 hand wash basin and 1 shower-bath for every 15 person or part of the number		
Sect 20.5	Failed to provide a wash basin and shower-bath adjacent to the change rooms.	R 500.00	
20.5.1	Failure to ensure that every hand wash basin and shower-bath must be located within or adjacent to the change rooms and must have a constant supply of hot and cold running water laid on to be drained in terms of Section 31.		
20.5.2	Failure to provide soap and towels at the wash hand basin and shower.		
Sect 20.6	Failure to provide overalls or other protective clothing and protective footwear for the use of persons employed in the keeping of animals and poultry.		
Sect 20.7.1	Failed to provide sleeping accommodation equipped with a bed for each such employee.	R 500.00	
Sect 20.7.2	Failed to provide separate ablution facilities comprising one wash hand basin and one shower-bath or bath, for every 10 persons.	R 500.00	
Sect 20.7.3	Failed to supply ablution facilities with a constant supply of hot and cold running water.	R 500.00	
Sect 20.8	Failed to provide for cooking facilities and scullery for the cleaning of cooking and eating utensils. Failed to provide a scullery fitted with a double-bowled	R 500.00	
20.8.1	sink of stainless steel with a constant supply of hot and cold running water laid on and drained in terms of Section 28.		
20.8.2	Failed to ensure that every bowl of the sink must have a minimum capacity of 55 litre and be fitted with a 150 mm high splash screen on the side nearest the wall and be positioned at least 100 mm from any wall surface.		
Sect 20.9	Failed to provide laundry facilities with a constant supply of hot and cold running water.	R 500.00	
Sect 20.10	Failed to provide refuse receptacle in the scullery.	R 00.00	
Sect 20.11	Failed to provide locker or other approved storage facilities for storage of non-perishable food of each employee.	R 500.00	
Sect 21.1	No person may use premises as kennels or cattery which does not comply with this Chapter.	R 500.00	
Sect 21.2	Failed to keep every dog or cat in an enclosure complying with the following requirements:		
21.2.1	It must be constructed of durable materials and must have access thereto adequate for cleaning purposes. The floor must be constructed of concrete or other		
21.2.2	durable and impervious material brought to a smooth finish and graded to a channel 100 mm wide, extending		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	the full width of the floor and situated within the	FINE	
	enclosure, which channel must be graded and drained		
	into a gully connected to the council's sewer by means		
	of a waste water pipe 100 mm in diameter.		
	A curb 150 mm high must be provided along the entire		
	length of the channel referred to in paragraph (b) and		
21.2.3	on the side thereof adjacent to the surrounding outside		
	area to prevent storm water from such area from		
	entering the channel.		
Sect 21.3	Failure to provide a roofed shelter for the		
	accommodation of dogs or cats complying with the		
	following requirements:		
21.3.1	Every wall must be constructed of brick, stone,		
	concrete or other durable material and must have a		
	smooth internal surface without cracks or open joints;		
	The floor must be of concrete or other impervious and		
21.3.2	durable material brought to a smooth finish without		
	cracks or open joints and every junction between the		
	floor and the walls of a permanent structure must be		
	covered.		
	Every shelter must have adequate access thereto for		
21.3.3	cleaning and defeminising.		
Sect 21.4	Failure to provide a kennel for dogs that is of moulded		
	asbestos or similar material which is moveable, placed		
	on a concrete base with easy cleaned finish without		
	cracks or open joints, If the base is not waterproof a		
C	sleeping board to be provided		
Sect 21.5	Failure to provide a concrete apron, extending 1m wide		
	around the extremities of the enclosure. Apron to be		
Sect 21.6	graded and drained.	R 300.00	
Sect 21.0	Failed to supply potable water in or adjacent to the enclosure for drinking and cleaning purposes.	R 300.00	
Sect 21.7	Failed to provide a separate area for the preparation of	R 300.00	
Sect 21.7	food.	R 300.00	
21.7.1	Failure to provide the floor of the room or roofed area		
21.7.1	of concrete or other durable and impervious material		
	with smooth finish.		
21.7.2	Failure to provide internal wall surfaces of the room or		
21.7.2	roofed area must that is smooth plastered and painted		
	with a light coloured washable paint.		
	Failure to equip the room or roofed area with		
21.7.3	preparation tables of metal manufacture and a double		
-	bowled stainless steel sink with a constant supply of		
	hot and cold water laid on and drained in terms of		
	Section 29.		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
21.7.4	Failure to provide every bowl of the sink with a minimum depth of 225 mm and minimum capacity of 55 litre.		
Sect 21.8	Failed to provide a rodent proof store-room for the storage of food.	R 300.00	
Sect 21.9	Placing a shelter or enclosure within 5 m from the nearest point of any dwelling, other building or structure used for human habitation or place where food is stored or prepared for human consumption.	R 500.00	
Sect 21.10	Failed to provide isolation facilities for sick dogs or cats.	R 300.00	
Sect 21.11.1	Failed to provide a bathroom fitted with a bath and wash hand basin with a constant supply of hot and cold running water when washing and grooming pets	R 300.00	
Sect 21.11.2	Failed to provide a clipping and grooming room fitted with approved impervious topped tables and an adequate number of portable storage receptacles or the storage of cut hair pending removal.	R 300.00	
Sect 21.11.3	Failed to lay out the room in such a manner so as to provide an unobstructed floor area of at least 30%.		
Sect 21.11.4	Failed to construct the floor of the room with of concrete or other durable and impervious material, brought to a smooth finish, graded to a channel drained in terms of Section 29.		
Sect 21.11.5	Failed to cove the junction between the floor and walls so that it is smooth plastered and painted with a light coloured washable paint.		
Sect 21.12	Failed to provide cages made of durable impervious material and constructed so as to be easily drained.	R 300.00	
Sect 22.1	Failed to maintain the premises, equipment and every vessel, receptacle or container and sleeping board used in connection with the kennels or cattery in a clean, sanitary condition and in good repair.	R 500.00	
Sect 22.2.1	Failed to provide portable storage receptacles with close fitting lids for storage of dog and cat faeces.	R 300.00	
Sect 22.2.2	Failed to provide platform constructed of concrete or other durable and impervious material adjacent to the enclosures for placing storage receptacles.	R 300.00	
Sect 22.3	Failed to remove all faeces and other waste matter from the enclosure and shelter at least once every 24 hours.	R 500.00	
Sect 22.4	Failed to remove the contents of the storage receptacles from the premises at least twice every 7 days and dispose thereof in a manner which will not create a nuisance.	R1 000.00	
Sect 22.5	Failed to store all loose food in receptacles with close fitting lids within the food store.	R 300.00	

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SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 22.6	Failed to provide refrigeration facilities in which all perishable food must be stored at temperatures not higher than 10 degrees Celsius	R 300.00	
Sect 22.7	Failed to take effective measures for prevention of harbouring or breeding and destruction of flies, cockroaches, rodents and other vermin and for prevention of offensive odours arising from the keeping of dogs and cats.	R 500.00	
Sect 22.8	Failed to provide refuse receptacles with close fitting lids in the food preparation room.	R 300.00	
Sect 22.9	Failed to keep any sick dog or cat in the isolation facilities.	R 300.00	
Sect 22.10	Failed to ensure that dogs and cats kept on the premises do not disturb or hinder the comfort, convenience, peace or quiet of the public.	R 500.00	
Sect 23.	No person may conduct a business of a pet shop or pet parlour in a premise that does not comply with this Chapter.	R 500.00	
Sect 23.1	In which there is direct internal access with any room or place used for human habitation or in which clothing is stored or sold or food for human consumption is prepared, stored, sold or consumed.		
Sect 23.2.1	Failed to construct every wall including any partition of any building with brick, concrete or other durable material, must have a smooth internal surface and painted with a light coloured washable paint or given some other approved finish.		
Sect 23.2.2	Failed to construct the floor of every building with concrete or other durable and impervious material brought to a smooth finish.		
Sect 23.2.3	Failed to construct the ceiling of any building with durable material, have a smooth finish, be dust proof and painted with a light coloured washable paint.		
Sect 23.2.4	Failed to provide an one wash hand basin with a constant supply of hot and cold running water laid on, for every 15 or part of that number of persons employed on the premises which must be drained in terms of Section 29.		
Sect 23.2.5	Failed to provide a rodent proof store-room with a floor		
(i)	area of not less than 16 m <sup>2</sup>		
Sect 23.2.6	Failed to provide a stainless steel sink or trough not less		
(i)	than 304 mm deep with a drainage board and with a constant supply of water laid on.		
Sect 23.2.8 (i)	Failed to provide a separate change room for any sex if		
JCCC 2J.2.0 (1)	- anea to provide a separate change room for any sex in	1	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	Failed to provide a metal clothes locker for the employees.		
Sect 24.1	Failed to provide cages for housing animals, poultry or birds.	R 300.00	
24.1.1	Failure to ensure that the cages are constructed entirely of metal or other durable impervious material and must be fitted with a removable tray below the floor to facilitate cleaning.		
24.1.2	Failure to ensure that every cage must be free from any recess or cavity not readily accessible for cleaning and every tubular or hollow fitting used in connection therewith must have its interior cavity sealed. Failure to ensure that every cage must be of such size		
24.1.3	and mass and so placed that it can be readily moved. Failure to ensure that if rabbits are kept in a cage, the metal tray referred to in subparagraph 24.2.1 must be		
24.1.4	drained to a removable receptacle. Failure to ensure that every cage must be fitted with a drinking vessel filled with water and accessible to the pets kept in the cage.		
24.1.5	Failure to ensure that the distance from any cage to the nearest wall must at all times be not less than 150 mm. Failure to ensure that the cages must be kept not less		
24.1.6	than 450 mm above floor level and the space beneath the cages must be unobstructed.		
24.1.7			
Sect 24.2	Failed to provide rodent proof receptacles with close fitting lids in the store-room where pet food is stored.	R 300.00	
Sect 24.3	Failed to provide refrigeration facilities in which all perishable pet food must be stored	R 300.00	
Sect 24.4	Failed to maintain unobstructed floor space of 30% and at a distance of not less than 800 mm between cages.	R 300.00	
Sect 24.5	Failed to maintain the premises and every cage, tray, container, receptacles, baskets and apparatus, equipment and appliances used in connection with the pet shop, in a clean, sanitary condition, free from vermin and in good repair.	R 500.00	
Sect 24.6	Failed to take effective measures for prevention of harbouring or breeding and for the destruction of flies, cockroaches, rodents and other vermin and for the prevention of offensive odours arising from the keeping of pets on the premises.	R 1 500.00	
Sect 24.7	Failed to provide protective clothing for the use of person employed in connection with the pet shop and ensuring that they are worn at all times.	R 300.00	

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SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 24.8	Keeping pets in the yard or other open spaces on the premises	R 300.00	
Sect 24.9	Failed to provide isolation facilities for sick pets or pets that appear sick	R 300.00	
Sect 24.10	Failed to ensure that there is a constant and potable water supply for drinking and cleaning purposes.	R 300.00	
Sect 24.11	Failed to ensure that the premises are at all limes so ventilated so as to ensure sufficient movement of air for the comfort and survival of the pets.	R 300.00	
Sect 24.12	Failed to ensure that the number of pets per cage is not such that the free movement of such pets is impeded.	R 300.00	
Sect 25	No person may hawk poultry or rabbits in a premises that do not comply with this chapter:	R 500.00	
Sect 25.1	Failed to conduct the business of a hawker from premises on which poultry or rabbits may be kept in compliance with the provisions of Chapters V and VI and facilities must be provided for the parking of the vehicles used for hawking after normal trading hours.		
Sect 25.2	Failed to provide facilities on the premises for the washing and disinfection of cages, crates and trays in the form of either –		
25.2.1	A curbed platform with a surface area of at least 1,5 m2 , raised at least 100 mm above the floor and constructed of a concrete or other durable and impervious material brought to a smooth finish and drained in terms of Section 29; or		
25.2.2	A stainless steel sink or trough not less than 300 mm deep and 0,6 m2 in area with a drainage board, and with a constant supply of water laid on at such washing platform, sink or trough.		
Sect 25.4	Failed to provide cages or crates for the conveying poultry or rabbits on the vehicle.		
25.4.1	Such cages, crates or divisions thereof must be fitted with removable trays of impervious material for the reception of poultry or rabbit droppings. In the case of rabbits such trays must be drained to a		
25.4.2	removable receptacle.		
Sect 25.5	Failed to provide a drinking vessel for every cage, crate of division must be provided with a drinking vessel, not less than 1 00 mm in depth filled with water, which must be fixed to an inside corner of the cage, crate of division.		
Sect 26.	Failed to wash and thoroughly cleanse that part of the vehicle in which poultry or rabbits are conveyed and	R 300.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	every cage, crate and tray used on the vehicle, after each day's trading.		
Sect 26.2	Failed to remove from every cage or crate on the vehicle any poultry or rabbits which appear to be sick and place such poultry or rabbits in a separate cage.	R 300.00	
Sect 26.3	Failed to maintain the premises, vehicle and every cage, crate, tray, vessel, container and receptacle used in connection with such hawking in a clean and sanitary condition, free from vermin and in good repair.	R 500.00	
Sect 26.4	Failed to store all feed in rodent proof receptacles.	R 300.00	
Sect 27.1	Failed to comply the chicken houses with the following requirements:	R 500.00	
27.1.1	The chicken house shall have a floor area of at least 0, 32 m2 for each chicken to be accommodated therein, with an overall minimum floor area of 32 m2. The floor shall be at least 150 mm above the		
27 .1.2	surrounding ground level, constructed of concrete or other impervious material and grated for the run-off liquids into an open channel outside the chicken house and drained in terms of Section 31. Every wall thereof shall be constructed of brick, stone, concrete or any other impervious material and shall		
27.1.3	have a smooth internal surface. A roof provided over the chicken house must be of impervious material and must be at the height of not		
27.1.4	less than 3 m from ground level at its lowest point. There must be adequate and suitable facilities for the collection and disposal of all manure or refuse and which manure or refuse must be disposed of outside		
27.1.5	the chicken run to the chicken house. There must be sufficient natural and/or artificial lighting and ventilation. For natural lighting and ventilation adequate openings will be provided. At night such openings should be covered with blinds.		
27.1.6	Sufficient heat must be installed to protect chickens against cold. A water supply, adequate for drinking and cleaning		
27.1.7	purposes, must be provided for in the chicken house.		
27.1.8			
Sect 27.2	Failed to comply the chicken run with the following requirements:		
27.2.1 27.2.2	Enclosed with a fence. The height of such fence shall be at least 600 mm.		
27.2.2			

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	Shadow netting must be attached overhead in the		
27.2.4	centre of the run for shade.		
	A water supply, adequate for drinking and cleaning		
	purposes, shall be provided in the run.		
Sect 27.3	Failed to comply with the following requirements for		
	enclosure for the ostrich and emus.		
	The enclosure must be surrounded by a fence, which		
27.3.1	must be of a height not less than 1, 5 m, provided that a		
	fence for emus must be of a height not less than 1,23m,		
	and the fence must be of such nature that the ostrich		
	and emus will not be able to get injured or escape.		
	A water supply, adequate for drinking and cleaning		
	purposes, must be provided within the closure.		
27.3.2	Breeding camps shall be dimension of 40 m x 40 m and		
	no more than 70 ostriches or emus may be kept in such		
	breeding camp during the breeding season.		
27.3.3			
Sect 27.4	Failed to provide a change room for visitors and workers		
	with facilities for washing and/or sanitation of hands		
	before entering any chicken run or chicken house.		
Sect 27.5	No person may enter a chicken run or chicken house		
	without wearing clean overalls as well as gum boots and		
	which gum boots must be rinsed in a foot bath		
	containing sterilization liquid.		
Sect 27.6	Failed to have a separate room for injured chickens,		
	ostriches or emus may be examined and treated.		
Sect 27.7	Failed to ensure that the hatchery consist of minimum		
	of one room and of a dimension in the discretion of the		
	Inspector.		
Sect 27.8	Failed to locate the chicken houses or chicken run at		
	least 3m from a boundary and 3m apart whilst other		
	enclosures and camps must be situated 5m from any		
	boundary and not less than 50m from any dwelling or		
	other buildings or structure used for human habitation		
	or any premises where food is handled.		
Sect 27.9	Hatching failed to take place in an approved building in		
	an erf of proclaimed Township or agricultural building		
	and failed to transfer the hatched chickens to the ostrich		
	or emu farmers within 3 days.		
Sect 27.10	No ostrich or emus should be kept in a township.		
Sect 27.11	No chicken run may be held within a distance of 50m		
	form any well.		
Sect 27.12	Failed to provide an adequate rodent-proof store-room	R 300.00	
	for storage of feed.		
Sect 28.1.2	Failed to ensure that all ostriches and emus are kept	R 300.00	
	within the chicken house or run.		

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SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 28.1.3	Failed to maintain the premises and any equipment, apparatus, container and receptacles used connection with such keeping in a clean, sanitary condition and in good repair.	R 500.00	
Sect 28.1.4	Failed to maintain the premises free from offensive odours and keeping every chicken house clean and free from vermin	R 500.00	
Sect 28.1.5	Failed to provide portable manure storage receptacles of an impervious material and with close fitting lids.	R 300.00	
Sect 28.1.6	Failed to remove all manure and other waste from the chicken house or chicken run at least once every 48 hours and place it in a manure storage receptacle and disinfect the chicken house or chicken run every 24 hours	R 1 000.00	
Sect 28.1.8	Failed to remove all manure and other waste at least 4 times a year from any enclosure and remove manure and other waste from breeding camps after breeding has been completed.	R1 500.00	
Sect 28.1.9	Failed to take effective measure to prevent the harbouring and breeding of flies, cockroaches, rodents and other vermin, and for the prevention of offensive odours arising from keeping of chickens, ostriches or emus on the premises.	R1 000.00/ Court	
Sect 28.1.10	Failed to ensure that all chemicals and medication are kept separately from each other in a room or locker and such chemicals and medication must be properly labelled.	R 500.00	
Sect 29 Sect 29.1	No person may without approval or the relevant nature conservation authorities, keep wild animals on premises which do not comply with the provisions of the chapter. Failure to ensure that every wild animal are be kept in an enclosure and/or housing as per provision of Section 29.1.1-29.1.4 as per this chapter.	R1 500.00 COURT	
Sect 29.5	Failure to ensure that the area in which fodder or foods is kept is rodent-proof.		
Sect 29.6	Failure to ensure that the enclosure and/or housing are adequate in size to allow free unobstructed movement of animals kept therein.		
Sect 30.1	Failed to maintain the premises housing a wild animal in a clean and sanitary condition at all times.	R1 500.00	
Sect 30.2	Failed to clean all manure and food scraps from any enclosure and/or housing wild animals at adequate intervals.	R1 500.00	
Sect 30.3	Failed to prevent the soil beneath or around any enclosure and/or housing from becoming saturated with urine or polluted by any other matter or liquid.	R1 500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 30.4	Failed to remove bedding from any housing at least once every seven days and store it in a manure receptacle or manure container or area, until it is removed from the premises.	R1 500.00	
Sect 31	Failure to ensure that all sinks, wash and basins, baths, shower-baths, troughs, floor surfaces, including channels and washing platforms, required to be drained in terms of this Chapter, are drained to an external gully, connected to the Municipality's sewer or, where no sewer is available or readily accessible, to other means of drainage approved by the Municipality.	R1 500.00	
Sect 32	Failed to ensure that all the taps discharges directly over and into external gully connected to the Municipal sewer or other means of drainage approved by the Municipality.	R1 500.00	
Sect 33.1	Failed to keep any animal or pet in such a manner as to cause a nuisance.	R1 500.00	
Sect 33.2	Fail to remove faeces deposited by a dog in a public place by the owner or care taker whilst under his control or supervision and failed to dispose of such faeces in a refuse receptacle.	R 200.00	
Sect 33.3	Failed to duly dispose of dead animals in an approved manner.	R1 000.00	
Sect 33.4	Failed to keep any animal or pet in such a manner as to disturb or hinder the comfort, convenience, peace or quiet of the public.	R1 500.00	
Sect 34	Failed to report illness of any person attributable to the keeping of any animal, poultry, and bird or pet to the health officer within 24 hours of diagnosis by the person making the diagnosis.	R1 500.00	
Sect 35.1	Keeping any wild animal that is dangerous to humans without permit issued by relevant nature conservation authorities.	Court	
Sect 35.2	No person may keep any animal known to behave in a manner that is dangerous to humans without taking adequate measures to ensure that it does not escape from the enclosure or pose a danger to the residents.	R1 500.00	
Sect 35.3	Keeping bees on premises within a proclaimed township.	R1 500.00	

## **CHAPTER 14 NURSING HOMES**

SECTION	USE OF PREMISES	PREPOSED FINE	APPROVED
Sect 2.1	No person may operate a nursing home for the purpose of either a maternity home or for general practice without a health certificate authorizing that activity; and complies with the Municipality's Town Planning Scheme.	R1 500.00	
Sect 3.1	Failure to separate the use of a nursing home for maternity cases and for medical, gynaecological and surgical cases.	R 300.00	
Sect 3.2	Failure to ensure that no room, passage, stairway, hall, corridor, lift, external entrance or exit or other portion of the premises are used in common for the two parts for any purpose whatsoever.	R 300.00	
Sect 4.1	Failure to ensure that access to portions so used in common shall not be gained from any part by going through the other part.	R 300.00	
Sect 4.2	Failed to provide adequate ventilation in terms of National Building Act.	R 300.00	
Sect 4.3	Failure to ensure that no direct means or opening or aperture or gap in any wall dividing the two parts which could permit the passage of air from one to the other.		
Sect 5.1	No member of the nursing home or ward domestic staff who has performed duties in one of the parts of a nursing home referred to in Section 3 shall, within 24 hours thereafter, perform duties in or in an official capacity or in uniform enter the other part.	R 300.00	
Sect 5.2	Failed to clearly distinguish uniforms and protective clothing worn by persons employed in the common portion, maternity and medical, gynaecological and surgical sections.	R 300.00	
Sect 6.2	Failure to ensure that all furniture, equipment, utensils, apparatus and other articles, excluding linen, blankets, kitchen utensils, catering equipment, crockery, medical and surgical instruments and items incidental thereto, used in or intended for use in the two parts, shall be identified so as to indicate in which of the two parts they are being used, or are to be used in.	R 300.00	
Sect 6.3	No article identified for use in the one part shall be taken into or kept in the other part unless a certificate is obtained from the authorised official that such article has been adequately sterilized.	R 500.00	
Sect 6.5	Any article issued for use in one part of the nursing home shall not be used in another part of the nursing home until it has been returned to the common units for adequate sterilization.	R 300.00	
Sect 7	No patient, who is solely a maternity case, shall be accommodated, nursed or cared for in any nursing home otherwise than in that part thereof which has been set aside and is.	R 300.00	

SECTION	USE OF PREMISES	PREPOSED FINE	APPROVED
Sect 8	Failed to provide separate residential accommodation for staff required to reside on the premises.	R 300.00	
Sect 8.1	Failed to provide separate residential accommodation for staff required to reside on the premises, separate bathrooms and water closets shall be provided for each of the following classes of person, that is to say, patients, nursing staff, domestic staff and bathrooms and water closets are separately reserved in adequate numbers for each sex and laid out to the satisfaction of the authorised official.	R 300.00	
Sect 8.2	Failed to provide adequate supply of running hot and cold water.	R 300.00	
Sect 8.4	Failed to provide adequate accommodation for the administrative purposes of the nursing home and adequate storage accommodation for articles of all kinds which it reasonably necessary to store on the premises shall be provided.	R 300.00	
Sect 8.5	Failed to provide a kitchen, including scullery facilities, which is adequate in respect of size, layout and equipment to the needs of the particular nursing home.	R 500.00	
Sect 8.6	Failed to provide adequate accommodation and facilities for the storage and refrigeration of food.	R 300.00	
Sect 8. 7	Failed to provide a separate linen room containing adequate cupboards or shelves for such storage of clean linen as will keep it clean and dry,	R 300.00	
Sect 8.10	No autopsy shall be performed on the premises of a nursing home otherwise than in a room which is used solely for the reception of dead bodies, which is divided by a solid wall from any other room and which is provided with a table having an impervious top and with an impervious floor, both the said top and the said floor to be adequately drained to a gully, and with a sink served by hot and cold running water.	R 500.00	
Sect 8.11	Failed to provide adequate facilities for the hygienic handling and disposal of flowers, vases and materials connected therewith.	R 300.00	
Sect 8.12	Failed to provide equipment to check an outbreak of fire and means for the escape or evacuation from the building to a place of safety of patients and other persons in the event of fire.	R 300.00	
Sect 8.13	Failed to equip the nursing home with a fire escape as specifically provided in the National Building Act.		
Sect 8.14	Failed to provide adequate and convenient accommodation for the storage of spare equipment of every kind including particularly heavy equipment and gas cylinders, in such a manner as will not obstruct passages or escape doors or otherwise impede escape to safety in the event of fire.	R 300.00	

SECTION	USE OF PREMISES	PREPOSED FINE	APPROVED
Sect 8.15	Failed to provide an emergency stand-by electrical plant for the purpose of ensuring an immediate alternative supply of electrical current in the event of failure for any reason of the normal electrical power supply-	R 500.00	
8.15.1	To each operating theatre for the lighting thereof throughout the period of such failure; and		
8.15.2	To each ward or any other part of the nursing home whatsoever to ensure the continued operation throughout the period of such failure of all electrically operated appliances and equipment therein which, in the opinion of the Medical Officer of Health are or may be lifesaving.		
Sect 9.1	Failure to provide a duty-room to be used as such and for no other purpose whatever and equipped with the requirements of Section 16.		
Sect 9.2	Failure to provide sluicing facilities which are adequate in nature and design, having regard in particular to the number of beds on the floor.		
Sect 9.3	Failure to provide a dressing room fitted with adequate sterilizing accommodation and equipment, having in particular impervious shelves for the storage of sterile drums and other equipment and reserved solely for use for the sterilization or preparation of instruments, dressings and other equipment and material of a like nature and for the treatment of patients.		
Sect 9.4	Failure to provide a ward kitchen equipped with a sink served with hot and cold running water, a refrigerator, a stove and cupboards for crockery and cutlery; provided that no such kitchen shall be required where adequate facilities exist for the preparation, cooking and delivery of food to the patients and for the prompt removal to the main kitchen of soiled crockery and cutlery		
Sect 9.4.1	Failure to provide a room or cupboard, adequate to the needs of the particular floor, for the storage of clean linen;		
Sect 9.4.2	Failure to provide a portable receptacle for the collection of soiled linen and a room reserved specially for the sorting and handling of such linen; provided that there need be no such room on every or any floor if there is anywhere on the premises one room for the collection, sorting and handling of all the soiled linen coming from all the wards in the nursing home.		
Sect 9.5	Failure to provide a room for the storage of spare equipment of every kind including in particular heavy equipment and gas cylinders.		
Sect 9.6	Failure to provide, where accommodation is provided for children under the age of six years, a milk room for the storage and preparation of milk and other children's food.		

