

EMALAHLENI LOCAL MUNICIPALITY

PUBLIC HEALTH BY-LAWS

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The Municipal Manager of the Emalahleni Local Municipality hereby, in terms of Section 13(a) of the Local Government: Municipal Systems Act, 2000 (Act No. 32 of 2000), publishes the Public Health By-laws of the City of Emalahleni, as set out hereunder.

EMALAHLENI LOCAL MUNICIPALITY

PUBLIC HEALTH BY-LAWS

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CHAPTER 1 INTERPRETATION AND FUNDAMENTAL PRINCIPLES

1. Definitions and interpretation

In these By-laws, unless the context otherwise indicates –

“Adequate” when used to describe a standard or manner in which anything required by these By-laws must be done, means the standard or manner that, in the opinion of an environmental health officer, is sufficient to safeguard public health, and to achieve the purpose and apply the principles of these By-laws and “adequately” has a corresponding meaning;

“Approved” when used to describe a particular object, measure or material, means an object, measure or material which has been approved in terms of section 12 as being adequate in specified circumstances to prevent, or reduce to a level acceptable to the Council, the risk of any public health hazard or public health nuisance occurring, continuing or recurring;

“Author of a nuisance” means the person by whose act or default or sufferance the nuisance is caused, exist or is continued;

“Authorised official” means any official of the Council who has been authorised by the Council to administer, implement and enforce the provisions of these By-laws;

“Communicable diseases” means any disease which can be communicated directly or indirectly from any animal or through any agent to any person or from any person suffering there from or who is a carrier thereof, to any other person;

“Council” means –

- a) the Emalahleni Local Municipality established by section 12 of the Municipal Structures Act, 1998 (Act no. 117 of 1998), exercising its legislative and executive authority through its municipal Council; or
- b) its successor in title; or
- c) a structure or person exercising a delegated power or carrying out an instruction, where any power in these By-laws has been delegated or sub-delegated, or an instruction given, as contemplated in section 59 of the Local Government: Municipal Systems Act, 2000 (Act No. 32 of 2000); or
- d) a service provider fulfilling a responsibility under these By-laws, assigned to it in terms of section 81(2) of the Local Government: Municipal Systems Act, or any other law, as the case may be;

“Dwelling” means any house, room, shed, hut, tent, cave, container, shelter, vehicle, boat or any other structure or place whatsoever, any part of which is used or appears intended for use by any human being for sleeping or in which any human being dwells or sleeps and “room” has a corresponding meaning;

“Environmental health officer” means an official appointed by the Council, and who is duly registered as an environmental health officer or environmental health practitioner with the Health Professions Council of South Africa in terms of section 33(1) of the Medical Dental and Supplementary Health Services Professions Act, 1974 (Act No. 56 of 1974);

“Exemption certificate” means a certificate issued in terms of section 10;

“Hot water” means water which has a minimum temperature of 55° C at the point of discharge;

“Municipal area” means the area under the jurisdiction of the Council;

“Municipal manager” means a person appointed as such by the Council in terms of section 82 of the Local Government: Municipal Structures Act, 1998 (Act No. 117 of 1998);

“National Building Regulations and Building Standards Act” means the National Building Regulations and Building Standards Act, 1977 (Act No. 103 of 1977);

“Occupier”, in relation to any premises, means any person –

- a) occupying the premises;
- b) leasing the premises;
- c) who is not occupying the premises but is entitled to do so; or
- d) who manages the premises or a business on the premises on behalf of a person referred to in paragraph (a), (b) or (c);

“Organ of state” means an organ of state as defined in section 239 of the Constitution of the Republic of South Africa Act, 1996 (Act No. 108 of 1996);

“Owner”, in relation to any premises, means –

- a) the person in whose name the title to the premises is registered, and includes the holder of a stand licence;
- b) or if the person referred to in paragraph (a) is dead, insolvent, mentally ill, a minor or under any legal disability, the executor, guardian or other person who is legally responsible for administering that person’s estate;

“Permit” means a public health permit issued by the Council in terms of the section 11;

“Person” means a natural person or a juristic person, and includes an organ of state;

“Pest” means any animal or mammal which may create a public health hazard or public health nuisance if it is present in significant numbers and without limitation, includes rats, mice, flies, mosquitoes, bed bugs, fleas, lice, termites and cockroaches;

“Potable water” means water that complies with the requirements set out in SABS 241: Water for Domestic Supplies;

“Premises” means –

- a) any land without any buildings or other structures on it;
- b) any building or other structure and the land on which it is situated;
- c) any land which adjoins land referred to in paragraph (a) or (b) and any building or other structure on the adjoining land, if that land, building or structure is occupied or used in connection with any activity carried out on the premises referred to in paragraph (a) or (b); or
- d) any vessel, vehicle or movable structure which is used for a scheduled use;

“Prescribed fee” means a fee determined by the Council by resolution in terms of section 10G(7)(a)(ii) of the Local Government Transition Act, 1993 (Act No. 209 of 1993), or any other applicable legislation;

“Public health” means the mental and physical health and well-being of people in the municipal area;

“Public health hazard” means any actual threat to public health, and without limitation, includes –

- a) the circumstances referred to in section 5 (1);
- b) unsanitary conditions;
- c) circumstances which make it easier for a communicable disease to spread;
- d) circumstances which make food or drink, including water for domestic consumption, unhygienic or unsafe to eat or drink; and
- e) circumstances which allow pests to infest any place where they may affect public health;

“Public health nuisance” means the use of any premises or place in a manner which creates conditions that significantly increase the risk of a public health hazard occurring or which compromises any aspect of public health to an extent that is more than trivial or insignificant, and without limitation, includes those circumstances in which a public health nuisance is considered to exist in terms of Schedule 1;

“Public place” means any road, street, thoroughfare, bridge, overhead bridge, subway, foot pavement, footpath, sidewalk, lane, square, open space, garden park, path, bus or taxi rank, servitude or enclosed space vested in the Council and includes any road, place or thoroughfare which is in the undisturbed use of the public or which the public have the right to use;

“Scheduled use” means a use listed in Schedule 1.

Unless the context otherwise indicates, any word or expression which is defined in any Chapter, has the same meaning wherever it is used in these By-laws.

If any provision in these By-laws vests or imposes any power, function or duty of the Council in or on an employee of the Council and such power, function or duty has in terms of section 81(2) of the Local Government: Municipal Systems Act, 2000, or any other law, been assigned to a service provider, the reference to such employee must be read as a reference to the service provider or, where applicable, an employee of the service provider authorized by it.

2. **Purpose**

The purpose of these By-laws is to enable the Council to protect and promote the long term health and well-being of people in the municipal area by -

- a) providing, in conjunction with any other applicable law, an effective legal and administrative framework within which the Council can –
 - (i) manage and regulate activities that have the potential to impact adversely on public health; and
 - (ii) require premises to be properly maintained and managed; and
- b) defining the rights and obligations of the Council and the public in relation to this purpose.

CHAPTER 2 PUBLIC HEALTH

Part 1: Public health principles

3. **Principles**

- a) Every person has a constitutional right to an environment that is not harmful to his or her health or well-being and to have access to sufficient water and the Council has a constitutional duty to strive, within its financial and administrative capacity, to promote a safe and healthy environment.
- b) The risk of a public health hazard occurring, continuing or recurring must be eliminated wherever reasonably possible, and if it is not reasonably possible to do so, it must be reduced to a level acceptable to the Council.
- c) Any person who owns or occupies premises in the municipal area must ensure that it is used for and maintained in a manner that ensures that no public health hazard or public health nuisance occurs on the premises.

- d) Any person who wishes to undertake an activity which creates a risk to public health that is more than trivial or insignificant must –
- i) take all reasonable measures to eliminate that risk, and if that is not reasonably possible, to reduce the risk to a level acceptable to the Council; and
 - ii) bear the costs of taking those measures and of any reasonable costs incurred by the Council in ensuring that the risk is eliminated or reduced to an acceptable level.
- e) The Council must regulate all activities and administer all matters for which it is legally responsible in a manner that –
- avoids creating a public health hazard or a public health nuisance;
 - does not make it easier for any human or animal disease to spread;
 - does not give rise to unsanitary or unhygienic conditions;
 - prevents unsafe food or drink from being eaten or drunk;
 - avoids creating conditions favourable for infestation by pests; or
 - wherever reasonably possible, improves public health in the municipal area.
- f) In dealing with matters affecting public health the Council must –
- adopt a cautious and risk-averse approach;
 - prioritise the collective interests of the people of the municipal area, and of South Africa, over the interests of any specific interest group or sector of society;
 - take account of historic inequalities in the management and regulation of activities that may have an adverse impact on public health and redress these inequalities in an equitable and non-discriminatory manner;
 - adopt a long-term perspective that takes account of the interests of future generations; and
 - take account of, and wherever possible without compromising public health, minimise any adverse effects on other living organisms and ecosystems.

4. Application of principles

- a) The public health principles set out in section 3 must be considered and applied by any person –
- exercising a power or function or performing a duty under these By-laws;
 - formulating or implementing any policy that is likely to have a significant effect on, or which concerns the carrying on of activities likely to impact on, public health in the municipal area;
 - or exercising a public power or function or performing a public duty in the municipal area which is likely to have a significant effect on public health in that area.

Part 2: Public health hazards and public health nuisances

5. Public health nuisances

- 5.1 An owner or occupier of premises creates a public health nuisance if he or she causes or allows –
- a) any premises or part thereof to be of such a construction or in such a state as to be offensive, injurious or dangerous to health;
 - b) any street, stream, pool, lagoon, ditch, gutter, watercourse, sink, cistern, water-closet, earth closet, pail closet, urinal, cesspool, cesspit, drain, sewer, dung pit, slop tank, ash heap or dung heap to be so foul or in such a state or so situated or constructed as to be offensive or to be injurious or dangerous to health;
 - c) any stable, kraal, shed, run or premises used for the keeping of animals or birds and which is so constructed, situated, used or kept as to be offensive or to be injurious or dangerous to health;
 - d) any accumulation of refuse, offal, manure or other matter which is offensive or is injurious or dangerous to health;

- e) any public building to be so situated, constructed, used or kept as to be unsafe or to be injurious or dangerous to health;
- f) any dwelling to be occupied without proper and sufficient supply of potable water within a reasonable distance;
- g) any factory or industrial or business premises not to be kept in a clean state and free from offensive smells arising from any drain, water closet, earth-closet, urinal or any other source, or not ventilated so as to destroy or render harmless and inoffensive as far as practicable any gas, vapour, dust or other impurity generated, or so overcrowded or so badly lighted or ventilated, as to be injurious or dangerous to the health of those employed therein or thereon;
- h) any factory or industrial or business premises to cause or give rise to any smell or effluvia which is offensive or injurious or dangerous to health;
- i) any building, room or structure to be used wholly or partly by a greater number of persons than will allow less than 11,3 m³ of free air space and 3,7 m² of floor space for each person aged 10 years or more and 5,7 m³ of free air space and 1,9 m² of floor space for each person less than 10 years of age;
- j) any other activity, condition or thing declared to be a nuisance by the Minister in terms of the National Health Act, 2003.

5.2 Nuisance Prohibited

- a) No person shall by his default or sufferance cause or permit a nuisance to exist on any premises and every owner and every occupier of any nuisance shall at all times maintain such premises clean and free from any nuisance.
- b) No person shall conduct himself in such a manner as is liable to be injurious or dangerous to health or to create any state or condition of premises, which is injurious or dangerous to health.

5.3 Entry and inspection of nuisance

- a) An environmental health officer or other official of the Council duly authorized thereto may enter and inspect, or make enquiries on any premises with a view to ascertaining the existence or cause of any nuisance thereon or in connection therewith.
- b) The Council may do such work as may be necessary for ascertaining the existence or cause of such nuisance and remedying the same and may recover from the owner or occupier of the premises or from the author of the nuisance, the amount of such owner or occupier or author shall on demand, refund amount to the Council.

5.4 Procedure for abatement of nuisance.

- a) Whenever a nuisance exists or has existed and is liable to recur on any premises, the Council may serve a notice either upon the author of the nuisance or upon the owner or occupier of the premises on which the nuisance exists or has existed and is liable to recur, requiring him to remove or abate the nuisance and to do such work (with or without specifying the nature thereof) within a reasonable time to be specified in the notice, as is necessary for the removal or abatement and prevention of recurrence of the nuisance, as the case may be, provided that-
 - (i) where the nuisance arises from defect of a structural character or
 - (ii) where the premises are unoccupied, the notice shall be served on owner;
 - (iii) where the person causing the nuisance cannot be found and such nuisance does not exist by the act or default of sufferance of the occupier or owner of the premises, the Council may itself take such steps as may be necessary to abate or remove the nuisance or prevent the recurrence thereof.
- b) where any person upon whom such notice has been served fails to comply with the terms thereof, the Council may enter upon the premises to carry such work as may be necessary for the removal or abatement and the prevention of recurrence of the nuisance, as the case may be. The Council may recover the cost incurred by it in carrying out such work from a person shall, on demand refund such amount to the Council.

- c) Where it appears that a nuisance existing within the municipality has been caused either wholly or in part by the act or default of some person outside the municipality, the provisions of this section shall mutatis mutandis apply to such person in respect of such act or default.

5.5 Pest control

- 1) An owner or occupier of premises creates a public health nuisance if -
- a) the premises are maintained in a manner that attracts or harbours rodents or other pests, or is conducive to the breeding thereof;
 - b) flies are being attracted to, or can breed on, the premises, in significant numbers because -
 - (i) insufficiently rotted manure or any other organic material is being kept or used; or
 - (ii) any other substance that attracts flies is used or kept other than for the purposes of trapping or killing flies;
 - c) mosquitoes can breed in significant numbers on the premises because -
 - (i) containers in which mosquitoes can breed, such as tyres, bottles, crockery, and tins, have been left or are kept on the premises;
 - (ii) tanks, barrels and similar containers in which mosquitoes can breed are not fitted with mosquito-proof covers or mosquito wire gauze screens in a manner that prevents mosquitoes gaining access to water contained in them;
 - (iv) gutters and down pipes are sagging or clogged so that stagnant water can accumulate in them; or
 - (iv) approved measures have not been taken to prevent mosquitoes breeding in ponds, excavations, wells, swimming pools or any other stagnant water source on the premises.
- 2) The following measures are approved measures for the purposes of subsection (1)(c)(iv) -
- a) draining accumulated water at least once every seven days;
 - b) covering accumulated water with oil at least once every seven days; and
 - c) in the case of wells, providing a mosquito-proof cover and a pump.

5.6 Air pollution

- 1) An owner or occupier of premises creates a public health nuisance if-
- a) any waste on the premises is burned outside except in an approved appliance;
 - b) ash, grit, soot or smoke is emitted from any chimney or appliance or from any other means on the premises in a manner or quantity that is sufficient to have an adverse impact on public health;
 - c) the erection or destruction of a building or structure causes dust to be discharged into the surrounding atmosphere in a manner or quantity that is sufficient to have an adverse impact on public health; or
 - d) Any dust is generated on, and emitted from the premises due to any activity or process and discharged into the surrounding atmosphere in a manner or quantity that is sufficient to have an adverse impact on public health.

5.7 Premises to be kept clean and free from unsightly accumulations

- 1) no person shall fail to keep any premises owned or occupied by him clean and free from filth, debris, rubbish, glass, paper, rags, tins, timber, old motor wrecks, old chassis of motor vehicles, old parts of motors, old motor tyres, weeds or undergrowth which is unsightly or is likely to become a nuisance or injurious to health or to cause an annoyance to the inhabitants of the neighbourhood.
- 2) If any owner or occupier fails to comply with the provisions of subsection (1), the Council may itself after 21 days, of issuing a written to such owner or occupier, clean such premises at the cost of the owner or occupier.

