

GOVERNMENT NOTICE GOEWERMENTSKENNISGEWING

DEPARTMENT OF AGRICULTURE, FORESTRY AND FISHERIES DEPARTEMENT VAN LANDBOU, BOSBOU EN VISSERYE

No. R. 55

30 January 2015

AGRICULTURAL PRODUCT STANDARDS ACT, 1990
(ACT No. 119 OF 1990)

REGULATIONS REGARDING THE CLASSIFICATION AND MARKING OF MEAT INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister of Agriculture, Forestry and Fisheries has under section 15 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) –

- (a) made the regulations in the Schedule;
- (b) determined that the said regulations shall come into operation 6 months after the date of publication thereof; and
- (c) repealed the regulations published by Government Notice No. R. 863 of 1 September 2006.

SCHEDULE

Definitions

1. In these regulations, any word or expression to which a meaning has been assigned in the Act shall have that meaning and, unless the context otherwise indicates –

"**abattoir**" means a slaughter facility as defined in the Meat Safety Act;

"**abattoir-identification code**" means a code used in the roller-mark of carcasses as well as on stamps in the case of pig carcasses, to identify the abattoir of origin of the carcass;

"**age classification**" means the classification of a carcass in respect of age in the manner set out in regulation 6;

"**assignee**" means a person, undertaking, body, institution, association or board designated as such under section 2(3)(a) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);

"**bovine**" means cattle but does not include other animals from the subfamily Bovinae, e.g. buffalo and kudu;

"**calf**" means a bovine --

- (a) with a carcass mass up to a maximum of 100 kg of which only the first real molar has erupted in the upper jaw; or
- (b) of which the first real molar has not yet erupted in the upper jaw;

"**carcass**" means the remaining part of a bovine, sheep, goat or pig after the blood thereof has been drained and the hide, skin, hair, entrails, pluck (heart, liver and lungs), head, tail, hooves and trotters, according to the customs in respect of a particular kind of animal, as well as the diaphragm, sex organs and udder have been removed, and also --

- (a) such a carcass that has been divided length-wise in two parts along the spinal column thereof; and
- (b) a part referred to in paragraph (a), that has been divided into two approximately equal portions;

"**classification equipment**" means roller mark equipment, classification stamps and instruments;

"**classification stamps**" means the stamps used by the independent qualified person to stamp mark the carcass according to the meat classification requirements in the manner set out in regulation 15;

"**conformation classification**" means the classification of a carcass in respect of conformation in the manner set out in regulation 8, or regulation 8 as applied by regulation 13;

"**container**" means the immediate wrapping in which meat is packed for sale;

"**damage classification**" means the classification of a carcass in respect of damage in the manner set out in regulation 9, or regulation 9 as applied by regulation 14;

"**executive officer**" means the officer designated under section 2(1) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);

"**fatness classification**" means the classification of a carcass in respect of fatness in the manner set out in regulation 7;

"**fat thickness**" with regard to a pig carcass, means the thickness of the back fat including the skin, as determined in the manner contemplated in regulation 12;

"**imported**" means any cuts, whole carcasses or parts of carcasses originating from bovines, sheep, goats or pigs which have not been slaughtered in the Republic of South Africa;

"**independent qualified person**" means an individual, performing meat classification in the service of a service provider, who has been trained and thereafter successfully assessed by the assignee in meat classification in terms of the requirements of these regulations and who has no association, either directly or indirectly, with the abattoir concerned;

"**ink**" means any colouring as described in the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**instruments**" means instruments used for measuring the fat thickness of pig carcasses (e.g. Hennessey Grading Probe, intrascope, etc.);

"**mass**" with regard to a carcass, means the mass to the nearest kilogram as determined at the time of meat classification;

"**meat**" means those parts of a carcass which are normally sold for human consumption;

"**meat classification**" means –

- (a) the evaluation and marking of the carcass by way of age classification, fatness classification, conformation classification, damage classification and gender in the manner set out in these regulations;
- (b) to ensure that these regulatory requirements pertaining to age, fatness, conformation, damage and gender are maintained (as required by Table 6); and
- (c) to monitor and report to the service providers any aspect of non-compliance to the requirements of these regulations (as required by Table 6);

"**no fat**" means no indication of visible subcutaneous fat on a carcass, taking in consideration regulation 7(4);

"**outer container**" means the carton or case which contains one or more containers of meat;

"**percentage meat**" with regard to a pig carcass, means the meat content of a carcass after removal of the head, jowls, trotters, skin, subcutaneous fat, kidneys and kidney fat, tail and tailbone, expressed as a percentage of the carcass without the head, jowls, trotters, kidneys and kidney fat and tail;

"**permitted**" means permitted under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"quality indication" means a word or expression or brand name or trade mark or any other mark or symbol, that may directly or by implication influence the choice of the buyer in buying that specific meat, that has been approved by the executive officer on written request for use in a roller-mark and/or as a stamp on the carcasses and/or as an indication on meat or the packaging thereof;

"registration/registered" with regard to the abattoir-identification code, means the process by which the executive officer allocates an abattoir-identification code, as suggested by the responsible person, to an abattoir that intends to classify meat;

"responsible person" means any individual, partnership, corporation, association or any other business unit that is in possession or in charge of an abattoir;

"roller-mark equipment" means the equipment used to roller-mark classified carcasses in the manner set out in regulations 17 to 20;

"service provider" means an independent organisation or entity that provides independent qualified persons performing meat classification services at abattoirs, and confirmed by the assignee to comply with the list of requirements in Table 6;

"subcutaneous fat percentage" means all the visible fat of a carcass that can be removed, expressed as a percentage of the chilled carcass mass;

"the Act" means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);

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

"treated meat" means the process of adding a chemical solution with permitted additives, substances and ingredients to meat by processes such as but not limited to injection, in such a manner that there is weight gain of the meat but the appearance of the meat still corresponds with that of a normal raw or frozen raw carcass or meat cut.

Restriction on the sale of meat

2. (1) No person shall, subject to the provisions of subregulations (2) and (3), sell meat in the Republic of South Africa --

- (a) unless such meat is derived from a carcass which has been classified in terms of regulation 4 or 10;
- (b) unless such carcass complies with the standards or other characteristics of such classes as contemplated in these regulations;
- (c) unless the prescribed requirements regarding the marking of the carcass in terms of regulations 15, 16, 17, 18, 19 and 20 have been complied with;
- (d) unless the prescribed requirements regarding the marking of imported and treated meat in terms of regulation 21 have been complied with; and
- (e) if in the process of sale restricted particulars regarding the meat or carcasses are used.

(2) This prohibition is only applicable to --

- (a) the sale of meat or carcasses obtained from animals which have been slaughtered at an abattoir in respect of which an abattoir-identification code in terms of regulation 3 has been registered;
- (b) the sale of meat or carcasses which have been marked with any mark, symbol or other method of expression that is or purports to be a quality indication or an indication of a class thereof;
- (c) the sale of treated meat or carcasses which have not been correctly treated and/or described; and/or

(d) the use of restricted particulars in the sale of meat or carcasses.

(3) The Executive Officer may grant written exemption, entirely or partially, to any person on such conditions as he or she deems necessary, from the provisions of subregulation (1).