SECTION	USE OF PREMISES	PREPOSED FINE	APPROVED
Sect 10.1	Failed to keep all buildings and structures of any kind forming part of or used in connection with the premises of a nursing home in a good and safe state of repair at all times.	R 300.00	
Sect 10.3	Failed to use glazed or glass bricks or glazed tiles or any structural or other material itself yielding a hard and smooth surface, the internal walls of operating theatres, sterilizing rooms, wards, including labour wards, scrubbing-up rooms, dressing rooms, duty-rooms, kitchens, sculleries, pantries, food store-rooms, milk, rooms, bathrooms, water closets, sluice-rooms, wash-houses and mortuaries shall be plastered and brought to a smooth finish and covered with a light- coloured washable paint or effective plastic finish or shall be otherwise so treated that they have a smooth light coloured and impervious surface, not being distempered or other similar surface.	R 300.00	
Sect 10.4	Failed to ensure that the nursing home is equipped with a fire escape as specifically provided in the National Building Act.	R 300.00	
Sect 10.5	Failed to construct the floors of concrete, hardwood or other durable material, brought to a smooth finish and so maintained at all times.	R 300.00	
Sect 10.7	Failure to ensure that every room's ceiling are made and formed as not to harbour dust.	R 300.00	
Sec 10.8	Failure to ensure that then ceilings of operating theatres, labour wards, sterilizing rooms and scrubbing-up rooms shall have a hard, smooth and washable surface.	R 300.00	
Sect 11.1	Failed to provide windows in all rooms in a nursing home, in accordance with the National Building Act.	R 300.00	
Sect 11.2	Failure to provide an adequate system of air conditioning or artificial ventilation or permanent cross ventilation for every room as per the provision of Section 11.2		
Sect 12.2	Failed to ensure that the area of the floor in the wards be at least 8m3 of air space for every bed.	R 300.00	
Sect 12.3	Failed to place bed less than 750 mm away from any wall or any fixture on a wall not being a wash-hand basin or a central- heating radiator.	R 300.00	
Sect 12.4	Failed to display on the external surface of each ward door the number of the ward and the number of patients that may be accommodated.	R 300.00	
Sect 12.5	Failed to provide in every ward an adequate number of wash-hand basins immediately accessible thereto, every such basin to be of sufficient size for scrubbing up and to have an adequate supply of hot and cold running water, and the said basins shall, in the case of any new ward created by the building, alteration or reconstruction of premises after	R 300.00	

SECTION	USE OF PREMISES	PREPOSED FINE	APPROVED
	the date of publication of these By-laws, be placed inside the ward.		
Sect 12.6	Using a room, any of the windows which are less than 1,5m from an object which obstructs its light, as a ward.		
Sect 12.7	Failure to ensure that every ward shall have a door opening directly into a passage.	R 300.00	
Sect 13.1	Failed to set aside one or more rooms for each of the following purposes, receiving ward, labour ward, a delivery ward and a milk room in every maternity nursing home	R 300.00	
Sect 13.2	Failed to provide a scrubbing-up basin in every delivery ward to which hot and cold running water are laid on, and taps designed for operation by elbow or by foot in every delivery ward.	R 500.00	
Sect 13.3	Failed to keep new-born infants in the nursery except when brought to their mothers for feeding or for some other specific purpose; provided that where not more than two maternity cases are accommodated in a ward the respective infants may be kept at all times with their mothers.	R 300.00	
Sect 13.4	Failure to ensure that the floor area of the ward in which not more than two maternity cases are accommodated shall not be less that 10 m <sup>2</sup> for each bed and crib.	R 300.00	
Sect 13.5	Failure to provide in every nursery one separate crib for each baby and at least m2 of floor space for each crib and cribs shall be so placed that no crib is less than 750 mm from any part of any other crib, or less than 300 mm from any wall or any fixture on a wall not being a wash-hand basin or a central-heating radiator.	R 300.00	
Sect 13.6	Failed to provide, adjoining to every nursery, a baby's bathing and changing-room, fitted with baby bathing equipment.	R 300.00	
Sect 13.7	Failed to provide in every milk room a sink made of porcelain, enamel or stainless steel and a wash-hand basin, both sink and basin to be adequately supplied with hot and cold water, a refrigerator, tables having impervious tops and with adequate and effective apparatus or equipment for sterilizing utensils used in the handling of milk.	R 500.00	
Sect 14.1	Failed to provide and operating unit to be used exclusively for surgical operations in any nursing home		
Sect 14.2	Failed to provide for every operating unit, whether it comprises one or more operating theatres, the following - a scrubbing-up room or bay, which shall immediately adjoin		
14.2.1	the operating theatres; a sterilizing room;		
14.2.2 14.2.3 14.2.4	a theatre sluice-room; a recovery room;		

SECTION	USE OF PREMISES	PREPOSED FINE	APPROVED
Sect 15.1	Failure to ensure that all bathrooms are fitted with porcelain, enamel or cast-iron enamel baths over which shall be laid an adequate supply of hot and cold running water.		
Sect 15.2	Failure to ensure that the number of baths and water closets shall be as follows :		
15.2.1	In a maternity nursing home one water closet for every 8, or part of that number, and one bathroom for every 12, or part of that number of patients, and in other nursing homes one water closet and one bathroom for every 12 or part of that number of patients. In all nursing homes one water closet and one bathroom for		
15.2.2	every 12. Or part of that number of nursing and domestic staff and one water closet and one bathroom or shower cubicle for every 12, or part of that number of employees.		
Sect 16	Providing a sluice room which does not comply with this chapter.	R 500.00	
Sect 16.1	Failure to ensure every sluice-room are not less than 7.5 m2 in area and have a minimum width of 2,5m. Open into a well-ventilated passage and be accessible to all		
Sect 16.2	the wards which it serves. Have a sluice-pan of approved design and equipped with an		
Sect 16.3	adequate flushing system maintained in proper working order. Have smooth and impervious shelves or other effective		
Sect 16.4	apparatus for the storage of bedpans or other sanitary utensils. Have in the case of a maternity nursing home adequate and		
Sect 16.5	effective apparatus for sterilizing bed-pans by steam or boiling water and in the case of other nursing homes, adequate and effective apparatus for cleaning bed-pans. Have an impervious receptacle with a lid capable of being tightly closed and of adequate capacity for the reception of		
Sect 16.6	soiled dressings. Be used only for the storage and cleansing of bed-pans and other sanitary utensils, for the temporary deposits of soiled		
Sect 16.7	dressing and for the testing of urine.		
Sect 17.1	Failure to ensure that every sink installed are stainless steel or enameled metal or other approved smooth, impervious substance		
Sect 17.2	Failed to install all sinks of stainless steel and have two compartments each served by an adequate supply of hot and cold running water and every such sink and its draining board shall be installed at least 100 mm away from a wall and any wall within 600 mm of any part of a sink or a	R 300.00	

SECTION	USE OF PREMISES	PREPOSED FINE	APPROVED
	draining board so installed or of any table on which food is prepared or handled shall be tiled or treated in some other approved manner to a height of at least 1,35m from the floor.		
Sect 17.3	Failed to have a receptacle capable of being tightly shut and suitable for the reception of kitchen refuse, and the said receptacle shall be kept tightly shut and emptied at least once a day into a refuse receptacle as prescribed in this Chapter.	R 300.00	
Sect 17.4	Failed to provide a cooker hood or canopy over all cooking equipment's.	R 500.00	
Sect 18.1	Failed to hygienically store crocker, cutler and foodstuffs.	R 300.00	
Sect 18.2	Failed to provide adequate ventilate refrigeration facilities in the form of refrigerators or cold-rooms for the storage of perishable foodstuffs in compliance with the provisions of Regulation 918 of 1999 promulgated in terms of the Health Act.	R 300.00	
Sect 18.3	Failed to provide a room in which fruit and vegetables are stored that are adequately ventilated and equipped with heavy wire shelves and racks foodstuffs in compliance with the provisions of Regulation 918 of 1999 promulgated in terms of the Health Act.	R300.00	
Sect 19.1	Rooms referred to in Sections 13, 14, 15, 16 and 17 may not communicate directly with any ward or room used for sleeping.	R500.00	
Sect 19.2	Failure to ensure that rooms referred to in Sections 13, 14, 15, 16 and 17 will be situated and laid out in relation to sluice-rooms, water closets and urinals in an approved manner regard being had in particular to the Municipality's By-laws.	R500.00	
Sect 19.3	Failed to ensure that rooms referred to in Sections 13, 14, 15, 16 and 17 be provided with effective and adequate racks and shelves.	R300.00	
Sect 19.4	Failure to provide rooms prescribed in Section 17 with effective and adequate means for storing bulk goods at least 225 mm above the floor as prescribed in Section 17	R300.00	
Sect 19.5	Failure to ensure that rooms referred to in Sections 13, 14, 15, 16 and 17 are adequately lighting and ventilated, as provided in the National Building Act.	R300.00	
Sect 20.1	Failed to provide a room or cupboard to be used solely for the storage of medicines and drugs.	R300.00	
Sect 20.2	Failure to ensure that the room or cupboard to be used for the storage of medicines and drugs are kept locked	R500.00	
Sect 20.3	Failed to provide separate lockable cupboard or locker for the storage of habit-forming drugs and potentially dangerous drugs.	R300.00	

SECTION	USE OF PREMISES	PREPOSED FINE	APPROVED
Sect 20.4	Failed to lock the store-room/cupboard for storage for poison at all times	R300.00	
Sect 21	Failed to provide an adequate apparatus for the sterilization of instruments in each dressing room.	R300.00	
Sect 22.1	Failed to provide solely and used laundry room consisting of separate areas: reception room, a washing room and a storage room.	R300.00	
Sect 22.2	Failure to ensure that the reception room referred to in subsection 22.1 are used solely for the receiving and sorting of soiled articles, and failed to provide a wash-hand basin to which an adequate supply of running hot and cold water is laid on and was not mechanically ventilated in a manner which is effective to ensure the innocuous discharge of air into the atmosphere.	R300.00	
Sect 22.3	Failed to provide separate reception room for receiving and sluicing of baby napkins in the maternity nursing home.	R300.00	
Sect 22.4	Failed to provide adequate facilities for the storage of soap, detergents and other material used for laundering and adequate and effective machinery and equipment for washing and ironing and other laundering processes in the washing room. Failed to install the said machinery and equipment and arranged that during the progression of the soiled articles through the laundering processes to the storage room, no physical contact between soiled articles and washed articles occurs.	R300.00	
Sect 22.5	Failure to provide every washing room's floor out of cement, concrete or other impervious material brought to a smooth finish and adequately graded and drained for running of liquids to an outside gully which gully shall be connected to a sewer, or where no sewer is available, to some other device adequate for the innocuous disposal of waste water.	R500.00	
Sect 22.6	Failed to use the store room solely for the storage and distribution of laundered articles and failed to provide with adequate movable shelving made of impervious material and shelfs failed to be less than 225 mm above the floor.	R300.00	
Sect 22.7	Failure to ensure that containers used for the reception or conveyance of soiled articles are appropriately marked and are readily distinguishable from those used for the reception or conveyance of washed and laundered articles, which also failed to be marked accordingly	R300.00	
Sect 22.8	Failed to provide laundry staff with light-coloured protective clothing as well as caps for the covering of their hair	R300.00	
Sect 23	Failure to ensure that linen provided by a nursing home are of good quality and maintained in good condition and failed to be available at all times in a quantity adequate to ensure the prompt replacement of soiled articl	R300.00	

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SECTION	USE OF PREMISES	PREPOSED FINE	APPROVED
Sect 24	Failure by nursing home to provide an adequate number of refuse receptacles to be used at their premises.	R300.00	
Sect 25	Failed to provide a dining room and a separate recreation room for the Nursing staff; failed to provide that one room may be used as a dining and recreation room if the said room is large enough, well enough lit and ventilated and otherwise adequate for use for both the said purposes.	R500.00	

## **CHAPTER 15 ACCOMMODATION ESTABLISHMENTS**

SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 2.1	No accommodation establishment shall commence or	R1000	
	continue operation without a permit issued by the	COURT	
	Environmental Health Section of the Municipality.		
Sect 3.1	No person may let or assist in letting or allow to be occupied,	R500.00	
	any premises or part thereof so as to bring into existence or	COURT	
	permit to continue conditions which will constitute a		
	contravention of this chapter		
Sect 3.2	Letting or allowing to be occupied any room with less than	R500.00	
	12m <sup>3</sup> of free air space and 4 m <sup>2</sup> of floor space for each person	COURT	
	over the age of 10 years; and less than 6 m <sup>3</sup> of free air space		
	and 2 m <sup>2</sup> of floor space for each person under the age of 1 0		
<u> </u>	years.	5500.00	
Sect 3.3	No person may use a latrine, passage, staircase, landing,	R500.00	
	bathroom, cupboard, outbuilding, garage, stable, tent, store		
	room, lean-to shed, kitchen, dining room, food preparation		
	area, cellar or loft for sleeping in or cause or allow it to be used.		
Sect 3.4.1	Failed to provide a singly bed, manufacture of metal or some	R500.00	
	other durable material and equipped with a mattress, for	1300.00	
	every person housed in the dormitory.		
Sect 3.4.2	Failed to provide separate locker for every person making use	R500.00	
	of the dormitory to safeguarding the person's clothing and		
	other possessions.		
Sect 3.4.3	Failed to place beds at least one meter away from each other	R500.00	
	in the dormitory.		
Sect 3.5.1	Failed to provide accommodation facilitated with approved	R500.00	
	food preparation area, adequate for the use of and readily		
	accessible to occupiers.		
Sect 3.5.2	Failed to provide Approved separate wash-up facilities where	R500.00	
	meals are provided to persons housed in the accommodation		
	establishment. a dining room (communal eating area) or		
	adequate dining area with tables and chairs or benches and		
	unobstructed floor area, including the area occupied by		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	tables, chairs and benches, of at least 1.2 m2 for every seat provided for dining purposes.		
Sect 3.6.1	Failed to construct the equipment and utensils as to be easily cleaned and shall be kept in good repair. Surfaces with which food or drink come into contact with shall, in addition, be easily accessible for cleaning, and shall be non-toxic, Corrosion-resistant, non-absorbent and free of open crevices. Disposable articles failed to be made from non-toxic materials.	R500.00	
Sect 3.6.2	Failed to ensure that multi-use eating and drinking utensils are thoroughly cleaned after each usage.	R500.00	
Sect 3.6.3	Failed to ensure that pots, pans and other utensils used in the preparation or serving of food or drink, and all food storage utensils are thoroughly cleaned after each use.	R500.00	
Sect 3.7	No polish or other substance containing cyanide or other poisonous material shall be used for the cleaning or polishing of eating or cooking utensils.	R500.00	
Sect 3.8	Failed to clean cloths used in the kitchen and failed to use disposable items only once.	R500.00	
Sect 3.9	Failed to cover, invert and store containers and clean utensils in a clean place and in clean cabinets, or otherwise stored in such a manner as to prevent contamination.	R500.00	
Sect 3.10	Failed to ensure that disposable utensils are purchased only in sanitary containers, are stored therein in clean, dry place until used, and shall be handled in a sanitary manner.	R500.00	
Sect 3.11	Failed to provide acceptable facilities for washing multi-use eating and drinking utensils and pots, pans and other cooking utensils.	R500.00	
Sect 3.12	Failed to provide acceptable storage facilities which are kept clean and free of vermin.	R500.00	
Sect 3.13	Failed to ensure that food, including milk and dairy products, are clean, wholesome, and free from spoilage, free from adulteration and misbranding, and safe for human consumption: Only pasteurized milk may be used.	R500.00	
Sect 3.14	Failed to ensure that ice provided for persons in the accommodation establishment, is handled, transported, stored and dispensed in such a manner as to be protected against contamination.	R500.00	
Sect 3.16	Failed to ensure that an accommodation establishment is provided with adequate supply of hot and cold running potable water	R500.00	
Sect 3.18	Cross-connection with unapproved water supplies is prohibited.	R500.00	
Sect 3.19	Failed to provide adequate hot water heating facilities, hot and cold water running water running under pressure to food	R500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	preparation areas, and any other areas in which water is required for cleaning.		
Sect 3.20	Failed to ensure that all premises are provided with one or more showers, each suitably placed in a separate compartment, easily accessible to every occupier, and fitted with waste pipes which comply with the provisions of the National Building Regulations and Building Standard Act. Must be designed for different sexes.	R500.00	
Sect 3.22.1	Failed to ensure that all premises are provided with sanitary fixtures as prescribed in the Building Standards Act and that such fixtures are designated for the different sexes.	R500.00	
Sect 3.22.2	Failed to ensure that a separate toilet facility conveniently located (may be unisex) with a basin with running water, toilet paper, soap and a drying mechanism is provided.	R500.00	
Sect 3.23.1	Failed to ensure that all rooms must be provided with ventilation and lighting in accordance with the National Building Regulations and Building Standards Act	R500.00	
Sect 3.23.2	Failed to ensure that openings such as doors, windows or fanlights are not obstructed in a manner that interferes with the lighting or cross ventilation they provides.	R500.00	
Sect 3.23.3	Failed to ensure that in all buildings where mechanical ventilation is provided, efficient and constant functioning of the plant is maintained as is required by the National Building Regulations and Building Standards Act.	R500.00	
Sect 3.23.4		R500.00	
Sect 3.24.1	Failed to ensure that all walls and ceilings have a smooth finish and are painted with a light-coloured washable paint, or have some other approved finish.	R500.00	
Sect 3.24.2	Failed to ensure that the floor surface of every kitchen, scullery, laundry, bathroom, shower, ablution room, toilet and sluice room are constructed of concrete or some other durable, impervious material brought to a smooth finish.	R500.00	
Sect 3.24.3	Failed to ensure that the floor surfaces of every habitable room (bedroom) are of approved material.	R500.00	
Sect 3.25.1	Failed to provide approved refuse holding area.	R500.00	
Sect 3.25.2	Failed to ensure that an approved refuse removal system is maintained.	R500.00	
Sect 3.25.3	Failed to ensure that all solid wastes containing food scraps are kept in durable, rust-resistant, non-absorbent, water tight, rodent-proof standard garbage containers which should be kept covered when filled or stored or not in continuous use.	R500.00	
Sect 3.25.4	Failed to ensure that all solid wastes are disposed of with sufficient frequency and in such a manner as to prevent insect breeding and public health nuisances.	R500.00	

SECTION	OFFENCE	PROPOSED	APPROVED
		FINE	
Sect 3.26.1	,	R500.00	
	constructed in a manner which prevents wind or rain entering		
	an accommodation establishment or dampness entering the		
	interior surfaces of any wall or floor.		
Sect 3.26.2	Failed to ensure that all accesses to an accommodation	R500.00	
	establishment have doors which when closed prevents the		
	wind or rain entering the premises.		
Sect 3.26.3	Failed to ensure that all windows are constructed in a manner	R500.00	
	that prevents rain entering the accommodation		
	establishment when the windows are closed.		
Sect 3.27.1	Failed to provide separate washing, drying and ironing	R500.00	
	facilities for articles used in connection with the		
	accommodation establishment if they are laundered on the		
	premises.		
Sect 3.27.2	Failed to provide a separate room with metal bins or canvas	R500.00	
	laundry bags for the storage of dirty articles used in		
	connection with the accommodation establishment; pending		
	removal to be laundered.		
Sect 3.28	Failed to provide a store-room for the storage of furniture and	R500.00	
	equipment and a separate linen room with cupboards or		
	shelves for the storage of clean bed and other linen, towels,		
	blankets, pillows and other articles used in connection with		
	the accommodation establishment.		
Sect 3.29.1	Failed to ensure that the store-rooms or spaces for the	R500.00	
	storage of clothing, luggage, necessary equipment and		
	supplies and items not in routine, is provided.		
Sect 3.29.2	Failed to ensure that Pesticides, herbicides and other	R500.00	
	substances which may be hazardous if ingested, inhaled or		
	handled are stored in a closet, cabinet or box not accessible		
	to young children.		
Sect 3.29.3	Failed to ensure that household cleaning agents such as	R500.00	
	bleaches, detergents of polishes are stored out of the reach		
	of young children		
Sect 3.29.4	Failed to ensure that a medication is stored in a separate	R500.00	
	cabinet, closet or box not accessible to young children.		
Sect 3.30.1	Failed to ensure that sleeping quarters for employees are	R500.00	
	equipped with a bed, mattress and lockers.		
Sect 3.30.2	Failed to ensure provision of food preparation and dining	R500.00	1
	facilities if employees are not provided with meals.		
Sect 3.31	Failed to provide approved changing facilities for employees	R500.00	
	who does not reside on the premises.		
Sect 3.32	Failed to provide adequate ablution and sanitary facilities for	R500.00	
	resident and non-resident employees.		
Sect 4.	Accommodation for the aged:	R500.00	

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	Failed to ensure that an accommodation establishment		
	providing accommodation for the aged sluice room complies		
4.1.1	with requirements of this Chapter.		
	Failed to have a measurement length of 7 m and a minimum		
4.1.2	width of 2.2 m.		
	Failed to open into a well-ventilated passage and be		
	accessible to all the rooms of such accommodation		
4.1.3	establishment which it serves.		
	Failed to have a sluice-pan of approved design and equipped		
	with an adequate flushing system maintained in proper		
4.1.4	working order.		
	Failed to have smooth and impervious shelves or other		
	effective apparatus for the storage of bed-pans and other		
4.1.5	sanitary utensils.		
	Failed to have adequate and effective apparatus for cleaning		
4.1.6	bed-pans.		
	Failed to have an impervious receptacle with a lid capable of		
	being tightly closed and of adequate capacity for the		
4.1.7	reception of soiled dressing.		
	Failure to use the Sluice room for the storage and cleansing		
	of bed-pans and other sanitary utensils, for the temporary		
	deposit of soiled dressings and for the testing of urine.		
Sect 4.3	Failed to use a room or cupboard solely for the storage of	R500.00	
	medicines, drugs and poisons.		
4.3.1	Failure to keep the room locked except when medicines,		
	drugs or poisons are removed there from or returned		
4 2 2	thereto.		
4.3.2	Failure to provide a separate lockable cupboard or locker for		
	the storage of poisons, habit forming drugs and potentially		
Coat F	dangerous drugs must be provided.		
Sect 5.	Failed to comply with Nursing Homes By-laws where health	R500.00	
	care services are provided to the elderly in an accommodation		
Sect 6.1	establishment, as per Chapter 14. Failed to ensure that openings such as doors, windows or	R500.00	
Sect 0.1	fanlights are not boarded up, built-up or obstructed in any	K500.00	
	way so as to interfere with the lighting, cross ventilation or		
	access, as required by this Chapter or the National Building		
	Regulations and Building Standards Act.		
Sect 6.2	No owner of any premises should be permitting two adjoining	R500.00	
	rooms with intercommunicating openings such as doors,	1.500.00	
	windows or fanlights, to be occupied by more than one family,		
	unless each room is provided independently of any other		
	room, with light and ventilation in accordance with the		
	National Building Regulations and Building Standards Act.		
Sect 6.3	No owner of any premises should fail to ensure that when any	R500.00	
5000.5	room is occupied by more than one person for sleeping		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
	purposes, such room is not used for the storage, preparation or cooking of food.		
Sect 7.1	Failed to ensure that the premises and all furniture, fitting, appliances, equipment, containers, curtains, covers, hangings and other soft furnishings, table linen, bed linen and other bedding, towels and cloths of whatever nature used in connection with the accommodation establishment is in a clean, hygienic and good repair at all times; and that clean bed linen and towels, are provided for each guest and are changed between guests and as often as necessary.	R500.00	
Sect 7.2	Failed to ensure that no article of bed linen or towel, bath mat or face cloth which has been used by any other person since it was last laundered, or which is not clean and in a sound condition, is provided for the use of any person.	R500.00	
Sect 7.3	Failed to ensure that no bed linen, table linen, towel, blanket, curtain, cover, hanging or some other such article and no protective clothing or other clothing used in connection with the accommodation establishment is laundered other than at a licensed laundry or the laundry facilities.	R500.00	
Sect 7.4.1	Failed to ensure that effective steps are taken to prevent the harbourage or breeding of flies and to eradicate flies, cockroaches and other insects, rodents and other vermin.	R500.00	
Sect 7.4.2	Failed to ensure that openings to the outer air are kept neat, clean, drained and free of litter and vermin harbourage.	R500.00	
Sect 7.4.3	Failed to ensure that openings to the outer air are effectively protected against the entrance of flying insects by screens, closed doors, closed windows or other effective means.	R500.00	
Sect 7.5	Failed to provide containers equipped with a close-fitting lids in every toilet for use by females.	R500.00	
Sect 7.6	Failed to provide towel rails or hooks in every bathroom and in every room in which there is a wash-hand basin or shower.	R500.00	
Sect 7.7	Failure to ensure that every dirty article of bed or other linen and every dirty blankets, cloth and curtain used in connection with the accommodation establishment, and every dirty overall or other clothing is stored in the manner provided in subsection 3.1.15 (ii)	R500.00	
Sect 7.8	Failed to ensure that all clean bed and other linen, towels, blankets, pillows and other such articles in connection with the accommodation establishment are stored in the manner referred to in subsection 3.1.16	R500.00	
Sect 7.9	Failed to keep all sanitary, ablution and water supply fittings in good working order.	R500.00	
Sect 7.10	Failed to keep every wall, surface and ceiling, unless constructed of materials not intended to be painted, painted at intervals to ensure that the area painted, remains clean and in a good state of repair.	R500.00	

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SECTION	OFFENCE	PROPOSED FINE	APPROVED
Sect 7.11	Failed to handle refuse in the manner prescribed in subsection 3.1.13.	R500.00	
Sect 7.12	Failed to maintain the premises in a clean and sanitary condition and in good repair at all times.	R500.00	
Sect 7.13	Failed to keep all gauze or screens over doors and windows in a clean condition at all times.	R500.00	
Sect 7.14	Used, caused or permitted the use of any crockery that is cracked or chipped.	R500.00	
Sect 7.15	Failed to provide adequate supply of soap, clean towels, nail brushes and wash basins in all change rooms for the use of employees at all times.	R500.00	
Sect 7.16	Using, causing or permitting any change room to be used for any other purpose than a change room.	R500.00	
Sect 7.17	Failed to ensure that clean and sound overalls or other suitable uniforms are provided and maintained and to ensure that such overalls and uniforms in a clean and sound condition.	R500.00	
Sect 8.	Failed to ensure that people employed in an accommodation establishment wear clean and sound overalls and uniforms while engaging in the preparation or handling of food or drink, and that no such person shall fail to keep any personal clothing or overalls in the change room or locker provided when not in use.	R500	
Sect 9.	Failed to ensure that every person employed or working in an accommodation establishment, washes their hands with soap and water both at the commencement of their shift and after any break therein liable to result in contamination of his/her hands, unless such person is not required to handle foodstuffs.	R500	
Sect 10	Failed to ensure that keeping of birds or small animals complied with the Keeping of Animals Chapter 13	R500	
Sect 12.1	Duties of residents: Residents and occupants failed to keep his/her bedroom or suit clean and in tide condition.		
Sect 12.2 12.2.1	No resident occupant or other person may- Create a nuisance or disturbance in a room or suite or in any part of the premises.	R500.00 COURT	
12.2.2	Use any means of cooking or heating other than those provided by the authority or approved in advance in writing by the person in control.		
12.2.3	Keep any animal, birds or motor vehicles anywhere on the premises without the prior written permission of the person in control.		
12.2.4	Place any ash, rubbish, dirt, derelict articles or waste anywhere in the premises or on the land on which the accommodation establishment is situated other than in a		

SECTION	OFFENCE	PROPOSED FINE	APPROVED
12.2.5	container provided for that purpose, nor leave any derelict motor vehicles there. Use the communal kitchen or sanitary, ablution, laundry, recreational or other facilities on the premises for any purpose other than those for which they are made available.		

