

SUBSIDIARY LEGISLATION

DAIRIES AND DAIRY PRODUCE

THE DAIRIES AND DAIRY PRODUCE REGULATIONS

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1. These Regulations may be cited as the Dairies and Dairy Produce Regulations. Title

2. In these Regulations, unless the context otherwise requires- Interpretation

"butter" means the clean, non-rancid product obtained by churning cream or milk;

"cream depot" means any building, structure or place where milk or cream is accumulated or deposited for the purpose of weighing, sampling, testing or grading pending con-signment;

"creamery" means an establishment used and equipped for butter making;

"creamery butter" means butter manufactured in a butter-making establishment duly registered under the Act;

"dairy" includes land, premises and buildings used in connection with the production of milk or cream;

"dairy produce" means any milk, cream, butter, cheese and any other product of milk or cream;

"dairy produce premises" mean any cold-store, dairy, creamery, cream depot, factory, milkshop or any place where dairy produce is deposited, treated, dealt with or sold;

"inspector" means an officer appointed by the Minister by Gazette notice;

"Veterinary Officer" means an officer employed by the Government who is a registered veterinary surgeon.

(As amended by G.N. No. 158 of 1964)

3. (1) Any inspector may-

Powers and
duties of
inspectors, etc.

(a) enter and inspect any dairy produce premises, and all dairy produce found thereon, and all vehicles, vessels, utensils, machinery or apparatus thereon or used in connection therewith;

(b) take samples thereat or thereon of dairy produce, or of any water or food supplied to livestock, or of any article used in connection with dairy produce;

(c) inspect any cooling chamber or vehicle or vessel used for the storage or carriage of dairy produce;

(d) for the purposes of inspection and of taking samples, open any package which contains or is suspected of containing dairy produce;

(e) transmit or deliver to a person designated by the Permanent Secretary, for such examination as that officer shall direct, any sample of dairy produce or of any article used in connection with dairy produce or of water or food supplied to livestock;

(f) enter and inspect any land, premises and buildings where livestock is kept for the production of milk intended for sale or for conversion into dairy produce;

(g) inspect any livestock in any land, premises and buildings where milk is produced for sale or for conversion into dairy produce.

(2) If, after any inspection under these Regulations, an inspector is satisfied that-

(a) any premises, place, vehicle or vessel so inspected are in an unclean or unwholesome condition; or

(b) any chemical or scales, measures or any apparatus used in testing cream or milk are not in accordance with standard or are incorrect or are otherwise unfit for the use for which they are intended; or

(c) any churns, vats or other utensils used for dairy produce are not fit to be so used; or

(d) any premises used for the manufacture or storage of any vehicle or vessel used for the carriage of dairy produce are unfit for such use; or

(e) the water used in connection with the manufacture of dairy produce is impure or unwholesome;

he may issue an order in writing to the occupier or person having the apparent control or custody of such premises, place, vehicle or vessel-

(i) requiring the premises and all utensils, machinery or apparatus, or such cooling chamber, vehicle or vessel, as the case may be, forthwith to be cleansed, disinfected and rendered wholesome to his satisfaction;

(ii) requiring such chemical aforesaid to be made fit for the use for which it is intended, or such scales, measures or apparatus aforesaid to be replaced or corrected;

(iii) requiring such churns, vats or other utensils aforesaid to be replaced or made fit for the use of dairy produce;

(iv) requiring such premises, place, vehicle or vessel aforesaid to be made fit for use to his satisfaction;

(v) requiring any livestock to be removed, and the premises, vehicle

or vessel disinfected to his satisfaction;

(vi) requiring the supply of the water aforesaid to be dis-continued until it has been rendered fit for use, or a supply of pure water to be used; and may further, by such written order as aforesaid, prohibit any utensils, machinery or apparatus, or cooling chamber, vehicle or vessel to be used for dairy produce at all or until the defects aforesaid have been remedied to his satisfaction, or for such time specified in the order as he thinks necessary, and may further, by such written order as aforesaid, prohibit the removal from any such premises of any dairy produce for such time as he thinks necessary.

