

**THE ZANZIBAR FOOD, DRUGS AND COSMETIC ACT
NO. 2 OF 2006**

**MILK REGULATIONS
(Made Under Section 38(1))**

IN EXERCISE OF POWERS conferred upon me under Section 38(1) of the Zanzibar Food, Drugs and Cosmetics Act number 2 of 2006, I JUMA DUNI HAJI, Minister of Health, Zanzibar do hereby make the following Regulations:

**PART 1
PRELIMINARY PROVISION**

Short Title and Commencement	1. These regulations may be cited as the Milk Regulations 2011 and shall come into force upon being published in the Official Gazette.
Interpretation	2. In these Regulations, unless the context otherwise requires: "Analyst" means any person designated as analyst by the Minister on advice of the Board for the purpose of the Principal Act; "Approved" means approved by the Board; "Authorized personnel" means a person authorized to act as such by the Board; "Board" means the Zanzibar Food, Drug and Cosmetic Board established under section 3 of the Principal Act; "Commissioner" means the person responsible for livestock development in the service of the Government as defined in Management of Livestock Resources, Act No.11 of

1999 and includes any person authorized in writing by him to act on his behalf;

"Dairy" means any place where one or more cows or goats are kept, a part or all of the milk from which is sold, offered for sale, or delivered, for human consumption, and includes all buildings, yards and premises occupied or used in connection with the production of milk;

"Director" means Director responsible for public health.

"Health Officer" means environmental health or health assistance or any other public officer appointed by the Board.

"Homogenized milk" means milk which has been subjected to mechanical treatment that prevents the separation of fat;

"Ice cream mix" means the combination of cream, milk or other milk products, with or without the addition of flavoring fruit, nuts or confections;

"Ice cream" means the frozen food made from ice cream mix;

"Inspector" means an Inspector appointed, authorized or recognized as such under section 105 of the Principal Act;

"Licensed dairyman" means any purveyor, conveyer, distributor, vendor or hawker of milk to whom a license to purvey, convey, distribute, vend or hawk milk has been issued under these Regulations.

"Milk" means the natural lacteal secretion obtained by the milking of one or more cows or goats and includes cream, skim milk and any other portion of whole milk;

"Milk depot" means any place where milk is stored for subsequent delivery or retail sale;

"Milk fat" means the fat of milk and is synonymous with the term "butterfat";

"Milk product" means any product of milk;

"Minister" means minister responsible for health.

"Pasteurization" or "pasteurized" means the heating of every particle of milk:

(i) to a temperature of 62° Celsius for 30 minutes and then cooling to 10° Celsius or less, or

(ii) to a temperature of 71° Celsius for 15 seconds and then cooling it to 10° Celsius or less;

"Pasteurization plant" means a plant

in which milk is pasteurized and includes every building, machine, apparatus, equipment and appurtenance employed in or necessary for the pasteurization, storing, cooling, processing, packaging or otherwise handling of the milk in such plant and forming part of or connected with such plant, but where milk is pasteurized in any part of a plant the entire plant shall be deemed to be a pasteurization plant;

"Principal Act" means Food, Drug and Cosmetics Act no. 2 of 2006.

"Producer" means a person who owns or controls one or more cows or goats, a part or all of the milk from which is sold, offered for sale or delivered for human consumption;

"Producer-distributor" means a producer who distributes and sells to the consumer milk or cream of which he is the producer;

"Reconstituted" or "remade milk" means a product resulting from the combining of milk constituents with water;

"Registered dairyman" means any cow keeper, proprietor or occupier of a dairy to whom a certificate of registration of a dairy has been issued under these Regulations.

