

REPUBLIC
OF
SOUTH AFRICA



REPUBLIEK
VAN
SUID-AFRIKA

Government Gazette Staatskoerant

Regulation Gazette

No. 6717

Regulasiekoerant

Vol. 415

PRETORIA, 21 JANUARY 2000
JANUARIE 2000

No. 20809

We all have the power to prevent AIDS

AIDS
affects
us all



A
new
struggle

Prevention is the cure

**AIDS
HELPLINE**

0800 012 322

DEPARTMENT OF HEALTH

RECTIFICATION

Notice is hereby given that the number of the *Government Gazette (Regulation Gazette* No. 6716) of 14 January 2000 was incorrectly published as No. 20408. The correct number should have read: **No. 20804**.

REGSTELLING

Hiermee word bekendgemaak dat die *Staatskoerant (Regulasiekoerant* No. 6716) van 14 Januarie 2000 se nommer foutief gereproduseer is as No. 20408. Die korrekte nommer moet lees **No. 20804**.

GOVERNMENT NOTICES GOEWERMENTSKENNISGEWINGS

DEPARTMENT OF HEALTH DEPARTEMENT VAN GESONDHEID

No. R. 34**21 January 2000**

FOODSTUFFS, COSMETICS AND DISINFECTANTS ACT, 1972 (ACT No. 54 OF 1972)

REGULATIONS RELATING TO SALT

The Minister of Health intends, in terms of section 15 (1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), to make the regulations in the Schedule.

Interested persons are invited to submit any substantiated comments or representations on the proposed regulations to the Director-General of Health, Private Bag X828, Pretoria, 0001 (for the attention of the Director: Food Control), within three months of the date of publication of this notice.

SCHEDULE

Definitions

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

"contaminant" means any substance which, although not added intentionally to food, is present in such food as a result of the production (including operations carried out in crop husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination, and includes insect fragments, rodent hairs and other extraneous matter;

"cooking salt" means food grade salt intended for food manufacture;

"dendritic salt" means salt containing one or more of the ferrocyanide salts that are added to brine during the crystallization step;

"food additive" means a substance not normally consumed as a foodstuff by itself and not normally used as a typical ingredient of the foodstuff, whether or not such substance has nutritive value, the intentional addition of which to a foodstuff for a technological (including sensoric) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or storage of such foodstuff results or may reasonably be expected to result (directly or indirectly) in such substance or the by-products thereof becoming a component of or otherwise affecting the characteristics of such foodstuff, but excludes any substance added to foodstuffs for maintaining or improving nutritional qualities, or contaminants;

"food grade salt" means a crystalline product consisting predominantly of sodium chloride, which is obtained from the sea, from underground rock salt deposits or from natural brine;

"impermeable packaging material" means material which consists of one or more of the following substances: Low density polyethylene, high density polyethylene, woven polypropylene or similar materials, and includes polycoated cardboard;

"low sodium salt" means salt containing less than 67% sodium chloride;

"natural secondary products" means products other than sodium chloride which are naturally present in the raw material from which food grade salt is manufactured;

"nutrient" means any substance consumed as a constituent of food and which provides energy or which is needed for growth, development and the maintenance of life or a deficiency of which causes characteristic biochemical or physiological changes to occur;

"table salt" means food grade salt intended for use at the table;

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

Composition

2. (1) The content of sodium chloride in food grade salt shall not be less than 97% on a dry matter basis, exclusive of food additives.

(2) The remainder of the sodium chloride referred to in subregulation (1) shall comprise natural secondary products which are present in varying proportions depending on the origin and the method of production of the salt and which are composed mainly of—

- (a) calcium sulphates, potassium sulphates, magnesium sulphates and sodium sulphates;
- (b) calcium carbonates, potassium carbonates, magnesium carbonates and sodium carbonates;
- (c) calcium bromides, potassium bromides, magnesium bromides and sodium bromides; and
- (d) calcium chlorides, potassium chlorides and magnesium chlorides.

3. Food grade salt shall be used as a carrier for food additives or nutrients for technological or public health reasons.

Iodation

4. (1) No person shall sell food grade salt or other salt intended for use in or on foodstuffs unless between 40 and 60 ppm (mg/kg) of iodine has been added to such salt.

(2) Sodium or potassium iodides or iodates may be used for the fortification of food grade salt or other salt with iodine.