6. Duty to report public health hazards

- 1) The owner or occupier of premises who knows of a public health hazard on those premises, must within 24 hours of becoming aware of its existence –
 - (a) eliminate the public health hazard; or
 - (b) if the owner or occupier is unable to comply with paragraph (a), take reasonable steps to reduce the risk to public health and forthwith report the existence of the public health hazard to the Council in writing.

7 Prohibition on causing public health nuisances

- 1) No person may cause a public health nuisance anywhere in the municipal area.
- 2) Every owner or occupier of premises must ensure that a public health nuisance does not arise on those premises.

CHAPTER 3 POTENTIALLY HAZARDOUS USES OF PREMISES AND ENFORCEMENT

Part 1: Potentially hazardous uses

8. Duty to list potentially hazardous uses

If the Council reasonably believes that any premises have been, or are likely to be, used for a purpose or in a manner that has caused, or is likely to cause, a public health hazard or to create a public health nuisance unless reasonable measures are taken to avoid the risk or to reduce it to an acceptable level, the Council must list the activity concerned in Schedule 1 and must prescribe measures that must be taken to avoid the risk or reduce it to a level acceptable to the Council.

9. Scheduled uses

- a) Any person who uses premises in a manner or for a purpose listed in Schedule 1 must comply with every provision specified in the Chapter of these By-laws relating to that use, unless that person has been granted an exemption in terms of section 10 from complying with any such provision.
- b) Any person who uses premises in a manner or for a purpose that is listed in Part A of Schedule 1, must obtain a permit in terms of section 11 before commencing that use and must comply with the terms and conditions of that permit.

10. Exemption certificates

- a) Any person who wants to undertake a scheduled use on any premises but wishes to be exempted from complying with any requirement of these By-laws relating to the use concerned, may apply to the Council in accordance with section 13 for an exemption certificate.

- b) The Council may grant an exemption certificate, subject to such conditions as it may impose, if an environmental health officer is satisfied that –
- the measures taken to avoid or reduce the risk to public health arising from the scheduled use are equivalent to or better than the measures required by the relevant requirement of these By-laws; and the scheduled use in respect of which the exemption is required, is not likely to cause a public health hazard or a public health nuisance.

11. Public health permits

- a) Any person who wants to undertake a scheduled use that is listed in Part A of Schedule 1, must apply to the Council in accordance with section 13 for a public health permit.
- b) The Council may issue a public health permit to the owner or occupier of any premises, if an environmental health officer is satisfied that the use for which the permit is required is not likely to cause a public health hazard or a public health nuisance.
- c) A public health permit –
- must be issued subject to conditions aimed at reducing the risk to public health created by the scheduled use, to a level acceptable to the Council;
 - may exempt the permit holder from complying with any relevant provision of these By-laws, if the Council reasonably believes that the permit requires the permit holder to take measures to avoid or reduce the risk to public health arising from the activity that are equivalent to, or better than, the measures required by the relevant provision of these By-laws; and
 - may approve any measure or material in connection with the activity authorised by the permit that must be approved in terms of these By-laws.

12. Approval of measures, objects and materials

- a) The Council may approve any object or material used, or any measure taken, in specified circumstances as being adequate to eliminate the risk of any public health hazard or public health nuisance occurring, continuing or recurring, or to reduce that risk to a level acceptable to the Council.
- b) An object, material or measure referred to in paragraph (a) may be approved by the Council in –
- a public health permit; or
 - guidelines prescribed by the Council in terms of paragraph (c).
- c) The Council may publish guidelines in the Provincial Gazette which describe –
- appropriate measures that can be taken and objects and materials that can be used, to eliminate the risk of any public health hazard or public health nuisance occurring, continuing or recurring, or to reduce that risk to a level acceptable to the Council; and
 - the circumstances in which taking these measures or using these objects or materials are acceptable to the Council.

13. Application procedure

- a) Any person who wants to obtain an exemption certificate or a permit must apply to the Council in writing in a form prescribed by the Council, prior to undertaking the scheduled use concerned.
- b) When the Council receives an application contemplated in paragraph (a), it must ensure that the relevant premises concerned are inspected by an environmental health officer as soon as reasonably possible.

- c) Before deciding whether or not to approve an application contemplated in paragraph (a), the Council –
 - must ensure that any persons in the vicinity of the premises whose health or well-being may be affected if the premises are used for the scheduled use concerned, have been consulted and had an opportunity to make representations; and
 - may require the applicant to provide any further information which the Council considers relevant to enable it to make an informed decision.
- d) In deciding whether or not to issue an exemption certificate or a permit, and what terms and conditions, if any, to include in it, the Council must apply the public health principles set out in section 3.

14. General terms applicable to certificates and permits

- a) An exemption certificate or a permit–
 - is not transferable from one person to another; and
 - applies only to the premises specified in that certificate or permit.
- b) Every exemption certificate or permit must–
 - specify the address and other relevant details regarding the location of the premises concerned;
 - describe the premises concerned;
 - describe the activity concerned;
 - specify terms and conditions imposed, if any; and
 - indicate when it expires.
- c) An applicant must pay a prescribed fee, if determined by the Council, in respect of an application for a permit or exemption certificate and such fee must accompany the application.
- d) The Council may refuse to consider an application until it has been provided with the information that it reasonably requires to make an informed decision and until the prescribed fee has been paid.

15. Suspension, cancellation and amendment of exemption certificates and permits

- a) An environmental health officer may by written notice to the holder of an exemption certificate or permit, suspend, amend or cancel that certificate or permit.
- b) An environmental health officer may suspend or cancel an exemption certificate or permit with immediate effect if –
- c) the environmental health officer reasonably believes that it is urgently necessary to do so to eliminate or to reduce a significant risk to public health posed by a public health hazard or a public health nuisance; or
- d) the holder of such certificate or permit fails to comply with a compliance notice contemplated in section 32 of the Rationalisation of Local Government Affairs Act, in which is stated that such certificate or permit may be suspended or cancelled without further notice if the holder fails to comply with that notice.
- e) An environmental health officer may suspend or cancel an exemption certificate or permit after having given the holder thereof a reasonable opportunity of making representations as to why the permit or exemption certificate should not be suspended or cancelled if –
 - the environmental health officer reasonably believes that it is desirable to do so to eliminate or reduce the risk to public health posed by a public health hazard or a public health nuisance; or
 - the holder of such certificate or permit contravenes or fails to comply with any relevant provision of these By-laws.

- f) An environmental health officer may amend an exemption certificate or permit by endorsing such certificate or permit or by written notice to the holder thereof, if the environmental health officer reasonably believes that it is necessary to do so to protect public health or to take account of changed circumstances since the exemption certificate or permit concerned was issued.

Part 2: Enforcement, remedial work and costs

16. Demolition orders

- 1) If the Council believes that a public health hazard would be eliminated or a public health nuisance would be significantly reduced by demolishing a building or other structure, it may, subject to the provisions of any other law, apply to any court having jurisdiction for an order directing any person to demolish the building or structure or authorising the Council to do so and to recover the costs of doing so from the owner or the occupier of the premises concerned, or from both.
- 2) The Council may not apply to court in terms of subsection (16.1) unless it has given the owner and the occupier of the premises not less than 14 days' notice in writing of its intention to make the application and has considered any representations made within that period.

17. Municipal remedial work

- 1) The Council may, subject to the provisions of any other law, enter any premises and do anything on the premises that it reasonably considers necessary –
 - to ensure compliance with these By-laws or with any compliance notice issued in terms of section 32 of the Rationalisation of Local Government Affairs Act;
 - to reduce, remove or minimise any significant public health hazard; or
 - to reduce, remove or minimise any public health nuisance.

18. Cost orders

- 1) The Council may recover any costs reasonably incurred by it in taking measures contemplated in section 16 from any person who was under a legal obligation to take those measures, including –
 - a person on whom a compliance notice referred to in section 17(a) that required those steps to be taken, was served;
 - the owner or occupier of the premises concerned; or
 - any person responsible for creating a public health hazard or a public health nuisance.
- 2) The municipal manager or his designate may issue a cost order requiring a person who is liable to pay costs incurred by the Council in terms of subsection (18.1), to pay those costs by a date specified in the order and such order constitutes prima facie evidence of the amount due.

**CHAPTER 4:
SANITARY SERVICES**

19. Compulsory connection to municipal sewage system

Every owner of premises to which a municipal sewage service is available, must ensure that all waste water drainage pipes from any bath, wash-hand basin, toilet, shower or kitchen sink is connected to the municipal sewer in an approved manner.

20. Prohibition against obstruction of sanitary services

No person may prevent, obstruct or interfere with any sanitary service provided by the Council.

21. Requirements in respect of toilet facilities

No person being the owner or occupier of any building or premises shall fail to provide in such a building or premises, the following toilet facilities which complies with the provisions of the National Building regulations and Building Standards Act;

- a) for dwellings, hotels, boarding houses, apartments, tenements, hostels and boarding schools, not less than one water closet for every multiple or portion thereof of fifteen persons residing or employed in such premises.
- b) for offices, workshops, factories, warehouses, shops, stores and other premises not elsewhere provided for in this section, not less than one water closet for every multiple or portion thereof of fifteen persons for whom accommodation is provided in or about such premises.
- c) for public buildings, bioscopes, theatres, assembly and amusement halls or other meeting places, not less than one water closet for every multiple of 200 persons or portion thereof for whom accommodation is provided in or on such premises with a minimum of one water closet for each sex and one single stall urinal for every fifty or less males of each class.
- d) for public houses, bars, beer halls, restaurants, tea-rooms, eating houses and billiard rooms, not less than one water closet and one urinal for males and one water closet for females.
- e) for schools:
 - i) for boys –
 - 100 pupils: not less than 3 water closets or 3 meter urinal space with two water closets.
 - 200 pupils: not less than 4 water closets or 4.5 meter urinal space with two extra water closets.
 - 300 pupils: not less than 5 water closets or 6 meter urinal space with 2 extra water closets.
 - For each extra 100 pupils, not less than 4 water closets and 1.5 meter urinal space with one extra water closet.
 - ii) for girls – not less than one water closet for every 20 pupils.

22. Toilets for workers

Every contractor must provide his or her workers with toilet facilities as prescribed by the National Building Regulations and Building Standards Act.

23. Prohibition against use of a bucket toilet under the same roof as a dwelling

No person may provide, erect, retain or use any bucket toilet inside, or under the same roof, as a dwelling.

24. Condition of toilets, urinals, backyards and refuse areas

Every owner or occupier of any premises must keep every backyard, refuse area, toilet, and urinal in a sanitary condition and good state of repair.

25. Separate storage of urine

- 1) Any owner or occupier required by the Council to provide for the separate storage of urine, due to the size, extent of occupation or use of any premises, must comply with any notice issued by the Council calling on him or her to provide an adequate urine tank or an adequate number of urine buckets on the premises.
- 2) Every owner or occupier referred to in subsection (25.1) must use the urine tank or urine bucket exclusively for the reception of urine.

26. Provision of tank for waste liquids in areas without sewers

- 1) Any owner of premises not connected to a public sewer or not provided with other adequate measures for the disposal of waste liquid, must provide the premises with a tank big enough to contain the slops, bath water or other waste water produced on the premises during a period of 48 hours.
- 2) Subject to the provisions of subsection (26.3), premises referred to in subsection (26.1), must be equipped either with –
 - an overhead tank placed in a way that its contents can be gravity fed into the Council's waste removal vehicles; or
 - an adequate filter, pump and indicator, with outlet pipes constructed and placed in a way that the tank may be easily emptied and cleansed.
- 3) The provisions of subsection (26.2) do not apply if –
 - adequate arrangements have been made for dispersing waste water produced on the premises, other than urine, over land associated with the premises concerned; and
 - the waste water is dispersed in a way that will not create a public health nuisance.

27. Pumping of contents of underground tank to surface tank

Any occupier of premises on which both underground and overhead tanks are provided for the storage of waste water, must pump the contents of the underground tank to the overhead tank immediately prior to the overhead tank being emptied by the Council.

28. Blocked or defective outlet pipes

Every owner or occupier of premises must keep any drainage system free from obstruction and in a good condition.

29. Prohibition against urine in slops tanks

No person may discharge or allow any urine or excrement to be discharged into a slops tank situated on any premises.

**CHAPTER 5
PRIVATE SEWAGE WORKS**

30. Permit for provision of service for the removal of human excrement or urine

No person may provide any service for the removal or disposal of human excrement and urine on any premises except in terms of a permit authorising that service.

31. Permit for installation of sewage works

No person may, on any private premises, install, alter, re-site, operate or maintain any septic tank, filter installation or other works for the disposal of sewage, except in terms of a permit authorising that activity.

32. Maintenance of sewage works

Any person operating a sewage works must ensure that it is maintained in a sanitary condition and good state of repair at all times.

33. Disposal of sewage, sewage effluent and wastewater without causing a public health nuisance and/or hazard

No person may dispose of sewage or waste water from any bath, wash-hand basin, toilet, shower or kitchen sink in a way or in a location that may -

- cause dampness in or on any premises;
- endanger the quality of any water supply, surface water, stream or river; or
- create a public health nuisance and/or hazard.

34. Compulsory use of Council's sewage removal service

Every occupier of premises must use the sewage removal service prescribed by the Council for those premises.

CHAPTER 6 WATER

35. Definitions

In this Chapter, unless the context otherwise indicates -

“Domestic consumption” in relation to water, means the use of water for –

- a) human consumption;
- b) preparing or manufacturing food or drink for human consumption;
- c) cleaning vessels or utensils used in the preparation or manufacture of food or drink for human consumption; or
- d) any other domestic purpose.

“Effluent” means any waste water which may be generated as a result of undertaking any scheduled use or an activity which is likely to cause a public health nuisance.

36. Pollution of sources of water supply

No person may pollute or contaminate any catchment area, river, canal, well, reservoir, filter bed, water purification or pumping works, tank, cistern or other source of water supply or storage in a way that creates a public health nuisance or a public health hazard.

37. Dangerous wells, boreholes and excavations

Every owner or occupier of premises must ensure that any well, borehole or other excavation located on his or her premises –

- a) is fenced, filled in or covered over in a way that adequately safeguards it from creating a public health nuisance or public health hazard; and
- b) is not filled in a way, or with material, that may cause any adjacent well, borehole or underground water source to be polluted or contaminated to an extent that may create a public health nuisance or a public health hazard.

38. Provision of adequate water supply

Every owner of premises must provide every resident on the premises with an adequate and readily available potable water supply at all times.

39. Use of water from sources other than the municipal supply

No person may use, or permit to be used, any water obtained from a source other than the municipal water supply for domestic consumption, unless the water concerned has been approved for that purpose.

40. Furnishing of particulars of the source of water

- 1) Any owner or occupier of premises on which a well, borehole, spring, dam, river or other water source is located, the water of which is used for domestic consumption, must within 14 days of receiving a notice from the Council calling on him or her to do so, provide the Council with all particulars of the water source reasonably available to the owner or occupier.
- 2) An owner or occupier of premises contemplated in subsection (40.1), must, if requested to do so by the Council, and at his or her own cost, furnish to the Council a certificate of analysis and bacteriological investigation issued by an analyst, as defined in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), in respect of any water supply on that premises used for domestic consumption.
- 3) If water from a borehole is used for domestic consumption, a certificate of analysis as contemplated in subsection (40.2), must be submitted to Council annually or at any time on request of an environmental health officer.

41. Notice of the sinking or digging of boreholes or wells

- a) No person may sink or dig, or cause or permit to be sunk or dug, a well or borehole, to obtain water, unless –
 - it is done so in accordance with any relevant law; and
 - he or she has given the Council at least 14 days' written notice of his or her intention to do so.
- b) The notice referred to in subsection (41)(a), must state the proposed location and the purpose for which the water is to be used.