"Registered premises" means premises

Certificate of registration	<p>submit the application before the Board which may, after considering the application, issue a certificate of registration on payment of the fee prescribed in the Second Schedule to these Regulations.</p> <p>5. (1) Every certificate of registration issued under these Regulations shall-</p> <p>(a) be in Form No. 2 in the First Schedule;</p> <p>(b) expire on the 31st. day of December of the year in which it is granted; and</p> <p>(c) be issued only to the owner of the dairy or his authorized agent.</p> <p>(2) No such certificate shall be transferable from the person to whom it was issued to any other person without the previous consent in writing of the registrar nor shall it, in any case, be transferable from the premises in respect of which it was granted to any other premises.</p>
Display of certificate of registration	<p>6. Every certificate of registration shall be displayed in a prominent position of the registered premises.</p>
Dairyman to be licensed	<p>7. No person shall carry on the trade of a dairyman unless licensed to do so under the provisions of these Regulations.</p>
Application for license	<p>8. Any person desirous of carrying on the trade of a dairyman shall apply for a license in that behalf to the Board.</p>
Seller to inscribe his name and license number	<p>9.(1) Every dairyman who, himself or by his servant, in any place of public resort, sells milk from a can or other receptacle shall have conspicuously inscribed on the can or other receptacle, his name and license number.</p> <p>(2) Every licensed dairyman when engaged in the business a licensed dairyman shall wear the badge issued to him on his person in such a position that it shall be easily visible .</p> <p style="text-align: center;">PART 111</p> <p style="text-align: center;">STANDARDS</p>
Sold milk to be pasteurized	<p>10. No person shall sell, offer for</p>

<p>Prohibition to sell milk from pasteurized cow</p>	<p>sale or deliver anywhere in Zanzibar milk which has not been pasteurized in accordance to these Regulations.</p> <p>11.(1) Milk obtained from a cow within 15 days before and 5 days after calving shall not be sold or delivered for human consumption.</p> <p>(2) Milk shall be free from colouring matter, preservative or anything foreign to natural milk and shall contain not less than 3.25 per cent of milk fat and not less than 8 percent of solids other than fat.</p>
<p>Prohibition to sell milk from a treated cow</p>	<p>12.(1) Milk obtained from a cow within 72 hours after the cow has been treated with an antibiotic for any purpose, shall not be sold or delivered for human consumption.</p> <p>(2) Milk obtained from a cow which has been treated in any quarter of the udder with 500,000 or more units, or 500 or more milligrams of any antibiotic shall not be sold or delivered for human consumption within 120 hours of such treatment.</p>
<p>Condition for pasteurization of ice cream mix</p>	<p>13. (1) Pasteurized milk must have a negative reaction to the phosphates test.</p> <p>(2) Ice cream mix shall be pasteurized at a temperature of not less than 68 degrees Celsius for 30 minutes or for such other holding period as may be approved by the Board.</p>

<p>Standards for reconstituted milk</p>	<p>14. (1) Reconstituted milk shall comply with the standard for milk fat and solids other than fat as herein defined as milk such that it complies with all the requirements of milk.</p> <p>(2) Ice cream shall contain not less than 10 percent milk fat and not less than 36 percent solids.</p>
<p>Substandard milk fat to be labeled</p>	<p>15. The content of milk fat in substandard cream or skim milk shall appear in plainly legible characters of not less than ten-point type on a label affixed to the container or on the bottle cap.</p>
<p>Labeling of milk containers</p>	<p>16.(1) Every container in which milk or a milk product is kept or offered for use for human consumption or sold or offered for sale, excepting bulk containers used for transportation of milk or milk products to a distributing centre, shall be labeled in plainly legible characters of not less than 10 point type to designate the contents.</p> <p>(2) The word "pasteurized" shall appear on the labels of all packed or bottled pasteurized milk or milk products, or on the containers.</p>
<p>Milk and milk products to be sold in special containers</p>	<p>17. (1) All milk, except that sold in wholesale quantities shall be delivered in glass bottles or other approved containers.</p>