(3) If, upon any such inspection as aforesaid, the inspector is of opinion that any livestock on the premises on which milk is produced or cooled or cream is separated is so diseased as to be likely to affect injuriously dairy produce, he shall, if he is not a Veterinary Officer, report the disease to a Veterinary Officer, and shall, in the meantime, place a temporary brand on all the suspected or affected animals, and may prohibit the sale or use of milk from any such animal until a Veterinary Officer has declared the animal free from disease likely to affect dairy produce.

(4) If, in the opinion of a Veterinary Officer, there are grounds for believing that any livestock on the premises is suffering from tuberculosis, he shall, at the earliest moment, subject the animal or animals to a test. Such test shall be one of the variations of the tuberculin test, and the manner in which it shall be carried out shall be laid down by the Director of Veterinary Services from time to time. Should any animal react to the test, any Veterinary Officer shall order its immediate destruction and shall also give instructions as to the manner in which the carcass shall be disposed of.

Tuberculosis

(As amended by G.N. Nos. 158 and 364 of 1964)

4. If, upon any inspection as aforesaid, the inspector is of opinion that any person is affected with a disease of an infectious or contagious nature which is likely to contaminate dairy produce, he shall report the fact to a Medical Officer, and, if the Medical Officer certifies that such person is affected with such a disease, the inspector may, by written order, order the isolation or the removal of such person for such time as the Medical Officer thinks necessary.

Human disease

5. Forthwith, upon the request of an inspector, every owner of dairy produce premises shall allow the inspector to make a list of the persons supplying dairy produce to such owner. Every such owner or his agent shall give to the inspector any personal assistance and information which he is capable of giving to aid the inspector in discovering the cause of any defect or deterioration in dairy produce.

List of suppliers

6. (1) Every separator-room, milk-room, cheese-room and maturing-room and room used for the storage of dairy produce shall be so constructed as to be capable of thorough cleaning, and, with the exception of properly equipped cold storage rooms, shall be well ventilated. Such rooms shall not be used for any other purpose than that of storing dairy produce and utensils. Every such room shall be limewashed or otherwise treated or disinfected as and when deemed necessary by an inspector.

Ventilation, use and disinfection of premises

(2) All dairy produce premises shall have impervious watertight floors, shall be well ventilated and effectively drained, and shall be thoroughly disinfected.

Floors and drains

(3) All whey, washings and drainage from dairy produce premises shall be dealt with and disposed of to the satisfaction of the inspector, so as not to be or to cause a nuisance or be a danger to health.

(4) All dairy produce premises shall be provided, for the use of persons employed therein, with suitable and sufficient sanitary conveniences, which shall be constructed and kept clean to the satisfaction of the inspector.

Sanitary conveniences

(5) No person shall permit any water closet, earth closet, privy, cesspool or urinal to be within, communicate directly with or ventilate into any dairy produce premises.

7. (1) No person shall place or allow to be placed any manure heap within a distance of 9,144 cm from any dairy produce premises, or erect or cause to be erected or use any dairy produce premises within a distance of 9,144 cm from any piggery, manure heap or offensive stagnant water:

Keeping of pigs and manure heaps

Provided that, where in any case the inspector is satisfied that the physical characteristics of such premises require that any piggery or manure heap thereon should be placed in a certain specified position, he may, by special permit, authorise such piggery or manure heap, as the case may be, to be so placed and used, notwithstanding such position may be at a less distance from such premises than is herein prescribed.

