

SOUTH AUSTRALIA

MEAT HYGIENE REGULATIONS 1994

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REGULATIONS UNDER THE MEAT HYGIENE ACT 1994

Meat Hygiene Regulations 1994

being

No. 199 of 1994: *Gaz.* 1 December 1994, p. 1894¹

as varied by

No. 14 of 1995: *Gaz.* 23 February 1995, p. 702²

No. 184 of 1995: *Gaz.* 7 September 1995, p. 701³

No. 233 of 1995: *Gaz.* 21 December 1995, p. 1792⁴

No. 32 of 1996: *Gaz.* 29 February 1996, p. 1371⁵

No. 142 of 1996: *Gaz.* 30 May 1996, p. 2817⁶

No. 36 of 1997: *Gaz.* 20 March 1997, p. 1323⁷

No. 123 of 1997: *Gaz.* 13 May 1997, p. 1948⁸

¹ Came into operation 1 December 1994: reg. 2.

² Came into operation 1 March 1995: reg. 2.

³ Came into operation (except reg. 6) 7 September 1995: reg. 2(1); reg. 6 came into operation 16 October 1995: reg. 2(2).

⁴ Came into operation 1 February 1996: reg. 2.

⁵ Came into operation 29 February 1996: reg. 2.

⁶ Came into operation 30 May 1996: reg. 2.

⁷ Came into operation (except reg. 3) 20 March 1997: reg. 2(1); reg. 3 came into operation 1 July 1997: reg. 2(2).

⁸ Came into operation 13 May 1997: reg. 2.

Note: Asterisks indicate repeal or deletion of text. For further explanation see Appendix.

2.

PART 1
PRELIMINARY

Citation

1. These regulations may be cited as the *Meat Hygiene Regulations 1994*.

Commencement

2. These regulations will come into operation on 1 December 1994.

Revocation

3. All regulations previously made under the *Meat Hygiene Act 1980* and the *Poultry Meat Hygiene Act 1986* are revoked.

Interpretation

4. In these regulations, unless the contrary intention appears—

"**Act**" means the *Meat Hygiene Act 1994*;

"**Food Standards Code**" means the *Food Standards Code* of the National Health and Medical Research Council published in the *Commonwealth Gazette* No. P27 of 27 August 1987, as in force from time to time and as modified for the purposes of the *Food Act 1985* by regulations made under that Act.

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PART 2 APPLICATION OF ACT

Exemptions

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* * * * *

(2) The following classes of persons are exempt from the requirement to hold accreditation under Part 3 of the Act:

- (a) a person who processes meat only by carrying out one or more of the following activities:
 - (i) the shooting of kangaroos for human consumption;
 - (ii) the processing of the kangaroos at or in the vicinity of the site of the shooting;
 - (iii) the transporting of the processed carcasses to initial refrigeration facilities;
 - (iv) the initial refrigeration of the carcasses.

* * * * *

Definition of meat (s. 3)

5A. (1) For the purposes of the definition of **meat** in section 3 of the Act—

- (a) the following products as defined in Parts 4 to 10 of Standard C1 of the *Food Standards Code* are included within the ambit of the definition:
 - minced meat (see Part 4, clause 18 of the Code)
 - tripe (see Part 5, clause 21 of the Code)
 - salted meat (see Part 6, clause 24(1) of the Code)
 - cured meat (see Part 6, clause 24(2) of the Code)
 - dried meat (see Part 7, clause 32 of the Code)
 - manufactured meat (see Part 8, clause 34 of the Code) including the following:
 - smallgoods such as frankfurters, saveloys, brawn, devon, strasburg, salami, meat paste, chicken roll and similar foods
 - extended muscle products
 - processed meat product (see Part 9, clause 41 of the Code)
 - sausage meat (see Part 10, clause 45(1) of the Code)
 - sausage (see Part 10, clause 45(2) of the Code);
- (b) the following are excluded from the ambit of the definition:
 - (i) the whole or a part of a rabbit or a product resulting from the processing of meat derived from a rabbit;
 - (ii) a meat pie, or meat and vegetable pie, as defined in Standard C4 of the *Food Standards Code* (clause 1);

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- (iii) a sausage roll or meat pastie or any other pastry product containing meat;
- (iv) canned meat products as defined in Standard C2 of the *Food Standards Code* (clause (1));
- (v) pasta, or pasta sauce, containing meat;
- (vi) meat (unless it constitutes a meat product, or part of a meat product, referred to in paragraph (a)) that is cooked.

