

(updated)
**REGULATIONS GOVERNING THE MICROBIOLOGICAL
STANDARDS FOR COOKED POULTRY**

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The Minister of Health and Welfare has, in terms of section 15(1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), made the regulations appearing in the Schedule hereto.

SCHEDULE

Definitions

1. In these regulations “**the Act**” shall mean the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and any expression to which a meaning has been assigned in the Act shall, unless inconsistent with the context, bear such meaning and -

“**poultry**” means any fowl, duck, goose, turkey, guinea fowl, partridge, pheasant, dove, and the chicks thereof, and any bird slaughtered for human consumption and for sale and includes any edible part thereof.
2. No person shall sell cooked poultry which contains the following:
 - (a) Antibiotics and other foreign antimicrobial substances;
 - (b) added hormones;
 - (c) organisms of the genera *Salmonella*, *Shigella* and *Escherichia*;
 - (d) *Staphylococcus aureus* per ten (10) grams;
 - (e) more than ten (10) *Clostridium prefringens* per gram;
 - (f) a total colony count of more than ten thousand (10 000) organisms per gram when tested by the pour plate method on plate count agar at 30°C for 48 hours.