(3) Food grade salt or other salt intended for use in or on foodstuffs which is imported shall contain between 40 and 60 ppm (mg/kg) of iodine on entering the Republic of South Africa.

(4) Food grade salt or other salt intended for use in or on foodstuffs which is exported from the Republic of South Africa may contain more than 60 ppm (mg/kg) of iodine.

(5) Iodated salt shall be packed in impermeable packaging material.

Food additives

5. Food grade salt may contain any food additive indicated in column I of the table below subject to the conditions and limits indicated opposite thereto in column II.

I Food additive	II Maximum level in the final product
(a) Anticaking agents — Tricalcium phosphate..... — Calcium and/or magnesium carbonate..... — Calcium, magnesium, sodium-alumino or calcium-alumino silicates..... — Calcium, potassium or sodium salts of myristic, palmitic or stearic acids..... — Magnesiumoxide..... — Silicon dioxide, amorphous..... — Calcium, potassium or sodium ferrocyanides*.....	20 mg/kg GMP GMP GMP GMP GMP 10mg/kg singly or in combination expressed as [Fe (CN ₆)] ³⁻
(b) Emulsifiers — Polysorbate 80.....	10 mg/kg
(c) Processing aid — Dimethylpolysiloxane.....	10 mg residue/kg

* Maximum level for sodium and potassium ferrocyanides shall be 20 mg/kg when used in the preparation of dentritic salt.

Contaminants

6. Food grade salt may contain contaminants listed in column I of the table below in amounts not exceeding the maximum limits indicated opposite thereto in column II.

I Contaminant	II Maximum limit (mg/kg)
Arsenic	0.5 expressed as As
Copper	2.0 expressed as Cu
Lead	2.0 expressed as Pb
Cadmium	0.5 expressed as Cd
Mercury	0.1 expressed as Hg

Labelling

7. (1) The name of the product as declared on the label shall be "salt".
- (2) In the close proximity of the name "salt" referred to in subregulation (1), a description of the type of salt shall be affixed namely "Food Grade", "Cooking Salt", "Table Salt" or "Dendritic Salt".
- (3) Where food grade salt or other salt is used as a carrier for one or more nutrients and sold as such for public health reasons—
 - (a) the name of the product shall be declared on the label for example: "salt fluoridated", "salt iodized", "salt fortified with iron", "salt fortified with vitamins"; or
 - (b) added nutrients shall be declared on the label.
- (4) An indication of either the origin of food grade salt or the method of production of such food grade salt may be declared on the label.
- (5) In the case of salt which has been iodized the date of iodation shall be indicated on the label wherever possible.

Methods of analysis

8. The methods which shall be used for determining the sodium chloride content and that of other constituents and properties in food grade salt are listed in the Annexure.

Application and exemptions

9. (1) These regulations shall apply to salt used as—
 - (a) food or as an ingredient of food for direct sale to the consumer and for food manufacture; or
 - (b) a carrier of food additives and/or nutrients.
- (2) These regulations shall not apply to salt from origins other than those referred to in the definition of "food grade salt" in regulation 1, especially not salt which is a by-product of chemical industries or low sodium salt.
- (3) The provisions of regulation 5 of these regulations shall not apply to—
 - (a) cooking salt or other salt intended for use in the manufacture of compound foodstuffs which is packaged in bags of 20 kg or more and which is labelled "non-iodated salt"; or
 - (b) salt available at pharmacies in packages of 1 kg or less which are labelled "non-iodated salt".

Repeal

10. Government Notice No. R. 996 of 7 July 1995 is hereby repealed.

Commencement

11. These regulations shall come into effect three months after the date of final publication.

ANNEXURE**METHODS OF ANALYSIS****1. Determination of sodium chloride content method**

The determination of sodium chloride content method allows for the calculation of sodium chloride content in food grade salt as provided for in regulation 2 based on the result of the determination of sulphates, halogens, calcium, magnesium, potassium and loss on drying. Convert sulphate to calcium sulphate and the unused calcium to calcium chloride. If sulphate in the sample exceeds the amount necessary to combine with calcium, convert it to calcium sulphate and unused sulphate first to magnesium sulphate and any remaining sulphate to sodium sulphate. Convert unused magnesium to magnesium chloride. Convert potassium to potassium chloride. Convert unused halogens to sodium chloride. Report Sodium chloride on a dry matter basis, multiplying the percentage sodium chloride by 100/100-P, where P is the percentage loss on drying.