<p>Pasteurization of bulk milk</p>	<p>(2) No person shall fill or refill with milk, cream or other milk products any bottle or other container, with intent to sell for human consumption, such milk, cream or other products, unless the bottle or container is first thoroughly cleaned.</p> <p>18. Where milk is dispensed from a bulk dispenser, either manually or automatically operated, it shall be pasteurized.</p>
<p>Milk sold for human consumption to be in sealed containers</p>	<p>20. In any settlement having a population of 1,000 or more as shown by the last Human Population census, milk sold or offered to customers for human consumption shall be served:</p> <p>(a) in the original sealed bottle or container, filled and capped under conditions approved by a Health Officer/Inspector, or</p> <p>(b) from an approved dispenser cleaned, filled and sealed under conditions approved by a Health Officer/Inspector and the seal shall not be broken by the consignee.</p>
<p>Milk to be stored at 10°Celsius</p>	<p>21. Milk stored at a milk depot, or offered for use or sold or offered for sale for human consumption, shall be stored at a temperature of 10° Celsius or less and the milk, as well as the container shall be protected from contamination.</p>

<p>Sold substandard milk or milk product to conform with regulations</p>	<p style="text-align: center;">PART IV</p> <p style="text-align: center;">ADULTERATION AND MISBRANDING</p> <p>22. No person shall sell adulterated, misbranded or improperly graded or prepared milk, or milk products which do not conform to the applicable definition or definitions contained in these regulations.</p>
<p>Adulterated milk</p>	<p>23. Milk or Milk products shall be deemed to be adulterated within the meaning of these regulations if it falls below the standards fixed by, or otherwise does not conform to, the provisions of these regulations.</p>
<p>Misbranding of milk or milk products</p>	<p>24. Milk or milk products shall be deemed to be misbranded if there is attached to it when kept or offered for use for human consumption, or sold or offered for sale, a label or mark containing any untrue or misleading name, device, or statement, or it is not labeled or marked in accordance with the provisions of these regulations.</p>
<p>Taking of samples for analyses</p>	<p>25. (1) An Inspector may produce samples for analysis from any producer or from any person who buys or sell milk or a milk product or offers them for sale for human consumption to ascertain compliance of these regulations.</p> <p>(2) If upon analysis such sample does not conform to the standard</p>

<p>Right of entry to any premises</p>	<p>fixed in these regulations, the analyst shall issue a certificate stating his findings, and the certificate so given shall be prima facie evidence of the facts stated therein and of the authority of the person giving or making the certificate and report without any proof of appointment or signature.</p> <p>26. For the purpose of inspection and enforcing the provisions of these regulations an Inspector shall have the right of entry to any premises, building, enclosure or other place, where milk is produced, treated or sold for human consumption, and may stop and search any vehicle and open any container.</p>
<p>Seizure of unfit milk or milk products</p>	<p>27. If, in the opinion of Inspector, any milk or milk product is unfit for human consumption or dangerous to the public health, is being offered for sale, a health officer/Inspector may, without laying any information or obtaining any warrant, seize and remove such milk or milk product, including any container in which it is found, and shall dispose of it as he sees fit.</p>
<p>Operation of dairies to be approved by the Board</p>	<p style="text-align: center;">PART V</p> <p style="text-align: center;">PRODUCTION OF MILK</p> <p>28. No person shall operate a dairy or carry on an operation connected with the production of milk unless</p>

<p>Milk tested positive to tuberculin test should not be used for human consumption</p>	<p>such dairy or operation has been approved by the Board.</p> <p>29. No milk drawn from cows which have reacted to the tuberculin test or the test for infectious bovine abortion shall be kept or offered for use for human consumption or sold or offered for sale.</p>
<p>Fresh milk from cow to be stored at 10°Celsius</p>	<p>30. Milk when drawn from the cow shall be removed to the milk house and promptly cooled to a temperature of 10° Celsius or less and held at that temperature until sold or delivered.</p>
<p>Milking should be done hygienically</p>	<p>31. Milking shall be done under clean and sanitary conditions and methods used shall be approved by the board.</p>
<p>Barn specifications</p>	<p>32. Every barn shall:-</p> <p>(a) be constructed to give the maximum possible exposure to sunlight;</p> <p>(b) have floors of concrete or other impervious material, laid not less than 6 inches above the ground and graded to drainage channels;</p> <p>(c) have at least 0.65 meters of feed space width for each cow;</p> <p>(d) have suitable ventilation;</p> <p>(e) have a minimum floor area of not less than 8.5 square meters per cow;</p>

