

<h2>The Differences</h2>	<h3>Regulation 638</h3> <p>(22 June 2018) General Hygiene Requirements for Food Premises and the Transport of Food</p>	<h3>Regulation 962</h3> <p>(23 November 2012) General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters</p>	<h2>An Explanation</h2>
<p><b>Certificate of acceptability: Premises</b></p>	<p>Certificate of Acceptability: Subregulation 3 (1)(a) No person shall handle food or permit food to be handled - on food premises without valid certificate (not been issued or is not in force) - <b>also applies to an outsourced vehicle used for transport of perishable food on behalf of person in charge of food premises</b> (b) in contravention with restriction/stipulation/condition in such certificate</p> <p><b>(2) DELETED IN NEW REGULATIONS</b></p> <p><b>3(5)(b-d): ADDED</b> (b) The provision of (1) do not apply to the person in charge during the period of extension granted in terms of par (a)(ii). (c) The issuants of the certificate of acceptability does not constitute an approval for the applicants to conduct business on the premises concerned without complying with all other relevant requirements of the local authority or with the applicable legislation. (d) The local authority may on the strength of the recommendations made by an inspector, issue the certificate of acceptability.</p>	<p>Certificate of Acceptability: Subregulation 3 (1)(a) No person shall handle food or permit food to be handled - on food premises without valid certificate (has not been issued or is not in force) (b) in contravention with restriction/stipulation/condition contained in such certificate</p> <p>(2) The provisions of (1) shall come into effect in the case of food premises existing at the time of publication on the first day following a period of one year after the date of promulgation of these regulations.</p>	<p>Certificate of acceptability does not only apply to food premises but now also applies to an outsourced vehicle used for delivery of perishable foods that are delivered on behalf of the person in charge of the food premises. This creates an extension of liability as certification is no required for these delivery vehicles as well.</p> <p>Deletion of time period.</p> <p>Person in charge during six month extension with respect to sub regulation 3(1)(a)(ii) is excluded from liability. Legislation needs to be complied with in order to constitute approval for the applicants to conduct business Local authority must now consider the level of recommendations made by the inspector with regards to the certificate.</p>



3(6): **ADDED**  
 A person may not affect changes in respect of food premises for which a certificate of acceptability has been issued in terms of sub regulation (5), relating to the provisions of regulation 5 and 6 without informing the local authority in advance and in writing of such changes.

3(7): certificate **MUST** be displayed in conspicuous place **on food premises** in respect of which it was issued for the info of the public or where display is impractical a copy thereof **MUST** immediately be made available on request

3(9)(a): **IS NOT** transferable from one person to another and from one food premises to another;  
 3(9)(b) **IS VALID** in respect of nature of handling set out -  
 (i) in **SECTION E** of the application for certificate  
 (ii) in **SECTION E of the certificate**  
 3(9)(d): **MAY** expire temporarily for the period during which a prohibition order issued under regulation 4(2) is in effect.  
 3(9)(e): **EXPIRES PERMANENTLY** if a prohibition order referred to in reg 4(2) is not removed within a stipulated period which period may not exceed 6 months from the date on which the prohibition order was issued; and  
 3(9)(f): **EXPIRES PERMANENTLY** if the provisions of subreg (8) and par (b) are not complied with.

3(7): certificate **SHALL** be displayed in a conspicuous place for info of the public on food premises in respect of issue or copy thereof **SHALL** immediately be made available on request where display is impractical.

3(9)(a): **SHALL NOT** be transferable from one person to another and from one food premises to another;  
 3(9)(b): **SHALL BE VALID** only in respect of nature of handling set out in application of certificate  
 3(9)(d): **SHALL** expire temporarily for the period during which a prohibition order under regulation 4(2) is in effect  
 (e): **SHALL** expire permanently if a prohibition referred to in regulation 4(2) is not removed within a stipulated period which **SHALL NOT** exceed six months from the date on which a notice was issued in terms of regulation 4(2);  
 (f): **SHALL** expire permanently if the provisions of sub regulations (8) are not complied with.

3(6): Cannot make changes to food premises once obtaining the certificate without notifying the local authority in advance and in writing. Stricter provision than in previous regulation.

3(7): **MUST** instead of **SHALL** creates stricter requirements of informing the public of certificate and also specification of conspicuous place being on the food premises, Before - conspicuous place could have been anywhere.