## **CHAPTER 16 SECOND HAND GOODS**

SECTION	OFFENCE	PREPOSE FINE	APPROVED
Sect 2.	Operating second hand goods business not meeting	R 500.00	
Sect 2.1	premises requirements stipulated in this chapter:	COURT	
Sect 2.1	Failure to ensure that any Section of the premises where second-hand goods are stored and handled are enclosed by wall constructed of brick, rock or concrete, with a minimum height of two metres.	R300.00	
Sect 2.2	Failure to ensure that all gates to the premises must are of solid construction with a minimum height of two metres.	R300.00	
Sect 2.3	Failure to stack or store all materials below the height of the perimeter screening.	R300.00	
Sect 2.4	Failure to provide adequate lighting and ventilation, as prescribed in the National Building Regulations and Building Standards Act	R300.00	
Sect 2.5	Failure to ensure that all storage areas are paved with cement, concrete or other approved impervious material.	R300.00	
Sect 2.6	Failure to ensure all backyard surfaces and open spaces of the premises are graded and drained to allow for the effective run-off of all precipitation.	R300.00	
Sect 2. 7	Failure to provide adequate sanitary fixtures for both sexes employed on the premises, as prescribed in the National Building Regulations and Building Standard Act.	R300.00	
Sect 2.8	Failure to provide an adequate number of refuse containers	R300.00	
Sect 2.9	Failure to provide adequate separate change-rooms for males and females, where five or more persons of the same sex are employed.	R300.00	
Sect 2.9.1	Failure to provide an adequate metal locker for every employee.	R300.00	
Sect 2.9.2	Failure to provide a wash-hand basin with a supply of running hot and cold potable water.	R300.00	
Sect 2.9.3	Failure to provide an adequate supply of soap and disposable towels at every wash-hand basin.	R300.00	
Sect 2.10	If no change-room has been provided in terms of paragraph 2.9:	R300.00	
Sect 2.10.1	Failure to provide a wash hand basin with a supply of running hot and cold potable water in an accessible		
Sect 2.1 0.2	position.		

SECTION	OFFENCE	PREPOSE FINE	APPROVED
	Failure to provide an adequate metal locker for every employee in the work area.		
Sect 3.1	Fail to perform duties of second-hand goods trader as stipulated or listed in this chapter:	R 500.00 COURT	
Sect 3.1	Failure to store second-hand good in a backyard, building or open space that is constructed of an approved material in such a manner as to prevent the harbourage of rodents or other vermin and pests.		
Sect 3.2	Failure to ensure that no water accumulates in any article stored on the premises.	R500.00	
Sect 3.3 Sect 3.4	<ul> <li>Failure to keep the premises in a clean, neat and sanitary condition at all times.</li> <li>Failure to immediately on receipt, disinfect all furniture, soft furnishings, clothing, bedding or other fabrics in an adequate method.</li> </ul>	R500.00	
Sect 3.5	Failure to keep any other articles separate from articles which have been disinfected.	R500.00	
Sect 3.6	Failure to label all articles which have been disinfected in a conspicuous place on each article.	R500.00	
Sect 3.7	Burn or melt anything whatsoever on the premises in an unapproved device.	R500.00	

## CHAPTER 17: DRY CLEANING AND LAUNDRY ESTABLISHMENT

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2.1	No person may conduct a dry-cleaning or laundry business on premises which do not comply with the provisions of this chapter	R 500.00	
Sect 2.1	Failure to provide a work-room or area used for housing dry-cleaning machines, washing machines, ironing boards, presses and other fixed or movable equipment, with a minimum unobstructed floor area of 2,5 m2 per person employed on the premises must be provided.	R 500.00	
Sect 2.2	Failure to provide adequate separate areas for marking clean and dirty articles must be provided with : Failure to provide tables with an impervious surface.	R 500.00	
2.2.1	Failure to provide adequate washable containers for dirty articles.		
2.2.2	Failure to provide hanging rails and shelves constructed of an impervious material in the area for marking clean		
2.2.3	articles.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2.3	Failure to provide a separate room or area with separate designated counters, with impervious surfaces, must be provided for the receipt and dispatch of articles.	R 500.00	
sect 2.4	Failure to provide a store-room or facility for the storage of packing material and other articles must be provided and equipped with adequate packing shelves of which the lowest shelf must be at least 250 mm above floor level.	R 500.00	
Sect 2.5	Failure to provide adequate separate change-rooms for males and females, where five or more persons of the same sex are employed, containing:	R 500.00	
2.5.1 2.5.2	An adequate metal locker for every employee. A wash-hand basin provided with a supply of running hot and cold potable water.		
Sect 2.6 2.6.1	If no change-room has to be provided in terms of paragraph 2.5- A wash hand basin with a supply of running hot and cold	R 500.00	
2.6.2	potable water must be provided in an accessible position. An adequate metal locker must be provided for every employee in the work area.		
Sect 2.7	Failure to provide a tea kitchen with a single-basin stainless steel sink, with a supply of running hot and cold potable water must be provided.	R 500.00	
Sect 2.8	Failure to provide separate toilets for males and females must be provided which comply with the provisions of the National Building Regulations and Building Standards Act.	R 500.00	
Sect 2.9	Failure to ensure that every toilet and change-room are clearly gender designated.	R 500.00	
Sect 2.10	Failure to ensure that all internal walls are constructed of an impervious material. Brought to a smooth finish and painted with a light-coloured washable paint.	R 500.00	
Sect 2.11	Failure to ensure that all ceilings must be dust-proof, smoothly furnished and painted with a light-coloured washable paint.	R 500.00	
Sect 2.12	Failure to ensure that all floor surfaces are constructed of cement or some other adequate impervious material, brought to a smooth finish and properly drained.	R 500.00	
Sect 2.13	Failure to ensure that the minimum height from floor to ceiling of any room or area must be 2,4m.	R 500.00	
Sect 2.14	Failure to ensure that adequate lighting and ventilation, as prescribed by the National Building Regulations and Building Standards Act must be provided.	R 500.00	
Sect 2.15	Failure to ensure that all machinery and equipment are equipped with adequate suction fans to remove any noxious gas, steam and hot air from any room and to release it in the open air in an adequate manner.	R 500.00	

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2.16	Failure to ensure that all machinery and equipment are placed so that there is free access to all areas around and underneath each machine or item of equipment, to enable those areas to be adequately cleansed.	R 500.00	
Sect 2.17	Failure to provide a separate pre-rinsing area on any premises where nappies are laundered.	R 500.00	
Sect 3	Failure to operate a dry-cleaning or laundry receiving depot on premises which do not comply with the provisions of this section	R 300.00	
Sect 3.1	Failure to provide a separate room or area with a minimum width of two metres for the receipt and dispatch of articles.	R 300.00	
Sect 3.2	Failure to ensure that fifty percent of the floor space of the room referred to in paragraph 3.1 are unobstructed.	R 300.00	
Sect 3.3	Failure to provide a wash-hand basin with a supply of running potable water.	R 300.00	
Sect 3.4	Failure to provide an adequate supply of soap and disposable towels at every wash-hand basin.	R 300.00	
Sect 3.5	Failure to ensure that all internal wall and ceiling surfaces are constructed of impervious materials, with a smooth finish.	R 300.00	
Sect 3.6	Failure to ensure that all floor surfaces are constructed of cement or other impervious material, with a smooth finish.	R 300.00	
Sect 3.7	Failure to provide lighting and cross-ventilation, as prescribed by the National Building Regulations and Building Standards Act.	R 300.00	
Sect 3.8	Failure to provide adequate washable containers for storing dirty articles must be provided.	R 300.00	
Sect 3.9	Failure to provide adequate quantities of hanging rails or impervious shelves for the storage of clean articles.	R 300.00	
Sect 3.10	Failure to provide adequate designated counters, with impervious surfaces, separately for the receipt and dispatch of dirty and clean articles.	R 300.00	
Sect 3.11	Failure to provide adequate metal lockers for every person employed in the receiving depot.	R 300.00	
Sect 4.	No person may operate a coin-operated laundry on premises which do not comply with the following requirements	R 300.00	
Sect 4.1	Failure to provide separate toilet and hand washing facilities for the different sexes, as prescribed in the National Building Regulations and Building Standards Act.	R 300.00	
Sect 4.2	Failure to provide an adequate area where ironing is done on the premises.	R 300.00	
Sect 4.3	Any machine on the premises must be installed in accordance with any applicable law.	R 300.00	
Sect 5	Fail to comply with general requirements for dry cleaning and laundry business	R 300.00	

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 5.1	Failure to ensure keep the premises, all fittings, equipment, appliances, machinery, containers and business vehicles in a clean, hygienic and good condition at all times.	R 300.00	
Sect 5.2	Failure to separate dirty articles from clean articles at all times, including when in transit.	R 300.00	
Sect 5.3	Failure to use a change-room solely for changing. Failure to ensure that every person who handles clean or dirty articles wears adequate protective clothing at all times.	R 300.00	
Sect 5.4	Failure to keep protective clothing in a clean and sound condition at all times.	R 300.00	
Sect 5.5	Failure to store protective clothing in a locker when it is not being worn.	R 300.00	
Sect 5.6	Failure to affix the name and business address, in clear lettering, to the outside of any business vehicle.	R 300.00	
Sect 5.7	Failure to ensure that the premises are not directly connected to any food premises, new clothing shop, hairdresser or any other area from which contamination might occur.	R 300.00	
Sect 5.8	Failure to ensure that the premises are not directly connected to any food premises, new clothing shop, hairdresser or any other area from which contamination might occur.	R 300.00	
Sect 5.9	Failure to comply with the requirements of the following legislation at all times:	R 300.00	
5.9.1	The Occupational Health and Safety Act, 1993 (Act No. 85 of 1993); and		
5.9.2	The National Environment Management: Air Quality Act, 2004 (Act No. 39 of 2004).		
Sect 5.10	Failure to ensure that all piping in the building, not chased into the walls, are placed at least 100 mm away from all walls or floors and comply with the provisions of the National Building Regulations and Building Standards Act.	R 300.00	
Sect 5.11	Failure to insulate all steam piping with an adequate material.	R 300.00	
Sect 5.12	Failure to dispose of all waste water in an approved manner.	R 300.00	

## **CHAPTER 18: MEAT**

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2.	<ul> <li>Prohibition of slaughter of animals at places other than abattoirs, and exemptions</li> <li>No person shall. within the area jurisdiction of the Municipality, slaughter any animal otherwise than in compliance with the provisions of Section 7 of the Act, but does not apply to slaughter for own consumption or for cultural or religious purposes.</li> </ul>	R500.00 COURT	
Sect 3	Introduction of meat No person shall introduce into the Municipality any meat derived from any animal slaughtered outside the Municipality if:	R500.00 COURT	
3.1	Such an animal was slaughtered contrary to the provisions of Section 7 of the Act.	R500.00 COURT	
3.2	Such meat has not been passed as fit for human consumption and is in compliance with the provisions of Section 11 of the Act; or	R500.00 COURT	
3.3	Such meat has been imported into the Municipality contrary to the provisions of the Act, regulations promulgated in terms of the Health Act. Provided that the provisions shelf not be interpreted as derogating from the provisions of Regulation 918.	R500.00	
Sect 4. Sect 4.2	Inspection of meat If any such meat has been subjected to an inspection for health purposes by any other focal authority or body authorized to do so by law, no inspection fee shall be payable unless:	R500.00	
4.2.1	The animal or bird from which the meat is derived, was slaughtered at a place which is more than 120 km from the place where the Municipality performs such inspection; or Such meat has been conveyed by rail at any time after the inspection by such other local authority or body.		
Sect 4.3	This Section shall not apply in respect of the introduction into the Municipality of any such meat not exceeding 25 kg in any week by any person or by his servant for consumption by such person or members of his household	R300.00	
Sect 5 Sect 5.1	Sale of meat         No person shall sell-         Meat derived from any animal which has not been         slaughtered in compliance with Section 7 of the Act read         with relevant regulations.	R500.00	

SECTION	OFFENCE	PREPOSED	APPROVED
		FINE	
Sect 5.2	No person shall sell meat which has not been passed as fit	R500.00	
	for human consumption in terms of section 11 of the Act		
	and marked as prescribed by the said section.		
Sect 5.3	No person shall sell meat imported contrary to the	R500.00	
	provisions of the Act., or		
Sect 5.4	No person shall sell meat which that has been introduced	R500.00	
	into the Municipality unless the provisions of Section 4 have		
	been complied with.		
Sect 6	Requirements for premises	R500.00	
Sect 6.1	No person shall carry on the business of a butcher in or on		
	any premises unless such premises comply with the		
	requirements prescribed by the subsections following here		
	under:		
Sect 6.2	Failed to provide a separate room or area for the display,	R500.00	
Sect 6.2.1	preparation for sale of meat and any other product which		
	may be sold from the premises, provided such room or area		
	shall not be used for the display, preparation for sale and		
<u> </u>	selling of any unclean offal.		
Sect 6.3	Failed to make the surface of any shelf, window, sill and	R500.00	
	show case shall be of a non-corrodible, smooth, hard and		
	impermeable material and the surface of any internal		
	Window's sill shall be sloped from the window at an angle		
	of at least 25%.		
Sect 6.4	Failure to comply with the provisions of Section 6.4 when a	R500.00	
	counter or table, other than a wooden block are used for		
6.4.1	chopping meat. The top of any counter or table, other than a wooden block		
0.4.1	used for chopping meat, on which meat is prepared,		
	wrapped, stored or displayed shall, in addition to the		
	requirements prescribed in terms of the provisions of		
	Regulation 918 form part of, or, as the case may be, be		
	mounted on, either:		
(i)	A refrigerated display counter;		
(i) (ii)	Firm supports, made of stainless steel or other non-		
(11)	corrodible and impermeable material without front or back		
	closing panels.		
6.4.2	The provisions of Regulation 918 shall apply mutatis		
02	mutandis with regard to the space beneath the counter or		
	table constructed as described in paragraph 6.4.1 (ii).		
Sect 6.5	Failed to provide a separate room for the biltong that is	R500.00	
	been processed on the premises.		
6.5.1	Failed to cure the process that takes place in a container		
	used exclusively for that purpose;		
6.5.2	Failed to dry process that takes place only in an approved		
	cabinet or appliance; and		
6.5.3			

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	Failure to ensure that every process other than the curing and drying processes take place when all meat and other products on the premises are in a refrigerator referred to in subsection 6.1 0.		
Sect 6.6 6.6.1	Handling of game Failed to provide a separate room for the game that is dressed on the premises,	R1000.00 COURT	
6.6.2	Failed to provide a separate room for undressed game that is kept or displayed for sale on the premises,		
Sect 6.7	Failed to provide a separate room or area for unclean offal that is handled or exposed for sale on the premises, and if such offal is cleaned or heads are split and chopped, the floor of such room or area shall be graded and drained so that all liquids there from discharge into an outside gully which shall be connected to the Municipality's sewer.	R1000.00	
Sect 6.8	Failed to provide a separate room or area, complying with the requirements prescribed in Chapter 4 of the Public Health By-Laws entitled Offensive Trades, for the fat that is rendered on the premises.	R1000.00 COURT	
Sect 6.10	Failed to provide an adequate refrigeration facilities, capable of maintaining all meat stored or kept on the premises at a temperature, measured as near as possible to the centre of the deepest portion of such meat exceeding those temperatures laid down in Regulation 918 for the storage and transport of meat.	R500.00	
Sect 6.11	Failed to provide an area adequate for the washing and disinfection of vehicles used for the transport of meat or game and that the area comply with the provisions of Section 6.11	R500.00	
6.11.1	Entirely be covered by a roof of impermeable material Provided with a floor surface of impermeable material		
6.11.2	which shall be graded and drained so that all liquids there from discharge into an external gully connected to the Municipality's sewer; Equipped with adequate facilities for the effective washing and disinfection of such vehicles. Provided that such area		
6.11.3	and facilities shall not be required on premises: Which are used solely for the sale of meat to the consumer; and If such vehicles are used solely for the delivery to the		
(i) (ii)	consumer of meat which is wrapped or contained in accordance with the provisions of Regulation 918.		
Sect 6.12	Failed to have an area suitable for the loading and off- loading of meat and any other product delivered to or	R500.00	

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	dispatched from the premises and that the area complies		
6.12.1	with the provisions of Section 6.12.		
6.12.2	Entirely covered by a roof of impermeable material;		
	Provided with a floor surface of impermeable material,		
	which shall be graded and drained so that all liquids there		
	from discharge into an external gully connected to the Municipality's sewer.		
Sect 6.13	Failed to ensure that the premises do not to inter-lead with	R500.00	
JECT 0.13	or form part of premises used for the carrying on of the	K300.00	
	business of a dealer in meat.		
Sect 6.15	Failed to provide an approved separate room or area for	R500.00	
0000 0110	sausages, boerewors, polonies or brawn made on the		
	premises, an approved		
Sect 6.16	All working areas failed to:	R500.00	
6.16.1	Be well ventilated;		
6.16.2	Have artificial or natural lighting at an intensity of at least		
	200 to 250 lux in work areas (food handling surfaces);		
	All light fittings must be equipped with covers;		
6.16.3	All electrical fittings must be waterproof; and		
6.16.4	All wall mounted equipment, structures and fittings must		
6.16.5	have a clearance of at least 50 mm from the wall.		
Sect 7	Duties of person carrying on, or in control of the business of		
Sect 7.1	Keep or expose for sale unclean offal only in the room or	R1000.00	
	area contemplated in Section 6 and ensure that such offal is	COURT	
	not stored in a refrigerator where clean offal, meat or other food is stored or kept.		
Sect 7.2	Keep or expose for sale unclean offal only in the room or	R500.00	
Ject 7.2	area contemplated in Section 6 and shall ensure that such	1300.00	
	offal is not stored in a refrigerator where clean offal, meat		
	or other food is stored or kept: Provided that unclean offal		
	which is completely frozen and packed in an approved		
	container may be stored in such a refrigerator.		
Sect 7.3	Store meat other than when in the process of being	R500.00	
	prepared or displayed for sale, in refrigeration facilities and		
	at the temperatures contemplated in Section 6.1 0.		
Sect 7.4	Ensure that meat which is exposed or displayed for sale or	R500.00	
	being prepared does not exceed a temperature as		
	determined in Regulation 918.		
Sect 7.5	Make or prepare sausages, polonies or brawn or dress game	R500.00	
	or clean offal or split or chop heads or render fat only in the		
	rooms or areas contemplated in subsections 6.2.1, 6.7, 6.8		
6 <b>7</b> . 6	or 6.15 of Section 6 respectively.		
Sect 7.6	Ensure that sawdust is not used on any floor surface.	R500.00	
Sect 7.7	Ensure that blood or other liquid from any carcass or	R500.00	
	portion thereof does not drop onto the floor.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 7.8	Ensure that no meat shall be sold in contravention of the provisions of the Certificate of Acceptability issued by the Municipality	R500.00	
Sect 7.9	Failed to provide for the use of every person engaged in the handling of meat, clean and sound protective clothing as contemplated in Section 9(2) of Regulation 918 and ensure that such protective clothing is worn by such person whilst so engaged	R500.00	
7.9.1	Fail to ensure that a person engaged in the cutting up of carcass or parts thereof, in making up orders for customers or in the making of sausages, polonies or brawn, a light coloured buttoned coat of approved material or an approved overall;	R500.00	
7.9.2 (i)	Fail to ensure that a person engaged in carrying any carcass or part of a carcass, in addition to the coat or overall prescribed in paragraph 7.9.1 also are provided with a hooded covering of approved impermeable material of a light colour and capable of covering the wearer's head, neck	R500.00	
	and shoulders;		
Sect 7.10 7.10.1	Failed to ensure that meat sold from retail premises are enclosed in an inner wrapping of greaseproof paper and on outer wrapping of clean, unprinted paper; or are contained in any other approved covering or container:	R500.00	
7.10.2	Provided that the provisions of this paragraph shall not apply to the sale of whole carcasses, sides and quarters if conveyed in a vehicle complying with the provisions of Section 7	R500.00	
7.10.3	Failed to ensure that meat which is sold from retail premises is in compliance with the provisions of Section 7 of Regulation 918.	R500.00	
Sect 7.11 7.11.1 7.11.2	<ul> <li>Failed to ensure that meat does not come into contact with unclean offal at any time;</li> <li>Is not conveyed in any vehicle in which dirty offal is conveyed or which is used for the conveyance of dirty offal:</li> <li>Provided that this sub-paragraph shall not apply to any such vehicle if such offal is completely frozen and packed in an approved container;</li> <li>Failure to ensure that the provisions of Section 4 and 13 of</li> </ul>	R500.00	
7.11.3	Regulation 918 of 1999 are complied with.		
Sect 7.12 7.12.1	Failed to ensure that: Every unfrozen carcass, side or quarter is supported by a suitable impermeable grid, conveyed in a vehicle only in a suspended position and clear of the floor space;	R500.00	
7.12.2	Every unfrozen carcass, side or quarter is supported by a suitable impermeable grid, grading or similar support so as		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	to prevent it from coming into contact with the floor		
7.12.3	surface of any vehicle in which it is conveyed;		
	Failed to ensure that the provisions of Section 4 and 13 of		
	Regulation 918 are complied with		
Sect 7.13	Failed to ensure that:	R500.00	
7.13.1	During the loading of every vehicle which is required in		
	terms of Section 9, to be provided with a mat or runner, the		
	floor surface which is walked upon, is effectively covered by		
	such mat or runner;		
7.13.2	After the loading of any such vehicle, the mat or runner is		
	removed and thoroughly cleaned before re-use;		
	Meat, except any carcass, side or quarter is conveyed in an		
7.13.3	impermeable corrosion resistant container so as to prevent		
	contact with any mat or runner or the floor surface of any		
	vehicle : Provided that offal may come into contact with the		
	floor surface of a vehicle complying with the requirements		
	of Section 9;		
	Shall also ensure that the provisions of Section 4 and 13 of		
	Regulation 918 are complied with		
7.13.4			
Sect 7.14	Failed to ensure that:	R500.00	
7.14.1	Effective measures are taken to prevent drippings from any		
	meat or from any vehicle by him for the conveyance		
	thereof, from reaching the surface of any street or public		
	place or any yard adjacent thereto; and		
	In the event of any drippings reaching any such surfaces,		
7.14.2	such drippings are cleared away as soon as reasonably		
	possible;		
_	Shall also ensure that the provisions of Section 4 and 13 of		
7.14.3	Regulation 918 are complied with		
Sect 7.15	Failed to ensure that any vehicle used for the conveyance of	R500.00	
	anything set out in each of the following subparagraphs is		
	not used for the conveyance of anything not mentioned in		
	the subparagraph concerned:		
	Meat wrapped or contained in accordance with paragraph		
7.15.1	(10) other than unclean offal;		
7450	Meat not wrapped or contained in accordance with		
7.15.2	paragraph (11), other than unclean offal: Provided that		
	unclean offal from any animal which is completely frozen		
	and packed in an approved container may be transported in		
	such vehicle;		
745 0	Any unfrozen carcass, side or quarter of any animal;		
7.15.3	Any frozen carcass, side or quarter of any animal;		
7.15.4	Dirty offal from any animal, other than dirty offal which is		
7.15.5	completely frozen and packed in an approved container;		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
7.15.6	Shall also ensure that the provisions of Section 4 and 13 of Regulation 918 are complied with.		
Sect 7.16	Failure to ensure that if an area for the washing of vehicles is required in terms of Section 6.11 in respect of the premises, that every vehicle used for conveyance of meat is washed and disinfected in such area.	R500.00	
Sect 7.17	Failed to ensure that, except while any vehicle is being loaded or off-loaded, no person enters or remain in the load space.	R500.00	
Sect 7.18	Failed to ensure that unclean offal while being conveyed in any public street or place is not loaded, so as to project from the vehicle or above the top of the sides surrounding the load space and in the case of a vehicle which is not fully enclosed, the load is completely covered with a canopy as contemplated by Section 9, such unclean offal shall be put in an approved container before it is conveyed in a vehicle.	R500.00	
Sect 7.19	Failure to ensure that if an area for the loading and off- loading of vehicles is required in terms of section 6.12 in respect of the premises, ensure that every vehicle used for the conveyance of meat or any other product which is delivered to or dispatched from the premises is loaded or offloaded in such area;	R500.00	
Sect 7.20	Failed to ensure that meat is not exposed to the direct or indirect rays of the sun while on the premises or being conveyed to or from the premises	R500.00	
Sect 7.21	Failure to ensure that if heads are split on the premises, that such heads are split by means of a saw or in another approved manner;	R500.00	
Sect 7.22	Failure to ensure that in the case of premises on which the business of a butcher is carried on and which do not comply with Section 6.3 or 6.4, ensure that the provisions of Section 6 of Regulation 918 are complied with.	R500.00	
Sect 8	Sale Of Meat ProductsFailure to ensure that every package containing meat are marked or labelled in letters identifying the type of meat in accordance with the requirements of the provisions of the Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972, such marking or label shall include the name and address of the processor of the product.	R1000.00 COURT	
Sect 9	VehiclesFailure to ensure that the transportation of meat are donein accordance with the provisions of Part VI - Transportationof Meat- Government Notice No. 180 of 10 February 1967and Section 13 of Regulation 918.	R1000.00 COURT	
Sect 10 Sect 10.1	Special provision for hides, skins and horns		

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SECTION	OFFENCE	PREPOSED	APPROVED
		FINE	
	No person shall within the Municipality convey for the		
	purposes of business any hide skin or horn unless the		
	succeeding subsections of this section are complied with.		
Sect 10.2	Failed to provide skins and horns to an area complying with		
	the provisions of Section 6.11 suitable for the washing and		
	disinfecting of vehicles owned or controlled by such person		
	which are used for the transport of such hides.		
	Failed to only use the vehicle for the conveyance of hides,		
Sect 10.4	skins and horns for anything other than the conveyance of		
	hides, skins and horns.		
Sect 11	Processing and sale of biltong and dried or desiccated meat	R500.00	
11.1.1	No person shall, except for his own consumption or for that		
	of his household process, pack or wrap biltong otherwise		
	than on premises as prescribed in Section 6.5;		
11.1.2	No person shall introduce biltong for sale within the	R500.00	
	Municipality or sell biltong which has not been processed,		
	packed or wrapped at premises referred to in paragraph		
	11.1.1;		
11.1.3	No person shall introduce biltong for sale within the	R500.00	
	Municipality or sell biltong or dried or desiccated meat		
	unless such biltong or meat is protected against flies,		
	vermin and other insects.		
	Failure to ensure that biltong is wrapped the wrapping		
	should be labelled in accordance with the provisions of		
	Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972.		
Sect 12	Introduction and sale of rabbit meat and poultry	R500.00	
12.1	No person shall introduce into the Municipality or sell		
	within the Municipality any poultry or rabbit meat derived		
	from any bird or rabbit slaughtered outside the Municipality		
	if:		
12.1.1	Such bird or rabbit was slaughtered contrary to the		
	provisions of section 7 of the Act;		
12.1.2	Such poultry or rabbit meat has been imported contrary to	R500.00	
12.1.2	the provisions of the Meat Safety Act, the regulations	11300.00	
	promulgated in terms of the said Act. As well as regulations		
	promulgated in terms of the Health Act.		
Sect 12.2	Failure to provide proof, if required by the Authorised	R500.00	
5000 12.2	official, any person introducing into, or selling, rabbit meat	1.500.00	
	within the Municipality, shall produce proof of the place		
	where the rabbit was slaughtered, but also include red		
	meat, white meat (poultry) and venison (game) or any other		
	animal.		
	annn <b>a</b> i.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 13	Purposes including for own consumption	R500.00	
Sect 13.1	Failure to comply with the relevant Chapter of these By-		
	Laws and not to create a health nuisance or disturbance or		
	pose a danger to the neighbours when keeping any animal		
	prior to slaughtering.		
Sect 13.2	Failure to comply with the following requirements by any	R500.00	
	person who intend to slaughter an animal in any other place		
	than an approved abattoir:		
13.2.1	Fail to notify the Environmental Health Section of the	R500.00	
	Municipality in writing of the intended slaughtering at least		
	14 (fourteen) days prior to the event;		
13.2.2	Fail to notify all adjacent neighbours in writing of the	R500.00	
	slaughtering at least 7 (seven) days in advance. Proof of		
	such notifications is to be made available to the Authorised		
	official on request;		
13.2.5	Failure to handle meat in an hygienic manner at all times;	R1000.00	
		COURT	
13.2.6	Fail to dispose the portions of the animal that are not		
	utilized, blood and other wastes of an approved manner as		
	prescribed by the Authorized official.		
Sect 16	Obstruction	R1000.00	
	No person shall fail or refuse to allow an Authorised official	COURT	
	of the Municipality authorized in terms of this Chapter to		
	enter upon and inspect any premises or vehicle, if he		
	requests access to such premises or vehicle, or obstruct or		
	hinder or deceive such Authorised official in the execution		
	of his duties in enforcing this Chapter, or fail or refuse to		
	give any information that he may lawfully be required to		
	give to such Authorised official or give to such Authorised		
	official false or misleading information knowing it to be		
	false or misleading.		

