

*Statutory Instrument No. 107 of 1983*

**PUBLIC HEALTH ACT, 1971**  
(44 of 1971)

**PUBLIC HEALTH REGULATIONS, 1983**  
(*Published on 26th August, 1983*)

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IN EXERCISE of the powers conferred on the Minister of Health by sections 54 and 88 of the Public Health Act, 1971, the following Regulations are hereby made —

**PART I *General***

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|----------------|--|
| Citation       | 1. These Regulations may be cited as the Public Health Regulations, 1983.  |
| Application    | 2. These Regulations shall apply to the areas specified in the and such other areas as the Minister may by notice specify.   |
| Interpretation | 3. In these Regulations, unless the context otherwise requires, —<br>“animal” means any mule, ass, horse, donkey, pig, bovine, sheep, goat, wild animal, dog, rabbit, cat and pet;<br>“approved” means approved by a local authority;<br>“articles of food” or “food” or “foodstuff” means meat or any meat product, milk, or dairy products, fish, fruit, vegetables, condiments, confectionery, bread, beverages, and any article or thing (excluding medicine or water, but including ice) in any form, state or stage of preparation, which is intended to be or is ordinarily used for human consumption; |

- “bakery” means any licensed premises where bread, bread rolls, meat rolls, sausage rolls, meat pies, biscuits, pies, tarts, pastry, sweets, sweetmeats, cake or confectionery is prepared to be sold or to be offered for sale;
- “barber” or “hairdresser” means any person who, for a consideration, carries out or assists in carrying out the operation of trimming, shaving, curling, combing or cutting the hair of people, as well as manicure, beauty or similar treatment, and related operations;
- “butcher” means any person in possession of or required to be in possession of a butcher’s licence issued in terms of the Trading Act;
- “butchery” means any premises used by a butcher for the sale of meat and, meat products and for keeping, storing, preparing and displaying for sale, or used in any other way for the purposes of a butcher’s business, and includes the sale-room and associated rooms;
- “camping” means the erection or use of any temporary structure intended for temporary use by persons for dwelling or sleeping purposes and includes the erection or use of tents intended for such purposes, but not the parking or use of caravans;
- “camping ground” means any premises on which any temporary or removable structure, including a tent but excluding a caravan, intended for temporary use by persons for dwelling or sleeping purposes is erected or used or intended to be erected or used;
- “caravan” means any vehicle or similar structure which is capable of being moved or removed or towed and which has no foundation other than wheels, jacks or struts and is designed or built in such manner that persons may use such vehicle or structure for dwelling or sleeping purposes and includes any mobile house or trailer or travelling trailer used for such purpose;
- “caravan park” means any premises offering accommodation for two or more caravans or intended for such accommodation, whether or not any charge is made for such accommodation;
- “caravan space” means any piece of land or any allotment within any caravan park, appointed or used or intended for the accommodation of one caravan;
- “carrier” means a person who, although not necessarily at the time showing clinical symptoms of an infectious disease, has been proved or is considered on good grounds after laboratory or other examination, to be infected and consequently able to spread such infectious disease;
- “change room” means a room set aside for employees to change into working protective clothing, to store their clothes, to wash and to eat their meals, if the employer permits;
- “clothes” or “clothing” includes all clothing, articles, table linen, bed-linen and curtains or any other articles which can be subjected to washing or dry-cleaning;
- “consideration” means any payment in cash or in kind, direct or indirect;
- “drainage” and “sewerage” means any drain together with its appurtenances used for the drainage of one building only, or of premises

within the same curtilage and made merely for the purposes of communication therefrom with a cesspool or other like receptacle for drainage or with a sewer into which drainage of two or more buildings or premises occupied by different persons is conveyed, and includes any pipe or channel, whether opened or closed, used or intended to be used for the drainage of land, and "an approved drainage or sewerage system" has a corresponding meaning;

"dry cleaner" means any premises or part thereof where articles are dry-cleaned, dyed, bleached or ironed or undergo any other process of cleaning except the process known as "washing", and "dry cleaning depot" means any premises or part thereof where such articles as are named above, including articles intended for washing, are received, stored or handled for the purpose of subjecting them to the above process;

"faecal coli" means that organism which produces gas at  $44^{\circ}\text{C} \pm 0,25^{\circ}\text{C}$  in 2 per cent (m/v) brilliant green bile broth and produce indole in tryptone water at the same temperature;

"fish shop" means any premises where mainly fish and fish products are sold or kept, handled, prepared or served for consumption on or off the premises;

"food handler" means any person who handles, prepares or serves in or in connexion with any food premises any article of food, or foodstuff;

"food premises" means any premises on which or in which food intended for human consumption is sold, or kept, handled, prepared or served for sale;

"handling" means the production, bottling, packaging, preparation, sale, conveyance, delivery storage, serving, heat treatment or any other treatment or handling of milk or other food;

"health officer" means any medical practitioner registered under the Medical, Dental and Pharmacy Act, and includes any health inspector, and any public health nurse employed by or so designated by the Minister;

"kitchen" means any place specially set aside in any undertaking where food is prepared for serving; where food is prepared for consumption away from the premises the kitchen shall be of an approved size:

Provided that no kitchen's surface shall be less than 12 m<sup>2</sup>;

"laundry" includes all premises where laundering takes place or forms part of the operation, for a consideration;

"laundering" includes the washing, subjection to cleaning processes, drying, bleaching, dyeing, dry-cleaning or ironing or pressing of any clothing or clothes for a consideration and the delivery thereof;

"licensed" means licensed in terms of the Trading Act, or any other written law;

"nuisance" means, *inter alia*, —

- (a) any premises or part thereof of such a construction or in such a state as to be offensive or injurious or dangerous to health;
- (b) any street, stream, pool, lagoon, ditch gutter, watercourse, sink, cistern, water-closet, earth closet, privy, urinal, cesspool, drain,

- sewer, waste-water receptacle, manure pit, ash bin, ash pit, or midden, so foul or in such a state or so situated or constructed as to be offensive or a nuisance, or injurious or dangerous to health;
- (c) any well or other source of water supply which is injurious or dangerous to health;
  - (d) any tank or cistern used for the supply of water for domestic purposes so placed, constructed or kept as to render the water therein liable to contamination, causing or likely to cause danger to health or to be conducive to the breeding of mosquitoes;
  - (e) any stable, cowshed, animal kraal, fowl house or premises in which any animal or animals or bird or birds is or are kept or are intended to be kept, in such a manner or in such numbers as to be offensive, or injurious or dangerous to health;
  - (f) any accumulation or deposit of refuse, offal, manure or other matter which is offensive or injurious or dangerous to health, or any offensive matter, refuse, offal or manure lying or being within 45 m, of any street, or contained in uncovered trucks or wagons, standing or being at any station or halt or elsewhere on a railway so as to be offensive or injurious or dangerous to health;
  - (g) any works, factory, trade or business causing or giving rise to smells or vapours which are offensive, or which are injurious or dangerous to the health of the neighbourhood or so managed as to be offensive or injurious or dangerous to health;
  - (h)
    - (i) any house or part of a house so overcrowded as to be injurious or dangerous to the health of the occupants or in which there is not at least 12 m<sup>3</sup> of air space and 4 m<sup>2</sup> of floor space for each person simultaneously occupying such house or part thereof, whether by day or by night;
    - (ii) any occupied dwelling for which a proper, adequate and hygienic source of water supply is not available within a reasonable distance;
  - (i) any school building or any factory, workshop or workplace, or part thereof —
    - (i) which is not kept clean and free of vapours originating in any drain, privy, water-closet, earth closet, urinal or other source of nuisance;
    - (ii) which is not ventilated in such manner as to render harmless, as far as practicable, any gas, vapour, dust or other impurity generated in the course of the work carried out therein and which is offensive, or injurious or dangerous to health;
    - (iii) in which the average proportion of carbonic acid in the air at or about breathing level exceeds 10 volumes in 10 000 or, where gas or oil is used for lighting purposes, exceeds 18 volumes in 10 000 while such gas or oil is in actual use; or
    - (iv) which is so overcrowded while work is being carried out therein as to be injurious or dangerous to the health of those employed therein;
  - (j) any chimney sending forth black smoke in such a manner as to be contrary to the provisions of the Atmospheric Pollution (Prevention) Act Cap. 65:04;

- (k) any cemetery, burial place or other place of burial so situated or so overcrowded or otherwise so used as to be offensive or injurious or dangerous to health;
- (l) any other condition whatever which is offensive or injurious or dangerous to health; the generality of this provision is not restricted by the foregoing particular matters;

“offal” means —

- (a) “clean edible offal” — blood, brain, diaphragm, kidneys, omentum, pancreas (if removed cleanly), pluck (this shall consist of the oesophagus, trachea, lungs, heart, pericardium, associated lymph nodes, pillars of the diaphragm and liver or part thereof), spleen (if removed cleanly), tail, testicles (if properly collected), thymus, tongue and tripe (this shall consist of the scaled, washed and scraped stomach of ruminants);
- (b) “rough edible offal” — spleen (if not removed as above), cowheels, heads, intestines (these shall consist of the intestinal tract or portions thereof and include the duodenum, jejunum, caecum, colon and rectum), stomachs (these shall consist of the rumen, reticulum, omasum and abomasum in the case of ruminants and the stomach in the case of equines and pigs), testicles (if not collected as above) and trotters;

“overcrowded”, in relation to any room or place where any person resides, means that there is not at least 4 m<sup>2</sup> of floor space and 12 m<sup>3</sup> of air space for each occupant of the age of 10 years and over and at least half of this space for each occupant under the age of 10 years, and “overcrowding” shall be construed accordingly;

“poultry” means any duck, muscovy duck, fowl, goose, turkey or other bird;

“premises” means any land or buildings or any vehicles, ship, boat or float on or in which any of the activities regulated by these Regulations are carried out;

“preparation room” means any place specially set aside for the preparation, processing of meat and meat products;

