Government Gazette
Staatskoerant

REPUBLIC OF SOUTH AFRICA
REPUBLIEK VAN SUID AFRIKA

Regulation Gazette *No. 11820* *Regulasiekoerant*

Vol. 717 28 March Maart 2025 No. 52384

N.B. The Government Printing Works will not be held responsible for the quality of "Hard Copies" or "Electronic Files" submitted for publication purposes

ISSN 1682-5845

9 771682 584003 52384



AIDS HELPLINE: 0800-0123-22 Prevention is the cure

IMPORTANT NOTICE:

THE GOVERNMENT PRINTING WORKS WILL NOT BE HELD RESPONSIBLE FOR ANY ERRORS THAT MIGHT OCCUR DUE TO THE SUBMISSION OF INCOMPLETE / INCORRECT / ILLEGIBLE COPY.

NO FUTURE QUERIES WILL BE HANDLED IN CONNECTION WITH THE ABOVE.

Contents

No.		Gazette No.	Page No.
	GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS		
Agriculture, Land Reform and Rural Development, Department of / Landbou, Grondhervorming en Landelike Ontwikkeling, Departement van			
R. 6039	Meat Safety Act (40/2000): Invitation for the Public to comment on Draft Rabbit Meat Regulations to be published under the Act	52384	13
	PROCLAMATIONS • PROKLAMASIES		
Justice and Constitutional Development, Department of / Justisie en Staatkundige Ontwikkeling, Departement van			
R. 252	Special Investigating Units and Special Tribunals Act (74/1996): South African Broadcasting Corporation SOC Limited, Eskom Holdings SOC Limited, the Petroleum Oil and Gas Corporation of South Africa SOC Limited, Transnet SOC Limited, South African Airways SOC Limited and the National Department of Human Settlements (formerly known as the National Department of Human Settlements, Water and Sanitation)	52384	58
R. 253	Special Investigating Units and Special Tribunals Act, 1996 (Act No. 74 of 1996): Referral of Matters to Existing Special Investigating Unit and Special Tribunal: National Skills Fund	52384	60
R. 253	Wet op Spesiale Ondersoekeenhede en Spesiale Tribunale, 1996 (Wet No. 74 van 1996): Verwysing van Aangeleenthede na Bestaande Spesiale Ondersoekeenheid en Spesiale Tribunaal: Nasionale Vaardigheidsfonds	52384	62
R. 254	Special Investigating Units and Special Tribunals Act, 1996 (Act No. 74 of 1996): Amendment of Proclamation No. R 45 of 2021	52384	64
R. 254	Wet op Spesiale Ondersoekeenhede en Spesiale Tribunale, 1996 (Wet No. 74 van 1996): Wysiging van Proklamasie No. R. 45 van 2021	52384	66
R. 255	Special Investigating Units and Special Tribunals Act, 1996 (Act No. 74 of 1996): Amendment of Proclamation No. R. 77 of 2022	52384	68
R. 255	Wet op Spesiale Ondersoekeenhede en Spesiale Tribunale, 1996 (Wet No. 74 van 1996): Wysiging van Proklamasie No. R. 77 van 2022	52384	69
R. 256	Special Investigating Units and Special Tribunals Act, 1996 (Act No. 74 of 1996): Referral of Matters to Existing Special Investigating Unit: National Department of Public Works and Infrastructure	52384	70
R. 256	Wet op Spesiale Ondersoekeenhede en Spesiale Tribunale, 1996 (Wet No. 74 van 1996): Verwysing van Aangeleenthede na Bestaande Spesiale Ondersoekeenheid: Nasionale Departement van Openbare Werke en Infrastruktuur	52384	72

government printing
Department:
Government Printing Works
REPUBLIC OF SOUTH AFRICA

HIGH ALERT: SCAM WARNING!!!

TO ALL SUPPLIERS AND SERVICE PROVIDERS OF THE GOVERNMENT PRINTING WORKS

It has come to the attention of the *GOVERNMENT PRINTING WORKS* that there are certain unscrupulous companies and individuals who are defrauding unsuspecting businesses disguised as representatives of the *Government Printing Works* (*GPW*).

The scam involves the fraudsters using the letterhead of *GPW* to send out fake tender bids to companies and requests to supply equipment and goods.

Although the contact person's name on the letter may be of an existing official, the contact details on the letter are not the same as the *Government Printing Works*'. When searching on the Internet for the address of the company that has sent the fake tender document, the address does not exist.

The banking details are in a private name and not company name. Government will never ask you to deposit any funds for any business transaction. *GPW* has alerted the relevant law enforcement authorities to investigate this scam to protect legitimate businesses as well as the name of the organisation.

Example of e-mails these fraudsters are using:

PROCUREMENT@GPW-GOV.ORG

Should you suspect that you are a victim of a scam, you must urgently contact the police and inform the *GPW*.

GPW has an official email with the domain as **@gpw.gov.za**

Government e-mails DO NOT have org in their e-mail addresses. All of these fraudsters also use the same or very similar telephone numbers. Although such number with an area code 012 looks like a landline, it is not fixed to any property.

GPW will never send you an e-mail asking you to supply equipment and goods without a purchase/order number. *GPW* does not procure goods for another level of Government. The organisation will not be liable for actions that result in companies or individuals being resultant victims of such a scam.

Government Printing Works gives businesses the opportunity to supply goods and services through RFQ / Tendering process. In order to be eligible to bid to provide goods and services, suppliers must be registered on the National Treasury's Central Supplier Database (CSD). To be registered, they must meet all current legislative requirements (e.g. have a valid tax clearance certificate and be in good standing with the South African Revenue Services - SARS).

The tender process is managed through the Supply Chain Management (SCM) system of the department. SCM is highly regulated to minimise the risk of fraud, and to meet objectives which include value for money, open and effective competition, equitability, accountability, fair dealing, transparency and an ethical approach. Relevant legislation, regulations, policies, guidelines and instructions can be found on the tender's website.

Fake Tenders

National Treasury's CSD has launched the Government Order Scam campaign to combat fraudulent requests for quotes (RFQs). Such fraudulent requests have resulted in innocent companies losing money. We work hard at preventing and fighting fraud, but criminal activity is always a risk.

How tender scams work

There are many types of tender scams. Here are some of the more frequent scenarios:

Fraudsters use what appears to be government department stationery with fictitious logos and contact details to send a fake RFQ to a company to invite it to urgently supply goods. Shortly after the company has submitted its quote, it receives notification that it has won the tender. The company delivers the goods to someone who poses as an official or at a fake site. The Department has no idea of this transaction made in its name. The company is then never paid and suffers a loss.

OR

Fraudsters use what appears to be government department stationery with fictitious logos and contact details to send a fake RFQ to Company A to invite it to urgently supply goods. Typically, the tender specification is so unique that only Company B (a fictitious company created by the fraudster) can supply the goods in question.

Shortly after Company A has submitted its quote it receives notification that it has won the tender. Company A orders the goods and pays a deposit to the fictitious Company B. Once Company B receives the money, it disappears. Company A's money is stolen in the process.

Protect yourself from being scammed

- If you are registered on the supplier databases and you receive a request to tender or quote that seems to be from a government department, contact the department to confirm that the request is legitimate. Do not use the contact details on the tender document as these might be fraudulent.
- Compare tender details with those that appear in the Tender Bulletin, available online at **www.gpwonline.co.za**
- Make sure you familiarise yourself with how government procures goods and services. Visit the tender website for more information on how to tender.
- If you are uncomfortable about the request received, consider visiting the government department and/or the place of delivery and/or the service provider from whom you will be sourcing the goods.
- In the unlikely event that you are asked for a deposit to make a bid, contact the SCM unit of the department in question to ask whether this is in fact correct.

Any incidents of corruption, fraud, theft and misuse of government property in the *Government Printing Works* can be reported to:

Supply Chain Management: Ms. Anna Marie Du Toit, Tel. (012) 748 6292.
Email: **Annamarie.DuToit@gpw.gov.za**

Marketing and Stakeholder Relations: Ms Bonakele Mbhele, at Tel. (012) 748 6193.
Email: **Bonakele.Mbhele@gpw.gov.za**

Security Services: Mr Daniel Legoabe, at tel. (012) 748 6176.
Email: **Daniel.Legoabe@gpw.gov.za**

Closing times for **ORDINARY WEEKLY** *REGULATION GAZETTE* 2025

*The closing time is **15:00** sharp on the following days:*

- **24 December,** Wednesday for the issue of Friday **03 January 2025**
- **03 January,** Friday for the issue of Friday **10 January 2025**
- **10 January,** Friday for the issue of Friday **17 January 2025**
- **17 January,** Friday for the issue of Friday **24 January 2025**
- **24 January,** Friday for the issue of Friday **31 January 2025**
- **31 January,** Friday for the issue of Friday **07 February 2025**
- **07 February,** Friday for the issue of Friday **14 February 2025**
- **14 February,** Friday for the issue of Friday **21 February 2025**
- **21 February,** Friday for the issue of Friday **28 February 2025**
- **28 February,** Friday for the issue of Friday **07 March 2025**
- **07 March,** Friday for the issue of Friday **14 March 2025**
- **13 March,** Thursday for the issue of Thursday **20 March 2025**
- **20 March,** Thursday for the issue of Friday **28 March 2025**
- **28 March,** Friday for the issue of Friday **04 April 2025**
- **04 April,** Friday for the issue of Friday **11 April 2025**
- **10 April,** Thursday for the issue of Thursday **17 April 2025**
- **16 April,** Wednesday for the issue of Friday **25 April 2025**
- **23 April,** Wednesday for the issue of Friday **02 May 2025**
- **02 May,** Friday for the issue of Friday **09 May 2025**
- **09 May,** Friday for the issue of Friday **16 May 2025**
- **16 May,** Friday for the issue of Friday **23 May 2025**
- **23 May,** Friday for the issue of Friday **30 May 2025**
- **30 May,** Friday for the issue of Friday **06 June 2025**
- **06 June,** Friday for the issue of Friday **13 June 2025**
- **12 June,** Thursday for the issue of Friday **20 June 2025**
- **20 June,** Friday for the issue of Friday **27 June 2025**
- **27 June,** Friday for the issue of Friday **04 July 2025**
- **04 July,** Friday for the issue of Friday **11 July 2025**
- **11 July,** Friday for the issue of Friday **18 July 2025**
- **18 July,** Friday for the issue of Friday **25 July 2025**
- **25 July,** Friday for the issue of Friday **01 August 2025**
- **01 August,** Friday for the issue of Friday **08 August 2025**
- **08 August,** Friday for the issue of Friday **15 August 2025**
- **15 August,** Friday for the issue of Friday **22 August 2025**
- **22 August,** Friday for the issue of Friday **29 August 2025**
- **29 August,** Friday for the issue of Friday **05 September 2025**
- **05 September,** Friday for the issue of Friday **12 September 2025**
- **12 September,** Friday for the issue of Friday **19 September 2025**
- **18 September,** Thursday for the issue of Friday **26 September 2025**
- **26 September,** Friday for the issue of Friday **03 October 2025**
- **03 October,** Friday for the issue of Friday **10 October 2025**
- **10 October,** Friday for the issue of Friday **17 October 2025**
- **17 October,** Friday for the issue of Friday **24 October 2025**
- **24 October,** Friday for the issue of Friday **31 October 2025**
- **31 October,** Friday for the issue of Friday **07 November 2025**
- **07 November,** Friday for the issue of Friday **14 November 2025**
- **14 November,** Friday for the issue of Friday **21 November 2025**
- **21 November,** Friday for the issue of Friday **28 November 2025**
- **28 November,** Friday for the issue of Friday **5 December 2025**
- **05 December,** Friday for the issue of Friday **12 December 2025**
- **11 December,** Thursday for the issue of Friday **19 December 2025**
- **17 December,** Wednesday for the issue of Wednesday **24 December 2025**

LIST OF TARIFF RATES

FOR PUBLICATION OF NOTICES

COMMENCEMENT: 1 APRIL 2018

NATIONAL AND PROVINCIAL

Notice sizes for National, Provincial & Tender gazettes 1/4, 2/4, 3/4, 4/4 per page. Notices submitted will be charged at R1008.80 per full page, pro-rated based on the above categories.

Pricing for National, Provincial - Variable Priced Notices		
Notice Type	**Page Space**	**New Price (R)**
Ordinary National, Provincial	1/4 - Quarter Page	252.20
Ordinary National, Provincial	2/4 - Half Page	504.40
Ordinary National, Provincial	3/4 - Three Quarter Page	756.60
Ordinary National, Provincial	4/4 - Full Page	1008.80

EXTRA-ORDINARY

All Extra-ordinary National and Provincial gazette notices are non-standard notices and attract a variable price based on the number of pages submitted.

The pricing structure for National and Provincial notices which are submitted as **Extra ordinary submissions** will be charged at R**3026.32** per page.

GOVERNMENT PRINTING WORKS - BUSINESS RULES

The **Government Printing Works** (**GPW**) has established rules for submitting notices in line with its electronic notice processing system, which requires the use of electronic *Adobe* Forms. Please ensure that you adhere to these guidelines when completing and submitting your notice submission.

Closing Times for Acceptance of Notices

1. The *Government Gazette* and *Government Tender Bulletin* are weekly publications that are published on Fridays and the closing time for the acceptance of notices is strictly applied according to the scheduled time for each gazette.

2. Please refer to the Submission Notice Deadline schedule in the table below. This schedule is also published online on the Government Printing works website www.gpwonline.co.za

   All re-submissions will be subject to the standard cut-off times.
   All notices received after the closing time will be rejected.

Government Gazette Type	Publication Frequency	Publication Date	Submission Deadline	Cancellations Deadline
National Gazette	Weekly	Friday	Friday 15h00 for next Friday	Tuesday, 15h00 - 3 working days prior to publication
Regulation Gazette	Weekly	Friday	Friday 15h00 for next Friday	Tuesday, 15h00 - 3 working days prior to publication
Petrol Price Gazette	Monthly	Tuesday before 1st Wednesday of the month	One day before publication	1 working day prior to publication
Road Carrier Permits	Weekly	Friday	Thursday 15h00 for next Friday	3 working days prior to publication
Unclaimed Monies (Justice, Labour or Lawyers)	January / September 2 per year	Last Friday	One week before publication	3 working days prior to publication
Parliament (Acts, White Paper, Green Paper)	As required	Any day of the week	None	3 working days prior to publication
Manuals	Bi- Monthly	2nd and last Thursday of the month	One week before publication	3 working days prior to publication
State of Budget (National Treasury)	Monthly	30th or last Friday of the month	One week before publication	3 working days prior to publication
Extraordinary Gazettes	As required	Any day of the week	*Before 10h00 on publication date*	*Before 10h00 on publication date*
Legal Gazettes A, B and C	Weekly	Friday	One week before publication	Tuesday, 15h00 - 3 working days prior to publication
Tender Bulletin	Weekly	Friday	Friday 15h00 for next Friday	Tuesday, 15h00 - 3 working days prior to publication
Gauteng	Weekly	Wednesday	Two weeks before publication	3 days **after** submission deadline
Eastern Cape	Weekly	Monday	One week before publication	3 working days prior to publication
Northern Cape	Weekly	Monday	One week before publication	3 working days prior to publication
North West	Weekly	Tuesday	One week before publication	3 working days prior to publication
KwaZulu-Natal	Weekly	Thursday	One week before publication	3 working days prior to publication
Limpopo	Weekly	Friday	One week before publication	3 working days prior to publication
Mpumalanga	Weekly	Friday	One week before publication	3 working days prior to publication

GOVERNMENT PRINTING WORKS - BUSINESS RULES

Government Gazette Type	Publication Frequency	Publication Date	Submission Deadline	Cancellations Deadline
Gauteng Liquor License Gazette	Monthly	Wednesday before the First Friday of the month	Two weeks before publication	3 working days **after** submission deadline
Northern Cape Liquor License Gazette	Monthly	First Friday of the month	Two weeks before publication	3 working days **after** submission deadline
National Liquor License Gazette	Monthly	First Friday of the month	Two weeks before publication	3 working days **after** submission deadline
Mpumalanga Liquor License Gazette	Bi-Monthly	Second & Fourth Friday	One week before publication	3 working days prior to publication

Extraordinary Gazettes

3. *Extraordinary Gazettes* can have only one publication date. If multiple publications of an *Extraordinary Gazette* are required, a separate Z95/Z95Prov *Adobe* Forms for each publication date must be submitted.

Notice Submission Process

4. Download the latest *Adobe* form, for the relevant notice to be placed, from the **Government Printing Works** website www.gpwonline.co.za.

5. The *Adobe* form needs to be completed electronically using *Adobe Acrobat* / *Acrobat Reader*. Only electronically completed *Adobe* forms will be accepted. No printed, handwritten and/or scanned *Adobe* forms will be accepted.

6. The completed electronic *Adobe* form has to be submitted via email to submit.egazette@gpw.gov.za. The form needs to be submitted in its original electronic *Adobe* format to enable the system to extract the completed information from the form for placement in the publication.

7. Every notice submitted **must** be accompanied by an official **GPW** quotation. This must be obtained from the *eGazette* Contact Centre.

8. Each notice submission should be sent as a single email. The email **must** contain **all documentation relating to a particular notice submission**.