2. *Test methods for other constituents and properties in food grade salt*

I Substance/property tested for in food grade salt	II Test method
Insoluble matter	ISO 2479-1972 Determination of matter insoluble in water or in acid and the preparation of principal solutions for other determinations.
Sulphate content	ISO 2480-1972 Determination of sulphate content. Barium sulphate gravimetric method.
Halogens	ISO 2481-1973 Determination of halogens, expressed as chlorine. Mercurimetric method.
Calcium and Magnesium contents	ISO 2482-1973 Determination of calcium and magnesium contents. EDTA complexometric methods.
Potassium content	ESPA/CN-E/103-1994 Determination of potassium content by sodium tetraphenylborate volumetric method or alternatively according to the ESPA/CN-E/104-1994 Flame atomic absorption spectrophotometric method.
Loss on drying (conventional method)	ISO 2483-1973 Determination of the loss of mass at 110 °C.
Copper content	ESPA/CN-E/101-1994 Determination of copper content. Zinc dibenzylthiocarbamate photometric method.
Arsenic content	ESPA/CN-E/105-1994 Determination of arsenic content. Silver diethylthiocarbamate photometric method.
Mercury content	ESPA/CN-E/106-1994 Determination of total mercury content. Cold vapour atomic absorption spectrometric method.
Lead content	ESPA/CN-E/108-1994 Determination of total lead content. Flame atomic absorption spectrometric method.
Cadmium content	ESPA/CN-E/108-1994 Determination of total cadmium content. Flame atomic absorption spectrometric method.
Iodine content	ESPA/CN-E/109-1996 Determination of total iodine content. Titrimetric method with sodium thiosulphate.

Abbreviations used in table:

ISO: International Standards Organisation.

ESPA/CN: European Salt Producers' Association/"Commission de normalisation des méthodes d'analyse".

M. TSHABALALA-MSIMANG

Minister of Health

No. R. 34

21 Januarie 2000

WET OP VOEDINGSMIDDELS, SKOONHEIDSMIDDELS EN ONTSMETTINGSMIDDELS, 1972 (WET No. 54 VAN 1972)

REGULASIES BETREFFENDE SOUT

Die Minister van Gesondheid is voornemens om kragtens artikel 15 (1) van die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972), die regulasies in die Bylae uit te vaardig.

Belanghebbendes word versoek om binne drie maande na die datum van publikasie van hierdie kennisgewing gemotiveerde kommentaar oor of vertoë in verband met die voorgestelde regulasies in te dien by die Direkteur-generaal: Gesondheid, Privaatsak X828, Pretoria, 0001 (vir die aandag van die Direkteur: Voedselbeheer).

BYLAE**Woordomskrywings**

1. In hierdie regulasies het enige uitdrukking waaraan 'n betekenis in die Wet geheg is daardie betekenis en, tensy uit die samehang anders blyk, beteken—

“dendrietiese sout” sout waarvan een of meer van die ferrosianiedsoute by die soutwater gevoeg word tydens die kristallisasieproses;

“die Wet” die Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels, 1972 (Wet No. 54 van 1972);

“kontaminant” enige stof wat, alhoewel dit nie doelbewus by voedsel gevoeg is nie, teenwoordig is in sodanige voedsel as gevolg van die produksie (insluitende aksies uitgevoer in oesbeheer en veterinaire medisyne), vervaardiging, prosessering, voorbereiding, behandeling, verpakking, vervoer of behouering van sodanige voedsel of as gevolg van omgewingskontaminasie, en sluit fragmente van insekte, hare van knaagdiere en ander vreemde materiaal in;

“kooksout” voedselgraadsout bedoel vir die vervaardiging van voedsel;

“laenatriumsout” sout wat minder as 67% natriumchloried bevat;

“natuurlike sekondêre produkte” produkte buiten natriumchloried wat natuurlik teenwoordig is in die rou materiaal waarvan voedselgraadsout vervaardig word;

“nutriënt” enige stof wat as 'n bestanddeel van voedsel ingeneem word en wat energie verskaf wat nodig is vir groei, ontwikkeling en die instandhouding van lewe of waarvan 'n tekort kenmerkende biochemiese of fisiologiese veranderinge tot gevolg sal hê;

