
SEVENTH SCHEDULE

(Section 11)

FOOD REGULATIONS

Short title.

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

Interpretation.

2. In these Regulations—

“food” means any article used as food or drink for human consumption, other than drugs and water, and includes—

- (a) any substance which is intended for use in the composition or preparation of food;
- (b) any flavouring matter or condiment; and
- (c) any colouring matter;

“food handling” means selling or distributing food which is not contained in a sealed container and storing, preserving or preparing food intended for sale for human consumption;

“stand” means any point, position or location where food handling is carried on in a public place.

Food Handling on a Temporary Basis.

3. (1) No person shall engage in food handling at any dance, concert, party or similar social gathering which is conducted for money or other payment or reward without first applying for and obtaining permission from the Local Authority to engage in such food handling.

(2) Applications for permission under sub-regulation (1) shall be in writing and shall be delivered to the clerk of the Local Authority not less than twelve hours before the commencement of the social gathering as aforesaid.

Granting of Health Permits.

4. (1) Except in the cases and for the purposes mentioned in regulation 3, no person shall engage in food handling without having first obtained from the Local Authority a health permit as hereinafter provided.

(2) Applications for licences shall be in writing and shall be signed by the persons making them, and the applications shall be delivered to the Local Authority not less than fourteen days before the commencement of the food handling business to which they relate and shall contain full particulars as to the nature and extent of the business and of the place at which the business is to be conducted.

(3) A licence granted under the provisions of this regulation may, at any time, be cancelled by the Local Authority.

(4) A health permit shall be granted by the Medical Officer of Health or any other Medical Officer authorised by him or her whenever such Medical Officer is satisfied that the person to whom the permit is to be granted is in a sufficiently good state of health to engage in food handling without any danger to public health.

(5) Health permits may, at any time, be examined by the Local Authority.

(6) Every holder of a health permit shall, once in every three months and at such other time as the Medical Officer who issued the health permit shall direct, present himself or herself to such Medical Officer for examination and instruction.

(7) The health permit of any person who fails to comply with any of the provisions of sub-regulation (g) of this regulation may be cancelled by the Medical Officer who granted such permit.

Stands.

5. (1) No stand at which cooked food is sold shall be located at any point less than fifty feet from any public sanitary convenience or less than twenty feet from any refuse bin.

(2) The name or initial of the owner of every barrow, basket, cart, tray or other article used at a stand shall be marked upon every such article.

(3) The owner of a stand shall provide at such stand arrangements satisfactory to the Local Authority for—

- (a) the storage of food at such stand before such food is prepared for sale;
- (b) the storage and drainage of all utensils and equipment used at such stand;
- (c) the washing and cleansing of all utensils used at such stand; and
- (d) the disposal of refuse and slops therefrom.

Licensing of Rooms Within which Food Handling is Conducted.

6. (1) Except in the cases and for the purposes mentioned in regulation 3, no room shall be used for food handling unless such room has first been licensed for that purpose by the Local Authority.

(2) Applications for licences shall be in writing and shall be signed by the persons making them, and shall be delivered to the Local Authority not less than fourteen days before the commencement of the food handling business to which they relate and shall contain full particulars as to the nature and extent of the business and of the place at which the business is to be conducted.

(3) A licence granted under the provisions of this regulation may, at any time, be cancelled by the Local Authority.

(4) No room shall be licensed for food handling unless the following requirements are satisfied—

- (a) the floors, inner walls and ceilings shall be of such material and finish as to permit of their being thoroughly cleansed;
- (b) except where there is mechanical ventilation satisfactory to the Local Authority, the ventilation openings of such room shall be of an area of not less than one-tenth of the area of the floor of such room and they shall, to the satisfaction of the Local Authority, be arranged in such a manner as to permit the room being as free from dust as possible;
- (c) there shall be within such room either such supply of running water or such arrangements for storage of water as may be approved by the Local Authority;
- (d) there shall be in or about such room sufficient sanitary conveniences and lavatory accommodation to permit of there being one latrine and one wash-basin for every ten persons to be employed in such room, one latrine for every fifty persons to be served as customers in such room and one wash-basin for every twenty persons to be served as customers in such room;
- (e) there shall be provision, satisfactory to the Local Authority, for the drainage of slops and the removal of waste and refuse from such room.

Cleansing of Rooms and Furniture.

7. (1) The owner or occupier of any room within which food handling is being carried on shall cause the inner walls and ceilings and the surfaces of all doors and windows of such room to be cleansed at intervals of not less than once in every three months with soap and water or by any other method approved by the Local Authority and shall, whenever so directed by the Local Authority, cause such walls, ceilings and surfaces to be painted in a light colour or lime-washed.

(2) The owner or occupier of every room within which food handling is carried on shall cause the floor of such room to be at all times clean, and to be cleansed not less than once in every day:

Provided that such room shall not be dry-swept at any time whilst food is being prepared for sale or sold therein.

(3) The owner or occupier of every room in which food handling is carried on shall cause all furniture used in such room to be cleansed daily with soap and water or by any other means approved by the Local Authority.

Cleansing of Utensils and Equipment.

8. (1) Every person engaged in food handling shall cleanse and maintain in a sanitary condition all utensils and implements used by such person for food handling and such utensils and implements may, at any time, be inspected by the Local Authority.

(2) A person serving food at any place where food handling is being carried on and who is serving such food for the purposes of food handling—

- (a) shall not use any utensil, piece of crockery or other ware or any other article in connection with such service unless such article shall have

been thoroughly washed with soap and either clean running cold water or hot water of a temperature of not less than one hundred and sixty five degrees fahrenheit, or was cleansed in a mechanical washer or by any other means approved by the Local Authority and was, after being cleansed as aforesaid rinsed either in clean running cold water or hot water of a temperature of not less than one hundred and eighty degrees fahrenheit and thereafter allowed to drain and dry by some method approved by the Local Authority;

- (b) shall not use in connection with such service any cracked or damaged piece of ware or other article which cannot be thoroughly cleansed as aforesaid.

Storage, Exposure and Carriage of Food.

9. (1) All food when stored or exposed for sale shall be properly protected from rats and other vermin and against soiling.

(2) All preserved foods intended for sale, except such as are contained in sealed tins, bottles or other containers, shall, where cold store or refrigeration is not used, be kept or stored away from moisture and shall be maintained dry by storage under dust proof cover in such room or place as the Local Authority may determine.

(3) No food other than ground provisions shall be exposed for sale except such food is placed in a container and kept at a height of not less than eighteen inches above the ground and no butcher's meat, dressed fish or cooked food intended for sale shall be exposed to the public view in the open air or carried through any public place except under cover.

(4) All vehicles, barrows, trays, or other containers used for the carriage or exposure of the foods mentioned in paragraph (c) of this regulation shall be kept by the owners thereof in a clean and sanitary condition and in accordance with the instructions of the Local Authority.

Penalty.

10. Any person who wilfully neglects or disobeys any of these regulations commits an offence against these regulations and shall be liable, on summary conviction, to a fine not exceeding one thousand five hundred dollars.

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