



SWAZILAND GOVERNMENT GAZETTE

VOL. XXXVIII]

MBABANE, Friday, NOVEMBER 10th., 2000

[No. 621

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PUBLISHED BY AUTHORITY

1012

NOTICE

Notice is hereby given that I, Weston Mandla Phiri of Hhohho Region intend to apply to the Honourable Minister of Justice of the Kingdom of Swaziland for authorisation to assume the surname Zulu after the fourth publication of this notice in each of the four consecutive weeks in the Times of Swaziland Newspaper, being the only newspaper circulating in the Region where I reside and designated for this purpose by the Regional Secretary for the Hhohho Region and in the Government Gazette.

The reason I want to assume the surname is because Zulu is my natural surname.

Any person or persons likely to object to my assuming the surname Zulu should lodge their objections in writing with me at the address given below and with the Regional Secretary for Hhohho Region.

P. O. Box 5830
Mbabane

B1456 4x17-11-2000

NOTICE

Notice is hereby given that we intend applying for a certified copy of **Crown Grant No. 24/1945** dated the 26th May, 1945 made in favour of **ALPHEUS MGEDHLA DHLAMINI** over:

CERTAIN : Lot No. 18 situate on second Street in the Mbabane Native Location
Northern District of Swaziland;

MEASURING : Sixty-nine (69) square roods
Sixty-four (64) square feet

Any person having an objection to the issue of such copy by the Registrar is hereby requested to lodge such objection in writing with the Registrar of Deeds within three (3) weeks of the last publication of this notice.

DATED AT MBABANE ON THIS 25TH DAY OF OCTOBER, 2000.

SIGWANE, MANZINI AND PARTNERS
Attorneys for Applicant
P. O. Box A204
Swazi Plaza
Mbabane

B1489 2x10-11-2000

NOTICE

ESTATE LATE: JABULANE MAPENDA ZWANE ESTATE NO. EM339/2000

Debtors and Creditors in the abovementioned Estate are hereby asked to lodge their claims and pay their debts with the undersigned within thirty (30) days after date of publication of this Notice.

NDUMISO ZWANE
P. O. Box 2855
Manzini

B1517 10-11-2000

1013

NOTICE

Notice is hereby given that I, Jeremia Banda Simelane of Hhohho Region intend to apply to the Honourable Minister of Justice of the Kingdom of Swaziland for authorisation to assume the surname Mamba after the fourth publication of this notice in each of the four consecutive weeks in the Times of Swaziland Newspaper, being the only newspaper circulating in the Region where I reside and designated for this purpose by the Regional Secretary for the Hhohho Region and in the Government Gazette.

The reason I want to assume the surname is because Mamba is my natural surname.

Any person or persons likely to object to my assuming the surname Mamba should lodge their objections in writing with me at the address given below and with the Regional Secretary for Hhohho Region.

P. O. Box 3309
Mbabane
Swaziland

B1504 4x24-11-2000

NOTICE

Notice is hereby given that I, Moses Abraham Mhlanga of Hhohho Region intend to apply to the Honourable Minister of Justice of the Kingdom of Swaziland for authorisation to assume the surname Mwelase after the fourth publication of this notice in each of the four consecutive weeks in the Times of Swaziland Newspaper, being the only newspaper circulating in the Region where I reside and designated for this purpose by the Regional Secretary for the Hhohho Region and in the Government Gazette.

The reason I want to assume the surname is because Mwelase is my natural surname.

Any person or persons likely to object to my assuming the surname Mwelase should lodge their objections in writing with me at the address given below and with the Regional Secretary for Hhohho Region.

P. O. Box 159
Mbabane

B1514 4x24-11-2000

NOTICE

Notice is hereby given that I, S'thembisio Simiso Khumalo of Shiselweni Region intend to apply to the Honourable Minister of Justice of the Kingdom of Swaziland for authorisation to assume the surname Mpanza after the fourth publication of this notice in each of the four consecutive weeks in the Times of Swaziland Newspaper, being the only newspaper circulating in the Region where I reside and designated for this purpose by the Regional Secretary for the Shiselweni Region and in the Government Gazette.

The reason I want to assume the surname is because Mpanza is my natural surname.

Any person or persons likely to object to my assuming the surname Mpanza should lodge their objections in writing with me at the address given below and with the Regional Secretary for Shiselweni Region.

P. O. Box 1235
Nhlangano

B1506 4x24-11-2000

1014

NOTICE

Notice is hereby given that I, Richman Mangwane Nkumane of Shiselweni Region intend to apply to the Honourable Minister of Justice of the Kingdom of Swaziland for authorisation to assume the surname Shongwe after the fourth publication of this notice in each of the four consecutive weeks in the Times of Swaziland Newspaper, being the only newspaper circulating in the Region where I reside and designated for this purpose by the Regional Secretary for the Shiselweni Region and in the Government Gazette.

The reason I want to assume the surname is because Shongwe is my natural surname.

Any person or persons likely to object to my assuming the surname Shongwe should lodge their objections in writing with me at the address given below and with the Regional Secretary for Shiselweni Region.

P. O. Box 355
Nhlangano

B1521 4x01-12-2000

NOTICE

Notice is hereby given that I, Sibusiso Dumisani Dlamini of Hhohho Region intend to apply to the Honourable Minister of Justice of the Kingdom of Swaziland for authorisation to assume the surname Matsebula after the fourth publication of this notice in each of the four consecutive weeks in the Times of Swaziland Newspaper, being the only newspaper circulating in the Region where I reside and designated for this purpose by the Regional Secretary for the Hhohho Region and in the Government Gazette.

The reason I want to assume the surname is because Matsebula is my natural surname.

Any person or persons likely to object to my assuming the surname Matsebula should lodge their objections in writing with me at the address given below and with the Regional Secretary for Hhohho Region.

P. O. Box 3429
Mbabane

B1531 4x01-12-2000

NOTICE

ESTATE LATE: ELIAS MENDVO MAHLALELA ESTATE NO. EM109/99

Debtors and Creditors in the above estate are hereby required to lodge their claims with and pay their debts to the undersigned within 30 (thirty) days from date of publication hereof.

MILLIN & CURRIE
Incorporating R D Friedlander & Co
1st Floor Development House
P. O. Box A240
Swazi Plaza

B1512 2x10-11-2000

1015

NOTICE

IN THE HIGH COURT OF SWAZILAND

HELD AT MBABANE

CASE NO. 1044/99

In the matter between:

SWAZILAND DEVELOPMENT AND SAVINGS BANK

Plaintiff

and

ABNER MADODA DLAMINI

Defendant

NOTICE OF SALE

NOTICE is hereby given that pursuant to a Writ of Execution issued in the above matter, the undermentioned property will be sold by public auction by the Deputy Sheriff for the District of Shiselweni outside the Magistrates Court Building, Nhlangano at 11:30 a.m. on Friday the **24th** day of **NOVEMBER 2000**.