Abattoir-identification code and classification equipment

3. (1) An abattoir-identification code for use in the roller-marking of a carcass is registered by the executive officer for the responsible person of an abattoir upon written application: Provided that --

(a) the abattoir has in its possession a valid registration certificate issued in terms of the Meat Safety Act or official temporary written proof of compliance to the Meat Safety Act; and

(b) the abattoir has at its disposal the services of an independent qualified person provided by a service provider.

(2) The code referred to in subparagraph (1) shall only be used in the abattoir to which it has been registered.

(3) (a) If an abattoir-identification code has been registered for an abattoir, all carcasses of a species originating from that abattoir shall be classified and roller-marked if 40 and more of that specific species are slaughtered per month.

(b) A period of grace not exceeding three months after the registration of an abattoir-identification code shall be allowed with regard to the implementation of the meat classification and roller-marking for each species of which 40 and more of that specific species are slaughtered per month at the abattoir.

(4) The executive officer may withdraw an abattoir-identification code if --

(a) the roller-marking of carcasses is not implemented within the time limit as specified in subregulation (3)(b);

(b) the abattoir concerned does not classify or roller-mark any carcasses during any 30 day period, excluding the grace period stated in subregulation (3)(b);

(c) the abattoir does not have at its disposal the services of an independent qualified person provided by a service provider;

(d) the marking and classification of carcasses, to the judgement of the executive officer or assignee, are not done in accordance with these Regulations;

(e) the registration certificate issued in terms of the Meat Safety Act or official temporary written proof of compliance has been withdrawn; or

(f) the abattoir does not pay the fees as set out in section 3(1A) of the Act, to the assignee within 30 days from the start of each calendar month.

(5) When an abattoir-identification code is withdrawn in terms of subregulation (4), all classification equipment shall, within 24 hours after such withdrawal, be handed over to the nearest police station for collection by the assignee, or be handed over directly to the assignee, for safekeeping until --

(a) the abattoir re-applies and is reregistered with the same or a new abattoir-identification code, as the case may be, in terms of subregulation (1); or

(b) the responsible person decides to transfer the roller-mark equipment to another abattoir that has been authorized to classify carcasses.

(6) An abattoir only has to re-apply for a new abattoir-identification code in terms of subregulation (1) in cases where such withdrawal has taken place in terms of subregulation (4)(d).

(7) The service provider shall inform the executive officer or assignee within 24 hours when there is any change of the independent qualified person at an abattoir.

(8) In case an abattoir loses the services of the independent qualified person or discontinues meat classification permanently, the responsible person shall inform the executive officer as well as the assignee within 24 hours and all classification equipment shall be handed over within 24 hours to the nearest police station for collection by the assignee, or be handed over directly to the assignee, for safekeeping.

(9) Classification equipment that is used to classify and roller-mark meat may only be supplied by the assignee.

(10) In case any loss of classification equipment is observed, the responsible person of the abattoir shall within 24 hours --

- (a) inform the executive officer or assignee in writing of such losses via documentation or a statement;
- (b) report the case to the police; and
- (c) apply to the executive officer for a new abattoir-identification code if roller-mark equipment were lost or stolen.

(11) All carcasses, of which 40 or more of a specific species are slaughtered per month, originating from an abattoir for which an abattoir-identification code has been registered, shall be classified and, excluding pig carcasses, also be roller-marked in the abattoir.

(12) The responsible person of an abattoir for which has been registered an abattoir-identification code shall have at all times, a complete, updated inventory of all classification equipment available for inspection and is also responsible for the safekeeping of all such classification equipment;

CLASSIFICATION OF CALF, BOVINE, SHEEP AND GOAT CARCASSES

Classes of calf, bovine, sheep and goat carcasses

4. (1) The carcass of a calf, bovine, sheep or goat shall be classified in terms of regulation 5.

(2) The classification of a carcass shall --

- (a) in the case of a calf, be done on the whole carcass or on a side thereof;
- (b) in the case of a bovine, be done on the whole carcass or on a side thereof or, where the carcass has been damaged to such an extent that the side has been quartered, on a quarter thereof; or
- (c) be done on the whole carcass.

(3) The classification shall take place on the day of slaughter.

(4) The white light intensity at the point of classification shall be at least 540 lux.

(5) The percentage deviations allowed for classification at the abattoir and in the case of complaints received with regard to deviations in trade, are indicated in Table 5.

Standards for classes

5. (1) The carcass of a bovine, sheep or goat shall be classified according to --
- (a) age as the age classes A, AB, B or C in accordance with the provisions of regulation 6;
 - (b) fatness as the classes 0, 1, 2, 3, 4, 5 or 6 in accordance with the provisions of regulation 7;
 - (c) conformation as the classes 1, 2, 3, 4 or 5 in accordance with the provisions of regulation 8; and
 - (d) damage as the classes 1, 2 or 3 in accordance with the provisions of regulation 9.
- (2) The carcass of a calf (refer to definition) shall be classified according to --
- (a) age and mass as the class "Calf";
 - (b) conformation as the classes 1, 2, 3, 4 or 5 in accordance with the provisions of regulation 8; and
 - (c) damage as the classes 1, 2 or 3 in accordance with the provisions of regulation 9.

Determination of age classification

6. (1) Subject to the provisions of subregulation (2), (3) and (4) the carcass of a bovine, sheep or goat that --
- (a) has no permanent incisors, shall be classified as "Age Class A";
 - (b) has at least one but not more than two permanent incisors, shall be classified as "Age Class AB";
 - (c) has at least three but not more than six permanent incisors, shall be classified as "Age Class B; and
 - (d) has more than six permanent incisors, shall be classified as "Age Class C".
- (2) The carcass of a bovine, sheep or goat of which the head is not available for determination of age classification shall be deemed to be a carcass of Age Class C.
- (3) The carcass of a calf of which the head is not available for determination of the age classification shall be deemed to be the carcass of a bovine of Age Class A unless the person performing the classification is satisfied that it is the carcass of a calf.
- (4) All carcasses that are slaughtered at a registered abattoir shall at all times, for the purpose of age classification, be identifiable with the head of such a carcass either by identifying each separate carcass and head with a corresponding number or mark or by means of an acceptable method which is acceptable to the executive officer and assignee.

Determination of fatness classification

7. (1) The carcass of an animal as stipulated in column 1 of Table 1 of the Annexure that could, on the basis of a visual evaluation or calculation of the subcutaneous fat distribution thereof, be described as specified in column 2 opposite thereto, shall in respect of fatness be classified as the class referred to in column 3 opposite the description concerned.
- (2) A description contemplated in subregulation (1) may in the case of a chilled carcass represent a subcutaneous fat layer with a thickness as specified in column 4 of Table 1 opposite the description concerned that --

- (a) in the case of a bovine, is measured between the tenth and eleventh ribs and 50 mm from the midline of that carcass; or
- (b) in the case of a sheep and goat, is measured between the third and fourth lumbar vertebrae and 25 mm from the midline of that carcass.

(3) A description contemplated in subregulation (1) may in the case of a chilled carcass represent a percentage subcutaneous fat as specified in column 5 of Table 1 opposite the description concerned.