<p>Stable specifications</p>	<p>and</p> <p>(f) be kept clean.</p> <p>33. (1) Every stable shall be constructed and maintained to the satisfaction of by the Board.</p> <p>(2) There shall be a full partition, with close fitting door where required, between a loose housing area and any adjoining milking parlor.</p>
<p>Other animals to be kept away from cow barns</p>	<p>34. No poultry, donkeys, horses or swine shall be kept in a barn for dairy cows.</p>
<p>Provision of milk rooms</p>	<p>35.(1) Every dairy premises shall be provided with a milk room, wherein the milk shall be strained, cooled, stored and filled into containers.</p> <p>(2) The milk room shall:</p> <p>(a) be screened against flies;</p> <p>(b) be separate from or completely partitioned off from the cow stable or barn and shall not open directly into it;</p> <p>(c) be provided with facilities for washing and sanitizing utensils and equipment; and</p> <p>(d) be constructed with a suitable drained, watertight floor not less than 6 inches above ground level.</p>

<p>Milk handling containers to be clean</p>	<p>36. Every container and any equipment used for the production or handling of milk shall be thoroughly cleaned and sanitized to the satisfaction of the Health officer/Inspector and shall be kept in good condition and repair.</p>
<p>Cleaning water to be approved</p>	<p>37. The water supply, approved by Zanzibar Water Authority, shall be available for cleaning.</p>
<p>Dirt to be kept away from milk room</p>	<p>38. No pail or pit type closet or manure pile shall be nearer to a milk room than fifty feet.</p>
<p>PART VI PASTEURIZING PLANTS APPROVAL</p>	
<p>Alteration of pasteurization plant to be approved</p>	<p>39. (1) No person shall establish, construct, alter, enlarge or operate a pasteurization plant without a written approval from the Board</p> <p>(2) No person shall operate a milk depot without prior approval from the Board.</p>
<p>Submission of plan for alteration of pasteurizing plant</p>	<p>40. When application is made for approval in connection with a pasteurizing plant a copy of the plan and specifications shall be submitted to the Board and the plan and specifications, together with the equipment, arrangement of equipment and the method of operation employed or to be employed</p>

<p>Certificate for approval of alteration</p>	<p>shall be subject to the approval.</p> <p>41.(1) The Board may, Upon proof satisfactory to the Board that any pasteurization plant has complied with the requirements of these regulations, issue a certificate of approval thereof.</p> <p>(2) Every certificate issued under sub regulation (1) of this Regulation shall expire on the 31st day of December following its issue and may be renewed by the Board if it is satisfied that the plant has complied with these regulations.</p> <p>(3) The Board may suspend, or revoke, any certificate or renewal thereof if he/it is satisfied that the plant for which the certificate was issued does not comply with the provisions of these regulations.</p>
<p>Pasteurizing plants to be screened</p>	<p>42. All outside openings in every pasteurization plant shall be effectively screened or otherwise protected against the entrance of flies, and such additional precautions for the control of flies shall be provided as may be necessary or as an Inspector may direct.</p>
<p>Milk processing rooms to be well lit</p>	<p>43. Every room in which the processing or handling of milk is conducted, or in which equipment is operated, shall be adequately lighted and ventilated by natural or artificial means or both.</p>

<p>Milk rooms specifications</p>	<p>44. (1) The floor of every room in which milk is handled or stored shall be constructed of concrete, tile, brick or other good quality impervious materials, and shall be smooth, readily cleansed and sloped to convenient outlet drains.</p> <p>(2) The walls and ceilings of rooms in which milk is handled or stored shall have smooth surfaces of impervious and washable material, light in colour and shall be kept clean.</p>
<p>Pasteurization room to be separated</p>	<p>45. (1) unless otherwise approved, a separate room shall be provided in a milk pasteurization plant for</p> <p>(a) Milk receiving and can washing;</p> <p>(b) Pasteurization, cooling and bottling; and</p> <p>(c) Bottle washing and bottle storage.</p> <p>(2) Where separate rooms are required, self-closing doors shall be provided in the pasteurizing or milk processing room and such doors shall not open directly into any stable, garage, boiler room, or living quarters.</p>
<p>Pasteurization plant to deal with milk related products only</p>	<p>46. Unless otherwise approved, only products of which milk is a substantial component shall be handled or processed in a</p>