“receiving depot” means such premises, except a laundry, where clothes or clothing are placed, kept, retained or stored for the purposes of washing or dry-cleaning includes the entire premises in which such depot is situated;

“recreation ground” means any ground used for athletics, football, cricket, or any other game, or for any kind of recreation;

“refuse bin” means any container used exclusively for the collection of refuse and other waste material with a view to its removal;

“rented rooms” means any premises where, for a consideration, board or lodging is provided for more than 5 persons and includes associated buildings and recreational facilities on such premises;

“roadside stall” means any premises where a *bona fide* farmer or gardener displays, keeps or offer for sale products produced or cultivated by himself;

Provided that the products are cultivated on land of which the farmer or gardener is the owner, lawful occupant or tenant and provided such person does not trade through an agent who is not his employee, or on any premises other than those on which the product is cultivated;

- “sale room” means any room where food or other articles of trade are sold or offered for sale;
- “scullery” means any place specially set aside for the cleaning of equipment, utensils, cutlery or articles used in the handling, preparation or serving of food;
- “sell” means sell by wholesale or retail and includes attempt to sell, or offer, advertise, keep, display, transmit, convey or deliver for sale, or authorize, direct or allow a sale, or prepare or possess for the purposes of sale, means, barter, exchange, supply, or disposal for any consideration direct or indirect;
- “store-room” means any room specially set aside for the storage of food or articles of trade, the surface of which shall be not less than 16 m<sup>2</sup>; in the case of a butchery where a store-room is required, the minimum floor surface shall be 9 m<sup>2</sup>;
- “structure” means any shed, shelter, pigsty, pen, kraal, cover or building used for keeping, housing or fencing off animals and poultry;
- “swimming bath” means any approved premises where swimming facilities are provided to the public for a consideration and includes any associated buildings and also relates to any swimming bath forming part of the recreation facilities of any hotel, motel, rented room, camping site, caravan park or other recreational and pleasure resort; and “swimming bath keeper” has a corresponding meaning;
- “toilet room” means any room or rooms in which sanitary conveniences are installed and set aside exclusively for this purpose, and “toilet” has a corresponding meaning;
- “unit” means any bovine or 15 sheep or goats or sheep and goats combined, or 5 pigs, or 3 calves;
- “vehicles” means any kind of carriage, van, trailer, truck, bus, pushcart, motor-car, cycle or other means whatever of transport by land (whether roadworthy or not), and includes any delivery container, motor vehicle body, chassis part or motor; machinery or part thereof, or other similar article;
- “vendor” and “pedlar” means any person who trades or does business by offering or displaying goods for sale or exchange other than at fixed premises and for such purpose moves his wares from place to place on foot, by vehicle, pack animal or carrier and includes a hawker;
- “veterinarian” means any veterinary surgeon registered in terms of the Veterinary Surgeons Act, and includes any stock inspector or veterinary assistant; Cap. 61:04
- “waste container” means any approved container kept on food premises for the collection of waste food and its removal to a refuse bin.

## PART II *Family Housing*

4. No person shall occupy or cause or allow to be occupied any dwelling in such a manner that it is overcrowded or unhygienic or creates any other condition that constitutes a danger to the health of any person. Over-crowding

**Water supply**      **5.** No person shall occupy or cause or allow to be occupied any dwelling or other premises unless an adequate supply of water is available to the occupants.

**Sanitary conveniences**      **6.** (1) No person shall occupy or cause or allow to be occupied any dwelling or other premises not provided with adequate and suitably situated sanitary conveniences for himself, his employees and all the occupiers of such dwelling or other premises.

(2) A water-closet shall be connected to an approved sewer system.

(3) No person shall keep or cause or allow to be kept any pit or pail privy or similar sanitary convenience in any building unless such building is used exclusively for this purpose; a pit or pail privy or similar sanitary convenience shall not be situated within 10 m and a conservancy tank or French drain shall not be situated within 2 m of any dwelling or business premises.

(4) A pit or pail privy or similar sanitary convenience and conservancy tank or French drain shall not be situated within 30 m of any water supply which can be polluted and which the public within the district of a local authority has the right to use or actually uses for drinking or domestic purposes.

(5) A pit or pail privy or similar sanitary convenience or any French drain shall be so situated that it does not create any danger of polluting any water supply.

(6) All sanitary conveniences shall be protected against access of flies.

(7) The removal of night soil from any sanitary convenience shall be done so as not to create a nuisance

**Removal of refuse**      **7.** The owner or occupier of any dwelling or other premises shall ensure that arrangements are made and maintained for the effective removal of household refuse and dirty water so that no nuisance is caused.

**Duties on vacation of property**      **8.** No person shall, before giving up possession of or ceasing to occupy any building, fail to cause all night soil, rubbish or refuse to be removed therefrom or to be dealt with in such a manner as not to be offensive or a nuisance, or injurious or dangerous to health.

### **PART III *Pollution of Water***

**Pollution of water supply**      **9.** No person shall deposit in or cause or allow to be deposited in or cause or allow to enter or to discharge into any water supply which the public within the district of a local authority has the right to use and does use, any matter, liquid or thing which is infectious or dangerous to human beings.

**Addition of infectious matter to water supply**      **10.** (1) No person shall add or cause or allow to be added any infectious, offensive or noxious matter, effluent, fluid or thing to any water supply which the public within the district of a local authority has a right to use and does use, so as to be a nuisance, or a danger to health:

Provided that the addition to such water supply of liquids or other matter used by a local authority for the combating of infectious disease or conditions that can cause a nuisance is not excluded hereby.

(2) No person shall keep or cause or allow to be kept any animal or poultry so as to cause the pollution of any water supply which the public within the district of a local authority has a right to use and does use, or so as to be a nuisance, or a danger to health.

11. No person shall cause or allow any animal or poultry to enter or otherwise pollute any water supply which the public within the district of a local authority has a right to use and does use, or allow such water supply to be polluted or rendered liable to pollution in a manner creating a nuisance, or a danger to health.

Pollution  
by animals

12. No person shall bathe, or wash or cause or allow to be washed any garment or animal, in, or in any place which drains into, any water supply which the public within the district of a local authority has a right to use and does use as drinking water, or for domestic purposes (whether or not such water supply is derived from sources within or outside such district):

Bathing in  
public water  
supply

Provided that this regulation shall not apply in the case of any stream, watercourse or water furrow, the water from which is not used as drinking water or for domestic purposes at any place less than 1½ km below the place in the stream, watercourse or water furrow where washing or bathing takes place.

13. No person shall take or cause or allow to be taken water from any water supply which the public has a right to use and does use, in such a manner that such water supply is polluted or liable to be polluted, or so as to be a nuisance, or a danger to health.

Abstraction  
of water

#### PART IV *Keeping of Animals and Poultry*

14. No person shall keep or cause or allow to be kept any animal or poultry so as to be unsightly or offensive or a nuisance, or injurious or dangerous to health.

Restrictions  
on keeping  
animals or  
poultry

15. (1) Where, in the opinion of a local authority, any animal or poultry kept on any premises, whether or not such premises have been approved by the local authority in terms of these Regulations, constitutes a nuisance or danger to health, such local authority may, by notice in writing, order the owner or occupier of such premises to remove the cause of such nuisance or danger to health, or to abate the cause of such nuisance or danger to health and to do such work or things as the local authority may deem necessary for this purpose within such period as may be specified in such notice.

Powers of  
local  
authority

(2) If any owner or occupier fails to comply with any of the requirements of a notice under subregulation (1) within the specified time, the local authority may immediately prohibit the keeping of any animal or poultry on such premises and such owner or occupier shall be guilty of an offence.

16. Any person keeping any animal or poultry shall not allow any accumulation of manure or filth from such animal or poultry so as to cause a nuisance, or a danger to health, and shall so dispose that no nuisance or danger to health is caused.

Accumul-  
ation of  
manure

#### PART V *Trading Premises*

17. In addition to the provisions of the Trading Act, the Building Control Act and the Town and Country Planning Act Cap. 65:03, the following requirements shall apply re trading premises —

General  
requirements  
re trading  
premises  
Cap. 65:03  
Act 11 of 1977

(a) all trading premises shall have adequate sanitary conveniences, ventilation and lighting, an adequate water supply and approved drainage and sewerage;

- (b) any building destined for trading purposes shall be rodent-proof;
- (c) the minimum distance between any trading premises and any kraals and sheds shall be 100 m; in the case of any pigsty, the distance shall be 150 m;
- (d)
  - (i) the siting thereof shall be such that the possibility of contamination of food is eliminated;
  - (ii) the ground surrounding the building shall be properly drained or so sloped as to prevent the accumulation of waste water;
  - (iii) no rubbish, waste or dirt shall be allowed to accumulate in or around the premises, except in an approved manner;
  - (iv) grass and weeds shall be kept short so as to eliminate the possibility of rodents and insects sheltering in the vegetation;
  - (v) animals and poultry may not be kept or allowed on premises where food and drink are processed, prepared or stored;
  - (vi) no conditions shall exist under, around and at the buildings which make it difficult to keep them clean and hygienic; no cesspit or other pit shall be situated in or under the buildings or in such a place on the premises that it is offensive, or injurious or dangerous to health;
- (e) the floors of rooms in which food and drinks are prepared or stored shall be of an approved material which is impervious, non-corrosive, clean and smooth, and corners where the floor and the walls meet shall be rounded;
- (f)
  - (i) external walls shall be built of durable material such as burnt brick, cement, stone, or other approved material, and provisions shall be made for moisture-proofing;
  - (ii) walls shall be painted or finished in washable paint of a light colour and shall be kept hygienic;
  - (iii) where the interior surface of walls may become splashed or soiled or where the walls require frequent cleaning, the finish shall be smooth, impervious, durable and washable;
- (g)
  - (i) the finish of ceilings shall be smooth and durable;
  - (ii) ceilings shall be dust-proof;
- (h)
  - (i) where doors are used, they shall be of an approved type;
  - (ii) the outside window sills shall have a downward slope;
  - (iii) door posts, doors and ceilings or other coverings above or parts thereof which are not finished in tiles or other glazed material shall have a smooth finish, be painted with a light-coloured washable paint and be kept clean;
  - (iv) window frames, doors, surface pipes, beams, discharge pipes and other places where dust and dirt may accumulate shall be painted and kept clean;
- (i)
  - (i) provisions shall be made for all dirt and other material in which insects and rodents may breed or harbour to be promptly, effectively and properly removed;
  - (ii) waste material and smells which may attract insects or against rodents shall be removed; where this is not possible, the places concerned shall be properly protected against insects and rodents; and

- (j) no trading premises may be connected directly with a dwelling, and no person may dwell or sleep in such premises.