3(9): **IS NOT** instead of **SHALL NOT** = stricter requirements with regards to transferability and validity. Also - sections added with respect to application **AND** certificate. **ALSO** expiration with regards to templates expiration is not **LESS** strict in new regulation **BUT** more strict in respect of permanent expiration.



	<p>3(11)(a): in terms of Regulations published in Government Notice No. R918 of 30 July 1999 AND Government Notice No. R962 of 23 November 2012</p> <p>3(11)(b): ADDED</p> <p>Despite subreg (a), (1) applies to all food premises, including those on government premises, from the first day following a period of 1 year, after the date of promulgation of these regulations.</p>	<p>3(11): in terms of the Government Notice No. R918 of 30 July 1999.</p>	<p>3(11): Mentions newest regulation with respect to the 2012 regulation. 2018 Regulations add time period that used to be in 3(2) of 2012 Regulation HOWEVER also includes government premises into provision so as to include them/</p>
<p><b>Who is responsible for compliance?</b></p>	<p>3(1)(a): Person in charge of food premises as well as person acting on behalf of such person with respect to outsourced vehicle.</p>	<p>3(1)(a): Person in charge of food premises</p>	<p>Extension of liability.</p>



**Prohibition on the handling and transportation of food**

4(2): If inspector following an inspection is of the opinion that premises/facility/activity constitutes a health hazard and continued use **MUST BE PROHIBITED**  
4(2)(e): **BY ISSUING A WRITTEN PROHIBITION ORDER** same as form in **ANNEXURE C**..... informing that person of prohibition AND REASON for prohibition.

4(3)(a): prohibition **COMES INTO OPERATION** from time and date on which a prohibition order is served under subreg (2)  
(b): **A PERSON IS GUILTY OF AN OFFENCE** if he or she performs an act that is contrary to a prohibition order

4(4): **ADDED**  
Person in charge or his/her rep, upon whom a prohibition order was served, may, after rectifying conditions which led to the issuing of a prohibition order, in writing, request the removal of the order.

4(2)(c): if inspector following inspection is of the opinion that premises/facility/activity constitutes health hazard and continued use **SHOULD BE PROHIBITED** .... by serving a **WRITTEN ORDER** informing such person of prohibition.

4(3): notice in terms of subreg (2) shall contain  
(a): reason for prohibition;  
(b): statement that prohibition will be removed provided inspector is satisfied that it will not reoccur.

4(4)(a): prohibition **SHALL** come into operation from time and date which **NOTICE** is served  
(b): **NO PERSON SHALL** perform any act that is contrary to provision.

4(2): **Stricter requirements in new regulation, issuing of written prohibition order instead of pure serving of a normal written order and reason must now be given as to why it has been prohibited.**

4(3) of old reg taken out and put into 4(2) of new regulation and now notice does not have to begin nor is there an ability to remove the prohibition.

4(3) of new regulation forces the prohibition to come into effect on date of order being served whereas 4(4) of old reg allows for it to come into operation on date of notice. Also criminal liability is now given to person in terms of 4(3)(b) of new regulation which was not afforded in old regulation.

4(4): new regulations now make it possible to remove prohibition if one **APPLIES** in writing for the removal of the prohibition. Old regulation used to include such statement in notice and person in charge did not have to apply.



	<p>4(5): Inspector <b>MUST</b> within 72 working hours of receiving written request for the removal of a prohibition order, carry out an investigation of the food premises facility/activity/circumstance which gave rise to the prohibition.</p> <p>4(6): The local authority <b>MUST</b>, upon completion of the investigation <b>BY THE INSPECTOR</b>, in writing, inform the person on whom the prohibition order was served or, if he/she is not available, any other person representing such person, that the prohibition order has been withdrawn or remains in force as the case may be.</p> <p>4(6): <b>DELETED FROM NEW REGULATION</b></p>	<p>4(5): Inspector <b>SHALL</b> within 72 working days hours of receiving a request for the removal of a prohibition, carry out an investigation of the food premises/facility/activity/circumstance which gave rise to the prohibition and the local authority shall upon completion of such investigation in writing inform the person on whom the prohibition notice was served or, if he/she is not available, any other person representing such person that the prohibition has been removed or remains, as the case may be.</p> <p>4(6): A local authority may levy an inspection fee equivalent to the expenses incurred by the local authority for carrying out the inspection on the person in charge for each investigation carried out by an inspector in terms of sub regulation (5).</p>	<p>In new regulation, 4(5) of old regulation is now split up into 4(5) and 4(6). 4(5) now creates obligation for inspector to remove prohibition within 72 hours. 4(6) now puts obligation onto inspector to inform the person about the withdrawal.</p> <p>4(6) of old regulation removed which means there is no longer an inspection fee by the local authority so that inspection is now free and compulsory.</p>
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**Training requirements:  
Duties of person in  
charge of food premises**