   8.1. Each of the following documents must be attached to the email as a separate attachment:

      8.1.1. An electronically completed *Adobe* form, specific to the type of notice that is to be placed.

         8.1.1.1. For National *Government Gazette* or *Provincial Gazette* notices, the notices must be accompanied by an electronic Z95 or Z95Prov *Adobe* form

         8.1.1.2. The notice content (body copy) **MUST** be a separate attachment.

      8.1.2. A copy of the official **Government Printing Works** quotation you received for your notice. *(Please see Quotation section below for further details)*

      8.1.3. A valid and legible Proof of Payment / Purchase Order: **Government Printing Works** account customer must include a copy of their Purchase Order**. Non-Government Printing Works** account customer needs to submit the proof of payment for the notice

      8.1.4. Where separate notice content is applicable (Z95, Z95 Prov and TForm 3, it should **also** be attached as a separate attachment. *(Please see the Copy Section below, for the specifications)*.

      8.1.5. Any additional notice information if applicable.

GOVERNMENT PRINTING WORKS - BUSINESS RULES

9. The electronic *Adobe* form will be taken as the primary source for the notice information to be published. Instructions that are on the email body or covering letter that contradicts the notice form content will not be considered. The information submitted on the electronic *Adobe* form will be published as-is.

10. To avoid duplicated publication of the same notice and double billing, Please submit your notice **ONLY ONCE.**

11. Notices brought to **GPW** by "walk-in" customers on electronic media can only be submitted in *Adobe* electronic form format. All "walk-in" customers with notices that are not on electronic *Adobe* forms will be routed to the Contact Centre where they will be assisted to complete the forms in the required format.

12. Should a customer submit a bulk submission of hard copy notices delivered by a messenger on behalf of any organisation e.g. newspaper publisher, the messenger will be referred back to the sender as the submission does not adhere to the submission rules.

QUOTATIONS

13. Quotations are valid until the next tariff change.

    13.1. ***Take note:*** **GPW**'s annual tariff increase takes place on ***1 April*** therefore any quotations issued, accepted and submitted for publication up to ***31 March*** will keep the old tariff. For notices to be published from 1 April, a quotation must be obtained from **GPW** with the new tariffs. Where a tariff increase is implemented during the year, **GPW** endeavours to provide customers with 30 days' notice of such changes.

14. Each quotation has a unique number.

15. Form Content notices must be emailed to the *eGazette* Contact Centre for a quotation.

    15.1. The *Adobe* form supplied is uploaded by the Contact Centre Agent and the system automatically calculates the cost of your notice based on the layout/format of the content supplied.

    15.2. It is critical that these *Adobe* Forms are completed correctly and adhere to the guidelines as stipulated by **GPW**.

16. **APPLICABLE ONLY TO GPW ACCOUNT HOLDERS**:

    16.1. **GPW** Account Customers must provide a valid **GPW** account number to obtain a quotation.

    16.2. Accounts for **GPW** account customers **must** be active with sufficient credit to transact with **GPW** to submit notices.

        16.2.1. If you are unsure about or need to resolve the status of your account, please contact the **GPW** Finance Department prior to submitting your notices. (If the account status is not resolved prior to submission of your notice, the notice will be failed during the process).

17. **APPLICABLE ONLY TO CASH CUSTOMERS:**

    17.1. Cash customers doing **bulk payments** must use a **single email address** in order to use the **same proof of payment** for submitting multiple notices.

18. The responsibility lies with you, the customer, to ensure that the payment made for your notice(s) to be published is sufficient to cover the cost of the notice(s).

19. Each quotation will be associated with one proof of payment / purchase order / cash receipt.

    19.1. This means that **the quotation number can only be used once to make a payment.**

GOVERNMENT PRINTING WORKS - BUSINESS RULES

COPY (SEPARATE NOTICE CONTENT DOCUMENT)

20. Where the copy is part of a separate attachment document for Z95, Z95Prov and TForm03

20.1. Copy of notices must be supplied in a separate document and may not constitute part of any covering letter, purchase order, proof of payment or other attached documents.

The content document should contain only one notice. (You may include the different translations of the same notice in the same document).

20.2. The notice should be set on an A4 page, with margins and fonts set as follows:

Page size = A4 Portrait with page margins: Top = 40mm, LH/RH = 16mm, Bottom = 40mm; Use font size: Arial or Helvetica 10pt with 11pt line spacing;

Page size = A4 Landscape with page margins: Top = 16mm, LH/RH = 40mm, Bottom = 16mm; Use font size: Arial or Helvetica 10pt with 11pt line spacing;

CANCELLATIONS

21. Cancellation of notice submissions are accepted by **GPW** according to the deadlines stated in the table above in point 2. Non-compliance to these deadlines will result in your request being failed. Please pay special attention to the different deadlines for each gazette. Please note that any notices cancelled after the cancellation deadline will be published and charged at full cost.

22. Requests for cancellation must be sent by the original sender of the notice and must accompanied by the relevant notice reference number (N-) in the email body.

AMENDMENTS TO NOTICES

23. With effect from 01 October 2015, **GPW** will not longer accept amendments to notices. The cancellation process will need to be followed according to the deadline and a new notice submitted thereafter for the next available publication date.

REJECTIONS

24. All notices not meeting the submission rules will be rejected to the customer to be corrected and resubmitted. Assistance will be available through the Contact Centre should help be required when completing the forms. (012-748 6200 or email info.egazette@gpw.gov.za). Reasons for rejections include the following:

24.1. Incorrectly completed forms and notices submitted in the wrong format, will be rejected.

24.2. Any notice submissions not on the correct *Adobe* electronic form, will be rejected.

24.3. Any notice submissions not accompanied by the proof of payment / purchase order will be rejected and the notice will not be processed.

24.4. Any submissions or re-submissions that miss the submission cut-off times will be rejected to the customer. The Notice needs to be re-submitted with a new publication date.

GOVERNMENT PRINTING WORKS - BUSINESS RULES

Approval of notices

25. Any notices other than legal notices are subject to the approval of the Government Printer, who may refuse acceptance or further publication of any notice.

26. No amendments will be accepted in respect to separate notice content that was sent with a Z95 or Z95Prov notice submissions. The copy of notice in layout format (previously known as proof-out) is only provided where requested, for Advertiser to see the notice in final Gazette layout. Should they find that the information submitted was incorrect, they should request for a notice cancellation and resubmit the corrected notice, subject to standard submission deadlines. The cancellation is also subject to the stages in the publishing process, i.e. If cancellation is received when production (printing process) has commenced, then the notice cannot be cancelled.

Government Printer Indemnified Against Liability

27. The Government Printer will assume no liability in respect of—

27.1. any delay in the publication of a notice or publication of such notice on any date other than that stipulated by the advertiser;

27.2. erroneous classification of a notice, or the placement of such notice in any section or under any heading other than the section or heading stipulated by the advertiser;

27.3. any editing, revision, omission, typographical errors or errors resulting from faint or indistinct copy.

Liability of advertiser

28. Advertisers will be held liable for any compensation and costs arising from any action which may be instituted against the Government Printer in consequence of the publication of any notice.

Customer inquiries

Many of our customers request immediate feedback/confirmation of notice placement in the gazette from our Contact Centre once they have submitted their notice – While **GPW** deems it one of their highest priorities and responsibilities to provide customers with this requested feedback and the best service at all times, we are only able to do so once we have started processing your notice submission.
GPW has a 2-working day turnaround time for processing notices received according to the business rules and deadline submissions.
Please keep this in mind when making inquiries about your notice submission at the Contact Centre.

29. Requests for information, quotations and inquiries must be sent to the Contact Centre ONLY.

30. Requests for Quotations (RFQs) should be received by the Contact Centre at least **2 working days** before the submission deadline for that specific publication.

GOVERNMENT PRINTING WORKS - BUSINESS RULES

Payment of cost

31. The Request for Quotation for placement of the notice should be sent to the Gazette Contact Centre as indicated above, prior to submission of notice for advertising.

32. Payment should then be made, or Purchase Order prepared based on the received quotation, prior to the submission of the notice for advertising as these documents i.e. proof of payment or Purchase order will be required as part of the notice submission, as indicated earlier.

33. Every proof of payment must have a valid **GPW** quotation number as a reference on the proof of payment document.

34. Where there is any doubt about the cost of publication of a notice, and in the case of copy, an enquiry, accompanied by the relevant copy, should be addressed to the Gazette Contact Centre, **Government Printing Works**, Private Bag X85, Pretoria, 0001 email: info.egazette@gpw.gov.za before publication.

35. Overpayment resulting from miscalculation on the part of the advertiser of the cost of publication of a notice will not be refunded, unless the advertiser furnishes adequate reasons why such miscalculation occurred. In the event of underpayments, the difference will be recovered from the advertiser, and future notice(s) will not be published until such time as the full cost of such publication has been duly paid in cash or electronic funds transfer into the **Government Printing Works** banking account.

36. In the event of a notice being cancelled, a refund will be made only if no cost regarding the placing of the notice has been incurred by the **Government Printing Works**.

37. The **Government Printing Works** reserves the right to levy an additional charge in cases where notices, the cost of which has been calculated in accordance with the List of Fixed Tariff Rates, are subsequently found to be excessively lengthy or to contain overmuch or complicated tabulation.

Proof of publication

38. Copies of any of the *Government Gazette* or *Provincial Gazette* can be downloaded from the **Government Printing Works** website www.gpwonline.co.za free of charge, should a proof of publication be required.

39. Printed copies may be ordered from the Publications department at the ruling price. The **Government Printing Works** will assume no liability for any failure to post or for any delay in despatching of such *Government Gazette*(s)

GOVERNMENT PRINTING WORKS CONTACT INFORMATION

Physical Address:	**Postal Address:**	**GPW Banking Details:**
Government Printing Works	Private Bag X85	**Bank:** ABSA Bosman Street
149 Bosman Street	Pretoria	**Account No.:** 405 7114 016
Pretoria	0001	**Branch Code:** 632-005

For Gazette and Notice submissions: Gazette Submissions:	**E-mail:** submit.egazette@gpw.gov.za
For queries and quotations, contact: Gazette Contact Centre:	**E-mail:** info.egazette@gpw.gov.za
	Tel: 012-748 6200
Contact person for subscribers: Mrs M. Toka:	**E-mail:** subscriptions@gpw.gov.za
	Tel: 012-748-6066 / 6060 / 6058
	Fax: 012-323-9574

GOVERNMENT NOTICES • GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF AGRICULTURE, LAND REFORM AND RURAL DEVELOPMENT

NO. R. 6039 **28 March 2025**

MEAT SAFETY ACT, 2000 (ACT NO. 40 OF 2000)

INVITATION FOR THE PUBLIC TO COMMENT ON DRAFT RABBIT MEAT REGULATIONS TO BE PUBLISHED UNDER THE MEAT SAFETY ACT, 2000 (ACT NO. 40 OF 2000)

I, John Henry Steenhuisen, Minister of Agriculture, acting under section 22 of the Meat Safety Act, 2000 (Act No. 40 of 2000), hereby propose the attached Rabbit Meat Regulations under the Act.

Members of the public are invited to submit written comments within 60 days from the date of publication of this Notice in the *Gazette*, to the following address:

By post to: The Director
Directorate: Veterinary Public Health
Department of Agriculture
Attention: Dr Khomotso Matsemela
Private Bag X250
Pretoria
0001

By e-mail: VPH@Dalrrd.gov.za

By hand at: Agriculture Place Building
Office T-GF-05
20 Steve Biko
Arcadia
0083

Comments or inputs received after the closing date may not be considered.

The Department of Agriculture complies with the Protection of Personal Information Act, 2013 (Act No. 4 of 2013). Comments received and responses thereto are collected into a comments and responses report which will be made available to the public as part of the consultation process. If a commenting party has any objection to his or her name, or the name of the represented company/organisation, being made publicly available in the comments and responses report, such objection should be highlighted in bold as part of the comments submitted in response to this government notice.

MR J H STEENHUISEN, MP
MINISTER FOR AGRICULTURE

NATIONAL DEPARTMENT OF AGRICULTURE

No. R

MEAT SAFETY ACT
(ACT No.40 OF 2000)

RABBIT MEAT REGULATIONS

The Minister of Agriculture has, under section 22 of the Meat Safety Act, 2000 (Act No. 40 of 2000), made the regulations in the Schedule:

SCHEDULE

ARRANGEMENT OF CONTENTS OF RABBIT MEAT REGULATIONS

PART	Subject	Section	Regulation	Page
I	**General:** Definitions		1	2-3
	Applications for registration certificate	[8(1)(a)]	2	3
	The manner of serving instruction	[10(2)(b)]	3	3
II	**Requirements for registration of rabbit abattoirs**	[11(1)(a)]	4-45	4-21
III	**Hygiene management and evaluation systems**	[11(1)(e)]	46-52	21-27
IV	**Hygiene requirements for persons entering abattoirs and cutting plants**	[11(1)(f)]	53-60	28-29
V	**Humane treatment of rabbits and slaughter process**	[11(1)(h)]	61-68	30-32
VI	**Meat inspections**	[11(1)]	69-79	32-36
VII	**Marks and marking**	[11(1)(m)]	80-83	37-38
VIII	**Treatment of condemned material**	[11(1)(r)]	84-90	38-41
IX	**Export regulations**	[22(1)(h)]	91	41-41
X	**Import regulations**	[22(1)(h)]	92	41-42
XI	**Exemptions: Slaughter of rabbits for own consumption, religious, cultural purposes and ritual slaughter**	[22(1)(c)]	93-96	42-44
XII	**General provisions:**			
	Appeals	[18(2)]	97	44
	Penalties	[19(1)]	98	44
	Short title and commencement		99	44

Draft

PART I

GENERAL

Definitions

1. In these regulations any word or expression to which a meaning has been assigned in the Act shall have that meaning and —

(a) **"Act"** means the Meat Safety Act, 2000 (Act No. 40 of 2000);

(b) **"approved meat"** means meat passed by a registered inspector;

(c) **"carcass**" means the dressed carcass derived from a rabbit after the skin, internal organs, and feet have been removed;

(d) **"clean areas"** include the evisceration area, recovery area, areas where dressed carcasses and red offal are handled, washed, chilled, frozen, carcasses portioned, packed and dispatched, areas where cleaning and sterilising of utensils and equipment are done as well as the ablution and eating facilities of personnel working in these areas and, where provided, washing facilities for meat transport trucks, laundry, offices and laboratory;

(e) **"condemned material"** means a rabbit or parts of a rabbit inspected and judged, or otherwise determined, to be unacceptable for human and animal consumption and requiring sterilizing or destruction;

(f) **"condemnation area or room"** means an area or room dedicated to keeping condemned material;

(g) **"cutting"** means deboning of carcasses;

(h) **"dirty areas"** include reception and offloading of live rabbits, ante mortem inspection, post-mortem inspection area, stunning, bleeding, flaying, pre-evisceration carcass wash, areas where inedible material, condemned material and rough offal are handled, washing facilities for trucks transporting live rabbits as well as the ablution and eating facilities of personnel working in these areas.

(i) **"dressing"** means the progressive separation of a rabbit into a carcass, other edible parts and inedible material;

(j) **"eviscerate"** means the removal of the contents of the thoracic and abdominal cavities;

(k) **"in contact material"** means any wrapping material that makes direct contact with meat;

(l) **"inedible material"** means parts of a rabbit unsuitable for human consumption but not requiring destruction;

(m) "**meat inspection service**" means the performance of ante-mortem and meat inspections by a registered inspector who may be employed by an assignee and may include hygiene management and regulatory control as agreed on with the provincial executive officer for each abattoir and includes reporting of non-conformances to the provincial executive officer;

(n) **"passed"** means when used in conjunction with the inspection of meat, that such meat has been approved for human and animal consumption and are stamped on

Draft

the packaging material, wrapping or label with a stamp bearing the word "PASSED" and bearing the abattoir identification number;

(o) **"processing"** means altering of the meat, other than cutting and portioning, dicing and mincing to enhance the meat;

(p) **"protocol"** means a particular procedure or specific measures intended to minimise risk in a particular situation, that have been agreed to by the parties concerned and approved under these regulations by the provincial executive officer;

(q) **"rabbit"** means, as used in these regulations, a domesticated rabbit

(r) **"red offal"** means hearts, livers, spleens, lungs, diaphragm, tongue and demasked head of the slaughtered animal;

(s) "**registered inspector**" means a person contemplated in section 11(1)(c) of the Act who is registered by the provincial executive officer under regulation 79 to do a meat inspection service in a particular abattoir;

(t) **"requirements for food premises"** means requirements for food premises provided for in the Regulations Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters (Regulation No. 638 of 22 June 2018) made in terms of the Food Stuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

(u) **"rough offal,"** includes the intestines, feet, skin on heads, and stomach of a slaughtered animal;

(v) **"unit"** in relation to a quantity standard for determining throughput for rabbit abattoir, means one rabbit.

Application for registration certificate

2. (1) Before an abattoir is erected the design drawings of such proposed construction must be submitted to the provincial executive officer for evaluation and approval.

(2) The manner in which an application for registration of a slaughter facility must be submitted, as contemplated in section 8(1)(a) of the Act, is that the owner of the facility must submit to the provincial executive officer in whose area the facility is situated—

(a) a properly completed application form obtainable from the provincial executive officer; and

(b) a complete set of design drawings of the facility, if it is not a new structure as contemplated in regulation 2(1).