(4) In the case of bovine, sheep and goat carcasses any visible fat situated on the following area of the carcass shall be ignored when determining the fatness class:

- (a) Bovine carcass: Around the root of the tail and pelvic cavity within a radius of 100 mm.
- (b) Sheep and goat carcass: Around the root of the tail and pelvic cavity within a radius of 50 mm.

Determination of conformation classification

8. The carcass of an animal as stipulated in column 1 of Table 2 of the Annexure should, on the basis of a visual evaluation of the conformation thereof, be described as specified in column 2, and shall in respect of conformation be classified as the class referred to in column 3 opposite the description concerned.

Determination of damage classification

9. (1) The carcass of a calf, bovine, sheep or goat which is damaged to such an extent that, with due regard to the locality, extent and depth of the damage, the observed fat-to-meat-to-bone ratio of such a carcass --

- (a) is disturbed to a slight extent only, shall be classified as Class 1 in respect of damage;
- (b) is moderately disturbed, shall be classified as Class 2 in respect of damage; or
- (c) is severely disturbed, shall be classified as Class 3 in respect of damage.

CLASSIFICATION OF PIG CARCASSES

Classes of pig carcasses

10. (1) Pig carcasses shall be classified as "Sucking pig", "Class P", "Class O", "Class R", "Class C", "Class U", "Class S", "Sausage pig" or "Rough" as stipulated in Table 3, read together with regulations 11 to 14.

- (2) The classification of a pig carcass shall be done on the whole carcass or on a side thereof.
- (3) The classification shall take place on the day of slaughter.
- (4) The white light intensity at the point of classification shall be at least 540 lux.

(5) The percentage deviations allowed for classification at the abattoir and in the case of complaints received with regard to deviations in trade, are indicated in Table 5.

Standards for classes

11. (1) A pig carcass with a mass of 20 kg or less shall be classified as the class "Sucking pig".

(2) A pig carcass with a mass of 20,1 kg or more but not more than 100 kg, shall be classified as a class as stipulated in column 1 of Table 3 of the Annexure, if the calculated percentage meat of the carcass is as specified in column 2 of the table opposite the class concerned.

(3) A pig carcass with a mass of 100,1 kg or more shall be classified as the class "Sausage pig".

(4) A pig carcass shall be classified as "Rough" if --

- (a) it is a carcass of conformation class 1;
- (b) on appearance, it shows conspicuously poor breeding characteristics;
- (c) it is an emaciated carcass;
- (d) the skin thereof appears conspicuously thick and rough; or
- (e) the fat thereof appears excessively oily.

Determination of percentage meat

12. (1) The percentage meat of a pig carcass shall be calculated after --

- (a) the fat thickness and muscle thickness have been measured by means of an electronic thickness meter; or
- (b) the fat thickness has been measured by means of an intrascope, between the 2nd and 3rd last rib and 45 mm from the midline of the carcass while the carcass is in a hanging position.

(2) The percentage meat is calculated, depending on the technique, by means of the following formulae (fat thickness and muscle thickness in mm):

Percentage meat electronically = $72.5114 - (0.4618 \times \text{fat thickness}) + (0.0547 \times \text{muscle thickness})$.

Percentage meat with intrascope = $74.4367 - (0.4023 \times \text{fat thickness})$.

(3) The result of a calculation set out in subregulation (2) shall be rounded to the nearest integer before a carcass is classified.

Determination of conformation classification

13. The classification of a pig carcass in respect of conformation is performed according to the provisions of regulation 8.

Determination of damage classification

14. The classification of a pig carcass in respect of damage is performed according to the provisions of regulation 9.

MARKING OF CARCASSES

Stamp marks

15. (1) (a) Each carcass characteristic as stipulated in column 1 of Table 4 of the Annexure to which a class has been allocated in column 2 shall be marked on the carcass concerned, with a stamp mark as indicated in column 3 opposite that class.
- (b) A stamp mark shall be applied in the colour of ink referred to in column 4 of the mentioned table, opposite the stamp mark concerned and where applicable in the manner as set out in column 5.

- (c) All stamp marks shall be applied on the day of slaughter on the carcass.
- (2) (a) Each carcass of a bovine, sheep or goat shall be marked with an indication of the number of permanent incisors.
 - (b) The indication shall, in the case of --
 - (i) bovine, be marked with an indelible ink pencil on both sides of the atlas vertebra, and be stamped on the carcass with a stamp in the appropriate colour of ink as set out in column 4 of Table 4 of the Annexure, opposite "Age" in column 1 of the table mentioned; and
 - (ii) sheep and goats, be marked with the ink colour representing the age class on the left hind shank, and be stamped on the carcass with a stamp in the appropriate colour of ink as set out in column 4 of Table 4 of the Annexure, opposite "Age " in column 1 of the table mentioned.
- (3) (a) The carcass of a boar as well as of a barrow showing signs of late castration shall be identified with the stamp mark "M/D" on each side of the carcass in the immediate vicinity of the loin.
- (b) The carcass of a ram, a billy goat or a bull which has been classified as Age class AB, Age class B or Age class C, shall be identified with the stamp mark "M/D" on each side of the carcass in the immediate vicinity of the loin.
- (c) The carcass of a wether, a kapater or an ox showing signs of late castration and which has been classified as Age class AB, Age class B or Age class C, shall be identified with the stamp mark "M/D" on each side of the carcass in the immediate vicinity of the loin.
- (4) In case of a pig carcass, the abattoir-identification code shall be applied on each side of the carcass with a stamp or indelible ink pencil, in the immediate vicinity of other stamp marks mentioned in these regulations, with purple ink.
- (5) All stamp marks shall be tidy and clearly legible.
- (6) Stamp marks shall be situated/placed within the 50 mm and 80 mm limits as indicated in regulation 18(1)(b) and (c).
- (7) A quality indication may also be stamped onto a carcass.

Ink marks

16. (1) The carcass of a ram, billy goat or bull which has been classified as Age class AB, Age class B or Age class C, shall be marked clearly visible, legibly and tidy with black ink on the following area:
- (a) Ram and billy goat: On the rear end of the right hind shank.
 - (b) Bull: On the front end of the right front shank.
- (2) The mark shall be applied at the same point on the slaughter line as the age determination.

Roller-marking of carcasses

17. (1) Each carcass which has been classified as contemplated in these regulations shall be roller-marked over the full length of each side or quarter thereof with the particulars prescribed for the kind of animal concerned.

- (2) Each carcass shall be roller-marked on the day of slaughter.
- (3) The roller-mark shall comply with the following requirements:
 - (a) All the letters and figures in the roller-mark shall be of the same type and size.
 - (b) The vertical height of the letters and figures in the roller-mark shall be minimum 6 mm and maximum 8 mm.
 - (c) The space between the rows of letters and figures shall be 6 mm.
 - (d) The width of the roller-mark shall be between 28 and 29 mm, or between 42 and 43 mm.
 - (e) The roller-mark ink shall be spread evenly over the whole length of the roller-mark.
- (4) The carcass of a calf, bovine, sheep or goat may also be roller-marked with a separate roller-mark that consists of the expression "HALAL", "KOSHER" or "KOSJER".
- (5) All roller-marks shall be tidy and clearly legible.