10. A person in charge of for premises MUST ensure that -  
(1) (a) he or she is suitably qualified or otherwise adequately trained in the principles and practices of food safety and hygiene, as appropriate, and that the training is accredited or conducted by an inspector, where applicable;  
(b) any other person working on the for premises, is suitably qualified or adequately trained in the principles and practices of for safety and hygiene, as appropriate, by an inspector or any other suitable person;  
(c) routine assessments are conducted to determine the impact of the training paragraph (b) and arrange follow up training as applicable;  
(d) training programmes and records are kept and routinely updated, as applicable, and are made available to an inspector on request.

10. A person in charge of food premises SHALL ensure that -  
(b): any person working on food premises is adequately trained in food hygiene by an inspector or any other suitable person.

Much stricter training requirements needed in terms of new regulations especially with regards to qualifications that are properly accredited by the inspector and applies to person in charge as well as the persons working on food premises. Assessments are also conducted as well as the keeping of records that should be made available for the inspector according to the new regulations.



**Food safety provisions:**

- Swabs
- Storage periods
- Food temperatures

Swabs: r6(4)(b)(i)  
**MUST not** contain more than 100 viable micro-organisms per cm cubed in accordance with the swab technique prescribed in the Efficacy of Cleaning Plant, Equipment and Utensils - SANS 5763

Storage periods:

R8(3): Non-prepacked, ready-to-consume food, including food served as meals and displayed in an open container, must be protected in accordance with the best available method, against droplet contamination or contamination by insects, dust or **bare hands**.

R8(4)(b): Par (a) does not apply to (i): Perishable food that will be sold directly to a consumer within **4 hours** of being processed or prepared or that will be consumed on the food premises within **4 hours** of being processed or prepared (iii): **WHOLE FRESHLY CAUGHT OR HARVESTED** raw fish

8(5)(a): **EXCLUDING** frozen fish and seafood ... **BUT** surface temperature of which has not exceeded 5 degrees celsius...

Swabs: r6(4)(b)(i)  
SHALL contain no more than 100 viable micro-organisms per cm cubed in accordance with the swab technique prescribed in the Efficacy of Cleaning Plant, Equipment and Utensils - SANS 5763

Storage periods:

R8(3): Non-prepacked, ready-to-consume food, including food served as meals and displayed in an open container, must be protected in accordance with the best available method, against droplet contamination or contamination by insects or dust.

R8(4)(b): Par (a) does not apply to (i): Perishable food that will be sold directly to a consumer within one hour of being processed or prepared or that will be consumed on the food premises within one hour of being processed or prepared

(iii): UNPROCESSED raw fish

8(5): Any food that is marketed as a frozen product and has been thawed but the surface temperature of which has not exceeded 7 degrees celsius...

Word "MUST" creates obligation to comply with requirement. Ensure that there is no cross-contamination so as to render the swab inconclusive.

Bare hands added to list so as to take into account the bacteria on the hands of those that handle the food that could contaminate the food.

Changed amount of hours from 1 hour to 4 hours could possibly mean that the amount of time has been made more lenient so as to allow within 4 hours and not within only 1 hour as in the 2012 regulation. However more economically viable as 4 hours is generally allowed amount of time and therefore less food will be thrown away/wasted. Also - more specific about raw fish conditions. New regulations excluded frozen fish and seafood as well as provide for a new maximum surface temperature of 5 degrees. Also - new provision is added in (5)(b) so as to specifically take cognisance of frozen fish and seafood and how they are handled.



(b): ADDED - frozen fish and seafood: refrozen product must be handles in accordance with the relevant provisions of the compulsory specifications stipulate by the National Regulator for Compulsory Specifications.  
8(6)(b): ADDED  
Frozen food thawed for further processing may be refrozen, provided that the thawing process is as short as possible and does not exceed 10 hours (as the case may be).