“ondeurlatende verpakkingsmateriaal” materiaal wat uit een of meer van die volgende stowwe bestaan: laedighheidspoliëteleen, hoëdigheidspoliëteleen, geweefde polipropileen of soortgelyke materiale, en omvat dit polibedekte karton;

“tafelsout” voedselgraadsout wat vir gebruik aan tafel bedoel is;

“voedseladditief” enige stof wat nie gewoonlik op sigself as 'n voedingsmiddel ingeneem word nie en nie gewoonlik as 'n tipiese bestanddeel van die voedingsmiddel gebruik word nie, hetsy sodanige stof voedingswaarde het al dan nie, en waarvan die doelbewuste toevoeging by 'n voedingsmiddel vir 'n tegnologiese (insluitende sensoriese) doel by die vervaardiging, verwerking, bereiding, behandeling, verpakking, pak, vervoer of berging van sodanige voedingsmiddel die uitwerking het of redelikerwys verwag kan word om die uitwerking te hê (direk of indirek) dat sodanige stof of die nuwe produkte daarvan 'n bestanddeel van sodanige voedingsmiddel word of die eienskappe van sodanige voedingsmiddel op 'n ander wyse beïnvloed, met uitsluiting van enige stof wat by die voedingsmiddels gevoeg word om voedingseienskappe te behou of te verbeter, of enige kontaminante;

“voedselgraadsout” 'n kristallyne produk wat hoofsaaklik uit natriumchloried bestaan wat verkry word uit die see, vanuit ondergrondse soutneerslae op rots of van natuurlike soutwater.

Samestelling

2. (1) Die natriumchloriedinhoud in voedselgraadsout moet minstens 97% wees op 'n droëmateriebasis, uitgesonderd voedseladditiewe.

(2) Die res van die natriumchloried bedoel in subregulasie (1) moet uit natuurlike sekondêre produkte bestaan wat in wisselende hoeveelhede, afhangende van die oorsprong en die produksiemetode van die sout, teenwoordig is en wat hoofsaaklik bestaan uit—

- (a) kalsiumsulfate, kaliumsulfate, magnesiumsulfate en natriumsulfate;
- (b) kalsiumkarbonate, kaliumkarbonate, magnesiumkarbonate en natriumkarbonate;
- (c) kalsiumbromiede, kaliumbromiede, magnesiumbromiede en natriumbromiede; en
- (d) kalsiumchloriede, kaliumchloriede en magnesiumchloriede.

3. Voedselgraadsout moet gebruik word as 'n draer vir voedseladditiewe of nutriënte, vir tegnologiese of openbare gesondheidsredes.

Jodering

4. (1) Niemand mag voedselgraadsout of ander sout vir gebruik in of op voedingsmiddels verkoop tensy daar tussen 40 tot 60 dpm (mg/kg) jodium by sodanige sout gevoeg is nie.

(2) Natrium- of kaliumjodiede of -jodate kan gebruik word om voedselgraadsout of ander sout met jodium te verryk.

(3) Voedselgraadsout of ander sout wat bedoel is vir gebruik in of op voedingsmiddels en wat ingevoer word moet tussen 40 en 60 dpm (mg/kg) jodium bevat wanneer dit die Republiek van Suid-Afrika binnekom.

(4) Voedselgraadsout of ander sout wat bedoel is vir gebruik in of op voedingsmiddels en wat van die Republiek van Suid-Afrika uitgevoer word, kan meer as 60 dpm (mg/kg) jodium bevat.

(5) Gejodeerde sout moet in ondeurlatende verpakkingsmateriaal verpak word.

Voedseladditiewe

5. Voedselgraadsout kan enige voedseladditief aangedui in kolom I van die tabel hieronder bevat, behoudens die voorwaardes en beperkings aangedui daarteenoor in kolom II.