CERTAIN : Portion of 981 situate in the District of Shiselweni, Swaziland (23km from Nhlangano near Mhlosheni).
MEASURING : 227,0938 (two two seven comma zero nine three eight) square metres.
RESERVE PRICE : E400 000.00 (Four Hundred Thousand Emalangeni)
IMPROVEMENTS : Fenced farm with about 10ha under a very good yielding Banana crop under irrigation, has a dam, wattle trees, some buildings and no squatters.

The conditions of sale are available for inspection at the offices of The Sheriff of Swaziland at the High Court in Mbabane and at the offices of the Regional Administrator, Mbabane as well as the offices of Bheki G. Simelane and Company, 1st Floor Sokhamlilo Building, Johnstone Street, Mbabane in the Hhohho District.

Further particulars may be obtained from the undersigned.

DATED AT MBABANE ON THE 31ST DAY OF OCTOBER 2000.

T. S. MAZIYA
Sheriff of Swaziland
c/o Registrar of the High Court
Mbabane

B1536 10-12-2000

NOTICE

ESTATE LATE: JOSEPH DOKOTELA NDZIMANDZE ESTATE NO. EM314/2000

Debtors and Creditors in the abovementioned Estate are hereby asked to lodge their claims and pay their debts with the undersigned within thirty (30) days after date of publication of this Notice.

DUDU NDZIMANDZE
P. O. Box 34
Lobamba

B1519 10-11-2000

1016

NOTICE

IN THE HIGH COURT OF SWAZILAND

HELD AT MBABANE

CASE NO. 1182/00

In the matter between:

STANDARD BANK SWAZILAND LTD

Plaintiff

and

ENOCK BOY BOY MASEKO

Defendant

NOTICE OF SALE

NOTICE is hereby given that pursuant to a Writ of Execution issued in the above matter, the undermentioned property will be sold by Public Auction by the Deputy Sheriff for the District of Hhohho outside the High Court Building, Mbabane, at 11.30 a.m. on Friday the 22nd December 2000.

- CERTAIN : Lot No. 1186 situate in the Mbabane Extension No. 11 (Thembelihle Township) Mbabane urban area, District of Hhohho, Swaziland;
- MEASURING : 1200 (One Two Zero Zero) Square Metres;
- IMPROVEMENTS : Three bedroomed house with single garage (the execution creditor accepts no liability and offers no guarantee regarding this information).
- HELD : By the Defendant, under Deed of Transfer No. 103/95 dated 24th March 1995.
- RESERVE PRICE : E310,000.00 (Three Hundred and Ten Thousand Emalangeni).

The Conditions of Sale are available for inspection at the offices of the Sheriff in the High Court Building in Mbabane.

Further particulars may be obtained from the undersigned.

DATED AT MBABANE THIS 2ND DAY OF NOVEMBER 2000.

T. S. MAZIYA
Sheriff of Swaziland
c/o Registrar of the High Court
Mbabane

B1527 10-11-2000

NOTICE

ESTATE LATE: BONGANI SIBANGANI MVUBU ESTATE NO. E228/98

Debtors and Creditors in the abovementioned Estate are hereby asked to lodge their claims and pay their debts with the undersigned within thirty (30) days after date of publication of this Notice.

MZWELANI MVUBU
P. O. Box 40
Hluti

B1520 10-11-2000

1017

NOTICE

IN THE HIGH COURT OF SWAZILAND

HELD AT MBABANE

CASE NO. 60/2000

In the matter between:

SWAZILAND DEVELOPMENT & SAVINGS BANK

Plaintiff

and

JOHN SHONGWE

Defendant

NOTICE OF SALE

NOTICE is hereby given that pursuant to a Writ of Execution issued in the above matter, the undermentioned property will be sold by Public Auction by the Deputy Sheriff for the District of Hhohho outside the High Court Building, Mbabane, at 11.30 a.m. on Friday the 22nd December 2000.

CERTAIN : Lot No. 385 situate in the Piggs Peak township, District of Hhohho, Swaziland;
MEASURING : 1233 (One Two Three Three) Square Metres;
HELD : By John Shongwe under Crown Grant No. 393/91 dated the 18th July 1991;
RESERVE PRICE : E210,000.00 (Two Hundred and Ten Thousand Emalangeni).

The Conditions of Sale are available for inspection at the office of the Sheriff in the High Court Building in Mbabane.

Further particulars may be obtained from the undersigned.

DATED AT MBABANE THIS 2ND DAY OF NOVEMBER 2000.

T. S. MAZIYA
Sheriff of Swaziland
c/o Registrar of the High Court
Mbabane

B1528 10-11-2000

NOTICE

ESTATE LATE: JOSIAH MZIZI HLATSHWAKO ESTATE NO. EH246/2000

Debtors and Creditors in the abovementioned Estate are hereby asked to lodge their claims and pay their debts with the undersigned within thirty (30) days after date of publication of this Notice.

THOKOZILE HLATSHWAKO
P. O. Box 1302
Mbabane

B1522 10-11-2000

1018

NOTICE

IN THE HIGH COURT OF SWAZILAND

HELD AT MBABANE

CASE NO. 1401/98

In the matter between:

SWAZILAND DEVELOPMENT & SAVINGS BANK

Plaintiff

and

ENOCK JABULANI NDABA

Defendant

NOTICE OF SALE

NOTICE is hereby given that pursuant to a Writ of Execution issued in the above matter, the undermentioned property will be sold by Public Auction by the Deputy Sheriff for the District of Hhohho outside the High Court Building, Mbabane, District of Hhohho at 11.30 a.m. on Friday the 15th day of December 2000.

CERTAIN : Lot No. 2341, Mbabane Extension No. 21 (Embangweni Township) situate in the District of Hhohho, Swaziland;
MEASURING : 844 (Eight Four Four) Square Metres;
HELD : By by the Defendant, Enock Jabulani Ndaba, under Deed of Transfer No. 275/1992.
IMPROVEMENTS : Undeveloped plot
RESERVE PRICE : E40,000.00 (Forty Five Thousand Emalangeni).

The Conditions of Sale are available for inspection at the office of the Sheriff in the High Court Building in Mbabane.

Further particulars may be obtained from the undersigned.

DATED AT MBABANE THIS 27TH DAY OF OCTOBER 2000.

T. S. MAZIYA
Sheriff of Swaziland
c/o Registrar of the High Court
Mbabane

B1529 10-11-2000

NOTICE

ESTATE LATE: BHEKUMUSA MAGAGULA ESTATE NO. EL111/2000

Debtors and Creditors in the abovementioned Estate are hereby asked to lodge their claims and pay their debts with the undersigned within thirty (30) days after date of publication of this Notice.