Roller-marking of bovine, sheep and goat carcasses

18. (1) Each bovine, sheep or goat carcass which has been classified as contemplated in these regulations shall be roller-marked --
- (a) on both sides of the carcass;
 - (b) 50 mm from and parallel to the centre of the carcass in the case of a sheep or goat carcass;
 - (c) 80 mm from and parallel to the centre of the carcass in the case of a bovine carcass; and
 - (d) from the hind shank end across the back of the carcass up to the neck.
- (2) The roller-mark for a bovine, sheep or goat carcass shall indicate the following:
- (a) Age class.
 - (b) Fatness class.
 - (c) Abattoir-identification code.
- (3) The roller-mark shall, in the case of the carcass of --
- (a) a bovine or sheep that has been classified as age class --
 - (i) A, be applied with purple ink;
 - (ii) AB, be applied with green ink;
 - (iii) B, be applied with brown ink; and
 - (iv) C, be applied with red ink.
 - (b) a goat, be applied with orange ink.

- (4) The age class of a bovine, sheep or goat carcass shall, in the case of age class --
- (a) A, be indicated by the symbols "AAA";
 - (b) AB, be indicated by the symbols "ABAB";
 - (c) B, be indicated by the symbols "BBB"; and
 - (d) C, be indicated by the symbols "CCC".
- (5) The fatness class of a bovine, sheep or goat carcass shall, in the case of fatness class --
- (a) 0, be indicated by the symbols "000";
 - (b) 1, be indicated by the symbols "111";
 - (c) 2, be indicated by the symbols "222";
 - (d) 3, be indicated by the symbols "333";
 - (e) 4, be indicated by the symbols "444";
 - (f) 5, be indicated by the symbols "555"; and
 - (g) 6, be indicated by the symbols "666".
- (6) (a) The twelve rows of symbols in the roller-mark for a bovine, sheep or goat carcass shall be composed as follows:
- (i) The age class shall appear at least four times.
 - (ii) The fatness class shall appear at least four times.
 - (iii) The abattoir-identification code shall appear at least four times.
- (b) If a quality indication does appear in the roller-mark, the twelve rows of symbols in the roller-mark shall be composed as follows --
- (i) in the case where the quality indication consists of two rows and the abattoir-identification code of two rows, the age class shall appear three times, the fatness class three times, the quality indication twice and the abattoir-identification code once, alternatively, in the roller-mark;
 - (ii) in the case where the quality indication consists of two rows and the abattoir-identification code of one row, the age class shall appear three times, the fatness class three times, the quality indication twice and the abattoir-identification code twice, alternatively, in the roller-mark;
 - (iii) in the case where the quality indication consists of one row and the abattoir-identification code of two rows, the age class shall appear three times, the fatness class three times, the quality indication twice and the abattoir-identification code twice, alternatively, in the roller-mark; or
 - (iv) in the case where the quality indication consists of one row and the abattoir-identification code of one row, the age class shall appear three times, the fatness class three times, the quality indication three times and the abattoir-identification code three times, alternatively, in the roller-mark: Provided that the quality indication may in addition be stamped onto the carcass or used on its own as a stamp.

Roller-marking of calf carcasses

19. (1) The roller-mark for a calf carcass shall indicate the following:
- (a) Age class.
 - (b) Abattoir-identification code.
- (2) In the case of a calf carcass --
- (a) the roller-mark shall be applied with brown ink; and
 - (b) the age class shall be indicated by the alternating symbols "CALF" and "KALF".
- (3) (a) The twelve rows of symbols in the roller-mark for a calf carcass shall be composed as follows:
- (i) The age class shall appear at least eight times.
 - (ii) The abattoir-identification code shall appear at least four times.
- (b) If a quality indication does appear in the roller-mark, the age class shall appear at least six times and the abattoir-identification code shall appear at least four times: Provided that the quality indication may in addition be stamped onto the carcass or used on its own as a stamp.

Roller-marking of pig carcasses

20. (1) Pig carcasses may be roller-marked with the following particulars:
- (a) Abattoir-identification code.
 - (b) A quality indication: Provided that the quality indication may in addition be stamped onto the carcass or used on its own as a stamp.
- (2) If pig carcasses are roller-marked, the roller-mark shall be applied with purple ink.

MARKING OF MEAT***Imported and treated meat***

21. (1) Each outer container of meat which is imported into the Republic of South Africa shall be marked with the following particulars --
- (a) the country of origin of the meat;
 - (b) the species (e.g. beef, mutton, pork); and
 - (c) the type of cut, date of packing and net weight of the meat.
- (2) When imported meat destined for sale in the retail trade is packed in containers, every container shall be marked with the expression "product of" followed by the name of the country of origin, or countries of origin separated by and/or.
- (3) The container of each quantity of imported meat that is sold in the retail trade may only be marked with a corresponding indication of the age class if the carcass of origin has been classified according to these regulations or according to similar classification regulations of the country of origin.

(4) The particulars referred to in subregulations (1), (2) and (3) shall be indicated in detached letters --

- (a) that are clearly legible; and
- (b) of which the vertical height is at least 2 mm.

(5) When imported meat destined for sale in the retail trade is displayed individually/loose, the expression "product of ", followed by the name of the country, or countries of origin separated by and/or, shall be indicated in clearly legible letters with a vertical height of at least 10 mm on a notice board in the immediate vicinity of such meat.

(6) A carcass of a bovine, sheep and goat which is imported into the Republic of South Africa may only be marked with a corresponding indication of the age class and/or fatness class if the carcass has been classified according to these regulations: Provided that --

- (a) such indications are applied by means of a roller-mark, as determined by regulations 17, 18 and 19; and
- (b) the country of origin be indicated at least twice in the roller-mark.

(7) Treated meat shall indicate as part of the product description the chemical solution the meat was subjected to (e.g. "...with brine", "...with brine based mixture", etc.): Provided that --

- (a) a maximum of 10% weight gain shall be allowed for quality enhancement purposes;
- (b) water on its own shall not be injected;
- (c) meat shall not be treated for the sole purpose of increasing the mass of the product; and
- (d) the packaging shall clearly indicate the quantitative ingredient declaration as a percentage for the meat and water content on the main panel in bold capital letters at least 3 mm in height as required by the labelling regulations for raw-processed meats under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

Use of the expressions "lamb" and "kid"

22. (1) The expression "lamb" may only be used in the sale of mutton that has been classified according to these regulations as Age Class A.

(2) The expression "kid" may only be used in the sale of goat meat that has been classified according to these regulations as Age Class A.

Restricted particulars

23. (1) No mark, roller-mark or other method of expression that directly or by implication constitutes a misrepresentation shall be marked or stamped on a carcass, container or outer container of meat.

(2) Quality indications such as the words "super", "prime", "prima", "top", "choice", "quality", "extra" or "ultra" or any other word or expression which directly or by implication create or may create the impression that meat or a carcass is of a special or particular quality other than a characteristic referred to in these regulations, may not be marked or stamped on the container or outer container of meat or a carcass: Provided that the use of the description "prime rib" for the meat cut concerned is allowed.