Food temperatures:

Annexure E:

- Frozen Products:

1) Sorbet, Ice cream excluding soft serve and frozen fish and fishery products:  $\geq$  - 18 dgrs C

2) Any other marketed frozen food products:  $\geq$  - 12 dgrs C

- Chilled Products:

1) Raw unpreserved fish, molluscs, crustaceans, edible offal, poultry meat and milk:  $\leq$  4 dgrs C

2) Any other perishable food that must be kept chilled to prevent spoilage:

$\leq$  5 dgrs C

- Heated Products:  $\geq$  60 dgrs C

Food temperatures in storage:

Annexure D:

- Frozen Products:

1) Ice cream and sorbet: -18 dgrs C

2) Any other marketed frozen food: - 12 dgrs C

- Chilled Products:

Raw unpreserved fish, molluscs, crustaceans, edible offal, poultry meat and milk: 4 dgrs C

2) Any other perishable food that must be kept chilled to prevent spoilage:

7 dgrs C

- Heated Products: 65 dgrs C

New regulation added for frozen food thawed before further processing so as to prevent any kind of contamination exceeding 10 hours.

Annexures changed with respect to addition of symbols to allow for acceptable and broader range with regards to the lower temperatures lower than 4 degrees celsius. Elusion of frozen fish and fishery products introduced as well as lower degree required for perishable food and heated products.





R6(6): **ADDED**  
Equipment and apparatus used for the heat treatment of milk in a milk process facility. must be fitted with dial thermometers and thermostats accurate to 0.5 degrees celsius in respect of the entire given series of scales and in addition to mechanical temperature and time regulators and alarms, such apparatus must have flow regulating and flow averting valves by which milk, not subjected to heat treatment, in automatically redirected to the balance tank.

R6(7): **ADDED**  
Bulk milk tank equipment provided on a food premises for selling milk to the consumer in a container provided by the consumer or by the person in charge of the food premises. whichever the case maybe. and filed on the premises, must-

- (a) consist of at least two tanks to make allowance for the alternate cleaning of the tanks, so that a new batch of milk is not added to a tank still containing milk from a previous batch;
- (b) not be made wholly or partly of copper, copper alloy or toxic material which can come into contact with the milk;
- (c) have a smooth finish free of open seams, cracks and rust stains and

Entire new regulations formulated for the storage of milk and its specific temperatures, requirements and equipment needed to supply for the correct treatment of milk. Very important and useful especially when considering cases like the Parmalat case. Stricter regulations provide for a better framework for dairy factories/companies to follow and to be held accountable/liable by.



must be constructed with stainless steel or equivalent material in such a way that any surface that comes into contact with milk must be accessible for the purpose of proper washing and disinfection;

(d) use pipes, valves, containers, or any other equipment which comes into direct contact with the milk during the operation of the bulk tank facility, which is of a material and design that will enable proper washing, disinfection and storage;

(e) have a drainage incline leading directly to the outlet point;

(f) be fitted with an outlet pipe manufactured and fitted in such a way that liquid can drain out of the tank and the end of the outlet pipe must be a screw-threaded and fitted with a screw cap permitting the end to be shut off;

(g) be provided with an agitator of stainless steel or equipment material capable of thoroughly mixing the contents of the tank;

(h) be provided with a lid, where applicable, that closes and seals properly to protect the milk from insects, dust and other contaminants;

(i) be fitted with a thermometer capable of measuring the temperature of the milk in the tank accurately to the nearest 1 degree celcius;

(j) be equipped to cool the milk in the tank to 5 degrees celsius or lower



	<p>temperature within 3 hours of receiving it and be capable of keeping such cooled milk at a temperature indicated in Annexure E to the regulations;</p> <p>(k) be installed at a mime distance of 0.5 metres away from any roof, ceiling or wall;</p> <p>(l) be insulated in such a way that when no cooling takes place the temperature of the milk in such a tank must not increase by more than 3 degrees celsius in 12 hours if the surrounding temperature is 32 degrees celsius and above;</p> <p>(m) not to be used for any other purpose except the storage of milk.</p>		
<p><b>Standard and requirements for the handling and transportation of meat and meat products</b></p>	<p>R12(1)(b): A person <b>may not</b>, on food premises, <b>PREPARE, PROCESS, PACK, KEEP, STORE OR DISPOSE</b> of the meat of an animal exempted from the provisions of <b>section 7(1)</b> of the Meat Safety Act, 2000, unless a notice that is clearly visible and legible and that contains the following information to that effect...</p>	<p>R12(1)(b): No person SHALL on food premises handle the meat of an animal exempted form the provisions of the Meat Safety Act, 2000. (Act 40 of 2000) unless a notice that is clearly visible and legible and that contains the following information to the effect.</p>	<p>Addition of prepare, process, pack, keep, store and dispose to the provision gives a better definition of merely just "handling" the meat. Specific statutory provision is also now stipulated.</p>



