

The Kampala City Milk Ordinance: A Guideline



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1. Kampala City Council is aware that food security is an important aspect of urban planning and management. That is why, in 2003, it organized public meetings to help draft these new Ordinances governing urban agriculture and food handling in the City.

2. The sale of milk and milk products, which are related to urban agriculture, benefit health in terms of nutrition. However, these activities can also create hazards to health and must be subject to proper planning and management. Milk is highly perishable as a form of food, and needs careful handling to protect people's health. The Kampala City Council will therefore document and regulate this aspect of food handling to the benefit of residents and the city population in general.

3. It is the intention of the Council to enable artisanal dairies to operate with its support to benefit food security and good nutrition in the Council's area of jurisdiction, while protecting public health.

4. The Kampala City Urban Agriculture Ordinance provides for temporary permits for such dairies, while the provisions of this Ordinance and related guidelines will create the necessary public awareness for its eventual enforcement in relation to all dairies, both artisanal and industrial.

5. In the interests of effective regulation, the Kampala City Council will:

- a. Publish this set of Ordinances and the Guidelines that explain them
- b. Organize the listing of all urban agriculture and food handling activities
- c. Promote public discussion of the Ordinances
- d. Amend the Ordinances as needed
- e. Enact and enforce the Ordinances

Permits and Licences

6. Someone running an artisanal dairy or delivering milk may apply for an urban agriculture permit under Clause 3 of the "Kampala City Council Urban Agriculture Ordinance". You will also have to produce a certificate from the Medical Officer of Health.

7. Have a look at this Clause in the Urban Agriculture Ordinance Guideline. Basically, it means you are allowed to operate if you are on the Council's Urban Agriculture List.

8. For the time being, just having your name on the list means you have permission to operate!

9. You may have to pay Council a small amount to have your name on the list. You will be issued with a receipt which constitutes a temporary permit, so keep it carefully.

10. And even more important, you need to read this Ordinance, and to make every effort to comply with it. All the requirements that you need to comply with are explained in this Guideline.

11. If you have a well-established dairy or milk delivery business, and especially if you operate on a large scale, you have to make an application to Council for a commercial Dairy Licence. Forms will be provided for your application.

12. You can only get the commercial Dairy Licence if you produce a certificate from a Medical Officer of Health that the premises where you operate conform with this Ordinance. You and your employees will also have to undergo a regular medical exam.

13. Licences cannot be transferred to another person or place. Commercial Dairy Licences expire after one year and have to be renewed.

14. If you are delivering milk, you should always carry your permit or licence with you, and show it to Council officers if asked.

15. Council will set the fees payable for permits and licences, which will depend on the size of the business.

Requirements in a Licensed Dairy

16. Premises with a commercial Dairy Licence must have:

- a. Proper sanitation and conditions to protect milk and milk products from contamination. (The siting, construction, lighting, drainage, sanitary facilities and state of repair must be approved by Council).
- b. A sufficient and accessible supply of clean and wholesome water. (The Health Officer may ask that you boil this water and keep it in a clean, covered container).
- c. Facilities for employees to keep themselves clean;

- d. Enough movable containers for dairy refuse, with good, efficient lids. They have to be of a size and shape approved by Council.
- e. A place for employees to store their overalls, to keep them in a clean and sanitary condition. This cupboard or dressing room cannot be used for anything else;

17. In addition, the premises must not be used as a living or sleeping room, or have direct connection to such rooms.

18. The person holding the licence of the premises (the licensee) shall:

- a. Make sure the place and all the articles in it are kept very clean;
- b. Treat the inside walls and ceiling with lime-wash or other suitable material approved by the Council. This should be re-done from time to time as required by Council, so as to keep the place clean and the fish free from risk of contamination;
- c. Make sure there is an adequate supply of hot water for cleaning the dairy;
- d. Clean all containers and equipment used for handling milk with boiling water immediately after use;
- e. After that, they must be stored in a clean place and kept free of dirt;
- f. Make sure no container used for keeping or selling milk is used for any other purpose;
- g. Protect milk and milk products from flies, dust and dirt while in the dairy;
- g. Keep milk and milk products in sealed containers while delivering them to the public; these containers should be of a type approved by Council;
- i. Make sure all employees handling or selling milk are clean;
- j. Tell a Medical Officer of Health immediately if you think any employee is sick. Follow the instructions given by the Medical Officer of Health, so as to prevent spread of disease;
- k. Not allow any live animal or bird on the premises;
- l. Not allow the premises to be used for any other trade or business without written approval of Council;