(2) The rooms used for separating purposes must be at a distance of not less than 1,524 cm from any milking shed or kraal. Separating rooms

(3) No person shall permit any offensive or decomposing liquid to be or to flow within a distance of 9,144 cm from any dairy produce premises, unless in a drain properly constructed to the satisfaction of the inspector. Decomposing liquid

8. (1) No dairy produce intended for sale or supply for profit shall be deposited or kept in any room used for domestic purposes, or in any place which is likely to cause such produce to be unwholesome or injurious to health, or in any place where goods or other materials likely to taint such produce or contaminate it with disease are kept or permitted to be. Domestic rooms

(2) No person shall sell or offer or expose for sale any dairy produce which has been kept in contravention of this regulation.

9. All cow-byres used for milking purposes must be kept in a clean and sanitary condition; all milking operations must be carried out in a cleanly manner, and a supply of clean water must be available for cleansing the hands of persons engaged in milking. Byres and milking

10. The separator bowl and all parts of the separator which come in contact with milk shall be thoroughly cleansed on each occasion, immediately after the process of separating; first by immersion in lukewarm water, and then by steam or hot water. All dairy utensils shall be promptly cleansed in the same manner, and suitable accommodation and facilities shall be provided for the purpose. Cleansing of utensils

11. All cans or utensils, when actually containing milk or cream, shall be effectively protected or shielded from the heat of the sun. Protection of cans

- 12.** All vessels or cream cans in which cream is stored pending its despatch from the farm to the creamery shall be covered with a gauze cloth commonly known as "butter muslin", or with a wire or metal gauze of a mesh so fine as to prevent the ingress of ordinary house flies. The lid or cover of the can shall not be placed thereon until the cream is ready for despatch to a creamery or creamery depot. Covering of cans
- 13.** All utensils containing milk or cream received at any dairy produce premises shall, before being sent away from such premises, be cleansed by lukewarm water and then by steam or boiling water, and, where practicable, thoroughly aired. Before clean utensils received from such premises are filled with milk or cream, they shall be rinsed out with clean water and aired. Cleansing of cans at creamery
- 14.** The owner or manager of any dairy produce premises shall reject all cream or milk delivered to him in a can or vessel which is not in a clean and wholesome condition, and shall give notice in writing to the supplier of such rejection and the reasons therefor; and any such owner or manager who accepts, and the farmer who supplies, cream or milk contained in such can shall be guilty of an offence against these Regulations. Milk and cream cans which, because of their faulty, insanitary or rusty condition, have been condemned by an inspector shall not be used to contain milk or cream for human consumption or for manufacture into dairy produce. The inspector may order such cans either to be destroyed or to be repaired and re-tinned at the expense of the owner. Rejection of cream in dirty cans
- 15.** All milk and cream cans or vessels used in the transport of milk or cream from the place of production to any dairy produce premises or retail vendor shall contain the name and address of the producer legibly inscribed thereon, and any cans used for the conveyance of whey from a cheese factory or buttermilk from a creamery shall be marked "whey" or "buttermilk", as the case may be. Name to be marked on cans
- 16.** An inspector may prohibit the use of any dairy produce premises, vehicle or vessel which are, in his opinion, unfit for the purposes for which they are intended. Power of inspector to prohibit use of premises, etc.
- 17.** (1) No premises shall be used for a cream depot, creamery or cheese Registration of

factory unless such premises are registered in manner prescribed by these Regulations, but no premises shall be regarded or registered as a cream depot, creamery or cheese factory unless the owner or occupier thereof uses thereat milk or cream purchased from another person, or unless the owner or occupier thereof is a co-operative society or co-operative dairy. Application for registration shall be made to the Permanent Secretary in Form 1 in the Schedule. premises

(2) The Permanent Secretary, if he is satisfied that the premises sought to be registered are suitable for the purpose for which they are intended, may issue a certificate of registration in Form 2 in the Schedule.

(3) A certificate of registration shall expire on the 31st December next succeeding the date of issue.

(4) Nothing in these Regulations contained shall be construed as preventing the registration thereunder, at the request of the owner or occupier, of any premises on which dairy produce is manufactured, even though those premises are not required to be registered under these Regulations, but, if such premises are registered thereunder on such request as aforesaid, the provisions of these Regulations in respect of registered premises shall apply.