(2) In this regulation—

"**cooked**", in relation to meat, means meat the core temperature of which has been maintained—

- (a) at 65° Celsius for a period of at least 10 minutes; or
- (b) at a higher temperature for a period of time that produces an equivalent microbiological effect in relation to the meat.

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PART 3
ACCREDITATION OF MEAT PROCESSORS

Requirements to be complied with by applicant for or holder of accreditation (ss. 15 and 16)

6. (1) For the purposes of section 15 of the Act, the premises, vehicles, plant and equipment to be used in the proposed processing program of an applicant for accreditation, and other aspects of the program, must comply with such of the codes set out in schedule 2 (as modified by that schedule) as are applicable under that schedule to the type of meat processing proposed to be authorised by the accreditation.

(2) For the purposes of section 16 of the Act, the holder of an accreditation must comply with such of the codes set out in schedule 2 (as modified by that schedule) as are applicable under that schedule to the type of meat processing authorised by the accreditation.

(3) For the purposes of this regulation, the revoked regulations referred to in schedule 2 will be regarded as codes.

(4) The Minister may exempt an applicant or the holder of an accreditation from compliance with a specified provision or provisions of a code set out in schedule 2 if satisfied that satisfactory alternative arrangements have been made by the applicant or holder or in order to allow the applicant or holder a specified period within which to comply.

Annual return and fee (s. 17)

7. (1) The date for payment of an annual fee and for lodging an annual return is 30 June in each year.

(2) The penalty for default in paying an annual fee or lodging an annual return is \$180.

PART 4
MARKING OF MEAT

Requirement to mark meat for human consumption or containers containing meat for human consumption

8. (1) The holder of an accreditation authorising the slaughtering of animals must ensure that, before meat derived from animals processed under the accreditation and intended for human consumption is removed from premises subject to the accreditation, the meat—

- (a) is fit for human consumption; and
- (b) is marked as fit for human consumption in accordance with the accreditation or this Part.¹

Maximum penalty: \$4 000.

(2) The holder of an accreditation must ensure that before anything containing meat intended for human consumption is removed from the premises subject to the accreditation it is marked with the holder's accreditation number and the date of packing.¹

Maximum penalty: \$4 000.

(3) Subregulation (1)(b) does not apply in relation to poultry.

¹ These requirements are in addition to labelling requirements under the *Food Act 1984* or other legislation.

Method of marking meat fit for human consumption (s. 24)

9. (1) Meat processed under an accreditation authorising the slaughtering of animals must not be marked as fit for human consumption except by means of a brand or brands¹ leased by the holder of the accreditation from the Minister and designated by the Minister as appropriate to the class of meat marked.

(2) A brand applied to the carcass of a slaughtered animal marking it as fit for human consumption must be applied to the following parts:

- (a) in the case of adult bovine animals, camels or equine animals—
 - (i) on the upper surface of the tongue; and
 - (ii) on each shoulder and brisket; and
 - (iii) on the outside of the buttock including the silver side, rump and loin; and
 - (iv) on the flank; and
 - (v) on the outside of the ribs; and
 - (vi) on the inside of the ribs near the backbone and inside the topside;
- (b) in the case of calves—
 - (i) on each leg; and

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- (ii) on each buttock; and
- (iii) on each flank; and
- (iv) on each shoulder;
- (c) in the case of sheep, deer or goats—on each side of the loin, shoulders and legs;
- (d) in the case of pigs—on each cheek and hand and on each side of the loin and hind legs;
- (e) in the case of emus or ostriches—on each leg and on each breast;
- (f) in the case of any other animals—on carcass parts determined by the Minister.

(3) The brand must be applied to the meat in a manner that ensures that the markings made by the brand are fully legible.

(4) This regulation does not apply in relation to—

- (a) meat processed in an establishment registered under the *Export Control Act 1982* of the Commonwealth (as amended from time to time) and marked in accordance with that Act; or
- (b) meat derived from poultry.

^{1.} The brand will include the relevant accreditation number and may, if the brand is to be used in relation to a particular class of meat, include letters, numbers or symbols identifying the class of meat.

Leasing and care of brands used to mark meat fit for human consumption

10. (1) The Minister may charge a fee for leasing a brand and may impose conditions on the lease.