12(2)(b): **ADDED**  
the carcass and products derived from the carcass do not come into direct contact with other meat that complies with the Meat Safety Act, 2000.  
**12(2) = old provision deleted**

**12(4): ADDED**  
The following conditions apply when a person transports meat and meat products:  
a) A person may only transport meat and meat products in a suitable vehicle which -  
i) is provided for the exclusive use of the transportation and delivery of meat or meat products;  
ii) is kept at all times in a clean condition; and  
iii) is further so maintained that the meat and meat products transported or delivered therein, are not contaminated by flies, dust, filth, impurity or any other injurious matter or thing.  
b) The compartment of a vehicle used for the transportation of meat and meat products from an abattoir to a food premises where the meat and meat products are to be processed further,

12(2): Meat on a carcass shall not be handled on food premises, unless -  
a) The carcass has been properly bled  
b) the abdominal viscera were removed within 30 minutes after the killing of the animal in such a manner that neither the stomach and intestinal content nor any other matter polluted or spoiled the meat; and  
c) the thoracic viscera were removed within 3 hours of the killing of the animal.

Inclusion of products derived from the carcass.  
Deletion of 12(2) of old regulations takes way certain prescribed time periods

Whole new regulations provided for transportation of meat AND meat products in a vehicle as well as certain standards which these vehicles need to adhere to. Allows for proper regulation of such vehicles to ensure the maintenance of proper conditions of the meat so as to prevent any kind of liability caused by such vehicles.



or to be sold to the public, must be lined with a suitable impervious jointless material which must be capable of being cleaned and when necessary disinfected easily, and must further be so contrived that -

- i) the carcass or parts thereof must hang from a crossbeam with stainless steel hooks fitted at such a height that, if suspended therefrom, no part of a carcass touched the floor of the vehicle;
- ii) meat is at all times properly protected from dust and flies;
- c) Vehicle used to transport stored meat and meat products from one food premises to another must comply with the requirements set out in par b);
- d) no tarpaulins or cloths are allowed in or on the vehicle;
- e) the vehicle must be furnished with a removable container of impervious material with a tight fitting lid, in which meat products of animals slaughtered at the abattoir may be transported;
- f) the box as well as the body of the vehicle and associated parts must be cleaned when meat is loaded therein;
- g) when the meat has been delivered, the box as well as the interior surfaces of the body of the vehicle and associated parts must be washed thoroughly to remove impurities, if necessary with hot water, soap or detergent and thereafter disinfected



	<p>when necessary; and h) no uncleaned or unscrapped offal, hides or related products, other food or material that can contaminate the interior surfaces of the body of a vehicle are to be transported in any vehicle used exclusively for the transportation of meat and meat products.</p> <p><b>12(5): ADDED</b> Despite the provisions of sub regulation (4), the best available method must apply when a single use vehicle is not available or if it is impracticable to use a single use vehicle to transport small quantities of meat and meat products.</p>		<p>Added so as to provide for smaller deliveries with regards to the transportation of meat in order to ensure that adequate means are not punished and correct procedures are followed and regulated.</p>
<p><b>Standards and requirements for the transport of food</b></p>	<p>R13(1): MAY NOT 13(2)(a): MUST 13(2)(b): MUST 13(2)(c): MUST NOT 13(3): MAY NOT 13(4)(a): DO NOT 13(5)(b): <b>The additional requirements must, subject to the principles of the best available method and good manufacturing practice, be limited to the minimum necessary to remove the health hazard in question.</b> <b>13(5) of old regulation = DELETED</b></p>	<p>R13(1): SHALL 13(2)(a): SHALL 13(2)(b): SHALL 13(2)(c): SHALL NOT 13(3) SHALL 13(4): SHALL NOT 13(5): No person SHALL handle bottled/package drinkig water (other than natural mineral water) in contravention of the provisions of the Codex Code of Hygienic Practice for Bottled/Packaged Waters (Other than Natural Mineral Waters) (CAC/RCP 48-2001).</p>	<p>Wording of MUST creates stricter liability as compared to SHALL in the previous regulations. 13(5) with respect to bottled water is deleted from new regulations and a more general provision is stipulated with regards to the minimum necessary requirements used in order to remove a health hazard. This creates a general liability and abides by the principle of “less restrictive means”.</p>