(5) Where any person has been convicted of any offence against these Regulations, the court may, in addition to any penalty prescribed, direct the cancellation of a certificate of registration.

(As amended by G.N. No. 158 of 1964)

18. There shall be allotted to all premises registered under these Regulations a registration number, and the holder of the registration certificate for those premises shall have the exclusive right to use that registration number for the purpose of designating the dairy produce manufactured at those premises. Registration numbers

19. (1) A register of distinctive marks used by the holders of registration certificates shall be kept in the Ministry of Rural Development, containing the number of each such mark, the name and address of the registered holder thereof, a copy or exact representation thereof and the date of application and of registration. Such register shall be open to inspection in office hours. Registration of distinctive marks

(2) The holder of a registration certificate who desires to register a distinctive mark or marks, other than a registration number mentioned in regulation 18, shall apply to the Permanent Secretary in Form 3 in the Schedule.

(3) The Permanent Secretary shall cause the mark or marks, the subject of the application, to be registered in the name of the applicant, and shall issue a certificate of such registration in Form 4 in the Schedule, except that no mark shall be registered which is identical with a mark already on the register or so nearly resembles such a mark as to be calculated to deceive.

(4) The registered holder of a distinctive mark may, with the consent of the Permanent Secretary, transfer the right thereto to any other person, or cause another person to be joined with him as the registered holder of such mark. Every such transfer or joinder shall be registered when approved by the Permanent Secretary.

(5) The registration of a mark under these Regulations may be cancelled, on the order of the Permanent Secretary, if he is satisfied that it is no longer used by the registered holder thereof, or that the registered holder has died or permanently left Zambia, and that no action has been taken or is contemplated for effecting a transfer of the registration.

(6) A registered brand or mark may be cancelled if the Permanent Secretary is satisfied that such brand or mark is being intentionally used in connection with butter of a lower grade than that represented by it, or to mislead the public.

(As amended by G.N. No. 158 of 1964)

20. (1) It shall be the duty of the registered holder of a certificate for any dairy produce premises who has not registered a distinctive mark under regulation 19, to brand, in accordance with these Regulations, all packages issued from his registered premises and containing dairy produce with his registration number.

Use of
registration
numbers by
non-holders of
distinctive
marks

(2) When butter is packed under the same brand at more than one

factory belonging to the same owner, there shall be marked on each package containing such butter, in addition to the brand, the name of the factory at which the butter was manufactured.

(3) All crates or boxes containing dairy produce which are by these Regulations required to be branded with the registered number of the premises in which such produce has been manufactured shall be branded with such number on the outside of one side of the crate or box in figures not less than one inch square, thus:

21. (1) Any person may, by application in Form 5 in the Schedule, apply to the Permanent Secretary for the registration of any premises as a dairy. Registration of dairies

(2) If the Permanent Secretary is satisfied that the premises are suitable for dairy purposes, he may register them as a dairy, and shall thereupon issue a certificate of registration in Form 6 in the Schedule.

(3) A certificate of registration shall be valid for such period, not exceeding twelve months from the date thereof, as the Permanent Secretary shall endorse thereon.

(G.N. No. 323 of 1950 as amended by G.N. No. 158 of 1964)

22. All cream purchased by creameries or cream depots, for the purpose of converting it into butter, shall be graded under one or other of the following classes: "First Grade"; "Second Grade"; "Third Grade"; and the class in which the cream has been placed must be stated on the receipt which the owner of every creamery and cream depot is by these Regulations required to render to the vendor of the cream. Grading of cream

23. Any cream not considered by a grader to be fit to be placed in any of the above classes shall be dealt with as follows: Cream below grade

(a) if such cream can be converted into butterfat for culinary purposes, it may be so utilised, and the price paid to the supplier of such cream shall be lower than that which prevails for third-grade cream at the time such cream is received; but

(b) if such cream is unfit to be converted into butterfat for sale for

culinary purposes, it shall forthwith and without undue delay be destroyed.

