

THE TERRITORY FOR THE SEAT OF GOVERNMENT.

Regulations under the Public Health Ordinance 1928-1930.

I, JOHN McNEILL, Minister of State for Health, acting for and on behalf of the Minister of State for Home Affairs, in pursuance of the powers conferred by the *Seat of Government (Administration) Ordinance, 1930*, and the *Public Health Ordinance 1928-1930*, hereby make the following Regulations to come into operation forthwith.

Dated this sixteenth day of July, 1931.

J. McNEILL

for Minister of State for Home Affairs.

PUBLIC HEALTH (MEAT) REGULATIONS.

PART 1.—PRELIMINARY.

1. These Regulations may be cited as the Public Health (Meat) Regulations 1931.

2. In these Regulations, unless the contrary intention appears:—

- “Animal” means cattle, sheep, pigs, calves, or goats;
- “Butcher’s shop” means any place where meat is sold or intended to be sold;
- “Infectious disease” means any infectious disease as defined by the Public Health (Infectious Diseases) Regulations;
- “Inspector” means an Inspector of Health appointed under the *Public Health Ordinance 1928-1930*;
- “Licensed meat vendor” means a person to whom a Meat Vendor’s Licence has been granted under these Regulations;
- “Meat” means a carcass or any portion of a carcass of any animal used for human consumption, but does not include minced meat, prepared meat goods, tinned or canned goods, dripping or lard;
- “Meat vendor” means any person engaged in the sale of meat;
- “Medical Officer of Health” means the person appointed by the Minister to be the Medical Officer of Health for the Territory;
- “Minced meat” means meat which has been chopped or comminuted with or without blood, salt, sugar, spices, herbs, saltpetre or wholesome farinaceous substances, and includes sausages in any form;
- “Minister” means the Minister of State for Health;
- “Officer” means an officer appointed under these Regulations;
- “Prepared meat goods” includes poultry, rabbits, ham, bacon, salt pork, cooked meat, trotters, smoked fish, salt fish and brawn;
- “Refuse” includes condemned or diseased carcasses, meat, waste, bones, fat, blood or grease either unfit or not intended for human consumption, offal, hides, skins, horns or other like substances;
- “Unwholesome meat” includes meat or minced meat which is unsound, diseased or adulterated which has suffered deterioration by exposure to flies, dust, or weather conditions, or by contact with unclean surfaces or which in any manner or condition is unfit for human food;
- “Vehicle” or “cart” includes a conveyance or receptacle of any kind used for the carriage of meat.

3. No person shall sell, or offer for sale, or have in his possession for the purpose of sale, any meat unless—

- (a) he is in possession of a Meat Vendor's Licence;
- (b) the meat has been killed at a public abattoir or an approved slaughtering place; and
- (c) the meat is branded, or is from animals whose carcasses are branded in the manner prescribed by the *Meat Ordinance* 1931 and Regulations thereunder.

Penalty: Fifty pounds.

4. The Director-General may, on the application of any person in accordance with Form A in the schedule accompanied by a fee of One pound, grant to him a Meat Vendor's Licence in accordance with Form B in the schedule.

A Meat Vendor's Licence shall, unless sooner suspended or revoked, be valid only for the calendar year in which it is issued.

The Director-General may, at any time suspend or revoke any Meat Vendor's Licence, and thereupon the person holding the licence shall not sell meat in the Territory until the suspension is removed or a fresh licence is issued.

A Meat Vendor's Licence may be renewed from the first day of January in each year upon payment of a fee of One pound in respect of each renewal.

If an application for a Meat Vendor's Licence or if the renewal of a licence is refused, the fee of One pound shall be refunded to the applicant.

5. A Meat Vendor's Licence shall be deemed to extend to the person named in the licence and to the premises, carts and vehicles used by that person for the purpose of trade in meat.

6. The Director-General may, on the application of any person in accordance with Form C in the Schedule and without the payment of any fee, grant to him a Permit to Sell Prepared Meat Goods in accordance with Form D in the Schedule.

A Permit to Sell Prepared Meat Goods shall, unless sooner suspended or revoked, be valid only for the calendar year in which it is issued and may be renewed from the first day of January in each year. The Director-General may, at any time suspend or revoke any Permit to Sell Prepared Meat Goods and thereupon the person holding the permit shall not sell prepared meat goods in the Territory until the suspension is removed or a fresh permit is issued.