42. Storm water runoff from premises which may impact on public health

- a) Every owner or occupier of premises must erect adequately designed, constructed and maintained hydraulic and hydrological structures on those premises -
 - to divert the maximum storm water runoff, which could be expected within a period of 24 hours with an average frequency of recurrence of once in 100 years, from any part of the premises on which any waste, likely to create a public health nuisance, is or was handled, produced, stored, dumped or spilled;
 - to collect all polluted runoff water from any part of the premises on which waste, likely to create a public health nuisance is or was handled, produced, stored, dumped or spilled, for reuse, treatment or purification;
 - to separate all effluent from storm water systems;
 - to prevent the erosion or leaching of material from any slimes dam, ash dam and any dump or stock-pile on the premises, and to contain any eroded or leached material in the area where it originated;
 - to prevent any waste or waste water from entering any borehole, well, spring, vlei or water course; and

- to prevent any adverse impact on the quality of surface and ground water occurring, due to the location of any dump, stock-pile, dam, drain, canal, conduit, sewer or any other structure on the premises.
- b) An owner or occupier of premises –
- must keep all water passages open and free of obstruction from matter which may impede the flow of water or effluent;
 - may not locate any dump within the one hundred year flood line of any water resource;
 - may not use coal, coal discard, carbonaceous material or any other material for the construction of any slurry, evaporation or catchment dam, or any embankment, road or railway in a way likely to create a public health nuisance;
 - must construct bund walls around any tank, or group of tanks, containing any substance that can create a public health nuisance, of a size that is capable of containing the volume of the largest tank in the event of any unlawful or accidental discharge from the tank or group of tanks; and
 - must clean any industrial surface area so as to prevent the pollution of storm water which may result in an adverse impact on the quality of any surface or ground water.

43. Containment of waste water

Any dam, conduit or channel used for the containment of waste water must have a free board of at least 0.5 metres above the highest level of precipitation which could be expected within a period of 24 hours with an average frequency of recurrence of once in 100 years.

CHAPTER 7 OFFENSIVE TRADES

44. Definitions

In this Chapter, unless the context otherwise indicates -

“Effluent” means any waste water which may be generated as a result of undertaking any scheduled use or an activity which is likely to cause a public health nuisance;

“Offensive trade” means any business listed below or business which involves an activity listed below:

- a) panel beating or spray painting;
- b) operating a waste recycling plant including oil and petroleum product recycling;
- c) scrap yard or scrap metal dealing;
- d) blood boiling, bone boiling, tallow melting, fat melting or fat extracting, soap boiling, tripe boiling or cleaning, skin storing, bone storing, hide boiling, skin curing, blood drying, gut scraping, leather dressing, tanning or glue or size making;
- e) charcoal burning, brick burning, lime burning;
- f) manure making or storing or compost making;
- g) parchment making;
- h) manufacturing malt or yeast;
- i) cement works, coke-ovens or salt glazing works;
- j) sintering of sulphurous materials;
- k) viscose works;
- l) ore or mineral smelting, calcining, puddling or rolling of iron or other metal, conversion of pig iron into cast iron, reheating, tempering, hardening, forging, conversion or compounding of carbon with iron or other metals;
- m) works for the production of carbon bisulphide, cellulose lacquer, cyan or its compounds, hot pitch or bitumen, pulverized fuel, pyridine, liquid or gaseous sulphur dioxide or sulphur chlorides;

- n) works for the production of amyl acetate, aromatic ethers, butyric acid, caramel, enamelled wire, glass, hexamine, lampblack, B-naphthol, resin products, salicylic acid, sulphated organic compounds, sulphurous paints, ultramarine, zinc chloride or zinc oxide;
- o) or the refining or processing of petrol, oil or their products;

“offensive trader” means any person who owns, conducts or carries on an offensive trade.

45. Permit requirement

No person may conduct an offensive trade in or on any premises, except in terms of a permit authorising such trade.

46. Requirements for premises

No person may conduct an offensive trade in or on any premises unless -

- a) the floors of the premises are constructed of cement concrete or a similar impervious material, brought to a smooth finish;
- b) the floors of the premises are adequately graded and drained for the disposal of effluent to an approved disposal system;
- c) the inside walls, except where glazed or glass brick or glazed tiles are used, are plastered, brought to a smooth finish and painted with a light-coloured, washable paint;
- d) the surface of any backyard or open space is paved with concrete or similar impervious material, brought to a smooth finish;
- e) the premises are provided with adequate light and ventilation as prescribed in the National Building Regulations and Building Standards Act;
- f) an adequate supply of running potable water is provided;
- g) an adequate number of portable containers constructed of iron or another non-absorbent material, equipped with closely fitting lids, are provided for the removal of all waste and waste water from the premises;
- h) adequate means are provided for the disposal of all effluent arising from the manufacturing or other process performed on the premises;
- i) adequate accommodation is provided for the storage of all finished products, articles or materials which are used in the manufacturing or other process and which may –
 - (i) discharge offensive or injurious effluent or liquid; or
 - (ii) decompose in the course of the work or trade;
- j) adequate means are provided to control the discharge in the open air of any noxious, injurious or offensive gas, fume, vapour or dust produced during any handling, preparation, drying, melting, rendering, boiling or grinding process or storage of material;
- k) adequate sanitary fixtures are provided as prescribed in the National Building Regulations and Building Standards Act;
- l) a perimeter wall made of brick or some other impervious material, with a minimum height of 2 metres, is constructed around the premises;
- m) all gates to the premises are of solid construction with a minimum height of 2 metres;
- n) all perimeter walls and gates adequately screen activities on the premises from public view; and
- o) all materials are stacked or stored on the premises below the height of the perimeter screening;
- p) adequate separate change-rooms for males and females, where five or more persons of the same sex are employed, must be provided containing –
 - (i) an adequate metal locker for every employee;
 - (ii) a wash-hand basin provided with a supply of running hot and cold potable water; and
 - (iii) an adequate supply of soap and disposable towels at every wash-hand basin;
- q) if no change-room has been provided in terms of paragraph (p) –
 - (i) a wash hand basin with a supply of running hot and cold potable water, must be provided in an accessible position; and
 - (ii) an adequate metal locker must be provided for every employee in the work area.

47. Duties of offensive traders

Every offensive trader must -

- a) maintain the premises in a clean, hygienic and good condition at all times;
- b) maintain all walls and floors of the premises in a manner and condition that prevents the absorption of any waste or waste water;
- c) maintain all machinery, plant, apparatus, furniture, fittings, tools, implements, vessels, containers, receptacles and vehicles in a clean, hygienic and good condition at all times;
- d) prevent any waste accumulating on the premises; and
- e) prevent the emission of noxious, injurious or offensive gases, fumes, vapours or dust generated during any handling, preparation, drying, melting, rendering, boiling or grinding process or storage of any material on the premises.

48. Liquid refuse from bone and tripe boiling

- 1) Every bone boiler and every tripe boiler must adequately cool all waste water before it is discharged into any sewer or other receptacle.
- 2) The cooling process referred to in subsection (48.1), must take place in a manner that prevents the generation of any noxious and injurious effluent.

49. Liquids, tanks and tubs in leather making

Every fell-monger, leather dresser or tanner must –

- a) renew and dispose of the liquid from every tank or other receptacle used on the premises to wash or soak any skin or hide, other than a lime pit, at adequate intervals and in an adequate manner;
- b) clean the entire tank or other receptacle every time it is emptied;
- c) clean every tub or other receptacle used to contain a solution of the material known as "pure".

50. Storage of rags, bones and waste

No trader in rags, bones or waste may place or store, or cause or permit to be stored, rags, bones or waste in any part of the premises concerned which is –

- inhabited by people; or
- not adequately ventilated.

**CHAPTER 8
HAIRDRESSING, BEAUTY AND COSMETOLOGY SERVICES**

51. Definitions

In this Chapter, unless the context otherwise indicates -

"Body piercing" means the piercing of the skin for the purpose of inserting any foreign object;

"Cosmetology or beauty service" includes, but is not limited to, any one or more of the following services:

- a) Manicure, pedicure, nail technology, or the application of artificial nails or nail extensions, whatever the substance used;
- b) eyebrow shaping and plucking including the application of false or artificial eyebrows or eyelashes and tinting of eyelashes;
- c) cosmetic and camouflage makeup of the face and its features, whether by permanent, semi permanent or temporary means;
- d) facial skin care;

- e) removal of unwanted or superfluous hair from any part of the body by any means, other than shaving, including by means of waxing, chemical depilatories, electrical or mechanical means, whether or not any apparatus, appliance, heat, preparation or substance is used in any of these operations;
- f) body piercing and tattooing for cosmetic purposes;
- g) massaging;
- h) body bronzing by means of ultraviolet radiation or any similar method; or
- i) body contouring including all forms of slimming;

“Hairdressing” includes, but is not limited to, any one or more of the following services:

Shampooing and cleansing, conditioning and treating hair; chemical reformation of the hair including permanent waving, relaxing and straightening of the hair; hair colouring, including tinting, dyeing and colouring by means of permanent, semi-permanent or temporary means, including the use of colour rinses, shampoos, gels or mousses and lightening by means of tints, bleaches, highlights or high lifting tints or toners; hair cutting and shaping; barbering services including shaving and singeing of hair; or the adding to hair of natural and artificial hair and hair extensions, board work, pastiche, wig-making or the performing of any operation specified in paragraphs (a) to (e) on a wig or hairpiece to be worn by any person; or trichology and trichological treatment of the hair including the treatment of abnormalities and disorders of the hair;

“Salon” means any place where any or more of the following services are performed for gain:

- Hairdressing service;
- cosmetology or beauty service;
- body piercing and tattooing; or
- massaging service;

“Salon service” means any one or more or a combination of the practices or services generally and usually performed by a person rendering service in the hairdressing, cosmetology or beauty service industry including any massage, body piercing and tattooing service.

52. Permit requirement

No person may operate a salon except in terms of a permit authorising that activity.

53. Requirements for premises

No person may operate a salon on any premises which do not comply with the following requirements:

- a) Adequate lighting and ventilation, as prescribed in the National Building Regulations and Buildings Standards Act, must be provided;
- b) all shelves, fixtures and table tops on which instruments are placed must be constructed of an approved material that is durable, non-absorbent, and easy to clean;
- c) water and toilet facilities must be provided as prescribed in the National Building Regulations and Building Standards Act;
- d) adequate facilities, with a supply of running potable water, must be available for the washing of hair and hands;
- e) an approved system for the disposal of waste water must be provided;
- f) adequate storage facilities must be provided;
- g) the walls and floors must be constructed of a material that is easy to clean and which prevents cut hair from being dispersed; and
- h) the premises may not be used for the storage and preparation of food or for sleeping unless any area for that purpose is clearly separated by an impervious wall.

- i) adequate separate change-rooms for males and females, where five or more persons of the same sex are employed, must be provided containing –
 - an adequate metal locker for every employee;
 - a wash-hand basin provided with a supply of running hot and cold potable water; and
 - an adequate supply of soap and disposable towels at every wash-hand basin;
- j) if no change-room has been provided in terms of paragraph (i) –
 - (i) a wash hand basin with a supply of running hot and cold potable water, must be provided in an accessible position; and
 - (ii) an adequate metal locker must be provided for every employee in the work area.
- k) No person shall carry out any hair dressing activities on an open space.

54. Duties of salon operators

Any person operating a salon must –

- a) maintain the premises, tools, equipment and clothing in a hygienic and good condition at all times;
- b) equip the premises with an adequate means to disinfect and sterilise instruments and equipment that may come into direct contact with any customer's hair or skin;
- c) provide employees on the premises with approved protective clothing and equipment;
- d) collect all hair clippings and other waste in an approved container after every service;
- e) store or dispose of waste in an approved manner;
- f) adequately train any person working on the premises;
- g) not permit any animal on the premises unless it is a guide dog accompanying a blind person; and
- h) ensure that every person working in the salon complies with the requirements of this section and sections 55 and 56.

55. Required minimum health standards for the operation of a salon

Any person operating or employed in, a salon must take the following measures:

- a) Adequately disinfect the following instruments after each use:
 - Razors;
 - blades;
 - nail files;
 - scissors;
 - clippers;
 - hairbrushes;
 - combs;
 - bristle brushes;
 - metal clips; and
 - rollers;
- b) adequately sterilise the following instruments after each use:
 - any instrument used for body piercing or tattooing;
 - any instrument which has come in contact with blood or any other body fluid;
- c) wash and clean all plastic and cloth towels after each use;
- d) dispose of all disposable gloves or other disposable material after each use;
- e) wash all aprons and caps daily;
- f) wash his or her hands with soap and water or disinfectant before and after rendering each service to a client;
- g) wear disposable gloves when providing one of the following salon services:
 - any chemical service;
 - any hair implant;
 - body piercing; and
 - tattooing;
- h) wash all walls, floors, chairs and other surfaces in the premises at least once a day with a disinfectant or household detergent;

- i) dispose of all waste water, sharp instruments, bloodied and otherwise contaminated towels and towelling paper in an approved manner;
- j) store razors, blades, needles and other sharp instruments separately in a "sharp instrument" box;
- k) adequately treat any injury or wound which may occur on the premises;
- l) clean and disinfect all surfaces that have been contaminated by blood after each service; and
- m) keep an approved first aid kit on the premises at all times.

56. Prohibition against the use of salon premises for other purposes

- a) Any person operating a salon must ensure that the premises are used exclusively for that purpose.
- b) Any person who wants to prepare any beverage for customers on the premises of a salon, must provide a separate area, equipped with a facility for cleaning crockery and utensils, for that purpose.

**CHAPTER 9
DRY-CLEANING AND LAUNDRY ESTABLISHMENTS**

57. Definitions

In this Chapter, unless the context otherwise indicates –

"Dry-cleaning or Laundry business" means any business in which clothes or other fabrics are cleaned with water or other solvents, or clothes or fabrics are ironed;

"Dry-cleaning or Laundry receiving depot" means premises used for the receipt, storage and dispatch of clothes or other fabrics in connection with a dry cleaning or laundry business.

58. Premises for dry-cleaning or laundry businesses

No person may conduct a dry-cleaning or laundry business on premises which do not comply with the following requirements:

- a) a work-room or area used for housing dry-cleaning machines, washing-machines, ironing boards, presses and other fixed or movable equipment, with a minimum unobstructed floor area of 2,5 m² per person employed on the premises, must be provided;
- b) adequate separate areas for marking clean and dirty articles must be provided with -
 - (i) tables with an impervious surface;
 - (ii) adequate washable containers for dirty articles; and
 - (iii) hanging rails and shelves constructed of an impervious material in the area for marking clean articles;
- c) a separate room or area with separate designated counters, with impervious surfaces, must be provided for the receipt and dispatch of articles;
- d) a store-room or facility for the storage of packing material and other articles must be provided and equipped with adequate packing shelves of which the lowest shelf must be at least 250 mm above floor level;
- e) adequate separate change-rooms for males and females, where five or more persons of the same sex are employed, must be provided containing -
 - (i) an adequate metal locker for every employee;
 - (ii) a wash-hand basin provided with a supply of running hot and cold potable water; and
 - (iii) an adequate supply of soap and disposable towels at every wash-hand basin;
- f) if no change-room has been provided in terms of paragraph (e) –
 - (i) a wash hand basin with a supply of running hot and cold potable water, must be provided in an accessible position; and
 - (ii) an adequate metal locker must be provided for every employee in the work area;

- g) a tea kitchen with a single-basin stainless steel sink, with a supply of running hot and cold potable water, must be provided;
- h) separate toilets for males and females must be provided which comply with the provisions of the National Building Regulations and Building Standards Act;
- i) every toilet and change-room must be clearly gender designated;
- j) all internal walls must be constructed of an impervious material, brought to a smooth finish and painted with a light-coloured washable paint;
- k) all ceilings must be dust-proof, smoothly finished, and painted with a light-coloured washable paint;
- l) all floor surfaces must be constructed of cement or some other adequate impervious material, brought to a smooth finish and properly drained;
- m) the minimum height from floor to ceiling of any room or area must be 2,4 metres;
- n) adequate lighting and ventilation, as prescribed by the National Building Regulations and Building Standards Act must be provided;
- o) all machinery and equipment must be equipped with adequate suction fans to remove any noxious gas, steam and hot air from any room and to release it in the open air in an adequate manner;
- p) all machinery and equipment must be placed so that there is free access to all areas around and underneath each machine or item of equipment, to enable those areas to be adequately cleansed; and
- q) a separate pre-rinsing area must be provided on any premises where nappies are laundered.