## **CHAPTER 19: MILK**

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2.	GENERAL PROVISIONS		
Sect 2.1.2	Failure to exhibit a permit or certificate clearly, visible and protected position on the premises to which it relates.	R500.00	
Sect 2.2	No person may introduce into, sell, supply, accept or receive for purposes of sale or disposal in a municipal area, any milk or dairy products or composite dairy products (whether obtained from a milk collecting depot or not) –	R1000.00 COURT	
Sect 2.2.1	No person may introduce into, sell, supply, accept or receive for purposes of sale or disposal in a municipal area, any milk or dairy products or composite dairy products which has not originated or been produced on premises or on dairy farms in respect of which a valid certificate or introduction permit in terms of section 3 specifying the milk, dairy products or composite dairy products which may be so introduced, sold, supplied, accepted or received there under has been issued to the owner or occupier authorizing such introduction, sale, supply, acceptance or receipt.		
Sect 2.2.2	No person may introduce into, sell, supply, accept or receive for purposes of sale or disposal in a municipal area, any milk or dairy products or composite dairy products which has not been delivered from such premises or dairy farm – certified dairy or pasteurization or sterilization plant within a municipal area; or		
(i)	to a dairy, official milk shop or milk purveyor certified by such municipality in the name of the person to whom such certificate or introduction permit has been issued.		
(ii) (a)	Provided that this prohibition will not apply- To the delivery of milk for the manufacture of butter, cheese, condensed milk, milk powder and skimmed milk powder to factories to which the certificate was issued;		
(b)	To the introduction of pasteurized or certified cream produced and packed in containers complying with the requirements of section 31.4 at a dairy farm in respect of which a certificate or an introduction permit for the introduction of cream only into the municipal		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	area has been granted and which is delivered directly to the premises in the area in respect of which a milk purveyor's certificate is held.		
Sect 2.3	An Introduction permit in terms of section 3 will, in addition to the special conditions referred to in subsection 1 of the section, be subject to the following conditions:-		
Sect 2.3.1	No permit holder who produces milk which he intends for introduction or which he has reason to believe will be introduced or is intended for introduction into a municipal area in a milk can or other container containing milk produced only by himself, will dispatch such milk from his premises in such containers unless they are sealed, locked or otherwise so secured as effectively to prevent the contents from being tampered with during transit, and bear on their exterior in clear letters not less than 12 mm high, his name and the address of the premises at		
Sect 2.3.2	which the milk was produced; No person may place in any container referred to in paragraph 2.3.1 any milk which has not been produced at the dairy farm named thereon;		
Sect 2.3.3	No permit holder will receive at his dairy farm milk produced at any other premises than in a container referred to in paragraph 2. 3.1;		
Sect 2.3.4	No permit holder will receive at his dairy farm or dispatch there from any milk product or dairy product or composite dairy product which has not been produced at a dairy farm in respect of which an introduction permit has been granted in terms of section 2.2		
Sect 2.4	No owner or person in control of a dairy, milk collection depot or milk transfer depot outside		
Sect 2.4.1	the municipal area may - receive, handle or store in such dairy, milk collecting depot or milk transfer depot, or receive, introduce into, sell or supply in a municipal area any milk or dairy product or composite dairy product which has not been produced at a dairy farm in respect of which an introduction permit has been granted by the supervising municipality in terms of section 3; or		
Sect 2.4.2	No person may introduce sell or supply any such milk or dairy product or composite dairy product unless he himself is the holder of an introduction		

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	permit in respect of the said dairy farm or milk shop.		
Sect 2.5	Failed to have in his/ her possession a certificate issued in terms of section 3, no person who has any dairy stock in his possession or control in the municipal area, whether or not in the course of a business of dealing in animals, may sell or supply the milk or dairy product or composite dairy product to be sold or supplied in the municipal area except for use in the manufacture of butter, ripened cheese or powdered or condensed milk, and no person to whom such milk or dairy product or composite dairy product is sold or supplied may use it otherwise than for those purposes.		
Sect 2.7	No person other than a certified person may sell or supply milk or dairy products or composite dairy products or carry on business of a dairy farm, a dairy, a milk shop or a milk purveyor within the municipal area		
Sect 2.8	No person may sell or deliver pasteurized milk to a consumer within a municipal area from any place other than premises inside such are which have been certified by the municipality for that purpose.		
Sect 2.9	Failure to renew a introduction permit as it is not transferable.		
Sect 4	Cancellation, suspension and refusal		
Sect 4.1.4	The person who is in control of any premises in which the milk of the permit holder is produced, collected, prepared, cooled, stored or in any manner treated or handled fails by himself or a deputy deemed by the Authorised official to be a competent person to exercise proper and effective supervision of any of the said operations throughout their performance; or The certificate holder or permit holder, in the opinion of a veterinarian, fails to maintain any dairy stock kept in or on the premises on which the milk is produced, or in or on premises of which the premises first mentioned form part, in a state of good health and nutrition or to inoculate such dairy stock in terms of Regulation 1256.		
Sect 4.1.6	Any person who owns, controls or is in charge of premises where milk is handled, whether inside		

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Sect 4.1.9	or outside the municipal area, is guilty of any act or omission which would constitute an offence if the said premises were situated in the municipal area; or The owner or other person in charge of a dairy farm having failed to comply with any of the provisions of this chapter, fails to comply therewith within a reasonable time after a written notice calling for compliance therewith,		
(a)	has been served upon him by the municipality; or milk is produced within or outside the municipal area on any premises in respect of which no certificate or introduction permit has been issued in terms of this chapter or on premises		
(b)	other than those to which a certificate or introduction permit issued to him relates; Does not comply with the requirements of this chapter or any regulation made there under.		
Sect 4.6.5	No person may introduce into or sell, supply, store or use or sell or dispose of for consumption within the municipal area any milk, dairy product or composite dairy product produced at or emanating from any premises in respect of which a prohibition issued in terms of this section has been served.		
Sect 5	Cleanliness and handling of poisons, chemicals		
Sect 5.1	or medicines: Failed to keep or store any poisons, chemicals or medicines in such a manner that they cannot contaminate the milk, a dairy product or composite dairy products, which is in contact with the surface of any equipment, container or utensil on a dairy, dairy farm, milk shop or milk purveyor.		
Sect 5.2	Failed to properly label any poisons, chemicals or medicines by including the name and address of the manufacturer or distributor.		
Sect 5.3	Manure may not be accumulate for more than 24 hours within 15 metres of any place where milk is handled and any accumulation of manure must be effectively treated to preclude the breeding of flies or the creation of a nuisance.		
Sect 6.1 Sect 6.1.1	Milk and scullery rooms Failed to comply to the provision of section 8(3) of Regulation 1256		

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Sect 6.1.2	Failed to ensure that a milk or scullery room are not situated less than 15 metres from any manure receptacle or mitten, stable, kraal, calf pen, poultry house or run or aviary and more than 10 metres from any milking parlour used in the production of milk;		
Sect 6.1.3	Failed to ensure that a milk or scullery room are not situated less than 140 metres from any pigsty of land on which pigs are kept or allowed to run;		
Sect 6.1.4	Failed to ensure that a milk or scullery room are not used for any purpose other than cooking, handling or storage of milk products, the filling, over tapping, sealing or storing of clean utensils and receptacles in current use and where the scullery forms an integral part of the milk room, the cleaning or sterilizing of containers, appliances, utensils, etc.		
Sect 6.1.5	Failed to provide metal racks for effectively draining and storing containers, receptacles, utensils and other equipment, that part of the said racks on which the containers and other articles aforesaid are accommodated to be not less than 500 millimetres above the level of the floor;		
Sect 6.1.6	Failed to ensure that the floor area were the milk tanker vehicle collects the milk from the bulk farm tank are made of solid and impervious concrete or other approved impervious material		
Sect 6.1.7	Failed to ensure that tables, shelves and other similar equipment contained in a milk and scullery room are made of approved hard, smooth and impervious material and supported either on a pedestal surrounded by a free space of by legs or supports of approved impervious material, the space between which is open and accessible for cleaning purposes;		
Sect 6.1.8	Failed to have a wash-hand basin fitted with a waste pipe, kept in a clean condition and maintained in good order with an adequate and wholesome supply of hot and cold running water.		

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Sect 7 Sect 7.1	<b>Change-rooms and ablution rooms</b> Failed to comply with the provisions of section (8)(4)(a) to (c) of Regulation 1256		
Sect 7.2	Failed to have an adequate and wholesome provision of cold and hot water in the change- rooms and ablution rooms for washing and cleaning purposes.		
Sect 8	Toilet facilities		
sect 8.1	Failed to provide Approved latrines for employees on dairy farms, dairy and milk shop premises: provided that provision of cold or hot water for cleansing of the personnel purposes is made.		
Sect 8	Failed to provide toilet facilities that comply with the provision of Section 8.		
Sect 8.1.1	Failed to connect every latrine in accordance with the requirements of the National Buildings		
Sect 8.2.1	Regulations to the municipality's sewer if available, otherwise to an approved sewage-disposal installation:		
Sect 8.2.2	Failed to ensure that no latrine may measure less than 1,5 meter by 1 meter across the floor or be less than 2,1 meters high, and every latrine floor must be of effectively drained concrete or other impervious material;		
Sect 8.2.3	Failed to have any approved toilet facility or privies of the cradle type provided with a close-fitting ringed seat cover;		
Sect 8.2.4	No part of a pail or chemical closet or of a pit privy must be less that 20 metres from any part of a milking parlour, milk room, receiving room or wash-up room, and every such closet or privy must be provided with a door or otherwise so placed and screened that its interior is not visible from the outside;		
Sect 8.2.5	No water closet may communicate directly with any room save with a change room or an ablution room in accordance with paragraph 8.2.4;		
Sect 8.2.6	No pail or chemical closet, pit privy or septic tank may communicate directly or indirectly with any other room or be placed or allowed to remain in any position in which it could, in the opinion of the Authorised official, cause		

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	contamination of any water supply or otherwise constitute a danger to health;		
Sect 8.2.7	Failed to ensure that every latrine are adequately cross-ventilated;		
Sect 8.2.8	Failed to ensure that the walls of every latrine are made of brick, concrete, stone, corrugated metal or such other approved material as can be thoroughly cleaned without deterioration of its surface.		
Sect 9 Sect 9.1	Cleanliness of Persons Failed to provide clean and sound overalls of a light-coloured material or other approved light- coloured apparel for the use of and worn by all persons whilst employed or engaged in the production, handling or conveyance of milk, dairy products or composite dairy products		
Sect 9.2	Failed to keep overalls of any person referred to in subsection 9.1, when not in use, in a locker or other approved place within the dairy farm, dairy or milk shop for the purpose of washing or repair.		
Sect 9.3	Failed to keep an adequate supply of soap and nailbrushes at the wash-hand basins in every milk room, change-room and milk shop and failed to provide approved hand-drying device or an adequate supply of continuous or other approved clean towels.		
Sect 9.4	Every person employed or engaged in the production or handling of milk failed to wash and scrub his hands and finger nails with a nail brush, dairy products or composite dairy products must, immediately before beginning his work and immediately after any interruption thereof likely to result in the contamination of his hands, and in particular after every visit to a latrine or urinal, antibacterial soap and water.		
Sect 9.5	No person may spit, smoke or use tobacco any form on any premises where milk or dairy products or composite dairy products are handled or, while engaged in such handling premises,		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 10	<b>Cleaning of Appliances and Containers</b>		
	Failed to immediately rinse, clean and disinfect		
	cans in which milk has been delivered after		
	emptying, as well as product-contact surface of		
	all appliances used in the handling of milk, dairy		
	products or composite dairy products after each		
Sect 10.1	usage, with cold or luke warm water. Failed to immediately before each usage ensure		
Ject 10.1	that milk containers and equipment are		
	effectively drained after having been disinfected		
	according to the provisions of Section 10.		
Sect 11	Conveyance		
11.1	No milk, dairy products or composite dairy		
	products may be introduced into or conveyed		
	within a municipal area for purposes of sale of		
	distribution by means of a vehicle unless the		
	requirements of the succeeding Section 11 have		
	been complied with.		
11.2	Permit to import and transport milk		
11.2.1	Failure to apply for a permit to the municipality		
	when transporting milk not produced by himself		
11.2.3	into the municipal area. No person may transport milk as envisaged in		
11.2.5	paragraph 11.2.1 without having obtained such		
	permit from the municipality.		
Sect 11.3	Failed to maintain every vehicle in which milk,		
	dairy products or composite dairy products are		
	conveyed in a clean and sanitary condition and in		
	good repair and must carry in a conspicuous		
	position on its exterior in letters not less than 80		
	millimetres in height, the name or trade-name		
	and address of the milk or milk transportation		
	undertaking in connection with which it is used.		
Sect 11.4	Failed to adequately protect all milk or dairy		
	products or composite dairy products awaiting		
	collection for transport from the weather and		
Sect 11.5	the direct rays of the sun. The driver or person in control of any vehicle in		
JECT 11'2	which milk, dairy products or composite dairy		
	products are conveyed failed to take all		
	reasonable measures to protect the same from		
	contamination and to protect it or its containers		
	from avoidable exposure to the direct rays of		
	the sun when the vehicle is stationary or in		
	motion or when the milk, dairy products or		

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	composite dairy products have been unloaded for collection by another vehicle.		
Sect 11.6	Failed to ensure that all persons concerned in the handling of milk, dairy products or composite dairy products provide are provided with apparel complying with the requirements of Regulations 9 and 11of R.918 of 30 July 1999.		
Sect 11.7	Failed to provide every vehicle with space used for all persons employed in connection with the conveyance of milk, dairy products or composite dairy products for whom no accommodation is available in the driver's cab.		
Sect 11.8	No vehicle, cycle, carrier or any container used for the conveyance of milk, dairy products or composite dairy products may be of any other save and approved purpose.		
Sect 11.9	No goods except those which are permitted to be handled in a dairy in terms of section 22.4 or animal must be conveyed on a vehicle while it is being used to convey milk, dairy products or composite dairy products or any appliance used in connection therewith whether or not it contains any milk, dairy products or composite dairy products.		
Sect 11.10 Sect 11.10.1	No milk, dairy products or composite dairy products may be conveyed or delivered in the municipal area otherwise than according to the provisions of Section 11.10. Failed to clearly and permanently mark all approved containers, adequately sealed containers or adequately over capped bottles which said containers or bottles must be clearly and permanently marked in letters not less than 3 millimetres high with the name and address of the dairy, dairy farm or other premises from which the milk has been dispatched		
11.10.2	which the milk has been dispatched In a vehicle which bears in a conspicuous position on its exterior in clearly legible lettering either the name of the trade-name and address of the registered owner thereof, or of the business in connection which it is being operated		
11.10.3	Failed to maintain, clean and tidy delivery vehicles at all times.		
11.10.4	Failed to provide an approved heat-resisting cover to preclude the direct insulation of its load in a vehicle		

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Sect 12	Information and Samples		
Sect 12.1	Failure by any person carrying on the business of		
	a dairy farm, dairy milk shop or milk purveyor		
	must, when required to do so by the Authorised		
	official, give him full detailed and accurate		
	information in regard to any person employed by		
	him or any matter whatsoever concerning any		
	milk, dairy products or composite dairy products		
	which have been, are being or are proposed or		
	likely to be handled in the course of that business		
	and concerning any appliance or other article		
	used or proposed to be used in connection with		
Co. et 12.4	such handling.		
Sect 12.4	Refusal or failure to supply a sample then and		
	there by any person to whom a demand is made		
Sect 13.	in terms of subsection 12.3 General- Production of Milk		
Sect 13.			
	Failed to provide a milk room, equipment, a storeroom for appliances, a change room and		
	latrines for employees at premises used as a		
	dairy farm or on which or on a premises on		
	which the activities of a dairy farm are carried		
	out.		
Sect 13.2	Failure to provide a compressor, condenser,		
	vacuum or water pump, generator, alternator		
	motor or engine of a refrigeration on any		
	milking parlour or in any of the rooms referred		
	to in subsection 131 or in a receiving room.		
Sect 13.3	No livestock or other bovines may be permitted		
	in milking parlours at any time and during		
	milking time, and no cows in excess of the		
	number of stalls provided or laid down in the		
	permit may be present there in		
Sect 13.4	Failed to maintain a milking parlour in a clean		
	and sanitary state and in good repair and no		
	operation causing dust may be performed		
	therein during the fifteen minutes preceding or		
	during milking operations.		
Sect 13.5	Failed to remove all manure and efficiently		
<b>. .</b> .	clean the premises before every milking session.		
Sect 13.6	Failed to completely wash down the floor in the		
	milking parlour.		
Sect 13.7	Failure to provide adequate and effective		
	equipment and materials for the eradication		
	and the prevention of the breeding of insects,		
	rodents and other vermin.		

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Sect 13.8	No animal foodstuffs or other material or article not pertaining to the production of milk may be stored in a milking parlour.		
Sect 14 Sect 14.1	Milking Parlours No milking parlour may communicate directly with any engine room, store room, latrine, urinal or change room and no part of it may be closer than 15 metres to any dwelling, stable, cattle kraal, calf pen, poultry house or run, aviary, public street or sanitary lane, or the boundary of any adjoining stand, lot, erf or other piece of land not under the same ownership or occupation or closes than 140 metres to any pigsty or land on which pigs are kept or allowed to run.		
Sect 14.2	Failure to ensure that all stall and mangers are constructed as to be readily and completely cleanable and mangers must, in addition, be so constructed and arranged that no fodder can accumulate underneath or behind them.		
Sect 14.3	No building or separate part of a building may be used as a milking parlour unless it has been constructed and laid out in accordance with plans submitted and approved by the Authorised official.		
<b>Sect</b> 14.4	Failure to comply with the requirements in Sections 14.41-14.4.11in respect of every milking parlour.		
14.4.1	Failure to ensure that the milking parlour is 2.4 metres high, measured from the floor to the lowest point of the roof or ceiling; provided that the height measured as aforesaid above a raised standing platform provided for the milking of cows must be not less than 2.3 metres.		
14.4.2	Failure to ensure that drainage of effluent from the standing platform for cows and from the floor of a milking parlour must be effected by means of a fall over the width thereof of 1 in 40 and longitudinal fall 1 and 70 towards a gully, catch pit or disposal site-		
14.4.3	Failure to extend the walls up to the roof of all rooms in which milk or milk appliances are handled.		

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14.4.4	Failure to ensure that the ceiling or where there is no ceiling, the roof are washed under-surface and are constructed that it prevents the entry into the room of dust from above.		
14.4.5	Failure to provide internal walls that are preferably a dark green coloured washable paint, but alternatively any colour can be used for a height of, 5 metre measure from the floor. Failure to ensure that the upper section of the wall are of a light coloured washable paint from the cow platform floor to the ceiling or to the lower part of the roof.		
14.4.6	Failure to ensure that the walls are of a smooth, impervious cement-plaster, hard-burnt, light coloured face brick, tiles or some other approved material having the similar properties and must be of such construction and surface that it will permit and withstand frequent and thorough cleaning and washing.		
14.4. 7	Failure to ensure that all junctions between floors and walls must be caved, and all doorways to and from the milking parlour must be fitted with full solid doors.		
14.4.8	Failure to ensure that the milking parlour are adequately ventilated and illuminated. There must be sufficient taps with a wholesome water supply for cleaning of udders and teats prior to milking.		
14.4.9	Failure to provide an operator's put of 1.2 - 1.5 metres wide.		
14.4.10	The milking platform must be at least 850 mm in height measured from the floor of the operator's pit.		
14.4.11	Failure to provide sufficient hand-wash basins and antibacterial soap for the operator to wash hands prior, during and after milking.		
Sect 15 Sect 15.1	Milking procedure No cow may be milked elsewhere than in a cowshed or a milking parlour complying with the provisions of these by-laws.		
<b>Sect</b> 15.2	Failure by a milker to thoroughly wash and clean his hands and finger nails with an		

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	approved germicidal soap and water before commencing milking and immediately after every interruption thereof likely to result in the		
	contamination of his hands, and in particular after every visit to a latrine or urinal.		
<b>Sect</b> 15.3	Failed to wash a cow that is being milked at least once a day or more frequently if necessary.		
Sect 15.4	Failed to wash the udder and teat of every cow with running water or an approved bactericidal solution and dried immediately before it is milked. Failed to take adequate steps to prevent the contamination of milk and the bactericidal solution, where used, by urine, faucal or other noxious matter.		
<b>Sect</b> 15.5	Failed to examine the foremilk for evidence of mastitis by passing the first stream of milk from each teat into a strip cup or other approved appliance and where the examination discloses evidence of mastitis or any other condition mentioned.		
<b>Sect</b> 15.6	Failed to discard the first stream of milk in such a manner as to avoid risk of infection.		
<b>Sect</b> 15.7	Failed to only use approved lubricant by milker for hand milking. Failure to keep lubricants in containers externally and internally free from extraneous matter or dirt and provided with closely-fitting lids which must be replaced firmly immediately after lubricant has been taken from the container.		
<b>Sect</b> 15.8	Failed to strain milk through a clean strainer of approved singly used type, immediately after milking,		
<b>Sect</b> 15.9	Failed to remove milk immediately after production from the milk parlour to the milk room or receiving room where provided.		
<b>Sect</b> 15.10	On its arrival in the milk room or receiving room, failed to immediately subject the milk to mechanical cooling and within 3 hours after milking must be reduced to a temperature of 5° C or lower but above freezing point at which temperature such milk must be maintained until removed from the premises.		
Sect 15.11	Failed to construct the milking tools of such material that they can be effectively cleaned		

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	and failed to keep it in a clean and sanitary condition.		
Sect 15.12	Failed to keep the cow hobbles of a chain type in a clean and sanitary condition.		
<b>Sect</b> 15.13	No milking pail or milk can may be used for any purpose whatsoever other that the collection or conveyance of milk during milking operations.		
<b>Sect</b> 15.14	No milk that comes from a cow that is diseased may be used for human consumption.		
Sect 16	Health of Dairy Stock- General		
<b>Sect</b> 16.2	Failure by the owner or person in control of a dairy farm to comply with any notice served in terms of subsection 16.1.2, and render assistance necessary in tests or examinations for disease of dairy stock or other animals as required.		
<b>Sect</b> 16.4	Failed to remove any animal from the herd immediately and confined within an approved quarantine area if it suffers or is suspected to be suffering from any of the conditions according to the provisions of section 16.5 of Regulation 1256.		
<b>Sect</b> 16.5	Failure to carry out inoculations against the diseases herein after mentioned at the time specified and according to the methods laid down by a veterinarian, and the owner or occupier of the premises at which milk intended for consumption in the Municipal area is provide and failure to submit proof of such inoculation.		
<b>Sect</b> 16.6	Failure to comply with the requirements of inoculations as per Section 16.6.1-16.6.4.		
<b>Sect</b> 16.7	Failed to comply with such requirements for disinfecting and the disinfecting of premises and preventing the spread of any disease to which animals are susceptible.		
Sect 17.1	The Sale of Raw Dairy Products No raw dairy products will be allowed to be sold or supplied inside the boundary of the municipality as per the requirements of Section 17.		
Sect 18.1	<b>Collection of Milk from Bulk Tanks</b> Failure to ensure that any metering rod inserted into the milk are adequately cleaned before insertion.		

