

SIBUSO

S.G.C. NO. 715, FRIDAY, JUNE 22, 2001

450

NOTICE

SANITATION IN FOOD PREMISES BY-LAW

(Pursuant to Section 77 of Act No. 8 of 1969)

It is hereby notified for general information that in exercise of the powers conferred by Section 77 of the Urban Government Act No. 8 of 1969, the City Council of Mbabane has resolved to make the following Sanitation in Food Premises By-Law.

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 premises following an inspection.

"Grade" means the rate or class obtained by the food premises 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 unincorporate.

"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 which 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 every time 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 an 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.

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 degrees C
- (2) The thawing of potentially hazardous foods shall be done in refrigerated units at a temperature not exceeding 45 degrees F (7 degrees C), or under cold running water no warmer than 70 degrees F (21 degrees 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) Preparations 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 or served.
- (2) Potentially hazardous food requiring cooking shall be cooked to heat all parts of the food to a temperature of at least 140 degrees F (60 degrees 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 degrees F (74 degrees 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 degrees F (66 degrees C), and
 - (c) Ground beef and foods containing ground beef shall be cooked to an internal temperature at least 155 degrees F (68 degrees C); and
 - (d) Rare roast beef shall be cooked to an internal temperature of at least 130 degrees F (54 degrees C) and
 - (e) Rare beef steak shall be cooked to a temperature of 130 degrees F (54 degrees C) unless otherwise ordered by the immediate consumer.

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 licence 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 a fine or 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.

(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 degrees F (60 degrees C).

(5) All potentially hazardous foods, except rare roast beef, shall not be stored at temperatures of 140 degrees F (60 degrees C) or above or 45 degrees F (7 degrees C) or below except during necessary periods of preparation and serving. Rare roast beef shall be stored at a temperature of at least 130 degrees F (54 degrees C) or above 45 degrees F (7 degrees 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 degrees F (± 1 degree 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 customers' 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 customers 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) Dustless 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 bye-law shall not prohibit outdoor dining.

15. REQUIREMENTS FOR EMPLOYEES

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

16. UTENSILS AND EQUIPMENT

1) All eating, drinking, and cooking utensils, tables, sinks, cabinets, hoods, shelves, and other equipment and fixtures and 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 light 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 use 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 sanitised (e.g cutting boards, table tops, knives etc). For utensils and equipment which are either too large or impractical to sanitize in a dishwashing machine or dishwashing sink, and those establishments which do not have dishwashing equipment, a spray-on or wipe-on, sanitiser 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 stationary 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 customers' 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.

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 use 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 sanitised (e.g cutting boards, table tops, knives etc). For utensils and equipment which are either too large or impractical to sanitize in a dishwashing machine or dishwashing sink, and those establishments which do not have dishwashing equipment, a spray-on or wipe-on, sanitiser 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 stationary 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 customers 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.

(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.

C964 22-06-2001

NOTICE

ESTATE LATE: JONATHAN M. MTHUPHA ESTATE NO. EH320/2000

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 twenty one (21) days from the 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.

SIPHIWE MTHUPHA
Maphalaleni Anglican
P. O. Box A134
Swazi Piazza
Mbabane

C959 22-06-2001

NOTICE

ESTATE LATE: TIMOTHY MSIKELWA GAMEDZE ESTATE NO. ES293/2000

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 twenty one (21) days from the 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.

LINAH GAMEDZE
P. O. Box 3010
Mbabane

C960 22-06-2001

NOTICE

ESTATE LATE: MAKHOSINT SOLOMON SIMELANE ESTATE NO. EL15/2001

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 the date of publication of this notice.

MR NDUNA BRICKS SIMELANE
P. O. Box 961
Mbabane

C955 22-06-2001

NOTICE

ESTATE LATE: MESHACK SIPHO DLAMINI ESTATE NO. ES1/2001

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 twenty one (21) days from the 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.

REJOICE Z. DLAMINI
P. O. Box 228
Nhlangano

C967 22-06-2001

NOTICE

ESTATE LATE: DUMSANE ALPHEOUS SIMELANE ESTATE NO. ES213/99

Notice is hereby given in terms of Section 52 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 at Mbabane and the office of the Regional Administrator for a period of twenty one (21) days from the date of appearance 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.

MLANGENI & COMPANY
Executrix's Attorneys
P. O. Box 3314
Manzini

C969 22-06-2001

NOTICE

ESTATE LATE: ENOCK BHUKUSHA CEBE ESTATE NO. EP11/2001

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 twenty one (21) days from the 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.

MERICA P. CEBE
P. O. Box 181
Pigg's Peak

C970 22-06-2001