59. Premises for dry-cleaning or laundry receiving depots

No person may operate a dry-cleaning or laundry receiving depot on premises which do not comply with the following requirements:

- a) A separate room or area with a minimum width of two metres must be provided for the receipt and dispatch of articles;
- b) fifty percent of the floor space of the room referred to in paragraph (a) must be unobstructed;
- c) a wash-hand basin with a supply of running potable water must be provided;
- d) an adequate supply of soap and disposable towels must be provided at every wash-hand basin;
- e) all internal wall and ceiling surfaces must be constructed of an impervious material, brought to a smooth finish and painted with a light-coloured washable paint;
- f) all floor surfaces must be constructed of cement or other impervious material, brought to a smooth finish;
- g) lighting and cross-ventilation, as prescribed by the National Building Regulations and Building Standards Act, must be provided;
- h) adequate washable containers for storing dirty articles must be provided;
- i) adequate quantities of hanging rails or impervious shelves for the storage of clean articles must be provided;
- j) adequate designated counters, with impervious surfaces, must be provided separately for the receipt and dispatch of dirty and clean articles; and
- k) an adequate metal locker must be provided for every person employed in the receiving depot.

60. Premises for coin-operated laundries

No person may operate a coin-operated laundry on premises which do not comply with the following requirements:

- a) separate toilet and hand washing facilities for the different sexes, as prescribed in the National Building Regulations and Building Standards Act, must be provided;
- b) an adequate area must be provided where ironing is done on the premises; and
- c) any machine on the premises must be installed in accordance with any applicable law.

61. General requirements for dry-cleaning and laundry businesses

Any person conducting a dry-cleaning or laundry business or in charge of premises on which a dry-cleaning, laundry or receiving depot exists, must,

- a) keep the premises, all fittings, equipment, appliances, machinery, containers and business vehicles in a clean, hygienic and good condition at all times;
- b) separate dirty articles from clean articles at all times, including when in transit;
- c) use a change-room solely for changing;
- d) ensure that every person who handles clean or dirty articles wears adequate protective clothing at all times;
- e) keep protective clothing in a clean and sound condition at all times;
- f) store protective clothing in a locker when it is not being worn;
- g) affix the name and business address, in clear lettering, to the outside of any business vehicle;
- h) ensure that the premises are not directly connected to any food premises, new clothing shop, hairdresser or any other area from which contamination might occur;
 - i) comply with the requirements of the following legislation at all times:
 - (i) the Occupational Health and Safety Act, 1993 (Act No. 85 of 1993); and
 - (ii) the Atmospheric Pollution Prevention Act, 1965 (Act No. 45 of 1965);
- j) place all piping in the building, not chased into the walls, at least 100 mm away from all walls or floors and comply with the provisions of the National Building Regulations and Building Standards Act;
- k) insulate all steam piping with an adequate material; and
- l) dispose of all waste water in an approved manner.

CHAPTER 10 SWIMMING POOLS AND SPA-BATHS

62. Definitions

In this Chapter, unless the context otherwise indicates –

“Spa-bath” means a structure constructed of an approved material, provided with a controlled circulating water supply and used for bathing, excluding a spa bath situated at a private home which is not used for commercial purposes;

“Spa-bath keeper” means any person who owns or controls the operation of a spa-bath;

“Swimming pool” means a structure with a controlled water supply used for swimming or bathing, including a children’s swimming and paddling pool, but excluding a swimming pool at a private home which is not used for commercial purposes;

“Swimming pool keeper” means any person who owns or controls the operation of a swimming pool.

63. Requirements for premises

No person may operate a swimming pool or spa bath in or on any premises which do not comply with the following requirements:

- a) readily accessible change-rooms, showers and toilet facilities must be provided separate for each sex in compliance with the National Building Regulations and Building Standards Act;
- b) every swimming-pool must be surrounded by a wall or fence as prescribed by the National Building Regulations and Building Standards Act;
- c) the surface of the floor area surrounding any spa-bath or swimming-pool must be constructed of an impervious, non-slip material;
- d) an approved chemical gas mask must be provided at the chlorinator installation;

- e) if so instructed in writing by an environmental health officer, an oxygen or air breathing apparatus must be provided; and
- f) an adequate number of refuse receptacles must be provided on the premises.

64. Duties of spa-bath keepers

Every spa-bath keeper must –

- a) keep the premises in a safe, clean and sanitary condition and in good repair at all times;
- b) provide a properly maintained approved first-aid box in a prominent, easily accessible and protected position;
- c) purify, treat and maintain the spa-bath water to an adequate quality level at all times;
- d) provide and maintain, in good working order, equipment for testing the quality of the spa-bath water;
- e) be capable of undertaking routine tests on the water quality in the spa-bath and interpreting the tests results; and
- f) maintain a daily record of the spa-bath water quality.

65. Duties of swimming pool keepers

Every swimming pool keeper must –

- a) keep the premises in a safe, clean and sanitary condition at all times;
- b) provide a properly maintained approved first-aid box in a prominent, easily accessible and protected position;
- c) be qualified and proficient in life saving, rendering first aid, use of a resuscitation appliance, the operation of the swimming pool and testing and maintaining the safety of the swimming pool water;
- d) ensure that the swimming pool water is purified, treated and maintained to an adequate quality at all times;
- e) provide and maintain, in proper working order, equipment for testing the quality of the swimming pool water;
- f) be capable of undertaking routine tests on the water quality in the swimming pool and interpreting the tests results; and
- g) maintain a daily record of the swimming pool water quality.

66. Water supply

- 1) Unless the prior written approval of an environmental health officer has been obtained, no person operating a spa-bath or swimming pool may use water from a source other than a municipal supply to clean, fill or maintain the water level in a swimming pool or spa-bath.
- 2) An environmental health officer must –
 - a) take samples of a swimming pool or spa-bath water, at intervals which he or she considers appropriate for the purpose of a chemical analysis or bacteriological examination of that water;
 - b) submit the samples to an analyst authorised in terms of section 12 of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 to conduct an analysis.

67. Safety of water

Every spa-bath keeper and swimming pool keeper must ensure that the water in the spa-bath or swimming pool complies with the following requirements:

- a) it must be free from floating, suspended or settled debris or swimming organisms and the walls, floor, access ladders or steps and gutters must be free from slime and algae;
- b) the pH value of the water must be not less than 7 and not greater than 8;
- c) where chlorine based disinfectants are used, a minimum free available chlorine residual of 0,5 mg/l, with a maximum free available chlorine residual of 3 mg/l, must be maintained;
- d) if a disinfectant other than chlorine is used, the residual level must be equivalent

- e) in effect to the requirements of paragraph (c);
- e) the total viable bacteriological count of any sample submitted for analysis, must not exceed 100 organisms per ml of water; and
- f) Escherichia coli type 1 bacteria must not be present in any 100 ml of water.

68. Order and behaviour

No person may –

- a) interfere with a spa-bath keeper or swimming pool keeper in the execution of his or her duties;
- b) allow any dog or other pet belonging to him or her or under his or her care to enter or to remain within the premises of a spa-bath or swimming pool, unless it is a guide dog accompanying a blind person;
- c) enter or remain in any premises of a spa-bath or swimming pool if he or she knows or suspects that he or she may be suffering from any communicable or contagious disease; and
- d) urinate, defecate, spit or blow his or her nose in a spa-bath or swimming pool.

CHAPTER 11 NURSING HOMES

69. Definitions

In this Chapter, unless the context otherwise indicates –

“General practice” when used to describe the purpose for which a nursing home is used, means all medical, gynaecological and surgical cases, excluding maternity cases;

“Maternity home” means any nursing home, or part thereof, dealing exclusively with maternity cases;

“Nursing home” means any premises where the nursing or care of patients is carried on for gain, but does not include –

- a) any institution owned or controlled by the Government of the Republic of South Africa or a Provincial Administration; or
- b) any consulting room, dental surgery or home for aged persons.

70. Use of premises

- 1) Any person who operates a nursing home may use it for the purpose of either a maternity home or for general practice, but not for both those functions, unless –
 - a) the nursing home carried on business prior to the promulgation of these By-laws; or
 - b) the nursing home –
 - (i) complies with the requirements of subsection (2);
 - (ii) is in possession of a permit authorising that activity; and
 - (iii) complies with the requirements of any relevant Town Planning Scheme.
- 2) Any person who operates a nursing home may use the premises concerned as a maternity home and for general practice, subject to compliance with the following requirements:
 - a) One part of the premises must be set aside exclusively as a maternity area for maternity cases and another part must be set aside exclusively as a general practice area for general practice;
 - b) No room, passage, stairway, hall, corridor, lift, external entrance or exit or other portion of the premises may be used in common for any purpose whatsoever, except those that are used for the purpose of –
 - laundries;
 - central sterilising unit, including ancillary units and stores;

- pathological laboratories;
 - kitchens, sculleries, washing-up facilities, larders and any associated storage space;
 - storage space for unused or adequately sterilised stores;
 - an administrative office other than an office used to admit and discharge patients;
 - central pharmaceutical units;
 - mortuaries; and
 - workshops;
- c) access to any common area may not be gained from the maternity area by going through the general practice area, and vice versa;
- d) any common area leading from the two exclusive areas must be adequately ventilated;
- e) there may not be any direct means of access between the two exclusive areas;
- f) there may not be any opening, aperture or gap in any common wall dividing the two exclusive areas which could allow air to pass from one area to the other;
- g) every floor of one exclusive area, which is located immediately above the other exclusive area, must be made of reinforced concrete or other impervious material;
- h) no member of the nursing or ward domestic staff who has performed duties in one exclusive area may, within 24 hours thereafter, perform duties in or enter the other exclusive area in an official capacity or in uniform;
- i) the uniforms and protective clothing worn by persons employed in the common area and the two exclusive areas, must be clearly distinguishable from one another;
- j) no furniture, equipment, utensils, apparatus, linen, blankets or any other articles located in a common area, may be taken to any exclusive area until they have been adequately sterilised;
- k) all furniture, equipment, utensils, apparatus and other articles, excluding linen, blankets, kitchen utensils, catering equipment, crockery, medical, surgical instruments and other incidental items, used in or intended for use in the two exclusive areas, must be clearly marked to indicate in which of the those areas they are used or originated;
- l) no article identified for use in the one exclusive area may be taken into or kept in the other exclusive area unless a certificate is obtained from an environmental health officer that the article has been adequately sterilised;
- m) all articles issued from the common area for use in the two exclusive areas, must be returned to the common area;
- n) no article issued for use in one exclusive area may be used in the other exclusive area until it has been returned to the common area for adequate sterilisation;
- o) no patient from the maternity area may be accommodated, nursed or cared for in the general practice area, and vice versa; and
- p) no person shall bring any animal, poultry or bird onto the premises.

71. General requirements

No person may operate a nursing home which does not comply with the following requirements:

- a) Separate residential accommodation must be provided for staff required to reside on the premises;
- b) separate bathrooms and toilets must be provided in accordance with section 85(b) and (c), for each of the following classes of person:
- (i) Patients;
 - (ii) Nursing staff; and
 - (iii) Domestic staff;
- c) the bathrooms and toilets must be designated for each sex and must be laid out in a manner that satisfies an environmental health officer;
- d) an adequate supply of running hot and cold potable water, drawn from the Council's main supply, must be provided;

- e) a water-borne sewerage system connected to the Council's sewer, a septic tank or other disposal system approved by the city engineer of the Council and an environmental health officer in writing, must be provided;
- f) adequate accommodation for the administrative purposes of the nursing home must be provided;
- g) adequate storage accommodation for articles that are reasonably necessary to store on the premises, must be provided;
- h) an adequate kitchen and scullery, having regard to the size and layout of the nursing home, must be provided;
- i) adequate accommodation and facilities for the storage and refrigeration of food must be provided;
- j) a separate linen room, containing adequate cupboards or shelves for the storage of clean linen, must be provided;
- k) an incinerator, adequate for the complete incineration of any combustible article placed in it, must be provided;
- l) any laundry located on the premises, must comply with the provisions of these By-laws;
- m) no autopsy may be performed on the premises, other than in a room which is used solely for the reception of dead bodies and is constructed as follows:
 - (i) The room must be divided from any other room by a solid wall;
 - (ii) the floor and walls must be constructed of an impervious material brought to a smooth finish;
 - (iii) all tables in the room must have impervious tops;
 - (iv) a sink, supplied with hot and cold running potable water, must be provided; and
 - (v) an adequate drainage system must be provided;
- n) adequate facilities must be provided for the hygienic handling and disposal of flowers, vases and other related materials;
- o) fire prevention equipment, which in the opinion of the chief fire officer of the Council is adequate, must be provided and maintained on the premises;
- p) a fire escape, the stairs of which are a minimum of 1 metre wide with landings at each turning point measuring a minimum of 2.2 metres by 1.7 metres, must be affixed to the premises;
- q) the premises must provide adequate accommodation for the storage of any spare equipment, including particularly heavy equipment and gas cylinders, in a manner that will not obstruct any passages or exits to the premises; and
- r) an emergency stand-by electrical plant must be provided which is adequate to provide an immediate alternative supply of electricity to –
 - (i) each operating theatre throughout the period of any power failure; and
 - (ii) any part of the nursing home to ensure the continued operation, throughout the period of the failure, of all electrically operated appliances and equipment which, in the opinion of an environmental health officer, are or may be life saving.

72. Floor requirements

No person may operate a nursing home, unless the following are provided on each floor:

- a) A duty-room equipped in accordance with section 83;
- b) adequate sluicing facilities, taking into account the number of beds on the floor;
- c) a dressing room fitted with adequate sterilising equipment, containing impervious shelves for the storage of sterile drums and other equipment, and used exclusively for –
 - (i) the sterilisation or preparation of instruments, dressings and other equipment; and
 - (ii) the treatment of patients;
- d) a ward kitchen equipped with a sink with hot and cold running potable water, a refrigerator, a stove and cupboards for crockery and cutlery: Provided that a floor does not require a separate ward kitchen if all the needs of that floor are adequately catered for by the premises' main kitchen;
- e) an adequate room or cupboard for the storage of clean linen;
- f) a portable receptacle for the collection of soiled linen;

- g) a room reserved exclusively for sorting and handling linen: Provided that such separate linen rooms are not required, if the entire premises are adequately served by one such room;
- h) a room for the storage of any spare equipment including heavy equipment and gas cylinders; and
- i) where accommodation is provided for children under the age of six years, a separate milk room for the storage and preparation of milk and other children's foods, unless a ward kitchen adequately fulfils this purpose.

73. Maintenance and construction

No person may operate a nursing home in or on premises which do not comply with the following requirements:

- a) The premises must be kept in good and hygienic condition at all times;
- b) all walls must be constructed of brick, stone, concrete or other impervious material;
- c) except where glazed or glass bricks, glazed tiles or other similar material with a hard and smooth surface have been used, the internal walls of operating theatres, sterilizing rooms, wards, labour wards, scrubbing-up rooms, dressing-rooms, duty-rooms, kitchens, sculleries, pantries, food store-rooms, milk rooms, bathrooms, toilets, sluice-rooms, wash-houses and mortuaries must be –
 - (i) plastered and brought to a smooth finish; and
 - (ii) covered with a light-coloured washable paint, adequate plastic finish or other approved material;
- d) the angles formed between each floor and wall, and between two walls, in operating units, wards, labour wards, sluice-rooms, milk rooms, bathrooms, toilets and kitchens, must be rounded;
- e) the floors of wards must be constructed of concrete, hardwood or other durable material, brought to a smooth finish and maintained in this way at all times;
- f) the floors of operating theatres, sterilizing rooms, wards, including labour wards, scrubbing-up rooms, dressing-rooms, duty-rooms, kitchens, sculleries, pantries, food store-rooms, milk rooms, bathrooms, toilets, sluice-rooms, wash-houses and mortuaries must be made of cement concrete or other impervious material brought to a smooth finish and maintained in this way at all times;
- g) all ceilings must be constructed so as not to attract dust; and
- h) the ceilings of operating theatres, labour wards, sterilizing rooms and scrubbing-up rooms must have a hard, smooth and washable surface.