<p>Separate rooms processing different dairy products</p>	<p>pasteurization plant.</p> <p>47. Unless otherwise approved, milk shall be processed in a room separate from that used for the manufacture of butter, cheese, ice cream or similar products.</p>
<p>Disposal of waste products</p>	<p>48. All wastes and drainage from the operation of any pasteurization plant or milk depot shall be disposed of in a sanitary manner.</p>
<p>Accumulation of refuse prohibited</p>	<p>49. No refuse shall be accumulated in a pasteurization plant or a milk depot or on or near the premises except in properly covered containers or receptacles.</p>
<p>Conditions for milk handling equipments</p>	<p>50. The equipment and containers used in the handling, processing or storage of milk shall be of sufficient capacity for the maximum output of the plant and shall be so constructed, of such material, and kept in such repair that cleaning and bactericidal treatment will be effective at all times.</p>
<p>Corroded equipment or containers not to be used</p>	<p>51. Corroded equipment or containers shall not be used in the handling, processing or storage of milk.</p>
<p>Conditions for preventing contamination</p>	<p>52. Milk receiving vats shall be so placed and protected to prevent contamination of the milk, and pasteurizing vats shall be adequately insulated, and provided with tight fitting covers.</p>

<p>Piping and fittings to be readily cleaned</p>	<p>53.(1) Only sanitary milk piping and fittings shall be used and they shall be of such design, size and material that they may be readily cleansed.</p> <p>(2) The length of piping shall be reduced to a minimum, and no piping, pumps or other equipment shall be used both for pasteurized and unpasteurized milk.</p>
<p>Pasteurizing apparatus to be cleaned daily</p>	<p>54.(1) All pasteurizing apparatus including valves and pipe fittings, except cleaned-in-place piping, shall be taken down daily for cleaning and after each cleaning shall be stored in a manner to protect it from contamination.</p> <p>(2) Every container, and any equipment, piping or valves used for handling milk shall be thoroughly cleaned and effectively sanitized after each use, and at least once each day, and shall be thoroughly steamed or otherwise sanitized immediately before use.</p> <p>(3) The use of cleaned-in-place piping and appurtenances shall be approved by an Inspector.</p> <p>(4) After washing and sanitizing bottles, cans and other multi-use containers, they shall be protected from contamination by splash, flies or dust.</p> <p>(5) Unless otherwise approved, bottles shall be filled the day they</p>

<p>Homogenization of milk</p>	<p>are sanitized.</p> <p>55. (1) Milk or substandard cream if homogenized shall be pasteurized after homogenization.</p> <p>(2) Homogenizers shall be of a design which can be cleaned readily and satisfactorily.</p>
<p>Pasteurizing vat to be leak-proof</p>	<p>56.(1) Every inlet and outlet valve to a pasteurizing vat shall be of the leak protector type and every inlet connection shall be so constructed and located that leakage or short circuiting of unpasteurized into pasteurized milk, or into a pasteurizing vat other than that being filled, will be prevented.</p> <p>(2) Every outlet valve shall have the seat either flush with the inner wall of the pasteurizing vat or be so closely coupled that no cold pocket can exist.</p> <p>(3) Every pipe used to convey raw milk to a pasteurizing vat shall be disconnected before pasteurization begins.</p>
<p>Pasteurizing vat to have recording thermometer</p>	<p>57.(1) Each pasteurizing vat shall be equipped with an indicating and a recording thermometer, and similar equipment shall be provided for continuous flow installations.</p> <p>(2) The bulb of the indicating thermometer and the recording</p>