The manner of serving instruction

3. The manner in which an instruction must be served on the owner of an abattoir as contemplated in section 10(2)(b) of the Act is—

(a) to hand it to the owner personally;

(b) to post it by registered post to the postal address of the owner; or

(c) to fax, e-mail, or by other electronic means, to the owner provided that the original document is delivered to the owner within 7 days of sending the notification.

Draft

PART II

REQUIREMENTS FOR REGISTRATION OF RABBIT ABATTOIRS

Requirements for rural rabbit abattoirs.

4. For an abattoir to be graded as a rural rabbit abattoir it must comply with the following requirements:

(a) the throughput may not exceed fifty units per day;

(b) the premises must be fenced and provided with a gate to control access of people and animals;

(c) a roofed offloading and holding area for live rabbits must be provided;

(d) it must consist of at least one room, equipped with a dressing rail, in which all the functions regarding the slaughtering and dressing of rabbits can be performed hygienically;

(e) if windows are not glazed fly screens must be provided;

(f) doors must be provided—

(i) where rabbits enter the abattoir;

(ii) where carcasses and offal are dispatched; and

(iii) above mentioned may be the same door if the process is separated by time;

(g) the abattoir must be provided with conveniently placed boot wash and hand wash facilities;

(h) a sterilizer adjacent to a hand wash-basins must be provided;

(i) toilet and hand wash facilities must be provided;

(j) facilities to store items needed in the daily slaughter process must be provided;

(k) the design of the abattoir must allow for future upgrading of the facility; and

(l) chilling facilities to accommodate at least the daily throughput must be provided and the proximity of these facilities must be such as not to compromise hygiene standards and be acceptable to the provincial executive officer.

Requirements for low throughput rabbit abattoirs

5. For an abattoir to be graded as a low throughput rabbit abattoir it must comply with the following requirements:

(a) a maximum throughput of two thousand units per day may not be exceeded, provided that the provincial executive officer may determine a lower maximum throughput for an abattoir on grounds of the hourly throughput potential relative to available equipment and facilities as well as chilling capacity;

Draft

(b) premises must be fenced and provided with a gate to control access of people and animals;

(c) roofed facilities for offloading and holding of live rabbits must be provided;

(d) a facility where rabbit transport trucks must be sanitized after offloading must be provided;

(e) an equipped room must be available, but if throughput exceeds 100 units per day separate rooms inter-connected by means of hatches only must be available, where —

(i) rabbits are stunned, bled, (head) and feet are removed, flayed and rough offal is dispatched;

(ii) carcasses are eviscerated, meat inspection is done and carcasses are washed;

(iii) carcasses are portioned, packed and chilled and meat and red offal are dispatched provided that where the daily throughput is less than 300 rabbits, this function may be done in the room mentioned in (ii) and where the throughput exceeds 500 rabbits the air temperature of this room may not exceed 12°C;

(iv) rough offal is handled, provided that this may be done in a separate area in (ii);

(f) facilities must be provided where inedible products can be kept under hygienic conditions prior to removal from the abattoir, unless it is removed on a continuous basis;

(g) separate chillers and freezers must be provided for the daily throughput of—

(i) carcasses, red offal and

(ii) washed rough offal;

(h) a personnel entrance to the clean areas of the abattoir must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the abattoir need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;

(i) change room, shower, toilet as well as hand wash-facilities must be provided on the premises for persons working at the abattoir;

(j) dining facilities must be provided with tables and chairs and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;

(k) a storage facility or room for items needed in the daily slaughter process must be provided;

(l) if an office is required by the owner, a separate room must be provided;

(m) rooms or facilities must be provided for—

Draft

(i) storage of cleaning equipment and materials;

(ii) cleaning and sterilization of fixed and movable equipment; and

(iii) sterilization of product crates and storage thereof; and

Requirements for high throughput rabbit abattoirs

6. For an abattoir to be graded as a high throughput rabbit abattoir it must comply with the following requirements

(a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the hourly throughput potential relating to available equipment and facilities as well as chiller capacity;

(b) the premises must be fenced to control access of people and animals and provided with separate gates for clean and dirty functions;

(c) the abattoir and premises must be designed to separate dirty and clean areas and functions;

(d) roofed facilities for off-loading and holding live rabbits must be provided;

(e) a facility where rabbit transport trucks must be sanitised after offloading must be provided;

(f) rooms with clean functions and those with dirty functions may only be interconnected by means of hatches and/or chutes;

(g) the stunning and bleeding area must be physically separated from any other work areas;

(h) separate rooms, where applicable, inter-connected by means of hatches only, must be provided where—

(i) heads (unless heads are flayed with the carcass), feet and skins are removed;

(ii) skins are collected, placed in containers and kept till removal;

(iii) carcasses are eviscerated, red offal is cleaned and meat inspection is done;

(iv) rough offal is handled, washed, packed, chilled and loaded;

(v) carcasses are detained for further inspection and recovery, where no separate and approved areas exist in (iii) to carry out such functions;

(vi) condemned carcasses and material are kept before removal from the abattoir, provided that if the condemned material is removed on a continuous basis during production or a separate dedicated chiller is available for condemned material, such a room is not required;

(vii) separate hand wash, boot wash and apron wash facilities directly connected to the condemnation area, must be provided for persons who handle condemned products referred to in subparagraph (vi);

(viii) carcasses are portioned and meat, including red offal, is wrapped;

Draft

(ix) in-contact wrapping material, for daily use, is stored;

(x) wrapped meat is packed;

(xi) packing material (cartons), for daily use, is stored;

(xii) cleaning equipment for the daily operation of the abattoir is stored; and

(xiii) meat and red offal are sorted and dispatched and the air temperature in this area must not be more than 12°C when meat is handled and dispatched and the dispatching doors must be such that the doors of the vehicles will only be opened after docking;

(i) separate chillers must be provided, for the daily throughput, for—

(i) chilled or frozen carcasses and rabbit meat products as well as red offal; and

(ii) chilled or frozen rough offal if required;

(j) a personnel entrance to the clean areas of the abattoir must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the abattoir need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;

(k) change room, shower, toilet as well as hand wash facilities must be provided on the premises for persons working at the abattoir and separate facilities must be provided for clean and dirty areas;

(l) dining facilities must be provided separately, for clean and dirty areas, with tables and chairs or benches and must be situated so that personnel do not sit or lie on the ground or soil their protective clothing during rest periods;

(m) office accommodation and ablution facilities must be available for meat inspection personnel;

(n) a storeroom must be provided for items needed in the daily slaughter process;

(o) office facilities must be separate from bleeding and dressing areas;

(p) suitably equipped rooms and facilities must be provided for sterilization of movable equipment;

(q) a room or rooms for bulk storage of cleaning equipment and chemicals must be provided;

(r) separate bulk storage facilities must be provided for wrapping material and packing material, if both materials are kept;

(s) a storage room for cleaned crates must be provided adjacent to a crate receiving and cleaning facility and directly interconnected to the rooms and areas where needed;

(t) a facility where meat transport trucks must be sanitized must be provided; and

(u) access to a laboratory must be possible.

Draft

Requirements for high throughput cutting plants producing for the export market

7. For a cutting plant to be graded as a high throughput it must comply with the following requirements:

(a) it must have a maximum throughput which the provincial executive officer may determine on grounds of the capacity of the holding chillers, hourly throughput potential relating to available equipment and facilities as well as chiller or freezer capacity;

(b) the premises must be fenced and provided with a gate to control access of people and animals;

(c) if meat is intended for sale to the public, separate facilities must be provided as required by the provincial executive officer.

(d) separate equipped rooms must be provided for—

(i) receiving of unwrapped carcasses and meat intended for cutting;

(ii) receiving of cartoned meat intended for cutting;

(iii) removal of meat from cartons and wrapping and thawing where applicable;

(iv) cutting and wrapping at an air temperature below 12 °C;

(v) packing, marking and labelling at an air temperature below 12 °C;

(vi) making up of new cartons used for packing meat;

(vii) dispatching of wrapped and packed meat at an air temperature below 12 °C;

(viii) dispatching of unwrapped carcasses and meat at an air temperature below 12 °C; and

(ix) washing and sterilizing of equipment.;

(e) separate bulk storage facilities or rooms must be provided for—

(i) wrapping material; and

(ii) packing material;

(f) separate storage facilities or rooms must be provided for items in daily use, such as—

(i) hand equipment;

(ii) wrapping material;

(iii) clean protective clothing; and

(iv) cleaning materials and chemicals;

(g) separate chillers or freezers must be available for —

Draft

(i) unwrapped carcasses and meat;

(ii) packed meat;

(iii) holding frozen meat if required; and

(iv) blast freezing meat if required;

(h) ablution facilities and toilets must be provided and the access routes to the cutting room must be under roof;

(i) a personnel entrance to the clean areas of the plant must be provided and must be designed as an ante-chamber for cleaning purposes and must be provided with hand wash-basins, soap dispensers, hand drying facilities, a boot wash, apron wash, hooks for aprons and a refuse container and at the discretion of the provincial executive officer, personnel entrances to other areas of the plant need not be provided with an ante-chamber but must be provided with conveniently placed boot wash and hand wash facilities at the entrance to such areas;

(j) sterilizers with water at 82°C must be provided or, as an alternative, a valet system where handheld equipment are collected on a regular basis and sterilized in a central sterilizing facility may be used, with the understanding that strategically placed emergency sterilizers are still required;

(k) extraction facilities for vapour control must be provided; and

(l) further processing must comply with the requirements provided for in the Regulations Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters (Regulation No. 638 of 22 June 2018) made in terms of the Food stuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972)"

Structural requirements for all grades of abattoirs, cold storage units, sterilizing plants and export approved cutting plants

General

8. Premises must be of such design, construction and finish and must be so equipped, in such condition and so located that they can be used at all times for the purpose for which they were designed, equipped and appointed—

(a) without creating a health hazard; and

(b) in such a manner that meat

(i) can be handled hygienically on these premises or with equipment on the premises; and

(ii) can be protected by the best available method against contamination or spoilage by poisons, offensive gasses, vapours, odours, smoke, soot deposits, dust, moisture, insects or other vectors or by other physical, chemical or biological contamination or pollution.

Premises

9. (1) All areas on the premises must be rendered dust and mud free.

Draft

(2) Provision must be made for storm water drainage.

(3) The abattoir must be equipped with an enclosed drainage system for the disposal of effluent and sewerage.

(4) Vehicle loading and off-loading areas for dispatching and receiving of meat must be curbed, paved, drained and roofed.

Cross flow

10. The premises and buildings must be designed to ensure that—

(a) clean and dirty areas and functions are separated;

(b) no cross flow between clean and dirty areas and functions occurs;

(c) inedible or condemned material can easily be removed on a continuous basis from areas where edible material is handled; and

(d) detained meat can be examined without contaminating passed meat.

Requirements for interior of building and rooms

11. In the abattoir where meat and rabbit products are handled and in dining facilities, change rooms and toilets—

(a) all rooms must be of such sizes as not to compromise hygiene;

(b) floors and stairways must be—

(i) smooth, impervious, resistant to wear and corrosion and not slippery; and

(ii) free of cracks and open joints;

(c) floor drainage design and construction—

(i) must ensure that floors are sloped at a gradient of not less than 1:60 towards drainage points or channels;

(ii) must ensure that channels drain from clean to dirty areas;

(iii) must be such that drainage channels are smooth, impervious, washable and provided with grates or covers; and

(iv) must provide all drain inlets with solid traps as well as mechanisms to prevent access of vermin and obnoxious odours into the abattoir;

(d) interior wall surfaces, partitions, and pillars must be—

(i) smooth, impervious, washable and light coloured;

(ii) rounded at floor to wall as well as wall to wall, junctions with a minimum radius of 50 mm.; and

(iii) rounded on top in case of walls and partitions which are not ceiling height;

(e) interior roof structures or ceilings, must be smooth, impervious, light coloured and washable;

Draft

(f) doors and doorframes must be smooth, impervious, vermin proof, light coloured and corrosion resistant;

(g) personnel entrances must have self-closing doors and be provided with hand wash-basins, boot wash and apron wash facilities and apron hooks;

(h) hatches, where provided, must have an inclined bottom edge sloping towards the dirtier side and self closing flaps must be provided when applicable;

(i) chutes must—

(i) be smooth, light coloured and corrosion resistant;

(ii) open at least 300 mm above the floor;

(iii) be sanitizable along its entire length; and

(iv) be separate for meat, inedible material and condemned material, respectively;

(j) windows—

(i) must have light coloured, corrosion resistant frames and must be glazed;

(ii) must be fitted with fly screens when used for ventilation;

(iii) must have windowsills that slope at 45º; and

(iv) may not be opened if it interconnects clean and dirty areas;

(k) all working areas must—

(i) be well ventilated; and

(ii) have artificial or natural lighting at an intensity of at least—

(a) 540 lux where meat is inspected; and

(b) 220 lux in work areas;

(l) all light fittings must be equipped with covers or splinter protectors;

(m) all electrical fittings must be waterproof; and

(n) all wall mounted equipment, structures and fittings must have a clearance of at least 50 mm from the wall.

Requirements for equipment

12. (1) Equipment—

(a) must be corrosion resistant and non-toxic and may not taint or stain meat;

(b) must have surfaces which are smooth, impervious and free of holes, cracks and sharp corners and be sterilizable; and

(c) may not contaminate meat with lubricants.

Draft

(2) containers used to hold meat must comply with sub regulation (1) and if sides and bottoms are constructed with openings it must be designed so that meat cannot protrude through the openings or make contact with the floor.

Requirements for toilets and change rooms

13. (1) Toilets and urinals must be situated in a separate room and may not be an integral part of a change room.

(2) All toilets must be provided with toilet paper holders and toilet paper, hand washbasins, soap dispensers with germicidal liquid soap and hand drying facilities.

(3) Change rooms and toilets may not have direct access into an area or room where meat is handled.

(4) Workers must be provided with lockers in which to store private clothes separately from protective clothing, ensuring that private clothes and clean protective work clothes do not make contact.

(5) Workers must be provided with separate fly proof facilities in which to keep food.

Sterilizers

14. (1) Sterilizers must be readily accessible and must—

(a) be placed on dressing platforms and within three meters of workstations, adjacent to hand washbasins in rooms and areas where—

(i) rabbits are bled, flayed and dressed;

(ii) carcasses, meat and offal are detained;

(iii) condemned material is handled; or

(iv) meat is otherwise handled;

(b) be corrosion resistant and capable of sterilizing hand utensils and equipment, such as cutters and saws, at a minimum water temperature of 82°C during slaughter; and

(c) have an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where personnel traffic occurs.

(2) Any other method of sterilization must be approved by the provincial executive officer.

Hand washbasins

15. Hand washbasins must be readily accessible and be

(a) placed on dressing platforms and within 3 m of workstations in rooms and areas where —

(i) rabbits are slaughtered;

Draft

(ii) carcasses, meat and offal are detained;

(iii) condemned material is handled; or

(iv) meat is otherwise handled;

(b) corrosion resistant;

(c) provided with taps that are not hand or elbow operated;

(d) supplied with warm running water at not less than 40ºC;

(e) provided with an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where personnel traffic occurs; and

(f) fitted with a dispenser for liquid germicidal soap as well as hand drying facilities, unless the drying of hands is not necessary in the area where the basin is situated.

Apron-on wash-cabinets

16. Apron-on wash-cabinets, required at low and high throughput abattoirs, must be installed near workstations and be constructed so as to contain splashing from personnel washing their aprons while wearing it and must drain directly into a drainage system.

Water supply

17. (1) Water must be under pressure and must conform to at least Class II according to SANS 241 standard for drinking water.

(2) Water points must be provided with—

(a) cold water;

(b) water at 40°C and equipped with hose pipes for sanitising all areas of the abattoir; and

(c) hose reels to store hoses away from the floor unless vertical (drop) hoses are provided.

Containers for inedible, condemned and refuse material

18. (1) Sufficient theft and leak proof containers with tight fitting lids, complying with regulation 12, must be provided to keep and transport condemned material and they must be clearly marked “CONDEMNED”.

(2) Containers must be provided to collect and hold inedible material until disposal.

(3) Facilities to collect and hold blood prior to disposal must be provided.

(4) Refuse containers must be provided for the collection of general refuse at various points on the premises.

(5) Areas where waste or refuse containers are kept prior to removal must be impervious, curbed and drained and the containers must be enclosed or fitted with tight fitting lids.

Draft

Holding and offloading

19. Offloading facilities for live rabbits must include a roofed and well-ventilated area for—

(a) trucks waiting to offload; and

(b) crates with rabbits which have been offloaded and are awaiting slaughter.

Stunning and bleeding

20. (1) Facilities for stunning rabbits must be provided—

(a) in case of hand lines, a manual electrical stunning apparatus; and

(b) in case of mechanical lines, a separate stunning and bleeding line which conveys the rabbits through an approved automatic stunning apparatus.

(2) A bleeding line equipped with an adequate blood collecting trough as well as containers, tanks for storage of blood prior to removal and disposal, must be provided.

Flaying

21. (1) Removal of ears, tail, feet and skin must be done on a dressing line provided with shackles, arranged so that carcasses which have been skinned can be hung on clean shackles before proceeding to the eviscerating room or area.

Evisceration

22. (1) An evisceration line with shackles must be provided to enable evisceration in a hanging position.