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Sect 18.2.1 (i) (ii)	Failure to ensure that the pipe used for withdrawing milk from the bulk farm tank are be made of approved material; Failed to ensure that it have a length of not more than 7.5 metres.		
18.2.2	Failed to keep such pipe in a dust-proof housing and protected against the heat of the sun, while not in use		
<b>Sect</b> 18.3	Failure to ensure that the person collecting milk from a bulk farm tank are a person deemed to be a fit and proper person and such person must take and handle samples from every such tank in a manner substantially in accordance with the Code.		
<b>Sect</b> 18.4	Failure by the person collecting bulk farm milk to provide the receiving municipality with a list of names and addresses of persons from whom such milk has been collected, the quantities collected separately recorded in respect of each compartment of the tanker, and delivered the samples taken in terms of subsection 18.3.		
<b>Sect</b> 18.5 18.5.1	Failure in case of emergency to dispatch the bulk farm milk by the certificate holder or permit holder within 44 hours of production;		
18.5.2	Failure to deliver to the bulk farm milk to the dairy within 16 hours of collection.		
Sect 19 Sect 19.1	Milk Tankers The certificate holder of the receiving dairy or the person conducting a milk transfer depot, failed to provide approved facilities, including a washing bay and material for the cleaning of milk tankers and immediately after each discharge of bulk milk to clean the milk contact surfaces of each milk tanker in accordance with the provisions of section 11. Failure of the the person in charge of the milk tanker to be responsible for the removal or dismantling of fittings and spray devices if requested to do so by the certificate holder of the receiving dairy or the person conducting a milk transfer depot.		
<b>Sect</b> 19.2	The person in charge of the milk tanker failed to flush down the outside of the milk tanker with water and where necessary wash such tanker.		
Sect 20.	Distribution and Sale of Milk		

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20.1	After the appointed day, no milk other than pasteurized or sterilized must be sold or supplied and no dairy product of composite dairy product must be disposed of as aforesaid unless the milk used in the making thereof or the dairy products or composite dairy product itself has been pasteurized or sterilized.		
Sect 20.2	After the appointed day, <b>no</b> milk other than pasteurized or sterilized must be sold or supplied and no dairy product or composite dairy product must be disposed of as foresaid unless the milk used in the making thereof or the dairy products or composite dairy products itself has been pasteurized or sterilized.		
<b>Sect</b> 20.3	After the appointed day, <b>all</b> milk other than pasteurized or sterilized which is introduced into the municipal are must, immediately after its introduction be delivered to the approved premises for pasteurization or sterilization.		
<b>Sect</b> 20.5	The approval required by subsection 20.4 must expire on the thirty first day of December of every year and application for its renewal for the ensuing (next) year must be made before the first day of December prior to its expiry.		
<b>Sect</b> 20.6	No milk, dairy product or composite dairy product may be pasteurized or sterilized elsewhere than on premises which have been certified on a dairy in terms of Regulation 918.		
Sect 20.7	No person must mark, label, describe, advertise or in any manner whatsoever represent or hold out:		
20.7 .1	any milk as pasteurized or sterilized unless such milk has been pasteurized or sterilized on premises referred to in subsection 20.6; or		
20.7.2	Any milk product or composite dairy product as a pasteurized, sterilized or certified milk product or composite dairy product unless it has been made with pasteurized or sterilized milk or has been pasteurized or sterilized during the process of manufacture.		
<b>Sect</b> 20.8	Failed to produce or manufactured dairy products or composite dairy products only on the premises on which the milk or cream from		

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	which they were derived was pasteurized or sterilized.		
Sect 20.9	Dairy products or composite dairy products must only leave the premises on which they were produced or manufactured in the container in which they are to be delivered to the purchaser.		
Sect 20.10	The filling of containers or receptacles with milk and the transfer of milk from one container to another may only be carried out in any room where pasteurization or any milk sterilizing process takes place.		
Sect 21.1	No premises must be used as a dairy unless they comprise a wash-up room with all necessary equipment, change rooms, a store- room, receiving room, milk room and sufficient separate water-closet accommodation as prescribed in terms of this chapter for the different sexes.		
Sect 21.2 21.2.1	No dairy may: Communicate directly with any dwelling or house, bedroom, latrine, urinal or any other shop, room or rooms in which goods are sold or stored other than goods which may be sold in a		
21.2.2	dairy or used in the manufacture of any composite dairy product; or At any point be within 3 metres from the entrance of or any other aperture to a water- borne latrine or urinal or within 10 metres of the entrance or any other aperture to a pail latrine or urinal or within 15 metres from a pit latrine.		
<b>Sect</b> 21.3	Failed to comply with the requirements of Section 21.4 in respect of every room forming part of a dairy:		
<b>Sect</b> 21.4	No part of the dairy must be used for any other purpose than that of handling milk, dairy products, composite dairy products, concentrated fruit juices, diluted fruit juices, Sweetened fruit juices or sweetened diluted fruit juices as defined in the relevant regulations under the Foodstuffs, Cosmetics and Disinfectant Act 54 of 1972.		

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<b>Sect</b> 21.5	Failed to comply with the requirements of Section 21.5-21.5.6 in connection with fruit juices mentioned in subsection 21.4.		
Sect 21.6	The filling of containers or receptacles with milk and the transfer of milk from one container to another only to be carried out in a dairy and in particular not in the receiving room or wash-up room for the transfer of milk to a balanced tank situated in a receiving room.		
Sect 22.	Milk Shops		
22.1	No person may carry on the business of a milk shop unless he is the holder of a certificate under Regulation 918 for the municipality to do so.		
22.1.1	No milk, dairy product or composite dairy product may be sold at a milk shop otherwise than in over capped bottles or containers or in sealed containers complying with the requirements of Section 37(3)(a), and no over caps or other material or machine for applying over caps or any other form of lid or cover to milk bottles or other materials or equipment for the sealing of cans or to any other container similar in shape to a milk bottle may be brought into or allowed		
Sect 22.2	to remain in a milk shop. Failed to comply with the requirements of sections 6.1.9, 8 and 22.2 inclusive in the case of every milk shop.		
Sect 22.3	The milk shop failed to provide a storeroom or area separate from the rest of the premises by a dividing wall and must have a floor area of adequate size for the storage of all crates.		
Sect 22.4	Failed to ensure that where a milk shop communicates with a yard, an impervious surface covering an adequate part of the yard, must be provided inside such yard area adjacent to the communicating door.		
<b>Sect</b> 22.5	Failure to ensure that all milk sold on the premises must at all times be kept at a temperature not higher than 7°C.		
Sect 23.	Milk Purveyors		
23.1	Failed to observe the requirements and prohibitions prescribed in the succeeding		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	subsections of this section by every milk purveyor.		
Sect 23.2	No person may carry on the trade or business of a milk purveyor in or upon any premises unless such premises are equipped with a refrigerator capable of maintaining an internal temperature of 5° C or less and of sufficient capacity to hold all the milk usually kept there for delivery or sale in the normal course of trade.		
Sect 23.3	Save for cream produced at premises in respect of which an introduction permit or certificate has been granted in terms of section 3 and supplied to the milk purveyor by a person certified or permitted by the municipality to do so, no milk purveyor may obtain or on his premises store, keep or process any milk or dairy product obtained elsewhere than from a certified dairy or a certified milk shop.		
<b>Sect</b> 23.4	No milk purveyor shall obtain or sell any milk or dairy product other than sterilized milk or cultured milk including yogurt, otherwise that in intact container as per requirements of Section 23.4.1-23.4.4		
Sect 24.	Pasteurized and Sterilized Milk General		
24.1	Failed to ensure that the apparatus used for the pasteurization or sterilization of milk are approved with indicating and recording thermometers accurate to decimal comma five degrees throughout the specified scale range.		
Sect 24.2	Failed to ensure that thermometers as prescribed in subsection 24.1 are located in an approved place in the said apparatus during the whole of the pasteurization or sterilization process.		
Sect 24.3	Apparatus used for pasteurizing milk by high temperature short time method failed to be thermostatically controlled, and must, in addition to the mechanical devices necessary for the control of temperature and time, have a flow-control valve and a flow-diversion devise which will automatically divert back to the balancing tank any milk which has not been subject to the temperature and periods prescribed in terms of section 26.1.2 and 26.2.2.		
Sect 24.4	Failed to ensure that the recirculated cold water		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	from a safe source and protected from contamination.		
<b>Sect</b> 24.5	Failed to ensure that the filling and sealing of cartons are done by approved mechanical means.		
<b>Sect</b> 24.6	Failed to seal the bottling or packaging machine supply tanks and bowls in an approved manner as to prevent any contamination from reaching the inside of the filler tank or bowl.		
<b>Sect</b> 24.7	Failed to install on each filter valve a drip deflector designed and adjusted to divert condensation from the bowl away from the open container.		
<b>Sect</b> 24.8	Failure to ensure that the container in feed conveyors to automatic bottling or packaging machines have easy cleanable overhead shields to protect the bottles or packages from contamination.		
<b>Sect</b> 24.9	Failed to protect the filling cylinders or packaging machines from contamination by the use of overhead shields.		
<b>Sect</b> 24.1 0	Failed to ensure that bottles and packages which have been imperfectly capped or close are immediately emptied into approved containers, and their contents protected from contamination and subsequently re-pasteurized or discarded.		
<b>Sect</b> 24.11	Failed to handle caps, closures, cartons and packages and the materials from which these are made in a hygienic manner.		
<b>Sect</b> 25. 25.1	<b>Records</b> Failed to ensure that all such information are recorded mechanically in connection with the process of pasteurization or sterilization.		
<b>Sect</b> 25.2	Failure to ensure that the recording mechanism required in terms of subsection 25.1 in addition at intervals of not more than twelve months, are tested by an approved competent instruments calibrator who must record in writing his name and address and the date and result of his tests.		
<b>Sect</b> 25.3	Failure to ensure that on completion of the pasteurization of each run or batch of samples of the milk from that run or batch must be tested on the premises where it was pasteurized by the same person in control		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	thereof by means of the Aschaffenburg and Mullen phosphate test as prescribed in the Code or such other test as may be approved for application on the spot. All milk found as a result of either of the said tests not to have been completely pasteurized must be re- subjected to the pasteurization process.		
<b>Sect</b> 25.4	Failure to ensure that in respect of each run of pasteurization a written record must be kept containing -		
25.4.1 25.4.2 25.4.3	The date and duration of the run; The quantity of milk treated during the run; and The result of any test carried out in compliance with subsection 25.4.		
<b>Sect</b> 26. 26.1	Pasteurization           The pasteurization of milk must be performed           according to the provisions of Section 26.1-26.6.		
Sect 27.	Sterilization The sterilization of milk must be performed by subjecting it by means of approved apparatus and instruments to heat at such a temperature and for such time, or by treating it by such other approved method, as will render it free from viable organisms.		
<b>Sect</b> 28.	General Requirements for Milk Depots, Milk Shops or Bulk Containers or Selling of Milk from Milk Depots or Milk Shops or Milk Containers Milk may only be sold in clean containers that had never been used for any other purposes and the sale of milk in cold drink bottles is prohibited.		
Sect 29.	No milk may be transferred from one container to another after filling from the bulk container.		
<b>Sect</b> 30.	Failed to clean keep the bulk containers on any premises hygienic in an acceptable manner.		
<b>Sect</b> 31	No milk may be supplied by the supplier if the temperature of the milk exceeds 7°C according to Regulation 918.		
Sect 32.	All milk, dairy products or composite dairy products and the premises from which the milk is sold must at all times comply with the standards of Regulation 1555 and Regulation 918.		

SECTION	OFFENCE	PREPOSED	APPROVED
		FINE	
Sect 33	Failure of a supplier to issue the owner of the		
33 <b>.1</b>	milk depot where milk is supplied with copies of		
	the following:		
	A certified copy of certificate of acceptability or		
33.2	provisional certificate of acceptability issued by		
	the relevant local municipality;		
33.3	The latest tuberculosis certificate with regards		
	to the herd issued by a veterinary surgeon;		
	The latest brucellosis certificate with regards to		
	the herd issued by a veterinary surgeon.		
<b>Sect</b> 34.	Failure to ensure that the milk on the premises		
	of any milk depot must be kept in a stainless		
	steel distribution tank with a cooling unit		
<b>Sect</b> 35.	Only the sale of pasteurized milk will be allowed		
	within the municipal area of the municipality.		
<b>Sect</b> 36	Failure to ensure that there are no direct		
	connection between any depot and any water		
	closet.		

### **CHAPTER 20 FOOD VENDING**

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 3.1	Approval No person shall operate a food-dispensing machine unless it is approved and dust-proof; and it is positioned in an approved location.		
Sect 4.	Cleaning A controller of a food-dispensing machine or ice- cream dispensing machine failed to ensure that : It is maintained in a clean and vermin-free condition; It is cleaned only by means of approved methods and equipment; No unauthorized person may open, adjust, repair, service or in any way tamper with it; and In the case of an ice-cream dispensing machine it is not thoroughly cleaned prior to every filling thereof.		
<b>Sect</b> 5	Storage and handling of foodstuffs		
Sect 5.1	The controller of a food-dispensing machine failed to ensure that:		
5.1.1	All containers provided for the consumption of foodstuffs shall prior to their use be -		
5.1.2	stored inside the machine and automatically discharged there from on demand; or stored inside a dust- and vermin-proof dispensing container to which only the controller has access;		
<b>Sect</b> 5.3	Failed to provide an approved refuse receptacle next to each food-dispensing machine.		
<b>Sect</b> 5.4	No food other than food manufactured or prepared and packed in approved and licensed premises is inserted in or sold from a food- dispensing machine.		
<b>Sect</b> 5.5	Failure to ensure that all perishable food is maintained inside and dispensed from the food- dispensing machine at a temperature not exceeding 10°C or such lower temperature as may be required in the case of food intended to be sold cold and not less than 65°C in the case of food intended to be sold hot		
<b>Sect</b> 5.6	Each food-dispensing machine is not fitted with an apparatus which indicates the prevailing temperature and records such temperature inside the compartment containing the food stuffs.		

Sect 5.7       Failure to ensure that each container or package in which food is dispensed from a food         5.7.1       dispensing machine- are properly sealed by the manufacturer and         5.7.2       delivered in such sealed form to the consumer; and Failure to ensure that his name and address are inscribed in clearly legible and indelible letters in a conspicuous place on the exterior of the food-dispensing machine;         Sect 5.8       Failure to ensure that all food inserted in the food-dispensing machine is inserted in such a manner that it can be delivered or made available there from only after the stock already therein has been exhausted.         Sect 5.9       Failure to ensure that whenever the cooling mechanism of the food-dispensing machine has remained inoperative for a continuous period of four hours or longer, all perishable food stored therein, during such period, is removed there from and destroyed.         Sect 5.10       Failure to ensure that the food-dispensing machine bear his name and address in a conspicuous place on its exterior, inscribed with durable material in clearly legible letters.         Sect 6.1       Inspection of food dispensing machines 6.1       Failure by the controller to open the food- dispensing machine for inspection and sampling purposes.         Sect 7.3       Sale of beverages in sealed containers from machine on which the use has been prohibited in terms of subsection 6.2, to not use such machine in proper working condition.         Sect 7.4       Sale of beverages in sealed containers from mechanical coolers         Sect 7.2       Failure to ensure that an approved refuse receptacle is provided adj	SECTION	OFFENCE	PREPOSED FINE	APPROVED
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Sect 8.2         No person shall vend any other food than				
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	Jell 0.2	specified in subsection 8.1 unless approved.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 9	General requirements for vehicles		
<b>Sect</b> 9.1	No person shall vend foodstuffs from any		
	vehicle unless such vehicle is specifically		
	approved for the vending of such food.		
Sect 9.2	The owner failed to obtain a business license		
	and certificate of acceptability for each vehicle,		
	tray, bicycle, container or any other article used		
	in the vending of food and shall affix the		
	documents to the article concerned.		
<b>Sect</b> 9.3	Failure to ensure that a vehicle, tray or other		
	container only be used for which it was		
	approved.		
<b>Sect</b> 9.4	Failure to ensure that each vehicle, tray or other		
	container are constructed that no liquid can		
	drain there from onto the road or ground		
	surface.		
<b>Sect</b> 9.5	Failure to ensure that all equipment,		
	accessories, utensils and appliances used for or		
	in connection with the vending of food are of an		
	approved type and construction.		
<b>Sect</b> 9.6	Failure to ensure that each vehicle, tray or other		
	container used for or in connection with the		
	vending of food are maintained in a clean and		
	sanitary condition.		
Sect 9.7	Failure to ensure that the name and address of		
	the food-vendor in whose name food is vended		
	and the name of his licensed premises are		
	displayed in clearly, legible non-erasable letters		
	in a conspicuous place on the vehicle, tray or		
	other container.		
<b>Sect</b> 9.8	Failure to ensure that the vending of food from		
	a vehicle, tray or any other container only take		
	place in an area where toilet facilities are freely		
<b>C</b> = 1 10	available.		
<b>Sect</b> 10.	General requirements for premises		
	Failure to provide fixed premises on which all		
	utensils, equipment, food or related goods are		
	prepared, kept or cleaned in which event such		
	premises failed to comply with the provisions of		
Sect 10 1	the Food Regulations.		
<b>Sect</b> 10.1	Failure by the food vendor to provide a fixed		
	parking area where such vehicle can be parked,		
	for each vehicle approved for the vending of		
	food excluding cycles and containers which can		
	be carried or pushed.		

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<b>Sect</b> 10.2	Failed to provide a covered wash bay with an impervious floor surface, graded and drained to a gully connected to the Municipality's sewerage system in accordance with the Drainage By-Laws, or any other approved sewerage system, for the washing and cleaning of the vehicles.		
<b>Sect</b> 10.3	Failed to provide approved facilities for the storage and cleaning of trays or any other containers used in the vending of food		
<b>Sect</b> 10.4	Failure to ensure that a vehicle, tray or any other container approved for the vending of food and all equipment, accessories, utensils and appliances referred to in subsection 10.1, not be stored or cleaned on any premises other than those referred to in subsections 10.2 and 10.3.		
Sect 10.5.1	Food vendor failed to have under his sole and absolute control and approved store room, which shall contain the following:		
(i)	A wash-hand basin with a portable supply of hot and cold running water laid on thereto shall be provided to the store-room.		
(ii) ()	Paper towels and germicidal soap in approved dispensers shall be provided at such wash-hand		
(iii)	basin. Separate approved metal lockers shall be provided for each employee in the store-room.		
<b>Sect</b> 10.5.2	Failure to ensure that the name and address of the food-vendor in whose name food is vended and the name of his licensed premises are displayed in clearly, legible non-erasable letters in a conspicuous place on the store room.		
<b>Sect</b> 11.1	Failure by a food-vendor to only vend food prepared on certified premises		
Sect 11.2	No food-vendor shall vend food which is required to be packed or wrapped in terms of the provisions of Section 8.1 unless:		
11.2.1	such food is completely and separately wrapped by the manufacturer or prepared in the portions in which it is to be sold;		
11.2.2 11.2.3	such wrapping is intact; The name and address of the manufacturer or preparer thereof is stated clearly on such wrapping and, in the case of foodstuffs in		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	Category D, also the nature of the contents and date of manufacture thereof.		
<b>Sect</b> 11.3	All perishable food that requires refrigeration failed to be maintained at a temperature not exceeding 7° C, or such lower temperature as may be required, and not less than 65° in the case of food to be heated.		
Sect 11.4	Failure to ensure that every vendor and person engaged in the handling of foodstuffs wear clean and sound overalls of a light and plain coloured washable material with sleeves of at least elbow length whilst on duty at all times.		
Sect 11.5.1	Failed to provide an approved refuse receptacle at any place where he conducts his business at		
11.5.2	all times; Failed to maintain the area immediately surrounding and within a reasonable distance of his vehicle, clean and free from litter and ensure that such area is clean when he departs there from.		
Sect 12.	Additional requirements: Food Category A		
12.1	Notwithstanding any other provision in this Chapter contained, no person shall vend food as described in subsection 8.1.1 Food Category A, other than from an approved vehicle and shall further comply with the following additional requirements :		
12.1.2	Failure to ensure that the loading area shall be manufactured from metal or other approved		
	durable material. Failure to ensure that all display shelves shall be manufactured of metal or other approved impermeable material and shall be so installed or arranged as to allow adequate access thereto for cleaning purposes.		
Sect 12.2	No product shall be displayed elsewhere than in the loading area of the vehicle.		
Sect 13.	Additional requirements: Food Category B		
13.1	Notwithstanding any other provisions in this Chapter contained no person shall vend food as described in subsection 8.1.2 Food Category B, other than from an approved vehicle and shall further comply with the following additional		
13.1.1	requirements: Failure to ensure that the vehicle's internal walls, floor and roof of the loading area are of		

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13.1.2	an approved, impermeable, washable and		
(i)	durable material.		
	Failure to ensure that all containers and		
(ii)	equipment are manufactured of a dustproof		
	impermeable material and shall be of an		
	approved type and construction.		
	Failure to ensure that the internal surfaces of		
	each container shall have a smooth and durable		
	finish. All joints shall be properly sealed and the		
	corners covered to ensure each cleaning		
	thereof.		
Sect 13.2	Failure to ensure that only factory wrapped and		
	packed food in the intact wrapping or container		
	in which it was enclosed by the manufacturer		
	are offered for sale.		
Sect 13.3	Failure to destroy all ice-cream, sherbet, frozen		
	sugar confectionary and similar foodstuffs, once		
	it has defrosted, and shall not be refrozen or		
	offered for sale.		
Sect 13.4	Each food-vendor vending food in Category 8		
	failed to have a certificate of acceptability for		
	the premises at all times which comply with the		
13.4.1	following:		
	Failed to provide an adequate approved		
13.4.2	refrigeration and freezing facilities		
	Failed to provide a separate approved workshop		
	and storage facility for the bicycles and spares.		
Sect 14.	Additional requirements: Food Category C		
14.1	Notwithstanding any other provisions in this		
	Chapter contained, no person shall vend food as		
	described in Section 8.1.3 Food Category C,		
	other than from an approved vehicle and shall		
	further comply with the following additional		
	requirements:		
	Failure to ensure that the vehicle's internal		
	walls, floor and roof of the loading area are of		
(i)	an approved smoothly finished impermeable,		
(ii)	washable and durable material.		
	Failure to ensure that all containers and trays		
	shall be manufactured of a durable		
	impermeable material and shall be of an		
	approved type and construction. The internal		
	surfaces shall have a smooth finish with all		
	seams and joints property sealed and all comers		
	covered to simplify the cleaning thereof.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 14.2	Failure to ensure that only factory wrapped and		
	packed food in the intact wrapping or container		
	in which it was packed by the manufacturer, are		
	supplied, offered for sale or sold to the		
	consumer.		
<b>Sect</b> 14.3	Failure to vend popcorn and candy floss subject		
	to the approval of the Authorised official		
Sect 15.	Additional requirements: Food Category D		
15.1	Notwithstanding any other provisions in this		
	Chapter contained no person shall vend food as		
	described in Section 8.1.4 Food Category D,		
	other than from an approved vehicle and shall		
	further comply with the following additional		
15.1.1	requirements:		
	The driver's cab failed to be completely		
15.1.2	separated from the loading area.		
	The internal walls, floor and ceiling of the		
	loading area failed to be of an approved		
15.1.3	impermeable, smoothly finished and washable material.		
	Failure to ensure that all surfaces with which		
15.1.4	food, whether wrapped or unwrapped, may		
	come in contact with are made of stainless steel		
15.1.5	or other similar approved durable material.		
	Failed to properly seal and smoothly finish, all		
	seams and joints.		
15.1.6	Failure to ensure that the interior of the loading		
	area are designed and all equipment so installed		
	that all surfaces may are easily cleaned.		
	Failed to provide separate washing facilities, for		
15.1.7	the cleaning of utensils and the washing of		
	hands respectively, with hot and cold running		
15.1.8	water laid on thereto and connected to an		
	approved waste water disposal system on the		
	vehicle.		
(i)	Failed to provide paper towels and germicidal		
	liquid soap in approved dispensers at the wash-		
(ii)	hand basin.		
	Failure to ensure that whenever unwrapped		
(iii)	foodstuffs are handled on a vehicle, such vehicle		
(iv)	to be designed and constructed that:		
(v)	No contact between the public and the food		
	being prepared or the preparer thereof shall be possible;		
	0,8m2 of unrestricted floor space per person		
	was not available on the vehicle;		

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	The floor to ceiling height is not a minimum of		
	2m;		
	The ceiling is not insulated in an approved		
	manner; and		
	Failed to provide adequate ventilation.		
Sect 15.2.1	Failed to sell all beverages from an approved		
	dispenser and served in approved non-		
	returnable containers, or in sealed containers		
15.2.2	filled at duly certified premises;		
	Failed to provide separate factory packed		
15.2.3	portions, when sugar or milk are not initially		
15.2.4	added to the beverage,		
	Failed to only use single disposable paper cloths		
	at all times;		
	Failed to submit a detailed sketch plan		
	indicating the position of all equipment and		
15.2.5	appliances in the vehicle shall be submitted to		
	the authorised official for approval and no		
	alteration subsequent thereto be made without		
	the written approval of the authorised official;		
	Failed to ensure that food vended and sold from		
	the food listed in Category D, are obtained from		
	premises for which a valid certificate of		
	acceptability has been issued : Provided that the		
	final roasting or frying or other approved		
	preparation		
	process may be conducted on the vehicle		
	described herein.		
Sect 16.	General requirements		
16.1	Licensing of vendors		
	No vendor shall conduct his business of		
	preparation, packing, storage, display and sale		
	of any street foods unless he/she is licensed in		
	terms of Section 6 of the Business Act, 1991		
	(No. 71 of 1991) and issued with a certificate of		
	acceptability in terms of the Food Regulations.		
<b>Sect</b> 16.3	Pest and animal control		
	Failure by every vendor to take appropriate		
16.3.1	measures at all times to keep his stall free from		
	animals and pests, including rodents, flies,		
	insects or vermin infestation to prevent		
16.3.2	contamination of the food.		
	Failure by every vendor on becoming aware of		
	the presence of any such pest or harbourage,		
	immediately take all practicable measurers to		
16.3.3			

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	get rid of the pest or harbourage to prevent re-		
16.3.4	infestation.		
	Failure to appropriately dispose of any food		
	found to have become contaminated by pests in		
	a hygienic manner.		
	Failure to prevent the contamination of food		
	with pest control materials such as poisons.		
Sect 17.	Vendors		
17.1	Health status of vendors		
17.1.1	Failure by any food handler to cease from		
	handling food in any capacity and seek medical		
	treatment wheb suffering from jaundice,		
	diarrhoea, vomiting, fever, sore throat with		
	fever, discharge from ear, eye and nose, visibly		
17.1.2	infected skin lesions or any other contagious		
	disease (boils, cuts, etc.).		
	Failure by any vendor, helper or food handler		
	who has been identified as or is known to be or		
	has previously been a carrier of food borne		
17.1.3	disease organisms, not to be involved in any		
	food handling activity until certified by a		
	medical practitioner as a non-carrier.		
	Failure by any vendor, helper or food handler to		
	require immunization against any food and		
	water borne disease such as typhoid, hepatitis A		
	or any other food and water borne diseases as		
	required by the Municipality.		
Sect 17.2	Personal hygiene and behaviour		
17.2.1	Failure to wear an identification tag if issued		
	and required by the Municipality;		
17.2.2	Failure to dress in a clean and proper attire;		
17.2.3	Failure to wash hands thoroughly with soap and		
	clean water before and after handling food,		
	after visiting the toilet, after handling unsanitary		
	articles, touching animals, touching raw food,		
	after handling toxic and dangerous materials as		
17.2.4	and when necessary;		
17.2.5	Failure to keep finger nails short and clean at all		
	times;		
17.2.6	Failure to ensure that hair are kept clean and		
	tidy and kept covered during operation;		
	Failure to ensure that non-infected cuts shall		
17.2.7	are completely protected by waterproof		
	dressing which is firmly secured and routinely		
17.2.8	changed;		