**PART VI Food Premises**

- 18.** In addition to the provisions of Part V, food premises shall meet the following requirements —
- (a) concerns where food products are manufactured, prepared or served shall be provided with a scullery of at least 7,5 m<sup>2</sup> where equipment can be cleaned;
  - (b) a scullery shall be provided with a wash hand-basin and an adequate number of approved basins, troughs, sinks, sprayers and cleaning tanks or cabinets, depending on the cleaning methods used; automatic tin-washing and bottle-washing machines may be installed in any other part of the premises if this would promote efficiency; all equipment shall be of stainless steel or other approved materials; and
  - (c) a continuous supply of hot and cold water to a wash hand-basin shall be available in the scullery.
- 19.** Heating units and chimneys shall be so designed and placed that the stoking and gases or smoke fumes do not cause a nuisance.
- 20.** Equipment shall be constructed entirely of metal or other approved material and so designed that it may, if necessary, be readily taken apart and easily and hygienically cleaned.
- 21.** Bulk stores shall be placed on a framework at least 25 cm in height and 50 cm from the walls except where they are stored in insect-proof and rodent-proof containers.
- 22.** Loose equipment not in regular use shall be kept in separate approved rooms away from finished products, raw materials or processing equipment.
- 23.** (1) In all premises where food is handled provisions shall be made for an adequate supply of running water within easy reach.
- (2) (a) Where drinking fountains are provided they shall be of a suitable hygienic type.
  - (b) Communal drinking mugs shall not be used.
  - (c) Where drinking mugs made of waxed paper (intended for use once only and then to be discarded) are provided a suitable dust-proof container for the unused mugs and a container for the disposal of the used mugs shall be provided.
  - (3) Containers such as vats, tanks or buckets from which drinking water for common use is poured or taken with the aid of a dipper, shall not be used, irrespective of whether they have lids or not.
  - (4) Where water is unsuitable for drinking and is intended for industrial purposes or for protection against fire, notices in English and Setswana shall be posted, stating clearly that the water is unsafe and is not to be drunk; there shall be no open or potential connexion between a system supplying drinking water and water for any other purpose.
  - (5) In rooms where food is prepared and crockery and cutlery are washed, running hot and cold water under pressure shall be within easy reach.

General requirements re food premises

Heating units and chimneys

Equipment to be of metal

Bulk stores

Loose equipment

Water supply

Facilities  
for  
convenience  
of staff

24. (1) Pail privies shall not be allowed on premises where food is handled, except with the specific permission of and on such conditions as may be laid down by a local authority.

(2) There shall be a dividing room or porch with permanent outside ventilation between a sanitary convenience and any room in which food or drink is prepared, stored or served or in which food utensils are handled or stored; the dividing room or porch shall be fitted with tightly fitting doors which close automatically; any door, window or opening of a water-closet and chemical-closet shall be not less than 3 m; and a pail or pit privy not less than 10 m from any entrance leading to processing rooms.

(3) The toilet room and accessories shall be kept clean, hygienic and in good order and free from flies.

(4) The toilet room shall be well lit and have outside ventilation.

(5) In every toilet room there shall be durable, legible signs in English and Setswana, conspicuously placed, instructing employees to wash their hands before they return to work.

(6) A supply of toilet paper shall be provided in the latrine.

(7) Toilet rooms for different sexes shall be marked accordingly in English and Setswana.

Washing  
facilities

25. (1) Suitably placed hand-washing facilities, running water, soap, nail brushes and hand towels or warm-air driers shall be supplied; hand towels shall preferably be of the replaceable type or, if not, they shall be washed and disinfected daily.

(2) Basins for the washing-up of food utensils shall in no circumstances be used by the staff as washing facilities.

(3) An approved hot-water system that can provide a continuous supply of hot water at a constant minimum temperature of 77°C shall be provided on premises where food is prepared or processed.

(4) No employee may return from a toilet room to a room where food, drink or food utensils are handled or stored, without first having washed his hands.

(5) Provisions shall be made for one wash basin and, where food is prepared or processed, also one shower for every 15 (or part thereof) employees of each sex.

(6) An adequate number of change-rooms with suitable lockers, wash hand-basins and showers shall be provided for all staff.

Hygiene  
for food  
handlers

26. (1) Finger-nails shall be kept short and clean at all times, and, if necessary, a clean, washable cap shall be used to cover the hair.

(2) No person suffering from festering or infected wounds, sores or lesions shall handle drink, food, food utensils or equipment.

(3) Employees shall not cough or sneeze over unprotected food or equipment.

(4) The use of tobacco in processing or handling places shall not be allowed.

(5) Spitting is forbidden on the premises.

(6) Practices by food handlers such as spitting on a grindstone, putting skewers, labels or knives in the mouth shall not be allowed.

(7) Food handlers shall ensure that food products are not contaminated by sweat, hair, cosmetics and medicaments, rings or bracelets.

(8) Food handlers shall not lick their fingers when handling food products or packing material.

(9) Food handlers shall wash their hands after blowing their noses.

(10) Suitable instruments shall be used to handle food liable to contamination by the hands, except where handling by hand is unavoidable.

27 (1) No person who is infected with a communicable disease or who is a carrier of such a disease shall work in a concern handling, storing, processing or manufacturing food or in a catering business; no concern of this nature shall employ such a person infected with a disease suspected of being communicable or who is a carrier thereof.

Prevention  
of illness

(2) If an employer suspects that an employee handling food has contracted a communicable disease or has become a carrier of such a disease he shall inform the local authority thereof.

(3) Food handlers shall undergo a medical examination before being employed and thereafter at least once per annum.

28. (1) An employer shall provide every person working on his food premises, free of charge, with suitable protective clothing and caps of washable material, in a light colour, and see that they are kept clean and in good condition, and he shall ensure that they are worn while food handlers are working.

Protective  
clothing

(2) Protective clothing worn by a food handler may not be removed from the premises after his usual working hours unless the removal is for the purpose of cleaning by approved methods.

(3) Protective clothing shall not be stored in rooms where food is prepared or stored, but shall be stored in suitable cupboards.

29. (1) Eating and drinking utensils shall be thoroughly and hygienically cleaned after use and equipment used in the preparation and serving of food and drink shall be properly cleaned immediately after the day's work, being a suitable solution of a cleaning agent.

Cleaning of  
equipment

(2) Equipment used in food-processing concerns shall be kept clean and in good condition.

(3) Knives used on a preparation table shall be kept in a suitable germicidal solution; such solution shall be changed at least after each day's work and often enough to ensure the maximum germicidal effectiveness.

(4) Mechanical equipment used in the handling of a product shall be cleaned at least once a day and, where possible, after completion of the process, be dismantled and treated with germicides.

(5) The final cleaning of the premises, tables, floors, the scullery, waste containers and other equipment shall be carried out immediately after work and not left until the next day.

(6) Equipment shall be cleaned with cleaning solutions at the optimum application temperature with sufficient cleaning agent therein to remove effectively greasiness and encrustations; such cleaning solution shall be changed frequently enough to ensure that it is clean and effective.

(7) Where dish-washing machines are used, equipment shall be so packed on racks or in basins that they are not too full and that the washing and rinsing water come into contact with the entire surface of the article concerned.

(8) Equipment and material shall be properly cleaned after use and a copious, continuous supply of steam or running hot and cold water,

detergent and other cleaning agents, a hose, brushes and other articles necessary for the cleaning of machinery and equipment shall be available; equipment shall be rinsed with pure water before use; cloths shall not be used for drying equipment.

(9) After equipment and the surface of equipment which has come into contact with food has been cleaned, one of the 4 following germicidal treatments or other similar and approved germicidal treatments shall be properly applied, —

(a) complete immersion for at least 5 minutes in hot water at a temperature of at least 77°C or exposure for the same period to a stream of hot water at a temperature of at least 77°C measured at the outlet;

(b) complete immersion for at least one minute in, or spraying for at least one minute with, a chemical disinfectant of approved strength in such a way that all product-contact surfaces are wetted by the disinfectant and piping so treated is filled by it; chemical solutions used once may be used for other purposes thereafter, but not for purposes of disinfecting;

(c) either —

(i) exposure to steam for at least 15 minutes at a temperature of not less than 77°C or for at least 5 minutes at a temperature of not less than 93°C in a steam cabinet equipped with an indication thermometer located in the coldest zone of the steam cabinet; or

(ii) exposure to an enclosed jet of steam for at least half-a-minute; or

(d) exposure to hot air at a temperature of at least 82°C for at least 20 minutes in an oven or hot-air cabinet of suitable construction that is equipped with a suitable thermometer located in the coldest zone thereof.

(10) Equipment which is too big to be immersed shall be treated with steam from a hose in the case of equipment in which steam can be retained, or by means of sluicing with boiling water or by chlorine treatment or other suitable germicidal agent of adequate strength, and rinsing with water immediately afterwards.

30. Polishes and similar cleaning agents which contain potentially poisonous substances and which can thus contaminate food shall not be used for cleaning and disinfecting machinery, equipment and apparatus.