(2) The holder of an accreditation to whom a brand is leased must take all reasonable steps to prevent the brand from being stolen, defaced or used for a purpose other than the marking of meat for human consumption processed under the accreditation.

Maximum penalty: \$4 000.

(3) The holder of an accreditation to whom a brand is leased must return the brand to the Minister within 7 days after—

- (a) the accreditation is cancelled, suspended or surrendered; or
- (b) receiving a written request for its return from the Minister.

Maximum penalty: \$2 000.

Offence to manufacture or possess unauthorised brand

11. (1) A person must not, without the approval of the Minister—

- (a) manufacture; or

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(b) have in his or her custody or possession,

a brand that is or purports or appears to be a brand of a kind leased from the Minister under this Part.

Maximum penalty: \$4 000.

(2) Subregulation (1)(b) does not apply in relation to a brand leased from the Minister being in the custody or possession of the lessee, or an employee or agent of the lessee, at the premises at which animals are slaughtered under the lessee's accreditation.

SCHEDULE 1

Fees

(1) The fees set out in the table below are payable under the Act.

(2) In addition to the fees set out in the table, an applicant for accreditation or for variation or transfer of accreditation must pay the costs (of an amount determined on a basis approved by the Minister) associated with any inspection that is in the opinion of the Minister necessary to be carried out.

(3) The Minister may waive or reduce a fee or default penalty payable under the Act if the Minister considers that appropriate in the circumstances.

(4) For the purposes of determining the annual fee payable by the holder of an accreditation under section 17 of the Act in accordance with the table below, the Minister may, by notice in writing to the holder at any time during the 12 months preceding the date for payment of the fee, specify a forthcoming month as the relevant month.

(5) The holder of an accreditation must, within 14 days after the end of the relevant month, provide the Minister with sufficient information about the number of positions held by persons engaged in processing meat under the accreditation during that month to enable the component of the annual fee that is referable to that number to be determined and that information must be verified by statutory declaration.

(6) In this Schedule—

- (a) a fee unit has a monetary value of \$60;
- (b) the **administration fee** is \$130;
- (c) **cooked** has the same meaning as in regulation 5A;
- (d) **mechanised process** in relation to slaughtering means a process involving the automated transfer of carcasses along all or part of the production line;
- (e) **poultry** means a carinate bird (*ie* a bird having a keeled breastbone—this excludes, for example, an emu, ostrich or cassowary);
- (f) **red meat animals** means cattle, sheep, pigs, goats or deer;
- (g) **relevant month** means the month notified to the holder of the accreditation by the Minister under clause (4);
- (h) **smallgoods** means meat of a kind referred to in regulation 5A(1)(a).

Table of Fees

1. Section 13: Application for accreditation

- | | |
|--|-------|
| (a) | \$250 |
| plus | |
| (b) a proportion of an amount equal to the relevant annual fee determined under item 2, being the proportion that the number of whole months between the grant of accreditation and the next date for payment of a fee under section 17 of the Act bears to 12 months. | |

In determining the annual fee under item 2 for the purposes of paragraph (b), the component of the annual fee that is referable under that item to the highest number of full-time equivalent positions held by persons engaged in processing meat under the accreditation during the relevant month is instead to be determined by reference to the number that is, in the opinion of the Minister, likely to be the highest number of such positions at any one time before the next 30 June (assuming the accreditation is granted).

The Minister must, at the request of a person proposing to apply for accreditation under the Act, estimate the amount that is to accompany the application under paragraph (b).

An application for accreditation must be accompanied by the amount payable under paragraph (a) plus the amount estimated by the Minister as the amount payable under paragraph (b) and—

- if accreditation is to be granted—any amount underpaid must be paid by the applicant before accreditation is granted or any amount overpaid must be refunded to the applicant;
- if accreditation is refused—the amount paid under paragraph (b) must be refunded to the applicant.