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17.2.9	Failure to not smoke or chew chewing gum		
17.2.10	while preparing or serving food;		
17.2.11	Failure to refrain from any unhygienic practices		
	such as spitting and cleaning nose, ears or any		
	other body orifice;		
	Failure not to sneeze or cough onto the food;		
	The use of gloves is not recommended;		
	No vendor is allowed to use the stall as a		
	sleeping or dwelling place, or for any other		
	personal activity.		
<b>Sect</b> 18.	Design and structure		
18.1.2	Failure to ensure that the area where the stall is		
18.1.3	located and immediate surroundings are easily		
	cleaned and capable of withstanding repeated		
18.1.4	washing and scrubbing.		
	Failure to ensure that the space in and around		
	the vendors' stall are free of unnecessary stored		
18.1.5	goods or articles and discarded articles in order		
	to permit easy access for cleaning.		
	Failure to ensure that the stall have a		
	convenient access to an inlet of a drainage		
	system or any suitable means of disposing		
	waste water in a sanitary manner.		
<b>Sect</b> 18.2	Structures		
18.2.1	Failure to ensure that vendors' are of an		
	approved type and are constructed from		
	impervious materials that can be easily cleaned		
	such as stainless steel, aluminium, glazed tiles		
18.2.2	or any other materials as approved by the		
	Municipality.		
	Failure to ensure that food preparation areas		
18.2.3	and working surfaces failed are made of smooth		
10.1.0	and impermeable food grade material.		
	Failure to ensure that all cooking ranges,		
	washing equipment, working tables, shelves and		
18.2.4	cupboards on or in which food is placed failed		
10.2.4	are at least 45 m above the ground.		
	Failed to have an adequate provision of artificial		
	light of sufficient intensity to ensure a		
	reasonable standard of illumination for every		
	part of the stall.		
Sect 18.3	Sanitation Water Supply :		
18.3.1			
10.3.1	Failure by vendors to ensure sufficient supply of		
	potable water at all times. Failure to ensure that		
	were potable water supply is not yet available,		

SECTION	OFFENCE	PREPOSED	APPROVED
		FINE	
18.3.2	potable water should be stored in clean water		
	containers in conformance with section 18.1.		
	Vendors stalls failed to have an efficient waste		
	water disposal system maintained in a good		
	state of repair. Failure to ensure that the system		
18.3.2	are large enough to carry peak loads and are		
	provided with traps to ensure only liquid waste		
	is discharged into the drain/sewer.		
	Failure to ensure that solid waste material are		
	handled in such a manner as to avoid		
	contamination of food and any water source as		
	per the requirements of Section 18.3. 2 as well		
	as the disposal thereof should be done properly.		
	The provisions of the Integrated Waste		
	Management By-laws shall mutatis mutandis		
	apply to the provisions of sub-section 18.3.3.		
	Failure to ensure that immediately after		
	disposal of the waste, receptacles used for		
	storage and any equipment which has come		
	into contact with the waste should be cleaned		
	using one of the methods described in section		
	19. 5e t		
18.3.4	Failure to ensure that the waste storage area		
	are cleaned daily. Waste receptacles,		
	equipment which has come into contact with		
18.3.5	the waste and waste storage areas should be		
	disinfected.		
	Failure to ensure that solid waste is disposed of		
	in a sanitary manner.		
	Failed to clean all working surfaces, table tops,		
	floors and surrounding areas should be		
	thoroughly at least daily, using one of the		
	methods described in section 19.5.		
	Failure by every vendor, helper or food handler		
	to have access to toiler facilities which are		
	approved and kept at all times in a clean and		
	operational condition.		
Sect 19.	Appliances		
19.1	Failure to keep the appliances clean. Failure to		
	ensure that the equipment, including containers		
	for storing drinking water, are made of		
	materials which do not transmit toxic		
	substances, odour or taste, are not absorbent		
	(unless its use is intended for that purpose and		
	will not result in food contamination), are		
	resistant to corrosion and capable of		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	withstanding repeated cleaning and disinfection.		
Sect 19.2	Failed to ensure that every cutting surface used in the preparation of food are free from cracks and crevices, with only reasonable wear and tear, and are cleaned using one of the methods described in clause 19.5 on the following		
19.2.1	occasions:		
19.2.2	Before and after daily operations; and Especially after having put unclean material or food on it if the surface is subsequently to be used to cut street foods or foods to be consumed raw.		
<b>Sect</b> 19.3	Failed to handle cooked and uncooked food with separate utensils.		
<b>Sect</b> 19.5	<ul> <li>Failure to ensure that all utensils are cleaned by thoroughly washing them in warm water containing adequate amount of soap or other suitable detergents and then either immersing them for ½ (one-half) minute in boiling clean water and draining them or, for 2 (two) minutes in potable water at a temperature of not less than 77°C and draining them.</li> <li>In the case where non-disposable crockery is used and water at 77°C or boiling temperatures is unavailable, potable water, wash soap or detergent and running water rinse is allowed.</li> </ul>		
<b>Sect</b> 19.6	Failure to ensure that disposable crockery are only used once and are properly disposed of. In the case where non-disposable crockery is used, the crockery is to be cleaned after each use using the method described for utensils in clause 19.5.		
Sect 19.7	Failure to maintain all appliances in good state of repair.		
Sect 19.8	Failure to ensure that all washed and clean utensils and crockery are handled, stored or transported separately from unclean and used utensils and crockery and other sources of contamination. They shall be stored in a clean and protected area which is not accessible to pests or vermin.		
Sect 19.9	Failed to use only containers made of food grade material, not previously used for non-food use.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 19.10	Failure to ensure that wash basins and sinks for cleaning utensils and washing hands are clean and maintained in a good state of repair.		
Sect 19.11	Failure to ensure that towels used for wiping crockery are clean, handled in a sanitary manner and only be used for that purpose.		
Sect 19.12	Failure to ensure that containers used for table side condiments are in good condition and protected from pests.		
Sect 19.13	Failure to provide all hand service articles such as napkins. Towels and hand wipes of the disposable type.		
Sect 19.14	Failed to provide hand washing facilities such as hand wash basins, disposable towels and soap at all times.		
Sect 20	Food preparation		
20.1.1	Failure to supply ingredients. including ice, from known and reliable sources;		
20.1.2	Failure to ensure that thee food handling method employed should be such as to		
20.1.3	minimize the loss of nutrients; Failure to ensure that freshness and		
20.1.4	wholesomeness of ingredients to maintain the quality and safety of food;		
20.1.5	<ul><li>Failure to prevent exposure to the environment, spoilage and contamination during the transportation of ingredients.</li><li>Failure to only use the permitted food additives and the amount added should follow the specifications provided.</li></ul>		
Sect 20.2	Cooking and handling		0
20.2.1	Failed to soak and thoroughly wash fresh vegetables and fruit whether for cooking or consuming raw, with sufficient running potable water, to remove adhering surface		
20.2.2	contamination. Failed to wash raw food before using in food		
20.2.3	preparation to reduce the risk of contamination. Failed to have an area for handling, storing, cleaning and preparing raw food ingredients,		
20.2.4	separate and apart from the cooked, street goods display, handling and serving areas.		
(iii)	Failure to thaw frozen products, such as large pieces of meat or large poultry carcasses out as		
(iv)	an operation separated from cooking in a		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
(iii)	refrigerator or purpose-built thawing cabinet maintained at a temperature of 4°C; or Running potable water maintained at a temperature not above 21°C for a period not exceeding 4 hours; or		
20.2.5	A commercial microwave oven only when the food will be immediately transferred to conventional cooking units as part of a		
20.2.6	continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven. Failure to ensure that the time and temperature		
20.2.7 20.2.8	of cooking are sufficient to ensure the destruction of no spore fanning pathogenic micro-organisms. Failed to use water for the purpose of drinking,		
20.2.9	preparation of hot or cold drinks and beverages of potable water quality, or of clean quality and boiled, or disinfected in any other way such as the use of an appropriate chemical agent. Failure to make ice from potable water. Failure to re-heat food more than once and only the portion of the food to be served should be re-heated. Failure to wash utensils used for tasting food immediately after each use.		
Sect 20.3	Serving food		
20.3.1	Failure to assure that food purchased for the purpose of serving or selling is from licensed and reliable source;		
20.3.2	Failed to ensure that cooked street foods are not handled with bare hands.		
20.3.3	Failure to use clean tongs, forks, spoons or disposable gloves when handling, serving or selling food;		
20.3.4	Failure to ensure that all crockery used are clean and dry and not handled by touching the food contact surfaces;		
20.3.5	Plates filled with food should not be stacked one on top of the other during display, storing or serving;		
20.3.6	Failed to use primary food grade packing materials (virgin plastic) for direct contact with foodstuffs;		
20.3.7	The use of printed material to serve food are prohibited. Failure to only food grade		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
20.3.8	<ul> <li>aluminium foil, waxed paper, food grade plastic and any other suitable material for packing and serving food;</li> <li>To blow into plastic bags, wrappers or packages used for food are prohibited at all times.</li> <li>All beverages offered for sale failed to be dispensed only in their individual original sealed containers or from taps fitted to bulk containers and made of food grade plastic or other suitable material.</li> </ul>		
20.3.9	Failure to ensure that bulk containers are covered with tight fitting lids;		
20.3.10	Failure to ensure that cut fruit or other foods consumed in the state in which they are sold are in enclosed display case, cabinet or similar protective device and are displayed in a manner which will not affect the wholesomeness and cleanliness.		
20.3.11	Food handlers failed to avoid handling money.		
Sect 20.3.12	Failure to protect ready-to-eat foods intended for continuous serving from environmental contamination and kept at the holding temperatures as stipulated in Section 20.3.11 Failure to use a food warmer only to maintain continuous temperatures and not for re-heating purposes section 20.2.8.)		
<b>Sect</b> 20.4	Unsold food Failure to dispose of all unsold cooked food and prepared beverages that cannot be properly preserved in a sanitary manner at the end of the day.		
<b>Sect</b> 20.5 20.5.1	Transportation of street foods Failure to transport street foods to the point of sale in a well-protected, covered and clean container to avoid contamination.		
20.5.2	Failure to ensure that any vehicle used in transporting food are clean and in good condition, appropriately equipped to accommodate any special requirements of the food being transported and provide protection from environmental contamination.		
20.5.3	Failed to transport milk to the point of sale in an insulated container maintained at a maximum temperature of 4°C.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
20.5.4	Failure to ensure that street foods are transported together with raw foods and ingredients, animals, toxic substances and any other materials which may contaminate the food.		
Sect 20.6 20.6.1	<b>Food storage</b> Failed to keep food at all times clean and free from contamination, and adequately protected from pests, environmental contaminants and stored at proper temperatures.		
20.6.2	<ul> <li>Failure to place or stack readily perishable food so that it is not likely to be contaminated by contact with raw food, pet food, toxic materials or any other materials which may cause contamination.</li> <li>Failed to the bulk in clean containers placed in a clean ice box or refrigerator in which the food should not exceed a temperature of 10°C.</li> <li>Quantities displayed for continuous serving should be handled according to the requirements listed in clause 20.3.11.</li> </ul>		
20.6.3	Failed to store and maintain all dry ingredients in their original labelled commercial container or subsequent containers and failed to properly label as to the content and designed to prevent moisture absorption.		
20.6.4	Failure to store all non-perishable food in a clean protected and closed container/cupboard to prevent cross contamination by pests.		
20.6.5	Failure to ensure that once cleaned, following the requirements of clauses 20.2.1 and 20.2.2 the bulk of perishable raw food including wet milled legumes, cereals or pulses are stored in clean separate containers preferably placed in a clean box, a refrigerator or a freezer to prevent spoilage.		
20.6.6	Failure to ensure that refrigerators and freezers are not overloaded and their temperatures are maintained at a maximum of 4°C and -18°C or below, respectively.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
20.6.7	Failure to ensure that all enclosed spaces, cupboards, shelves and racks used for the storage of food are constructed so as to be easily cleaned and to protect the food from pests.		
20.6.8	Failure to store all food in bulk in an orderly fashion and are placed so as to facilitate ventilation, inspection and detection of pests.		
20.6.9	Failure to ensure that all food are stored and handled separately from toxic, poisonous, deleterious and injurious substances.		
20.6.10	Failure to apply the principle "First in, first out" to stock rotation.		
20.6.11	Failure to check the date marking on all food containers before the food is used. The sale of expired food or expired food used for the preparation of food are prohibited at all times. Refer to the Regulations relating to Labelling and Advertising of Foodstuffs - No. R.1 055 of 2002.		
Sect 21. 21.1	Street food centres General requirements Failure by all vendors located in a street food centre to comply with all provisions stated in the officially recognized regulations applicable to street food vendors.		
Sect 21.2 21.2.1	Location, design and construction Failure to ensure that the location of any street food centre is approved beforehand by the Municipality, having taken into consideration the provisions stated in section 18.1 as well compliance to Section 21.2.1-21.2.3		
Sect 21.3	Liquid and solid waste Failure to comply with the provisions of Section 21.3 pertaining to liquid waste and solid waste disposal.		

## **CHAPTER 21 BAKERIES**

SECTION	OFFENCE	PREPOSED	APPROVED
<u> </u>		FINE	
Sect 2	Sketch-plan with Application		
	Failure to provide a sketch-plan of the building or		
	proposed building drawn to scale of 1:100,		
	showing the situation and dimensions of the		
	premises or proposed premises, shall be attached		
	to the application for a certificate		
Sect 3	Requirements of Premises		
	No person shall carry on in or upon any premises		
	the business of a bakery unless they comply with		
<u> </u>	the provisions of Section 3		
Sect 4.	Duties of Trader		
Sect 4.1	Failure to maintain the premises at all times in a		
	clean and sanitary condition and in good repair;		
Sect 4.2	Failure to ensure that the floor of the bake house		
	are cleansed and thoroughly washed at least once daily;		
Sect 4.3	Failure to maintain all utensils, vessels, containers,		
	sacks, baskets and other receptacles, apparatus,		
	machinery and other equipment and all		
	confectionery or any other article of food at all		
	times in a clean and sanitary condition and in good		
	repair;		
Sect 4.4	Failure to stack bulk good in storage so as to		
	prevent harbourage of rodents and facilitate active		
	anti-rodent measures;		
<b>Sect</b> 4.5	Fail to provide and maintain effective measures for		
	the prevention of the breeding and the destruction		
	of flies, cockroaches, rodents and other vermin;		
<b>Sect</b> 4.6	Failure to provide and maintain suitable means for		
	protecting from contamination by dust, dirt, flies		
	or other cause all bakery products, whether in the		
	course of preparation or stored or exposed for sale		
	or in course of conveyance through the streets;		
Sect 4.7	Failure to store raw materials and bakery products		
	in separate storerooms;		
<b>Sect</b> 4.8	Use or cause or permit to be used any but mobile		
	kneading troughs;		
<b>Sect</b> 4.9	Failure to provide clean and sound overalls and		
-	caps for the use of his employees and to maintain		
	such overalls and caps in a clean and sound		
	condition;		
Sect 4.10	Fail to ensure that overalls are worn at all times		
	when bread. pastry or confectionery is being		
	made, handled, sold or delivered by himself and		
	his employees;		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 4.11	Fail to keep overalls and caps in the change-rooms when not in use.		
Sect 4.12	Use or cause or permit to be used any change- room for any purpose other than a change-room;		
<b>Sect</b> 4.13	Failure to maintain in all change-rooms an adequate supply of soap, clean towels, nailbrushes and wash-basins, for the use of his employees;		
<b>Sect</b> 4.14	Keep or cause or permit any animal to be kept in his bakery;		
<b>Sect</b> 4.15	Fail to maintain the premises at all times.		
Sect 5.	Wearing of Overalls and Caps		
	No person engaged in the work of or employed in any bakery shall fail to wear clean and sound overalls and caps whilst engaged in the handling of raw materials and bakery products.		
<b>Sect</b> 6.	Mixing Machines		
	Failure by every baker preparing or making any bakery products to ensure that all dough, batter or paste to be used in the preparation or making of such bakery products is mixed in and by means of proper and suitable mixing machines; provided that nothing herein contained shall be deemed to apply to any person who shall mix any batter or paste of a quantity not exceeding 4-5 kg in weight		
	when prepared in a proper and suitable mixing utensil for confectionery purposes only.		
Sect 7.	Washing of Hands Failure to ensure that every person employed or working in a bakery, shall before engaging in his work, wash his hands with soap and water both at the commencement of his shift and after any break therein liable to result in contamination of his hands, unless such person is not required to handle raw materials or bakery products.		
Sect 8.	Spitting and Use of Tobacco Forbidden		
	No person shall spit in any bakery premises and no person shall whilst actively engaged in the preparation of bakery products use tobacco in any form whatsoever.		
<b>Sect</b> 10.	Display of By-laws on Premises Any person carrying on the business of a bakery on any premises shall cause to be affixed and maintained in a conspicuous position in such premises a copy of this chapter of these by-laws. Such copy shall be at all times in a legible condition.		

# **CHAPTER 22 FISH -FISHERIES AND FISHMONGERS**

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2.	Requirements of Premises		
	No person shall carry on in or upon any premises		
	the trade or business of a fish-trier or fishmonger		
	unless-		
Sect 2.1	Failure to ensure that the floors and yard surface		
	thereof are of cement concrete or similar		
	impervious material brought to a smooth finish;		
Sect 2.2	Failure to ensure that the floors of the fish bay and		
	preparation room are sufficiently graded and		
	drained for the efficient run-off of all liquids there-		
	from to an outside gully which shall be connected		
	to a sewer, or, where no sewer is available, to		
	other suitable means for the innocuous disposal of		
	waste-water;		
Sect 2.3	Failure to ensure that the yard is sufficiently		
	graded and drained for the efficient run-off of all		
	storm water		
Sect 2.4	Failure to ensure that except where glazed or glass		
	bricks or glazed tiles are used, the walls are		
	plastered with cement plaster and the surface are		
	brought to a smooth finish and painted with a light		
	coloured oil paint.		
Sect 2.5	Failure to ensure that the premises are adequately		
	lighted and ventilated in accordance with the		
Sect 2.6	standards;		
Sect 2.6	Failure to ensure that such premises are constructed that when any fish are laid out or		
	exposed for sale, such fish are adequately		
	protected from access of, or contamination by, dust, dirt, flies or other cause.		
Sect 2.7	Failure to ensure that the tops of the tables or		
Ject 2.7	counters are constructed of marble, slate, red		
	grana, terrazzo or similar impervious material		
	which is 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.		
Sect 2.8	Failure to provide an ice-box or cooling-room lined		
5000 2.0	with impervious material for the storage of fish.		
Sect 2.9	Failure to ensure that a suitable and sufficient		
	metal fish scaling box is provided in the fish bay or		
	preparation room and place so as to catch all		
	refuse and drippings produced during the process		
	of cleaning and dressing fish.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2.10	Failure to provide double wrapping of paper for cooked fish and chips and other foodstuffs, of which the internal wrapping are of such quality and size as to preclude the possible contamination of the fish and chips.		
Sect 2.11	Failure to confine the cooking and heating of fish and chips and other foodstuffs to the shop or other portion of the premises not being the store room or preparation room.		
2.12	Failure to provide a store room for the storage of potatoes, oils and other ingredients used in connection with the preparation and sale of the food sold on or from the premises, which shall comply with the provisions of Section 2.12.1-2.12.3		
2.13	Failure to provide for the preparation of fish and chips a room, other than the shop or store room, which shall comply with the requirements of Section 2.13.1-2.13.3		
Sect 2.14	Failure to provide appliances for the cooking and heating of fish, potato chips, and other food stuffs, which appliances are so situated as to enable them to be properly cleaned		
Sect 2.15	Failure to provide a proper, sufficient and wholesome supply of hot and cold running water laid over a suitable double compartment wash-up sink, suitably places and fitted with waste pipes in accordance with the Municipality's Drainage By- laws, and a draining board composed of marble, slate, terrazzo or other impervious material.		
Sect 2.16	Failure to provide suitable steel lockers for the clothing of all employees.		
Sect 2.17	Failure to provide a sufficient number of portable vessels or receptacles which each is properly constructed of galvanized 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		
Sect 2.18	Failure to provide 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 pipes in accordance with the Municipality's Drainage By-laws.		
Sect 3 Sect 3.1	Duties of Trader		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	No person carrying on the trade or business of a fish-fryer or fishmonger shall fail to maintain the premises at all times in a clean and sanitary condition and in good repair		
Sect 3.2	Failure 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;		
Sect 3.3	Failure 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;		
Sect 3.4	Failure to cleanse after each day's usage, every floor, pavement, yard, or approach thereto, of the premises;		
Sect 3.5	Failure to remove all trade refuse at once in a covered receptacle and removed from the premises at least once in every twenty-four (24) hours;		
Sect 3.6	Failure 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.		
Sect 3.7	Failure to provide clean and sound overalls for the use of his employees, and to maintain such overalls in a clean and sound condition;		
Sect 3.8	Failure to ensure that such overalls are worn at all times when fish is being handled by himself and his employees;		
Sect 3.9	Failure to provide and maintain effective measures to preclude the open attraction of flies, to prevent fly breeding and to destroy flies on the premises.		
Sect 3.10	Failure to maintain and use his premises at all times in accordance with the provisions of Section 2 of this Chapter.		
Sect 4.	<b>Fish-fryer to Prevent Offensive Smells</b> Failure to provide and use suitable means for preventing offensive smells by effectively controlling the oil temperature and the provision of adequate means for the innocuous disposal of the fumes given off from the frying apparatus.		
Sect 5.	Prohibition Against Escape of Dripping and Storage of Boxes used in Transport		
Sect 5.1	No person shall in the process of loading, unloading, transporting, handling or cleaning fish cause or permit any liquids or drippings therefrom		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	to escape on to any road, pavement or yard		
	adjoining the pavement, or on other approaches to		
	a fishmonger's or fish-trier's shop or store.		
Sect 5.2	No person shall store on his premises any boxes		
	used for the purpose of transporting fish in such		
	manner as to be a nuisance, or offensive or		
	injurious to health, or store, keep or accumulate,		
	or cause or permit to be stored, kept or		
	accumulated in the shop any article, thing or		
	matter not required for the proper conduct of the		
	business which is calculated to cause a nuisance if		
	so stored, kept or accumulated.		
Sect 6.	Prohibition Against Cleaning of Fish at Certain		
	Places		
	No person carrying on the business of fish-fryer or		
	fishmonger shall clean any fish at any skin, wash-		
	basin or standpipe which is used for general cleaning		
Sect 7	Fishmonger's Premises to be Separated from		
Sect 7	Other Undertakings		
	No person shall carry on the business of a		
	fishmonger in or upon any premises upon which any		
	other business or occupation is carried on, unless in		
	a section allowing of a minimum floor area of not		
	less than 10 m <sup>2</sup> reasonably separated by a partition		
	of impervious material from the remainder thereof		
	and maintained solely for such purpose.		