JABULANE MAGAGULA
P. O. Box 305
Simunye

B1534 10-11-2000

NOTICE

**THE CITY COUNCIL OF MBABANE (SANITATION IN FOOD PREMISES
BY-LAW) 2001/2002**

(Under Section 77)

It is hereby notified for general information that in exercise of powers conferred by Section 77 of the Urban Government Act 8, 1969 the City Council of Mbabane has resolved to set the following Sanitation in Food Premises By-Law:

SANITATION IN FOOD PREMISES BY-LAW

This bye-law has been promulgated by Council in terms of section 77 of the Local Government Act No. 8 of 1969.

1. Purpose

The grading of food premises is aimed at improving the standard of cleanliness and hygiene in food premises. This is meant to ensure also that owners of food premises do not ignore notices served in terms of the Public Health Act No. 5 of 1969.

2. Definitions:

"Approved" means determined by the Environmental Health Department to be in compliance with this by-law or any other law.

"Grade card" means the card posted by a Health Inspector showing the grade obtained by that particular food premise following an inspection

"Grade" means the rate or class obtained by the food premise after an inspection

"Eating and Cooking Utensils" includes any kitchen ware, tableware, glassware, cutlery, utensils, containers, or other equipment with which food or drink comes into contact during storage, preparation, or serving.

"Employee" means any person who handles food or drink during preparation or serving, or who comes into contact with any eating or cooking utensils, or who is employed at any time in a room in which food or drink is prepared or served.

"Food" means any raw, cooked, or processed edible substance, ice, beverage, or ingredient used or which food or drink is prepared or served.

"Hermetically sealed container" means a container designed and intended to be secure against the entry of micro organisms and to maintain the commercial sterility of its contents after processing.

"Medical officer of health" means the officer defined in section 2 of the Public Health Act 5 of 1969 or his authorized representative.

"Health inspector" means the officer defined in section 2 of the Public Health Act 5 of 1969.

"Mobile food unit" means a vehicle mounted food service establishment designed to be readily moved.

"Person" includes:-

- (a) any natural person;
- (b) any company registered as such under any law
- (c) any body of persons corporate or unincorporated.

"Potentially hazardous food" means any food or ingredient, natural or synthetic, in a form capable of supporting growth of infectious or toxigenic microorganisms, including *Clostridium botulinum*. This term includes raw or heat-treated foods of animal origin, raw seed sprouts, and treated foods of plant origin. The term does not include foods that have a pH level of 4.6 or below.

"Responsible person" means the owner or a person present in a food service establishment at the time of inspection who is the apparent supervisor of the food service establishment at the time of inspection. If no individual is the apparent supervisor, then the employee present.

"Restaurant" means all establishments and operations where food is prepared and served at a wholesale or retail for pay, or any other establishment or operation where food is prepared and served that is subject to provisions of the Public Health (Food Hygiene) regulations of 1973. The term does not include premises where ice cream only is sold.

"Single service eating and drinking utensils" means cups, containers, lids, closures, plates, knives, forks, spoons, stirrers, paddles, straws, napkins, wrapping materials, toothpicks, and similar articles intended for one time, one person use and then discarded.

"Pushcarts" means a mobile piece of equipment or vehicle which serve ice cream only.

3. Inspections, Reports and Grade Card

(1) The Health Inspector may enter any establishment that is subject to the provisions of the Public Health (Food Hygiene) regulations of 1973 for the purpose of carrying out an inspection.

(2) The Health Inspector shall inspect the premises everytime he feels it is necessary and he may not notify the owner of the premises about his intention.

(3) The person responsible for the food establishment shall permit the Health Inspector to inspect every part of the food establishment and shall render all aid and assistance necessary for the inspection.

(4) The Health Inspector shall leave a copy of the inspection report and a card or cards showing the grade of the establishment with the responsible person.

(5) The Health Inspector shall post the grading card in a conspicuous place as determined by him where it may be readily observed by the public upon entering the establishment through delivery window or delivery devices.

(6) If a single establishment has one or more outside delivery service stations and an internal delivery system, that establishment shall have a grade card posted where it may be readily visible in each delivery window or delivery device upon picking up the food outside the establishment.

(7) The grade card or cards shall not be removed by anyone except by a designated Health Inspector, the removal thereof shall constitute an offence.

3. Licences and Permits

(a) No licence or permit shall be issued to a person until an inspection by a health inspector from the Council has been carried out on the premises to determine whether the premises comply with the requirements of the Public Health Act 5 of 1969 and relevant regulations thereof.

(b) Upon transfer and/or renewal of the licence or permit the department will be called in to inspect the premises again before any transfer or renewal is done or effected.

4. Public Display of Grade Card

There shall be issued to any food establishment a grade card, and such grade card shall be posted by the health inspector in a conspicuous place where it may be readily observed by the public upon

entering the food establishment. The responsible person shall be responsible for keeping the grade card posted at the location designated by the Health Inspector at all times.

5. Re-Inspections

- (a) Upon request of the responsible person, a re-inspection may be made.
- (b) An inspection request to consider the issuance or re-issuance of a trading license in terms of the Licensing Order 20 of 1975 shall be made at the earliest convenience of the health inspector.
- (c) In the case of food establishments which request an inspection for the purpose of raising the grade, the health inspector shall make an unannounced inspection after the lapse of a reasonable period of time, not to exceed 15 days, from the date of the request.

6. Inspection Forms

The grading of food establishments shall be done on an inspection form by a medical officer for health or health inspector. The form shall provide, inter alia, for the following information:

1. The name and mailing address of the establishment;
2. The name of a person to whom permit is issued;
3. The permit and score given;
4. Standards of construction and operation;
5. The name and signature of the Health Inspector;
6. Date.

7. Grading

(1) The grading of all food premises shall be based on a system of scoring wherein all establishments receiving a score of at least 90% shall be awarded Grade A; all establishments receiving a score of at least 80% and less than 90% shall be awarded Grade B; all establishments receiving a score of at least 70% and less than 80% shall be awarded Grade C; all establishments receiving a score of at least 60% and less than 70% shall be awarded Grade D; all establishments receiving a score of at least 50% and less than 60% shall be awarded Grade E.

(2) A food establishment receiving a score of less than 50% shall be guilty of an offence and shall lead to the closure of the business.

8. Standards and Approval of Plans

(1) Plans drawn to scale and specifications, for new food service establishments shall be submitted for review and approval to the Council prior to initiating construction.

(2) Plans drawn to scale and specifications shall also be submitted to the Council prior to construction of changes in the dimensions of food preparation areas, seating capacity or the addition of rooms to existing food service establishments.

