



PUBLIC HEALTH (RESTAURANTS AND FOOD STORES) REGULATIONS 1940

G. 215/40

PUBLIC HEALTH ACT 1992

Commencement [20th December, 1940]

1. These regulations may be cited as the Public Health (Restaurants and Food Stores) Regulations 1940.
2. In these regulations unless the context otherwise requires-
 - “**restaurant**” means any premises other than a boarding house or hotel used for the purpose of serving meals to the public;
 - “**food**” means any meat, cooked vegetables, fish, milk, custards, puddings, jellies or any other foods or foods prepared from these for human consumption which in the opinion of the Medical Officer of Health shall come within the scope of these regulations;
 - “**food store**” means any premises used for selling food or food products.
3. All restaurants and food stores shall be registered with the Department of Public Health, and such Department may defer registration until such time as the requirements of these regulations shall have been complied with. No person shall conduct a restaurant or food store until such time as the necessary

registration has been obtained excepting with the special permission of the said Department.

4. Registration shall be for one year or part thereof ending on the last day of December.
5. The Public Health Department may cancel any registration for any breach of the regulations in addition to any other penalty prescribed by the Act.
6.
 - (1) Any premises used as a restaurant or food store shall be distinct from any premises used for domestic purposes.
 - (2) Any premises used as a restaurant or food store shall be provided with thorough ventilation and light to the satisfaction of the Medical Officer of Health, and shall not be connected with or to any room used as a bathroom or latrine.
 - (3) The floor of the restaurant or food store shall be construed of concrete or wood to the satisfaction of the Medical Officer of Health. All materials used for premises or fixtures must be approved by the Medical Officer of Health.
 - (4) The premises shall be enclosed by a suitable fence or protected in such a way as to prevent animals and poultry gaining access to the site.
 - (5) No animals or poultry shall be allowed in any restaurant or food store.
 - (6) The inside of the restaurant or food store shall be kept clean to the satisfaction of the Medical Officer of Health.
 - (7) The inside of the restaurant or food store shall be screened from flies and rodents to the satisfaction of the Medical Officer of Health.
7.
 - (1) No person who is suffering from infectious or contagious disease, or is living in a house in which there is a case of infectious disease, shall enter or remain in any restaurant or food store until a certificate of health is given to such person by the Medical Officer of Health.
 - (2) No person suffering from boils or skin disease, shall be allowed to work in a restaurant or food store or sell food until such time as he shall be free from such condition and given a certificate to that effect by the Medical Officer of Health.

8. The Medical Officer of Health or Sanitary Inspector or any duly authorised Health Officer may enter and inspect any restaurant or food store and any person who wilfully obstructs or resists such entry or inspection shall be deemed guilty of an offence against these regulations.
9. Any person who works in a restaurant or food store shall obtain once in every three consecutive months a certificate of health from the Public Health Department.
10. All foods shall be protected from dust, flies and other vermin, to the satisfaction of the Medical Officer of Health.
11. Any person who works in a restaurant or food store shall wear clean apparel to the satisfaction of the Medical Officer of Health.
12. Any person acting in contravention of these regulations shall be liable on conviction thereof before a magistrate to a fine not exceeding \$20 and in default of payment to imprisonment for a period not exceeding 3 months.

Made by the Minister of Health