31. (1) Surfaces which come into contact with food or drink shall be made of smooth, non-corrosive and non-poisonous material.

(2) The surfaces shall be maintained in good condition without open seams, cracks or chipped places; where a rotating axle protrudes through a surface and comes into contact with food and drink, the moving and fixed surfaces shall fit tightly.

(3) The surfaces of machinery with which food or drink come into contact shall be readily accessible for the purpose of cleaning and shall be self-draining.

(4) Show-cases, show-windows, counters, shelves, tables, refrigerating equipment, stoves, cowls, mixers, mincing machines and other similar apparatus shall be so designed that they can be easily cleaned and kept in good order.

Poisonous  
cleaning  
agents

Utensils  
and  
equipment

(5) Utensils containing cadmium or lead or surfaced therewith shall not be used.

(6) Machinery, conveyors, tables, etc., shall stand clear of walls and other machinery and shall be so arranged that they are easily accessible for cleaning purposes.

(7) Utensils used in the preparation of food products shall, unless otherwise approved, be of non-corrosive material and shall be kept clean and properly protected when not in use.

(8) Open tanks and other open equipment shall be protected against contamination.

(9) Tanks or receptacles situated below floor level shall be covered and the edge of the floor around such tank or receptacle shall be built up to a height of 15 cm; openings through which hoisting buckets move, or through which food is lowered by gravitation, or openings above food-handling equipment and around permanently installed equipment from which water leaks or overflows, shall all be provided with such similar walls.

(10) Buckets, pans and other utensils used for edible products shall not be placed on work-tables unless they have been washed inside and outside; when such utensils contain edible products, they shall not be stacked in such a way that contamination of the product can be caused by contact with the base of the utensils.

(11) Axles and bearings from which oil or grease can drip on to food or food-handling equipment shall be provided with drip pans; drip pans shall not be permitted to overflow; when there is any possibility of contamination, any excess grease on grease caps or pressure lubrication fittings shall be removed.

(12) Equipment used for washing, water-chute conveyance, treatment with boiling water, or bleaching shall be provided with a continuous water supply and so made as to prevent any overflow.

(13) Where wood is used for surfaces which come into contact with food, only hard wood, properly jointed by tongue and groove, shall be used and the surface shall be kept smooth and as impervious as possible so as to facilitate the cleaning thereof.

(14) Tanks and other equipment which stand high shall be easily accessible for cleaning; special steam and water outlet pipes to facilitate cleaning shall be supplied.

32. (1) Containers and equipment shall be stored above floor height in a clean, dry place which is protected against splashes, leakages from above, condensation, dust, flies and other sources of contamination.

(2) Drying racks drying frames and shelves shall be made of impervious, non-corrosive material and kept clean.

(3) The interior surfaces of food utensils and equipment for the handling of food shall not be touched by hand.

(4) Disposable containers and utensils shall be bought in separate wrapping paper or hygienic containers and stored in a clean, dry place until they are used; when removed from the containers, such containers and utensils shall be hygienically handled; washed cloths and serviettes shall be stored in a clean place until they are required for use.

Storing of  
utensils  
and  
equipment

Raw materials and ingredients

33. (1) Edible raw materials required for the preparation or processing of food shall be kept on shelves erected at least 20 cm from the floor in clean, approved store-rooms which are adequately lit and ventilated.

(2) Store-rooms for edible foodstuffs shall be separate from processing rooms.

(3) If required by a local authority, separate storage facilities for non-edible articles shall be provided.

(4) Raw materials shall be thoroughly cleaned to remove foreign and unsuitable material.

(5) Raw materials which are unsound, damaged or otherwise affected or infected and which cannot, by cutting away or sorting, be rendered completely sound, shall not be used and shall be destroyed.

(6) Sugar, salt, flour, spices and other ingredients shall be so stored and handled that contamination through dirt, water, insects, rodents or other animals is prevented. Ingredients which are subject to contamination by insects shall be inspected at the time of delivery and before use; employees shall not sit, sleep or walk on any food-stuffs or food products; where walking over food is unavoidable, planks or similar aids shall be used.

(7) When containers are emptied care shall be taken that the contents do not become contaminated with dirt from the outer surfaces.

Food

34. (1) Only healthy and hygienic food packed in clean containers shall be allowed on the premises.

(2) No person may keep, process, prepare, cultivate, collect, transport or deliver, for sale, any food intended for human consumption, unless such food is hygienic, healthy, free from any disease, infection or contamination, and unless suitable arrangements have been made to prevent infection or contamination of the food.

(3) Food and drink that has become unsuitable for human consumption shall not be kept on the premises, but shall be disposed of in an approved manner.

Refrigeration

35. (1) If a local authority so requires, perishable food shall be stored, kept or displayed in approved refrigerators or freezers in an approved manner; such cabinets shall not be overloaded and the foods shall be so packed that they are kept at a suitable temperature.

(2) Ice shall be obtained from an approved source of manufacture and shall be so stored, handled and transported as to prevent contamination; only water shall be used for the manufacture of ice.

(3) Refrigerating facilities and airlocks shall be properly drained to prevent contamination of the refrigerator and its contents.

(4) Liquids draining from refrigerating facilities shall be disposed of in an approved manner.

Removal of waste

36. (1) All sewer and waste water shall be connected to an approved sewer system, if necessary, grease traps shall be installed.

(2) Solid waste shall be stored and removed in such a way that it does not cause a nuisance.

(3) Refuse bins shall not be permitted in any food premises.

## PART VII *Canning and Processing Factories*

37. (1) Canning and processing factories shall comply with the requirements of regulations 17 to 36 inclusive, excluding the requirements for ceilings if the local authority does require a ceiling owing to structural considerations.

Canning and processing factories

(2) The reception area of a canning or processing factory shall be separated from the factory in such a way that no dirt or infection can be carried into the factory.

(3) Approved ventilation systems for smoke, vapours and gases shall be provided.

## PART VIII *Grain Mills*

38. Except insofar as ceiling requirements are concerned, mills shall comply with the requirements of regulations, 17, 23, 24, 25, 26 and 31.

General

39. (1) Empty grain bags shall be stored on an impervious floor and at least 20 cm away from any wall, in a room specially set aside for this purpose.

Storage

(2) Loose grain shall be kept at least 50 cm from any wall on a solid, impervious floor and shall be properly covered.

(3) Grain or grain products in bags shall be stored at least 50 cm away from any wall and 20 cm above the floor in a separate room.

(4) Refuse from the floor, chutes or machinery shall be cleared up daily and removed immediately.

40. Grain intended for human consumption shall not be milled in a room where animal feed is milled or mixed.

Milling

41. (1) Sieves, mills, chutes and other equipment shall be cleaned at least once in every week and more frequently when insect infestation occurs.

Sieves, mills, chutes and other equipment

(2) Mills and chutes shall be kept dust-proof and protected against the dripping of oil from axles or other machinery above the ground.

(3) Mills shall be provided with winnowing appliances to exclude poisonous grain.

42. Dust resulting from the grinding of products shall not be allowed to collect on equipment and the floor; refuse from the floor, equipment and structures shall be gathered daily, cleared away and removed.

General cleanliness

43. Breeding places of insects shall be traced and properly dealt with by cleaning the equipment, and the fumigation of insect-infected material and its subsequent airing to remove all traces of the insecticide used.

Insect control

## PART IX *Bakeries*

44. Bakeries shall comply with the requirements of regulations 17 to 36 inclusive.

General

45. (1) Coal or coke shall be stored in a properly closed coal shed so situated that no coal or coke dust can be blown or carried into the bakery.

Storage of fuel and ash

(2) Oil storage tanks shall be completely closed and situated outside the bakery.

(3) No stoker shall be allowed to enter the bakery while baking is in progress.

	(4) Ash shall be placed in suitable containers with lids and shall be sprinkled with water from time to time and removed daily.
Use of bread dough and yeast for leavening	46. (1) Unhygienic bread dough shall not be used for leavening. (2) Yeast made on the premises shall be prepared from good, hygienic meal in a non-corrosive container thoroughly cleaned before use, and such container shall be properly covered.
Bread crumbs, cream biscuits and other fine crumbs	47. Bread crumbs, crushed cream biscuits and other fine crumbs shall not be made from bread, cake, cream biscuits or other baked products which are not hygienic, or bread, cake, cream biscuits or other baked products which have been stored under unhygienic conditions, or which have been returned by retailers or restaurants, unless they are still in their original unbroken wrappings.
Mixing machines	48. (1) Butter, bread or pastry used for baking shall be prepared in suitable mixing machines. (2) Utensils and equipment shall be properly cleaned at the end of each shift and wiped clean immediately before the next shift.
Storage of bread	49. Bread shall, when stored, have been properly cooled and be stacked with spaces in between for good ventilation and be kept at room temperature.
Bread containers	50. (1) Bread shall be handled only in approved containers and in an approved manner. (2) Bread containers shall not be used for any purpose other than the conveyance of bread or other baked meal products. (3) Bread baskets are subject to the provisions of regulation 29.
Bread delivery vehicles	51. (1) The load compartments of bread delivery vehicles shall have smooth inner linings, be completely closed and dust-proof and be ventilated by means of an airvent in the roof which is properly covered with gauze of an approved mesh, and have a side or rear door providing easy access to the interior. (2) Bread shall not be packed on the floor of the vehicle, unless in approved containers, but shall be placed on approved shelves, at least 15 cm above the floor. (3) The floor shall every day before use be damp-swept with a suitable disinfectant solution which does not impart any smell or flavour to the bread in the vehicle. (4) No person shall travel in the body of a bread delivery vehicle, nor shall such vehicle be used for any purpose other than the conveyance of bread and other baked products. (5) The name and address of the bakery shall be displayed prominently on the sides of the vehicle. (6) The body of such vehicle shall be entirely isolated from the driver's cab.

