

**SIXTH SCHEDULE***(Section 11)***BAKEHOUSES REGULATIONS****Short title.**

1. These Regulations may be cited as the Bakehouses Regulations.

**Interpretation.**

2. In these Regulations—

“bakeroom” means any room or part of a bakehouse where the actual preparation or baking of bread is done;

“bread” includes cake, biscuits, pastry and confectionery;

“bread seller” means any person who sells bread and includes a person transporting bread in any public place or thoroughfare.

**Structure of Floors and Walls.**

3. (1) The floor of every bakeroom shall be constructed of concrete or tiles and shall be of a smooth finish to the satisfaction of the Local Authority.

(2) The walls of a bakehouse shall be in a good state of repair and free of open joints and crevices.

**Cleanliness and Sanitation.**

4. (1) No person shall be employed in a bakehouse unless he or she is clean both in his or her person and in his or her apparel.

(2) The floor of a bakehouse shall be scrubbed daily at any time other than when bread is prepared, stored or issued for sale, and as often as may be necessary to keep it clean.

(3) The floor of a bakehouse shall not be dry swept at any time when bread is being prepared, stored or issued for sale.

(4) Every room of a bakehouse shall be kept free from cobwebs and no objects shall be kept in a bakeroom except such as are necessary for the preparation and storage of bread for sale.

(5) There shall be provided and maintained in every bakehouse for the use of employed persons adequate and suitable facilities for washing which shall include one wash basin for every ten or less of employed persons and a sufficient supply of soap and clean towels, and these facilities shall be conveniently accessible and shall be kept in a clean and orderly condition.

(6) There shall be provided and maintained in every bakehouse for the use of employed persons one latrine for every ten or less of persons employed.

(7) There shall be satisfactory and suitable provision made for the drainage of slops from a bakehouse.

(8) The doors and windows of, and all other openings communicating directly with a bakehouse shall be fitted with screen wire to exclude flies to the satisfaction of the Local Authority, and such doors and windows shall be hinged to open outward.

(9) All equipment in a bakeroom shall be properly washed daily immediately after use and shall be stored and shuttered in a section of the bakehouse.

(10) All receptacles used in a bakehouse for receiving leaven and mixing dough shall be made of metal or shall be lined with metal with smooth interior surfaces to the satisfaction of the Local Authority, and no dough or leaven shall be kept in any receptacle unless such receptacle is kept in the bakehouse in a fly-proof receptacle and is adequately shuttered.

(11) No bread for issue for sale shall be kept on any open shelf nor in any container which is not—

- (a) sufficient in size;
- (b) dust proof; and
- (c) constructed with a glass top or front.

#### **Collection and Removal of Dust, Ashes and Refuse.**

5. (1) There shall be sufficient provision made in every bakehouse for the collection of dust, ashes and refuse and the receptacle used for such collection shall be kept at a reasonable distance apart and away from the bakehouse.

(2) No person shall, in cleaning a bakehouse and removing ashes from an oven, deposit any dust, ashes or refuse anywhere else than in a suitable receptacle.

(3) It shall be the duty of the occupier of a bakehouse to remove from the premises promptly after cleaning and before baking again on those premises, all accumulations of dust, ashes or refuse.

(4) No occupier of a bakehouse shall permit the use of leaves, paper or any material other than metal sheets for the purpose of receiving unbaked bread.

#### **Medical Examination.**

6. (1) Every occupier of, and every person employed at, a bakehouse shall, before engaging in the production and issue of bread for sale, obtain a certificate of good health (hereinafter called a “baker’s certificate”) issued free of charge by the Medical Officer of Health or other medical officer authorised by him or her.

(2) Every baker’s certificate shall be valid for three months after the date of issue unless cancelled by the Local Authority before the date of expiration.

(3) The Local Authority may, whenever in its discretion it deems fit, require any person employed in a bakehouse to be examined for the purpose of ascertaining the health of that person whether or not a valid baker’s certificate has been issued in the name of such person.

(4) No person shall enter a bakeroom unless he or she is employed in the bakehouse and is in possession of a baker’s certificate issued in his or her name.

(5) Every baker’s certificate should be conspicuously posted in the bakehouse in which the person is employed, or, if he or she is employed in more than one bakehouse, in any one of such bakehouses.

#### **Apparel.**

7. (1) Every owner or occupier of a bakehouse shall—

- (a) provide at least two full-length white aprons for each person employed in the bakehouse;

(b) not allow any person to be engaged in preparing or selling bread unless that person is wearing a clean full-length white apron.

(2) It shall be the duty of the occupier of every bakehouse to supply, launder and store all aprons for use at his or her bakehouse.

**Penalty.**

**8.** Any person who neglects, disobeys or fails to comply with the requirements of any of these regulations shall be liable, on summary conviction, to a fine not exceeding three hundred dollars.

*(Amended by Acts 7 of 1976 and 9 of 1986)*

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