7. No Licensed Meat Vendor shall expose or offer for sale any meat or minced meat otherwise than in a butcher's shop constructed in accordance with the following specifications:—

- (a) The floor shall be constructed of cement-concrete, brick, tiles, asphalt, or hardwood blocks laid truly in cement or asphalt, or other approved and suitable non-absorbent material.
- (b) The inner walls shall have a minimum height of 10 feet, lined with tiles, cemented, or constructed of other impervious and non-absorbent material with unbroken surface, capable of being easily washed, to a height of 6 feet.
- (c) The ceiling shall be constructed, to the satisfaction of the Inspector, of such material as to offer the least possible opportunity for the lodgment of dust, flies, and other insects.
- (d) The windows shall be of glass or closely-fitting wire or gauze approved by an Inspector, and the window opening shall be not less than one-half of the area of the inside front wall of the shop; and every doorway shall be provided with a light swing frame, closely fitting, and self-closing and covered with closely-fitting wire or gauze, approved by an Inspector, of a maximum mesh of one-sixteenth part of an inch; and every ventilative or other opening shall be covered with similar gauze.
- (e) Every external door of the shop shall be kept closed, except when in use for the purpose of ingress thereto or egress therefrom.

(f) For the purposes of ventilation, an opening, protected by close-fitting wire or gauze approved by an Inspector, other than the street door and window, shall be provided either in the back or side wall; such means of ventilation shall be always in operation, shall have an effective area equal to not less than 2 per cent. of the floor space of the said shop; and

(g) Where water under pressure is available, or where it can be reasonably made available, the shop shall be provided with a lavatory basin, protected by a screen, with water laid on thereto. Where water under pressure is not available, other provision approved by an Inspector shall be made for the supply of clean water.

8. In every case in which any person resides on the premises attached to a butcher's shop, a separate entrance shall be provided to those premises.

9. No person shall use, or permit to be used, any butcher's shop for domestic purposes, or as a sleeping apartment, or for any purpose incompatible with the cleanliness and good sanitary condition of the shop and of the fittings and instruments used therein, or of the meat exposed therein, nor shall any sleeping room open directly therefrom.

10. The yard attached to every butcher's shop shall, except where an Inspector certifies that it is impracticable for it to be done, be provided by the occupier thereof with water supplied by stand-pipe, or otherwise, delivered over a gully-trap communicating with a properly laid and ventilated drain carrying the water to a sewer or to a distance of at least 100 feet from the yard.

11. The occupier of every butcher's shop shall provide, to the satisfaction of an Inspector, sufficient facilities for the cleansing of all fittings, instruments and conveyors used therein.

12. The occupier of every butcher's shop shall provide a water-closet for the use of persons employed in the shop.

13. A licensed meat vendor shall—

(a) keep clean, to the satisfaction of an Inspector, the floors, walls, ceilings, and fittings in his shop; and all instruments and appliances used therein;

(b) clean daily all waggons, carts, trollies, baskets, trays and containers of every kind used by him in connexion with his business;

(c) place, in a suitable covered receptacle protected from flies, all scrap meat, fat, offal and bones, not required for retail trade, and shall not mix them with other refuse, and shall remove them from the shop to the public abattoir at intervals sufficiently frequent as to ensure against putrefaction;

(d) store all meat, or minced meat, unless in the actual process of conveyance, out of the direct rays of the sun;

(e) insure that all utensils used in connexion with the sale of meat or minced meat shall be of such construction, substance, and in such condition, as will preclude any contamination of the meat;

(f) insure that every vehicle used for the transport of any meat shall be so constructed or so covered as to prevent access of flies and dust to the meat therein carried, and shall be kept clean and in repair to the satisfaction of an Inspector;

(g) consign all meat for transit by rail in vehicles or in packages so constructed as to exclude dust and protect the meat from flies;

(h) protect from rats, mice, cockroaches, flies, and all other insects, vermin or dust, and from any unwholesome substance or odour all meat or minced meat intended for sale and all ingredients used in the preparation or manufacture of meat or minced meat for sale; and

(i) shall provide clean towels for the use of his employees.