#### PART X *Ice-cream, Sweets and Babyfood Factories*

General	52. (1) Factories manufacturing ice-cream, sweets and baby foods shall comply with the requirements of regulations 17 to 36 inclusive. (2) Factories manufacturing ice-cream, sweets and baby-foods shall be subject to the provisions of this Part.
Ingredients	53. (1) (a) Only approved dairy products shall be used. (b) Perishable dairy product shall be kept at a temperature not exceeding 7°C.

(2) Syrup, liquid glucose, honey and other sweeteners shall be kept in a cool place.

(3) Solid ingredients including cane sugar, grape sugar, colouring and flavouring, salt and nuts flour shall be kept in covered containers in a cool dry place.

54. Waste dairy products shall not be re-used in any ice-cream, sweets or baby foods factory.

Waste material

55. (1) Floors shall be so laid and drained that they will not be flooded when machinery and equipment are cleaned. Floors shall always be kept clean and never swept when dry.

Floors, machinery and equipment

(2) Equipment, machinery and utensils shall be made of non-corrosive materials.

(3) Table tops shall be made of non-corrosive material and shall be smooth and drain into a basin and not on to the floor.

(4) Mixing machines shall be covered and protected against flies, dirt and other infection and shall be dismantled regularly and cleaned.

56. The cleaning of equipment and machinery shall be carried out in accordance with the provisions of regulation 29.

Cleaning

57. (1) Ice-cream may be transported only in approved ice-cream carts and motor vans.

Ice-cream carts and motor vans

(2) Ice-cream carts and motor vans shall be defrosted and cleaned with a chemical disinfectant as described in regulation 29 (9) (b).

58. (1) Ingredients shall be mixed in a mechanical mixer.

Processing

(2) Specimens for testing shall be taken with a ladle or spatula made of impervious material; such ladle or spatula shall not be carried in an overall, but a supply shall be kept in an approved container and properly washed and thoroughly cleaned after use.

(3) Finger-licking shall be forbidden, and clean disposable paper towels shall be used to wipe the hands.

59. Baby food shall not be touched by hand, but shall be automatically processed, packed and sealed under hygienic conditions.

Baby food not to be touched by hand

60. Baby food, dairy products or ingredients which contain dairy products shall, before being processed, be rendered germ-free by an approved method.

Baby food, etc. to be rendered germ-free

61. Melted ice-cream which has been returned shall be re-used only after it has been rendered germ-free by an approved method.

Melted ice-cream

62. Apparatus, utensils and equipment shall be kept in a refrigerator which shall be used exclusively for the storage and distribution of ice-cream and ice-cream products.

Storage facilities

63. Vehicles for the transport, street sale or hawking of ice-cream or similar products shall be so constructed and maintained that —

Ice-cream carts

(a) no liquid from the vehicle runs into the street;

(b) the ice-cream or similar articles are protected against contamination; and

(c) the name and address of the manufacturer or seller are displayed prominently on the sides of the vehicle.

**PART XI Wholesale and Retail Business**

Application of Part	<b>64.</b> This Part shall apply to shops where food and drink are stored, displayed or offered for sale.
General requirements	<b>65.</b> (1) Wholesale and retail businesses shall comply with the requirements of regulation 17 to 36 inclusive. (2) Wholesale and retail businesses shall have a sale room and a store-room.
Counters, shelves, show-cases and show-windows	<b>66.</b> Counters, shelves, show-cases or show-windows used for the storing or displaying of food or drink shall be free from dust, dirt or other infective material and be maintained in good condition.
Refrigerators, ice-chests, etc.	<b>67.</b> Refrigerators, ice-chests and their accessories, which are used for the storage of food and drink shall be kept clean and in good condition; any partitioned section used for storing ice shall be made of metal, slate, tiles or other approved materials, and no wood or similar porous material may be used for this purpose.
Refrigeration of perishable food	<b>68.</b> Perishable food shall be preserved and kept in properly constructed refrigerators; such refrigerators shall not be overloaded and the articles therein shall be so packed as to facilitate the circulation of air.
Displaying and arranging of food	<b>69.</b> Food shall be neatly and systematically arranged and displayed to maintain the general neat appearance of the shop and to facilitate cleaning.
Preservation of perishable food	<b>70.</b> (1) No food intended for human consumption shall be placed within 60 cm of the surface of a pavement, street, lane or public place, or the floor of any building where it is displayed, and it may also not be permitted to be kept there, unless the food is kept in covered containers. (2) Food in bags shall be kept at least 50 cm from any floor and walls, and tinned food shall be stored in a cool place. (3) Nothing shall be so placed as to interfere with lighting or ventilation.
Protection of food	<b>71.</b> Preventive measures in the form of the provisions of suitable containers, coverings or show-cases shall be taken in order to protect food from contamination or damage by dust, sputum, sunlight, dirt, flies, rodents or handling by customers.
Wrapping of food	<b>72.</b> No wrapper within which food is placed, or no label which is stuck on food or the wrapper, shall be wetted by sputum either directly by spitting on it or indirectly by the use of a finger.
Personal clothing	<b>73.</b> Personal clothing shall not be hung in a shop.

**PART XII Refreshment Businesses**

General requirements re refreshment businesses	<b>74.</b> (1) Trading undertakings which serve food to the public shall, in addition to the requirements laid down in regulations 17 to 36 inclusive, comply with the provisions of this Part. (2) Refreshment businesses shall have a sale room, store-room, kitchen and scullery.
Hygienic condition of food and drink	<b>75.</b> (1) Tarts served with custard filling shall, after filling, be baked again for at least 20 minutes at an even temperature of at least 217°C and be cooled to 10°C or less within one hour after baking; or otherwise the

filling shall be warmed before the shells are filled so that each portion of the mixture shall be kept at a temperature of at least 88°C for at least 10 minutes and then (before or after the shells are filled) cooled to 10°C or less within an hour of warming; such tarts shall be kept under fly-proof conditions.

(2) Milk, liquid milk products, ice-cream, frozen custard, fruit drink and all frozen dishes which are served, shall come from approved sources; if pasteurized milk and milk products are available, they shall be used.

(3) Milk and liquid products shall be sold in the original containers in which they were received from the distributor, except for consumption on the premises.

(4) (a) Oysters and mussels shall be from an approved source and shall be kept in a refrigerator.

(b) Shelled shell-fish shall be kept in a refrigerator in the containers in which they were put when shelled, until they are used.

(5) Food shall be prepared on the day on which it is to be eaten, provided that, when this is not possible, prepared food shall, immediately after preparation, be stored in a refrigerator or cold storage in such a way that air circulates round it, except in the case of a large piece of warm food (such as a piece of meat) which shall be allowed to cool off in hygienic conditions before it is placed in a refrigerator or cold storage.

(6) The refrigerator shall be defrosted at least once a week and cleaned thoroughly.

(7) Left-over food which has not been served and which is to be used again shall be hygienically handled and immediately stored in a refrigerator or cold storage container.

76. (1) (a) Food and drink shall be so stored and displayed that it is protected against dust, flies, vermin, unnecessary handling, contamination through dripping, leakage and condensation from above, flow-back or sewage or other contamination.

Storage,  
display and  
serving of  
food and  
drink

(b) Food and drink shall not be stored or prepared under surface sewage or drain pipes.

(c) Food and drink shall not be stored on premises which could be flooded by sewage flow-back.

(2) (a) Food and drink shall be handled and served so that the risk of contamination is limited to a minimum.

(b) Bottles which may leak and which contain milk or drink shall not be cooled with the mouth of the bottle under water.

(c) Unwrapped butter and ice may not be touched with the hand or fingers.

(d) No person may touch prepared food and drink with bare hands.

(e) Sugar, other than that wrapped in a factory, and cube sugar shall be served in covered containers.

(3) Displayed food and drink which is not wrapped or covered shall be protected from handling by the public or other contamination, by glass or any other suitable means, and perishable food shall be displayed under refrigeration; provided that approved openings for the hands for self-service may be permitted on the front face of the counters if food is packed hygienically.

**Tables**           **77.** (1) Waiters shall at all times wear clean clothes and overalls.  
(2) Waiters shall handle cutlery by the handles only.  
(3) Waiters shall not touch the rim of a glass.  
(4) Food shall be served by means of an implement and not by hand.  
(5) Waiters' fingers shall never come into contact with food when it is served.

**Crockery**       **78.** (1) Crockery and cutlery shall be cleaned in an approved manner every time after use.  
(2) If dry food particles adhere to crockery or cutlery after being washed, the particles shall be removed and the crockery or cutlery sent back for cleaning.  
(3) No cracked or chipped crockery shall be used and such crockery shall be removed from the premises.  
(4) (a) Table-cloths, serviettes and dish-cloths used by waiters, cooks and other employees shall be clean when used.  
(b) Laundered cloths and serviettes shall be kept in a clean, dry place until they are used.

**Disposable articles**   **79.** (1) Disposable articles, such as paper cups and plates, and milk-bottle caps shall be used once only.  
(2) Disposable paper cups and plates, straws, spoons, forks and containers and other equipment shall be bought in hygienic containers and stored in a clean, dry place in their containers, until they are used; when such an article has been taken out of its container, it shall be hygienically handled.  
(3) Straws provided to the public for drinking milk, cool drink or other liquid shall be wrapped individually.

#### **PART XIII Butcheries**

**General requirements re butcheries**   **80.** (1) Butcheries shall comply with the provisions of this Part and shall, in addition, comply with the requirements laid down in regulations 17 to 36 inclusive.

(2) A butchery shall have a sale-room, change-room, a cooling room and refrigerating facilities.

**Butchery premises**       **81.** The butchery shall be equipped as follows —  
(a) provisions shall be made in the sale room for at least 25 per cent unobstructed floor space; and  
(b) refrigerating facilities shall be next to the sale room.

**Equipment**           **82.** (1) Except in the case of refrigerated counters, the long sides of any counter in a sale room shall be open; all counters as well as all shelves and working surfaces, except a chopping block, shall be of glass, stainless steel or any other smooth, hard impervious, washable, approved material.