74. Ventilation

No person may operate a nursing home which does not comply with the provisions of the National Building Regulations and Building Standards Act with regard to adequate light and ventilation.

75. Ward requirements

No person may operate a nursing home which does not comply with the following requirements in respect of each ward:

- a) All ceilings must have a minimum height of three metres, except in the case of existing nursing homes where the height may be a minimum of 2.6 metres as long as the floor area of the ward is sufficient to provide 22 m³ of air space for every bed;
- b) the size of the floor area must be such as to provide a minimum of 8, 5 m² of floor space for every bed;
- c) no bed may be placed –
 - (i) within 750mm of any wall on the side of a bed or wall fixture, other than a wash-hand basin or central-heating radiator; or
 - (ii) within one metre of any other bed;

- d) no space left between beds in terms of paragraph (c), may be obstructed in any manner;
- e) the following must be displayed on the outside of each ward door:
 - (i) The number of the ward; and
 - (ii) the number of patients that may be accommodated in the ward;
- f) an adequate number of easily accessible wash-hand basins, complying with the following requirements, must be placed inside each ward:
 - (i) The basins must be of adequate size for scrubbing up; and
 - (ii) the basins must be provided with an adequate supply of hot and cold running potable water;
- g) no room, any of the windows of which are situated less than 1.5 metres from an object which obstructs its light, may be used as a ward; and
- h) every ward must have a door opening directly onto a passage.

76. Maternity homes

Any person who operates a maternity home must, in addition to the requirements for nursing homes, comply with the following requirements:

- a) One or more rooms, as an environmental health officer may think fit to avoid overcrowding and congestion, must be set aside for each of the following purposes:
 - (i) a nursery;
 - (ii) a labour ward;
 - (iii) a delivery ward; and
 - (iv) a milk room;
- b) every delivery ward must have a scrubbing-up basin, with a supply of hot and cold running potable water, the taps of which are designed for operation by elbow or by foot;
- c) newborn infants must be kept in the nursery except when brought to their mothers for feeding or for some other specific purpose, except that the infants may be kept with their mother at all times if there are no more than two maternity cases in a ward;
- d) the floor area of any delivery ward in which a maximum of two maternity cases are accommodated, must provide a minimum of 10 m² for each bed and crib;
- e) one separate crib for each baby, each with a minimum of least 2 m² of floor space, must be provided in every nursery;
- f) the cribs must be situated as follows:
 - (i) A minimum of 750 mm from any other crib; or
 - (ii) a minimum of 300 mm from any wall on the side of the crib or wall fixture, excluding a wash-hand basin or a central-heating radiator;
- g) a baby's bathing and changing-room, fitted with adequate baby bathing equipment, must adjoin every nursery; and
- h) every milk room must be provided with –
 - (i) a sink made of porcelain, enamel or stainless steel and a wash-hand basin with hot and cold running potable water;
 - (ii) a refrigerator;
 - (iii) tables with impervious tops; and
 - (iv) adequate equipment for sterilising utensils used in the handling of milk.

77. Operating theatres

Any person who operates a nursing home which receives patients in need of surgical treatment must provide an operating theatre used exclusively for surgical operations, which complies with the following requirements:

- a) Every operating theatre must be provided with -
 - (i) a scrubbing-up room or bay, which must immediately adjoin the operating theatre;
 - (ii) a sterilising room;
 - (iii) a theatre sluice-room; and
 - (iv) a recovery room;

- b) the sterilising room, which adjoins an operating theatre, must be separated by a swing door or other approved type of door;
- c) the sluice-room, sterilising room and recovery room must be reasonably accessible from the operating theatre; and
- d) one sluice-room, sterilizing room and recovery room may be used to serve more than one operating theatre.

78. Ablution and sanitary requirements

Any person who operates a nursing home must ensure that the premises complies with the following requirements:

- a) All bathrooms must be fitted with porcelain enamel or cast-iron enamel baths with a supply of hot and cold running potable water;
- b) the following number of baths and toilets must be provided for patients:
 - (i) In a maternity home –
 - the ratio of toilets to patients must not be less than 1:8; and
 - the ratio of bathrooms to patients must not be less than 1:12;
 - (ii) in any other nursing home –
 - the ratio of toilets to patients must not be less than 1:12; and
 - the ratio of bathrooms to patients must not be less than 1:12;
- c) the following number of baths and toilets must be provided for nursing staff, domestic staff and other employees:
 - (i) the ratio of each of toilets and bathrooms to nursing and domestic staff must not be less than 1:12 respectively; and
 - (ii) the ratio of each of toilets and bathrooms or shower cubicles to other employees must not be less than 1:12 respectively;
- d) in calculating the number of toilets in terms of paragraph (b), no account must be taken of any toilet contained in a bathroom; and
- e) every toilet must be equipped with an adequate flushing system maintained in proper working order.

79. Sluice-rooms

Any person who operates a nursing home must ensure that every sluice room located on the premises –

- a) is a minimum of 7 m² in area and has a minimum width of 2.2 metres;
- b) opens into a well-ventilated passage and is accessible to every ward which it serves;
- c) has a sluice-pan of approved design and equipped with an adequate flushing system maintained in proper working order;
- d) has smooth and impervious shelves or other adequate apparatus for the storage of bed-pans or other sanitary utensils;
- e) has, in the case of a maternity home, adequate apparatus for sterilizing bed-pans by steam or boiling water and in the case of a nursing home carrying on a general practice, adequate apparatus for cleaning bed-pans;
- f) has an impervious receptacle, with a tight fitting lid and of adequate size, for the reception of soiled dressings; and
- g) is used only for –
 - (i) the storage and cleansing of bed-pans and other sanitary utensils;
 - (ii) the temporary deposit of soiled dressings; and
 - (iii) the testing of urine.

80. Kitchens and sculleries

Any person who operates a nursing home must ensure that any kitchen and scullery located on the premises complies with the following requirements:

- a) Every draining board and top of every table installed, whether as a new installation or by way of replacement, must be constructed of stainless steel, enamelled metal or of another adequate smooth and impervious material;
- b) every sink installed, whether as a new installation or by way of replacement, must –
 - (i) be constructed of stainless steel;
 - (ii) have two compartments each with hot and cold running potable water; and
 - (iii) together with its draining board, be installed at least 100mm away from any wall;
- c) any wall within 600mm of any part of a sink, draining board or of any table on which food is prepared or handled, must be tiled or treated in some other adequate manner to a minimum height of 1.35 metres above the floor;
- d) a receptacle with a tight fitting lid suitable for the reception of kitchen refuse, must be provided;
- e) the receptacle must be kept tightly shut and emptied at least once a day into an external refuse receptacle; and
- f) a hood or canopy of adequate size, having a flue at least 300mm in diameter and which emits fumes and gasses in such a manner that it creates no public health nuisance, must be provided immediately over any stove where cooking is carried out on the premises.

81. Storage of foodstuffs

Any person who operates a nursing home must ensure that–

- a) all crockery, cutlery and foodstuffs are stored in a hygienic place and manner;
- b) adequate refrigeration facilities are provided for the storage of perishable foodstuffs; and
- c) any room in which fruit and vegetables are stored is adequately ventilated and equipped with heavy wire shelves and racks.

82. Layout of rooms

No person who operates a nursing home may do so unless the rooms referred to in sections 87 and 88 comply with the following additional requirements:

- a) The rooms may not be situated in, or share an entrance with, any –
 - (i) ward or room used for sleeping;
 - (ii) sluice-room; or
 - (iii) toilet and urinal;
- b) the rooms must be provided with adequate racks, shelves and other means to store bulk goods at a minimum height of 225mm above the floor;
- c) adequate lighting and ventilation, as prescribed by the National Building Regulations and Building Standards Act, must be provided.

83. Medicines and poisons

Any person who operates a nursing home must ensure that–

- a) a room or cupboard, of adequate size is set aside, to be used solely for the storage of medicines and drugs;
- b) every room or cupboard set aside in terms of paragraph (a), is kept locked at all times except when medicines or drugs are being removed from it or returned to it; and
- c) within that room or cupboard, a separate lockable cupboard or locker is reserved for the storage of poisons, habit-forming drugs and potentially dangerous drugs.

84. Sterilisation

Any person who operates a nursing home must provide adequate apparatus for the sterilisation of instruments.

85. Laundering

If laundering is carried out on the premises of a nursing home, this must take place in accordance with the provisions of Chapter 9.

86. Reception rooms for soiled articles

Any person who operates a nursing home must ensure that—

- a) the reception room for soiled articles is used exclusively for receiving and sorting soiled articles;
- b) a wash-hand basin, supplied with running hot and cold potable water is provided, in each reception room;
- c) each reception room is mechanically ventilated in a manner that ensures that any air generated in the room is discharged into the atmosphere; and
- d) a separate reception room is provided in any maternity home and used exclusively for receiving and sluicing of baby napkins.

87. Laundry rooms

If laundering is carried out on the premises of a nursing home, the premises that are used for such laundering must comply with the requirements for premises on which a laundry business is conducted as contemplated in section 65 of these By-laws.

88. Storage rooms

Any person who operates a nursing home must ensure that —

- a) any storage room is used exclusively for the storage and distribution of those articles intended to be stored in such storeroom;
- b) any storage room contains adequate moveable shelving made of impervious material;
- c) every shelf is a minimum height of 225 mm above the floor;
- d) containers used for the reception or conveyance of soiled or laundered articles are adequately marked so that they can be easily distinguishable from one another; and
- e) all persons employed in any part of the laundry are provided with, and wear, caps covering their hair and clean overalls made of light-coloured material, of a design approved by an environmental health officer.

89. Linen

Any person who operates a nursing home must ensure that at all times, all linen provided in the premises is —

- a) of good quality;
- b) maintained in good repair; and
- c) available in a quantity adequate to ensure the prompt replacement of soiled articles.

90. Refuse receptacles

Any person who operates a nursing home must provide an adequate number of refuse receptacles on the premises.

91. Accommodation for nursing staff

No person may operate a nursing home unless —

- a) adequate sleeping accommodation is provided for the resident nursing staff employed on the premises;

- b) adequate arrangements are made for the separation of the sleeping accommodation of members of the staff on day duty and those on night duty, so as to avoid the undue disturbance of staff sleeping; and a dining-room and separate recreation room is provided for the nursing staff: Provided that one room may be used as a dining and recreation room if the room is adequate for both purposes.

CHAPTER 12 KEEPING OF ANIMALS

92. Definitions

In this Chapter, unless the context otherwise indicates -

“**Agricultural holding**” means the same as defined in the applicable Town Planning Scheme;

“**Animal**” means any cattle, sheep, goat, horse, mule, donkey, pig, rabbit and wild animal;

“**Aviary**” means an enclosure used for the keeping of birds, other than poultry but does not include a portable cage;

“**Battery system**” means the method of keeping poultry or rabbits in cages in either single rows or tier formation within a building or structure;

“**Cattery**” means premises in or upon which –

- a) boarding facilities for cats are provided; or
- b) cats are bred for commercial purposes;

“**Enclosure**” in relation to an animal, means any kraal, pen, paddock, cage or other fenced or enclosed area erected to confine an animal from escaping or roaming freely on the remainder of the premises;

“**Keeper**” means –

- a) in relation to any animal, the owner of the animal or any other person responsible for feeding and caring for the animal;
- b) in relation to a battery system, cattery, kennels, pet parlour or pet shop means the person who owns the business of which it forms part of and the person in charge of the premises in which the animals are kept;

“**Kennels**” means premises in or upon which –

- boarding facilities for dogs are provided;
- dogs are bred for commercial purposes;
- dogs are kept for the purposes of being trained or hired out with or without handlers; or
- dogs are kept for commercial security purposes;

“**Livestock**” means horses, cattle, sheep, goats, pigs, mules, donkeys and poultry;

“**Pet**” means a domestic animal, bird or poultry kept in a household for companionship or amusement;

“**Pet parlour**” means any premises where beauty treatment is given to pets by washing, drying, brushing, clipping, trimming or by attending to their nails or teeth;

“**Pet shop**” means the premises on which the business of keeping and selling of pets is carried out;

“Poultry” means fowls, ducks, muscovite ducks, geese, turkeys, pigeons, peacocks and domestic guinea-fowls;

“Poultry house” means any roofed-over building or structure in which poultry is kept, other than one in which a battery system is operated;

“Poultry run” means any unroofed wire mesh or other enclosure in which poultry is kept, whether or not it is attached to a poultry house;

“Proclaimed township” means an approved township as contemplated in sections 79, 103, 111 and 141(4) of the Town Planning and Townships Ordinance, 1986, (Ordinance No. 15 of 1986), or a township approved in terms of any prior law relating to townships;

“Rabbit hutch” means any roofed-over building or structure in which rabbits are kept, other than one in which a battery system is operated;

“Rabbit run” means any unroofed wire mesh or other enclosure in which rabbits are kept, whether or not it is attached to a rabbit hutch;

“Stable” means any building or structure used to accommodate livestock other than poultry;

“Wild animal” means an animal of a species that is not generally domesticated and without limitation includes all animals indigenous to South Africa other than domesticated guinea-fowls.

Part 1: General provisions relating to the keeping of animals

93. Application of Chapter

- 1) Subject to the provisions of subsection (2), the provisions of this Chapter do not apply to -
 - a) any agricultural show where animals are kept on a temporary basis; and
 - b) any laboratory where animals are kept for research purposes.
- 2) The provisions of section 119 apply to the keeping of animals at any agricultural show and at research laboratory.
- 3) No person may, subject to the provisions of section 96, keep or allow to be kept, any animal other than an approved pet on an erf in a proclaimed township, provided the keeping of such pet does not create or constitute a nuisance
- 4) If at any time it appears to an authorized official that the keeping of poultry or rabbits on an erf or agricultural holding, in respect of which a permit has been granted, is likely to constitute a nuisance or danger to the public health, that official may -
 - (a) cancel the permit; or
 - (b) prohibit the keeping of such poultry or rabbits.
- 5) An authorized official must serve a notice on the permit holder or the owner of the erf or agricultural holding concerned, informing him or her of a decision in terms of subsection (1) and instruct the owner to comply with the requirements within the period stated in such notice, which must be at least 48 hours.
- 6) An authorized official must as soon as a permit has been cancelled, notify the permit holder of that fact in writing.
- 7) An authorized official may, subject to the foregoing provisions of this section, issue a new permit if he is satisfied that the reason for the cancellation no longer exists or that there is no reason why a new permit should not be issued.

Part 2: Keeping of cattle, horses, mules and donkeys

94. Requirements for premises

No person may keep any cattle, horse, mule or donkey in a stable or enclosure that does not comply with the following requirements:

- a) every wall and partition of the stable must be constructed of brick, stone, concrete or other durable material;
- b) the internal wall surfaces of the stable must be constructed of smooth brick or other durable surface brought to a smooth finish;
- c) the height of the walls to the wall plates of the stable must –
 - if the roof is a pitched roof be 2,4 metres;
 - if the roof is a flat roof be 2,7 metres;
 - if the roof is a lean to roof be a mean height of 3 metres with a minimum of 2,4 metres on the lowest side;
 - in the case of a stable which has an opening along the entire length of one of its long sides be not less than 2 metres;
- d) the stable must have a floor area of at least 9 m² for each head of cattle, horse, mule or donkey accommodated in it;
- e) lighting and ventilation must be provided by openings or glazed opening windows or louvers totalling at least 0,3 m² for each animal to be accommodated in it except in the case of a stable open along the entire length of one of its long sides;
- f) the lowest point of every opening, window or louvers must be at least 1,8 metres above floor level;
- g) the floor of the stable must be constructed of concrete or other durable and impervious material brought to a smooth finish graded to a channel and drained in terms of section 143;
- h) any enclosure must have an area of at least 10 m² for each head of cattle, horse, mule or donkey accommodated in it and the fencing must be strong enough to prevent the animals from breaking out;
- i) no enclosure or stable may be situated within –
 - (i) 15 metres of the boundary of any land, property, dwelling or other structure used for human habitation; or
 - (ii) 50 metres of any water resource or water supply intended or used for human consumption; and
- j) there must be a water supply adequate for drinking and cleaning purposes next to every stable or enclosure.