24. Any inspector shall have the right, at all times, to inspect and check the grading as carried out at any creamery and cream depot. Inspectors may inspect and check grading

25. (1) At every creamery, cream depot or other premises where cream is purchased for the purpose of converting it into butter, such cream shall be paid for according to the milk fat content of the same. Payment by milk fat content

(2) A receipt for all cream supplies shall be rendered by the owner of every creamery and cream depot to the vendor of cream, setting forth the number of pounds of cream received, percentage of milk fat contained therein, and the total number of pounds of milk fat for which payment will be made, and shall not be in any form or contain any descriptive words other than as approved by an inspector. Any vendor of cream shall have the right to have his cream tested in his presence, not oftener than once a week.

26. (1) All cream test results shall be entered against the name of the owner of the cream tested, by the person performing the work of testing, in a recognised book, kept solely for such purpose; such book shall be in a form and manner as approved by an inspector, and shall further contain such other particulars as may be required by him. Tests to be entered

(2) The test results of each day's work shall be correctly dated and bear the signature of the person who actually performed the work of testing.

(3) No alterations, except such as are justifiable, which shall bear the initials of the person responsible for the testing, shall be allowed in the test record book or in any extract made therefrom.

(4) The owner or manager of every creamery shall deliver to an inspector, whenever required so to do, a correct return showing the amount of commercial butter actually churned from each grade of cream purchased, together with particulars of the amount of milk fat actually credited to its cream suppliers during any calendar month, and any such other particulars as may be required by him; such return shall be in a

form and manner approved by an inspector. The inspector shall be given every reasonable facility to compare such returns with the records or statements entered in any of the books used by such owner or manager.

27. Any person who is employed in the testing or grading of cream and milk may be required to pass a practical examination: Examination for grading

Provided that, when an applicant satisfies the Permanent Secretary that he is the holder of a diploma from a recognised dairy school or college showing that he is sufficiently qualified, he shall be exempted from further examination.

(As amended by G.N. No. 364 of 1964)

28. (1) Every test bottle, pipette, measuring glass or other apparatus used in connection with the testing of milk and cream may be required to be submitted, for testing the accuracy of measurement and accuracy of the per centum scale marked thereon, to such persons and at such places as shall, from time to time, be laid down by the Permanent Secretary, and, if found to be accurate, shall be ineffaceably marked in such manner as shall be decided. Testing of measures, etc.,

(2) No other test bottle, pipette or measuring glass shall be so marked, nor shall any unauthorised person mark any test bottle, pipette or measuring glass used in connection with the testing of milk or cream.

(As amended by G.N. No. 158 of 1964)

29. The cost of delivering all glassware or other apparatus required to be tested for accuracy to the person appointed for examination, and of the return of the same to the owner, shall, in all cases, be paid by the owner, and the Government shall not be held responsible for any breakages during transit, either to or from the examining officer. Glassware which has been examined and marked as being up to standard by the Government of Southern Rhodesia or the Government of the Republic of South Africa will be accepted as conforming to the necessary standards. Liability of owner for cost of glassware

30. (1) The testing of cream shall be by the Babcock system, and the quantity of cream used for the test shall be 9 grammes, which quantity may be either weighed or measured by means of the standard pipette. If the latter method be adopted, the result of the test must be corrected Use of the Babcock system

according to the specific gravity correction table, which must be obtained from the Permanent Secretary, and the person performing the test shall enter up, in the recognised book kept solely for the purpose of recording results of any cream test, the following particulars:

- (a) the actual percentage of fat read;
- (b) the result after multiplying (a) by 2;
- (c) the result after correcting (b) by means of the specific gravity correction table.