(3) The plans required in terms of (1) and (2) shall include changes related to the increase in dimensions of food preparation areas, seating capacity or the addition of rooms.

(4) Plans drawn to scale and specifications for a prototype "franchised" or "chain" facilities shall be submitted for review and approval to the Council.

(5) Construction shall comply with approved plans and specifications.

9. Sources of Food

All food shall be obtained from sources that comply with all laws relating to food and all the food should be labelled properly. Further, all food items or articles should be labelled and the label should bear the following details:

- (i) Factual description of the type of food;
- (ii) List of ingredients;
- (iii) Weight / net volume;
- (iv) Producer's name and address;
- (v) Directions for storage;
- (vi) Packing date and best before date;

10. Refrigeration and Thawing

- (1) All perishable food shall be stored under a temperature below 10°C
- (2) The thawing of potentially hazardous foods shall be done in refrigerated units at a temperature not exceeding 45°F (7°C) or under cold running water no warmer than 70 degrees F (21 °C), or as a part of the cooking process.
- (3) Employees preparing food shall use antibacterial soap, dips or hand sanitisers immediately prior to food preparation or shall use clean plastic disposable gloves or sanitized utensil during food preparation.
- (4) Food shall be prepared with the least possible manual contact, with suitable utensils and on preparation surfaces that have been cleaned and rinsed prior to use.
- (5) Preparation surfaces, which come in contact with potentially hazardous foods, shall be sanitized.

11. Preparation of Food

- (1) Raw fruits and raw vegetables shall be thoroughly washed with potable clean water before being cooked and served.
- (2) Potentially hazardous food requiring cooking shall be cooked to heat all parts of the food to a temperature of at least 140 °F (60 °C) except as provided below:
 - (a) Poultry stuffing, stuffed meats, and stuffing containing meat shall be cooked to heat all parts of the food to at least 165 °F (74 °C) with no interruption of the cooking process, and
 - (b) Pork and any food containing pork shall be cooked to heat all parts of the food to at least 150 °F (66 °C), and
 - (c) Ground beef and foods containing ground beef shall be cooked to an internal temperature at least 155 °F (68 °C), and
 - (d) Rare roast beef shall be cooked to an internal temperature of at least 130 °F (54 °C) and
 - (e) Rare beef steak shall be cooked to a temperature of 130 °F (54 °C) unless otherwise ordered by the immediate consumer.
- (3) Liquid or uncooked frozen dry eggs and products shall be used only for cooking and baking purposes.

(4) Potentially hazardous foods that have been cooked and then refrigerated shall be reheated rapidly to 165 °F (60 °C).

(5) All potentially hazardous foods, except rare roast beef, shall not be stored at temperatures of 140 °F (60 °C) or above or 45 °F (7 °C) or below except during necessary periods of preparation and serving. Rare roast beef shall be stored at a temperature of at least 130 °F (54 °C) or above 45 °F (7 °C) or below.

(6) All potentially hazardous food that is transported must be maintained at temperatures as stipulated in (5) of this section.

(7) A metal stem-type thermometer accurate to ± 2 °F (± 1 °C) shall be available to check food temperatures.

12. Storage: Handling and Display of Food

(1) All unwrapped or unenclosed food and drink on display shall be protected in such manner that the direct line from the customer's mouth to the food shall be intercepted by glass or similar shields or shall be otherwise protected from public handling or other contamination, except that hand openings may be permitted on counter fronts.

(2) A beverage station staffed with an employee who is serving on a continuous basis is not required to provide glass or similar shields for beverages, ice and beverage garnishes. Contaminated beverages, ice or beverage garnishes shall be removed from the beverage station. This requires standard counter protector installations for all cafeteria counters, salad bars, and similar type service to prevent contamination by customer's coughing and sneezing.

(3) Customer self-service is permitted only under the following conditions:-

(i) The buffet-style service is not acceptable unless protective shields, equivalent to cafeteria counter protectors, are provided to intercept contamination; however, protective shields are not required for buffet style service which is provided for a club, organisation or private as a planned event and from which the public is excluded. When food is served in this manner, the following requirements shall be met:

(ii) Potentially hazardous foods shall be replaced at least hourly;

(iii) Food containers shall be arranged conveniently so customer's clothing does not come into contact with food;

(iv) Long handled serving spoons, tongs, or other utensils shall be provided and used;

(v) At the conclusion of the event, food that has not been consumed shall be destroyed;

(4) Customer self-service is when customers are allowed to return to a service area. Clean and sanitised tableware other than flatware, beverage cups and glasses shall be made available for each return trip.

(5) Family style service is when customers elect to participate in the family dining table type of service. Ordinary serving dishes and utensils are acceptable.

(6) Foods, except raw vegetables, which are to be cooked, shall be kept under cover when not in preparation and serving. Meat and other potentially hazardous foods shall not be stored on the floor, or in direct contact with shelves and racks of cold storage boxes, or permitted to come in contact with dirty clothes, newspapers, pasteboard, previously used paper or other contaminated surfaces. If open dishes and pans containing food are stacked, food shall be protected with wax paper or foil. Food transported to a restaurant shall not be served to the general public in the kitchen. In the case of drive in restaurants, all food shall be wrapped or covered before delivery to patrons vehicles to exclude vermin or insects, dust and other contamination.

(7) Containers for onions, slaw, mustard and other condiments shall have covers and be kept covered when not in use. Sugar shall be dispensed with either in pour type dispensers or individual packages. Waiters and waitresses shall avoid unnecessary handling of food in the process of serving.

(8) The establishment shall be kept free of flies, rodents, roaches, ants, and other vermin. Animals and fowl shall not be permitted in a restaurant, except seeing eye- dogs accompanying blind persons and service dogs accompanying handicapped people.

All supplementary means necessary for the elimination of flies, such as the installation of flies' repellant fans, and the routine use of approved insecticides shall be employed.

(9) Dust less methods of floor cleaning shall be used and all, except emergency floor cleaning, shall be done during those periods when the least amount of food and drink is exposed, such as after closing, or between meals.

(10) The offering of free unwrapped food samples, which were prepared by, or served by the establishment on its premises, shall be maintained at a location within sight of and under the immediate supervision of an employee or agent for the purposes of observing customer use.

13. Reserving of Food

Food once served to a customer shall not be served again and/or left for the next customer. Packaged food, other than potentially hazardous food, that is still wholesome, may be reserved.

14. Outdoor Dining

(a) No outdoor food serving facilities, stations, or cooking facilities shall be allowed for temporary restaurants except equipment such as portable cooking or serving facilities for service which is provided to a club, organisation or private individual as a planned event and from which the public is excluded.

(b) This byelaw shall not prohibit outdoor dining.

15. Requirement for Employees

Requirements of the Public Health (Food Hygiene) regulations of 1973 regarding personal hygiene of the employees shall mutatis mutandis apply to these byelaws.

