

(8.) In every bar, restaurant, dining-room, tea-room, refreshment stall or booth, and in every place where food or drink is sold, all drinking-vessels and other table appliances shall be thoroughly washed after use, and shall be kept clean; and no such vessel or appliance shall be deemed to be thoroughly washed unless all traces of food or foreign matter have been removed from it, and it has then been rinsed in clean hot water, or washed in some other approved manner. In this clause "hot water" means water of such temperature that all grease and fat is at once liquefied and removed from the surface of articles which are plunged therein.

FOR SECURING THE CLEANLINESS AND FREEDOM FROM CONTAMINATION OF BREAD AND PASTRY.

8. (1.) In this clause a bakehouse means any building or place in which bread, or pastry, or any article of food is baked or prepared for baking for sale for human consumption.

(2.) No person shall use any place or building as a bakehouse until he has obtained permission in writing from the local authority, subject to such conditions as to license as the local authority may by by-law prescribe, whether the place or building is registered as a factory in accordance with the Factories Act, 1921, or not. Application to the local authority for such permission shall be accompanied by plans of the place or building satisfactory to the local authority.

*Structure of Bakehouses.*

(3.) After the coming into force of this regulation no person shall erect a bakehouse, or alter any building for use as a bakehouse, otherwise than in accordance with the following provisions, that is to say:—

- (a.) The level of the basement floor on at least one side shall be at or above ground-level.
- (b.) Buildings shall be well constructed and in good repair, and as far as possible so made as to offer no harbourage for rats.
- (c.) The floors of every place in which food is stored, prepared, or baked shall be made with a smooth even surface, and if of wood the flooring-boards shall be not less than one and one-quarter inches in thickness, laid on a firm foundation, and tightly clamped together. The portion of the floor immediately in front of the oven shall be made of cement concrete finished smoothly with cement mortar, tiles, or other even and non-inflammable finish, for a distance of not less than six feet from the oven.
- (d.) The internal surface of the walls of every place in which food is stored, prepared, or baked shall be evenly constructed, as far as possible without crevices or ledges or places on which dust may lodge, and if of wood the boards shall be smoothly finished and fixed vertically. All wood-work shall be painted with at least two coats of white oil paint finished with a coat of enamel paint. Brick-work and concrete shall be finished with cement plaster trowelled to a smooth finish, or faced with glazed tiles or other smooth-surfaced material approved by the local authority.
- (e.) The ceiling, or, if there is no ceiling, then the internal surface of the roof of every room in which food is stored, prepared, or baked shall be lined with material having a smooth even surface capable of being painted or washed, and constructed as far as possible without crevices in which dust or dirt may lodge or accumulate.

(4.) No person shall use any place as a bakehouse otherwise than in accordance with the following provisions, that is to say:—

- (a.) No bakehouse shall be in direct communication with any sleeping-apartment or with any stable, pigsty, urinal, or privy.
- (b.) Every room and passage-way shall be adequately lighted and ventilated, and places in which flour is stored shall be provided with adjustable inlet-vents opening directly to the external air.
- (c.) The floors and the internal surfaces of the walls and roof or ceiling of every place in which food is stored or prepared or baked shall be so constructed as to be easily cleansed and offer as little lodgment for dirt and dust as possible.