If the former method be adopted, the weighing apparatus must be approved of by an inspector. Further, the person performing the test shall enter up in the approved book particulars (a) and (b) detailed above under the method of measuring the cream by means of the standard pipette.

(2) The method of carrying out the testing by the Babcock system shall be as follows:

- (a) using a weighed sample:

9 grammes of the well mixed sample of cream are placed in a standard test bottle, and thereto 17.5 cubic centimetres of sulphuric acid of specific gravity not less than 1.82 nor more than 1.84 are added. The bottle is then gently shaken until the curd is completely dissolved. The bottle is then at once placed in the centrifugal machine and whirled for at least four minutes at the minimum speed set forth in the following table, viz.:

<i>Diameter in centimetres of revolving wheel</i>	<i>Minimum revolutions per minute</i>
25.4	1,080
30.48	980
35.56	910
40.64	850
45.72	800
50.8	760
55.88	725
60.96	695

Hot water is then added until the bottle is filled to near the scale on the neck. The bottle is again whirled at not less than the minimum speed for not less than one minute. Hot water is then again added until the column

of fat comes within the upper and lower limits of the scale marked on the neck of the bottle. The bottle is again whirled in the centrifugal machine for at least one minute at not less than the minimum speed laid down. In reading the result, the fat is measured from the lowest line of separation between the fat and the water, to the lowest point of the meniscus at the top of the fat layer;

(b) using a measured sample:

9 cubic centimerees of the well mixed sample of cream at a temperature as nearly as possible 70 degrees F. are transferred by means of the standard pipette to a standard cream test bottle. Any cream adhering to the inside of the pipette must be rinsed out with small quantities of water and also transferred to the test bottle. The remainder of the process is that described when a weighed sample is used.

(3) In order to arrive at the correct percentage of milk fat, whether the cream be measured or weighed, the result of the test must be multiplied by 2.

(As amended by G.N. No. 364 of 1964)

31. The method of taking samples of milk and cream for testing purposes shall be such as to ensure thorough mixture of the whole of the contents of the containing receptacle, and shall further be subject to the approval of an inspector. Method of taking samples

32. For the purposes of these Regulations, butter may contain common salt (sodium chloride) in a proportion not exceeding four per centum, annatto as a colouring matter, and boron compounds as a preservative in a proportion not exceeding one-half per centum calculated as boric acid, but no other foreign substance. It shall, in the case of butter manufactured in a registered creamery, contain at least eighty per centum of milk fat and not more than sixteen per centum of water, and, in the case of butter not manufactured in a registered creamery, eighty per centum of milk fat and not more than eighteen per centum of water. Standard of butter

33. The Permanent Secretary may, from time to time, appoint one or more persons qualified by technical training and possessing competent knowledge, skill and experience to carry out micro-scopical, bacteriological or analytical examinations under, or for the purpose of, any provision of these Regulations. Analysts and bacteriological examiners

(As amended by G.N. No. 158 of 1964)

34. (1) No person shall sell, or offer or expose for sale, or have in his possession for purposes of sale, any dairy produce other than butter which has been produced in any place outside Zambia, unless the name of the country of origin is clearly branded upon it or on every wrapper, package or box containing such produce. When cheese is offered or exposed for sale, and is to be sold by the piece and thereby the brand destroyed or obliterated, it shall have placed upon it a printed card showing distinctly the country of origin in letters at least three-quarters of an inch square.

Prohibitions in respect of sale of dairy produce falsely marked

(2) No person shall sell, or offer or expose for sale, or have in his possession for purposes of sale, any dairy produce manufactured outside Zambia, if, upon such produce or upon the wrapper, package or box containing it, there appears the word "Zambia" or any mark registered under these Regulations, or any words or marks stating or implying that such produce has been manufactured in Zambia.

(3) No person shall sell, or offer or expose for sale, or have in his possession for purposes of sale, any dairy produce manufactured outside a registered creamery or registered cheese factory, if, upon such produce or upon the wrapper, package or box containing it, there appear words or marks stating or implying that such produce has been manufactured in a registered creamery or registered cheese factory.