(2) Evisceration trays or a trough or conveyor belt must be provided beneath the carcass line to receive intestines and be equipped to facilitate continuous rinsing.

(3) Evisceration equipment and facilities must—

(a) be capable of eviscerating carcasses without rupturing the urine bladder, intestines, stomach and gall bladder.

(b) be cleanable on a continuous basis; and

(c) include hand wash facilities within reach of operators; and

(d) provide for line space for the number of operators required.

Recovery

23. Facilities for recovering usable portions from detained carcasses must be provided, if required, and must include—

(a) hand wash-basins;

(b) sterilizer for equipment;

(c) equipment for cutting and recovery of portions;

Draft

(d) equipment for washing with water which may contain a bactericidal substance as approved per protocol by the provincial executive officer, at levels not harmful or injurious to health or other approved washing method for recovered portions; and

(e) marked, leak proof and theft proof containers or other means to handle and hold condemned and inedible material prior to removal.

Final wash

24. Equipment for the inside and outside wash of the carcasses, after evisceration, which must be with water which may contain a bactericidal substance, as approved per protocol by the provincial executive officer, at levels not harmful or injurious to health, must be provided.

chilling

25. Chilling facilities must be provided to—

(a) Chill carcasses to a temperature not more than 4ºC within 12 hours;

(b) hold carcasses prior to portioning and packing directly after dressing.

Portioning and packing

26. Equipment must be provided for portioning and packing of carcasses as required by the Provincial Executive Officer.

Chilling and freezing

27. Sufficient chillers and freezers must be provided for final chilling, freezing and storage of packed products—

(a) Chilled rabbit meat at 4ºC; and

(b) Frozen rabbit meat at minus 12ºC.

Hygiene management practices and related matters

Red Offal

28. (1) Red offal consists of liver, spleen, heart, lungs, diaphragm, tongue and skinned head provided that the head may be left attached to the carcass if the skin is removed in the flaying process.

(2) Red offal must be washed, packed and chilled without delay—

(a) to reach a temperature of 4°C or less within 12 hours of evisceration; but

(b) it need not be chilled at the abattoir if dispatched on a continuous basis to the chilling facilities, the proximity of which must not compromise hygiene standards and be approved by the provincial executive.

(3) No red offal may be stored with or come into contact with rough offal.

(4) Where red offal is packed in cartons, containers or plastic bags for dispatch, chilling or freezing—

(a) it may only be done in a separate area or room and equipment must be provided for this function;

Draft

(b) storage facilities for clean empty bags or containers, for a day's use, must be provided; and

(c) bulk storage facilities must be provided for packing material.

(5) If any red offal is to be included in a chilled carcass, it must be wrapped and chilled to not more than minus 2 °C before inserting into the carcass.

(6) Cartoned offal may not be stored in the same chiller as carcasses or uncartoned offal.

Rough offal

29. (1) Rough offal consists of the skin-on head, feet intestines and stomach.

(2) After evisceration and meat inspection, the intestines must be removed from the evisceration area.

(3) Intestines intended for human consumption must be washed, packed and chilled without delay, to minus 2 °C within 12 hours of evisceration but it need not be chilled at the abattoir if dispatched on a continuous basis to the chilling facilities, the proximity of which must not compromise hygiene standards and be approved by the provincial executive officer.

(4) Wrapped, packed and chilled rough offal must be stored at minus 12 °C if not dispatched within 72 hours.

(5) Rough offal must be dispatched in leak proof containers.

(6) No rough offal may be stored or come into contact with red offal.

Cutting procedures at cutting plants producing for the export market.

30. (1) Only carcasses or meat that was inspected and passed may be presented for cutting.

(2) If carcasses or meat is received from a source other than the abattoir on the premises, the registered inspector must verify that—

(a) documentation pertaining to the origin of such meat is available;

(b) meat inspection was done on such meat and that it was passed; and

(c) the cold chain was maintained and that the core temperature is 4°C or less.

(3) All meat presented for cutting must be free of contamination.

(4) No meat that exhibits signs of spoilage may be cut.

(5) A registered inspector may at any time require any packed meat to be re-opened for inspection and may authorize the resealing of any such opened container or carton.

(6) A linear production flow must be followed by avoiding cross flow, backtracking and accumulation or congestion of meat at any stage of the production process.

Draft

Cutting

31. (1) All the cutting, dicing or mincing must be so arranged that the hygiene of all the operations is assured.

(2) Bones derived from cutting procedures must be removed continuously to a suitable room or container provided specifically for this purpose.

(3) Meat that has been cut must be chilled, or freezing started, within one hour of cutting.

(4) Meat obtained from cutting and found unfit for human and animal consumption must be collected in properly marked containers or facilities and removed from the premises in accordance with part VIII.

(5) Meat may be cut after the dressing process if—

(a) meat is transferred directly from the slaughter room to the cutting room in a single operation, the dressing room and cutting room being in close proximity;
(b) cutting is carried out immediately after transfer; and

(c) a protocol approved by the provincial executive officer is adhered to.

Wrapping

32. (1) Wrapping materials may not be kept in a cutting room in quantities greater than the daily

requirement, and must be so stored and handled as to maintain them in a clean condition up to the moment of use.

(2) Exposed meat may not come into contact with cartons, unless waxed cartons are used.

Temperature control

33. (1) The air temperature of a room where meat is cut and packed, must be maintained at or below 12°C.

(2) Cut rabbit meat must be subjected to uninterrupted chilling to reduce the core temperature of the meat to 4ºC within 12 hours in the case of chilled meat and meat that is being frozen may not be dispatched before a core temperature of minus 12ºC has been reached.

Sanitation

34. (1) Sanitizing and sterilizing of hand and other equipment must be done on a continuous basis during working hours.

(2) The cleaning and sterilization procedure of portable and other equipment must comply with requirements under part II.

Further processing

35. Premises for further processing must comply with standards and requirements for food premises provided for in the Regulations Governing General Hygiene Requirements for

Draft

Food Premises, the Transport of Food and Related Matters (Regulation No. 638 of 22 June 2018) made in terms of the Food Stuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972)"

Chilling and freezing at abattoirs

36. (1) All chilling, freezing and cold storage facilities for meat must comply with the structural requirements for all abattoirs contained in part II.

(2) Chillers and freezers must be equipped with dial thermometers or where required by the provincial executive officer, continuous thermo-recorders, to give an accurate indication of the air temperature within the room.

Temperature capability

37. (1) A chiller used for final chilling of rabbit meat must be capable of providing uninterrupted
cooling to reduce the core temperature of the meat to 4ºC within 12 hours

(2) Meat, carcasses and portions being frozen may not be removed from the freezer before a core temperature of minus 12ºC has been reached.

(3) (a) The defrost mechanisms for freezers and chillers must prevent the build-up of ice on the chilling coil surfaces to levels detrimental for temperature maintenance;

(b) Where a chiller or freezer contains meat during a defrosting cycle, defrosting of each chilling coil must be completed within 30 minutes; and

(c) Drainage connections of ample size must be provided from drip trays of air-cooling units and must lead to ground level outside of the room or directly into the drainage system.

(4) A chiller or freezer must have a visible permanent notice fixed to the outside stating —

(a) the cubic capacity of the room;

(b) the type of product which may be chilled, frozen or stored in it;

(c) the maximum permissible product load in kilograms for that room;

(d) the final temperature required for the meat in degrees Celsius and the minimum period of time, in hours, which is necessary for this temperature to be achieved; and

(e) in the case of a storage chiller or freezer, the maximum permissible mean temperature value at which meat may be introduced.

Loading practises for chillers and freezers

38. (1) Meat must be packed to ensure adequate air circulation while being chilled.

(2) No meat may be stacked directly on the floor.

(3) Warm carcasses may not be loaded into a chiller containing chilled meat except in cases of in-line chilling or where the provincial executive officer may determine otherwise.

Draft

(4) (a) No carcass or meat which is unfit for human consumption or may have a detrimental effect on other meat may be stored in a chiller or freezer containing edible products; and

(b) A carcass or meat must be removed immediately if it deteriorates to such a state as determined by the registered inspector.

(5) No exposed meat may be stored in a freezer or chiller containing cartoned products.

(6) Rough offal may not be stored in a holding freezer which contains carcasses, meat or red offal, unless all these products, including the rough offal, are wrapped and packaged.

(7) No item or product other than meat may be stored in a chiller or freezer except in the case of holding freezers, where approval has been granted by the registered inspector.

Ice

39. (1) The use of ice as a coolant in an abattoir is subject to prior approval of the system by the provincial executive officer.

(2) Ice, incorporated in any system or equipment which is utilized for the chilling of meat, must be made from potable water.

(3) Equipment or systems incorporating ice as coolant for meat must be designed and operated in such a manner that water melting off the ice will not adversely affect the product or adjacent areas.

Sanitation and vermin control

40. (1) Equipment used in chillers, freezers or cold storage facilities, that may come into direct contact with the meat, must be kept in a clean and hygienic condition, and provision must be made for cleaning and sterilizing such utensils directly after use.

(2) Ice formation in freezers must be prevented and freezers must be defrosted and sanitized as frequently as may be required by the registered inspector.

(3) Chillers and freezers must be free from vermin, mould and bacterial growths.

(4) Chillers, freezers and cold storage facilities must be free from odours, which may be absorbed by meat.

(5) Chillers in regular use must be sanitized immediately after dispatching of all meat.

Records

41. (1) Thermo-control records must be available on request by the provincial executive officer or national executive officer.

(2) Checks must be done according to the requirements of the Hygiene Management System in practice.

Loading and transport in general

42. (1) Loading and transportation must comply with standards and requirements provided

Draft

for in the Regulations Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters (Regulation No. 638 of 22 June 2018) made in terms of the Food Stuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(2) Rough offal may not be loaded in the same loading space as carcasses, portions or red offal, unless such rough offal is kept in clean, waterproof containers with tight fitting lids complying to specifications for equipment as set in part II.

(3) No cartoned products may be loaded in the same loading space as exposed meat.

(4) No unwrapped meat may be loaded directly onto the floor.

(5) Where required by the provincial executive officer, the driver of a vehicle transporting meat must provide the name, address and contact details of the owner of the vehicle.

(6) Meat returned to an abattoir or cold storage facility may be received only after re-inspection by the registered inspector and may only be sorted and salvaged for human consumption under conditions determined by the registered inspector.

(7) Loading of meat by informal traders must be regulated by a protocol approved by the provincial executive officer but without compromising hygiene or safety standards.

Sanitation of equipment

43. (1) There must be available for sanitation purposes—

(a) potable or drinking water;

(b) hot water at not lower than 82°C in sterilizers for disinfecting hand equipment;

(c) water at not lower than 40°C at hand wash basins for washing of hands; and

(d) water at not lower than 40°C for general cleaning purposes.

(2) The abattoir owner must supply all the necessary equipment and material for the sanitation process.

Sanitation programmes

44. (1) Sanitation programmes must be approved by a registered inspector.

(2) A detailed post slaughter sanitation programme must be in place containing—

(a) a list of all areas and rooms to be cleaned;

(b) the frequency of cleaning;

(c) step by step cleaning procedures for each area, room or equipment including ablution facilities, meat transport vehicles and off loading areas;

(d) technical sheets of the chemicals used must be available with reference to accredited approval for use in meat plants, active ingredients, dilution rates and applications;

Draft

(e) results, including microbiological monitoring, to be obtained as the objective of the sanitation programme; and

(f) job descriptions and a training programme for all cleaners.

(3) Programmes must be in place for continuous cleaning during—

(a) work periods;

(b) breaks; and

(c) shift changes.

(4) Sanitation must commence immediately after production for the day or shift has ended, but no sanitation may commence in any area before all edible meat and products have been removed, to prevent contamination.

(5) A new shift may not commence before all areas, rooms and equipment have been cleaned and disinfected and an effective pre-production monitoring programme must be in place to ensure cleanliness of all facilities before production commences.

Chillers and Freezers

45. (1) Chillers must be sanitized before a fresh load of meat is loaded.

(2) Chillers may not be sanitized if it contains meat.

(3) Freezers must be defrosted and thoroughly sanitized at least once a year or more often if required by a registered inspector.

PART III

HYGIENE MANAGEMENT AND EVALUATION SYSTEMS

Hygiene Management Systems (HMS)

46. The owner of an abattoir must—

(a) provide the provincial executive officer with a documented Hygiene Management System (HMS) containing detailed information on measures or programmes required to monitor identified control points, including the methods of monitoring or checking these control points, for approval;

(b) provide relevant records of observations, checks, measurements or results;

(c) provide sampling programmes for laboratory analyses, as well as names of laboratories to do the required analyses;

(d) provide written accounts of decisions relating to corrective actions when taken; and

(e) assess the hygiene status of the abattoir by means of the Hygiene Assessment System (HAS) and provide results to the provincial executive officer for verification as frequently as he or she may require.

Draft

Document management system

47. A document management system must provide for—

(a) the accessibility of documents relating to an identified slaughter batch;

(b) the recording of each slaughter batch containing information regarding date of slaughter, mass, quantities, identification and destination for carcasses as well as cut meat, and

(c) a documented product recall procedure approved by the provincial executive officer.

Schematic plan of abattoir

48. The owner must provide a schematic plan of the abattoir which must include details of—

(a) all the different areas on each level;

(b) all the different rooms in each area identified, indicating the process or operation including the capacities or rates of operation that takes place in such rooms;

(c) the flow of the product;

(d) ancillary structures on the premises;

(e) the required temperature and capacity of each room where temperature is controlled;

(f) the different ablution facilities for workers in clean and dirty areas as well as the personnel entrances to the different areas;

(g) all entrances to rooms, areas and buildings; and

(h) boundaries indicating entrances and exits to and from premises.

Flow diagram of slaughter process

49. The owner must provide a flow diagram of the slaughter process which must include—

(a) all steps involved in the process, including delays during or between steps, from receiving of the rabbits to placing of the end product on the market; and

(b) details and technical data including equipment layout and characteristics, sequence of all steps, technical parameters of operations, flow of products, segregation of clean and dirty areas, hygienic environment of the abattoir, personnel routes and hygienic practices, product storage and distribution procedures.

Potential hazards

50. The owner must provide a list of all potential biological, chemical or physical hazards that may occur at each step of the process, including—

(a) unacceptable contamination of a biological, chemical or physical nature;

(b) unacceptable survival or multiplication of pathogenic micro-organisms; and

(c) unacceptable production or persistence of toxins or other undesirable products of microbial metabolism.

Draft

Prevention of hazards

51. The owner must provide written Hygiene Management Programmes (HMP) for approval by the provincial executive officer, to prevent, eliminate or reduce hazards mentioned in regulation 50 to acceptable levels and must –

(a) ensure that control programmes for each hazard is implemented;

(b) establish critical limits for control points;

(c) establish a monitoring or checking system for each control point; and

(d) prepare written corrective actions that must be taken without hesitation when a deviation is observed and such corrective action must specify—

(i) the persons responsible to implementation the corrective action;

(ii) the means and action required for each hazard;

(iii) the action to be taken with regard to the meat having been processed during the period when the process was out of control; and

(iv) that written record of measures taken must be kept.

Hygiene Management Programmes (HMP)

52. The owner of an abattoir must maintain—

(a) a HMP for ante-mortem inspection, including measures to—

(i) ensure that all rabbits which for some reason or other cannot be processed into safe meat are identified and handled in accordance with part VIII;

(ii) identify rabbits with diseases and abnormal conditions of which symptoms may not be visible during post-mortem meat inspections;

(iii) identify rabbits with zoonotic diseases;

(iv) identify rabbits with contagious diseases or diseases controlled under the Animal Diseases Act,1984 (Act No.35 of 1984);

(v) identify rabbits that pose a high contamination risk such as those with septic conditions or those that are excessively soiled; and

(vi) ensure that injured rabbits in obvious pain are presented for emergency or preferential slaughter;

(b) HMP for slaughter and dressing, including—

(i) measures to ensure that no contamination of meat and edible products occur from—

(aa) the external surface and fur of the rabbits slaughtered;

(bb) wind and dust;

(cc) the contents of hollow organs;

Draft

(dd) persons working with edible products; or

(ee) contact with unclean objects;

(ii) slaughter and dressing procedures which must limit any contamination to the absolute minimum;

(iii) training of all workers in correct slaughter techniques including principles of hygiene practices which must be monitored; and

(iv) a programme for the daily checking of carcasses for soiling to provide for regular checking of a representative sample of carcasses throughout the production period on a random basis and to determine the levels of contamination of carcasses;

(c) a HMP for meat inspection, in terms of which the supervisory registered inspector must monitor meat inspection by means of implementation of written measures to ensure—

(i) that meat inspection is done according to part VI;

(ii) the competency of the meat inspection personnel;

(iii) the personal hygiene of the meat inspection personnel;

(iv) that heads, red and rough offal are correlated to the carcasses of origin until meat inspection has been done;

(v) the security of detained carcasses and organs;

(vi) the security of condemned material; and

(vii) the implementation of standard operational procedures (SOP's) for—

(aa) preferential slaughter;

(bb) provisional slaughter;

(cc) dropped meat;

(d) HMP for personal hygiene of workers in terms of which—

(i) a general code of conduct for personnel, approved by a registered inspector, for personnel and in particular for workers who come into direct contact with meat and edible products, must be available;

(ii) a training programme, as well as registers of attendance, for all personnel to apply the principles of the code of conduct referred to in subparagraph (i) must be available; and

(iii) records of surveillance and supervision including records of disciplinary action in cases of repetitive misconduct or non-compliance must be available;

(e) a HMP for medical fitness of workers in terms of which—

(i) records of initial medical certification that workers are fit to work with meat and edible products, prior to employment, must be available; and

Draft

(ii) records of daily fitness checks including corrective actions applied in cases of illness and injury, must be available;

(f) a HMP for the temperature of water in sterilizers and maintenance of sterilizers in terms of which measures to ensure the continuous availability and accessibility of sterilizers in good working order at water temperatures of 82 °C, including registers for daily checks indicating frequency of checks as well as corrective action procedures in cases of non-compliance, must be available;

(g) a HMP for the availability of liquid soap and soap dispensers, toilet paper, and disposable towels in terms of which measures to ensure the continuous availability and accessibility of liquid soap and soap dispensers for hand-washing purposes, toilet paper and disposable towels at pre-identified points must be available;

(h) a HMP for sanitation and continuous cleaning including a cleaning schedule providing—

(i) a list of all the areas to be cleaned;

(ii) a list of all the rooms that have to be cleaned within every area;

(iii) the name of the person responsible for cleaning of each area, section or room;

(iv) for each room within a particular area, a detailed description of the cleaning of each structure, including—

(aa) the frequency of cleaning;

(bb) step by step methods of cleaning;

(cc) data of the chemicals which are used, such as registration data, safeness, dilutions and application prescriptions;

(dd) the correct application of the detergents such as dilution, temperatures and contact times;

(ee) the rinsing off of applied chemicals; and

(ff) the results to be obtained as an objective of the cleaning programme.