95. Duties of keeper of cattle, horses, mules and donkeys

Any person who keeps any cattle, horse, mule or donkey must -

- a) maintain the premises, and any equipment, apparatus, container or receptacle used in connection with keeping the animal, in a clean and sanitary condition and in good repair;
- b) provide portable manure storage receptacles of an impervious material and with close fitting lids;
- c) keep every manure storage receptacle on a platform constructed of concrete or other durable and impervious material near the stable or enclosure;
- d) if there is so much manure and bedding that storage receptacles are impractical, provide a manure container or area complying with the following requirements:
 - The manure container or area must be roofed and enclosed by three walls constructed of brick, concrete or other durable material plastered to a smooth finish; and
 - the floor must be of smoothly finished concrete that is inclined so that it drains to a water channel along the full length of the open side, which is at least 150mm in diameter and is kept filled with water;
- e) remove all the manure from the stable and enclosure at least once every 24 hours and place it in the manure storage receptacles or manure container or area until it is removed from the premises;
- f) remove the contents of the manure storage receptacles or manure container or area from the premises at least once every second day and dispose of the manure in a way which will not create a public health nuisance;
- g) remove all bedding from the stable at least once a week and store it in the manure receptacles or manure container or area until it is removed from the premises;

- h) store all saddles, bridles, harnesses and other equipment or articles used in connection with the keeping of the animals, in a storeroom or other adequate storage facility; and
- i) store all feed in a rodent-proof storeroom and all loose feed in rodent-proof receptacles with close fitting lids.

Part 3: Keeping of goats and sheep

96. Application

The provisions of sections 97 and 98 also apply to the temporary keeping of a goat on any premises for the provision of milk for medical reasons.

97. Requirements for premises

- 1) No person may keep goats or sheep in –
 - a) an enclosure which does not comply with the following requirements:
 - (i) the minimum overall floor area must be 30 m²; and
 - (ii) at least 1,5 m² of floor space must be provided for every goat or sheep accommodated in it; or
 - b) a stable which does not comply with the following requirements:
 - (i) every wall must be constructed of brick, stone, concrete or other durable material;
 - (ii) every wall must be at least 2 metres in height and have a smooth internal finish;
 - (iii) the floor must be constructed of concrete or other durable and impervious material brought to a smooth finish and graded to a channel drained in terms of section 143;
 - (iv) at least 1,5 m² of floor space must be provided for every goat or sheep accommodated in it with an overall minimum floor area of 6 m²; and
 - (v) lighting and ventilation openings totalling at least 0,15 m² per goat or sheep must be provided.
- 2) No person may keep goats or sheep in an enclosure or stable within –
 - a) 15 metres of any boundary of any land, dwelling, building or other structure used for human habitation; or
 - b) 50 metres of any water resource or water supply intended or used for human consumption.
- 3) Every person must provide a water supply adequate for drinking and cleaning purposes situated next to or in every enclosure or stable used to accommodate goats or sheep.

98. Duties of keeper of goats and sheep

Any person who keeps goats or sheep must -

- a) maintain the premises and any equipment, apparatus, container or receptacle used in connection with keeping the animal in a clean and sanitary condition and in good repair;
- b) provide portable manure storage receptacles of an impervious material and with close fitting lids;
- c) keep every manure storage receptacle on a platform that enables the surface underneath the receptacle to be cleaned;
- d) remove all manure from the enclosure or stable at least once every seven days and place it in the manure storage receptacles;
- e) remove the contents of the manure storage receptacles from the premises at least once every seven days and dispose of the manure in a way that will not create a public health nuisance; and
- f) store all feed in a rodent-proof storeroom and all loose feed in rodent-proof receptacles with close fitting lids in the storeroom.

Part 4: Keeping of poultry

99. Application

The provisions of sections 100 and 101, do not apply to any person keeping ten or less poultry.

100. Permit requirement

No person may keep more than 10 poultry on an erf in a proclaimed township or 100 poultry on premises zoned for agricultural purposes except in terms of a permit authorising that activity.

101. Requirements for premises

No person may keep poultry in premises which do not comply with the following requirements:

- a) In relation to a poultry house –
 - (i) every wall must be constructed of brick, stone, concrete or other impervious material and must have a smooth internal surface;
 - (ii) the floor must be constructed of concrete or other impervious material brought to a smooth finish;
 - (iii) the upper floor of a two or more story structure must be constructed of an impervious and easily cleanable material;
 - (iv) the minimum floor area must be –
 - 0,20 m² for each grown fowl, duck, muscovite duck or guinea fowl;
 - 0,5 m² for each grown goose, turkey or peacock; and
 - 0, 14 m² for each grown pigeon; and
 - (v) the minimum aggregate floor area must be 4 m²;
- b) a poultry run, if provided, must be enclosed with wire mesh or other durable material;
- c) in relation to a building or structure housing a battery system –
 - (i) every wall, if provided, must be at least 2,4 m high, must be constructed of concrete, stone, brick or other impervious material and must have a smooth internal surface;
 - (ii) if walls are provided, the building must be ventilated and lighted by means of mechanical ventilation and artificial lighting or by obtaining natural ventilation and light through openings or opening windows of an area not less than 15% of the floor area of the building or structure;
 - (iii) the floor must be constructed of concrete or other impervious material brought to a smooth finish and if required by an environmental health officer, the floor surface must be graded and drained by means of a channel drained in terms of section 143;
 - (iv) if no walls are provided, or the walls are made of metal, the floor must be provided with a curb at least 150 mm high around its edges;
 - (v) the cages of the battery system must be made of an impervious material; and
 - (vi) if required by an environmental health officer, a tray of an impervious material must be fitted under every cage for the collection of manure;
- d) a water supply adequate for drinking and cleaning must be provided in or next to every poultry house and poultry run and in or next to a building or structure housing a battery system;
- e) no poultry house, poultry run, or building or structure housing a battery system, may be constructed within 3 metres of –
 - (i) any dwelling or other building or structure used for human habitation; and
 - (ii) any place where foodstuffs are stored or prepared for human consumption; or
 - (iii) the nearest boundary of any land;
- f) feed must be stored in an adequate rodent-proof storeroom;
- g) adequate washing facilities must be provided for the cleaning of the cages;
- h) if required by an environmental health officer, due to the amount of manure stored on the premises awaiting removal, a storage area complying with the following requirements must be provided:

- (i) A roofed platform constructed of concrete or other impervious material;
- (ii) the platform's outside edges must have a minimum curb of 100 mm high;
- (iii) the platform must be graded and drained in terms of section 118; and
- (iv) the roof of the platform must extend a minimum of 1 metre beyond the edges of the base of the platform.

102. Duties of keeper of poultry

Any person who keeps poultry must -

- a) ensure that all poultry is kept within a poultry house, poultry run or building or structure housing a battery system;
- b) maintain the premises and any equipment, apparatus, container or receptacle used in connection with keeping the poultry, in a clean, sanitary condition and in good repair;
- c) maintain the premises and every poultry house, poultry run or building or structure housing a battery system and all cages clean and free from pests;
- d) ensure that the poultry do not disturb or hinder the comfort, convenience, peace or quiet of the public;
- e) provide portable manure storage receptacles of an impervious material and with close fitting lids and keep the manure storage receptacles on a platform;
- f) remove all manure and other waste from a poultry house and poultry run at least once every 48 hours and once every four days from a building or structure housing a battery system;
- g) place the manure and other waste matter in manure storage receptacles;
- h) remove the contents of the manure storage receptacles from the premises at least once every seven days and dispose of the manure in a way which will not create a public health nuisance; and
- i) take adequate measures to keep the premises free of flies, cockroaches and rodents and to prevent offensive odours arising from the keeping of poultry on the premises.

Part 5: Keeping of rabbits

103. Application

The provisions of sections 105(b), (c), (d), (f) and (g), and 106(d), (f) and (g), do not apply to any person keeping ten or less rabbits.

104. Permit requirements

No person may keep more than 5 adult rabbits on an erf in a proclaimed township or more than 20 adult rabbits on premises zoned for agricultural purposes, except in terms of a permit authorising that activity.

105. Requirements for the premises

No person may keep rabbits in premises which do not comply with the following requirements:

- a) In relation to a rabbit hutch -
 - (i) every wall must be constructed of brick, stone, concrete or other impervious material and must have a smooth internal surface;
 - (ii) the floor surface must be –
 - constructed of concrete or other impervious material brought to a smooth finish;
 - situated at least 150 mm above ground level;
 - and graded to a channel drained in terms of section 118, if required by an environmental health officer;
 - (iii) adequate ventilation must be provided; and
 - (iv) the rabbit hutch must be adequate in size to allow free unobstructed movement of animals kept therein.

- b) any rabbit run must be enclosed with wire mesh or other durable material and constructed in a way that prevents the escape of rabbits from the run;
- c) in relation to a building or structure housing a battery system –
 - (i) every wall must –
 - be at least 2,4 metres high;
 - be constructed of concrete, stone, brick or other durable material; and
 - must have a smooth internal surface;
 - (ii) if walls are provided, the building or structure must be ventilated and lighted by means of natural openings or windows of an area not less than 15% of the floor area of the building or structure;
 - (iii) the floor must be constructed of concrete or other impervious material brought to a smooth finish, and if required by an environmental health officer, the floor surface must be graded to a channel drained in terms of section 118;
 - (iv) if no walls are provided, or the walls are made of metal, the floor must be provided with a curb at least 150 mm high around its outside edges; and
 - (v) every cage must be constructed of an impervious material and fitted with trays of an impervious material for the reception of manure;
- d) a water supply adequate for drinking and cleaning purposes must be provided in or next to every rabbit hutch or building or structure housing a battery system;
- e) no person may erect a rabbit hutch, rabbit run or building or structure housing a battery system within five metres of –
 - (i) any dwelling, building or other structure used for human habitation;
 - (ii) any place where foodstuffs are stored or prepared for human consumption; or
 - (iii) the nearest boundary of any land;
- f) an adequate rodent-proof storeroom must be provided for the storage of feed; and
- g) adequate washing facilities must be provided for the cleaning of cages.

106. Duties of keepers of rabbits

Any person who keeps rabbits must -

- a) keep all rabbits within the rabbit hutch, rabbit run or building or structure housing a battery system;
- b) maintain the premises and any equipment, apparatus, containers or receptacles used in connection with keeping rabbits, in a clean, sanitary condition and in good repair;
- c) maintain the premises free from offensive odours and every rabbit hutch, rabbit run or building or structure housing a battery system and all cages clean and free from pests;
- d) provide portable manure storage receptacles of an impervious material with close-fitting lids which receptacles must be kept on a platform;
- e) remove all manure and any other waste matter from the rabbit hutch, rabbit run or building or structure housing a battery system, at least once every 48 hours;
- f) keep the manure and waste in manure storage receptacles until it is removed from the premises; and
- g) remove the contents of the manure storage receptacles from the premises at least once every seven days and dispose of the contents in a way which will not create a public health nuisance.

Part 6: Keeping of birds other than poultry

107. Requirements for the premises

No person may keep any bird, other than poultry, in an aviary which does not comply with the following requirements:

- a) the aviary must be constructed of durable rodent-proof material;
- b) adequate access must be provided for cleaning purposes;
- c) if the aviary is constructed above ground level, its base must be constructed of an impervious and durable material and must be situated a minimum of 300 mm above ground level;

- d) the aviary may not be situated within three metres of any building or structure, boundary fence or boundary wall; and
- e) a water supply adequate for drinking and cleaning purposes must be situated in or next to every aviary.

108. Duties of keepers of aviaries

Any person who keeps birds in an aviary must -

- a) ensure that the aviary and the premises are kept in a clean condition and free from pests;
- b) provide and use rodent-proof facilities for the storage of bird food; and
- c) ensure that the birds do not disturb the comfort, convenience, peace or quiet of the public.

Part 7: Kennels and catteries

109. Requirements for premises

No person may use premises as kennels or a cattery except in terms of a permit authorising that activity and unless the premises comply with the following requirements:

- a) Every dog or cat must be kept in an enclosure which complies with the following requirements:
 - (i) the enclosure must be constructed of impervious materials and must provide adequate access for cleaning purposes;
 - (ii) the floor must be constructed of concrete or other impervious material brought to a smooth finish and graded to a channel 100 mm wide, extending the full width of the floor, which channel must be graded and drained into a gully connected to the Council's sewer by means of a pipe 100 mm in diameter; and
 - (iii) a curb 150 mm high must be provided along the edge of the channel, referred to in subparagraph (ii), to prevent any storm water runoff entering the channel; and
 - (iv) the enclosure must be adequate in size to allow free unobstructed movement of animals kept therein.
- a) Subject to the provisions of paragraph (c), every enclosure referred to in paragraph (a), must be provided with an adequate roofed shelter that complies with the following requirements:
 - (i) every wall must be made of brick, stone, concrete or other impervious material;
 - (ii) every wall must have a smooth internal surface;
 - (iii) the floor must be made of concrete or other impervious material brought to a smooth finish; and
 - (iv) every shelter must have adequate access for cleaning and eliminating pests;
- c) a dog kennel which complies with the following requirements may be provided instead of the shelter contemplated in paragraph (b):
 - (i) the kennel must be constructed of an approved weatherproof and insulating material or other similar material;
 - (ii) the kennel must be movable;
 - (iii) the kennel must be placed on a base constructed of concrete or other impervious material with an easily cleanable finish; and
 - (iv) a sleeping board, which will enable the dog to keep dry, must be provided in any kennel that does not have a waterproof base;
- d) a concrete apron extending at least one metre wide around the edges of the enclosure must be provided;
- e) the apron must be graded and drained in a way that drains storm water away from the enclosure;
- f) a water supply, adequate for drinking and cleaning purposes, must be provided in or adjacent to the enclosure;
- g) any cage in which cats are kept must be constructed of durable impervious material and in a manner that it may be easily cleaned; and
- h) no shelter, enclosure or kennel may be situated within five metres of any –
 - (i) dwelling or other building or structure used for human habitation;
 - (ii) place where food is stored and prepared for human consumption; or

- (iii) the boundary of the premises.

110. Food preparation areas

Any keeper of kennels or a cattery who is so instructed by an environmental health officer must provide a separate room or roofed area for the preparation of food which complies with the following requirements:

- a) The floor of the room or roofed area must be constructed of concrete or other impervious material brought to a smooth finish;
- b) the internal wall surfaces of the room or roofed area must be smooth and easily cleanable;
- c) adequate washing facilities for food bowls and utensils must be provided; and
- d) a rodent-proof storeroom must be provided for the storage of food.

111. Duties of a keepers of kennels or catteries

Any person operating kennels or a cattery must –

- a) maintain the premises, equipment and every vessel, receptacle or container and sleeping board used in connection with the kennels or cattery in a clean, sanitary condition and in good repair;
- b) provide portable storage receptacles, of an impervious material with close fitting lids, for the storage of dog and cat faeces;
- c) remove all faeces and other waste matter from the enclosure and shelter at least once every 24 hours and place it in the receptacles referred to in paragraph (b);
- d) remove the contents of the storage receptacles from the premises at least twice every seven days and dispose of it in a manner that will not create a public health nuisance;
- e) store all loose food in receptacles, with close fitting lids, in the food store;
- f) provide adequate refrigeration facilities to store perishable foods on the premises;
- g) provide adequate separate refuse receptacles, with close fitting lids, on the premises for refuse other than faeces;
- h) keep any sick dog or cat isolated from any other animals; and
- i) maintain the premises free from offensive odours and every enclosure, shelter, kennel, cage or food store clean and free from pests.
- j) ensure that no dog or cat disturbs the comfort, convenience, peace and quiet of the public.