I Voedseladditief	II Maksimum vlak in die finale produk
(a) Antikoekmiddels — Trikalsiumfosfaat 20 mg/kg — Kalsium- en/of magnesiumkarbonaat GVP — Kalsium-, magnesium-, natriumaluminium- of kalsiumaluminiumsilikate..... GVP — Kalsium, kalium of natrium soute van miristien-, palmitien- of steariensure GVP — Magnesiumoksied GVP — Silikoondioksied, amorge GVP — Kalsium-, kalium- of natriumferrosianiede* 10mg/kg enkel of in kombinasie uitgedruk as $[\text{Fe}(\text{CN}_6)]^{3-}$	
(b) Emulgeerders — Polisorbaat 80 10 mg/kg	
(c) Prosesseringshulpmiddel — Dimetielpolisiloksaan 10 mg residue/kg	

* Vir die voorbereiding van dendrietiese sout is die maksimum vlakke vir natrium- en kaliumferrosianiede 20 mg/kg

Kontaminante

6. Voedselgraadsout kan kontaminante gelys in kolom I van die Tabel hieronder bevat in hoeveelhede wat nie die maksimum limiet aangedui daarteenoor in kolom II oorskrei nie.

I Kontaminant	II Maksimum limiet (mg/kg)
Arseen.....	0.5 uitgedruk as As
Koper.....	2.0 uitgedruk as Cu
Lood.....	2.0 uitgedruk as Pb
Kadmium.....	0.5 uitgedruk as Cd
Kwik.....	0.1 uitgedruk as Hg

Etikettering

7. (1) Die naam van die produk, soos aangedui op die etiket, moet "sout" wees.

(2) In die nabyheid van die naam "sout" bedoel in subregulasie (1), moet 'n beskrywing van die tipe sout aangebring word, naamlik "Voedselgraad", "Kooksout", "Tafelsout" of "Dendrietiese sout".

(3) Waar voedselgraadsout of ander sout as 'n draer van een of meer nutriënte gebruik word en as sodanig vir openbare gesondheidsredes verkoop word, moet—

(a) die naam van die produk op die etiket aangedui word, byvoorbeeld: "gefluorideerde sout", "gejodeerde sout", "sout verryk met yster", "sout verryk met vitamienes"; of

(b) bygevoegde nutriënte op die etiket aangedui word.

(4) Die etiket kan aandui wat die oorsprong van voedselgraadsout of die produksiemetode van sodanige voedselgraad-sout is.

(5) In die geval van sout wat gejodeer is, moet die datum van jodering op die etiket van die produk aangedui word waar moontlik.

Metodes van analise

8. Die metodes wat vir die bepaling van natriumchloriedinhoud en dié van ander bestanddele en eienskappe in voedselgraadsout gebruik word, in die Aanhangsel uiteengesit.

Toepassing en vrystellings

9. (1) Hierdie regulasies het betrekking op sout wat as—
- voedsel of as 'n voedselbestanddeel gebruik word vir direkte verkoop aan die verbruiker en vir die vervaardiging van voedsel; of
 - 'n draer van voedseladditiewe en/of nutriënte gebruik word.
- (2) Hierdie regulasies het nie betrekking op sout van ander bronne as dié bedoel in die omskrywing van "voedselgraad-sout" in regulasie 1 nie, veral nie sout wat 'n nuwe produk van chemiese nywerhede is nie of laenatriumsout nie.
- (3) Hierdie bepalinge van regulasie 5 van hierdie regulasies is nie van toepassing op—
- kooksout of ander sout bedoel vir gebruik by die vervaardiging van saamgestelde voedingsmiddels bedoel wat verpak is in sakke van 20 kg of meer en wat as "on gejodeerde sout" geëtiketteer is nie; of
 - sout by apteke beskikbaar in pakette van 1 kg of minder wat as "on gejodeerde sout" geëtiketteer is nie.

Herroeping

10. Goewermentskennisgewing No. R. 996 van 7 Julie 1995 word hierby herroep.

Inwerkingtreding

11. Hierdie regulasies tree drie maande na die datum van finale publikasie in werking.

AANHANGSEL**METODES VAN ANALISE****1. Bepaling van natriumchloriedinhoud-metode**

Die bepaling van die natriumchloriedinhoud-metode maak voorsiening vir die berekening van die natriumchloriedinhoud in voedselgraadsout soos aangedui in regulasie 2, gebaseer op die resultate van die bepaling van sulfates, halogene, kalsium, magnesium, kalium en verlies met droging. Omskep sulfaat na kalsiumsulfaat en ongebruikte kalsium na kalsiumchloried. Indien sulfaat in die monster die hoeveelheid nodig om met kalsium te bind oorskry, omskep kalsium na kalsiumsulfaat en enige ongebruikte sulfaat eerstens na magnesiumsulfaat en enige oorblywende sulfaat na natriumsulfaat. Omskep ongebruikte magnesium na magnesiumchloried. Omskep kalium na kaliumchloried. Omskep ongebruikte halogene na natriumchloried. Rapporteer die natriumchloried op 'n droëmassabasis, deur die persentasie natriumchloried met 100/100-P te vermenigvuldig, waar P die persentasie verlies deur droging is.