(3) A quality indication shall not be marked or stamped on the container or outer container of meat or a carcass unless its use is approved by the executive officer on written request: Provided that --

- (a) if required, the written request is accompanied by a protocol describing what the quality indication involves, and confirmation that is audited; and
- (b) if an audited protocol is required, the owner of the quality indication also provides a short summary of the quality indication protocol together with contact details, for public information.

(4) No meat or carcasses from other species or sub-species may be presented as being beef, sheep, goat or pork.

(5) The provisions of these regulations shall also *mutatis mutandis* apply to --

- (a) particulars that are marked on a notice board displayed at or in the immediate vicinity of the carcass, container or outer container of meat; and
- (b) advertisements and other procedures related to the sale of the carcass or meat.

GENERAL

Offences and Penalties

24. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and upon conviction be liable to a fine or to imprisonment in accordance with item 11 of the Act.

ANNEXURE/AANHANGSEL

TABLE 1/TABEL 1

**FATNESS CLASSIFICATION OF BOVINE, SHEEP AND GOAT CARCASSES/
VETHEIDSKLASSIFIKASIE VAN BEES-, SKAAP- EN BOKKARKASSE
(Reg. 7)**

Kind of animal/ Soort dier	Description of carcass in respect of fatness/ Beskrywing van karkas ten opsigte van vetheid	Fatness Class/ Vetheidsklas	Guideline for the thickness of the subcutaneous fat layer (mm)/Riglyn vir die dikte van die onderhuidse vetlaag (mm)	Guideline for the percentage subcutaneous fat (%) / Riglyn vir die persentasie onderhuidse vet (%)
1	2	3	4	5
Bovine/Bees	No fat/Geen vet	0	Nil/Nul	Less than 1.0/Minder as 1.0
	Very lean/Baie maer	1	Less than 1/Minder as 1	At least 1.0 but not more than 3.6/ Minstens 1.0 maar hoogstens 3.6
	Lean/Maer	2	At least 1 but not more than 3/Minstens 1 maar hoogstens 3	More than 3.6 but not more than 5.6/Meer as 3.6 maar hoogstens 5.6
	Medium	3	More than 3 but not more than 5/Meer as 3 maar hoogstens 5	More than 5.6 but not more than 7.6/Meer as 5.6 maar hoogstens 7.6
	Fat/Vet	4	More than 5 but not more than 7/Meer as 5 maar hoogstens 7	More than 7.6 but not more than 9.6/Meer as 7.6 maar hoogstens 9.6
	Slightly overfat/ Matig oorvet	5	More than 7 but not more than 10/Meer as 7 maar hoogstens 10	More than 9.6 but not more than 11.7/Meer as 9.6 maar hoogstens 11.7
	Excessively overfat/ Uitermate oorvet	6	More than 10/Meer as 10	More than 11.7/Meer as 11.7

Kind of animal/ Soort dier	Description of carcass in respect of fatness/ Beskrywing van karkas ten opsigte van vetheid	Fatness Class/ Vetheidsklas	Guideline for the thickness of the subcutaneous fat layer (mm)/Riglyn vir die dikte van die onderhuidse vetlaag (mm)	Guideline for the percentage subcutaneous fat (%)/ Riglyn vir die persentasie onderhuidse vet (%)
1	2	3	4	5
Sheep/Skaap	No fat/Geen vet	0	Nil/Nul	Less than 1.0/Minder as 1.0
	Very lean/Baie maer	1	Less than 1/Minder as 1	At least 1.0 but not more than 5.6/Minstens 1.0 maar hoogstens 5.6
	Lean/Maer	2	At least 1 but not more than 4/Minstens 1 maar hoogstens 4	More than 5.6 but not more than 8.6/Meer as 5.6 maar hoogstens 8.6
	Medium	3	More than 4 but not more than 7/Meer as 4 maar hoogstens 7	More than 8.6 but not more than 11.6/Meer as 8.6 maar hoogstens 11.6
	Fat/Vet	4	More than 7 but not more than 9/Meer as 7 maar hoogstens 9	More than 11.6 but not more than 14.6/Meer as 11.6 maar hoogstens 14.6
	Slightly overfat/Matig oorvet	5	More than 9 but not more than 11/Meer as 9 maar hoogstens 11	More than 14.6 but not more than 17.6/Meer as 14.6 maar hoogstens 17.6
	Excessively overfat/Uitermate oorvet	6	More than 11/Meer as 11	More than 17.6/Meer as 17.6

Kind of animal/ Soort dier	Description of carcass in respect of fatness/ Beskrywing van karkas ten opsigte van vetheid	Fatness Class/ Vetheidsklas	Guideline for the thickness of the subcutaneous fat layer (mm)/Riglyn vir die dikte van die onderhuidse vetlaag (mm)	Guideline for the percentage subcutaneous fat (%)/ Riglyn vir die persentasie onderhuidse vet (%)
1	2	3	4	5
Goat/Bok	No fat/Geen vet	0	Nil/Nul	*
	Very lean/Baie maer	1	*	*
	Lean/Maer	2	*	*
	Medium	3	*	*
	Fat/Vet	4	*	*
	Slightly overfat/ Matig oorvet	5	*	*
	Excessively overfat/ Uitermate oorvet	6	*	*

* Not specified/Nie gespesifiseer nie

TABLE 2/TABEL 2

**CONFORMATION CLASSIFICATION OF BOVINE, CALF, SHEEP, GOAT AND PIG CARCASSES/
BOUVORMKLASSIFIKASIE VAN BEES-, KALF-, SKAAP-, BOK- EN VARKKARKASSE
(Reg. 8)**

Kind of animal/ Soort dier	Description of carcass in respect of conformation/ Beskrywing van karkas ten opsigte van bouvorm	Conformation class/ Bouvormklas
1	2	3
All species/Alle spesies	Very flat/Baie plat Flat/Plat Medium Round/Rond Very round/Baie rond	1 2 3 4 5

TABLE 3/TABEL 3

CLASSES FOR PORK CARCASSES/KLASSE VIR VARKKARKASSE
(Reg. 11)

Class/Klas	Calculated percentage meat of carcass (%) #/Berekende persentasie vleis van karkas (%) #	Fat thickness measured by means of instruments (mm)/Vetdikte soos bepaal met instrumente (mm)
1	2	3
Sucking pig/Speenvark	*	*
P	70 and more/70 en meer	At least 1 but not more than 12/ Minstens 1 maar hoogstens 12
O	At least 68 but not more than 69/ Minstens 68 maar hoogstens 69	More than 12 but not more than 17/ Meer as 12 maar hoogstens 17
R	At least 66 but not more than 67/ Minstens 66 maar hoogstens 67	More than 17 but not more than 22/ Meer as 17 maar hoogstens 22
C	At least 64 but not more than 65/ Minstens 64 maar hoogstens 65	More than 22 but not more than 27/ Meer as 22 maar hoogstens 27
U	At least 62 but not more than 63/ Minstens 62 maar hoogstens 63	More than 27 but not more than 32/ Meer as 27 maar hoogstens 32
S	61 and less/61 en minder	More than 32/Meer as 32
Sausage pig/Worsvark	*	*
Rough/Ru	*	*

* Not specified/Nie gespesifiseer nie

With due regard to regulation 12(3)/Met inagneming van regulasie 12(3)