(v) an addendum for each room in which the cleaning of each structure is described in detail including aspects such as method, frequency and target results;

(vi) for the training of cleaning teams will in the execution of these programmes;

(vii) for control over the storage of detergents to prevent contamination of edible products;

(viii) a detailed description for continuous cleaning on the dressing line during slaughter, which must include—

(aa) a list of all the actions in this programme including the cleaning of moving equipment and crates; and

(bb) a step by step description of each action;

Draft

(ix) for these programmes to be approved by a registered inspector; and

(x) for laboratory checks as control of efficiency of the cleaning programmes to be instituted and documented;

(i) a HMP for availability and quality of water in terms of which—

(i) the owner of the abattoir must account for the source of water supply and the status of such water;

(ii) the owner must be able to demonstrate the water distribution system within the abattoir and provide an updated schematic plan of the water distribution on the premises;

(iii) a sampling programme must be followed to ensure that all outlets, including water hoses are checked on a continuous basis within an allotted period of time, and the sampling procedure must be described; and

(iv) the owner is responsible to ensure that water used in the abattoir is potable and the records of microbiological and chemical water test results are available;

(j) a HMP for vermin control in terms of which the owner of the abattoir must provide a written control programme for each vermin type for approval by the provincial executive officer, and such programme must include—

(i) schematic drawings indicating the position of bait stations;

(ii) a poison register, including specifications for the use of different poisons;

(iii) training programmes for persons working with poisons; and

(iv) routine controlling of bait stations.

(k) a HMP for waste disposal, including condemned material, in terms of which—

(i) the owner of the abattoir must provide a written control programme for the removal of each different category of waste material including general refuse removal for approval by the provincial executive officer; and.

(ii) security arrangements to prevent condemned material from entering the food chain must be described;

(l) a HMP for in contact wrapping and packing materials in terms of which—

(i) the owner must provide a written control programme addressing the suitability as well as the storage and handling of all in-contact wrapping and packing material;

(ii) measures to prevent contamination in storerooms must be provided; and

(iii) measures to prevent contamination of wrapping materials must be provided;

(m) a HMP for maintenance, providing for the owner of the abattoir to provide a document addressing the routine maintenance of all equipment and structures; and

(n) a HMP for thermo control in terms of which—

Draft

(i) a map must be provided that indicates the layout of all the chillers, freezers and production rooms where temperature control of the rooms is required including—

(aa) each temperature controlled room or area;

(bb) the number of the room or area;

(cc) the temperature requirement of each room; and

(dd) the throughput of each room;

(ii) each room must be equipped with a recording thermograph, or equivalent means of monitoring and recording must be used, that indicates the temperature measurements in the room on a continuous basis;

(iii) the graphs or data must provide the actual time and temperature as well as the correct date;

(iv) annual calibration and certification to this effect must be available;

(v) records in respect of regular testing of digital thermographs and meters against a certified fluid in glass thermometer, done by the owner, must be available;

(vi) placing of the thermo-sensors within rooms must be representative of the temperature in the room;

(vii) if a centralized computer system is used for this purpose all the relevant temperatures must be recorded on an ongoing basis at least every 30 minutes;

(viii) the temperature status of every room must be checked at least every 12 hours by the owner to ensure maintenance of temperatures and all deviations must be accounted for;

(ix) checks by the owner must be recorded on the temperature control records;

(x) deviations from the required temperature must receive immediate corrective attention;

(xi) the hygiene manager must be notified immediately in every case where a temperature breakdown has occurred;

(xii) records must be available for inspection by the national executive officer or provincial executive officer; and

(xiii) the hygiene manager must indicate daily control checks by way of signature on the records.

Draft

PART IV

HYGIENE REQUIREMENTS FOR PERSONS ENTERING ABATTOIRS AND CUTTING PLANTS

Persons entering an abattoir and cutting plant

53. All persons entering an abattoir including management, visitors and maintenance personnel must be issued, by the owner, with clean suitable protective clothing complying to sub regulation 56(1).

Medical records of employees

54. (1) Before employment at an abattoir or its cutting plant, medical certification must confirm that a person is—

(a) healthy and physically able to work as a meat handler; and

(b) not a carrier of, or suffering from, a communicable disease.

(2) No person suffering from a condition that may compromise meat safety may be allowed to work in an abattoir or its cutting plant.

Health checks

55. The owner must ensure that all personnel—

(a) are examined daily, before starting work, for adverse health conditions such as suppurating abscesses, sores, cuts and abrasions which may pose a food safety risk, and persons so affected may not work with edible products unless such conditions are covered with a firmly secured waterproof dressing so that the risk of contamination is excluded; and

(b) who were ill for three days or longer, present medical certificates to indicate that they are now fit to handle foodstuffs.

Protective clothing

56. (1) Protective clothing must be light coloured, clean, in good repair and must include safety hats, hair nets, beard nets, head and shoulder capes, white gumboots and safety boots compliant with hygiene requirements and waterproof aprons as required by the work situation.

(2) At the start of each working day or shift, the owner must provide personnel with protective clothing.

(3) The owner must ensure that such clean protective clothing is stored so that it does not make contact with private clothes.

(4) Private clothes must be kept in a locker that is reserved for that purpose only.

(5) Protective clothing must be changed or cleaned when it becomes contaminated by obnoxious matter or becomes dirty.

(6) The workers in the clean and dirty areas must wear distinctive protective clothing, respectively.

(7) Protective clothing must completely cover all private clothing.

Draft

(8) Personnel may change into protective clothing only in appropriate change rooms and items of protective clothing left in the abattoir working areas may only be placed or hung in areas designated for these items.

(9) Personnel may not sit or lie on the ground in their protective clothing during rest periods and may never wear protective clothing outside the premises.

(10) The abattoir owner must provide laundry facilities or make use of a laundry service and personnel must not be allowed to take protective clothing home to be washed.

Injuries

57. (1) All cuts and minor injuries must be covered with a durable waterproof dressing, surgical gloves or rubber finger guards.

(2) Personnel must immediately report any injury to the owner.

Showering and washing of hands

58. Personnel who handle foodstuffs must—

(a) shower before assuming duties; and

(b) wash hands and fore arms with a liquid germicidal soap and running water immediately after they become soiled or after having used a toilet or when entering a working area.

Prohibitions

59. (1) Jewellery, including traditional objects, may not be worn in an area where edible products are handled.

(2) Fingernails must be short, clean and free of nail varnish.

(3) Eating, drinking or using or handling tobacco or marijuana, are not allowed in any area where meat is handled.

(4) Drugs, liquor or any intoxicating substance may not be brought into any part of the premises and a drugged or intoxicated person may not be allowed to enter any part of a meat handling plant.

(5) Personnel must refrain from any contaminatory actions.

Training

60. All personnel must be trained in hygiene procedures, personal hygiene matters, animal welfare and allergens by the owner and training records must be kept.

Draft

PART V

HUMANE TREATMENT OF RABBITS AND SLAUGHTER PROCESS

Catching and loading

61. Catching of rabbits on the farm and transport to the abattoir must be done considering the Animal Protection Act 1962 (Act no. 71 of 1962).

Requirements for vehicles and containers

62. (1) Vehicles and crates must be designed such that sufficient shelter, shade and ventilation is provided for rabbits in transit.

(2) Crates used to transport rabbits must—

(a) not be used for different species of rabbits at the same time;

(b) not be overloaded, enabling all rabbits to rest on the floor of the crate at the same time and be able to stand up fully extended;

(c) have a lid that can be secured to prevent the rabbits from escaping;

(d) be constructed to prevent protrusion of legs, feet and ears;

(e) be manufactured free of sharp edges or any features which could cause any injuries; and

(f) be manufactured of such material and design to ensure easy cleaning;

(3) Tying of legs during transport is not allowed and rabbits must not be picked up by the ears or legs.

Offloading

63. (1) Vehicles waiting to offload live rabbits, and crates with live rabbits after offloading, must be parked or put in a shaded area while maintaining ventilation through such crates.

(2) Crates with live rabbits must not be thrown or dropped and must be handled with care in such a manner as to avoid unnecessary suffering, injury, pain and excitement of the rabbits.

(3) Rabbits received in crates must be slaughtered within four hours of arrival at the abattoir and may not be kept overnight.

(4) Rabbits that are seen to be moribund, excessively injured or unfit for slaughter at offloading, must be euthanized without delay and destroyed.

(5) Rabbits that are injured while awaiting slaughter must be preferentially slaughtered.

(6) The owner of a vehicle must ensure that the vehicle used to transport rabbits to an abattoir is kept in a clean and hygienic condition.

Draft

Stunning

64. All rabbits must be rendered unconscious humanely before hanging on shackles and bleeding by means of –

(a) electrical stunning and the abattoir owner must ensure that the electrical stunning apparatus is in a good state of repair and is used according to the methods approved by the national executive officer;

(b) any other method approved by the provincial executive officer;

(c) operators must be trained and competent.

Bleeding

65. Bleeding must be done in the following manner:

(a) Throat slitting must be done within ten seconds after stunning using a sharp knife suited for the purpose.

(b) The spinal cord must not be severed during throat slitting and must be kept intact until the rabbit has transpired.

(c) The bleeding knife must be washed and sterilized and sharpened frequently using a multiple knife exchange system.

(d) A minimum of 90 seconds bleeding time is required.

(e) Rabbits not bled must be totally condemned.

(f) The killing rate must facilitate humane handling of rabbits as well as allow for effective stunning and complete bleeding and must correlate with the rate of dressing.

Dressing and evisceration

66. (1) Dressing must commence without delay after bleeding by opening incision lines on the skin with a clean sterile hand knife from the inside to the outside only (spear cuts).

(2) All flaying equipment making contact with meat must be sterilized after use on each carcass.

(3) During flaying and evisceration of a carcass, contact of the exposed meat with platforms, walls, floor, outer surface of the skin, fur, soiled equipment or other material must be avoided at all times.

(4) Reproductive organs and any part not utilised commercially must be handled as condemned material and placed in appropriate containers.

(5) Contamination of the carcass, meat or organs with intestinal contents, urine or bile during evisceration must be avoided and where contamination does occur, it must be cut away under the supervision of a registered inspector and not washed off with water.

(6) Organs and viscera must be made available for meat inspection and must be identifiable with the carcass of origin.

Draft

(7) Carcasses may not be cleaned, wiped or dried with a brush, cloth or any other such implement.

(8) The intestines may not be separated from the stomach during evisceration.

(9) The stomach, the intestines, uterus, urinary and gall bladders may not be opened in the slaughter area.

Final wash

67. After evisceration, the inside and outside of the carcasses may be washed with cold water which may contain a bactericidal substance as approved per protocol by the provincial executive officer, at levels not harmful or injurious to health.

Portioning, packing and chilling

68. (1) Carcasses may be portioned, and packed, or packed whole, directly after slaughtering and must be chilled without delay to a temperature of not be more than 4ºC within 12 hours or frozen to a temperature of not be more than minus 12ºC, before it may be dispatched.

(2) Carcasses that are not processed directly after slaughtering, as described in sub regulation (1), must be held in a chilling facility until such processing takes place.

PART VI

MEAT INSPECTIONS

Health declaration

69. (1) No rabbit may be submitted for slaughter in an abattoir without a declaration of health and origin having been submitted by the owner of the rabbit—

(a) in the case of a low throughput abattoir, on the day of slaughter; and

(b) in the case of a high throughput abattoir, 72 hours prior to slaughtering.

(2) Such health declaration must contain information regarding—

(a) date of delivery;

(b) name and address of owner;

(c) number of rabbits and specie(s);

(d) average weight of rabbits;

(e) health status of the herd(s) including mortality rate; and

(f) medication, if given as well as withdrawal periods and dates.

(3) The abattoir owner must record the information in sub-regulation (2).

(4) There must be a standard procedure to convey the information supplied by the owner of the rabbit to the registered inspectors at the different inspection points in the abattoir.

Draft

Ante-Mortem Inspection

70. (1) The registered meat inspector must do ante-mortem inspections of rabbits on the day of slaughter.

(2) Rabbits may not be slaughtered if it is suspected that antibiotics or any other substance that may render the carcass, viscera or organs unfit for human consumption by reason of residues remaining therein, has been administered to it, been implanted in it; contaminated it or been eaten by it.

(3) Rabbits with, or suspected of suffering from a controlled disease, referred to in the Animal Diseases Act,1984 (Act No.35 of 1984), must immediately be reported to the local provincial state veterinarian.

(4) Rabbits with, or suspected of suffering from a controlled disease, referred to in the Animal Diseases Act,1984 (Act No.35 of 1984), may only be presented for slaughter or transported if accompanied with a red cross permit issued by the state veterinarian in the area of origin.

(5) The slaughtering of rabbits, affected by a controlled disease, may not be carried out without the prior permission of the registered inspector.

(6) In the event of an abattoir being declared a prohibited or restricted area under the Animal Diseases Act,1984 (Act No.35 of 1984), the provincial executive officer may instruct the owner to slaughter a rabbit under conditions laid down by that officer.

(7) Vehicles that transported rabbits suffering from a controlled disease must be washed and disinfected as determined by a state veterinarian before leaving the abattoir premises.

(8) No rabbit suffering from any disease or abnormal condition that may adversely affect the meat may be slaughtered.

(9) A rabbit batch affected by disease, excessive soiling, or any other condition that may lead to contamination of other rabbits must be slaughtered at the end of the shift.

(10) No person may slaughter an animal which is on the point of giving birth or which has given birth in transit or crates.

Handling of dead rabbits

71. (1) Dead on arrivals, must be disposed of as condemned material in terms of part VIII.

(2) No carcass or part thereof that has been condemned may be brought into any part of the abattoir containing edible products.

(3) If post-mortem examinations are performed on rabbits that are dead on arrival, to establish the cause of death, it must be performed in a special room or area with adequate facilities.

Guidelines

72 A registered inspector must acquaint him or her-self of all further guidelines issued by the national executive officer regarding ante-mortem inspections.

Meat Inspection

73. (1) The provincial executive officer may determine the number of registered inspectors required at an abattoir after having considered the abattoir design, number of

Draft

inspection stations, line speed, structural and managerial aspects and at high throughput abattoirs the services of a registered inspector who is a veterinarian must be available.

(2) All relevant information, including ante-mortem and health records must be taken into consideration when doing meat inspection.

(3) No carcass, rough or red offal may be cut, sold or dispatched from an abattoir unless inspected and approved by a registered inspector.

(4) No person may remove, cut or further process a carcass or meat until it has been inspected and approved by a registered inspector.

(5) No person may remove any sign or evidence of any disease, abnormal condition or contamination in a carcass or its viscera before meat inspection has been done.

(6) Evisceration must be such as to expose the organs and the body cavity for proper examination by the registered inspector.

(7) No viscera or any part thereof may be removed from any dressed rabbit, prior to inspection.

(8) Organs must be correlated with the carcass of origin until the final inspection is completed.

(9) The registered inspector must inspect the carcass and viscera by viewing, palpation and, if necessary, incision.

(10) The registered inspector must, when inspecting a carcass and its organs, give special attention to—

(a) state of nutrition;

(b) completeness of bleeding;

(c) trauma;

(d) evidence of disease or abnormal condition;

(e) colour;

(f) odour;

(g) consistency;

(h) conformation; and

(i) any other abnormalities.

(11) Depending on the finding, a carcass, organ or meat may be—

(a) approved for human or animal consumption;

(b) partially approved; or

(c) totally condemned.

Draft

Recovery of detained carcasses

74. (1) Carcasses that require removal from the line due to abnormal conditions that hold a meat safety risk and renders it unsafe for human or animal consumption, must be kept separate from healthy carcasses.