2. Section 17: Annual fee

- (1) in the case of an accreditation that authorises the holder to process meat for pet food but does not authorise the holder to slaughter animals or to process meat for human consumption administration fee
- (2) in the case of an accreditation that authorises the holder to store or transport meat but not to otherwise process meat—
- (a) administration fee
- plus
- (b) 2 fee units
- plus
- (c) the fee units applicable to the highest number of full-time equivalent positions held by persons engaged in storing, loading, unloading or otherwise handling meat, or in driving a vehicle used to transport meat, under the accreditation during the relevant month as follows:
- | <i>full-time equivalent positions</i> | <i>fee units</i> |
|---|------------------|
| (i) not more than 6 | 2 |
| (ii) more than 6 but not more than 11 | 4 |
| (iii) more than 11 but not more than 26 | 8 |
| (iv) more than 26 but not more than 50 | 12 |
| (v) more than 50 | 16 |
- (3) in any other case—
- (a) administration fee
- plus
- (b) the aggregate of the fee units applicable to the types of processing carried out by the holder of the accreditation as follows:
- | <i>type of processing</i> | <i>fee units</i> |
|--|------------------|
| (i) slaughtering for human consumption using a mechanised process— | |
| (A) poultry only | 8 |
| (B) red meat animals only | 8 |
| (C) other | 11 |
| (ii) slaughtering for human consumption without using a mechanised process— | |
| (A) poultry only | 4 |
| (B) red meat animals only | 4 |
| (C) other | 7 |
| (iii) slaughtering for consumption by pets | 4 |
| (iv) production of smallgoods for human consumption by a process involving cooking or curing | 4 |
| (v) production of smallgoods for human consumption by a process involving fermentation | 4 |
| (vi) production of smallgoods for human consumption by a process not involving cooking, curing or fermentation | 4 |
| (vii) further processing of meat for human consumption (other than the production of smallgoods) (<i>eg</i> boning, producing primal or other cuts of meat, packing meat and offal or processing of field processed kangaroo carcasses) | 4 |
- plus
- (c) the fee units applicable to the highest number of full-time equivalent positions held by persons engaged in processing meat under the accreditation during the relevant month as follows:
- | <i>full-time equivalent positions</i> | <i>fee units</i> |
|---|------------------|
| (i) not more than 6 | 2 |
| (ii) more than 6 but not more than 11 | 4 |
| (iii) more than 11 but not more than 26 | 8 |
| (iv) more than 26 but not more than 50 | 12 |
| (v) more than 50 | 16 |

11.

In the case of an accreditation that authorises the holder to process kangaroo carcasses, each person engaged in killing and processing the kangaroos in the field will be taken, for the purposes of this paragraph, to be engaged in processing meat under the accreditation.

- (4) Despite subitems (1) to (3), the annual fee payable by the holder of an accreditation that relates to an establishment registered in accordance with regulations under the *Export Control Act 1982* (Cwth) is the administration fee.

3. Section 19: Application for variation of accreditation

- (a) \$250
plus
(b) a proportion of the additional annual fee (if any) that would have been payable if the variation had been made before the previous 30 June, being the proportion that the number of whole months between the date the variation takes effect and the next 30 June bears to 12 months.

4. Section 20: Application for transfer of accreditation \$250

5. Transitional provision:

For the purposes of determining the fee payable for an application for accreditation lodged on or before 30 June 1997, the relevant annual fee will (instead of being determined under item 2) be taken to be—

- (a) in the case of an accreditation that authorises the holder to process meat for pet food but not to slaughter animals \$100
(b) in the case of an accreditation that authorises the holder to store or transport meat but not to otherwise process meat \$250
(c) in any other case \$420

SCHEDULE 2*Codes*

A code set out in an entry in the table below applies, subject to any modifications specified in the entry, in relation to the type of meat processing specified in the entry.

<i>Type of meat processing</i>	<i>Code</i>	<i>Modifications</i>
1. Meat processing consisting of killing an animal or bird intended for human consumption excluding— · killing poultry; or · killing kangaroos in the field.	<i>Australian Standard for Construction of Premises Processing Animals for Human Consumption</i> (published by the Agricultural and Resource Management Council of Australia and New Zealand, Standing Committee on Agriculture and Resource Management) as amended or substituted from time to time	None
2. Meat processing consisting of processing a killed animal or bird, or meat derived from a killed animal or bird, for human consumption excluding— · processing poultry; · processing kangaroos.	<i>Australian Standard for Construction of Premises Processing Meat for Human Consumption</i> (published by the Agricultural and Resource Management Council of Australia and New Zealand, Standing Committee on Agriculture and Resource Management) as amended or substituted from time to time	None

<i>Type of meat processing</i>	<i>Code</i>	<i>Modifications</i>
3. Meat processing consisting of— · killing an animal or bird; or · processing a killed animal or bird, or meat derived from a killed animal or bird, for human consumption excluding— · processing poultry; · processing kangaroos.	<i>Australian Standard for Hygienic Production of Meat for Human Consumption</i> (published by the Agricultural and Resource Management Council of Australia and New Zealand, Standing Committee on Agriculture and Resource Management) as amended or substituted from time to time	None
For example— · boning; · pre-trimming; · trimming; · producing primal or other cuts of meat; · packing of meat and offal; · mincing; · dicing; · producing smallgoods.		