Part 8: Pet shops and pet parlours

112. Requirements for premises

No person may operate a pet shop or pet parlour in or on any premises which do not comply with the following requirements:

- a) Any wall and partition must –
 - (i) be constructed of brick, concrete or other impervious material;
 - (ii) have a smooth and easily cleanable internal surface; and
 - (iii) be painted with a washable paint or other adequate finish;
- b) all floor surfaces must be constructed of concrete or other impervious material brought to a smooth finish;
- c) all ceilings must be dust proof and easily cleanable;
- d) at least one wash hand basin, with a supply of running hot and cold potable water, must be provided for employees and the ratio of wash hand basins to persons employed on the premises must not be less than 1:15;
- e) the wash hand basins, referred to in subparagraph (d), must be drained in terms of section 118;
- f) adequate storage facilities must be provided;
- g) facilities for the washing of cages, trays and other equipment must be provided in the form of either –

- (i) a curbed and roofed over platform with a minimum surface area of 1,5 m², raised at least 100 mm above the floor and constructed of concrete or other impervious material brought to a smooth finish, which platform must be provided with a supply of running potable water; or
- (ii) a stainless steel sink or trough of adequate size with drainage board and provided with a supply of running potable water;
- h) the platform, sink or trough referred to in paragraph (g) must be drained in terms of section 118;
- i) any wall surface within 0,5 metres of the platform, sink or trough referred to in paragraph (g), must be permanently covered with waterproof material to a minimum height of 1,4 metres above the floor;
- j) a clearly designated change room must be provided if more than six persons are employed on the premises and every change room must –
 - (i) have a floor area providing at least 0,5 m² for each employee;
 - (ii) have a minimum overall floor area of 6 m² and width of two metres; and
 - (iii) be equipped with an adequate metal locker for each employee;
- k) if no change room is required in terms of paragraph (j), each employee must be provided with an adequate metal locker;
- l) for the purposes of washing, clipping or grooming of pets –
 - (i) a bathroom fitted with a bath, or similar fitting, and a wash hand basin supplied with running potable water must be provided;
 - (ii) a clipping and grooming room fitted with impervious topped tables and an adequate number of portable storage receptacles of an impervious durable material with close fitting lids, for the storage of cut hair pending removal, must be provided;
 - (iii) at least 50 % of the floor area of the rooms referred to in subparagraphs (i) and (ii), must be unobstructed; and
 - (iv) the floors of the rooms referred to in subparagraphs (i) and (ii), must be graded to a channel drained in terms of section 118;
- m) all buildings, including storage areas, must be rodent-proof; and
- n) the premises may not have direct internal access with any room or place –
 - (i) used for human habitation;
 - (ii) where clothing is stored or sold; or
 - (iii) where food is prepared, stored or sold for human consumption.

113. Duties of pet shop or pet parlour keepers

Any keeper of a pet shop or pet parlour must –

- a) provide cages for housing the pets which comply with the following requirements:
 - (i) the cages must be constructed of metal or other impervious material and fitted with a removable metal floor-tray to facilitate cleaning;
 - (ii) the exterior cavity of any tubular or hollow material used to construct a cage must be sealed;
 - (iii) the cages must be able to be moved easily;
 - (iv) where rabbits are kept in a cage, the metal floor-tray referred to in subparagraph (i), must be drained to a removable receptacle;
 - (v) the cages must be fitted with a drinking vessel filled with water;
 - (vi) the distance from any cage to the nearest wall must be a minimum of 150 mm;
 - (vii) the cages must be kept a minimum of 450 mm above floor level; and the space below every cage must be unobstructed;
- b) provide rodent-proof receptacles, of an impervious material and with close fitting lids, for the storage of all loose pet food in the storage facilities required in terms of section 112 (f);
- c) provide adequate refrigeration facilities to store all perishable pet food on the premises;
- d) ensure that in any room in which the pets are kept –
 - (i) 50 % of the floor space is unobstructed; and
 - (ii) the cages are placed a minimum of 800 mm from one another;

- e) maintain the premises and every cage, tray, container, receptacle, basket and all apparatus, equipment or appliances used in connection with the pet shop or pet parlour, in a clean and sanitary condition, free from pests and in good repair;
- f) provide overalls or other protective clothing for employees and ensure that the employees wear them when on duty;
- g) provide isolation facilities in which every pet which is, or appears to be, sick must be kept while on the premises;
- h) provide an adequate supply of potable water for drinking and cleaning purposes;
- i) provide adequate ventilation to ensure the comfort and survival of the pets; and
- j) ensure that the number of pets contained in each cage does not impede their free movement.

Part 9: Keeping of wild animals

114. Requirements for the premises

No person may, without the approval of the relevant nature conservation authorities, keep wild animals on premises which do not comply with the following requirements:

- a) Every wild animal must be kept in an enclosure and/or housing constructed and equipped as follows:
 - (i) The enclosure and/or housing must satisfy the needs of the specific animal as specified by the relevant nature conservation authorities;
 - (ii) the enclosure and/or housing may not be situated within 50 metres of –
 - any boundary of the premises;
 - any dwelling, building or structure used for human habitation;
 - any dwelling, building or structure where food is stored, handled or prepared for human consumption; or
 - any water resource intended for domestic consumption;
 - (iii) an adequate supply of potable water for drinking and cleaning purposes must be provided; and
 - (iv) the enclosure and/or housing must be graded and drained in a way that does not pollute any water resource or create a public health nuisance;
- b) a separate room, equipped with a preparation table and wash-up sink, supplied with running potable water and drained in accordance with section 118, must be provided for the preparation of food;
- c) adequate facilities must be provided for washing any cages, trays, crates, refuse receptacles and food containers in the form of either –
 - (i) a curbed platform constructed of concrete or other impervious material brought to a smooth finish; or
 - (ii) a stainless steel sink or trough adequate in size to accommodate the equipment to be washed;
- d) both facilities referred to in paragraph (c) must be provided with a supply of running water adequate for drinking and cleaning and be drained in accordance with section 118;
- e) any area and room in which fodder and food are stored must be rodent-proof; and
- f) the enclosure and/or housing must be adequate in size to allow free unobstructed movement of animals kept therein.

115. Duties of keepers of wild animals

Any person who keeps wild animals must –

- a) maintain the premises in a clean and sanitary condition at all times;
- b) clean all manure and food scraps from any enclosure and/or housing at adequate intervals;
- c) prevent the soil beneath or around any enclosure and/or housing from becoming saturated with urine or polluted by any other matter or liquid; and
- d) remove all bedding from any housing at least once every seven days and store it in a manure receptacle or manure container or area, until it is removed from the premises.

Part 10: Keeping of pigs

116. Requirements for premises

No person may keep pigs on premises which do not comply with the following requirements:

- a) Every wall must –
 - (i) be constructed of brick, stone, concrete or other durable material;
 - (ii) have a minimum height of 1,5 metres; and
 - (iii) have a smooth, impervious internal surface;
- b) the floor area must provide at least 3 m² for each pig accommodated in the pigsty, with an overall minimum floor area of 6 m²;
- c) the roof over any portion of a pigsty must have a minimum height of 1,5 metres;
- d) except in the case of a roofed structure having one of its long sides completely open, the lighting and ventilation openings must –
 - (i) be situated opposite one another in the external walls; and
 - (ii) provide a minimum of 0,15 m² for each pig;
- e) the floor must be –
 - (i) at least 150 mm above the surrounding ground level;
 - (ii) constructed of concrete or other durable and impervious material brought to a smooth finish; and
 - (iii) graded for the run-off of liquids into an open channel outside the pigsty;
- f) the open channel referred to in paragraph (e)(iii) must –
 - (i) be constructed of concrete or other durable and impervious material;
 - (ii) be a minimum of 100 mm in diameter; and
 - (iii) be drained in terms of section 118;
- g) the pigsty must be strong enough to prevent the pigs breaking out;
- h) the pigsty may not be situated within 100 metres of –
 - (i) the boundary of the premises;
 - (ii) any dwelling, building or structure used for human habitation;
 - (iii) any place where foodstuffs are stored or prepared for human consumption; or
 - (iv) any water resource intended for domestic consumption;
- i) a roofed over concrete platform must be provided for –
 - (i) the storage of all swill in containers; and
 - (ii) the preparation of pig feed;
- j) the platform referred to in paragraph (i) must comply with the provisions of paragraph (e) and in addition, must have a curbing of a minimum height of 100 mm on each edge; and
- k) a water supply, adequate for drinking and cleaning purposes, must be provided in or adjacent to the pigsty.

117. Duties of keepers of pigs

Every person keeping pigs must -

- a) ensure that every pig is kept within a pigsty;
- b) maintain the premises and any equipment, apparatus, containers and receptacles concerned in a clean and sanitary condition and in good repair;
- c) provide portable storage receptacles, of impervious material and with close fitting lids, to store manure;
- d) keep all manure storage receptacles on a platform that complies with the provisions of section 116 (j);
- e) remove all manure from the pigsty at least once every 24 hours and place it in the manure storage receptacles;
- f) remove the contents of the manure storage receptacles from the premises at least once every second day and dispose of the manure in a manner that will not create a public health nuisance;
- g) provide a rodent-proof store-room of adequate size in which all feed, other than swill, must be stored; and
- h) provide rodent-proof receptacles, with close fitting lids, in which to store all loose feed.

Part 11: General provisions

118. Drainage

Any person keeping animals must ensure that all sinks, wash hand basins, baths, shower-baths, troughs, floor surfaces, channels and washing platforms required to be drained in terms of this Chapter, are drained in accordance with the provisions of the National Building Regulations and Building Standards Act.

119. Dangerous animals

- 1) No person may without a permit issued by an environmental health officer, keep any wild animal of a species that is dangerous to humans, including without limitation, large carnivores, venomous snakes, spiders or scorpions.
- 2) Any person who keeps any animal which is known to behave in a manner that is dangerous to humans must keep it in an adequate enclosure and take adequate measures to ensure that it does not escape from the enclosure or pose a danger to the residents of, or visitors to, the premises or any other person.

120. Requirements for keeping of bees

- 1) No person may keep bees on any premises unless –
 - a) that person is the holder of a permit authorising that activity; and
 - b) every bee hive is situated –
 - (i) a minimum of five metres from any boundary of the premises; and
 - (ii) a minimum of twenty metres from any public place or building used for human habitation or from any place used for the keeping of animals, poultry and birds;
 - c) the bees are kept in an approved bee hive; and
 - d) the bee hive is –
 - (i) kept in an area inaccessible to children and animals;
 - (ii) kept in the shade at all times; and
 - (iii) supplied with a source of drinking water within five metres of the hive.
- 2) No person may dump or deposit any garbage, compost, grass cuttings or manure within five metres of any bee hive.

121. Illness attributable to animals, poultry or birds

- 1) The illness of any person, which may be attributed to any animal, poultry or bird kept or handled by that person, must be reported to an environmental health officer within 24 hours of diagnosis, by the person making the diagnosis.
- 2) An environmental health officer may order the removal of an animal, poultry or bird from premises if he or she reasonably believes that the animal poses a public health nuisance or public health hazard.

122. Keeping of and slaughtering animals for religious and ceremonial purposes

- 1) Any person who keeps an animal prior to slaughtering it for any religious or ceremonial purposes must comply with the provisions of this Chapter applicable to the animal concerned.
- 2) A person intending to slaughter an animal in any place other than in a recognised abattoir must -
 - a) notify the Council in writing, fourteen days prior to the event;
 - b) slaughter the animal in a position where the slaughtering cannot be observed by any person on neighbouring premises or any member of the public;
 - c) use the meat derived from the slaughtered animal solely for the purposes of the religious or ceremonial feast;

- d) handle the meat in a hygienic manner at all times;
- e) dispose of any portions of the animal which are not used or consumed, in a manner which will not become a public health hazard or public health nuisance; and
- f) not keep such animal prior to slaughtering for a period in excess of 24 hours.

CHAPTER 13 REQUIREMENTS FOR FOOD HANDLING

123. Definitions

In this Chapter, unless the context otherwise indicates-

“**Food premises**” means a building, structure, stall or other similar structure, and includes caravan, vehicle, stand or place used for or in connection with the handling of food.

“**Handle**” includes manufacture, process, produce, pack, prepare, keep, offer, store, transport or display for sale or for serving, and “handling” has corresponding meaning.

“**Vehicle**” means a train, trolley, wagon, cart, bicycle, sled, truck, boat, ship, or airplane, and includes any other craft, vehicle or conveyance used in the handling or transport of food.

“**Certificate of acceptability**” means a certificates of acceptability issued in terms of the regulations under the health act, 2003 (Act 61 of 2003).

“**Trade license**” means a trade license issued in terms of the Mpumalanga Businesses Act, 1996 (Act no. 2 of 1996)

“**Person in control**” with regard to any food premises, means a natural person who is responsible for the food premises and/ or the owner of such food premises, as the case may be.

“**Unsound**” means unwholesome, sick, polluted, infected, contaminated, decayed or spoiled, or unfit for human consumption for any reason whatsoever.

“**Facility**” means any apparatus, appliance, and equipment, and implement, storage space, working surface or object used in connection with the handling of food.

“**Food**”- means a foodstuff intended for human consumption as defined in section 1 of the Foodstuffs, Cosmetics and disinfectants Act, 1972 (Act no. 54 of 1972).

“**Clean**” means free of any dirt, impurity, objectionable matter or contamination to the extent that a state of hygiene is attained, and “keep clean” has a similar meaning.

“**Food handling business**” any practice which involves the packaging, storage, handling, producing, preparation, display, serving or sale of any foodstuff as specified in the Foodstuff, Cosmetics and Disinfectants Act in exchange for money or other goods.

“**Approved supplier**” means a supplier of foodstuffs or ingredients which complies with the provisions of the regulations under the health act, and has been issued with a valid certificate of acceptability in terms of the regulations.

“**Potable water**” means water, which is obtained from an approved source and complies with the minimum requirements for drinking water as specified in SABS code 241 for domestic drinking water.

124. General requirements

- 1) No person may carry on a food handling business from a food premises unless the requirements prescribed in the succeeding subsections are complied with

- a) Before any work is undertaken, a lay-out plan, drawn to scale and indicating the preparation area, scullery, store room, change rooms and the position of all equipment must be submitted for approval by the Environmental Health practitioner.
- b) Every food premises dealing with perishable foods must, before commencing business, apply in writing for a trade license in accordance with the Mpumalanga businesses Act, 1996 and a Certificate of Acceptability in accordance with the Health Act. The trade license and Certificate of Acceptability for every premises must be displayed in a conspicuous place, in view of the public.
- c) Only foodstuffs that have been obtained from an approved supplier may be sold on the premises. A copy of the certificate of acceptability of each of the approved suppliers must be kept available for inspection on the food premises

2) Structural requirements

- a) Store rooms and the display area of the premises must be equipped with adequate storage racks, shelves or boards a minimum of 250 mm above floor level.
- b) A minimum of two wash-up sinks, which is of adequate size for the type of equipment to be cleaned and is approved by the environmental health practitioner and is provided with running hot and cold water must be provided in any food preparation area for the cleaning of equipment and utensils. Wash-up sinks may not be used for the cleaning of food.
- c) A sink for the preparation of food is to be provided, fitted with running hot and / or cold water.
- d) Where an approved change room is not provided for staff, an approved metal locker shall be provided for each person and kept in an approved place.
- e) A bin with a self-closing lid or other approved disposal unit must be installed in each toilet intended for use by female staff
- f) Every food premises must be provided with a refuse yard and a sufficient amount of refuse containers as deemed necessary by the environmental health practitioner, which must comply with the specifications as laid out in the Council's Solid Waste and Sanitary By-Laws.
- g) Where cooking is carried out on the premises, and the environmental health practitioner deems it necessary, an approved hood or canopy of adequate size, having a flue of at least 300 mm in diameter, and where required by the environmental health practitioner, fitted with approved extraction fan and filters must be provided. The flue must exhaust to the atmosphere at such a height and position or manner as is necessary to prevent the discharge thereof from causing a public health nuisance. An approved mechanical device may be installed instead of a hood or canopy.
- h) Where a fire burning device (pizza oven) is used on the premises, the flue (exhaust) must be installed in accordance with the relevant air pollution legislations.