(2) Trimming and recovery of portions that can be approved for human and animal consumption, must be—

(a) done in a separate room or area, approved by the provincial executive officer; and

(b) done by a registered inspector.

(3) The recovered portions must be-

(a) washed under running water which may contain a bactericidal substance as approved per protocol by the provincial executive officer, at levels not harmful or injurious to health;

(b) chilled; and

(c) utilised as frozen product only.

Products returned to the abattoir (returns)

75. Inspected and approved chilled rabbit carcasses that have left the abattoir may be returned to the abattoir for re-inspection and re-packaging, provided that—

(a) only wrapped and packed whole carcasses and portions are to be accepted;

(b) a room or facility approved by the provincial executive officer is available for the handling of returned products;

(c) the re-introduced product is examined by the registered inspector on arrival, and must be found free of any signs of contamination or spoiling and be unconditionally fit for human consumption;

(d) any rabbit carcasses or portions, brought into an abattoir and found to be contaminated, spoiled or unsafe for human consumption, must be condemned;

(e) the wrapping still bears the original marking of the abattoir of origin;

(f) on receipt, the product temperature does not exceed 4°C and is not less than minus 1°C;

(g) the provincial executive officer may impose any additional hygiene requirements in respect of facilities and procedures of cutting-up, packing, freezing, storage and transportation;

(h) it is only utilised for frozen products; and

(i) no rabbit that originated from another abattoir may be handled without the written approval of the provincial executive officer.

Draft

Criteria for meat inspection and judgements

76. (1) The entire carcass and organs must be condemned if—

(a) any disease is accompanied by emaciation, and or dehydration;

(b) advanced pathological changes are observed;

(c) the condition of the carcass, meat or viscera is aesthetically unacceptable; or

(d) the carcass is contaminated and it cannot be trimmed off effectively.

(2) Portions of the carcass and organs must be condemned if—

(a) affected by an abnormal condition;

(b) contaminated;

(c) severely bruised; or

(d) in any other way rendered unsafe for human consumption.

(3) Portions of rabbits may be approved where removal and condemnation of affected parts or organs can be done.

(4) The owner of an abattoir must keep record on a daily basis of the number of rabbits that have been slaughtered and the number of carcasses and portions that have been condemned and their condemned weight.

(5) The provincial executive officer may specify the maximum throughput of the abattoir and the hourly rate at which rabbits on a particular line may be slaughtered.

Guidelines

77. A registered inspector must acquaint him or her-self of all further guidelines issued by the national executive officer regarding rabbit meat inspections.

Required qualifications for other persons doing meat inspection at rabbit abattoirs

78. The other duly qualified persons to perform meat inspection services as contemplated in section 11(1)(d) of the Act are—

(a) persons having an appropriate bio-scientific qualification as approved by the national executive officer; and

(b) if required by the national executive officer, a certificate for rabbit meat examiners or rabbit meat inspectors which are approved by the national executive officer and accredited by South African Qualifications Authority (SAQA).

Registration as registered inspector with provincial executive officer

79. Persons contemplated in section 11(1)(c) of the Act wishing to do meat inspection must register with the provincial executive officer in order to do meat inspection at a specified abattoir.

Draft

PART VII

MARKS AND MARKING

Specifications for marks

80. (1) The following marks of approval for meat are required for high, low and rural throughput rabbit abattoirs:



(Rural)



(Low throughput)



(High throughput)

(2) The mark must contain the following information:

(a) The abattoir registration number; and

(b) The wording shown in sub-regulation (1) which must be in at least two official languages, one of which must be English.

(3) The marks must be printed on the wrapping and packing or on labels of each individual carcass or cut portions in sizes to suit particular circumstances to the approval of the provincial executive officer.

Wrapping, packing and labelling

81. (1) All labels used on carcasses and meat must—

(a) be printed on food grade paper or plastic printing material and treated in the same hygienic way as in contact wrapping material; and

(b) include the mark in regulation 80 (1) and information required in regulation 80(2) as well as any other information required by the provincial executive officer.

(2) A wrapping bearing the mark of approval may not be re-used after opening.

(3) The provincial executive officer may by protocol exempt marking of rabbit carcasses, at an abattoir, in cases where consignments of carcasses are dispatched from an approved rabbit abattoir to an approved cutting and processing plant, subject to the following conditions:

(a) The cutting and processing plant belongs to the same owner as the abattoir.

(b) The carcasses are not individually wrapped, are conveyed in bulk in containers and transported in vehicles complying with these regulations.

Draft

(c) The loading space of the vehicle or container is locked and sealed.

(d) The dispatch office as well as receiving cutting premises maintains a record of the amount, type and destination of consignments.

(e) Carcasses and cut portions are marked as required in regulation 80(3) before leaving the cutting plant.

(4) Bulk packing, containers or cartons must be clearly marked on both ends with the mark of approval clearly visible and of readable size and provide information required by the Agricultural Products Standards Act, 1990 (Act no. 119 of 1990), as well as—

(a) the name, address and registration number of the establishments in which the meat was packed;

(b) the net weight of the contents;

(c) an accurate description of the contents;

(d) the date packaged or a code which enables the packaging date to be determined; and

(e) instructions regarding the temperature at which the product must be stored.

Security

82. (1) The stamp of approval or wrapping and packing material on which a stamp of approval is printed, must never be used at an abattoir where the abattoir number differs from the number on such stamp.

(2) The registered meat inspector must satisfy himself or herself regarding the security of wrapping and packing material or labels on which the stamp of approval is printed.

General

83. (1) No person may, in an abattoir, place a stamp of approval on, or remove such mark from, any carcass, part thereof, meat or a wrapping, packing or container, except under the supervision of a registered inspector.

(2) The registered inspector may at any time re-inspect a carcass or meat, in an abattoir, notwithstanding that it may already have been passed for consumption and, if upon re-inspection he or she is of the opinion that it is no longer fit for human or animal consumption, he or she must remove the stamp of approval, and such meat must be condemned.

PART VIII
TREATMENT OF CONDEMNED MATERIAL

Handling of condemned material

84. (1) Carcasses, portions thereof or any edible products in an abattoir, which cannot be passed for human or animal consumption must be—

Draft

(a) placed in a theft proof container which has been clearly marked “CONDEMNED”, in letters not less than 10 cm high, or conspicuously marked with a stamp bearing the word "CONDEMNED", using green ink;

(b) kept in a holding area or a room or dedicated chiller provided for the purpose, except if removed on a continuous basis; and

(c) removed from the abattoir at the end of the working day or be secured in a dedicated chiller or freezer at an air temperature of at least minus 2 °C.

(2) No person may remove a carcass, part thereof or any edible product which has been detained or condemned from an abattoir, except with the permission of a registered inspector who is a veterinarian and subject to such conditions as he or she may impose.

(3) The abattoir owner is responsible for complying with the legal requirements or conditions relating to the safeguarding and disposal of any carcass, part thereof or any edible product which cannot be passed for human or animal consumption.

Disposal of condemned material

85. Any condemned material must be disposed of by—

(a) total incineration;

(b) denaturing and burial of condemned material at a secure site, approved by the provincial executive officer and local government by—

(i) slashing and then spraying with, or immersion in, an approved obnoxious colourant; and

(ii) burial and immediate covering to a depth of at least 60 cm and not less than 100 m from the abattoir, providing such material may not deleteriously affect the hygiene of the abattoir; or

(c) processing at a registered sterilizing plant; or

(d) any other method for which a protocol has been approved by the provincial executive officer.

Requirements for sterilizing plants

86. (1) A sterilizing plant must comply with the general requirements for premises, structures and equipment set out in regulations 8 to 18.

(2) The premises of a sterilizing plant must be fenced and secured to prevent the entry of unauthorized persons, vehicles and animals, and must include—

(a) unclean areas, comprising the rooms in which material is received, stored or prepared for sterilizing as well as the entrance to the sterilizing apparatus; and

(b) clean areas, comprising the rooms in which the sterilized material is dried, milled or otherwise prepared, packed, stored or dispatched.

(3) A solid wall must separate the unclean and clean areas, and there may be no direct contact between these areas.

Draft

Unclean area

87. (1) Material of animal origin may only be received in the unclean area of a sterilizing plant and no such material may be removed from this area otherwise than through the operations of the sterilizing equipment.

(2) Foot-baths with disinfectants must be provided at all exits, as well as a wheel bath for vehicles at the unclean receiving area.

(3) The floors, walls and equipment of the unclean area of a sterilizing plant must be sanitized daily after the cessation of operations.

(4) Workers employed in the unclean area must—

(a) wear distinctively marked overalls and rubber boots;

(b) wash their hands and disinfect their boots before leaving the unclean area; and

(c) change from soiled protective clothing and footwear and clean themselves with soap and water before leaving the premises.

(5) A person who has entered the unclean area may not enter the clean area or any area where any edible products are handled in the abattoir unless he or she has cleaned and changed as contemplated in sub regulation (4)(c).

Products

88. (1) A person may not sell the products of a sterilizing plant unless they conform with the specifications set by the Registrar in terms of the Fertilisers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, 1947 (Act No.36 of 1947).

(2) Any material produced by processing or treatment under the provisions of this part and intended for animal consumption or as a fertilizer must be subjected to such examination and tests as the said Registrar may specify.

Vehicles for condemned material

89. (1) A vehicle used for the transport of condemned material may not be used for any other purpose, but after cleaning and disinfection the vehicle may be used for the transport of inedible material.

(2) A vehicle may only be used for the transport of condemned material if the—

(a) load space is lockable, theft proof and sealable;

(b) internal surface is leak proof and constructed of durable material; and

(c) floor is provided at its lowest point with a drain pipe capable of being securely closed by a screw valve.

(3) The load space of a vehicle used for transporting material to a sterilizing plant must be cleaned and disinfected to the satisfaction of a registered inspector at the end of each delivery, at a place specially constructed for the purpose.

Specimens

90. (1) The registered inspector may authorise, in writing, the removal of specimens of

Draft

condemned material and animal parasites from an abattoir for research and teaching purposes, and must state in the authorisation—

(a) the name of the organisation or individual conducting the research, or making the collection;

(b) the name of the abattoir of origin;

(c) the kind and amount of material removed;

(d) the purpose of collection; and

(e) how the material must be disposed of after the intended use, where applicable.

(2) The approval of the owner of the plant is required for the arrangements for the collection of specimens.

PART IX

EXPORT REGULATIONS

Exportation of meat

91. (1) Meat may only be exported from abattoirs or plants that are graded as high throughput or, in the case of low throughput plants comply with all the requirements as required for high throughput abattoirs and are registered as export establishments.

(2) The owner who wants to export meat must apply for the registration of his or her abattoir or plant as an export establishment with the national executive officer.

(3) Meat intended for export must be marked according to the requirements of the importing country.

(4) The reefer in which meat is to be exported must be sealed at the time of its loading with a seal bearing a unique seal number.

PART X

IMPORT REGULATIONS

Importation of meat

92. (1) (a) The manner in which an application for an import permit must be made by an importer is to complete the official application form obtainable from the national executive officer and to submit it to him or her together with a fee as approved and announced by the Minister in the Government Gazette.

(b) Any person who knowingly provides false information on an application form for an import permit is guilty of an offence.

(2) The manner in which imported meat that has been off loaded in the Republic must be stored as contemplated in section 13(6)(d) of the Act is—

(a) that the imported meat must be stored in such a way as to ensure—

Draft

(i) that no contamination, soiling or deterioration thereof in any way may take place; and

(ii) such meat cannot possibly contaminate other products in the cold store;

(b) that security measures must be in place to prevent any part of the consignment being removed before final release thereof; and

(c) that all documentation relevant to a consignment must be held by the owner of the cold store for inspection by the national executive officer.

(3) The veterinary procedures to be performed while the meat is stored as contemplated in sub regulation (2) are to—

(a) confirm a positive link between the meat and the import permit as well as all other documentation pertaining to the inspection;

(b) examine the maintenance of the temperature of the meat during transportation;

(c) confirm that no soiling, contamination or deterioration of the meat in any way took place during transportation prior to storage;

(d) remove samples for examination;

(e) examine test results pertaining to samples taken from the consignment;

(f) confirm that all other conditions stated on the import permit have been complied with; and

(g) conduct any other action necessary to ensure that the meat is safe and suitable for human consumption and poses no threat of transmitting a contagious animal disease.

PART XI

EXEMPTIONS: SLAUGHTER OF RABBITS FOR OWN CONSUMPTION, RELIGIOUS, CULTURAL PURPOSES AND RITUAL SLAUGHTER

Slaughter of rabbits, not in an abattoir, for own consumption

93. (1) A person may not in a 14-day period for own consumption slaughter more than twenty-five rabbits.

(2) A person may only slaughter as contemplated in sub regulation (1), on land of which he or she—

(a) is the legally registered owner;

(b) is the lawful tenant or occupier; or

(c) otherwise has the right of control, management or use.

Draft

(3) Any other legal provisions regulating the keeping and slaughtering of rabbits on land referred to under sub regulation (2), must be complied with in addition to the provisions of the Act and these regulations.

(4) Only healthy rabbits may be slaughtered.

(5) The parts of rabbits slaughtered that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of part VIII of these regulations or according to health requirements of the relevant local authority.

Slaughter of rabbits, not in an abattoir, for religious purposes of the Muslim faith

94. (1) Slaughtering for purposes of the Muslim faith may only be performed by persons—

(a) authorized thereto, in writing, by Islamic religious authorities; and

(b) who has the necessary knowledge, physical ability and equipment to execute the bleeding incision in a humane manner.

(2) A person contemplated in sub regulation (1) must—

(a) obtain prior written permission thereto from the local authority of the area where such a slaughtering will take place; and

(b) ensure that only healthy stocks are slaughtered.

(3) The parts of the slaughtered rabbits that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of part VIII of these regulations or according to health requirements of the relevant local authority.

(4) Meat obtained from slaughtering under this regulation may only be distributed as prescribed by Islamic Law.

(5) Any other legal provisions regulating the keeping and slaughtering of rabbits on land mentioned in sub regulation (2)(b) must be complied with in addition to the provisions of the Act and these regulations.

Slaughter of rabbits, not in an abattoir, for other religious or cultural purposes

95. (1) A person who slaughters for indigenous religious or cultural purpose must—

(a) obtain written permission thereto from the owner of the land where such slaughtering will take place; and

(b) ensure that only healthy stocks are slaughtered.

(2) The parts of the slaughtered rabbits that are not utilised, must be regarded as condemned material and disposed of in accordance with applicable prescripts of part VIII of these regulations or according to health requirements of the relevant local authority.

(3) Any other legal provisions regulating the keeping and slaughtering of rabbits on land referred to in sub-regulation (1)(b), must be complied with in addition to the provisions of the Act and these regulations.

Draft

Ritual slaughter of rabbits in abattoirs

96. Ritual slaughter in abattoirs may be undertaken if the person performing the slaughter—

(a) has been authorised in writing by the abattoir owner, after his or her nomination by the religious community; and

(b) has the knowledge and physical ability to use the required and approved facilities to execute the bleeding incision in a humane manner.

PART XII

GENERAL PROVISIONS

Appeals

97. Any person who wants to appeal under section 18(1) of the Act, must —

(a) clearly state the decision that is appealed against and the grounds of the appeal;

(b) lodge the appeal with the Minister or the MEC, as the case may be, within 30 days of being informed of the decision; and

(c) Include a fee with the appeal as approved and announced by the minister in the Government gazette.

Penalties

98. Any person who contravenes or fails to comply with any provision or requirement of these regulations shall be guilty of an offence and on conviction shall be liable to a fine or imprisonment—

(a) in the case of a first conviction, for a period not exceeding one year; and

(b) in the case of a second or subsequent conviction, for a period not exceeding two years.

Short title and Commencement

99. These regulations are called the Rabbit Meat Regulations, 2025 and come into operation on the date of publication.

Draft

PROCLAMATION NOTICE 252 OF 2025

by the

PRESIDENT of the REPUBLIC of SOUTH AFRICA

SPECIAL INVESTIGATING UNITS AND SPECIAL TRIBUNALS ACT, 1996 (ACT NO. 74 OF 1996): AMENDMENT OF PROCLAMATION NO. R. 206 OF 2024 – SOUTH AFRICAN BROADCASTING CORPORATION SOC LIMITED, ESKOM HOLDINGS SOC LIMITED, THE PETROLEUM OIL AND GAS CORPORATION OF SOUTH AFRICA SOC LIMITED, TRANSNET SOC LIMITED, SOUTH AFRICAN AIRWAYS SOC LIMITED AND THE NATIONAL DEPARTMENT OF HUMAN SETTLEMENTS (FORMERLY KNOWN AS THE NATIONAL DEPARTMENT OF HUMAN SETTLEMENTS, WATER AND SANITATION)

Under section 2(4) of the Special Investigating Units and Special Tribunals Act, 1996 (Act No. 74 of 1996), I hereby amend Proclamation No. R.206 of 2024, as follows—

(a) by the substitution of the heading for the following heading:

"SPECIAL INVESTIGATING UNITS AND SPECIAL TRIBUNALS ACT, 1996: REFERRAL OF MATTERS TO EXISTING SPECIAL INVESTIGATING UNIT: SOUTH AFRICAN BROADCASTING CORPORATION SOC LIMITED, ESKOM HOLDINGS SOC LIMITED, THE PETROLEUM OIL AND GAS CORPORATION OF SOUTH AFRICA SOC LIMITED, TRANSNET SOC LIMITED, SOUTH AFRICAN AIRWAYS SOC LIMITED AND THE NATIONAL DEPARTMENT OF HUMAN SETTLEMENTS (FORMERLY KNOWN AS THE NATIONAL DEPARTMENT OF HUMAN SETTLEMENTS, WATER AND SANITATION)"; and

(b) by the substitution of paragraph 1 of the body of the Proclamation for the following paragraph:

"WHEREAS allegations as contemplated in section 2(2) of the Special Investigating Units and Special Tribunals Act, 1996 (Act No. 74 of 1996) (hereinafter referred to as the "Act"), have been made in respect of the affairs of the South African Broadcasting Corporation SOC Limited ("SABC"), ESKOM Holdings SOC Limited ("ESKOM"), the Petroleum Oil and Gas Corporation of South Africa SOC Limited ("PETROSA"), TRANSNET SOC Limited ("TRANSNET"), South African Airways SOC Limited ("SAA") and the National Department of Human Settlements (formerly known as the National Department of Human Settlements, Water and Sanitation) ("the Department"), (hereinafter collectively referred to as "the State institutions")".