16. Utensils and Equipment

(1) All eating, drinking, and cooking utensils, tables, sinks, cabinets, hoods, shelves, and other equipment and fixtures used in connection with the operation of a restaurant shall be so used and / or constructed as to be easily cleaned and shall be kept in good repair.

(2) All surfaces with which food or drink comes into contact shall consist of smooth, not readily corrodible, non toxic material, such as stainless steel, phenolic resin, marble slabs, or tight wood in which there are no open cracks or joints what will collect food particles and slime, readily accessible for cleaning.

(3) Shelves, tables, and counters shall not be covered with paper, cardboard, oil, cloth, other absorbent material, and shall be free of crevices. Dining table linen or similar dining table coverings, if used, shall be kept clean and in good repair.

17. Cleaning of Equipment and Utensils

(1) All equipment and fixtures shall be kept clean. All cloths used by chefs and other employees in the kitchen shall be clean all times.

(2) All multi-use eating and drinking utensils shall be thoroughly washed, rinsed, and subjected to an approved bactericidal treatment after each usage. The supply of eating and drinking utensils shall be

of sufficient quantity to allow washing, rinsing, sanitising and air drying before use. All multi utensils except pizza pans and similar type pans (not used for table service) used in the storage, preparation, cooking or serving of food or drink shall be cleaned and rinsed immediately after the day's operations, after each use, or upon which are continuously subjected to high temperatures do not require cleaning after each use or day's use but shall be kept and maintained in good repair.

(3) In addition to washing and rinsing multi use utensils as indicated in paragraph 2 of this bye law, preparation surfaces which come into contact with potentially hazardous foods and are not subjected to heat during routine cooking operations shall be sanitized (e.g. cutting boards, table tops, knives etc). For utensils and equipment that are either too large or impractical to sanitize in a dishwashing machine or dishwashing sink, and those establishments that do not have dishwashing equipment, a spray-on or wipe-on sanitizer may be used. When spray-on or wipe-on are used, the chemical strengths shall be those required for sanitizing multi-use eating and drinking utensils.

(4) Hand washing facilities shall consist of an approved three compartments sink of sufficient size and depth to submerge, wash, rinse and sanitize utensils and shall have splash back protection and drain boards that are an integral part of and continuous with the sink. These drain boards shall be of a sufficient size to accommodate the drainage of liquids after being sanitized. Air drying of utensils may be accomplished with the use of a drain board, overhead or wall mounted shelves, or with the use of stationery or portable racks.

(5) No article, polish, or other substance containing any cyanide preparation or other poisonous material shall be used for the cleaning or polishing of eating or cooking utensils.

18. Storage and Handling of Utensils and Equipment

(1) After bactericidal treatment, utensils shall be air-dried and stored above the floor in a clean place. Wherever practicable, containers and utensils shall be covered or inverted or stored in tight, clean cabinets; glasses and cups shall be stored inverted in a sanitary manner. Utensils and equipment shall be handled in such a manner as to prevent contamination, and employees shall avoid handling clean surfaces that will come in contact with customer's mouths.

(2) Drain racks, trays, and shelves shall be made of not readily corrodible material, and shall be kept clean.

(3) Spoons, spatulas, dippers, etc., used for dispensing frozen desserts shall be kept, when not in use, in dipper wells with running water or stored on a clean surface.

(4) Single-service utensils shall be purchased only in sanitary containers, shall be stored therein in a clean, dry place until used, and shall be handled in a sanitary manner. Single-service cup dispensers or similar devices shall be used when single-service cups are used. Laundered table linen and cleaning cloths shall be stored in a clean place until use.

19. Drinking Water Facilities

(1) Facilities for the dispensing of drinking water shall be of an approved sanitary design. If water-cooling equipment is installed, it shall be of a type in which ice does not come in contact with the water.

(2) If drinking fountains are provided, they shall be of approved angle-jet type and shall be kept clean. This by-law shall not be interpreted as prohibiting the pitcher service of ice water.

20. Storage, Handling, and use of ice

(1) Ice which is to be used in fountain drinks, ice water, tea and coffee, or in connection with the chilling or serving of salads, vegetables, or cocktails shall be manufactured from an approved water supply and shall be stored and handled in a sanitary manner.

(2) Storage boxes shall be covered, located away from sources of contamination, maintained in good repair, and kept clean. Storage bins or boxes shall be provided with rims and covers designed to exclude spillage and drip.

(3) Ice grinders, pans, and buckets used in preparing chipped or crushed ice shall be protected from contamination, thoroughly cleaned between usages, and kept in good repair; buckets and other containers shall be stored above the floor in a clean place.

(4) Ice shall be dispensed or transferred with a scoop, or other approved method. Fountain ice compartments, bowls, buckets, or other containers shall be in good repair, frequently washed and kept free of scum, rust, etc.; and shall be protected from drip, dust, splash, and other means of contamination. Ice shall not be received, used, or accepted when there is evidence that it is not being handled and transported in a sanitary manner.

(5) Ice machines shall be kept clean.

21. Water supply

Water supply should be in accordance with the Public Health (Food Hygiene) Regulations of 1973.

22. Toilet Facilities

The toilet provision should be in accordance with the Public Health (Food Hygiene) Regulations of 1973 and in addition the following shall apply:

- (a) Every restaurant shall be provided with toilet facilities conveniently located and readily accessible at all business hours to both staff/employees and customers/or public. Further, toilets shall be in the proximity of the restaurant and under control of the management.
- (b) Floors and walls shall be constructed of non-absorbent, washable materials and floors walls, and ceiling shall be kept clean and in good repair.
- (c) Toilet rooms shall be provided with self-closing doors, and kept free of flies and storage.
- (d) Windows shall be screened if used for ventilation. Fixtures shall be kept clean and in food repair.
- (e) Signs shall be posted to advise the public of the locations and identities of the toilet rooms. Durable, legible signs which state that employees must wash their hands before returning to work shall be posted or stencilled conspicuously in each employee's toilet room.
- (f) Screens and doors are not required for toilet rooms at stadiums or facilities in which toilet rooms open into the interior of a building and the exterior doors of the building are self-closing.
- (g) All toilet wastes and other sewage shall be disposed of in a public sewer system or, in the absence of a public sewer system, by an approved sanitary sewage system.

23. Disposal of wastes

(1) All sewage and other liquid wastes shall be disposed of in a sewer system, or in the absence of a public sewer system, by an approved, properly operating sanitary sewage system.

(2) Refuse and garbage shall be disposed off in standard sized bins and put in a convenient place ready for collection by the Council refuse crew.

24. Construction of food rooms

The construction of food outlets should be in accordance with the Public Health (Food Hygiene) Regulations of 1973.