(2) Hanging rails and meat hooks shall be of non-corrosive material and at least 1.07 m from any wall surface to facilitate cleaning.

(3) Chopping blocks shall be of wood and free from cracks, fissures or other damage and shall be cleaned with a steel brush at least once a day.

**Water supply**       **83.** (1) An adequate supply of water shall be available.

(2) Water shall be laid in any preparation room and above every wash basin.

(3) Hot water shall at all times be available during working hours and shall be laid on above an adequate number of approved sinks for the washing of implements.

84. Provisions shall be made for overflow and draining facilities which link up with an approved sewer system.	Overflows
85. Every person working in a butchery or employed therein shall wash his hands with soap and water every time he enters the butchery before starting work.	Washing of hands
86. No person shall spit in any part of a butchery or sit, lie or stand on any portion of a carcass or covering thereof.	Spitting prohibited
87. (1) No person shall display or offer for sale or sell in a butchery anything except meat, meat products, frozen fish, dairy products, orange and fruit juice in sealed containers, and dressed poultry.	Displays and storage
(2) No entrails or other offal shall be cleaned or scraped in or at the butchery and only properly cleaned offal or entrails may be kept.	
(3) Hides and skins of animals shall not be dried, salted or stored in or at any butchery.	
(4) The undressed carcass of an animal or poultry intended for human consumption may not be stored in such a way that it comes into contact with meat and meat products.	
88. The floor of a sale room or associated rooms shall not be covered with sawdust or similar covering.	Floors
89. Meat which is kept for sale in a butchery or show-case shall be effectively protected against contamination in any form by the public or any other source.	Protection against contamination
90. No person who suffers from a communicable disease or has been in contact with a case of communicable disease or who is a carrier of a communicable disease or who has any open sores on his body shall work in a butchery or handle meat or meat products; where such a disease occurs the local authority shall immediately be informed.	Communicable diseases
91. Every butcher shall ensure that —	Duties of butcher
(a) all barrels, utensils, refrigerators, knives, choppers, saws, chopping blocks, counters, scale trays, cloths and other implements and apparatus used in connexion with his butchery are at all times kept in a clean and hygienic condition;	
(b) no meat is cleaned, wiped or dried with a cloth, brush or other material;	
(c) meat and meat products are not handled unnecessarily or come into contact with the body or clothing of any person;	
(d) no person spits or handles, uses or smokes tobacco in any part of his butchery where meat or meat products are processed, handled or stored;	
(e) no live animal, dog, cat, poultry or bird is kept in or allowed to enter any part of his butchery;	
(f) no unhygienic meat or meat product is placed, kept, prepared, displayed or sold in his butchery;	
(g) all meat and meat products which are sold from his butchery or delivered therefrom are wrapped in hygienic, unprinted wrapping paper;	
(h) the walls, floors and ceilings of each part of his butchery are always kept in a clean and hygienic condition;	
(i) wash hand-basins with running water and an adequate supply of soap, nail brushes, towels or air driers are supplied on the	

premises and maintained for the use of all persons working in his butchery;

- (j) toilet paper is supplied at all times in the sanitary conveniences;
- (k) no meat or meat products are or are allowed to be stored, handled or prepared elsewhere than in the butchery;
- (l) no objects, things or materials not required or necessary for the proper conduct of his butchery are allowed to be stored, kept or accumulated therein;
- (m) no butchery is used for any purpose other than that of a butchery;
- (n) no insecticide comes into direct contact with equipment in any place where food is handled and that containers or implements of which the sprayed surfaces come into contact with food are not used;
- (o) no germicide, rodenticide or injurious agent of any nature whereby meat or meat products may become contaminated is handled, stored or used in any part of his butchery where meat and meat products are dealt with, handled, processed or stored.

Transport of carcasses and animal products

92. Any vehicle used for the transport of carcasses, meat or edible offal to or from a butchery shall be of a type which has an entirely enclosed load compartment and the name and address of the owner or controller shall appear on the outside in a conspicuous place.

Vehicles used in butcheries

93. The load compartment of such vehicle shall be entirely separate from the driver's cab and shall be —

- (a) continuously lined with non-corrosive metal or any other suitable impervious material covered at all corners, connexions and intersections;
- (b) as far as possible, free from joints and so constructed to be easily and thoroughly cleaned;
- (c) insulated in such a way that the temperature of the meat does not rise by more than 50°C per hour;
- (d) properly clean inside and outside and kept in good condition mechanically and otherwise;
- (e) provided with a sufficient number of outlets and so constructed that all liquids may be drained therefrom and such outlets provided with tight-fitting plugs.

Transport of meat

94. (1) Any vehicle used for the transport of unfrozen carcasses, sides or quarters, shall be fitted with hanging rails and stainless steel hooks for the purpose of hanging such carcasses, side or quarters so that they do not touch the floor.

(2) Frozen carcasses, sides or quarters need not be transported hanging, but shall not be stacked direct on the floor.

(3) All chains and rods required for stabilizing the load shall be of non-corrosive metal and so installed as to be easily removed for cleaning purposes.

Vehicles to be kept clean

95. (1) A vehicle used for the transport of carcasses, meat and edible offal to or from a butchery shall be kept clean to the satisfaction of the local authority.

(2) A local authority may require that provision be made for adequate facilities for the disinfecting and sluicing of a vehicle used for the transport of carcasses, meat and animal products.

(3) Meat in a vehicle used for the transport of carcasses, meat and edible offal shall be properly covered and protected against dust and flies.

96. No tarpaulin, mat or floor covering shall be left in or on a vehicle used for the transport of carcasses, meat and edible offal except during loading; such tarpaulin, mat or floor covering shall be of nylon, plastic or other smooth-surfaced material, impervious, capable of being easily and effectively cleaned and kept free from stains and shall at all times be kept clean and whole. Covering in vehicles

97. A vehicle used for the transport of carcasses, meat or edible offal shall not be used for the transport of hides, skins, inedible or rejected material or offal, refuse, manure, live animals or offensive material. Use of vehicles

98. (1) No person shall travel, spit or use tobacco in the load compartment of a vehicle used for the transport of carcasses, meat or edible offal. Passengers in vehicles

(2) No person shall allow any carcass, meat or edible offal to be placed on the floor of any vehicle, except in covered, impervious containers.

99. No person shall —

(a) place or transport any carcass or part thereof and any offal in the same vehicle unless such offal is placed in an impervious, non-corrosive container with a tight-fitting lid; Carriage of meat and offal

(b) place or transport cleaned and uncleaned offal at the same time in the same vehicle unless such offal is in separate and impervious, non-corrosive containers with tight-fitting lids.

100. (1) Carcasses or meat which, in the course of delivery from a butchery are handled, shall be wrapped or packed or otherwise dealt with as the local authority may require. Carcasses to be wrapped

(2) Edible offal shall not be transported in or through any public place unless it is completely and hygienically wrapped.

101. (1) Carcasses and edible offal intended for transport by vehicle for distances exceeding 16 km shall be chilled immediately after inspection; at no time during transport shall the temperature of the deepest part of the carcass or parts thereof exceed 7°C and the temperature of edible offal shall not exceed 3°C. Meat to be chilled

(2) No person may bring into the area of a local authority any carcass or meat of any animal slaughtered outside that area or transport to the area of another local authority any carcass or meat of any animal slaughtered within the area of a local authority unless such carcass or meat is inspected and approved by a meat inspector before such transport.

(3) The provisions of subregulation (2) shall not apply to any person who personally transports any carcass or meat intended for his own use only or for use by his household or non-paying guests.

#### PART XIV *Rented Rooms*

102. Rented rooms shall comply with the provisions of this Part and regulations 17 to 36 inclusive. General requirements re rented rooms

Interior surfaces

103. (1) The interior surfaces of all the walls shall have a smooth finish and be painted with washable paint of a light colour.

(2) All rented rooms shall have approved ceilings and be rodent-proof, except where permission to the contrary has been granted by a local authority.

Facilities to be provided

104. The following facilities shall be provided with all rented rooms —

- (a) bedrooms shall have a capacity of at least 12 m<sup>3</sup> and a floor area of at least 4 m<sup>2</sup> per person; hot and cold water shall be laid on in pipes above an approved type of wash hand-basin in each room;
- (b) a bathroom and a shower, in the case of premises which accommodate 5 or more persons, separate bathrooms shall be provided for men and women, with an additional bathroom for every additional 8 persons or part of that number, for each of the sexes:

Provided that —

- (i) a shower may be substituted for every second bath required for each of the sexes;
- (ii) boys under the age of 10 years may be permitted to use the women's bathroom;
- (iii) adequate sleeping and eating facilities as well as baths and sanitary conveniences shall be provided for employees living in, and the provisions of regulations 4 to 8 inclusive shall be complied with;
- (iv) in the case of employees not living on the premises, separate change-rooms for the two sexes with a supply of hot and cold water laid on in pipes above an adequate number of wash hand-basins of an approved type and connected to an approved sewer system shall be provided;
- (v) a separate and closed-off drying yard shall be provided and no laundry or clothes which are hung to dry shall be permitted on any place other than that provided for this purpose.

Additional facilities for hotels, etc.