Given under my Hand and the Seal of the Republic of South Africa at **Pretoria** this **28** day of **February** Two thousand and twenty five.

MC Ramaphosa
President
By Order of the President-in-Cabinet:
MT Kubayi
Minister of the Cabinet

PROCLAMATION NOTICE 253 OF 2025

by the

PRESIDENT of the REPUBLIC of SOUTH AFRICA

SPECIAL INVESTIGATING UNITS AND SPECIAL TRIBUNALS ACT, 1996 (ACT NO. 74 OF 1996): REFERRAL OF MATTERS TO EXISTING SPECIAL INVESTIGATING UNIT AND SPECIAL TRIBUNAL: NATIONAL SKILLS FUND

WHEREAS allegations as contemplated in section 2(2) of the Special Investigating Units and Special Tribunals Act, 1996 (Act No. 74 of 1996) (hereinafter referred to as the "Act"), have been made in respect of the affairs of the National Skills Fund (hereinafter referred to as "the Fund");

AND WHEREAS the Fund or the State may have suffered losses that may be recovered;

AND WHEREAS I deem it necessary that the said allegations should be investigated and civil proceedings emanating from such investigation should be adjudicated upon;

NOW, THEREFORE, I hereby, under section 2(1) of the Act, refer the matters mentioned in the Schedule, in respect of the Fund, for investigation to the Special Investigating Unit established by Proclamation No. R. 118 of 31 July 2001 and determine that, for the purposes of the investigation of the matters, the terms of reference of the Special Investigating Unit are to investigate as contemplated in the Act, any alleged—

(a) serious maladministration in connection with the affairs of the Fund;
(b) improper or unlawful conduct by employees of the Fund;
(c) unlawful appropriation or expenditure of public money or property;
(d) unlawful, irregular or unapproved acquisitive act, transaction, measure or practice having a bearing upon State property;
(e) intentional or negligent loss of public money or damage to public property;
(f) offence referred to in Parts 1 to 4, or section 17, 20 or 21 (in so far as it relates to the aforementioned offences) of Chapter 2 of the Prevention and Combating of Corrupt Activities Act, 2004 (Act No. 12 of 2004), and which offences were committed in connection with the affairs of the Fund ; or
(g) unlawful or improper conduct by any person which has caused or may cause serious harm to the interests of the public or any category thereof,

which took place between 1 January 2013 and the date of publication of this Proclamation or which took place prior to 1 January 2013 or after the date of publication of this Proclamation, but is relevant to, connected with, incidental or ancillary to the matters mentioned in the Schedule or involve the same persons, entities or contracts investigated under authority of this Proclamation, and to exercise or perform all the functions and powers assigned to or conferred upon the said Special Investigating Unit by the Act, including the recovery of any losses suffered by the Fund or the State, in relation to the said matters in the Schedule.

Given under my Hand and the Seal of the Republic of South Africa at Pretoria this 4th day of February Two thousand and twenty-five.

MC RAMAPHOSA
President
By Order of the President-in-Cabinet:
MT KUBAYI
Minister of the Cabinet

SCHEDULE

1. Serious maladministration in connection with the affairs of the Fund in relation to the following projects—
   (a) Yikhonolakho Woman and Youth Primary Co-operative Limited (NSF 16/1/3/21);
   (b) Dithipe Development Institute (Pty) Limited;
   (c) Dzunde Farming Co-operative Limited – Rural Development;
   (d) Dual System Apprenticeship Pilot Project – Port Elizabeth TVET College (NSF10/3/8/2/9);
   (e) Rubicon Communication CC;
   (f) Centre for Education Policy Development (Fruitless & Wasteful Expenditure) — NSF 16/2/1/2 & NSF 10/4/4/3;
   (g) Emanzini Staffing Solutions (Pty) Limited (NSF16/1/4/55 and/or 2016-NSFWIL — 0174);
   (h) ADA Holdings (NSF16/1/4/5, Ingewe TVET College — NSF/16/3/2/2 & Lusikisiki/ Bizana — NSF/16/1/2/3);
   (i) Ekurhuleni West TVET College (NSF16/1/2/39); and
   (j) Passionate about People (Pty) Limited (NSF/16/1/3/12&16).

2. Any irregular, unlawful or improper conduct by—
   (a) officials or employees of the Fund;
   (b) contractors, suppliers or applicable service providers of the Fund; or
   (c) any other person or entity,
   in relation to the allegations as set out in paragraph 1 of this Schedule.

PROKLAMASIE 253 VAN 2025

van die

PRESIDENT van die REPUBLIEK van SUID-AFRIKA

WET OP SPESIALE ONDERSOEKEENHEDE EN SPESIALE TRIBUNALE, 1996 (WET NO. 74 VAN 1996): VERWYSING VAN AANGELEENTHEDE NA BESTAANDE SPESIALE ONDERSOEKEENHEID EN SPESIALE TRIBUNAAL: NASIONALE VAARDIGHEIDSFONDS

AANGESIEN bewerings soos beoog in artikel 2(2) van die Wet op Spesiale Ondersoekeenhede en Spesiale Tribunale, 1996 (Wet No. 74 van 1996) (hierna na verwys as "die Wet"), gemaak is in verband met die aangeleenthede van die Nasionale Vaardigheidsfonds (hierna na verwys as "die Fonds");

EN AANGESIEN die Fonds en die Staat verliese gely het wat verhaal kan word;

EN AANGESIEN ek dit nodig ag dat gemelde bewerings ondersoek en siviele geskille voortspruitend uit sodanige ondersoek bereg moet word;

DERHALWE, verwys ek hierby, kragtens artikel 2(1) van die Wet, die aangeleenthede in die Bylae vermeld ten opsigte van die Fonds, vir ondersoek na die Spesiale Ondersoekeenheid ingestel by Proklamasie No. R. 118 van 31 Julie 2001 en bepaal dat, vir die doeleindes van die ondersoek van die aangeleenthede, die opdrag van die Spesiale Ondersoekeenheid is om soos beoog in gemelde Wet, ondersoek te doen na enige beweerde—

(a) ernstige wanadministrasie in verband met die aangeleenthede van die Fonds;
(b) onbehoorlike of onregmatige optrede deur werknemers van die Fonds;
(c) onregmatige bewilliging of besteding van publieke geld of eiendom;
(d) onwettige, onreëlmatige of nie-goedgekeurde verkrygende handeling, transaksie, maatreël of praktyk wat op Staatseiendom betrekking het;
(e) opsetlike of nalatige verlies van publieke geld of skade aan publieke eiendom;
(f) misdryf bedoel in Dele 1 tot 4, of artikel 17, 20 of 21 (vir sover dit op voornoemde misdrywe betrekking het) van Hoofstuk 2 van die Wet op die Voorkoming en Bestryding van Korrupte Bedrywighede, 2004 (Wet No. 12 van 2004), en welke misdrywe gepleeg is in verband met die aangeleentede van die Fonds; of
(g) onwettige of onbehoorlike optrede deur enige persoon wat ernstige benadeling vir die belange van die publiek of enige kategorie daarvan veroorsaak het of kan veroorsaak,

wat plaasgevind het tussen 1 Januarie 2013 en die datum van publikasie van hierdie Proklamasie of wat plaasgevind het voor 1 Januarie 2013 of na die datum van publikasie van hierdie Proklamasie, maar wat relevant is tot, verband hou met, insidenteel of bykomstig is tot, die aangeleenthede vermeld in die Bylae of wat dieselfde persone, entiteite of kontrakte betrek wat ondersoek word kragtens die volmag verleen deur hierdie Proklamasie, en om al die werksaamhede en bevoegdhede wat deur die Wet aan die gemelde Spesiale Ondersoekeenheid toegewys of opgedra is, uit te oefen of te verrig in verband met die genoemde aangeleenthede in die Bylae, insluitend die verhaal van enige verliese wat deur die Fonds of die Staat gely is.

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Pretoria op hede die 4de dag van Februarie Twee duisend en vyf-en-twintig.

MC RAMAPHOSA
President
Op las van die President-in-Kabinet:
MT KUBAYI
Minister van die Kabinet

BYLAE

1. Ernstige wanadministrasie in verband met die aangeleenthede van die Fonds met betrekking tot die volgende projakte—
   (a) "Yikhonolakho Woman and Youth Primary Co-operative Limited (NSF 16/1/3/21)";
   (b) "Dithipe Development Institute (Pty) Limited";
   (c) "Dzunde Farming Co-operative Limited – Rural Development";
   (d) "Dual System Apprenticeship Pilot Project – Port Elizabeth TVET College (NSF10/3/8/2/9)";
   (e) "Rubicon Communication CC";
   (f) "Centre for Education Policy Development (Fruitless & Wasteful Expenditure) — NSF 16/2/1/2 & NSF 10/4/4/3";
   (g) "Emanzini Staffing Solutions (Pty) Limited (NSF16/1/4/55 and/or 2016-NSFWIL — 0174)";
   (h) "ADA Holdings (NSF16/1/4/5, Ingewe TVET College — NSF/16/3/2/2 & Lusikisiki/ Bizana — NSF/16/1/2/3)";
   (i) "Ekurhuleni West TVET College (NSF16/1/2/39)"; en
   (j) "Passionate about People (Pty) Limited (NSF/16/1/3/12&16)".

2. Enige onreëlmatige, onregmatige of onbehoorlike gedrag deur—
   (a) beamptes of werknemers van die Fonds;
   (b) kontrakteurs, verskaffers of betrokke diensverskaffers van die Fonds; of
   (c) enige ander persoon of entiteit,
   met betrekking tot die bewerings in paragraaf 1 in hierdie Bylae uiteengesit.

PROCLAMATION NOTICE 254 OF 2025

by the

PRESIDENT of the REPUBLIC of SOUTH AFRICA

SPECIAL INVESTIGATING UNITS AND SPECIAL TRIBUNALS ACT, 1996 (ACT NO. 74 OF 1996): AMENDMENT OF PROCLAMATION NO. R.45 OF 2021

Under section 2(4) of the Special Investigating Units and Special Tribunals Act, 1996 (Act No. 74 of 1996), I hereby amend Proclamation No. R. 45 of 2021(hereinafter referred to as "the original Proclamation"), by—

(a) the deletion of the words ": ALEXKOR SOC LIMITED" in the heading of the original Proclamation;

(b) the substitution for the words "Alexkor SOC Limited (hereinafter referred to as "Alexkor"), which is a state owned mining company" in the first paragraph of the original Proclamation for the words:
"Alexkor SOC Limited, the Alexkor Richtersveld Mining Company Pooling and Share Joint Venture and the State Diamond Trader (hereinafter collectively referred to as "the Institutions");";

(c) the substitution for the word "Alexkor" in the second paragraph of the original Proclamation for the words "the Institutions";

(d) the substitution for the word "Alexkor" in the introductory part of the fourth paragraph of the original Proclamation for the words "the Institutions";

(e) the substitution for the word "Alexkor" in subparagraphs (a), (b) and (f) of the fourth paragraph of the original Proclamation for the words "the Institutions";

(f) the substitution for the date "1 October 2016" (appearing in both instances) in the fourth paragraph of the original Proclamation of the date "1 January 2014";

(g) the extension of the period referred to in the fourth paragraph of the original Proclamation to the date of publication of this Proclamation;

(h) the substitution for the word "Alexkor" in the last line of the fourth paragraph of the original Proclamation of the words "the Institutions"; and

(i) the substitution for paragraphs 1 and 2 of the Schedule to the original Proclamation of the following paragraphs:

"1. The procurement of and contracting for goods or services, by or on behalf of the Institutions, in relation to the marketing, valuation, sale, including any decision not to buy, and beneficiation of diamonds, and income generated or lost therefrom or payments made in respect thereof in a manner that was:

(a) not fair, equitable, transparent, competitive or cost-effective;

(b) contrary to applicable—

(i) legislation;

(ii) manuals, guidelines, circulars, practice notes or instructions issued by the National Treasury;

(iii) manuals, policies, procedures, prescripts, instructions or practices of or applicable to the Institutions;

(c) conducted by or facilitated through the irregular, improper or

unlawful conduct of—

(i) Board members, employees, officials and agents of the Institutions;

(ii) service providers, traders, auctioneers, bidders and buyers of diamonds; and

(iii) any other person or entity,

to corruptly or unduly benefit themselves or any other person or entity; or

(d) fraudulent,

and any related unauthorised, irregular or fruitless and wasteful expenditure incurred by the Institutions.

2. Any undisclosed or unauthorised interests which Board members, employees, officials or agents of the Institutions or their service providers may have had in:

(a) service providers, traders, auctioneers, bidders or byers of diamonds; or

(b) any other person or entity,

relating to the marketing, valuation, sale, including any decision not to buy, or beneficiation of diamonds, and the extent of any actual or potential benefits derived directly or indirectly by such Board members, employees, officials or agents of the Institutions or such service providers from such undisclosed or unauthorised interests.

3. Serious maladministration in the affairs of the Institutions in respect of the marketing, valuation, sale, including any decision not to buy, and the beneficiation of diamonds pursuant to agreements or contracts concluded between the Institutions on the one hand and service providers, traders, auctioneers, bidders or buyers of diamonds on the other hand.

4. Serious maladministration in the affairs of Alexkor SOC Limited in respect of contracts concluded with, and fees paid to, Regiments Capital (Pty) Limited.

5. Any irregular, improper or unlawful conduct by Board members, officials, employees or agents of the Institutions, the service providers, bidders, traders, auctioneers or buyers of diamonds or any other person or entity in relation to the allegations set out in paragraphs 1 to 3 of this Schedule.".

Given under my Hand and the Seal of the Republic of South Africa at Pretoria this 4th day of February Two thousand and twenty-five.

MC RAMAPHOSA
President
By Order of the President-in-Cabinet:
T SIMELANE
Minister of the Cabinet

PROKLAMASIE 254 VAN 2025

van die

PRESIDENT van die REPUBLIEK van SUID-AFRIKA

WET OP SPESIALE ONDERSOEKEENHEDE EN SPESIALE TRIBUNALE, 1996 (WET NO. 74 VAN 1996): WYSIGING VAN PROKLAMASIE NO. R.45 VAN 2021

Kragtens artikel 2(4) van die Wet op Spesiale Ondersoekeenhede en Spesiale Tribunale, 1996 (Wet No. 74 van 1996), wysig ek hierby Proklamasie No. R. 45 van 2021 (hierna na verwys as "die oorspronklike Proklamasie"), deur—

(a) die skrapping van die woorde ": ALEXKOR SOC BEPERK" in die opskrif van die oorspronklike Proklamasie;

(b) die vervanging vir die woorde "Alexkor SOC Beperk (hierna na verwys as "Alexkor"), wat 'n Staatsbeheerde myn maatskappy is" in die eerste paragraaf van die oorspronklike Proklamasie vir die woorde:
"Alexkor SOC Beperk, die Alexkor Richtersveld Mining Company Pooling and Share Joint Venture and the Staatsdiamanthandelaar (hierna na gesamentlik verwys as "die Instansies");";

(c) die vervanging vir die woord "Alexkor" in die tweede paragraaf van die oorspronklike Proklamasie vir die woorde "die Instansies";

(d) die vervanging vir die woord "Alexkor" in die inleidende gedeelte van die vierde paragraaf van die oorspronklike Proklamasie vir die woorde "die Instansies";

(e) die vervanging vir die woord "Alexkor" in subparagrawe (a), (b) en (f) van die vierde paragraaf van die oorspronklike Proklamasie vir die woorde "die Instansies";

(f) die vervanging vir die datum "1 Oktober 2016" (wat in beide gevalle verskyn) in die vierde paragraaf van die oorspronklike Proklamasie vir die datum "1 Januarie 2014";

(g) die verlenging van die tydperk vermeld in die vierde paragraaf van die oorspronklike Proklamasie tot die datum van publikasie van hierdie Proklamasie;

(h) die vervanging vir die woord "Alexkor" in die laaste reel van die vierde paragraaf van die oorspronklike Proklamasie vir die woorde "die Instansies"; en

(i) die vervanging vir paragrawe 1 en 2 van die Bylae tot die oorspronklike Proklamasie vir die volgende paragrawe:

"1. Die verkryging van en kontraktering vir goedere of dienste, deur of namens die Instansies, in verband met die bemarking, evaluering, verkoop, met inbegrip van enige besluit om nie te koop nie, en die verwerking van diamante, en inkomste verky of verloor daardeur of betalings gemaak ten opsigte daarvan op 'n wyse wat:

(a) nie regverdig, gelykmatig, deursigtig, mededingend of koste-effektief was nie;

(b) strydig was met toepaslike—

(i) wetgewing;

(ii) handleidings, riglyne, omsendskrywes, praktyk notas of instruksies wat deur die Nasionale Tesourie uitgevaardig is;

(iii) handleidings, beleid, prosedures, voorskrifte, instruksies of praktyk van of van toepassing is op die Instansies;

(c) uitgevoer of gefasiliteer deur die onreëlmatige, onbehoorlike of onwettige gedrag van—

(i) Raadslede, werknemers, beamptes en agente van die Instansies;

(ii) diensverskaffers, handelaars, afslaers, aanbieders en kopers van diamante; en

(iii) enoge ander persoon of entiteit,

om hulself of enige ander persoon op korrupte wyse of ten onregte te bevoordeel; of

(d) bedrieglik,

en enige verwante ongemagtigde, onreëlmatige of vrugtelose en verspulde uitgawes deur die Instansies aangegaan.