(As amended by G.N. No. 191 of 1944)

SCHEDULE

PRESCRIBED FORMS

GOVERNMENT OF ZAMBIA

THE DAIRIES AND DAIRY PRODUCE REGULATIONS
FORM 1
(Regulation 17 (1))

APPLICATION FOR REGISTRATION OF PREMISES

TO THE PERMANENT SECRETARY, MINISTRY OF AGRICULTURE, FOOD AND FISHERIES.

I hereby make application for the premises detailed below to be registered under the Dairies and Dairy Produce Act.

Signed.....
Date.....
Name of Owner.....

No. of Plot or Farm

District

Postal Address.....
.....

(As amended by G.N. No. 158 of 1964)

GOVERNMENT OF ZAMBIA

THE DAIRIES AND DAIRY PRODUCE REGULATIONS
FORM 2
(Regulation 17 (2))

CERTIFICATE OF REGISTRATION OF PREMISES

I hereby certify that the premises detailed below have been duly registered under the Dairies and Dairy Produce Act. The registration number is

.....
Permanent Secretary,
Ministry of Agriculture, Food and Fisheries.

Date.....

Name of Owner.....

No. of Plot or Farm.....

District

Postal Address.....

.....
(As amended by G.N. No. 158 of 1964)

GOVERNMENT OF ZAMBIA

THE DAIRIES AND DAIRY PRODUCE REGULATIONS
FORM 3
(Regulation 19 (2))

APPLICATION FOR REGISTRATION OF A DISTINCTIVE MARK

To the PERMANENT SECRETARY, MINISTRY OF AGRICULTURE, FOOD AND FISHERIES

I hereby make application for a Distinctive Mark to be registered in respect of dairy produce produced in the premises detailed below, which have already been registered under the Dairies and Dairy Produce Act.

Signed.....

Date.....

Name of Owner.....

No. of Plot or Farm

District

Postal Address.....

.....

Distinctive Mark.
(Exact Representation.)
(As amended by G.N. No. 158 of 1964)

GOVERNMENT OF ZAMBIA

THE DAIRIES AND DAIRY PRODUCE REGULATIONS
FORM 4
(Regulation 19 (3))

CERTIFICATE OF REGISTRATION OF A DISTINCTIVE MARK

I hereby certify that the Distinctive Mark shown below has been registered in respect of the premises registered under certificate No..... dated

.....

Permanent Secretary,
Ministry of Agriculture, Food and Fisheries.

Date.....

Distinctive Mark.

(Exact Representation.)

(As amended by G.N. No. 158 of 1964)

GOVERNMENT OF ZAMBIA

THE DAIRIES AND DAIRY PRODUCE REGULATIONS
FORM 5
(Regulation 21 (1))

APPLICATION FOR REGISTRATION OF PREMISES

To the PERMANENT SECRETARY, MINISTRY OF AGRICULTURE, FOOD AND FISHERIES

I hereby make application for the premises detailed below to be registered as a dairy under the Dairies and Dairy Produce Act.

Signed.....

Date.....

Name of Owner.....

Description of Premises

No. of Plot or Farm

District

Postal Address.....

.....

(No. 323 of 1950 as amended by G.N. No. 158 of 1964)

GOVERNMENT OF ZAMBIA

THE DAIRIES AND DAIRY PRODUCE REGULATIONS
FORM 6
(Regulation 21 (2))

CERTIFICATE OF REGISTRATION OF PREMISES

I hereby certify that the premises detailed below have been duly registered as a dairy under the Dairies and Dairy Produce Act. The registration number is.....

.....

*Permanent Secretary,
Ministry of Agriculture, Food and Fisheries.*

Name of Owner.....

Description of Premises

No. of Plot or Farm

District

Postal Address.....

.....

(No. 323 of 1950 as amended by G.N. No. 158 of 1964)