<i>Type of meat processing</i>	<i>Code</i>	<i>Modifications</i>
4. Meat processing consisting of processing of any of the following products as defined in Parts 4 to 10 of Standard C1 of the <i>Food Standards Code</i>: · minced meat (see Part 4, clause 18 of the Code) · tripe (see Part 5, clause 21 of the Code) · salted meat (see Part 6, clause 24(1) of the Code) · cured meat (see Part 6, clause 24(2) of the Code) · dried meat (see Part 7, clause 32 of the Code) · manufactured meat (see Part 8, clause 34 of the Code) including the following: · smallgoods such as frankfurters, saveloys, brawn, devon, strasburg, salami, meat paste, chicken roll and similar foods · extended muscle products · processed meat product (see Part 9, clause 41 of the Code) · sausage meat (see Part 10, clause 45(1) of the Code) · sausage (see Part 10, clause 45(2) of the Code).	<i>Australian Code of Practice for Veterinary Public Health: Smallgoods Factories and Other Meat Manufacturing Premises</i> published by the Agricultural Council of Australia and New Zealand, Standing Committee on Agriculture (Report No. 43), ISBN 0 643 05416 2, as amended or substituted from time to time	Before page 1: Insert new clause as follows: A1. INTERPRETATION In this code— approved means approved by the Minister; management means the holder of an accreditation under the <i>Meat Hygiene Act 1994</i>. Page 1: 1.3.3—Leave out the last paragraph in this subclause and insert: If an in-plant chlorinator is installed, the water must be regularly checked for chlorine residuals during each day of operation and the results recorded. 1.3.5—Leave out "licensed establishment" and insert "holder of the accreditation". Page 3: 1.3.6—Leave out the first sentence and insert: Temperatures of hot potable water must be— — for sterilisation of equipment, at least 82°C; — for cleaning of equipment, at least 80°C; — for hand washing, between 30°C and 50°C. Page 21: 9.2.1—Leave out all the words in this subclause and insert: The following requirements are additional to requirements under laws relating to the packaging and labelling of meat and meat products (see especially the <i>Food Standards Code</i>). Pages 25 to 27: 11.1—Leave out all words in this subclause and insert: The following requirements are additional to requirements under laws relating to the occupational health, safety or welfare of employees (see especially the <i>Industrial Safety Regulations 1987</i> made under the <i>Occupational Health, Safety and Welfare Act 1986</i>).

<i>Type of meat processing</i>	<i>Code</i>	<i>Modifications</i>
		11.3—Leave out this subclause. 11.5—Retain 11.5.6 and 11.5.7 and leave out the remainder of the clause. Page 30: 14.1—Leave out all the words in this subclause and insert: See the <i>Guidelines for Good Manufacturing Practice in the Smallgoods Industry</i> published by the Australian Quarantine and Inspection Service, Department of Primary Industries and Energy (Cwth) for cleaning requirements. Page 32: 16.1—Leave out "within 24 hours of notification". Page 33: 16.2—Leave out this subclause. 16.5—Leave out "the inspectorate". 16.6—Leave out this subclause. 16.8—Leave out this subclause. Pages 34-36: 17 to 19—Leave out these clauses. Page 9: Definition of Establishment—leave out "(approved and registered by the controlling authority)" and insert "(specified in an approved processing program—see section 15(2) of the Act)" Definition of Potable water—leave out this definition and insert: Potable water means water that complies with the standards specified in <i>Desirable Quality for Drinking Water in Australia</i> published by the Department of Health (Cwth). (See clause 16 of the <i>Australian Code of Practice for Veterinary Public Health: Smallgoods Factories and Other Meat Manufacturing Premises</i> published by the Agricultural Council of Australia and New Zealand, Standing Committee on Agriculture (Report No. 43).) Page 10: Leave out the Note under the heading <i>Establishment</i>.
	<i>Guidelines for Good Manufacturing Practice in the Smallgoods Industry</i> published by the Australian Quarantine and Inspection Service of the Department of Primary Industries and Energy (Cwth), as amended or substituted from time to time	