25. General Requirements for pushcarts and mobile food units

(1) A permit shall be issued by the Council which provides sanitation surveillance for the restaurant or commissary from which the pushcart or mobile food Unit is to operate, if the Council determines that the pushcart or mobile food unit complies with these by-laws.

- (2) The permit shall be posted on the pushcart or mobile food unit. Grade cards shall not be posted.
- (3) The Council shall be provided with a list of locations where each pushcart or mobile food unit will operate before a permit is issued.
- (4) Prior to initiating food service operations in a particular jurisdiction, the operator of the pushcart or mobile food unit shall submit to that particular jurisdiction such carts or units for inspection or re inspection to determine compliance with this by-law.
- (5) Pushcarts or mobile food units shall operate in conjunction with a permitted restaurant or commissary and shall report at least daily to the restaurant or commissary for supplies, cleaning and servicing in compliance with this Section shall be provided at the restaurant or commissary for storage of all supplies. The pushcart shall also be stored in an area that protects it from dirt, debris, vermin and other contamination. Water faucets used to supply water for pushcarts and mobile food units shall be protected to prevent contact with chemicals, splash and other sources of contamination. Solid waste storage and liquid waste disposal facilities must also be provided on the restaurant or commissary premises.
- (6) All foods shall be obtained from approved sources and shall be handled in a manner so as to be clean, wholesome, and free from adulteration.
- (7) All potentially hazardous foods shall be maintained and shall not be sold in the pushcarts.
- (8) Only single-service eating and drinking utensils shall be used in serving customers. Single-service items must be properly stored and handled.
- (9) All garbage and other solid waste shall be stored and disposed of in an approved manner.
- (10) Employees shall be clean as to their person and food handling practices. Clean protective clothing and hair restraints are required.
- (11) No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work with a pushcart or mobile food unit in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.
- (12) All equipment and utensils shall be easily cleanable and kept clean and in good repair.
- (13) The pushcart or mobile food unit shall be kept in a clean and sanitary condition and be free of flies, roaches, rodents, and other vermin.

26. Offences

Any person who contravenes any of these by-laws shall be committing an offence and upon conviction, shall be liable to a fine not exceeding E100 or in default of payment, to close down businesses until the adverse conditions are rectified.

1028

NOTICE

ESTATE LATE: TINHLONI TERRESSA DLAMINI ESTATE NO. EH7/99

Notice is hereby given in terms of Section 52 bis of the Administration of Estates Act No. 28/1902 that the First and Final Liquidation Account will lie open at the office of the Master of the High Court of Swaziland Mbabane for a period of 21 days (twenty one days) from date of publication of this Notice.

Any person objecting to the Account may lodge his/her objection in writing in duplicate with the Master of the High Court at any time before expiry of the said period.

RAYMOND NDZINISA
P. O. Box 2790
Manzini

B1515 10-11-2000

NOTICE

ESTATE LATE: RICHARD M. HLETA ESTATE NO. EM334/99

Notice is hereby given in terms of Section 52 bis of the Administration of Estates Act No. 28/1902 that the First and Final Liquidation Account will lie open at the office of the Master of the High Court of Swaziland Mbabane for a period of 21 days (twenty one days) from date of publication of this Notice.

Any person objecting to the Account may lodge his/her objection in writing in duplicate with the Master of the High Court at any time before expiry of the said period.

KHANYISILE HLETA
P. O. Box 12
Kwaluseni

B1516 10-11-2000

NOTICE

ESTATE LATE: MR ELLIOT M. DLAMINI ESTATE NO. EM20/2000

Notice is hereby given in terms of Section 52 bis of the Administration of Estates Act No. 28/1902 that the First and Final Liquidation Account will lie open at the office of the Master of the High Court of Swaziland Mbabane for a period of 21 days (twenty one days) from date of publication of this Notice.

Any person objecting to the Account may lodge his/her objection in writing in duplicate with the Master of the High Court at any time before expiry of the said period.

DORAH TSABEDZE
P. O. Box 2147
Manzini

B1518 10-11-2000

1029

NOTICE

Notice is hereby given that we intend applying for a certified copy of: Deed of Transfer No. 90/1976 dated the 29th April 1976 in favour of ALBERT WESTON MTHWALO NDWANDWE (born on 2nd January 1920) in respect of:

CERTAIN : Lot No. 299 situate in Ngwane Park Township, District of Manzini, Swaziland;

MEASURING : 2569 (Two Five Six Nine) square metres;

Any person having objections to the issue of such copy is hereby requested to lodge it in writing with the Registrar of Deeds within three (3) weeks of the last publication of this notice.

DATED AT MBABANE THIS 1ST DAY OF NOVEMBER 2000.

ROBINSON BERTRAM
Attorneys for Applicant
P. O. Box 24
Mbabane

B1524 2x17-11-2000

NOTICE

ESTATE LATE: DUMSANI HUMPHREY MAVIMBELA ESTATE NO. EH236/96

Notice is hereby given in terms of Section 51 bis of the Administration of Estates Act No. 28 of 1902 that the First and Final Liquidation and Distribution Account will lie open for inspection at the office of the Master of the High Court of Swaziland in Mbabane, for a period of twenty one (21) days from date of appearance of this notice.

Any person objecting to the account may lodge his objection in writing, in duplicate, with the Master of the High Court at any time before the expiry of the said period.

JOHANNES S. NKAMBULE
Executor Dative
1st Floor Suite 4A Estel House
Ngwane Street
P. O. Box 300
Manzini

B1525 10-11-2000

NOTICE

ESTATE LATE: JOSEPH NTWANA MATSEBULA ESTATE NO. EH126/2000

Debtors and Creditors in the abovementioned estate are hereby requested to lodge their claims and pay their debts with the undersigned within 30 days after the date of publication of this notice.

DATED AT MBABANE THIS 1ST DAY OF NOVEMBER 2000.

P M SHILUBANE & ASSOCIATES
Attorneys for Executors Testamentary
Third Floor
Lilunga House
Gilfillan Street
P. O. Box 2788
Mbabane

B1523 10-11-2000

1030

NOTICE

ESTATE LATE: SIMON NQOBA SHABANGU ESTATE NO. EM9/97

Notice is hereby given in terms of Section 51 bis of the Administration of Estates Act No. 28 of 1902 that the First and Final Liquidation and Distribution Account will lie open for inspection at the office of the Master of the High Court of Swaziland in Mbabane, for a period of twenty one (21) days from date of appearance of this notice.

Any person objecting to the account may lodge his objection in writing, in duplicate, with the Master of the High Court at any time before the expiry of the said period.