2. Toetsmetodes vir ander bestanddele en eienskappe in voedselgraadsout

I Bestanddeel/eienskap waarvoor getoets word in voedselgraadsout	II Toetsmetode
Onoplosbare stowwe	ISO 2479-1972 Bepaling van stowwe wat onoplosbaar is in water of suur en die voorbereiding van beginneroplossings vir ander bepalinge.
Sulfaatinhoud	ISO 2480-1972 Bepaling van die sulfaatinhoud. Bariumsulfaatgravimetrisiese metode.
Halogene	ISO 2481-1973 Bepaling van halogene uitgedruk as chloor. Merkurimetrisiese metode.
Kalsium- en magnesiuminhoud	ISO 2482-1973 Bepaling van kalsium- en magnesiuminhoud. EDTA kompleksometrisiese metodes.
Kaliuminhoud	ESPA/CN-E/103-1994 Bepaling van kaliuminhoud deur natriumtetrafenielboraat-volumetrisiese metode of alternatiewelik volgens die ESPA/CN-E/104-1994 Vlamatoomabsorpsie-spektrofotometrisiese metode
Verlies met droging (Konvensionele metode)	ISO 2483-1973 Bepaling van die verlies van massa teen 110 °C.
Koperinhoud	ESPA/CN-E/101-1994 Bepaling van koperinhoud. Sinkdibenselditiokarbamaat-fotometrisiese metode.
Arseeninhoud	ESPA/CN-E/105-1994 Bepaling van arseeninhoud. Silwer dietielditiokarbamaat-fotometrisiese metode.

I Bestanddeel/eienskap waarvoor getoets word in voedselgraadsout	II Toetsmetode
Kwikhoud	ESPA/CN-E/106-1994 Bepaling van totale kwikhoud. Kouedampatoomabsorpsie-spektrometriese metode.
Loodinhoud	ESPA/CN-E/108-1994 Bepaling van die totale loodinhoud. Vlamatoomabsorpsie spektrometriese metode.
Kadmiuminhoud	ESPA/CN-E/108-1994 Bepaling van totale kadmiuminhoud. Vlamatoomabsorpsie-spektrometriese metode.
Jodiuminhoud	ESPA/CN-E/109-1996 Bepaling van totale jodiuminhoud. Titrimetriese metode met gebruik van natriumsulfaat.

Afkortings in tabel gebruik:

ISO: Internasionale Standaard Organisasie

ESPA/CN: European Salt Producers' Association/"Commission de normalisation des méthodes d'analyse".

M. TSHABALALA-MSIMANG

Minister van Gesondheid

DEPARTMENT OF LABOUR DEPARTEMENT VAN ARBEID

No. R. 29

21 January 2000

LABOUR RELATIONS ACT, 1995

CORRECTION NOTICE

ROAD FREIGHT INDUSTRY: EXTENSION OF EXEMPTIONS AND DISPUTE RESOLUTION COLLECTIVE AMENDING AGREEMENT TO NON-PARTIES

The following correction to Government Notice No. R. 1279 appearing in *Government Gazette* No. 20562 of 29 November 1999, is hereby published for general information:

1. In the English text to the Schedule:

1.1 "3. CLAUSE 5: RESOLUTION OF DISPUTES"

Substitute the following for the heading in Table Two:

"TABLE TWO

MAXIMUM PERMISSIBLE PENALTY INVOLVING AN UNDERPAYMENT"

1.2 Delete the duplication of the paragraph in the third line of Table Two.

No. R. 29

21 Januarie 2000

WET OP ARBEIDSVERHOUDINGE, 1995

VERBETERINGSKENNISGEWING

PADVAGNYWERHEID: UITBREIDING VAN KOLLEKTIEWE VRYSTELLINGS- EN GESKILBESLEGTINGS WYSIGINGSOOREENKOMS NA NIE-PARTYE

Onderstaande verbetering aan Goewermentskennisgewing No. R. 1279 wat in *Staatskoerant* No. 20562 van 29 Oktober 1999, verskyn, word hierby vir algemene inligting gepubliseer:

1. In die Engelse teks van die Bylae:

1.1 "3. CLAUSE 5: RESOLUTION OF DISPUTES"

Vervang die opskrif van Tabel Twee met die volgende:

"TABLE TWO

MAXIMUM PERMISSIBLE PENALTY INVOLVING AN UNDERPAYMENT"

1.2 Skrap die herhaling van die paragraaf in die derde reël van Tabel Twee.

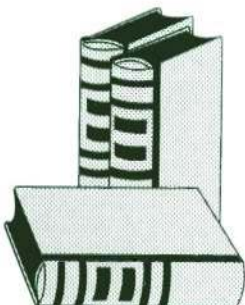
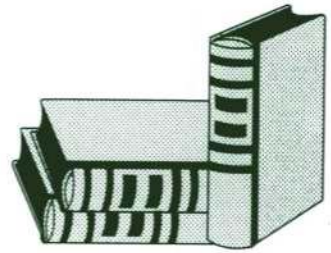
CONTENTS

No.		Page No.	Gazette No.
GOVERNMENT NOTICES			
Health, Department of			
<i>Government Notice</i>			
R. 34	Foodstuffs, Cosmetics and Disinfectants Act (54/1972): Regulations relating to salt.....	9	20809
Labour, Department of			
<i>Government Notice</i>			
R. 29	Labour Relations Act (66/1995): Correction Notice: Road Freight Industry: Extension of Exemptions and Dispute Resolution Collective Amending Agreement to Non-parties	2	20809

INHOUD

No.		Bladsy No.	Koerant No.
GOEWERMENSKENNISGEWINGS			
Arbeid, Departement van			
<i>Goewermentskennisgewing</i>			
R. 29	Wet op Arbeidsverhoudinge (66/1995): Verbeteringskennisgewing: Padvrag-nywerheid: Uitbreiding van Kollektiewe Vrystellings- en Geskilbeslegtings Wysigingsooreenkoms na Nie-partye	9	20809
Gesondheid, Departement van			
<i>Goewermentskennisgewing</i>			
R. 34	Wet op Voedingsmiddels, Skoonheidsmiddels en Ontsmettingsmiddels (54/1972): Regulasies betreffende sout..	5	20809

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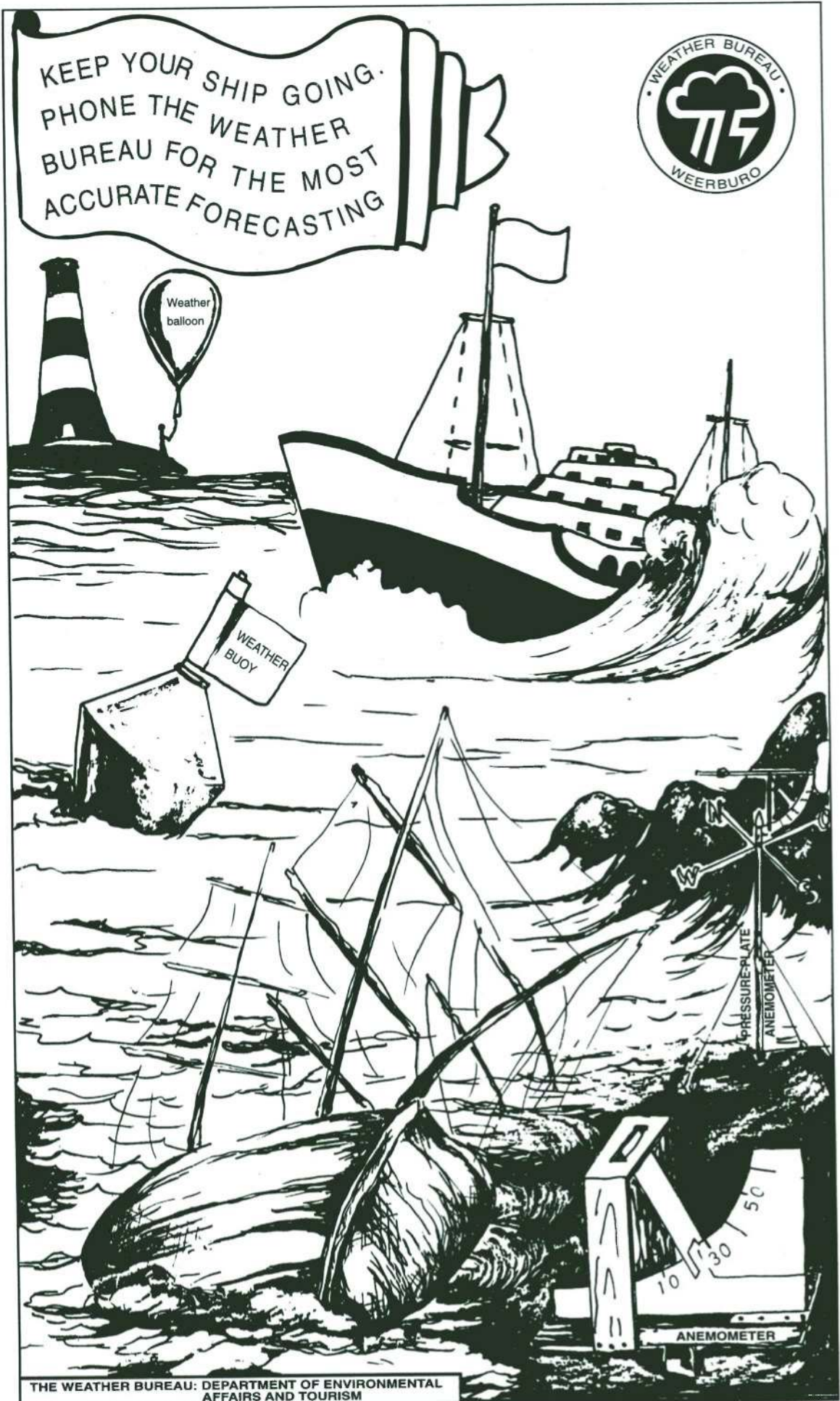