<i>Type of meat processing</i>	<i>Code</i>	<i>Modifications</i>
		Pages 30-43: Leave out Part IV.
		Pages 55-58: Leave out Part VI.
	(The Meat and Allied Trades Federation of Australia has published two further codes relevant to the smallgoods industry which, while not incorporated into these regulations, may be useful to the industry: · <i>Code of Hygienic Practice for the Smallgoods Industry</i> ; · <i>Code of Practice for the Hygienic Manufacture of Dry and Semi-dry Sausage</i> .)	
5. Meat processing consisting of processing poultry, or meat derived from poultry, for human consumption.	<i>South Australian Standard for Hygienic Processing of Poultry for Human Consumption</i> (1995) published by the Minister for Primary Industries in consultation with the Meat Hygiene Advisory Council, as amended or substituted from time to time	None
6. Meat processing consisting of processing kangaroos, or meat derived from kangaroos, for human consumption (including transporting field processed kangaroos to initial refrigeration facilities or, following initial refrigeration, to premises at which they are to be further processed).	<i>Standard for Hygienic Processing of Kangaroos for Human Consumption</i> (1995) published by the Minister for Primary Industries in consultation with the Meat Hygiene Advisory Council, South Australia, as amended or substituted from time to time	None

	<i>Type of meat processing</i>	<i>Code</i>	<i>Modifications</i>
7.	Meat processing consisting of transporting meat for human consumption (excluding transporting field processed kangaroos to initial refrigeration facilities or, following initial refrigeration, to premises at which they are to be further processed).	<i>Australian Standard for Transportation of Meat for Human Consumption</i> (published by the Agricultural and Resource Management Council of Australia and New Zealand, Standing Committee on Agriculture and Resource Management) as amended or substituted from time to time	None
8.	Meat processing consisting of processing meat for consumption by pets	Part 3 (except regulation 3.18), Part 4, Part 5, Part 6 (except Division 3), Part 7, Part 8, Part 9 (except regulations 9.01 to 9.06) and Part 10 of the <i>Pet Food Regulations 1984</i> (see <i>Gazette</i> 24 January 1984 p. 209), as in force immediately before 1 December 1994	A reference to the Authority or to the Chief Inspector is to be taken to be a reference to the Minister. A reference to a licence is to be taken to be a reference to an accreditation. A reference to a licensee is to be taken to be a reference to the holder of an accreditation. A reference to an inspector is to be taken to be a reference to a meat hygiene officer or a person designated (individually or by class) by the Minister by condition of accreditation as an inspector in relation to the holder of the accreditation.

APPENDIX

LEGISLATIVE HISTORY

Part 1 heading:	inserted by 32, 1996, reg. 3
Regulation 4:	definition of "Food Standards Code" inserted by 184, 1995, reg. 3
Part 2 heading:	inserted by 32, 1996, reg. 4
Regulation 5:	redesignated as reg. 5(1) by 14, 1995, reg. 3; revoked by 184, 1995, reg. 4(a)
Regulation 5(2):	inserted by 14, 1995, reg. 3; varied by 184, 1995, reg. 4(b)
Regulation 5(2)(b):	revoked by 36, 1997, reg. 3
Regulation 5A:	inserted by 184, 1995, reg. 5; varied and redesignated as reg. 5A(1) by 36, 1997, reg. 4
Regulation 5A(2):	inserted by 36, 1997, reg. 4(b)
Part 3 heading:	inserted by 32, 1996, reg. 5
Regulation 6:	substituted by 14, 1995, reg. 4
Regulation 6(1):	varied by 233, 1995, reg. 3(a)
Regulation 6(2):	varied by 233, 1995, reg. 3(b)
Regulation 6(4):	inserted by 233, 1995, reg. 3(c)
Part 4 heading:	inserted by 32, 1996, reg. 6
Regulation 8:	substituted by 32, 1996, reg. 6
Regulations 9 - 11:	inserted by 32, 1996, reg. 6
Schedule:	redesignated as Sched. 1 by 14, 1995, reg. 5; varied by 142, 1996, reg. 3; 123, 1997, reg. 3
Schedule 2:	inserted by 14, 1995, reg. 5; varied by 184, 1995, reg. 6; substituted by 233, 1995, reg. 4; varied by 32, 1996, reg. 7