14. No person engaged in the manufacture, preparation, packing, storage, carriage, or delivery of any meat for sale shall—

(a) use for any other purpose any copper or other cooking apparatus used in connexion with the sale, or cooking of meat;

- (b) place or allow to stand upon any public footpath or pavement any meat or any package or other vessel or utensil used for the carriage of meat;
- (c) use for the carriage of meat any cart used for the carting of manure or for the carting of any substance likely to cause injury to meat;
- (d) convey, deliver, or dispense, or cause to be conveyed, delivered, or dispensed, any meat unless the meat whilst being conveyed, delivered, or dispensed is kept covered and enclosed so as to protect it from dust, flies, and other impurities;
- (e) use for storing meat any vessel, the substance, construction or condition of which is likely to contaminate meat or depreciate its nutritive value;
- (f) permit any meat to be placed, hung, exposed or protruded, either wholly or in part, beyond the line of the glass or gauze of the window of his shop;
- (g) sell or offer for sale, or have in his possession with intent to sell, any meat which has been blown or spouted;
- (h) use, for any purpose which would be likely to contaminate or injuriously affect the wholesomeness or cleanliness of the meat any vehicle, receptacle, articles, utensils, tools of trade, benches, fittings, machinery, or other appliances used for the manufacture, preparation, packing, storage, sale or carriage, or delivery for sale of any meat;
- (i) spit, or smoke, or chew tobacco in any place used for the manufacture or preparation of meat, or while so engaged;
- (j) carry on the footboard or any part of the exterior of any vehicle any meat which is intended for sale or delivery, unless it is contained in a box or a receptacle, or appliance so constructed as to prevent the meat from becoming contaminated by dust or flies, or affected by weather conditions;
- (k) pack any meat so that it can come into contact with any unclean material, or with any writing or printing on any material. Textiles which are likely to come into contact with meat shall be of clean white washable materials.

15.—(1.) Every person engaged in the manufacture, preparation, packing, storage, carriage or delivery of any meat for sale shall, when so engaged, keep his clothing and his body clean.

(2.) Every person so engaged shall, at all times when so engaged, wear overalls or apron of a washable material, and shall keep them clean to the satisfaction of an inspector.

16. No person who is suffering from any infectious disease, or has an infected sore or wound on the face or on either arm, or is wearing unclean or medicated bandages, shall engage in the manufacture, preparation, packing, storage, carriage, or delivery for sale of any meat, and an Inspector may require any person so engaged to present himself for examination before the Medical Officer of Health.

17. Any person who refuses or fails to present himself for examination when required so to do in pursuance of regulation 16 shall be guilty of an offence.

Penalty: Twenty-five pounds.

18. No person shall sell or have in his possession for sale any meat, minced meat, or prepared meat goods which are unwholesome or unfit for human food, or which contains preservative in excess of the amount permitted by these Regulations.

19.—(1.) A licensed meat vendor may manufacture, prepare, or sell minced meat or prepared meat goods.

(2.) Minced meat shall contain not less than seventy-five parts per centum of meat of the kind or kinds designated in any label attached to the outside of the package in which it is contained, not more than six parts per centum of starch, nor more than fourteen grains of saltpetre (potassium or sodium nitrate calculated as KNO_3) to the pound.

(3.) If minced meat, sausage meat, or saveloy sausage meat be sold enclosed in a skin of animal origin, the skin shall be deemed to be an integral portion of the meat.

(4.) The skins may be coloured with Bismarck brown or roseine.

(5.) The preservative substance known as sulphur dioxide (or sulphites, calculated as sulphur dioxide), not exceeding three and five-tenths grains to the pound, may be added to mince meat, sausage meat, or saveloy-sausage meat.

(6.) No person shall sell or have in his possession for sale any minced meat or any prepared meat goods unless he is a licensed meat vendor, or possess a Permit to sell Prepared Meat Goods issued by the Director-General.

20.—(1.) No person shall sell or have in his possession for sale any minced meat or prepared meat goods unless the meat from which these have been prepared has been derived from the carcase of an animal slaughtered in accordance with the provisions of the *Meat Ordinance* 1931 or unless the minced meat or the prepared meat goods have been obtained from a source approved by the Director-General.

(2.) An Inspector may for the purposes of these Regulations demand the production of invoices or other business documents, and if the licensed meat vendor or the holder of a Permit to sell Prepared Meat Goods fail upon such demand to produce the documents demanded he shall be guilty of an offence.

21.—(1.) No person shall use, or suffer to be used, any room or place for the boning, curing, canning, salting, mincing, or other similar process of preparation of meat or fat of animals for sale for human food, unless it be provided with a floor of tiles, cement, concrete-cement, brick, hardwood blocks laid truly in cement, or mineral asphalt, or some other material impervious to water, having a smooth surface, and graded and drained so that all liquids spilt on it may flow off without impediment. If any such floor be constructed of tiles, the joints between the tiles shall be of a material which is impervious to water. The floors shall at all times be kept in good repair, smooth, and free from cracks and inequalities.