JOHANNES S. NKAMBULE
Executor Dative
1st Floor Suite 4A Estel House
Ngwane Street
P. O. Box 300
Manzini

B1526 10-11-2000

NOTICE

ESTATE LATE: ERIC NKOSIKAYIVUMI DLAMINI ESTATE NO. EM18/2000

Notice is hereby given in terms of Section 52 bis of the Administration of Estates Act No. 28/1902 that the First and Final Liquidation Account will lie open at the office of the Master of the High Court of Swaziland Mbabane for a period of 21 days (twenty one days) from date of publication of this Notice.

Any person objecting to the Account may lodge his/her objection in writing in duplicate with the Master of the High Court at any time before expiry of the said period.

HLENGIWE P. MAGAGULA
P. O. Box 977
Manzini

B1530 10-11-2000

NOTICE

ESTATE LATE: CYPRIAN THEMBA SHONGWE ESTATE NO. EM328/99

Notice is hereby given in terms of Section 52 bis of the Administration of Estates Act No. 28/1902 that the First and Final Liquidation Account will lie open at the office of the Master of the High Court of Swaziland Mbabane for a period of 21 days (twenty one days) from date of publication of this Notice.

Any person objecting to the Account may lodge his/her objection in writing in duplicate with the Master of the High Court at any time before expiry of the said period.

P. MBINGO
P. O. Box 89
Kwaluseni

B1533 10-11-2000

1031

NOTICE

ESTATE LATE: TITUS MAKENKELA MABUZA ESTATE NO. EM147/2000

Notice is hereby given in terms of Section 52 bis of the Administration of Estates Act No. 28/1902 that the First and Final Liquidation Account will lie open at the office of the Master of the High Court of Swaziland Mbabane for a period of 21 days (twenty one days) from date of publication of this Notice.

Any person objecting to the Account may lodge his/her objection in writing in duplicate with the Master of the High Court at any time before expiry of the said period.

SHODI JERRY MABUZA
P. O. Box 3729
Manzini

B1538 10-11-2000

NOTICE

ESTATE LATE: NKOSIVILE PATRICK SHABANGU ESTATE NO. EP48/2000

Debtors and Creditors in the above Estate are hereby required to lodge their claims with and pay their debts to the undersigned within (30) thirty days from date of publication hereof.

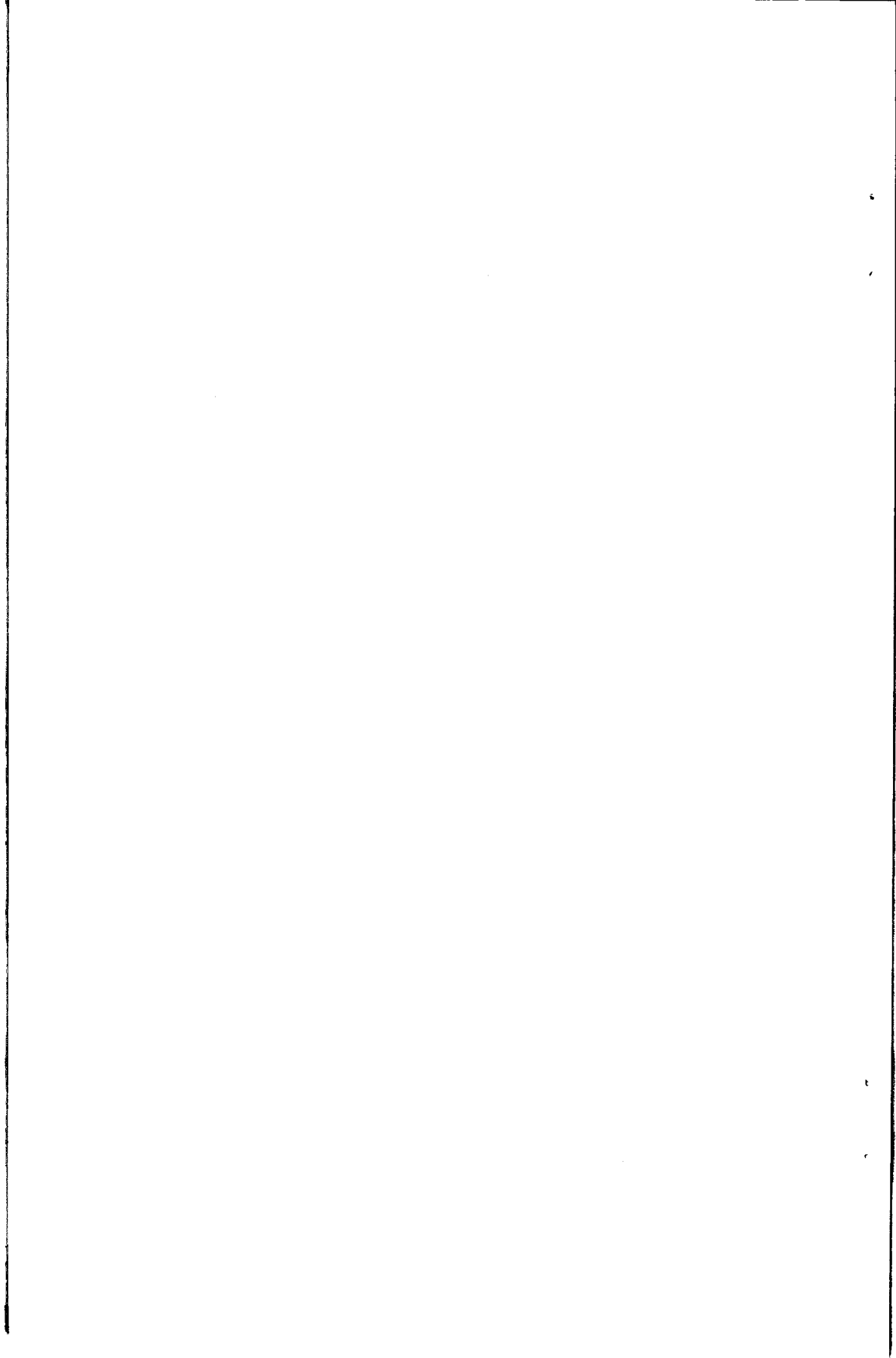
NELIWE SHABANGU
P. O. Box 3252
Mbabane

B1532 10-11-2000

NOTICE IN TERMS OF SECTION 34 OF ACT NO. 81/1955

Take notice that Gemini Trading (Pty) Limited intends after 10 days from the last publication of this notice to alienate its business carried on as Sidwashini Supermarket at Plot 937, Sidwashini Industrial Sites, Mbabane.