### **CHAPTER 23 MINERAL WATER AND ICE FACTORIES**

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2	Requirement of Premises for Mineral Water		
	Factor		
Sect 2.1	No person shall carry on in or upon any premises the business of a mineral water factory unless- provide 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;		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2.2	Failure to ensure that the premises are adequately ventilated and lighted in accordance with the standards.		
<b>Sect</b> 2.3	Failure to construct all floors of all rooms of cement, concrete or other similar impervious material brought to a smooth finish.		
<b>Sect</b> 2.4	Failure to that all floors of the bottle-washing and filling rooms are sufficiently graded and drained for the efficient removal of all liquids therefrom to an outside gulley trap.		
<b>Sect</b> 2.5	Failure to ensure, except where glazed or glass bricks or glazed tiles are used, that the inside walls of the filling room, syrup and essence room and bottle-washing room are plastered with cement and the surface are brought up to a smooth finish and painted with a light-coloured oil paint.		
<b>Sect</b> 2.6	Failed to ensure that the ceilings of the filling room, syrup and essence room and bottle wash room are dust-proof and paint with a light- coloured oil paint.		
Sect 2. 7	Failure to ensure that no door or window opening into any portion of the factory are placed as to be less than 5 meter from any urinal or pail-closet and 10 meter from the door or window of any stable.		
<b>Sect</b> 2.8	Failure to ensure that 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.		
<b>Sect</b> 2.9	Failure to provide the bottle-washing room 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;		
<b>Sect</b> 2.10	Failure to connect the premises to a sewer or, where a sewer is not available, to other suitable means for the innocuous disposal of all waste water.		
Sect 2.11	Failure to provide the proper, sufficient and wholesome supply of hot and cold water.		
Sect 2.12	Failure to separate suitably furnished change- rooms which do not communicate directly with the factory, are provided for the different sexes, furnished with a proper, sufficient and wholesome supply of hot and cold running		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	water, free from liability to pollution, and laid over an adequate number of wash-basins fitted with waste-pipes in accordance with the Municipality's Drainage By-laws.		
Sect 2.13	Failure to provide a latrine accommodation for the different sexes employed on such premises.		
Sect 3	<b>Requirements of Premises for Ice Factory</b> No person shall carry on in or upon any premises the business of an ice factory. unless -		
Sect 3.1	There a room is provided to be used for the manufacturing of ice and in respect of which the following requirements shall be complied with:-		
Sect 3.1.1	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;		
Sect 3.1.2	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;		
Sect 3.1.3	The ceilings are dust-proof and painted with a light-coloured oil paint.		
Sect 3.2	Failure to ensure that the premises are adequately lighted and ventilated in accordance with the standards;		
<b>Sect</b> 3.3	Failure to ensure that no door or window opening into any portion of the factory is so placed as to be less than 3 meter from any urinal or pail-closet, and 10 meter from the door or window of any stable.		
<b>Sect</b> 3.4	Failure to ensure that no portion of the factory communicates directly with any dwelling, closet or urinal		
<b>Sect</b> 3.5	Failure to provide separate suitably furnished change-rooms which do not communicate directly with the factory for the different sexes furnished with a proper, sufficient and wholesome supply of hot and cold running water, free from liability to pollution, and laid		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	over an adequate number of wash-basins fitted with waste-pipes in accordance with the Municipality's Drainage By-laws		
<b>Sect</b> 3.6	Failure to provide latrine accommodation for the different sexes employed on such premises.		
Sect 4.	Duties of Trader		
<b>Sect</b> 4.1	No person carrying on the business of a mineral water factory or ice factory shall fail to maintain the premises at all times in a clean and sanitary condition and in good repair.		
Sect 4.2	Fail to maintain all utensils, vessels, containers, bottles and other receptacles, apparatus, machinery and other equipment, and all vehicles used in the process of manufacture and delivery of mineral water or ice intended for sale or human consumption at all times in a clean and sanitary condition and in good repair.		
Sect 4.3	Fail to cause every bottle, syphon. cask, vessel or other container used for containing mineral water to be washed and sterilized immediately before use.		
<b>Sect</b> 4.4	Use or cause or permit to be used the filling room for any purpose other than the filling of bottles, siphons, casks or other vessels, except where a separate bottle-washing room is not required.		
<b>Sect</b> 4.5	Failed to use or cause or permit the syrup and essence room for any purpose other than the storage, measuring and mixing of syrups, essences and flavourings.		
<b>Sect</b> 4.6	Failed to provide and maintain effective measures for the prevention of the breeding and the destruction of flies, cockroaches, rodents and other vermin.		
Sect 4. 7	Failed 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.		
<b>Sect</b> 4.8	In the case of a mineral water factory, fail to		
4.8.1	provide clean and sound overalls for the use of his employees, and to maintain such overalls in a clean and sound condition		
<b>Sect</b> 4.8.2	Failed to ensure that such overalls are worn at all times when food and drink is being prepared,		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	handled, sold or delivered by himself and his employees		
<b>Sect</b> 4.8.3	Failed to keep such overalls in the change- rooms when not in use,		
<b>Sect</b> 4.9	Use or cause or permit to be used any change- room for any purpose other than a change- room.		
<b>Sect</b> 4.10	Failed to maintain in all change-rooms, an adequate supply of soap, clean towels, nailbrushes and wash-basins for the use of his employees		
Sect 4.11	Failed to maintain the premises at all times in accordance with the provisions of Section 2 of this Chapter.		
Sect 5. Sect 5.1	<b>Special Duties Relating to Ice Manufacture</b> No person carrying on the business of an ice factory shall fail to keep the partitioned freezing chamber constructed to hold the metal ice moulds in a clean and sanitary condition and in good repair.		
<b>Sect</b> 5.2	Fail to keep the chamber platform and removable wooden covers in a clean and sanitary condition and in good repair.		
<b>Sect</b> 5.3	Fail to keep ice conveyance, storage chambers and all ice delivery wagons in a clean and sanitary condition and in good repair.		
<b>Sect</b> 5.4	Failed 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; 5.5		
<b>Sect</b> 5.5	Failure to keep the ice freezing moulds free of rust to sterilize them by means of clean steam on each occasion prior to use.		
<b>Sect</b> 5.6	Failed to place ice on a metal grid table not less than 500 mm above the level of the chamber platform when removed from the ice freezing moulds and to use grabs when such ice is being handled		
Sect 5.7	Failed to provide all employees engaged in the manufacture of ice with rubber gum-boots.		
<b>Sect</b> 5.8 5.8.1	Failed to ensure that such boots are- Worn by himself and his employees when walking on the chamber platforms;		
5.8.2	Used only for the purpose aforesaid;		_

SECTION	OFFENCE	PREPOSED FINE	APPROVED
5.8.4	Suitably stored when not in use.		
<b>Sect</b> 5.9	Failed 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;		
<b>Sect</b> 5.10	Failed to ensure that such overalls are worn at all times that ice is being handled by himself and his employees.		
<b>Sect</b> 6. 6.1	Wearing of Overalls and Gum-boots No person engaged in the work of or employed in any mineral water factory shall fail to wear clean and sound overalls when engaged in the handling of raw materials or the manufacture of mineral waters		
<b>Sect</b> 6.2	No person engaged in the work of or employed in any ice factory shall-		
6.2.1	Fail to wear clean and sound overalls while engaged in the manufacture, handling or delivery of ice;		
6.2.2	Fail to wear rubber gum-boots when walking on the chamber platforms;		
6.2.3	Use such boots for any other purpose than aforesaid;		
6.2.4	Fail to wash such boots after each time of use.		
Sect 7.	Washing of Hands Failure to ensure that every person employed or working in a mineral water or ice factory 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 of the type whose work does not involve the handling of raw materials or the manufacture of the finished product.		
Sect 8	<ul> <li>Sale of Mineral Water of Ice Unfit for Human Consumption or in Dirty Containers.</li> <li>No person shall sell, expose for sale or cause or permit to be sold or exposed for sale, mineral water or ice which is unfit for human consumption, or any mineral water contained in any dirty bottle, siphon, cask, vessel or other container. Provided always that any such bottle, siphon, cask, vessel or other container containing mineral water which has not been</li> </ul>		

SECTION	OFFENCE	PREPOSED	APPROVED
		FINE	
	washed and sterilized before being filled with		
	such water as provided in sub-section 4.3 of		
	Section 4 of this Chapter, shall be deemed to be		
	a dirty bottle within the meaning of this Section.		
<b>Sect</b> 9.	Prohibition Against Contact with Copper and		
	Lead		
	No person carrying on the business of a mineral		
	water or ice factory shall permit any water or		
	ice which has been impregnated with carbonic		
	acid gas to come into contact with any copper		
	or lead pipes.		
<b>Sect</b> 10.	Display of By-laws on Premises		
	Any person carrying on the business of a mineral		
	water 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 By-laws. Such copy shall be maintained		
	at all times in a legible condition.		

### **CHAPTER 24 ICE-CREAM AND SIMILAR COMMIDITIES**

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2.	Requirements for Premises No person shall carry on in or upon any premises the business of a make of ice-cream or other similar commodity unless it complies with the provision of Section 2.		
Sect 2.1 2.1.1	Failed to set aside a handling room for the purpose of the manufacture or preparation of ice-cream or other similar commodity, which shall-		
2.1.2	Failure to ensure that the handling room is not situated within 10 meter of the door or window of any stable, or within 3 meter of any urinal or pail- closet;		
2.1.3 (a)	Failure to ensure that the handling room do not communicate directly or indirectly with any dwelling, closet or urinal;		
	Failed to comply, except where glazed or glass bricks or glazed tiles are used, the inside walls are plastered with cement and the surface brought up		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	to a smooth finish and painted with a light- coloured oil paint;		
(b)	Failure to ensure that the floor are 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 gulley which shall be connected to a sewer or where no sewer is		
	available, to other suitable means for the innocuous disposal of waste water		
(c)	Failure to ensure that the ceiling is dust-proof and painted with a light-coloured oil paint;		
(d)	Failure to ensure adequate light and ventilation in accordance with the standards;		
(e)	Failure to provide efficient fly-screens to all external opening or suitable and adequate mechanical means for the destruction of lies or other insects.		
Sect 2.2	Failed to use containers for the adequate		
	protection from contamination of sugar, wafers and other similar dry, edible materials use in the course of manufacture;		
Sect2.3	Failed to use tops of counters or tables or a hard, smooth, impervious 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;		
Sect2.4	Failed to use apparatus for pasteurizing or sterilizing all milk, cream or other liquids used in the manufacture or preparation of ice-cream or other similar commodity;		
<b>Sect</b> 2.5	Failed to use an efficient steam sterilizer of effective chemical agent for the cleansing and sterilizing of apparatus and utensils;		
<b>Sect</b> 2.6	Failed to use a proper, sufficient and wholesome supply of hot and cold running water laid over an efficient wash-up trough suitable placed and fitted with waste-pipes in accordance with the Municipality's Drainage By-laws, and a draining board composed of marble, slate, terrazzo or other impervious material for the proper washing and cleaning of utensils and apparatus used in the conduct of the business.		
Sect 2.7	Failed to use a proper, sufficient and wholesome		
	supply of water free from liability to pollution.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
<b>Sect</b> 2.8	Failed to separate suitably furnished change-rooms which do not communicate directly with the factory that provides for the different sexes furnished with a proper, sufficient and supply of hot and cold running water, free from liability to pollution, and laid over an adequate number of wash-basins fitted with waste-pipes in accordance with the Municipality's Drainage By- Laws.		
<b>Sect</b> 2.9	Failed to provide latrine accommodation for the different sexes employed on the premises; Provided that any person who makes or prepares ice-cream or other similar commodity in amounts of less than tree gallons per day on premises on which he is entitled to sell ice-cream or other similar commodity 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 rooms so used shall comply otherwise with the provisions of this Section.		
Sect 3	Duties of Trader		
3.1	No person carrying on the business of a maker or vendor of ice-cream or other similar commodity shall fail to maintain the premises at all times in a clean and sanitary condition and in good repair.		
<b>Sect</b> 3.2	<ul> <li>Fail to maintain all utensils, vessels, containers and other receptacles, apparatus, machinery and other equipment, and all vehicles used in the business for the preparation.</li> <li>Storage, conveyance or sale of ice-cream or similar commodity at all times in a clean and sanitary condition and in good repair.</li> </ul>		
<b>Sect</b> 3.3	Failed to store in a store room when not in use and to protect all apparatus, utensils and materials used in the preparation of ice-cream or other similar commodity from dust, dirt and flies therein.		
<b>Sect</b> 3.4	Failed to provide and maintain effective measures for the prevention of the breeding and the destruction of flies, cockroaches, rodents and other vermin;		
<b>Sect</b> 3.5	Failed to provide and maintain suitable means for protecting from contamination by dust, dirt, flies or other cause all ice-cream or similar commodity, whether in the course of preparation or stored or		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	exposed for sale or in the course of conveyance through the streets;		
<b>Sect</b> 3.6	Use or cause or permit to be used any vehicle for the purpose of transmitting, hawking or peddling ice-cream or other similar commodity unless such vehicle is so constructed and maintained as to:		
3.6.1	Prevent any liquid running out of such vehicle on to the street;		
3.6.2	Protect the ice-cream or other similar commodity from contamination;		
3.6.3	Have conspicuously inscribed thereon the name and address of the maker and the person responsible for the distribution of the ice-cream or similar commodity;		
3.6.4	Be oil painted white or cream, unless the vehicle is of stainless steel or other highly polished material;		
<b>Sect</b> 3. 7	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 similar commodity which contains living coliforms bacilli in 0.01 ml or any pathogenic organism.		
<b>Sect</b> 3.8	In the preparation or manufacture of ice-cream or other similar commodity use or cause or permit to be used other than pasteurized cream or milk or other liquids unless sterilized;		
<b>Sect</b> 3.9	Re-freeze or cause or permit to be re-frozen any ice-cream or other similar commodity which has been returned as unsold and which may have become liquefied;		
<b>Sect</b> 3.10	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;		
Sect 3.11	Prepare, store or handle or cause or permit to be prepared, stored or handle ice-cream or other similar commodity in any manner which will render it liable to contamination;		
Sect 3.12	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;		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 3.13	Fail to provide any wooden, cardboard or other suitable type of spoon with a clean paper wrapping made and wrapped in such a manner as to prevent the spoon being exposed to contamination;		
<b>Sect</b> 3.14	Store ice-cream or other similar commodity otherwise than in a cold room or refrigerator at a temperature not exceeding 0°C;		
<b>Sect</b> 3.15	Failure to provide clean and sound overalls for the use of his employees, and to maintain such overalls in a clean, sound and sanitary condition;		
<b>Sect</b> 3.16	Failure to ensure that such overalls are worn at all times when ice-cream or similar commodity is being prepared, manufactured, handled or sold by himself and his employees;		
Sect 3.17	Failure to keep such overalls in the change-rooms when not in use.		
<b>Sect</b> 3.18	Failure to maintain in all change-rooms, an adequate supply of soap, clean towels, nailbrushes and wash-basins for the use of his employees;		
<b>Sect</b> 3.19	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 and clean person.		
<b>Sect</b> 3.20	Fail to maintain the premises at all times in accordance with the provisions of Section 2 of this Chapter.		
Sect 4 Sect 4.	Containers No person carrying on the business of a maker or vendor of ice-cream or other similar commodity shall use or have in his possession for the purpose of handling, transmitting or containing such product in bulk, any container which is-not fitted with a suitable close fitting lid which will effectively prevent the contamination of the contents thereof; or which is rusty or inadequately tinned or in a dirty condition, or are seamed; provided, however, that the provisions of this Section shall not apply to producer wrapped ice cream or other similar commodity.		
<b>Sect</b> 5.	Wearing of Overalls         No person engaged in the works of or employed in the making of ice-cream or other similar         commodity shall fail to wear clean and sound		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	overalls while engaged in the Manufacture,		
	preparation, handling, sale or delivery of such		
	product.		
<b>Sect</b> 6.	Card of Authority		
6.1	No person engaged in the business of maker or		
	vendor of ice-cream of other similar commodity		
	shall fail to provide each person engaged or		
	employed by him in the conveyance or distribution		
	of ice-cream or other similar commodity with a		
	card in the form prescribe in Schedule 1 to this		
	Chapter;		
Sect 6.2	No person employed in the sale, conveyance or		
	distribution of ice-cream or other similar		
	commodity shall fail to produce immediately when		
	called upon to do so by any duly		
	authorized official of the Municipality, the personal		
	card of authority furnished to him by his employer,		
	or by the person responsible for the distribution of		
	the ice-cream or similar		
	commodity in terms of the preceding sub-section		
Sect 7.	Washing of Hands		
	Every person employed or working in the making		
	or vending of ice-cream or other similar		
	commodity failed before engaging in his work		
	wash his hand with soap and water both at the		
	commencement of his shift and 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.		
<b>Sect</b> 8.	Display of By-laws on Premises		
	Failure by any person carrying on the business of a		
	maker or vendor of ice-cream or other similar		
	commodity shall cause to be affixed and		
	maintained in a conspicuous position in such		
	premises a copy of this Chapter of these By-laws.		
	Such copy shall be maintained at all times in a		
	legible condition.		

#### **CHAPTER 25 FOOD HANDLING**

SECTION	OFFENCE	PREPOSED	APPROVED
		FINE	
Sect 2.	Requirements for Premises		
2.1	No person shall carry on any business or		
	occupation involving the handling of food unless		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	the requirements prescribed in the succeeding subsections are at all times observed in respect of the premises on which it is carried on.		
Sect 2.2 2.2.1	Failure to ensure that each room are provided with natural light by means of windows or louvers which shall have an unobstructed glass area equal to at least 10% of the floor area. Where it is not possible or reasonably practicable to provide the required window area approved means of artificial lighting shall be provided. The luminance at the point of work in each room where food is prepared or stored shall be at least 250 lux: Provided that in the case of a warehouse, the luminance at the points of work shall be at least 150 lux;		
Sect 2.2 2.2.1	Failure to ensure that each room are ventilated by means of the windows required in subsection 2.2. at least 50% of which shall be capable of being opened. Cross ventilation shall be obtained by siting the windows or louvres in opposite or adjacent walls or by means of opening fanlights or other approved ventilating devices equal to at least 1,5% of the floor area of each room with a minimum of 0,2 m2 Where it is not possible or not reasonably practicable to provide a room with natural ventilation as prescribed, it shall be provided with approved means of mechanical ventilation or air-conditioning.		
<b>Sect</b> 2.3	Failure to ensure that the walls of every room are constructed of brick, cement-concrete or other approved substantial and impervious material.		
<b>Sect</b> 2.4	Failure to ensure that where a wall in constructed of brick or cement-concrete, it shall, unless otherwise approved, be plastered and brought to a smooth finish and covered with a light-coloured washable paint or effective plastic finish or otherwise so treated that it has smooth light- coloured and impervious surface not being a distempered or other similar surface: Provided that a distempered surface of a light colour shall be permitted for the walls of a warehouse;		
<b>Sect</b> 2.5	Failure to ensure that every floor are of cement- concrete, steel or other approved material and shall have a smooth finish.		
<b>Sect</b> 2.6	Failure to ensure that every room and store room have a smooth-surfaced ceiling or other approved means of preventing, or in the case of a warehouse		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	adequately limiting, the entry into the room of dust from above.		
<b>Sect</b> 2.7	Failed to provide on the same erf or stand as the premises, except in the case of a warehouse, and with adequate access thereto an approved store-room which complies with the requirements of Section 2.7.1-2.7.2.		
<b>Sect</b> 2.8	<ul> <li>Failure to ensure that any room in which any food- cleansing or washing-up operation is carried out have an adequate and wholesome supply of hot and cold running water effectively distributed and laid over an approved double-bowl sink or sinks with a minimum depth of 230 mm and a capacity of at least 55 I, drained in an approved manner and which shall have an adequate drain board or drainage rack made of stainless steel or other approved impervious material.</li> <li>Failure to provide separate sinks for the cleaning of food.</li> </ul>		
<b>Sect</b> 2.9	Failure to ensure that where any new sink and drain board is installed or any old sink or drain board be fixed in to the wall or alternatively located at a distance of at least 100 mm form any wall and provide on the side nearest to the wall with a splash screen rising to a height of 150 mm above the top of the sink. Such sink shall be firmly secured and the space below it shall not be enclosed. Every part of any wall within 0,6 mm from any part of such sink or drain board be tiled or given some other approved finish to a height of at least 1,4 m from the floor;		
<b>Sect</b> 2.10	Failure to ensure that where a dishwashing machine is installed it is an approved type and adequate provision are made for removal of solids from and pre-rinsing of articles to be washed by such machine. Failure to ensure that the temperature of the wash water are not be less the 60° C and of the final rinse water not less than 82° C.		
Sect 2.11.1	No door, window or other opening in any wall of any room in which food is handled shall be situated within 9 m of any pit closet, stable, cowshed or other place where animals or birds are kept;		
2.11.2	No door, window or other opening in any wall of any room in which food is handled shall be situated less than 3 m from any door, window or other		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	opening in any wall of any pail closet or pail urinal, or less than 1 m from any door, window or other opening in any wall of any water closet or water		
2.11.3	flushed urinal; No pail closet or pit closet shall be constructed or placed or allowed to be inside any building or part		
Sect 2.12.1	of any building in which food is handled. Notwithstanding the provisions of sub-section 2.11.2, a water closet or urinal may be situated within a building containing a room or rooms in which food is handled so long as it only communicates with any such room by means of a passage lobby which has a floor area of not less than 3 m2 and is separated by an effective door both from such room and from such water closet		
2.12.2	and urinal; Failure to ensure that passage or lobby prescribed in terms of paragraph 2.12.1 have an aperture, opening to the external air, of at least 0,4 m2 in		
	area, containing fixed louvres or a fixed grid or such other fixed device as will ensure that the passage lobby is adequately ventilated and lit;		
<b>Sect</b> 2.13.	Failure to ensure that no part of the premises are used as or communicate, otherwise than by means of an area open to the air, with, any room or space used for living or sleeping.		
<b>Sect</b> 2.14	Failure to ensure that where on any premises more than two persons of the same sex are employed, a change-room are provided for the persons of each such category with a minimum floor area of 6, 5 m, having a minimum width of 2 m or 0, 5 m of unobstructed floor area for each person, whichever shall be the greater, and such change- room shall be equipped with an approved metal locker for each person. In respect of any category for which no change-room is required in terms hereof, an approved metal locker shall be provided for each person and kept in an approved place;		
Sect 2.15.1	Failure to provide wash-hand basins with a wholesome supply of running hot and cold water, installed in the ratio of one for every 15 persons or part thereof for each category and such basins are located in an approved position;		
2.15.2	Failure to ensure that the wall surface above and adjacent to such wash-hand basin are tiled with glazed tiles or given some other approved finish to		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	a minimum height of 500 mm measured vertically from the upper edge of the wash-hand basin.		
2.15.1	The said area shall extend to a minimum of 200 mm on either side of the wash-hand basin to a point 200 mm below the upper edge of such basin.		
<b>Sect</b> 2.16.1	<ul> <li>(a)Failure to provide a proper water closet accommodation in the proportion of at least one such closet to each 15 or part of persons of each sex working on the premises.</li> <li>Provided that where no waterborne sewerage is available, other approved closets shall be provided.</li> <li>In the case of pail closets at least one such closet shall be provided for each 10 or part of 10 persons of each sex working on such premises;</li> <li>(b) Failure to provide, where 5 or more male persons are working on the premises, at least on urinal stall or at least 700 mm of urinal space for</li> </ul>		
-	every 50 or part of 50 male persons;		
<b>Sect</b> 2.16.2(a)	Failure to screen the closets or urinals and the approaches thereto to properly, separated for each category, appropriately and clearly designated and properly lit at night when the		
(b)	premises are in use; Failure to provide a bin with a self-closing lid or other approved disposal unit in each closet intended to be used by females.		
<b>Sect</b> 2.17	Failure to provide an adequate number of refuse receptacles of approved material and design and kept at an approved place.		
<b>Sect</b> 2.18	Failure to provide the premises with an adequate and wholesome supply of water effectively distributed and free from liability to pollution and derived from the Municipality's mains: Provided that if no such supply is available, the water supply may be derived from an approved source so long as the water remains suitable for human consumption.		
<b>Sect</b> 2.19	Failure to ensure that all tables, other than tables at which persons consume food or drink, and all other working surfaces or appliances used in connection with the handling or transportation on the premises, of food are constructed of stainless steel or other approved material having similar non-absorbent properties, and all such surfaces are smooth and free from open joints.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
<b>Sect</b> 2.20	Failure to provide adequate access between the interior and the yard of the premises;		
Sect 2.21	<ul> <li>Failure to ensure that the surface of every yard are suitably graded and are paved with concrete or other durable and impervious material to an extent of at least 9 m<sup>2</sup> outside each door leading to or from the interior of the premises, and where the area of a yard is less than 9 m2 the whole surface are graded and paved.</li> </ul>		
Sect 2.22	Failure to provide where cooking is carried out on the premises, immediately over every cooking stove, oven or similar apparatus an approved hood or canopy of adequate size having a flue at least 300 mm in diameter, such canopy and flue are fitted with an approved extraction fan and filters. The flue shall exhaust to the atmosphere at such a height and in such a position or manner as is necessary to prevent the discharge there from constituting a nuisance to the neighbourhood. Provided that an approved Mechanical device may be installed instead of a hood or canopy.		
<b>Sect</b> 2.23	Failure to ensure that fixtures and fittings are installed or arranged as to allow adequate access for cleaning;		
Sect 2.24	Failed to provide approved facilities on the premises for the storage of unsound foods and damaged containers containing food pending disposal of such unsound foods or damaged containers.		
Sect 3.	Duties of Person Carrying on or in Control of a Food Handling Business No person carrying on or for the time being in charge or control of any business or occupation involving the handling of food, shall fail to comply with the provisions of Section 3		
Sect 3.1	Allow any part of the premises or any utensil, vessel, container, sack, basket or any other receptacle, or any apparatus, machinery or other equipment of any kind or any table linen, towels or washing or drying cloths or any vehicle to be otherwise that in a clean and sanitary condition and in good repair;		
<b>Sect</b> 3.2	Have, keep, sell or supply on the premises any food or drink which is not sound, wholesome and fit for		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	human consumption or which does not comply		
	with the		
	provisions of the Foodstuffs, Cosmetics and		
	Disinfectants Act, 1974 (Act 54 of 1972), and the		
	regulations made thereunder;		
<b>Sect</b> 3.3	Use for or in connection with the containing,		
	wrapping, covering or handling of food, any		
	crockery, utensil, receptacle, container, paper		
	wrapping or other appliance or		
	material which is, as the case may be, chipped,		
	cracked or on any way damaged or not in a clean		
• • • • •	or sanitary condition;		
<b>Sect</b> 3.4	Failure to ensure that any unwrapped cooked or		
	prepared food otherwise that by the use of		
	approved clean apparatus, instruments or material		
	are handled in such a way that it comes into contact with the human hand which could equally		
	well be carried out by means of some machine or		
	appliance.		
<b>Sect</b> 3.5	Failure to provide straws or other similar devices		
	which are not separately wrapped in paper or		
	other approved material, for the consumption of		
	drinks.		
<b>Sect</b> 3.6	Failure to provide for human consumption any ice		
	which has not been made on the premises or		
	which has been used for any other purpose.		
	Failure to ensure that where crushed ice is served		
	such ice shall be crushed in an approved appliance.		
Sect 3.7	Not take effective measures for the prevention of		
	harbouring or breeding, or for the destruction of		
	flies, cockroaches and other insects and rodents;		
Sect 3.8	Failure to effectively protect all food from		
	contamination or contact with dirt, dust, insects or		
	rodents or handling by the public.		
<b>Sect</b> 3.9	Allow any perishable food to be stored at a		
	temperature exceeding 10º C.		
<b>Sect</b> 3.10	Failure to ensure that any wearing apparel of any		
	person working on the premises are kept		
Co el 2 44	elsewhere than in a change-room or locker.		
<b>Sect</b> 3.11	Not provide and maintain for the use of all persons		
	engaged in the handling of foodstuffs an adequate		
	supply of soap and nail brushes and, in the absence		
	of mechanical hand drying equipment, an		
	adequate supply of continuous or other approved		
	towelling at each wash-hand basin;		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 3.12	Failure to provide clean and sound overalls of a		
	light-coloured material with sleeves of at least		
	elbow length or other approved protective		
	apparel, or not cause such overalls or apparel to be		
	worn by such persons when on duty and kept in a		
	change-room or locker when not being worn, or		
	not have them maintained in a clean and sound		
	condition;		
<b>Sect</b> 3.13	Use any change-room for any purpose other than		
	that of a change- or rest-room for employees:		
	Provided that where not more than 25 persons are		
	employed on the premises, a change-room may be		
	used also as an eating-room for employees if the		
	area of unobstructed floor space is not less than		
	0,5 m2 for every person using the room;		
<b>Sect</b> 3.14	Sleep in any part of the premises where food is		
	handled or consumed or store food in any		
	bedroom or living-room or elsewhere than in an		
	approved part of the premises;		
Sect 3.15.1	Failure to ensure that any food sold is wrapped in		
	its entirety in clean unprinted paper or other		
	approved wrapping.		
3.15.2	Failure to ensure that bread sold by a retailer are		
	adequately wrapped in clean unprinted paper or		
	other approved wrapping.		
Sect 3.16	Keep any animal or bird in or on any part of the		
	premises which food is handled.		
	This shall not apply to a guide dog accompanying a		
	blind person and attached to a leash.		
<b>Sect</b> 3.18	Failed to keep any food not on display for sale or		
	any article or material not reasonably and		
	immediately required or necessary for the conduct		
	of the business in a store-room.		
<b>Sect</b> 3.19	Failed to stack or store bulk goods in such a		
	manner as to preclude effective inspection thereof		
	and to ensure effective cleansing as well as insect		
	and rodent control.		
Sect 3.20	Failed to use a food store-room for any purpose		
	other than the storing of food.		
Sect 4.	Handling of Food		
<b>Sect</b> 4.1	Failure to ensure that all persons engaged on the		
	premises wear clean clothing and clean and sound		
	overalls of a light-coloured material or other		
	approved protective apparel at all times while		
	engaged and maintain themselves at all such times		
	in a state of personal cleanliness.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 4.2	Failure to keep all clothing, headgear and footwear in a change-room or locker when not in use.		
<b>Sect</b> 4.3	Failure to wash and scrub their hands and fingernails with a nailbrush, soap and water immediately before beginning their work and immediately after any break therein liable to result in the contamination of their hands, and in particular after every visit to a closet, latrine or urinal.		
Sect 4.4	Failure to ensure that after handling unwrapped raw fruit or vegetables or any other material liable to contaminate their hands, first wash and scrub their hands with a nailbrush, soap and water before handling any other unwrapped food as permitted in terms of Section 1.4;		
<b>Sect</b> 4.5	Smoking or use of tobacco in any manner whatsoever in any part of the premises in which unwrapped food is handled is prohibited.		
<b>Sect</b> 5.	Milk Sold for Consumption on Premises Failure to ensure that where milk is sold as a refreshment or beverage, or is sold or supplied for consumption on the premises either by itself as a refreshment or as part of a beverage, such milk are taken only form milk bottles or heat-sealed containers as obtained from the licensed milk supplier.		
<b>Sect</b> 6.	Sale of Horsemeat No horsemeat shall be sold, offered or displayed for sale or kept on any premises on which any other food is handled.		
Sect 7.	Public Halls No owner or person in charge of a public hall shall handle or allow any other person to handle perishable foodstuffs in such hall unless it complies with the provisions of Section 71.1-7.3.		
Sect 8.	<ul> <li>Public Gatherings</li> <li>Failure to ensure that perishable foodstuffs for sale to the public at a public gathering other than a public hall, are kept in adequate refrigeration accommodation at a temperature not exceeding 10°C on the premises upon which such gathering is held.</li> <li>Failure to ensure that prepared foodstuffs intended to be sold and served hot at such a gathering are maintained at a temperature of not less than 65° C.</li> </ul>		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
<b>Sect</b> 9. 9.1	Prohibition of Employment of Certain Persons No person engaged in the business of the handling of food, whether as employer or employee, shall handle food while suffering from any illness or injury liable to contaminate it;		
Sect 9.2	No person shall be engaged in the handling of food whether as employer or employee, who after being called upon to do so by the medical officer of health, fails to submit himself to examination by the medical officer of health within the time specified by him;		
<b>Sect</b> 9.3	Failed to entitle a medical officer of health to take from any person referred to in sub-sections 9.1 and 9.2 such nasal, throat or other swab, or such blood or other sample or specimen.		
<b>Sect</b> 10. 10.1	Delivery of Food The temperature of all processed meat products, fresh fish and sea foods shall not exceed 5° C at the time of delivery to premises.		
<b>Sect</b> 10.2	Failure to ensure that on every vehicle used in connection with a business or undertaking involving the handling of food, there appear in a conspicuous position the name and address of that business or undertaking.		
<b>Sect</b> 11.	General Failure to ensure that any person not connected with the business being carried on on the food handling premises touch any unwrapped food except food which he has purchased or selected for purchase or raw fruit and vegetables.		
Sect 12.2	The average plate count for every utensil or any surface thereof sampled shall not exceed 100 bacteria.		