<p>Indicating thermometer to be easily read</p>	<p>thermometer shall be as close together as practicable.</p> <p>58. (1) Indicating thermometers shall be of a type that is easily read and shall be accurate within one-half of one degree Fahrenheit.</p> <p>(2) Recording thermometers shall be of a type that is easily read.</p>
<p>Temperature of the pasteurizing vat shall be constant</p>	<p>59.(1) The operation of the pasteurizing vat shall be such that variation in temperature between the hottest and coldest sections of the milk shall not exceed one degree Fahrenheit.</p> <p>(2) The temperature shown on the recording thermometer shall be checked daily by the operator against the indicating thermometer and shall be adjusted to read the same as the indicating thermometer.</p>
<p>Prevention of contamination in machinery</p>	<p>60.(1) The cover of the pasteurizing vat shall be kept closed during the holding period and until the milk is removed, except in case of emergency.</p> <p>(2) Milk which has not been pasteurized in accordance with these regulations shall be re-pasteurized before sale or delivery, but pasteurized milk which has come in contact with contaminated machinery or has over flown from routine operations or defective equipment shall not be used for human</p>

<p>Milk strainer to be of non-corrosive material.</p>	<p>consumption.</p> <p>(3) If any milk accidentally passes through equipment without proper treatment the equipment shall be sanitized before it is used again.</p> <p>61.(1) Milk which is pasteurized or otherwise, shall only be strained through a metal strainer constructed of non-corrosive material.</p> <p>(2) Milk cooling equipment shall be provided of sufficient capacity and type to cool the milk as quickly as possible and milk pasteurized by the holding method shall be cooled within one hour after the completion of the holding period.</p> <p>(3) Milk shall not be cooled in a pasteurizing vat to a temperature below 49° Celsius.</p>
<p>Conditions of coolers</p>	<p>62.(1) A surface cooler shall be provided with ;</p> <p>(a) a drip deflector or other device to prevent water of condensation coming in contact with the milk or the cooling surfaces; and</p> <p>(b) an enclosing cover if so directed by an Inspector.</p> <p>(2) Regenerative or plate coolers shall be so constructed and maintained that there is no possibility of mixing un-pasteurized milk with pasteurized milk.</p>

<p>Waiting milk to be stored at 10°Celsius</p>	<p>63. Milk which is or is likely to be held for more than two hours in the plant before pasteurization shall be cooled to 10° Celsius or lower upon arrival and shall be held at such temperature until pasteurization or bottling or packaging begins.</p>
<p>Transport containers to be cleaned</p>	<p>64. Every can or other container used for transporting milk to a pasteurization plant shall be thoroughly cleaned and sanitized before leaving the plant, and such can or other container shall not be used for transporting pasteurized milk or other pasteurized products from the plant.</p>
<p>Packing of pasteurized milk</p>	<p>65.(1) Pasteurized milk shall be packed or bottled and capped at the plant where pasteurization takes place.</p> <p>(2) All milk shall be packed or bottled and capped only by mechanical means.</p>
<p>Pasteurization plant and milk depot to have cold storage facilities</p>	<p>66. Adequate cold storage facilities shall be provided in a pasteurization plant or in milk depot both for milk held prior to processing and after processing.</p>
<p>Milk at a pasteurization plant to be clean</p>	<p>67.(1) Milk received at a pasteurization plant shall be clean, cool and of good quality.</p> <p>(2) Milk which is tainted, sour, unpalatable, dirty or otherwise</p>

<p>Pasteurizing and processing to be done by a competent person</p>	<p>unsatisfactory shall not be used for human consumption.</p> <p>(3) Milk rejected according to sub regulation (2) above shall be colored with a harmless food colouring and shall be returned to the supplier or disposed of as an Inspector may direct.</p> <p>68. (1) Every pasteurizing and processing operation shall be under the direct supervision of a person having adequate knowledge of such operation.</p> <p>(2) Every person in a pasteurization plant shall be clean in habits, wear clean, washable outer garments and keep his hands clean while engaged in work.</p> <p style="text-align: center;">PART VI</p> <p style="text-align: center;">MANUFACTURE OR PROCESSING OF MILK PRODUCTS</p>
<p>Dairy products to be manufactured hygienically</p>	<p>69. Ice cream, milk and other milk products shall be reconstituted, remade, manufactured or processed under sanitary conditions equivalent to those specified for the pasteurization of milk.</p>
<p>Communicable Diseases</p>	<p>70. Where premises are quarantined for a communicable disease the Director responsible for public health may, at his discretion, prohibit the milk processing</p>

Person dealing in handling milk should be healthy

operations or exchange of empty bottles, empty milk containers or cans until the premises are free from infection.