B1535 2x17-11-2000



SUPPLEMENT TO
THE
SWAZILAND GOVERNMENT
GAZETTE

VOL. XXXVIII]

MBABANE, Friday, NOVEMBER 10th., 2000

[No. 621

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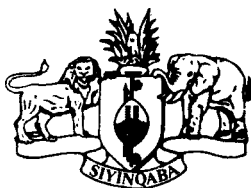
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PUBLISHED BY AUTHORITY

PART B

SI

THE LOAN (NORTHERN MAIN ROAD PROJECT) ACT, 2000 (Act No. 4 of 2000)



I ASSENT

MSWATI III
King of Swaziland

6th October, 2000

AN ACT entitled

An act to authorise the Minister for Finance to raise a loan for financing the construction of the Northern Main Road.

Short title

1. This Act may be cited as the Loan (Northern Main Road Project) Act, 2000.

Interpretation

2. In this Act unless the context otherwise requires:

“Agreement” means the Agreement referred to in section 3 and includes any document related thereto;

“Borrower” means the government of the Kingdom of Swaziland;

“Lender” means the Japan Bank for International Co-operation;

“Loan” means the loan raised by the Minister under section 3;

“Minister” means the Minister responsible for Finance.

Authority to raise loan

3. The Minister is hereby authorised to enter into an Agreement with the Lender for the purpose of raising a loan not exceeding four billion four hundred and twelve million Japanese Yen (¥4,412,000,000) upon terms and conditions specified in this Act and upon other terms and conditions as the Government may consider appropriate.

Loan charges and repayment

4. (1) The Borrower shall repay the loan:
 - (a) for civil works, in twenty (20) years, after a grace period of ten (10) years from the date of commencement of the agreement, at a rate of interest of two and two-tenths per cent (2.2%) per annum; and

- (b) where part of the loan is made available to cover the repayment of consultants, that part shall be repaid in thirty (30) years, after a grace period of ten (10) years from the date of commencement of the agreement, at a rate of seventy-five-hundredths per cent (0.75%) per annum.

(2) The Borrower shall pay interest on the principal amount of the loan withdrawn and outstanding from time to time to the Lender.

Charging of loan

5. The loan shall be charged upon the Consolidated Fund and the assets of the Borrower.

Application of loan

6. The Proceeds of the loan shall be used for the financing of the construction of the Northern Main Road.

THE ACCOUNTANTS (AMENDMENT) ACT, 2000
(Act No. 5 of 2000)



I ASSENT

MSWATI III
King of Swaziland

6th October, 2000

AN ACT
entitled

An act to amend the Accountants Act, 1985.

ENACTED by the King and Parliament of Swaziland.

Short title

1. This Act may be cited as the Accountants (Amendment) Act, 2000 and shall be read as one with the Accountants Act, 1985 (hereafter referred to in this Act as "the principal Act").

Amendment of Section 2

2. Section 2 of the principal Act is amended by inserting the following definition in the appropriate alphabetical order:

"formal training" means a programme of training for trainee accountants or trainee chartered accountants approved or recognised by the Institute"

Amendment of section 9

3. Section 9 of the principal Act is amended -

(a) in paragraph 9(1)(a), by replacing sub-paragraph (i) and (ii) with the following new sub-paragraphs -

- "(i) being a matriculant or a person with a G.C.E. "O" level or equivalent qualification and has completed a period of five (5) years of articles of clerkship with an auditor in Swaziland or in any country approved or recognised by the Council, or has completed the formal training as aforesaid of at least five years with a Government department or any other employer provided that the formal training is or has been approved by the Council; or
- "(ii) having obtained a degree, which is approved or recognised by the Council, from a University, college or other institution which is approved or recognised by the Council and has further served a period of three (3) years of articles of clerkship or such formal training as maybe approved by the Council; or"

- (b) in subsection (3), by replacing the subsection with the following new subsection as follows -
- “(3) a person shall be entitled to be registered as an auditor and to engage in public practice, provided that person -
 - (a) is registered in terms of subsection (1), and has served at least two (2) years of the required training or has served two (2) years after the required training, provided under subsection (1), with an auditor as an articled clerk or trainee accountant after passing the examinations prescribed by the Council in terms of section 5; or
 - (b) is resident in Swaziland and has satisfied a board appointed for that purpose consisting of the Chairman of the Institute, the Auditor General, the Commissioner of Taxes and two other members of the Council that, in the five (5) years immediately before the date of coming into operation of this Act, that person has in Swaziland, engaged in the practice of an Auditor and has had suitable practical experience in such practice for a minimum of two (2) years during that period and that during the remainder of that period, if not so engaged, has relevant experience in accounting obtained in Government, Commerce, or Industry.”

Amendment of section 16

4. Section 16 of the Principal Act is amended as follows -

- (a) in subsection (1), by replacing the subsection with a new subsection as follows -
 - “16.(1) A person, who has been found after an inquiry held by the Council under this Part to be guilty of unprofessional conduct, may be -
 - (a) cautioned or reprimanded; or
 - (b) suspended for a specified period from practising or performing acts specially pertaining to that person's profession; or
 - (c) fined, up to a maximum as determined by the Council from time to time; or
 - (d) removed from the register; or
 - (e) sued, in default, in a Court for the enforcement of the Council's Order, or sued for the recovery of any fines or other monies imposed by or due to the Council or Institute.”
- (b) by inserting, at the end of subsection (1) and before the beginning of the present subsection (2), a new subsection (2) as follows -
 - “(2) The Council may order a person who is or has been cautioned, reprimanded, suspended, removed, fined or sued in terms of subsection (1) to pay such reasonable costs and expenses as the Institute may have or likely to incur in connection with such inquiry by the Council.”, and
- (c) by renumbering the original or present subsections (2), (3), (4), (5) and (6) as subsections (3), (4), (5), (6) and (7) respectively.

Amendment of section 26

5. Section 26 of the principal Act is amended by replacing the words "six hundred Emalangeni or to imprisonment for six months or both" with the words "five thousand Emalangeni (E5000.00) or three (3) years imprisonment or both."

Amendment of section 27

6. Section 27 of the principal Act is amended in sub-section (2) by replacing the words "one thousand Emalangeni or imprisonment for twelve months or both" with the words "ten thousand Emalangeni (E10 000.00) or five (5) years imprisonment or both."

CORRIGENDUM

THE REGIONAL DEVELOPMENT FUND REGULATIONS, 2000

**APPOINTMENT OF CHAIRMEN AND MEMBERS OF REGIONAL
PROJECTS COMMITTEES
(In Legal Notice No. 124 of 2000)**

The Schedule to Legal Notice No. 124 of 2000 cited as the Appointment of Chairmen and Members of the Regional Projects Committees is amended by adding the following persons as follows -

SHISELWENI REGION

Honourable Bongani M. Dlamini - Member

MANZINI REGION

Honourable Luke Mavimbela - Member

LUBOMBO REGION

Honourable Gundwane Gamedze - Member

A. R. V. KHOZA
Deputy Prime Minister

Mbabane
25th October, 2000