105. Hotels, motels, inns and boarding-houses shall, in addition to the facilities prescribed in regulation 109, provide the following —

- (a) a lounge, which will be required only in the case of premises equipped to accommodate 10 or more persons, and which shall provide adequate seating for guests and visitors;
- (b) a dining room, with sufficient tables and chairs for the maximum number of guests and an unobstructed floor area of at least 1 m<sup>2</sup> per person.
- (c) kitchens, pantries and sculleries —
  - (i) adequate provision shall be made in the kitchen for ventilation and the effective removal of hot air and smells;
  - (ii) the walls of every kitchen and scullery shall be tiled to a level of at least 135 cm from the floor and the walls above the tiles shall be painted with a washable paint of a light colour;
  - (iii) the walls of every pantry shall be painted with washable paint or be tiled to a height of at least 135 cm from the floor and be painted with washable paint above the tiles;

- (iv) the floor of every kitchen, pantry and scullery shall be of impervious material;
- (v) all shelves in kitchens, pantries and sculleries shall be of impervious material, preferably of stainless steel:  
Provided that shelves in pantries may be of uncracked wood;
- (vi) the top of every table on which food is handled or prepared shall be of one solid piece of stainless steel, or other equivalent impervious material;
- (vii) adequate cold storage or an adequate refrigerator shall be provided in or near the kitchen;
- (d) if the premises are licensed to sell intoxicating liquor, a bar of an approved size shall be provided. It shall be provided with a counter with a smooth, impervious top, and shelves of similar impervious material for the storage of glasses. The bar shall have adequate lighting and ventilation. In addition, the bar shall be provided with hot and cold running water laid on in pipes above stainless steel sinks. Near the bar, but separated from it by a ventilated lobby, public toilet rooms with self-locking doors shall be provided;
- (e) public toilet rooms —
  - (i) at least one public change-room for men, situated conveniently and marked clearly, shall be provided and shall contain the following —
    - (aa) a urinal that is tiled or covered with stainless steel or any other impervious material up to a height of at least 135 cm from the floor; and
    - (bb) a water-closet, the walls of which shall be tiled to a height of at least 135 cm from the floor and painted with a washable paint of a light colour above the tiles, or covered with washable wallpaper;
  - (ii) at least one public change-room for women, situated conveniently and clearly marked, shall be provided which shall contain a latrine, the walls of which shall be tiled to a height of at least 135 cm from the floor and painted with washable paint above the tiles, or covered with washable wallpaper;
  - (iii) hot and cold running water shall be laid on in every change-room and shall be available at all times;
  - (iv) soap and clean drying facilities, as well as clothes hooks, shall be provided in every change-room;
  - (v) in the case of a change-room for men, a mirror and shelf shall be provided near the wash-basin;
  - (vi) in the case of a change-room for women, a mirror at least 0,50 m<sup>2</sup> in size, a shelf or dressing table and a chair or bench shall be provided;
  - (vii) a surface of at least 60 cm by 45 cm shall be tiled immediately above the wash-basin in every change-room;
  - (viii) the door of every latrine shall be provided with a serviceable lock (not a coin lock), bolt or catch;
  - (ix) every latrine seat shall be provided with a lid;

- (x) every latrine shall be provided with cloths hooks, an air freshener and toilet paper;
- (xi) every urinal shall be provided with an air freshener;
- (xii) a sanitary container with self-closing lid shall be provided in every latrine for women.

#### PART XV *Vendors and Peddlers*

General requirements re vendors and peddlers

**106.** The provisions of this Part and regulations 17 to 36 inclusive shall apply to hawkers. Any person conducting business as a hawker and licensed as such under the Trading Act, shall comply with the following requirements —

- (a) he shall have an approved store-room;
- (b) when a hawker deals in perishable foods he shall have suitable refrigerating facilities for use when the food is being conveyed or being stored in a store-room;
  - Provided that —
    - (i) such refrigerating facilities are not required for vegetables, fruit and similar perishable food; and
    - (ii) if the local authority so requires, the hawker shall make arrangements to keep the food constantly at a suitable temperature during transport and storage until it is sold;
- (c) any vehicle which a hawker uses in connexion with his business and in which food is displayed, transported or offered for sale shall be approved by the local authority; a local authority may prescribe how hides, skins, livestock, second hand clothing or material, together with foodstuffs, are to be transported or stored, and may prohibit such transport and storage;
- (d) where a hawker transports food in connexion with his trade by carrying it himself or allowing it to be carried, the food shall be carried in approved containers;
- (e) when a hawker trades in food, he shall not have any open or open-festering sores on his body or be a carrier of any communicable disease; these provisions shall also apply to any of his employees;
- (f) a hawker shall at all times, when plying his trade as a hawker, wear clean overalls of a light colour and ensure that his employees also wear clean overalls of a light colour.

#### PART XVI *Swimming Baths*

General requirements re swimming baths

**107.** The provisions of this Part shall not apply to premises where swimming bath facilities are provided exclusively to living-in guests, provided such facilities are situated conveniently and may be used by swimmers.

Facilities to be provided

**108. (1)** On any premises on which the business of keeping a swimming bath is conducted, provision shall be made for persons who will use the swimming bath, for change-rooms for the respective sexes separately, each provided with an adequate number of showers, as well as sanitary conveniences for the respective sexes who are admitted to the premises.

(2) The floors of the change-rooms shall be of smoothly finished, impervious material without cracks or grooves and shall have a gradient of at least 1:50 to a drain so that the surface can be effectively hosed; all junctions between wall and floor shall be properly covered to facilitate cleaning.

(3) Showers with running water shall be provided on the basis of one for every 50 males or multiple thereof, up to 500, and for more than 500 males they shall be provided on the basis of one for every 100 males; similar, but separate, provision shall be made for women.

(4) Sanitary conveniences shall be provided on the following basis, for men and women separately, —

- (a) for men, for up to 30 persons, provisions shall be made for a urinal of at least  $\frac{1}{2}$  metre wide of approved impervious material, and for 30 persons or part of this number one water-closet (with a door), of which the interior surfaces of the walls shall be smoothly plastered and painted with washable paint of a light colour, or tiled to a height of  $1\frac{1}{2}$  metres with glazed tile of a light colour and further painted with a washable paint of a light colour; for more than 30 persons, provision shall be for every 100 persons for a urinal at least 2 metres wide, of approved impervious material;
- (b) for women, for up to 25 persons, provision shall be made for one separate water-closet (with a door), the walls of which shall be smoothly plastered and painted with washable paint of a light colour, or tiled to a height of  $1\frac{1}{2}$  metres with glazed tiles of a light colour and further painted with a washable paint of a light colour;
- (c) for men and women, separately, at least one wash hand-basin of approved material, with the surface of the wall against which such wash hand-basin is affixed, being tiled with glazed tiles of a light colour to a height of at least  $\frac{1}{2}$  metre above such wash hand-basin, as well as a mirror of suitable size and, for women only, a shelf or dressing table and a chair or bench for every 30 persons or part of such number.

**109.** If the swimming bath management supplies towels and bathing costumes for use by persons using the swimming bath, the following requirements shall be complied with —

Towel and  
bathing  
costumes

- (a) every time after a person has used any such towel or bathing costume, such towel or bathing costume shall be thoroughly rinsed in fresh water, washed with soap in hot water and thoroughly dried;
- (b) clean towels and bathing costumes shall be kept strictly separate from those which have not yet been washed;
- (c) clean towels and bathing costumes shall not be stored on shelves, kept in baskets or issued across counters, where such shelves, basket or counters have been in contact with dirty towels or bathing costumes.

**110.** Every swimming bath keeper shall ensure that —

- (a) the premises are always clean and kept in a good, sanitary condition;

Premises  
to be kept  
clean

- (b) between each specific time of use and the next all towels and bathing costumes issued to bathers are washed thoroughly;
- (c) in order to maintain the reasonable purity of the water in the swimming bath, such water is as often as possible replaced with clean water, or an approved water purification plant is installed and maintained for such purpose, and that any notice from a local authority to the effect that the water be replaced or purified is immediately complied with;
- (d) an effective chlorinator is provided and maintained to ensure an adequate, free or available chlorine content in the swimming bath water at all times, irrespective of the number of bathers;
- (e) all persons are forbidden, by prominent notices, to spit, to blow or squirt water from their mouths; or use the swimming bath if they have festering sores or serious skin infections;
- (f) sufficient refuse bins of an approved type according to the circumstances are provided and maintained;
- (g) a responsible person is designated to supervise the bathers while the swimming bath is open for use.

Water to be chlorinated

111. The swimming bath keeper shall ensure that the water in the swimming bath shall always contain 0,2 to 0,5 parts per million, by weight, free or available chlorine at pH 7—7,6 and that faecal colli are never present in a specimen of 100 ml of the swimming bath water, and shall also ensure that the swimming bath is always kept free from snails.

#### PART XVII *Laundries and Dry Cleaners*

Written authority to be carried by employees

112. Any person employed in connexion with a laundry or dry cleaner, to fetch, deliver or transport articles which are or are to be subjected to treatment shall, while so employed, have on him written authority to do such work, signed by his employer or principal and he shall produce such authorization if so required by a duly authorized representative of a local authority or a police officer.

General requirements re laundries and dry cleaners

113. No person may run, allow or permit on any premises, any laundry, any dry-cleaning or any dry-cleaning depot, unless the premises at all times comply with the following requirements —

- (a) the walls of each room shall be constructed of impervious material;
- (b) if a room has a ceiling, such ceiling shall be made dust-proof and shall be covered with a light coloured washable paint or any other upper coating of a light colour;
- (c) all floors, excluding those in a dry-cleaner shall be made of cement, concrete or any other similarly durable impervious material and shall be brought to a smooth surface and in the case of a room, whether or not forming part of a dry-cleaner, in which articles are washed or rinsed with water or any other liquid, it shall be constructed with a sufficient fall and drained so as to make possible efficient run-off of all waste water to an outside gully connected to a local authority's sewer or so that, where no sewer is available, the dirty water or soil water can be disposed of in some other effective manner;
- (d) there shall be a sufficient water supply that cannot be polluted;

- (e) at least 2,3 m<sup>2</sup> of unobstructed floor space shall be provided in all rooms, excluding change-rooms, for each person working or employed at any time and each such room shall be at least 3 metres high, measured from the floor to the lowest point of the ceiling;
- (f) all tables, counters and other furniture or fittings in rooms in which dirty articles are received or treated, shall be constructed in such a manner and of such material that insects cannot harbour or breed therein;
- (g) effective means shall be provided for the rapid extraction of all vapours, gases and dust from the premises and their channelling outdoors in a harmless manner;
- (h) except in the case of dry-cleaning depots, separate change-rooms, complying with the following requirements, shall be provided on the premises for the members of the different sexes —
  - (i) sufficient seats and tables shall be provided in these change-rooms;
  - (ii) a sufficient supply of hot and cold tap water shall be laid on to the wash basins;
  - (iii) one such wash basin shall be provided for every unit of 15 employees or part thereof, such wash basins shall be fitted with proper waste pipes, and a sufficient supply of soap and a sufficient number of clean towels and nail brushes in a good condition shall at all times be available at the wash basins;
- (i) adequate sanitary conveniences, ventilation and lighting shall be provided; and
- (j) there shall be separate counters for the receiving of dirty articles of clothing and the handing over of clean articles of clothing.