71.(1) Any person who is directly or indirectly connected with the production or handling of milk shall;

(a) be cleanly in his habits;

(b) be free from communicable disease which may be spread through the medium of milk; and

(c) submit to such examination and tests as a Registrar or the Commissioner may require.

(2) No person known to be a typhoid or diphtheria carrier or suffering from a sore throat or recurring undulant fever shall be employed in connection with the production or handling of milk.

(3) No milk from any premises which is quarantined or where there is a case or suspected case of diphtheria, streptococcal infection, tuberculosis, dysentery, paratyphoid or typhoid fever shall be sold or delivered for human consumption until such time as a Director responsible for Public Health, Registrar Zanzibar Food and Drugs Board or the Commissioner may direct.

Center for Milk testing	72(1). There shall be a center on which the milk shall be tested. (2)No person shall sell, offer for sell, distribute or use, milk unless such milk shall be tested at the center specified in sub regulation (1) of this regulation.
Penalties	73. Any person who contravenes the provisions of these Regulations shall commit an offence and shall be liable to a fine of one hundred thousand shillings or imprisonment for a term not exceeding two years or to both such fine and imprisonment.
Repeal	74. (1) The Public Health (Milk and Dairies) Rules, G.N 91 of 1933 is hereby repealed. (2) Notwithstanding the repeal of the Public Health (Milk and Dairies) Rules, any administrative order, direction or instruction made, given or issued under or in pursuance of the provisions of the repealed rules, shall be deemed to have been made, given or issued under or in pursuance of the provisions of these Regulations.

FIRST SCHEDULE

**FORM NO. ZFDCB 1
ZANZIBAR FOOD, DRUGS AND COSMETIC ACT 2006**

APPLICATION FOR CERTIFICATE OF REGISTRATION

TO

The Registrar;

1. I(name of applicant) residing at (address of applicant) hereby apply for a certificate of registration as dairyman.

2. Place where a Dairy is intended to be located (village)
..... (Shehia) (Constituency) and
..... District of Unguja/ Pemba.
Applicant's Signature

OPINION OF SHEHIA ADVISORY COMMITTEE

.....
.....

Signature of Sheha

Name of Shehia Advisory Committee member and Signatures

1. Signature
2. Signature
3. Signature
4. Signature

OPINION OF THE BOARD

.....
.....
.....

.....
CHAIRPERSON

.....
SECRETARY

**FORM NO. ZFDCB 2
ZANZIBAR FOOD, DRUGS AND COSMETIC ACT 2006**

CERTIFICATE OF REGISTRATION

CERTIFICATE NO.....

Name of Dairyman

Address of Dairyman

Situation of the registered premises

Number of Cowsheds (if any).....

Maximum number of cows allowed in each cowshed at any one time

Total number of cattle

Date of expiry of the certificate: 31st. December 20.....

Dated at Zanzibar20....

Fee Paid Shs, Under Receipt no.....

.....
Signature of Registrar

Note: Every licensed dairyman when engaged in the business of a licensed dairyman shall wear the badge issued to him on his person in such a position on the registered premises.

**FORM NO. ZFDCB 3
ZANZIBAR FOOD, DRUGS AND COSMETIC ACT 2006**

LICENSE TO DAIRYMAN

License No.

Name of the licensed dairyman
Name and address of the person (if any) by whom he is employed or to be employed
.....

Badge No.

Date of the expiry of the license

Dated 20....

Fee paid Shs.....

.....
Signature of the Registrar

Note: Every licensed dairyman when engaged in the business of a licensed dairyman shall wear the badge issued to him on his person in such a position that it shall be easily visible.

SECOND SCHEDULE

FEEES	SHS.
1. Certificate of registration	XXXX
2. Dairyman's license and badge	XXXX

Signed this day of January 2011

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**HON. JUMA DUNI HAJI
MINISTER OF HEALTH
ZANZIBAR**