Standards for Milk and Milk Products

19. The milk, butter or other milk products you are selling to the public must meet certain standards. If an officer of the Council needs to analyse your product, he or she will take a sample of it and pay you a reasonable amount. The report of that officer can be

used in court as evidence of the quality of your milk or other product.

20. You are not allowed to offer for sale or deliver to the public any of the following:

- a. Milk that has anything added to it;
- b. Milk that has less than 8.5 percent of solid matter
- c. Milk that has less than 3.5 percent of fatty solids
- d. Butter that has any foreign substance, or has more than 16 percent of water (except up to 4 percent of salt and some colouring matter called “annatto”);
- e. Milk-blended butter that has any foreign substance, or has more than 24 percent of water (except up to 4 percent of salt and some colouring matter called “annatto”);
- f. Margarine that has more than 16 percent water;
- g. Margarine that has fat containing more than 10 percent milk fat;
- h. Cream that has anything added to thicken it, except sugar;
- i. Ghee which has any fat except milk fat;
- j. Any milk or milk product with a preservative in it. The only exception is salt and the colouring called “annatto”.

Margarine Products

21. If you label or advertise margarine by saying it has butter in it, you have to say what the percent of butter is. If you sell margarine that has a different amount of butter from what you say it is, you have committed an offence.

22. If you put anything for sale that looks like butter or cheese but is in fact margarine, you have to mark this very clearly as follows:

- a. The word “Margarine” has to be clearly marked, in letters 2 cm. high on every side of the container in a way that this mark cannot be removed;
- b. Whatever kind of wrapper or container is used to sell it to a customer, the word “Margarine” must be clearly marked.

23. This applies to margarine cheese. For milk-blended butter, the same rules apply, but instead of “Margarine” the name shall be one that is approved by the Chief Medical Officer, and the percentage of water also has to be clearly stated.

Preventing the Spread of Disease

24. If you are bringing milk or milk products into Kampala from outside you have to get permission from Council. This is to make sure nothing that is unsafe to use as human food is brought in. Council may prohibit

the selling of milk or milk products if it believes the premises where they are produced are not safe and healthy.

25. Nobody with an infectious disease is allowed to milk a cow, to work in a dairy, or to handle milk or milk products meant for human consumption. They are not even allowed to assist with handling them.

26. The same applies to anyone who has stayed in a house in the last two weeks where someone has an infectious disease.

27. You are not allowed to sell milk from any cow that is suffering from:

Rinderpest,

Foot and mouth disease,

Tuberculosis with emaciation,

Tuberculosis of the udder,

Mastitis,

Any sore on the teat accompanied by suppuration or bleeding ,

Any disease that might infect milk.

28. If you have a cow that seems to be suffering from any disease that might infect milk, you have to tell the Council immediately.

Penalties

29. Anyone who does something against what is stated in this Ordinance commits an offence. If you are found guilty in court, a penalty will be imposed.

30. Instead, or in addition, the court can cancel or suspend your permit or licence.

KUFSALC

The Kampala Urban Food Security, Agriculture and Livestock Committee was set up in 2004. Its members, from university, public and civil society organizations including the Kampala City Council, are concerned to promote the availability of healthy and safe food for Kampala, and are actively involved in research, policy dialogue and public awareness.

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URBAN HARVEST

The Consultative Group on International Agricultural Research (CGIAR) established Urban Harvest as a system wide initiative on urban and peri-urban agriculture in 1999. It is based at the International Potato Centre (CIP), whose regional office is in Nairobi, Kenya. Urban Harvest established a Kampala office in 2002 at the Department of Veterinary Public Health and Preventive Medicine at Makerere University, and is an active member of KUFSALC which it supports through its programme.

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