114. In addition to the provisions of regulation 113, no person may run any laundry in or on any premises unless such laundry complies with the following requirements —

Special  
requirements  
for laundries

- (a) properly partitioned spaces shall be provided for the washing, receiving and marking, ironing, delivering and storing respectively of articles and, except where all the ironing appliances are heated by electricity, a separate stove room;
- (b) the said stove room shall be sufficiently and effectively ventilated through its ceiling and the stove shall be equipped with a chimney which projects into the atmosphere at such height and at such place or in such manner that the smoke and gases therefrom do not constitute a danger to any person or lead to being a nuisance or a source of annoyance to persons in the vicinity;
- (c) except where glazed face or glass bricks or glazed tiles are used, the inner surfaces of all walls of the washing space, the receiving and marking space and the delivery space shall be plastered with cement plaster, brought to a smooth surface and painted with a light coloured oil paint or covered with some other light-coloured durable outer coating; and
- (d) the inner surfaces of the walls of all rooms shall be such that they can be easily and thoroughly cleaned.

Special requirements for dry cleaners

115. In addition to the provisions of regulation 113, no person shall run, allow or permit any dry cleaning in or on any premises unless such premises comply with the following requirements —

- (a) such premises shall contain the following —
- (i) a separate room or space, measuring not less than 6,5 m<sup>2</sup>, in which articles of clothing can be received and marked;
  - (ii) a separate room or space, measuring not less than 6,5 m<sup>2</sup>, from which articles of clothing can be despatched;
  - (iii) separate rooms or spaces in which articles of clothing can be cleaned, pressed and ironed:  
Provided that, where any solution is used, excluding any solution having a flash-point which is guaranteed by its manufacturers to be higher than 65,5°C, the articles shall be cleaned in a separate room;
  - (iv) where articles are washed before they are dry-cleaned, a separate room or space in which they can be washed;
  - (v) a separate room or space in which articles for dry-cleaning can be kept;
- (b) the requirements prescribed in regulation 114 (3) in respect of laundries shall be complied with;
- (c) the various rooms or spaces referred to in paragraph (a) shall be so situated, and the different processes carried out therein shall be so organized, that no dirty or untreated articles come into contact with those that have been completely or partially treated;
- (d) except where a local authority is satisfied that the solution with which the articles are cleaned, together with the cleaning process itself, are disinfective, or that one of them will sufficiently disinfect all articles treated in the premises, all articles received for dry-cleaning purposes shall be disinfected before they are treated.

Dry-cleaning depots

116. In addition to the provisions of regulation 113, no person shall run, allow or permit any dry-cleaning depot in or any premises unless such premises comply with the following requirements —

- (a) the inner surfaces of the walls of all rooms shall be such that they are easily and thoroughly cleanable;
- (b) a sufficient supply of hot and cold water shall be laid on to an adequate wash hand-basin; such wash hand-basin shall be situated in a convenient place in the depot or in such other place as may be approved and shall be fitted with a waste water pipe that complies with the drainage requirements of the local authority;
- (c) the provisions of regulation 114 (3) shall be complied with;
- (d) separate staff shall attend to the receiving of dirty articles and to the handling of treated articles each day:

Provided that where the local authority approves, in the case of depots in which not more than 3 people are employed or in attendance, the same person or persons may handle dirty and treated articles, provided there is sufficient counter space for the 2 kinds of articles, and effective care is taken that they do not come into contact with each other;

(e) all dirty articles shall be kept in canvas bags or approved containers until such time as treatment commences and such bags or containers shall be hygienic and kept in good condition.

117. Any premises in or on which any laundry, dry-cleaner or dry-cleaning depot is run and, insofar as it is applicable, each vehicle, whoever the owner may be, which is used to transport articles intended for treatment or treated, shall comply with the following requirements

General  
duties

- (a) the premises, all containers of any nature whatsoever, all apparatus, machinery, installations and equipment and all vehicles, as mentioned, shall at all times be maintained in hygienic, neat and good condition;
- (b) untreated articles shall at all times be effectively separated from all treated articles and all articles shall be handled, treated and transported in all respects so as not to be exposed to contamination or infection; articles which are obviously contaminated with lice, fleas, tampsans and similar insects shall not be accepted for cleaning treatment;
- (c) sufficient measures shall be taken to prevent the breeding therein of rodents, flies, cockroaches and other insects, and for their eradication;
- (d) no room set aside for the purpose of a change-room shall be used for any other purpose;
- (e) overalls or other adequate protective clothes shall be provided for all employees or persons working in or in connexion with the business or any vehicle, as mentioned; such clothes shall be maintained in a hygienic, neat and sanitary condition, shall at all times be worn by the said persons while they are working and shall be kept in a change-room or locker when not in use; and
- (f) the name and address of the owner or person in control of the business shall be clearly and conspicuously marked on each vehicle mentioned in this regulation.

118 Any premises in or on which any laundry or dry-cleaning is run shall also comply with the following requirements —

Various  
additional  
requirements

- (a) only dirty articles may be received, checked and marked in, and solid refuse removed from, a receiving and marking room or space;
- (b) the room or space set aside as a cleaning room shall be used only for such purpose and for any related purpose, including the dry-cleaning of articles and the maintenance of machines and parts thereof;
- (c) adequate agents shall be provided for the harmless removal of smells, gases and dust that develop during the dry-cleaning processes or otherwise;
- (d) sufficient measures shall be taken to protect each employee who must handle, work with or come into contact with any chemical matter which may be capable of causing dermatitis or other skin infection on contact;
- (e) no article which is dried out of doors shall be dried in any place other than in an enclosed yard or other approved space, which shall in all cases be paved;

(f) every vehicle used to transport articles which are intended to be laundered or dry-cleaned shall be thoroughly disinfected before being used for any other purpose and any such vehicle, whether used for the said purpose or not, shall be disinfected before being used to transport laundered or dry-cleaned articles.

Require-  
ments  
re premises

**119.** (1) No premises in or on which articles are laundered or dry-cleaned shall be used as, or shall be connected with, in any way other than by means of a roofless open space, a room or space used for dwelling or sleeping purposes, or for the preparation or storing of food.

(2) No room used for handing in or receiving of articles to be laundered or dry-cleaned shall be directly connected with any premises in which any industry, business or concern involving the manufacture, preparation, handling, sale, serving, delivery or storage of food or drink, or new clothes, or any hairdresser's business, is run or carried on:

Provided that the receiving of such articles in approved containers and in an approved manner shall be permissible with the consent of a local authority in the premises of general dealers.

#### **PART XVIII Roadside Stalls**

General  
provisions

**120.** The provisions of this Part shall apply to roadside stalls.

Roadside  
stalls  
to be  
licensed

**121.** No person may carry on any trade from a roadside stall unless such stall is of approved construction and has been licensed.

Sanitary  
conveniences

**122.** Suitably situated sanitary conveniences and facilities for washing the hands shall be provided for workers.

Protection  
of food

**123.** Containers and equipment shall protect food from spatters, leakages, condensation, dust, flies and other sources of contamination.

Removal of  
litter

**124.** Provisions shall be made for the immediate, effective and proper removal of garbage and other material in which insects and rodents can breed or harbour.

Hygienic  
food

**125.** Only hygienic foodstuffs packed in clean containers may be allowed in roadside stalls.

#### **PART XIX Gatherings (including Auctions, Gymkhanas, Drive-in Cinemas, Stock-car Races, Air and Military Shows, Country Clubs)**

Require-  
ments re  
gatherings

**126.** The following requirements shall apply on any premises where persons gather, be it as participants or as on-lookers, where recreation or entertainment is offered or taken part in, or where gatherings take place for communal, individual or other purposes, unless exemption is granted by a local authority —

- (a) the local authority shall license such premises;
- (b) where applicable, the provisions in respect of adequate ventilation, lighting, drainage and sewerage shall be complied with;
- (c) satisfactory sanitary conveniences shall be provided; and
- (d) an adequate water supply shall be provided at suitable points.

**PART XX General**

**127.** These Regulations shall come into effect on the date of publication thereof: Effective  
late

Provided that —

- (i) the requirements relating to adequate ventilation and lighting shall not apply to buildings existing at the date of publication of these Regulations unless the structure of such building is altered after such date;
- (ii) in case of business premises which are transferred or licensed in the name of a new owner or owners, the provisions of these Regulations shall apply.

**128.** No person shall cause a nuisance or allow any nuisance to develop or exist on any premises of which he is the owner, resident or occupier or for which he is answerable or responsible. Nuisance

**129.** Any person contravening or failing to comply with any of the provisions of these Regulations shall be guilty of an offence and liable to a fine of P500 and to imprisonment for 6 months. Offences

**130.** These Regulations shall be in addition to and not in revocation of any other written law. Other laws

**SCHEDULE**

(reg. 2)

Francistown Township  
Gaborone Township  
Lobatse Township  
Selebi-Phikwe Township  
Area within the security fence at Orapa  
Jwaneng Township

MADE this 8th day of August, 1983.

**L. MAKGEKGENENE,**  
*Minister of Health.*