<p><b>Process of enforcement of measuring temperatures/ temperature control</b></p>	<p>Annexure G 1-3 : <b>MUST</b> <b>ALSO: inclusion of stem/probe</b></p> <p><b>DELETED IN NEW REGULATIONS</b> <b>DELETED IN NEW REGULATIONS</b></p>	<p>Annexure E 1-3: <b>SHALL</b> Only stem</p> <p>3(4) = Surface temperature 4 = Presumption in respect of representative temperature reading</p>	<p>Use of word “must” creates an obligation to follow the code of practice for measuring temperatures of food. Also surface temperature and presumption sections from 2012 regulations appear now in different sections of the new 2018 regulations as set out above.</p>
<p><b>Provisions concerning unprocessed product</b></p>	<p>R14: <b>DELETED IN NEW REGULATIONS</b></p>	<p>R14: Notwithstanding any provisions to the contrary contained in these regulations, an inspector shall, if he or she is of the opinion that conditions prevail that constitute a health hazard with regard to the packaging, storage, display, sale or transport of fresh, raw and unprocessed fruits or vegetables and unprocessed maize, wheat, rye, unshelled oeanuts, sugar cane, sunflower seed or other unprocessed agricultural crops or with regard to the handling of food referred to in R15(5) (a) subject to regulations made in terms of section 15 of the Act relating to Inspections and Investigations in respect of the handling of food, order that any condition that led to or could have led to such or any other health hazard be corrected or that any provision of these regulations be complied with; or (b) prohibit the continued use of the facility or food premises for the</p>	<p>Most probably appears in agricultural regulations and no longer within health regulations.</p>



		<p>packing, storage, display, sale or transport of any of the said products and the provisions of R4(2)-(5) shall mutatis mutandis apply to such prohibition.</p> <p>14A. No person shall handle bottled/package drinking water (other than natural mineral water) in contravention of the provisions of the Codex Code of Hygiene Practice for Bottled/Package Drinking Waters (other than natural mineral waters)(CAC/RCP 48-2001)</p>	
<p><b>Exemptions, additional requirements and reservations</b></p>	<p>14(5)(a): <b>AMENDED AND ADDED</b>  The provisions of regulations 3(1) and 5 do not apply to the killing, bleeding or evisceration of an animal after the hunting thereof or of fish, molluscs or crustaceans after the catching or harvesting thereof and the <b>packing, storage, display, sale or transport of unprocessed agricultural crops, provided that -</b>  (a) <b>the principles of the best available method and good agricultural and</b>  (b) <b>manufacturing practice apply;</b>  (c) <b>the provisions of other applicable legislation, where relevant, apply;</b>  <b>unprocessed agricultural crops are not offered for sale at local authority markets;</b>  (d) <b>in the event that conditions prevail that constitute a health hazard, an inspector must-</b></p>	<p>15(5)(a): Subject to the principles of the best available method and good manufacturing practice, the provision of regulation 3(1) and 5 shall not apply in respect of the killing, bleeding or evisceration of an animal after the hunting thereof or of fish, molluscs or crustaceans after the catching or harvesting thereof.</p>	<p>Packing, storage, display, sale and transport added with respect to unprocessed agricultural crops to the provision as well as further explanation about such crops. Allows for an extension of exemption to apply not only to animal and seafood but also to such crops.</p>





	(i) subject to regulations made in terms of section 15 of the Act relating to inspections and investigations in respect of the handling of food, order that any condition that led to or could lead to such or any other health hazard, be corrected or that any provision of these Regulations be complied with; or prohibit the continued use of the food premises for the packing, storage, display, sale or transport of any of the aforementioned food, and the provisions of regulation 4(2) to (4) must, in the same manner, apply to the prohibition.		
<b>Fines</b>	R15: A person who contravenes a provision of these Regulations, or allows a contravention of these Regulations to take place, is guilty of an offence <b>and is, on conviction, liable to a penalty provided in section 18(1) of the Act.</b>	R16: Any person who contravenes a provision of these regulations or allows such a contravention to take place shall be guilty of an offence.	Liability attached in new regulations with respect to a penalty provided statutorily by section 18(1) of the Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972.

