- (e.) Every such room or place shall be lighted and ventilated in accordance with the by-laws of the local authority, or in the absence of such by-laws, to the satisfaction of an Inspector of Health.
- (f.) No such room or place shall be in direct communication with any sleeping-apartment or with any stable, pigsty, urinal, privy, or water-closet, or have in it any opening into any drain or sewer.
- (g.) Suitable drainage for the removal of waste water shall be provided, and all drains, sanitary appliances, and sanitary fittings shall be in accordance with the by-laws as to drainage and plumbing of the local authority, or, in the absence of such by-laws, then to the satisfaction of an Inspector of Health.
- (h.) Adequate provision shall be made by means of sinks and other sanitary fittings for the cleansing of appliances, and ablution-basins shall be provided for the use of persons employed in and about the premises. An adequate supply of cold and hot water shall be provided for use in such sinks, fittings, and ablution-basins.
- (i.) Every such room or place shall be so constructed and fitted as to exclude, so far as possible, rats and mice and flies.

(4.) The last preceding subclause shall not apply to premises which at the time of coming into force of this regulation are in use as a place for the boning, curing, canning, salting, mincing, or otherwise preparing meat or fat for sale, provided such premises comply with the regulations under the Sale of Food and Drugs Act, 1908, gazetted on the sixth day of March, 1913.

(5.) No person shall carry on the boning, curing, canning, salting, mincing, or other similar process of preparing meat or fat for sale for human food otherwise than in accordance with the following provisions, that is to say :---

- (a.) Every building used for such processes of preparing meat shall be properly constructed, adequately lighted and ventilated, and maintained in good repair.
- (b.) Every receptacle and appliance used in preparing the meat or fat shall be constructed of such material and in such manner as to be easily cleaned, and shall be kept clean.
- (c.) Provision shall be made for the protection of meat and fat intended for human food from rats, mice, dust, flies, and anything which is likely to cause contamination.
- (d.) The floor of every room or place or passage in premises used for the preparation of meat or fat shall be free from accumulations of fat, dirt, grease, or debris of meat. Such floors shall be thoroughly cleansed at least once each working-day, and they shall at all times be kept in a state of reasonable cleanliness.
- (e.) There shall be provided in connection with every room or place used for the preparation of meat or fat a suitable and sufficient covered metal receptacle or receptacles in which all waste or refuse matter shall be placed.
- (f.) No bones or waste matters of any kind shall remain for longer than twelve hours in any room or on any floor in or on which any process of preparation of meat or of fat for sale for human food is or usually is carried on.

Butchers' Shops and Fishmongers' Shops.

10. (1.) For the purpose of this regulation "meat" shall include butchers' meat, fresh fish, and poultry, but shall not include tinned meat, preserved meat such as hams and bacon, sausages, cooked meats, smoked fish, and salted fish.

(2.) No person shall use or permit or suffer to be used for the storage or offering for retail sale of meat any premises otherwise than with the permission in writing of the local authority, and subject to such conditions as to license as the local authority may by by-law prescribe.

(3.) No person shall use or permit or suffer to be used for storage or offering for retail sale of meat any premises erected or reconstructed after the coming into force of these regulations which do not comply with the following provisions, that is to say :--

(a.) The floor of every room or place in which meat is stored or sold, and of every passage connected thereto, shall be constructed of cement concrete, tiles, asphalt, or other nonabsorbent material with a smooth, even surface.