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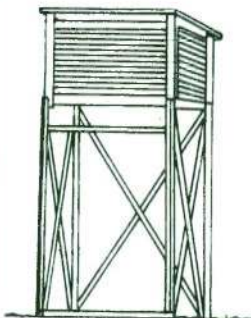
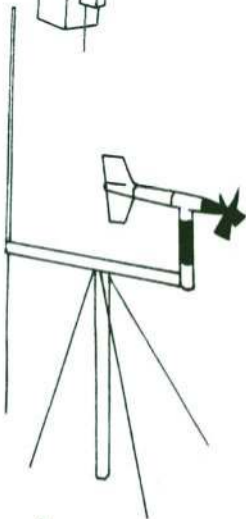
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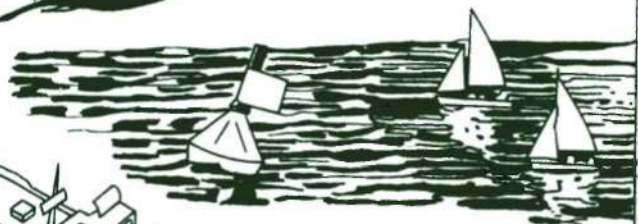
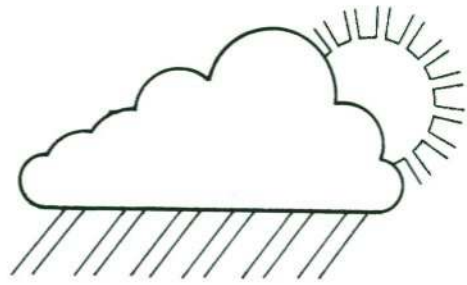
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Printed by and obtainable from the Government Printer, Bosman Street, Private Bag X85, Pretoria, 0001
Publications: Tel: (012) 334-4507, 334-4508, 334-4509, 334-4510
Advertisements: Tel: (012) 334-4673, 334-4674, 334-4504
Subscriptions: Tel: (012) 334-4735, 334-4736, 334-4737
Cape Town Branch: Tel: (021) 465-7531

Gedruk deur en verkrygbaar by die Staatsdrukker, Bosmanstraat, Privaatsak X85, Pretoria, 0001
Publikasies: Tel: (012) 334-4507, 334-4508, 334-4509, 334-4510
Advertensies: Tel: (012) 334-4673, 334-4674, 334-4504
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