125. Requirements for food transport vehicles

Every vehicle used for the transport of foods on behalf of a food premises must display the name, physical address, and telephone number of the applicable food premises on the vehicle and must keep a copy of the Certificate of Acceptability, and where applicable, trade license for the premises available for inspection in the vehicle at all times.

126. Handling of meat and meat products

Only meat that has been slaughtered in an approved abattoir and that has been inspected and stamped in accordance with the provisions of the Meat Safety Act may be sold.

127. Handling of game on a butcher's premises

- 1) The handling of game on a butcher's premises is only allowed under the following circumstances:
 - a) that the person in control of the butchery / facility notifies the Environmental Health Section of their intent to process game in the butchery before the commencement of operations.
 - b) that only game that has already been slaughtered and is without skins, feet or offal is brought into the premises.
 - c) that game is processed and stored separately from any other meat and is not handled simultaneously with other meat products.
 - d) that all surfaces and equipment used for or in connection with the processing of game is thoroughly cleaned and sanitized when the work is completed and before other meat is processed on the same surfaces

128. Duties of a person carrying on or in control of a food handling business:

- 1) A person in control of a food handling business must ensure that -
 - a) no foods or drinks that is not sound, wholesome and fit for human consumption, or is not labeled in accordance with the above Act or which does not comply with the provisions of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972) is kept or displayed for sale.
 - b) no part of the food premises is used for living or sleeping purposes, except where the sleeping area is totally separated from the food handling areas.
 - c) change rooms and toilets are only used for the purpose provided and are not used as storage or preparation areas for foods, provided that change rooms may be used as a staff eating area.
 - d) all persons employed on the premises receive adequate training in food hygiene principles.

129. Requirements for hawking in foodstuffs**1) General requirements**

- a) Before any work is undertaken, all hawking caravans must be submitted for inspection to the Environmental Health Section of the Council
- b) Every hawking premises dealing with perishable foods must, before commencing business, apply in writing for a trade license in accordance with the Mpumalanga businesses Act, 1996 and for a Certificate of Acceptability in accordance with the Health Act. The trade license and Certificate of Acceptability for every hawking facility must be displayed in a conspicuous place, in view of the public.
- b) Every mobile hawking facility which sells foods on behalf of a food premises must display the name, physical address, and telephone number of the applicable food premises on the hawking structure and must keep a copy of the Certificate of Acceptability, and where applicable, trade license for the premises available for inspection at all times.
- c) All hawkers must comply with the Street Trading By-Laws of the Council and must be issued by a permit as issued by the Public Safety Department.
- d) Only foodstuffs that have been obtained from an approved supplier may be sold from a hawking facility. A copy of the certificate of acceptability of each of the approved suppliers must be kept available for inspection on the hawking facility.

2. Structural requirements

A hawking premises which complies with the following requirements must be provided

- a) If food preparation is conducted on the hawking site, a dust-proof structure must be provided that complies with the following requirements-
- b) The structure and all working surfaces must be constructed of impervious materials that can be easily cleaned

- c) Provision must be made for all cooking ranges, washing equipment, working tables, shelves and cupboards on or in which food is placed to be placed at least 45 cm off the ground / floor level
- d) An approved wash-up facility of sufficient size to be able to wash all equipment used on the premises must be provided. Where hot water is not available on the premises, provision must be made to effectively heat water for cleaning purposes.
- e) Additional to the wash-up facility, a hand washing facility with adequate potable water, soap and approved hand drying material must be provided and kept available at all times during food preparation
- f) Sufficient toilet facilities must be available on the hawking premises
- g) Chilling and heating facilities must be provided which will keep foods chilled below 7 degrees Celsius, or heated above 65 degrees Celsius during it's storage

3. Duties of a person in charge of a hawking facility

The person in charge of a food hawking facility must ensure that the following requirements are complied with -

- a) That no defective, damaged, chipped and unsuitable appliances and crockery are used
- b) That waste water from activities must be disposed of in a waste water disposal system approved by the Council, and is under no circumstances disposed of in storm water drains
- c) That solid waste generated from operations are properly disposed of into suitable containers, which must be sealed with a tight-fitting lid, and where no central refuse area is available for the specific use of hawkers, that all solid waste is removed from the premises on a daily basis is only disposed of in a site approved by the Council
- d) That all foods are kept covered in order to prevent the contamination thereof by flies, dust, or handling by the public.
- e) That an adequate supply of potable water is provided and that fresh water is provided on a daily basis. Where potable running water is not available on the hawking premises, a sufficient amount of potable water for cleaning, cooking, drinking and the washing of hands must be provided in clean containers.
- f) That the hawking premises and the area surrounding the premises is thoroughly cleaned after each days operations
- g) That hawking caravans are removed from the hawking premises daily in accordance with the Council's street trading by-laws
- h) all persons employed on the premises receives adequate training in food hygiene principles.

130. Public gathering and special events

Only foodstuffs that have been obtained from an approved supplier may be sold. A copy of the certificate of acceptability of each of the approved supplier must be kept available for inspection on the food premises

131. Handling of milk and milk products

- 1) Licensing and introductory permits
 - a) Before any work in respect of a dairy is done, a lay-out plan indicating all areas of the dairy and positioning of all equipment within the dairy must be submitted for approval by the Environmental Health Section
 - b) No person within the Emalahleni municipal area may introduce into, sell, supply, accept or receive for purposes of sale or disposal into the Emalahleni municipal area, any milk or milk product or composite dairy product (whether collected form a milk collecting depot or not) –

- c) Which has not originated or been produced in a dairy farm in respect of which a valid current trade license in terms of the Mpumalanga Businesses Act, 1996 a Certificate of Acceptability in terms of the Health Act and an introductory permit in terms of these By-Laws, specifying the type of milk or milk products to be introduced, has been issued
- 2) Provided that this prohibition shall not apply –
 - a) to the delivery of milk for the manufacture of butter, cheese, condensed milk, milk powder and skimmed milk powder to factories registered in terms of the Dairy Industries Act, 1961 (Act 30 of 1961), as amended,
- 3) No owner or person in control of a dairy or a milk-collecting depot outside of the municipal area shall –
 - a) introduce, sell or supply milk or milk products unless he is the holder of an introductory permit as issued by the Council, and is in possession of a valid Certificate of Acceptability issued in respect of the dairy
- 4) The issuing of an introductory permit shall be subject to the following conditions:
 - a) That application for the introductory permit is done in writing
 - b) That all milk intended for consumption is pasteurized,
 - c) That proof can be rendered from an approved veterinarian practitioner that the dairy herd is certified to be free of Brucellosis and Tuberculosis,
 - d) That proof can be rendered from an accredited laboratory that bacteriological samples the milk product to be introduced has been taken, and has complied with the provisions of R 1555 under the Foodstuffs, Cosmetics and Disinfectants Act for three consecutive months in respect of phosphates, E coli, Coliform count and Total Bacterial Count
 - e) That milk is produced, transported and supplied in accordance with the provisions of these By-Laws, and Regulations under the Health Act and the Foodstuffs, Cosmetics and Disinfectants Act
 - f) That the introductory permit is renewed on a yearly basis
 - g) That the permit is not transferable from one premises to another or from one owner to another
- 5) Cancellation, suspension and refusal

The Council may cancel or suspend for such a period as it deems necessary or refuse to grant an introduction permit or license to a premises or prohibit a process on a premises if –

- a) it is satisfied that the premises, in respect of which a permit has been issued, or the equipment, appliances or dairy stock on the premises does not comply with the provisions of these By-Laws.
- b) any milk product appears from a sample taken thereof at any time before consumption not to comply with the provisions of R1555 of the Foodstuffs, Cosmetics and Disinfectants Act, 1972.
- c) any license holder or person in control of the premises obstructs an environmental health officer in the execution of his / her duties, or does not give him / her the opportunity to take samples of the milk product.
- d) the permit holder, in the opinion of a veterinarian, fails to maintain dairy stock in a state of good health and nutrition or to inoculate the stock.
- e) the permit holder permits a change in the state of the premises or the herd so that these are no longer approved.
- f) If the owner or person in charge of the dairy farm fails to comply with the requirements as specified by means of statutory notice issued by the Council within a reasonable time as specified in the said notice.
- g) If the permit holder supplies, sells or permits the sale of milk produced on a premises in respect of which an introductory permit has not issued or which does not comply with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act, 1972.
- h) If the permit holder does not comply with any of the requirements under section 4 of these By-laws.

- 6) a) The Council shall, as soon as a permit has been cancelled or suspended, notify the holder of the cancellation in writing.
- b) The Council may, after suspension of an introductory permit, take the necessary measures to close any shop, vehicle or container from being used for the distribution of milk in accordance with the provisions of the Foodstuffs, Cosmetics and Disinfectants Act.
- c) When an introductory permit has been cancelled or suspended, no person within the Municipal area may buy, sell or otherwise dispose of milk from the affected premises

132. Requirements for milk shops and shops supplying from bulk milk containers

1. General requirements all appliances used for or in connection with the handling of milk

- a) The bulk milk tank must be provided with a lid to effectively protect the contents from contamination.
- b) The bulk milk tank must be provided with a cooling mechanism capable of keeping the milk at a temperature of between 1 and 7 degrees Celsius.
- c) A thermometer displaying the temperature of the milk in the tank must be provided and must be maintained in proper working order.
- d) All inner surfaces of the tank must be constructed of stainless steel with no open seams or gaps and which is easily cleanable.
- e) Bulk milk tanks must be situated as close as reasonably practicable to the outside area where milk will be delivered.
- f) The length of the pipe used to convey milk from the delivery vehicle to the bulk milk tank may not exceed 6 meters.
- g) All steps in order to prevent the contamination of milk during off-loading must be taken.
- h) Pipes used for the transferal of milk from transport vehicles to the bulk milk tank must be cleaned at the end of each delivery.
- i) Milk from pipes must be emptied and may not be allowed to be exposed to sunlight for prolonged periods of time.
- j) The bulk milk tank must be provided with an outlet pipe and be so constructed and positioned that complete drainage can be effected.
- k) The end of the outlet pipe must be constructed of stainless steel which effectively covers the end of the pipe
- l) Every bulk milk tank must be provided with an agitator capable of thoroughly mixing the contents of the tank within 5 minutes of being put into operation.
- m) The bulk milk tank is to be cleaned thoroughly after emptying and before the next usage.
- n) Every person collecting farm bulk milk shall, on request, furnish the Council with a list of names and addresses of persons from whom the milk has been obtained.
- o) Running hot and cold water is to be provided in the close proximity of the bulk milk tank, in such a way that the tank can be cleaned without the use of a third container.
- p) Every milk tank shall be labeled, stating the contents "pasteurized milk" in letters a minimum of 8 cm in height.
- q) Except where the consumers' own container is used, milk may not be sold in any container other than a sterilized container which can be hermetically sealed

2. Requirements for the transport of milk

Every vehicle used for the transport of milk must comply with the following requirements-

- a) Every vehicle in which milk is transported must be maintained in a sanitary and clean condition at all times

- b) No permit holder may transport milk which he intends for introduction to the Municipal area unless the milk container is so sealed, locked or secured as to effectively prevent the contents from being tampered with during transit, and has on its exterior in letter not less than 12 mm high, the name and address of the premises where the milk was produced
- c) The name address and telephone number of the supplier and the contents of the vehicle is to be displayed on the exterior of the vehicle in letters no less than 80 mm in height.
- d) All milk or milk products awaiting collection for transport must be adequately protected from the weather and the direct rays of the sun.
- e) The driver of the vehicle must take all reasonable measures to prevent the contamination of milk transported.
- f) Every vehicle in which milk is transported must be equipped with a cooling mechanism which will ensure that the temperature of the milk contained is maintained at 7°C or lower at all times.

CHAPTER 14 MISCELLANEOUS

133. Offences and penalties

- 1) Any person who –
 - a) contravenes or fails to comply with any provisions of these By-laws; or
 - b) fails to comply with any notice issued in terms of or for the purposes of these By-laws; or
 - c) fails to comply with any lawful instruction given in terms of or for the purposes of these By-laws; or
 - d) obstructs or hinders any authorized representative or employee of the Council in the execution of his or her duties under these By-laws,
 - e) is guilty of an offence and liable on conviction to a fine not exceeding R1500-00 or in default of payment to imprisonment for a period not exceeding six months and in the case of a continuing offence, to a further fine not exceeding R50, or in default of payment to imprisonment not exceeding one day, for every day during the continuance of such offence after a written notice has been issued by the Council and served on the person concerned requiring the discontinuance of such offence.

134. Serving of notices

- 1) A notice, order or other document is regarded as having been properly served if -
 - a) it has been delivered to the person concerned personally;
 - b) it has been sent by registered post or speed post to the person to whom it is addressed at his or her last known address;
 - c) it is served on a person apparently not less than 16 years of age and apparently in charge of the premises at the addressee's last known address;
 - d) if the address of the person concerned in the Republic of South Africa is unknown, if it has been served on that person's agent or representative in the Republic of South Africa in the manner provided for in paragraph (a),(b) or (c); or
 - e) if the address of the person concerned and of his or her agent or representative in the Republic of South Africa is unknown, if it has been posted in a conspicuous place on the premises to which it relates.
- 2) A notice, order or other document which may in terms of these By-laws be served on the owner or occupier of premises may be addressed to the owner or occupier of the specified premises and need not bear the name of the owner or occupier.

135. Application to the State

These By-laws bind the State, including the Council.

136. Repeal

The By-laws listed in Schedule 2 are hereby repealed.

137. Short title

These By-laws are called the Public Health By-laws, 2006.

**SCHEDULE 1
SCHEDULED USES
(Sections 1, 8, 9 and 11)**

The activities and uses of premises listed in this Schedule are considered to pose an unacceptable risk to public health unless the measures specified in the relevant Chapter of these By-laws and where required, in a permit, are taken to avoid the risk or to reduce it to a level acceptable to the Council.

Part A: Activities for which a permit is required

Section	Activity
30	Provision of service to remove human excrement or urine
31	Installation of sewage works
45	Offensive trades
52	Hairdressing, beauty and cosmetology services
70	Nursing homes used for maternity purposes and for medical and surgical purposes
100	Keeping of poultry
104	Keeping of rabbits
109	Dog Kennels and catteries
119	Keeping dangerous animals
120	Keeping bees

Part B: Scheduled uses

Chapter	Scheduled use
4	Sanitary services
5	Private Sewage Works
6	Water
7	Offensive Trades
8	Hairdressing, Beauty and Cosmetology Services
9	Dry Cleaning and Laundry Establishments
10	Swimming Pools and Spa-Baths
11	Nursing Homes
12	Keeping of Animals

**SCHEDULE 2:
REPEALED BY-LAWS**

Number and year	Name of By-laws	Extent of Repeal
Administrator's Notice 11 dated 12 January 1949	Witbank Municipality's: Public Health By-laws	Whole
Administrator's Notice 239 dated 11 February 1987	Witbank Municipality's Standard Health By-laws relating to keeping of animals, birds and poultry and businesses involving the keeping of animals, birds, poultry or pets	Whole
Administrator's Notice 1387 dated 14 October 1981	Kriel Municipality's Standard By-laws for keeping of dogs	Whole