# CHAPTER 26: SMOKING OF TOBACCO PRODUCTS IN PUBLIC PLACES

SECTION	OFFENCE	PREPOSED	APPROVED
		FINE	
Sect 2	Allow smoking of tobacco products in a public area not	R1000.00	
	designated for that purpose.	COURT	
Sect 3.1	Failed to provide a smoking area to a maximum of 25 m <sup>2</sup> of	R 500.00	
	the total floor area of the premise		
Sect 3.2	Failed to display "SMOKING AREA" signs with lettering 2cm	R 500.00	
	in height and 1, 5 cm in breadth on a white background in a		
	designated smoking area.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 3.2	Failed to separate a designated smoking area from a non- smoking area by means of a solid partition with entrance door.	R500.00 COURT	
Sect 3.3	Failed to ensure that the ventilation is of such in the designated smoking area that the smoke is exhausted directly to the outside of the premise.	R 500.00	
Sect 3.3	Failed to ensure that the smoke from the designated smoking are not recycled back into the smoking area.	R 500.00	
Sect 3.4	Failed to display signs with lettering 2 cm in height and 1,5 cm in breadth on a white background at the entrance to a designated smoking area, with the message "SMOKING OF TOBACCO PRODUCTS IS HARMFULL TO YOUR HEALTH AND TO THE HEALTH OF CHILDREN, PREGNANT OR BREASTFEEDING WOMEN AND NON-SMOKERS.	R 500.00	
Sect 3.5	Failed to display signs where smoking is permitted and prohibited, with the message "ANY PERSON WHO FAILS TO COMPLY WITH THIS NOTICE SHALL BE PROSECUTED AND MAY BE LIABLE TO A FINE".	R 500.00	
Sect 6	An employer, owner, licensee, lessee or person in control of a public place failed to ensure that no person smokes anywhere other than in the designated smoking area in that public place.		
Sect 7.1	The employer failed to protect employees who do not want to be exposed to tobacco smoke in the workplace.	R 1000.00 COURT	
Sect 8	Employer failed to have a written policy on smoking in the workplace.	R 1 000.00	

## CHAPTER 27 THE OPERATION AND MANAGEMENT OF INITIATION SCHOOLS

SECTION	OFFENCE	PREPOSED	APPROVED
		FINE	
Sect 2.1	Failure to submit a written application for the opening of an	R 1000.00	
	initiation school for the purpose of circumcision to the	COURT	
	Municipality concerned.		
Sect 2.2	Failure to submit an application to the Municipality within	R 1000.00	
	thirty days prior the commencement of such school.	COURT	
Sect 2.7	No person shall open, operate or conduct any activity	R 1000.00	
	pertaining to the operation and management of the	COURT	
	initiation or circumcision school without being registered		
	with the Municipality or Local Police Station in the area.		
Sect 3	Permission to conduct circumcision.		
	Failure to be authorized in writing as competent by the		
	Municipality or MEC for Health, to conduct circumcision by		
	any medical practitioner, or traditional healer and/or any		
	person or traditional surgeon.		
Sect 4	Admission to the circumcision school.	R1500	
4.1		COURT	

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	Failure to ensure that a child is admitted to an initiation		
	school without written consent of his/her parents/guardian.		
Sect 7	Circumcision by a traditional surgeon at the initiation school		
Sect 7.1	Failure by the traditional surgeon to ensure that the initiates submit a pre-medical examination certificate prior to the operation. The certificate must state clearly that the initiate is free from any medical condition which may cause unnecessary complications after the operation.		
Sect 7.2	Failure by any authorized traditional surgeon to conduct the operation and immediately after that, take the necessary measures to stop bleeding.		
Sect 7.3	Failure by the traditional surgeon to treat the initiates with medicines as recommended by the medical practitioner to stop unnecessary bleeding and to prevent any possible sepsis		
Sect 7.4	Failure to remove body parts (e.g. foreskins or clitoris) or disposed of it accordingly by either burial, incineration or burning as approved by an Environmental Health Practitioner and/or authorised official.		
Sect 7.5	Failure to ensure that the instruments used for circumcising are used only once per initiate unless sterilized accordingly.		
Sect 9 9.3	Treatment of the initiates No initiate shall be refused any water or food to the extent it may result in starvation or dehydration.		
Sect 9.4	Failure to provide adequate sanitary facilities for the initiates.		
Sect 9.5	Failed to protect initials against extreme temperatures, especially cold during winter.		
Sect 9.6	Failure to refer initiates who appear to be developing septic wounds to the medical practitioner for further treatment.		
Sect 9.7	Failure by the circumcision school to identify at least one medical practitioners of their choice who should assist them for referral purposes and in case of emergencies.		

## CHAPTER 28 HOMES FOR THE AGED

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2.1 Sect 2.1.1	No person shall conduct a home for the aged on a premise in respect of which a valid health certificate has not been issued or is not in force;	R 1 000.00	
Sect 2.2	The person in charge of any home of the aged wishing to obtain a health certificate in respect of such premises failed to apply in writing to the Municipality in whose area of jurisdiction the premises are situated on a form containing at	R 500.00	

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	least the particulars that are the same as those contained in the form in Annexure A to this Chapter		
Sect 2.5	Failed to display a Health Certificate in a manner as to be clearly visible to any member entering such facility.	R 300.00	
Sect 2.8	Forged or made unauthorized changes to a Health Certificate.	Court	
Sect 4	Failed to comply with any of the general structural requirements as contemplated in section 4	R500.00 COURT	
Sect 5.1.1 – 5.1.2	Failed to accommodate an aged person in any room with a floor area of less than $10m^2$ or in a single room where there is less than a minimum space of 0,9 m between any side of any bed and the nearest wall on that side, and; 1,2 m between the foot of any bed and the opposite wall.	R 300.00	
Sect 5.2	Failed to ensure that any room used as a double room must have a floor area of at least 18 m <sup>2</sup> .	R 300.00	
Sect 5.3	Failed to provide a minimum of $8,5 \text{ m}^2$ of floor space for every bed in any ward	R 300.00	
Sect 5.4 5.4.1	No bed may be placed – within 750 mm (0, 75 m) of any wall on the side of a bed or wall fixture, other than a wash-hand basin or central- heating radiator;	R 300.00	
5.4.2	within 1 m of any other bed;		
5.4.3	1,2 m between the foot of any bed and the opposite wall or a minimum of 1,5 m between the foot of any bed and the opposite bed;		
Sect 5.5	Failed to provide 22m <sup>3</sup> of air space for every bed.	R 300.00	
Sect 5.6	No space kept between beds in terms of paragraph 3.4.1 may be obstructed in any manner;	R 300.00	
Sect 5.7	No room, any of the windows of which are situated less than 1,5 m from an object which obstructs its light, may be used as a ward.	R 300.00	
Sect 5.8	Failure to ensure that every ward have a door opening directly into a passage.	R 300.00	
Sect 6	Failed to ensure that every sluice room located on the premises for the home of the age complies with the requirements of Section 6	R 300.00	
Sect 7	Failed to comply with sickbay requirements.	R 300.00	
Sect 8 Sect 8.1	Ablution and sanitary requirements for the aged Failure to ensure that all bathrooms are fitted with porcelain enamel or cast-iron enamel baths or showers with a supply of hot and cold running water	R 300.00	
Sect 8.2	Failure to provide separate bathroom facilities for male and female residents.	R 300.00	

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 8.3	Failure to ensure that all baths and showers are positioned in such a way as to ensure that residents have adequate access and effective hand grips;	R 300.00	
Sect 8.4	Failure to provide at least on wash-hand basin with a constant supply of hot and cold water must be in each bathroom complex.	R 300.00	
Sect 8.5	Failure to provide at least one bath or shower per 12 residents or part of such number;	R 300.00	
Sect 8.6	Failure to provide at least one toilet per 8 residents or part of such number.	R 300.00	
Sect 8.7	Failure to comply with the requirements for toilets as per Section 8.	R 300.00	
Sect 9.	Accommodation facilities for resident staff Failure to provide facilities for resident staff as per the requirements of Section 9.	R 300.00	
<b>Sect 10</b> Sect 10.1	Facilities for non-resident staffFailure to provide the dining or recreation room and bathroom and toilet facilities in accordance with Section 9;	R 300.00	
Sect 10.2	Failure to provide separate or additional toilet facilities and wash-hand basins in the ratio of one toilet facility and wash-hand basin to at least seven staff members; if the facilities in Section 9 cannot meet the requirement,	R 300.00	
Sect 10.3	Failure to provide a suitable change room with steel locker facilities for non-resident staff	R 300.00	
Sect 11	Failure to provide toilet facilities for visitors.	R 300.00	
Sect 12	Water supplyFailed to comply with the water supply requirements as perSection 12.	R 300.00	
Sect 13	Liquid wastes Failed to comply with liquid waste requirements as per Section 13.	R 300.00	
Sect 14	Vermin control: Premises Failed to comply with vermin control requirements as per Section 14	R 300.00	
Sect 15	Bedroom and lobby furnishings	R 300.00	
Sect 15.1	Failure to keep clean and in a good repair all furniture, bed springs, mattresses, draperies, curtains, shades, venetian blinds or other furnishings.		
Sect 15	Failure to provide clean bed linen in good repair for each individual and shall be changed when soiled.	R 300.00	
Sect 15.2	<ul><li>Failure to store clean linen and handle it in a sanitary manner in such a manner as not to spread contamination</li><li>Failure to provide suitable rooms or spaces for the separate storage of clean and soiled linen.</li></ul>		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 16.	Laundry and ironing area	R 300.00	
	Failed to comply with laundry and ironing requirements as		
	contemplated in Section 16		
Sect 16.1	Failure to provide an approved area on the premises that is	R 300.00	
	well ventilated, adequate as to size and equipment and		
	conveniently situated, for laundry and ironing purposes.		
Sect 16.2	Failure to provide an adequate supply of hot and cold water	R 300.00	
	for the laundry area referred to in Subsection 16.1.		
Sect 16.3	Failure to ensure that laundry that is washed outside a home	R 300.00	
	for the aged must be done in an approved laundry.		
Sect 17	Lounges and sun porches	R 300.00	
	Any home for the aged have one or more than one lounge		
	or sun porch, which must have a floor area of 1,5 m2 per		
	resident and be so designed and so situated that the lounge		
	or sun porch can also be used for physiotherapy and		
	occupational therapy if there is no hall.		
Sect 18	Storage facilities	R 300.00	
	Failed to provide an adequate approved storage facilities		
	for linen, furniture, suitcases, household cleaning agents,		
	tools, medicines, corrosive and other harmful substances,		
	and mop receptors and kept clean.		
Sect 19	Administrative office	R 300.00	
	Failure to provide an administrative office on the premise.		
Sect 20	Kitchen and sculleries	R 300.00	
20.1 –	Failure to ensure that the kitchen are placed so that it does		
20.10	not cause a nuisance.		
Sect 20.2	No homes for the aged shall operate its kitchen without a	R 300.00	
	Certificate of Acceptability under Regulation 918;		
Sect 20.3	Failure to ensure that the kitchen must have a minimum	R 300.00	
	floor area of 16 m <sup>2</sup> Provided that the number of residents		
	accommodated in the home for the aged is more than 32,		
	the floor area of the kitchen must be calculated at $0.5 \text{ m}^2$		
	per resident, with a maximum floor area of 90 m <sup>2</sup>		
Sect 20.4	Failure to ensure that every draining board and top of every	R 300.00	
	table installed whether as a new installation or by way of		
	replacement must be constructed of stainless steel or of		
	another adequate smooth and impervious material;		
Sect 20.5	Failure to ensure that every sink installed whether as a new	R 300.00	
	installation or by way of replacement shall -		
20.5.1	be constructed of stainless steel;		
20.5.2	have two compartments each with hot and cold running		
	water; and		
20.5.3	together with its draining board, be installed at least 100		
20.3.3	mm away from any wall.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 20.6	Failure to ensure that any wall within 600 mm of any part of a sink, drainage board or of any table on which food is prepared or handled, must be fitted or treated in some other, adequate manner to a minimum height of 1,35 m above the floor;	R 300.00	
Sect 20.7	Failure to provide facilities for taking delivery of, storing and preparing hot and cold food, and serving such food to the residents and staff.	R 300.00	
Sect 20.8	Failure to provide facilities for the removal, washing-up and storage of crockery and cutlery.	R 300.00	
Sect 20.9	Failure to provide facilities for the effective extraction of steam, smoke, vapour and heat; and	R 300.00	
Sect 20.10	Failure to provide a wash-hand basin in the kitchen and scullery.	R 300.00	
Sect 21.	Failure to comply with the provisions of the duties of operators of homes for the aged provisions as contemplated in Section 21.	R 300.00	
Sect 21.1	Failure to ensure that foodstuffs are handled, kept, stored and prepared on the premises in conformity with Public Health Standards and the Regulations of the Municipality.	R 300.00	
Sect 21.2	Failure to provide approved and effective pest control services	R 300.00	
Sect 21.3	Failure to ensure that the various rooms or areas are used only for the purpose for which they have been approved.	R 300.00	
Sect 21.4	Failure to ensure that any room showing dampness in the walls, floor or ceiling is not used for accommodation.	R 300.00	
Sect 21.5	Failure to ensure that the sluice room is not used or permitted to be used for any purpose other than the storage and cleaning of bed pans, urine bottles and similar containers, and the rinsing and depositing of soiled linen, dressings and other waste, until their removal, and that no place other than the sluice room is used for the storage and cleaning of such items;	R 300.00	
Sect 21.6	Failure to ensure that the contents of receptacles for soiled dressings and waste tissues are removed at least twice a day and effectively disposed of.	R 300.00	
Sect 21.7	Failure to ensure that after use all bed pans and urine containers are immediately emptied, rinsed clean and then disinfected.	R 300.00	
Sect 21.8	Failure to provide adequate number of refuse receptacles of impervious material, with tight-fitting lids in good condition, Failure to ensure that the containers are effectively disposed of at least once daily without causing a nuisance. Failure to ensure that such containers are properly washed and disinfected after they have been emptied.	R 300.00	

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 21.9	Failure to ensure that all wash-hand basins are satisfactorily provided with cleaning materials and drying facilities.	R 300.00	
Sect 21.10	Failure to maintain sewerage and storm-water drainage systems in conformity with the requirements of the Municipality;	R 300.00	
Sect 21.11	No resident may be accommodated in a building to which alterations or additions are being affected if such alterations or additions may cause a nuisance or inconvenience to the residents.	R 300.00	
Sect 21.12	Failure to ensure that the premises are under the control and supervision of a responsible, designated adult person for 24 hours every day.	R 300.00	

## **CHAPTER 29: HEALTH CARE RISK WASTE**

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 4	Generation of Health Care Risk Waste	R1500.00	
Section 4.1	No person may carry on an activity which will generate	COURT	
	health care risk waste, without notifying the Municipality in		
	writing, prior to the generation of such waste, of the		
	composition of such waste, the estimated quantity to be		
	generated, the method of storage, the proposed duration of		
	storage, the manner in which it will be collected and		
	disposed of, and the identity of the licensee who will remove		
	such waste.		
Sect 5	Storage of health care risk waste	R1500.00	
Sect 5.1	Failure by a person carrying on an activity which generates	COURT	
	health care risk waste to ensure that such waste generated		
	on the premises is kept and stored thereon until it is		
	collected from the premises.		
Sect 5.2	Failed to ensure health care risk waste stored on premises is	R1500.00	
	stored in such a manner that it does not become a nuisance		
	or causes harm to human health or damage to the		
	environment, and in accordance with the requirements of		
	any applicable legislation relating to buildings.		
Sect 5.3	Failed to ensure that health care risk waste is stored in an	R1500.00	
	approved receptacle and for a period not exceeding 90 days		
	or any other maximum period stipulated by the Department		
	of Water end Environmental Affairs, Gauteng Provincial		
	Government or Municipality before collection.		
Sect 6	<b>Collection and Disposal of Health Care Risk Waste</b> Failed to	R1500.00	
Sect 6.1	ensure that a only a licensee may transport health care risk		
	waste and do so in accordance with the requirements of the		
	conditions of the license issued to himor her under Chapter		
	8 of the Integrated Waste Management By-laws as well as in		
	the relevant SANS codes, in respect of the type of vehicle, the		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	markings and manner of construction of such vehicle, procedures for safety and cleanliness, and documentation relating to the source, transportation and disposal of such waste, and subject to the requirements of any other legislation.		
Sect 6.2	Failed by a licensee licensed to collect and dispose of health care risk waste, to inform the Municipality at intervals stipulated in the license issued under Chapter 8 of the Integrated Waste Management By-laws of each removal of health care risk waste, the date of such removal, the quantity, the composition of the waste removed and the waste disposal facility at which the waste has been disposed of.	R1500.00	
Sect 6.3	Failed by a licensee to dispose of health care risk waste at a waste disposal facility designated by the Municipality as a waste disposal facility.	R 1500.00	
Sect 7	Supplementary Specifications regarding Health Care Risk Waste	R 1500.00 COURT	
7.1 – 7.5	Failure to comply with all Supplementary Specifications regarding Health Care Risk Waste under this chapter in regards to Section 7.1-7.5		

#### **CHAPTER 30 FUNERAL UNDERTAKER'S PREMISES**

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 2	Corpses to be prepared only at funeral undertaker's	R 1000.00	
	premises in respect of which a certificate of	COURT	
	competence has been issued		
Sect 2.1	No person shall prepare any corpse except on funeral		
	undertaker's premises in respect of which a certificate		
	of competence has been issued and is in effect		
Sect 4	Application for the issue or transfer of a certificate of		
	competence		
Sect 4.1	Failure to apply for a certificate of competence in		
	respect of new funeral undertaker's premises shall, not		
	less than 21 days before submitted his application to		
	the local authority concerned, cause a notice to be		
	published in one of the official languages in a		
	newspaper that appears mainly in that language, where		
	the said newspaper circulates in the area in which such		
	premises are situated.		
Sect 6	Failed to provide adequate information for application		
	for the issue of a certificate of competence in terms of		
	Section 6-7 of these By-Laws.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
Sect 12	Failure by the holder or a person in charge/authorized person to comply with this By Law shall constitute an offence in regards to Section 12.		
Sect 25.	Requirements relating to funeral undertaker's		
Sect 25.1.1	premises		
25.1.2	Failure to provide a preparation room for the preparation of corpses;		
25.1.3	Failure to provide change rooms, separate for each sex, for the use of the employees employed at such premises.		
25.1.4	Failure to provide refrigeration facilities for the refrigeration of corpses.		
25.1.5	Failure to provide facilities for the washing and cleansing of utensils and equipment inside the building.		
25.1.6	Failure to provide facilities for the cleansing of vehicles on such premise.		
	Failure to provide facilities for the loading and unloading of corpses as contemplated in subsection (6).		
Sect 25.2	No room on funeral undertaker's premises shall be		
	used for any purpose other than the purpose for which it is intended and no act other than an act related to the said purpose shall occur in such room.		
Sect 25.3	Preparation room		
25.3.1 (i)	Failure to separate the preparation room from all other rooms on the premises and as not to communicate directly with any office or salesroom. Provided that, where a preparation room on existing		
(ii)	funeral undertaker's premises so communicates, the entrance thereto shall be so concealed that the interior thereof is		
(iii)	completely out of the sight of any person in such office or salesroom.		
25.3.2	Failure to ensure that all obnoxious odours and vapours are treated adequately.		
(i)	Failure to ensure that the preparation room is sufficiently ventilated and lighted.		
(ii)	Failure to provide a preparation room that cover an area of not less than 16 m2 for the first table of the kind referred to in paragraph (e) and 8m2 for each additional such table.		
(iii)	Failure to ensure that the floor is construct of concrete or similar waterproof material with a smooth non slippery surface that is easy to clean, and sloped at an angle to ensure that any run-off will drain into an approved disposal system; and		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
25.3.3	Failure to ensure that if the floor is replaced or laid after the date of commencement of these regulations, it shall be provided with half-round filling where it meets the walls.		
25.3.4	Failure to ensure that the preparation room have walls, the inner surfaces of which have a smooth finish and are covered with a light-coloured washable paint or other approved, suitable, smooth, waterproof, light- coloured and washable material;		
25.3.5	Failure to provide a ceiling not less than 2,4 m above the floor level, which ceiling shall be dust-proof and painted with a light-coloured washable paint.		
25.3.6	Contain not less than one table of stainless steel or glazed earthenware or other approved material, equipped with a raised rim on the outside, a tap with cold running water to which a flexible pipe can be connected and a drainage opening connected to an approved disposal system;		
25.3.7	Contain not less than one wash-basin for each such table, made of stainless steel or other approved material, with a working surface of the same material, taps with hot and cold running water and a drainage opening permanently connected to an approved disposal system, and provided with disposable towels, a nailbrush and soap;		
25.3.8	<ul> <li>Have not less than one tap with running water to which a flexible pipe, long enough to reach all corners of such room, can be connected for cleaning the interior surfaces;</li> <li>Have door openings that are not less than 0, 82 m in width and 2, 00 m in height so that corpses can be taken into and out of such room without any difficulty.</li> </ul>		
Sect 25.4	Change rooms		
25.4.1	Failure to provide one hand-basin with hot and cold running water for every six employees or part of this number.		
25.4.2	Failure to provide disposable towels, soap, nailbrushes and disinfectant.		
25.4.3	Failure to provide not less than one latrine for every 15 male employees or part of this number and not less than one latrine for every 15 female employees or part of this number employed at the funeral undertaker's		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
	premises concerned: Provided that, where a separate urinal for men forms part of such facilities, one latrine plus one separate urinal shall be permissible for every 30 men or part of this number.		
Sect 25.5 –	<b>Refrigeration facilities</b> Failure to provide refrigeration facilities such as refrigerators or cold chambers in or within easy reach of such preparation room for the keeping of corpses.		
25.5.1	Failure to provide refrigerators made of a material that does not absorb moisture and with removable trays and shall be so designed as to drain properly and be easy to clean.		
25.5.2	Failure to ensure that the surface temperature of any corpse shall be no higher than 5°C within three hours of it being received on the premises and no higher than 15°C during preparation.		
25.5.3	Failure to ensure that where cold chambers are provided, they comply with sub-section 25.3 25.3.1 (ii), 25.3.2 (ii), 25.3.3, 25.3.4 and 25.3.8 and are provided with shelves manufactured from a material that does not absorb moisture and that is easy to clean.		
Sect 25.6	Failure to ensure that the cleansing and loading and unloading facilities consist of a paved area, screened form public view, with a drainage system into a gulley connected to an approved disposal system.		
Sect 25.7	The loading and unloading of corpses and the cleansing of vehicles only to place in the area contemplated in sub-section (6).		
Sect 25.8	Failure to ensure that he funeral undertaker's premises are rodent-proof		
Sect 26 Sect 26.1	<b>Hygiene</b> Failure to ensure that all solid refuse on the premises of a funeral undertaking are kept in corrosion resistant containers with tight-fitting lids and failure to deal with in accordance with the requirements of the local authority concerned.	R500.00 COURT	
Sect 26.2.1	Failure by the holder of a certificate of competence relating to provide or cause provide clean protective over-clothes consisting of surgical gloves, gumboots, plastic aprons so designed that the front hangs over the top of the gumboots, face masks and linen overcoats to all employees and all other persons involved in post- mortems, at all times when so involved, wear such clothing.		

SECTION	OFFENCE	PREPOSED FINE	APPROVED
26.2.2	Failure keep such premises free of insects or cause them to be so kept.		
26.2.3	Failure to ensure that all working areas or surfaces at such premises where corpses are prepared are cleaned immediately after the preparation of any corpse;		
26.2.4	Failure to ensure that all equipment used for the preparation of corpses are washed and disinfected immediately after use.		
26.2.5	Failure to ensure that all protective over-clothes that have been used are washed, cleansed and disinfected on the premises.		
26.2.6	Failure wash and disinfect a vehicle after a corpse has been transported without a moisture-proof covering.		