Prevention of Contamination of Food

REGULATIONS, DATED 23RD DAY OF DECEMBER, 1948, MADE BY THE MINISTRY OF HEALTH AND LOCAL GOVERNMENT UNDER THE PUBLIC HEALTH ACTS (NORTHERN IRELAND), 1878 TO 1946.

1948. No. 323

The Ministry of Health and Local Government for Northern Ireland, in exercise of the powers conferred upon it by section one hundred and forty-eight of the Public Health (Ireland) Act, 1878 (**a**), the Public Health Act, 1896 (**b**), the Public Health (Regulations as to Food) Act, 1907 (**c**), and of every other power enabling it in that behalf hereby makes the following Regulations, that is to say :—

1. These Regulations may be cited as the Public Health (Prevention of Contamination of Food) Regulations (Northern Ireland), 1948, and shall come into operation on the first day of January, 1949.

2. In these Regulations, unless the context otherwise requires—

" The Ministry " means the Ministry of Health and Local Government for Northern Ireland ;

" health authority " means a health authority constituted under the Public Health and Local Government (Administrative Provisions) Act (Northern Ireland), 1946 ;

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

(*a*) any substance which is intended for use in the composition or preparation of food ;

(*b*) any flavouring matter or condiment ; and

(*c*) any colouring matter intended for use in food ;

" for sale " includes sale as a meal or part of a meal in an hotel, restaurant, or other catering business ;

" room " includes a shop or cellar or any part of a building, and a shed, store or outbuilding or any part thereof, and the provisions of Regulation 4, except paragraphs (*d*) and (*e*) therein, shall, so far as applicable, apply in relation to a yard, forecourt or area as they apply in relation to a room ;

" sanitary convenience " means a closet, privy or urinal.

3. The health authority and every officer of the health authority authorised in writing by the authority shall enforce and execute these Regulations and for this purpose shall make such inquiries and take such other steps as may seem to them to be necessary for securing the due observance of the Regulations in their district.

4. The occupier of every room in which any food intended for human consumption is prepared for sale or sold or offered or exposed

(a) 41 & 42 V.C.52 (b) 59 & 60 V.C.19 (c) 7 Ed. 7 C.32.

for sale or deposited for the purposes of sale or of preparation for sale, shall cause the following conditions to be complied with :—

(*a*) no sanitary convenience, dustbin or ashpit, shall be within, or communicate directly with the room or be so placed that offensive odours therefrom can penetrate into the room ;

(*b*) no cistern for the supply of water to the room shall be in direct communication with, or discharge directly into, a sanitary convenience and there shall not be within the room any outlet for the ventilation of a drain or, except with the approval of the health authority, an inlet into any drain conveying sewage or foul water ;

(*c*) the walls, ceiling, floor, windows and doors of the room shall be kept in a proper state of repair and shall be painted, whitewashed, cleansed or purified as often as may be necessary to keep them clean and the windows of the room shall be kept clean : Provided that in a room where food is cooked or prepared for the purpose of sale the walls and ceiling shall be of hard, smooth and durable material which can be readily cleansed ;

(*d*) the room shall not be used as a sleeping place or living room, and, so far as may be necessary to prevent risk of infection or contamination of food in the room, no sleeping place adjoining the room shall communicate therewith except through the open air or through an intervening ventilated space ;

(*e*) except in the case of an artificially refrigerated room, suitable and sufficient means of ventilation shall be provided and suitable and sufficient ventilation shall be maintained ;

(*f*) no refuse or filth, whether solid or liquid, shall be deposited or allowed to accumulate in the room, except so far as may be necessary for the proper carrying on of the trade or business for which the room is used, and any such refuse or filth shall be kept in properly covered metal receptacles or containers which shall be emptied and cleansed at least once daily, and the floor of the room shall be cleansed as often as may be necessary to keep it clean ;

(*g*) cleanliness shall be observed by persons employed in the room, both in regard to the room and to themselves and their clothing ; and

(*h*) there shall be provided and maintained in or within reasonable distance of the room for the use of persons employed in the room adequate and suitable facilities for washing. The facilities shall include wash hand basins provided where practicable with an adequate supply of hot and cold water laid on, soap and clean towels and the facilities shall be conveniently accessible and shall be kept in a clean and orderly condition :