2. Enige onvermelde of ongemagtigde belange wat Raadslede, werknemers, beamptes of agente van die Instansies of hul diensverskaffers mag gehad het in:

(a) diensverskaffers, handelaars, afslaers, aanbieders of kopers van diamante; of

(b) enige ander persoon of entiteit,

met betrekking tot die bemarking, evaluering, verkoop, met inbegrip van enige besluit om nie te koop nie, of die verwerking van diamante, en die strekking van enige werklike of moontlike voordele wat direk of indirek verkry is deur sodanige Raadslede, werknemers, beamptes of agente van die Instansies of sodanige diensverskaffers van sodanige onvermelde of ongemagtigde belange.

3. Ernstige wanadministrasie in die aangeleenthede van die Instansies ten opsigte van die bemarking, evaluering, verkoop, met inbegrip van enige besluit om nie te koop nie, en die verwerking van diamante as gevolg van ooreonkomste of kontrakte wat aangegaan is tussen die Instansies aan die een kant en diensverskaffers, handelaars, afslaers, aanbieders of kopers van diamante aan die ander kant.

4. Ernstige wanadministrasie in die aangeleenthede van Alexkor SOC Beperk ten opsigte van kontrakte wat gesluit is met, en fooi oorbetaal aan, Regiments Capital (Pty) Limited.

5. Enige onreëlmatige, onbehoorlike of onregmatige optrede deur Raadslede, beamptes, werknemers of agente van die Instansies, die diensverskaffers, aanbieders, handelaars, afslaers of kopers van diamante of enige ander persoon of entiteit met betrekking tot die aantuigings in paragrawe 1 tot 3 van hierdie Bylae uiteengesit.”.

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Pretoria op hede 4de dag van Februarie Twee duisend vyf-en-twintig.

MC RAMAPHOSA
President
Op las van die President-in-Kabinet:
T SIMELANE
Minister van die Kabinet

PROCLAMATION NOTICE 255 OF 2025

by the
PRESIDENT of the REPUBLIC of SOUTH AFRICA

SPECIAL INVESTIGATING UNITS AND SPECIAL TRIBUNALS ACT, 1996 (ACT NO. 74 OF 1996): AMENDMENT OF PROCLAMATION NO. R. 77 OF 2022

Under section 2(4) of the Special Investigating Units and Special Tribunals Act, 1996 (Act No. 74 of 1996), I hereby amend Proclamation No. R. 77 of 2022 (hereinafter referred to as "the original Proclamation"), by—

(a) the extension of the period referred to in the fourth paragraph of the Proclamation to the date of publication of the amendment Proclamation; and

(b) the substitution for paragraph 1 of the Schedule to the original Proclamation of the following paragraph:

"1. The procurement for and acquisition of the commercial properties described as:

(a) Erf 638, situated at 33 Beacon Bay Drive, East London;

(b) Sections 156,157,158,159,160,163,164, and 239, "The Wale Street Chambers" scheme, number 517/1996, situated on the remaining erf 10191, Cape Town, Western Cape situated at 36 Wale Street, Cape Town (Bid no. 02/2019/20);

(c) Section 2 of the Scheme known as Genius Loci, Scheme, Registration 53/2006, Registration Division Bloemfontein Road, the Province of Free State, measuring 303m^2 in extent, held under title deed no. ST8747/2015 situated at Unit 2 Genius Loci Office Park, CP Hoogenhout Street, Langenhovenpark, Bloemfontein (Bid no 01/2020/21); and

(d) Section 4 of Sectional Title Scheme "The Spinnaker" (SS583/2007) situated on Erf 10068 and Portion 221 of Erf 10054 of Durban situated at 4 The Spinnaker, 180 Mahatma Gandhi (Point) Road, Durban (Bid no. 03/2019/20),

by the SACE in a manner that was—

(i) not fair, equitable, transparent, competitive or cost-effective; or

(ii) contrary to applicable—

(aa) legislation;

(bb) manuals, guidelines, circulars, practice notes or instructions issued by the National Treasury or the relevant Provincial Treasury; or

(cc) manuals, policies, procedures, prescripts, instructions or practices of or applicable to the SACE,

and any related unauthorised, irregular or fruitless and wasteful expenditure incurred by the SACE or the State.".

Given under my Hand and the Seal of the Republic of South Africa at Pretoria this fourth day of February Two thousand and twenty-five.

CM Ramaphosa
President

By Order of the President-in-Cabinet:

M T Kubayi
Minister of the Cabinet

PROKLAMASIE 255 VAN 2025

van die
PRESIDENT van die REPUBLIEK van SUID-AFRIKA

WET OP SPESIALE ONDERSOEKEENHEDE EN SPESIALE TRIBUNALE, 1996 (WET NO. 74 VAN 1996): WYSIGING VAN PROKLAMASIE NO. R. 77 VAN 2022

Kragtens artikel 2(4) van die Wet op Spesiale Ondersoekeenhede en Spesiale Tribunale, 1996 (Wet No. 74 van 1996), wysig ek hierby Proklamasie No. R. 77 van 2022 (hierna na verwys as "die oorspronklike Proklamasie"), deur—

(a) die verlenging van die tydperk vermeld in die vierde paragraaf van die oorspronklike Proklamasie tot die datum van publikasie van hierdie Proklamasie;

(b) paragraaf 1 van die Bylae tot die oorspronklike Proklamasie met die volgende paragraaf te vervang:

"1. "Die verkryging en aanskaffing van die kommersiële eiendomme omskryf as:

(a) Erf 638, geleë te Beacon Bay Laan 33, Oos-London;

(b) Dele 156, 157, 158, 159, 160, 163, 164, en 239, "The Wale Street Chambers" skema, nommer 517/1996, geleë te die oorblywende erf 10191, Kaapstad, Wes-Kaap geleë te Wale Straat 36, Kaapstad (Bod no. 02/2019/20);

(c) Deel 2 van die Skema bekand as Genius Loci, Skema, Registrasie 53/2006, Registrasie Afdeling Bloemfontein Weg, die Pronvinsie van Vrystaat, mate 303m^2 in totaal, gehou onder die titel akte no. ST8747/2015 geleë te Eenheid 2 Genius Loci Office Park, CP Hoogenhout Straat, Langenhovenpark, Bloemfontein (Bod no. 01/2020/21); en

(d) Deel 4 van Deeltitel Skema "The Spinnaker" (SS583/2007) geleë te Erf 10068 en Gedeelte 221 van Erf 10054 van Durban geleë te "The Sinnaker" 4, Mahatma Gandhi (Punt) Weg, Durban (Bod no. 03/2019/20),

deur die SARO op 'n wyse wat—

(i) nie regverdig,gelykmatig, deursigtig, mededingend of koste-effektief was nie; of

(ii) strydig was met toepaslike—

(aa) wetgewing;

(bb) handleidings, riglyne, omsendskrywes, praktyk notas of instruksies wat deur die Nasionale Tesourie of die betrokke Provinsiale Tesourie uitgevaardig is; of

(cc) handleidings, beleid, prosedures, voorskrifte, instruksies of praktyke van, of wat op die SARO van toepassing is,

en enige verwante ongemagtigde, onreëlmatige of vrugtelose en verkwiste uitgawes wat aangegaan is deur die SARO of die Staat.".

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Pretoria op hede die vierde dag van Februarie Twee duisend-vyf-en-twintig.

CM Ramaphosa
President

Op las van die President-in-Kabinet:

M T Kubayi
Minister van die Kabinet

PROCLAMATION NOTICE 256 OF 2025

by the
PRESIDENT of the REPUBLIC of SOUTH AFRICA

SPECIAL INVESTIGATING UNITS AND SPECIAL TRIBUNALS ACT, 1996 (ACT NO. 74 OF 1996): REFERRAL OF MATTERS TO EXISTING SPECIAL INVESTIGATING UNIT: NATIONAL DEPARTMENT OF PUBLIC WORKS AND INFRASTRUCTURE

WHEREAS allegations as contemplated in section 2(2) of the Special Investigating Units and Special Tribunals Act, 1996 (Act No. 74 of 1996) (hereinafter referred to as "the Act"), have been made in respect of the affairs of the National Department of Public Works and Infrastructure (hereinafter referred to as "the Department");

AND WHEREAS the State or the Department may have suffered losses that may be recovered;

AND WHEREAS I deem it necessary that the said allegations should be investigated and civil proceedings emanating from such investigation should be adjudicated upon;

NOW, THEREFORE, I hereby, under section 2(1) of the Act, refer the matters mentioned in the Schedule, in respect of the Department, for investigation to the Special Investigating Unit established by Proclamation No. R. 118 of 31 July 2001 and determine that, for the purposes of the investigation of the matters, the terms of reference of the Special Investigating Unit are to investigate as contemplated in the Act, any alleged—

(*a*) serious maladministration in connection with the affairs of the Department;
(*b*) improper or unlawful conduct by officials or employees of the Department;
(*c*) unlawful appropriation or expenditure of public money or property;
(*d*) unlawful, irregular or unapproved acquisitive act, transaction, measure or practice having a bearing upon State property;
(*e*) intentional or negligent loss of public money or damage to public property;
(*f*) offence referred to in Parts 1 to 4, or section 17, 20 or 21 (in so far as it relates to the aforementioned offences) of Chapter 2 of the Prevention and Combating of Corrupt Activities Act, 2004 (Act No. 12 of 2004), and which offences were committed in connection with the affairs of the Department; or
(*g*) unlawful or improper conduct by any person, which has caused or may cause serious harm to the interests of the public or any category thereof,

which took place between 1 March 2017 and the date of publication of this Proclamation or which took place prior to 1 March 2017 or after the date of publication of this Proclamation, but is relevant to, connected with, incidental or ancillary to the matters mentioned in the Schedule or involve the same persons, entities or contracts investigated under authority of this Proclamation, and to exercise or perform all the functions and powers assigned to or conferred upon the said Special Investigating Unit by the Act, including the recovery of any losses suffered by the State or the Department, in relation to the said matters in the Schedule.

Given under my Hand and the Seal of the Republic of South Africa at Pretoria this fourth day of February Two thousand and twenty-five.

CM Ramaphosa
President

By Order of the President-in-Cabinet:

M T Kubayi
Minister of the Cabinet

SCHEDULE

1. The appointment of travel agents during 2017 for the rendering of travel agency services, including flights, accommodation and vehicle hire, by or on behalf of the Department and payments made in respect thereof in a manner that was—

(i) not fair, competitive, transparent, equitable or cost-effective;
(ii) contrary to applicable—
(i) legislation;
(ii) manuals, guidelines, circulars or instructions issued by the National Treasury or the relevant Provincial Treasury; or
(iii) manuals, policies, procedures, prescripts, instructions or practices of or applicable to the Department,

and any related unauthorised, irregular or fruitless and wasteful expenditure incurred by the Department.

2. Any unlawful or improper conduct by officials or employees of the Department, the applicable suppliers or service providers or any other person or entity, in relation to the allegations set out in paragraph 1 above.

PROKLAMASIE 256 VAN 2025

van die
PRESIDENT van die REPUBLIEK van SUID-AFRIKA

WET OP SPESIALE ONDERSOEKEENHEDE EN SPESIALE TRIBUNALE, 1996 (WET NO. 74 VAN 1996): VERWYSING VAN AANGELEENTHEDE NA BESTAANDE SPESIALE ONDERSOEKEENHEID: NASIONALE DEPARTEMENT VAN OPENBARE WERKE EN INFRASTRUKTUUR

AANGESIEN bewerings soos beoog in artikel 2(2) van die Wet op Spesiale Ondersoekeenhede en Spesiale Tribunale, 1996 (Wet No. 74 van 1996) (hierna na verwys as “die Wet"), gemaak is in verband met die aangeleenthede van die Nasionale Departement van Openbare Werke en Infrastruktuur (hierna na verwys as “die Departement”);

EN AANGESIEN die Staat of die Departement verliese kon gely het wat verhaal kan word;

EN AANGESIEN ek dit nodig ag dat gemelde bewerings ondersoek en siviele geskille voortspruitend uit sodanige ondersoek bereg moet word;

DERHALWE verwys ek hierby, kragtens artikel 2(1) van die Wet, die aangeleenthede in die Bylae vermeld ten opsigte van die Departement, vir ondersoek na die Spesiale Ondersoekeenheid ingestel by Proklamasie No. R. 118 van 31 Julie 2001 en bepaal dat, vir die doeleindes van die ondersoek van die aangeleenthede, die opdrag van die Spesiale Ondersoekeenheid is om soos beoog in gemelde Wet, ondersoek te doen na enige beweerde—

(*a*) ernstige wanadministrasie in verband met die aangeleenthede van die Departement;
(*b*) onbehoorlike of onregmatige optrede deur beamptes of werknemers van die Departement;
(*c*) onregmatige bewilliging of besteding van publieke geld of eiendom;
(*d*) onwettige, onreëlmatige of nie-goedgekeurde verkrygende handeling, transaksie, maatreël of praktyk wat op Staatseiendom betrekking het;
(*e*) opsetlike of nalatige verlies van publieke geld of skade aan publieke eiendom;
(*f*) misdryf bedoel in Dele 1 tot 4, of artikel 17, 20 of 21 (vir sover dit op voornoemde misdrywe betrekking het) van Hoofstuk 2 van die Wet op die Voorkoming en Bestryding van Korrupte Bedrywighede, 2004 (Wet No. 12 van 2004), en welke misdrywe gepleeg is in verband met die sake van die Departement; of
(*g*) onwettige of onbehoorlike optrede deur enige persoon wat ernstige benadeling vir die

belange van die publiek of enige kategorie daarvan veroorsaak het of kan veroorsaak, wat plaasgevind het tussen 1 Maart 2017 en die datum van publikasie van hierdie Proklamasie of wat plaasgevind het voor 1 Maart 2017 of na die datum van publikasie van hierdie Proklamasie, wat relevant is tot, verband hou met, insidenteel of bykomstig is tot, die aangeleenthede vermeld in die Bylae of wat dieselfde persone, entiteite of kontrakte betrek wat ondersoek word kragtens die volmag verleen deur hierdie Proklamasie, en om al die werksaamhede en bevoegdhede wat deur die Wet aan die gemelde Spesiale Ondersoekeenheid toegewys of opgedra is, uit te oefen of te verrig in verband met die genoemde aangeleenthede in die Bylae, insluitend die verhaal van enige verliese wat deur die Staat of die Departement gely is.

Gegee onder my Hand en die Seël van die Republiek van Suid-Afrika te Pretoria op hede die vierde dag van Februarie Twee duisend-vyf-en-twintig.

CM Ramaphosa
President

Op las van die President-in-Kabinet:

M T Kubayi
Minister van die Kabinet

BYLAE

1. Die aanstelling van reisagente gedurende 2017 vir die verskaffing van reisagent dienste, insluitend vlugte, akkommodasie en motorhuur, deur of namens die Department en betalings in verband daarmee gemaak op ‘n wyse wat—

(*a*) nie regverdig, mededingend, deursigtig, billik of koste-effektief was nie; of

(*b*) strydig was met toepaslike—

(i) wetgewing;

(ii) handleidings, riglyne, praktyknotas, omsendskrywes of instruksies wat deur die Nasionale Tesourie of betrokke Provinsiale Tesourie uitgevaardig is; of

(iii) handleidings, beleid, prosedures, voorskrifte, instruksies of praktyke van, of wat op die Department van toepassing is,

en enige verbandhoudende ongemagtigde, onreëlmatige of vrugtelose en verspilde uitgawes wat deur die Department aangegaan is.

2. Enige onreëlmatige of onbehoorlike optrede deur beamptes of werknemers van die Department, die betrokke verskaffers of diensverskaffers of enige ander persoon of entiteit, ten opsigte van die bewerings uiteengesit in paragraaf 1 van hierdie Bylae.

Printed by and obtainable from the Government Printer, Bosman Street, Private Bag X85, Pretoria, 0001
Contact Centre Tel: 012-748 6200. eMail: info.egazette@gpw.gov.za
Publications: Tel: (012) 748 6053, 748 6061, 748 6065

This gazette is also available free online at **www.gpwonline.co.za**