(2.) No person shall use, or suffer to be used, any such floor as is referred to in the last preceding sub-regulation, unless it be free from accumulations of fat, dirt, grease or debris of meat. The floors shall be thoroughly cleansed at least once daily with the aid of hot water, and they shall at all times be kept in a state of reasonable cleanliness.

(3.) No person shall use, or suffer to be used, any room or place for the boning, curing, canning, salting, mincing, or other similar process of preparation of the meat or fat of animals for sale for human food, unless its internal walls are constructed of bricks, tiles, stone, cement, or other material impervious to water, and are at all times kept constantly clean, either by washing with water or by lime washing from time to time.

(4.) Notwithstanding anything contained in the last preceding sub-regulation, the walls may be constructed of wood, if the internal surfaces be covered, to a height of 6 feet from the floor, with smooth metal, solidly supported, and painted white, and if the portion of the walls above the metal be kept constantly clean, either by painting white and washing from time to time, or by lime washing from time to time when directed by an Inspector:

Provided that the ceiling and upper portion of the walls shall be constructed, to the satisfaction of an Inspector, in such a manner and of such materials as to offer the least possible opportunity for lodgment of dust, flies, or other insects.

(5.) No person shall use any room or place for the boning, curing, canning, salting, mincing, or other similar process of preparation of the meat or fat of animals for sale for human food, which is in direct communication with any sleeping apartment or cow-house, stable, urinal, privy, or water-closet.

22. The provisions of the Public Health (Sale of Foods and Drugs) Regulations shall apply to the sale of meat, minced meat, and prepared meat goods, except where they are inconsistent with these Regulations, in which case these Regulations shall prevail.

23. Any contravention of these Regulations shall be deemed to be an offence against these Regulations.

24. Any person who is guilty of any offence against these Regulations for which no other penalty is provided shall be liable to a penalty not exceeding Fifty pounds.

THE TERRITORY FOR THE SEAT OF GOVERNMENT. Form A.

DEPARTMENT OF HEALTH.

Public Health Ordinance 1928-1930.

APPLICATION FOR REGISTRATION AS A LICENSED MEAT VENDOR IN
THE TERRITORY FOR THE SEAT OF GOVERNMENT.

To the Director-General of Health, Canberra.

I hereby apply to be registered as a Licensed Meat Vendor in accordance
with the Schedule hereunder—

SCHEDULE

Name in full

Style or firm under which the business is conducted

Address

Description and situation of the butcher's shop, meat store, or meat-preparing
room and premises

I transmit herewith the sum of _____ being
Registration Fee for the ensuing year.

Date _____, 19

Signature of Applicant.

Form B.

THE TERRITORY FOR THE SEAT OF GOVERNMENT.

DEPARTMENT OF HEALTH.

Public Health Ordinance 1928-1930.

MEAT VENDOR'S LICENCE.

The person named hereunder

Name

Address

is licensed to sell meat in the Territory for the Seat of Government.

The Licence shall, subject to the Regulations, continue in force until

Date _____, 19

Director-General of Health.

Form C.

THE TERRITORY FOR THE SEAT OF GOVERNMENT.

DEPARTMENT OF HEALTH.

Public Health Ordinance 1928-1930.

APPLICATION FOR A PERMIT TO SELL PREPARED MEAT GOODS IN
THE TERRITORY FOR THE SEAT OF GOVERNMENT.

To the Director-General of Health, Canberra.

I hereby apply for a Permit to sell Prepared Meat Goods in accordance with
the Schedule hereunder—

SCHEDULE

Name in full

Style or firm under which the business is conducted

Address

Description and situation of the premises

Date _____, 19

Signature of Applicant.

Form D.

THE TERRITORY FOR THE SEAT OF GOVERNMENT.

DEPARTMENT OF HEALTH.

Public Health Ordinance 1928-1930.

PERMIT TO SELL PREPARED MEAT GOODS.

The person named hereunder—

Name

Address

has been issued with a Permit to sell Prepared Meat Goods in the Territory
for the Seat of Government.

This Permit shall, subject to the Regulations, continue in force until

Date _____, 19

Director-General of Health.