TABLE 4/TABEL 4
STAMP MARKS/STEMPELMERKE
(Reg. 15)

Carcass characteristics/Karkaseienskappe	Class/Klas	Stamp mark/Stempelmerk	Colour of ink/Kleur van ink	Method of stamping/Wyse van stempeling
1	2	3	4	5
Calf/Kalf [Reg. 5(2)]	Calf/Kalf	A	Brown/Bruin	With a double impression of the stamp mark/Met 'n dubbelafdruk van die stempelmerk
Age (bovine, sheep and goat/Ouderdom (bees, skaap en bok) [Reg. 6]	A AB B C	A AB B C	Purple/Pers Green/Groen Brown/Bruin Red/Rooi	In the case of a bovine carcass with a stamp mark on each quarter/In die geval van 'n beeskarkas met 'n stempelmerk op elke kwart
Fatness (bovine, sheep and goat)/Vetheid (bees, skaap en bok) [Reg. 7]	0 1 2 3 4 5 6	0 1 2 3 4 5 6	Purple/Pers Purple/Pers Purple/Pers Purple/Pers Purple/Pers Purple/Pers Purple/Pers	In the case of a sheep carcass with a fat tail with a double impression of the stamp mark; in the case of a bovine carcass with a stamp mark on each quarter/In die geval van 'n skaapkarkas met 'n vetstert met 'n dubbelafdruk van die stempelmerk; in die geval van 'n beeskarkas met 'n stempelmerk op elke kwart
Conformation (bovine, calf, sheep, goat and pig)/Bouvorm (bees, kalf, skaap, bok en vark) [Reg. 8 and/en 13]	1 2 3 4 5	1 2 3 4 5	Green/Groen Green/Groen Green/Groen Green/Groen Green/Groen	In the case of a bovine and calf carcass with a stamp mark on each side and in the case of a pig carcass with a stamp mark on one side/In die geval van 'n bees- en kalfkarkas met 'n stempelmerk op elke sy en in die geval van 'n varkkarkas met 'n stempelmerk op een sy
Damage (all species)/Beskadiging (alle spesies) [Reg. 9 and/en 14]	1 2 3	1 2 3	Brown/Bruin Red/Rooi Black/Swart	Shall be stamped in such a way as to indicate the damaged area/Word so aangebring dat dit die beskadigingsgebied aandui

Carcass characteristics/Karkaseienskappe	Class/Klas	Stamp mark/Stempelmerk	Colour of ink/Kleur van ink	Method of stamping/Wyse van stempeling
1	2	3	4	5
Masculinity (all species)/ Manlikheid (alle spesies) [Reg. 15(3)]	Male/ Manlik	M/D	Black/Swart	In the case of a bovine carcass with a stamp mark on each side in the immediate vicinity of the loin; in the case of a sheep and goat carcass with a stamp mark on each side in the immediate vicinity of the loin; in the case of a pig carcass with a stamp mark on each side in the immediate vicinity of the loin/In die geval van 'n beeskarkas met 'n stempelmerk op elke sy in die onmiddellike omgewing van die lende; in die geval van 'n skaap- en bokkarkas met 'n stempelmerk op elke sy in die onmiddellike omgewing van die lende; in die geval van 'n varkkarkas met 'n stempelmerk op elke sy in die onmiddellike omgewing van die lende
Sucking pig/Speenvark [Reg. 11(1)]	Sucking pig/ Speenvark	S	Purple/Pers	On forehead/Op voorkop
Percentage meat (pigs)/ Persentasie vleis(varke) [Reg. 11(2)]	P O R C U S	P O R C U S	Purple/Pers Purple/Pers Purple/Pers Purple/Pers Purple/Pers	On each side in all the cases/ Op elke sy in al die gevalle
Sausage pig/ Worsvark [Reg. 11(3)]	Sausage pig/Wors- vark	W	Purple/Pers	One stamp mark on each but- tock/Een stempelmerk op elke boud
Rough/Ru [Reg. 11(4)]	Rough/Ru	RU	Black/Swart	One stamp mark on each side/ Een stempelmerk op elke sy

TABLE 5/TABEL 5

CLASSIFICATION DEVIATIONS ALLOWED/KLASSIFIKASIE-AFWYKINGS TOEGELAAT
(Reg. 4(5), 10(5))

Carcass characteristics/Karkaseienskappe	Percentage (%)* deviation/Persentasie (%)* afwyking	Action to be taken/Optrede om geneem te word
1	2	3
Age (bovine, sheep and goat)/Ouderdom (bees, skaap en bok) [Reg. 6]	No deviation allowed	Depending on circumstances – Warning/Final warning/Code withdrawn (for responsible person)
Fatness (bovine, sheep and goat)/Vetheid (bees, skaap en bok) [Reg. 7] Conformation (bovine, calf and pig)/Bouvorm (bees, kalf en vark) [Reg. 8 and/en 13] Damage (all species)/Beskadiging (alle spesies) [Reg. 9 and/en 14] Gender (all species)/Geslag (alle spesies) [Reg. 15(3)]	Up to 6/Tot en met 6 More than 6 up to 20/Meer as % tot en met 20 More than 20/Meer as 20	No action/Geen optrede Independent qualified person shall undergo refresher training/Onafhanklike gekwalifiseerde persoon moet opknapping ondergaan. Independent qualified person shall be re-trained/Onafhanklike gekwalifiseerde persoon moet heropleiding ondergaan.
Percentage meat (pigs)/Persentasie vleis(varke) [Reg. 11(2)]	Incorrect measuring position deviation/Verkeerde metingsposisie afwyking: Horizontal/Horisontaal - 5 Horizontal/Horisontaal - 20 Vertical/Vertikaal – 0 (between 2 nd and 3 rd rib)	Independent qualified person shall undergo refresher training/Onafhanklike gekwalifiseerde persoon moet opknapping ondergaan. Independent qualified person shall be re-trained/Onafhanklike gekwalifiseerde persoon moet heropleiding ondergaan. Independent qualified person shall be re-trained/Onafhanklike gekwalifiseerde persoon moet heropleiding ondergaan.

* Based on 50 carcasses or what is available. If less than 50 - calculate on a 50 carcass basis

* Gebaseer op 50 karkasse of wat beskikbaar is. Indien minder as 50 - bereken op 'n 50 karkas basis

TABLE 6/TABEL 6

REQUIREMENTS FOR SERVICE PROVIDERS/VEREISTES VIR DIENSVERSKAFFERS

(Definition for service provider/Definisie vir diensverskaffer)

SERVICE PROVIDERS/DIENSVERSKAFFERS	
1.	<p>Scope of the Service/Bestek van die Diens</p> <p>The service providers are responsible for providing the following services:/ Die diensverskaffers is verantwoordelik om die volgende dienste te lewer:</p> <p>1.1 Meat Classification (For all species of animals – Bovines, goats, sheep and pigs)/ Vleisklassifikasie (Vir al die dierespesies – Beeste, bokke, skape en varke)</p> <p>1.2 Auditing/ Ouditering</p> <p>1.3 Training/ Opleiding</p> <p>1.4 Reporting/ Verslaggewing</p>
2.	<p>Administrative Requirements/Administratiewe Vereistes</p> <p>2.1 The service providers shall be industry representative bodies or entities and legally identifiable by means of a registered business with the notification of directors and/or shareholders./ Die diensverskaffers moet industrie verteenwoordigende liggame of entiteite en wetlik identifiseerbaar wees by wyse van 'n geregistreerde besigheid met bekendmaking van direkteure en/of aandeelhouers.</p> <p>2.2 The service providers shall have a documented Quality Management System (QMS) which describes their functions and the technical scope of activity for which they are competent. The prescribed scope of meat classification will be determined by the executive officer and assignee./ Die diensverskaffers moet 'n gedokumenteerde Gehaltebeerstelsel ("QMS") hê wat hul funksies en die tegniese bestek van aktiwiteit waarvoor hul bekwaam is, beskryf. Die voorgeskrewe bestek van vleisklassifikasie sal deur die uitvoerende beamppte en gemagtigde bepaal word.</p> <p>2.3 The service providers shall be certified by the assignee./ Die diensverskaffers moet deur die gemagtigde gesertifiseer word.</p>
3.	<p>Independence, Impartiality and Integrity/Onafhanklikheid, Onpartydigheid en Integriteit</p> <p>3.1 General/Algemeen</p> <p>The personnel of the service providers shall be free from any commercial, financial and other pressures, which might affect their judgment. Persons from organisations external to the service providers may not be able to influence the results of meat classification being performed./ Die personeel van die diensverskaffers moet vry wees van enige kommersiële, finansiële en ander druk wat hul oordeel moontlik kan beïnvloed. Persone van organisasies buite die diensverskaffers mag nie die resultate van vleisklassifikasie wat uitgevoer word, kan beïnvloed nie.</p> <p>3.2 Independence/Onafhanklikheid</p> <p>The service providers shall be independent and provide a service that will meet the following criteria:/ Die diensverskaffers moet onafhanklik wees en 'n diens verskaf wat aan die volgende vereistes</p>

voldoen:

- (a) The service providers shall be independent of the parties involved. The service providers and their personnel responsible for carrying out meat classification may not be the purchaser, owner, user or agent of the meat or animal products which they classify, nor the authorised representative of any such person./
Die diensverskaffers moet onafhanklik wees van die partye betrokke. Die diensverskaffers en hul personeel wat verantwoordelik is om vleisklassifikasie te verrig mag nie die koper, eienaar, gebruiker of agent van die vleis of diereprodukte wat hul klassifiseer, en ook nie die goedgekeurde verteenwoordiger van enige sulke persoon, wees nie.
- (b) The service providers and its personnel may not engage in any activities that may compromise their independence of judgment and integrity in relation to their meat classification activities. In particular they may not become directly or indirectly involved in the supply, the installation where animals are being slaughtered or the purchaser or agent of any meat or animal product./
Die diensverskaffers en hul personeel mag nie deelneem aan enige aktiwiteite wat die onafhanklike oordeel en integriteit ten opsigte van hul vleisklassifikasie-aktiwiteite moontlik onder verdenking kan bring nie. In die besonder mag hulle nie direk of indirek betrokke raak in die lewering, die aanleg waar diere geslag word of die koper of agent van enige vleis of diereprodukt nie.
- (c) The executive officer and assignee shall have access to the relevant records pertaining to the services of the service providers./
Die uitvoerende beampte en gemagtigde moet toegang hê tot die toepaslike rekords betreffende die dienste van die diensverskaffers.

4. Confidentiality/Vertroulikheid

The service providers shall ensure confidentiality of information obtained in the course of their meat classification activities. Proprietary rights shall be protected./
Die diensverskaffers moet die vertroulikheid van inligting verkry tydens hul vleisklassifikasie-aktiwiteite, verseker. Eiendomsreg moet beskerm word.

5. Organisation and Management/Organisasie en Bestuur

- 5.1 The service providers shall have an organisational structure that enables them to maintain the capacity to perform their functions./
Die organisasiestruktuur van die diensverskaffers moet hul in staat stel om die kapasiteit om hul funksies te verrig, te onderhou.
- 5.2 The service providers shall define and document the responsibilities and reporting structure of their organization (organizational chart)./
Die diensverskaffers moet die verantwoordelikhede en verslaggewingstruktuur van hul organisasie definieer en dokumenteer (organisasie diagram).
- 5.3 The service providers shall have a manager (however named), who is experienced in the operation of service providers and who has overall responsibility that the meat classification activities are carried out in accordance with these regulations. The manager shall be a permanent employee./
Die diensverskaffers moet 'n bestuurder hê (hoe ook al genoem), wat ondervinding in die werking van diensverskaffers en wie oorkoepelend verantwoordelikheid dra om toe te sien dat die vleisklassifikasiedienste volgens hierdie regulasies verrig word. Die bestuurder moet 'n permanente werknemer wees.
- 5.4 The service providers shall have designated persons who will deputize in the absence of any manager (however named) responsible for the rendering of the service./
Die diensverskaffers moet aangewese persone hê wat sal waarneem in die afwesigheid van enige bestuurder (hoe ookal genoem) verantwoordelik vir die lewering van die diens.

- 5.5 Each operation within the service shall be described. These job descriptions shall include the requirements for education, training, technical knowledge and experience, and shall also indicate the roles and responsibilities as follows:
- (a) Teeth counting – independent qualified person or person under his/her supervision.
 - (b) Stamping – independent qualified person.
 - (c) Roller marking – independent qualified person or person under his/her supervision.
 - (d) Cleaning of classification equipment – independent qualified person or person under his/her supervision.
 - (e) Record keeping – independent qualified person.
 - (f) Identification of heads and carcasses – independent qualified person or person under his/her supervision.
 - (g) Fat thickness measurement (pork) - independent qualified person./

Elke werkswyse in die diens moet beskryf word. Hierdie werksbeskrywings moet die vereistes vir opleiding, tegniese kennis en ondervinding insluit, en moet ook die rolle en verantwoordelikhede as volg aandui:

- (a) Tande tel – onafhanklike gekwalifiseerde persoon of persoon onder sy/haar toesig.
 - (b) Stempel – onafhanklike gekwalifiseerde persoon.
 - (c) Rolmerk – onafhanklike gekwalifiseerde persoon of persoon onder sy/haar toesig.
 - (d) Skoonmaak van klassifikasietoerusting – onafhanklike gekwalifiseerde persoon of persoon onder sy/haar toesig.
 - (e) Rekordhouding – onafhanklike gekwalifiseerde persoon.
 - (f) Identifikasie van koppe en karkasse – onafhanklike gekwalifiseerde persoon of persoon onder sy/haar toesig.
 - (g) Meting van vetdikte (vark) - onafhanklike gekwalifiseerde persoon.
- 5.6 The service providers shall maintain a system for control of all documentation relating to their activities. It shall ensure that --/
- Die diensverskaffers moet 'n kontrolesisteem vir alle dokumentasie wat betrekking op hul aktiwiteite het, onderhou. Dit moet verseker dat --
- (a) the latest versions of the appropriate documentation are available at all relevant locations and to all relevant personnel;/
die nuutste weergawes van die toepaslike dokumentasie by al die toepaslike persele en aan alle toepaslike personeel, beskikbaar is;
 - (b) all changes of documents or amendments to documents are covered by the correct authorisation and processed in a manner which will ensure timely availability at the appropriate locations;/
die verandering van dokumente of wysigings aan dokumente deur die korrekte goedkeuring gedek is, en op 'n wyse verwerk word wat sal verseker dat dit betyds by die toepaslike bestemmings beskikbaar is;
 - (c) replaced documents are removed from use throughout the organisation, but one copy is filed for a determined period; and/
vervangde dokumente regdeur die organisasie uit gebruik verwyder word, maar dat een afskrif geliasseer word vir 'n bepaalde tydperk; en
 - (d) other authorised parties, as necessary, are notified of changes./
ander gemagtigde partye, soos nodig, ingelig word ten opsigte van die veranderinge.
- 5.7 The service providers shall carry out internal audits to verify compliance with the criteria of the Act and these regulations. The personnel performing the audits shall be suitably qualified./
- Die diensverskaffers moet interne oudits verrig om voldoening aan die vereistes van die Wet en hierdie regulasies te verifieer. Die personeel wat die oudits verrig moet toepaslik gekwalifiseer wees.
- 5.8 The service providers shall have documented procedures for dealing with feedback and corrective action whenever discrepancies are detected in the performance of services./

Die diensverskaffers moet oor gedokumenteerde prosedures beskik wat terugvoer en regstellende aksie aanspreek wanneer teenstrydighede opgemerk word in die uitvoering van dienste.

- 5.9 The management of the service providers shall review the service at appropriate intervals to ensure its continuing suitability and effectiveness. The results of such reviews shall be recorded./
Die bestuur van die diensverskaffers moet die diens op geskikte tussenposes hersien ten einde die geskiktheid en effektiwiteit daarvan deurgans te verseker. Die resultate van sulke hersienings moet aangeteken word.

6. Personnel/Personeel

- 6.1 The service providers shall have a sufficient number and designated permanent personnel with the range of expertise to carry out their normal functions – this includes the availability of relief personnel./
Die diensverskaffers moet oor 'n voldoende aantal en aangewese permanente personeel beskik met die bestek van kundigheid om hul normale funksies te kan uitvoer – dit sluit die beskikbaarheid van aflospersoneel in.
- 6.2 The personnel responsible for the meat classification service shall have relevant qualifications, training, experience and a satisfactory knowledge of the requirements of the service to be carried out. They shall have the ability to make professional judgments as to conformity with regulatory requirements and to report thereon./
Die personeel verantwoordelik vir die vleisklassifikasiediens moet oor toepaslike kwalifikasies, opleiding, ondervinding en 'n voldoende kennis ten opsigte van die vereistes van die diens wat verrig moet word, beskik. Hulle moet oor die vermoë beskik om professionele besluite te neem ten opsigte van voldoening aan die regulatoriese vereistes, en om daarvoor verslag te lewer.
- 6.3 The service providers shall establish a documented training system to ensure that the training of their personnel, in the technical and administrative aspects of the work in which they will be involved, is kept up-to-date in accordance with their QMS, and it shall include –/
Die diensverskaffers moet 'n gedokumenteerde opleidingsstelsel vestig om te verseker dat die opleiding van hul personeel, in die tegniese en administratiewe aspekte van die werk waarin hulle betrokke is, op datum gehou word volgens hul "QMS", en dit moet insluit –
- (a) an induction period;/
'n intreeperiode;
 - (b) a supervised working period with experienced personnel; and/
'n toesighoudende periode saam met ervare personeel; en
 - (c) continuation training, throughout employment, to keep pace with developing technology./
voortgesette opleiding, regdeur die dienstydperk, om met ontwikkelende tegnologie tred te hou.
- 6.4 Records of academic or other qualifications, training and experience of each member of their personnel shall be maintained by the service providers./
Rekords van akademiese en ander kwalifikasies, opleiding en ondervinding van elke lid van hul personeel moet deur die diensverskaffers in stand gehou word.
- 6.5 The service providers shall provide guidance for the conduct of their personnel, and a written code of conduct shall be available./
Die diensverskaffers moet leiding m.b.t. gedrag aan hul personeel gee, en 'n geskrewe gedragskode moet beskikbaar wees.
- 6.6 The service providers shall ensure that personnel engaged in meat classification do not receive any compensation from sources other than the service providers./
Die diensverskaffers moet toesien dat personeel betrokke by vleisklassifikasie nie enige vergoeding van bronne anders as die diensverskaffers ontvang nie.

6.7	All personnel shall be clearly identifiable as being meat classifiers in service of the service providers./ Alle personeel moet duidelik as vleisklassifiseerders in diens van die diensverskaffers identifiseerbaar wees.
6.8	The service providers may only make use of competent personnel appearing on the national database of the assignee./ Die diensverskaffers mag net van bevoegde personeel wat op die gemagtigde se nasionale databasis voorkom, gebruikmaak.
6.9	The authorisation of a classifier found guilty of fraud in a court of law in accordance with these classification regulations, will be withdrawn permanently./ Die magtiging van 'n klassifiseerder wat in 'n regshof skuldig bevind is aan bedrog ingevolge hierdie klassifikasieregulasies, sal permanent teruggetrek word.
7.	Facilities and Equipment/Geriewe en Toerusting
7.1	The service providers shall have access to adequate suitable facilities and equipment required for rendering the meat classification service./ Die diensverskaffers moet toegang hê tot voldoende geskikte geriewe en toerusting benodig vir die verrigting van die vleisklassifikasiediens.
7.2	The service providers shall ensure that all classification equipment is in proper working order and defects are documented and reported to the responsible person./ Die diensverskaffers moet verseker dat alle klassifikasietoerusting in goeie werkende toestand is en dat defekte gedokumenteer en aan die verantwoordelike persoon gerapporteer is.
7.3	The service providers shall ensure that, where appropriate, equipment is calibrated and tested for accuracy before slaughtering (e.g. Hennessey Grading Probe, intrascope, etc.)/ Die diensverskaffers moet toesien dat, waar toepaslik, toerusting gekalibreer en voor slagting vir akkuraatheid getoets is (bv. Hennessey Grading Probe, intraskoop, ens.).
7.4	Service providers shall take care that defective equipment is removed from service./ Diensverskaffers moet toesien dat foutiewe toerusting uit diens verwyder word.
8.	Meat Classification Methods and Procedures/Vleisklassifikasimetodes en Prosedures
8.1	The service providers shall use the methods and procedures for meat classification which are set out in these regulations, against which conformity is to be determined./ Die diensverskaffers moet die metodes en prosedures vir vleisklassifikasie soos in hierdie regulasies uiteengesit gebruik om nakoming vas te stel.
9.	Handling Meat Classification Traceability/Hantering van Vleisklassifikasie Naspeurbaarheid
9.1	The service providers shall ensure that carcasses and heads thereof be evaluated and identified to avoid confusion regarding the identity of such items at any time (traceability)/ Die diensverskaffers moet toesien dat karkasse en die koppe daarvan ge-evalueer en ge-identifiseer is ten einde te alle tye verwarring rakende die identiteit daarvan te verhoed (naspeurbaarheid).