These amending Regulations, having regard to the inclusion of chewing compounds in the definition of "food" in the said Act, provide that the prohibition in the principal Order relating to mineral oil in food shall not apply in relation to chewing compounds which contain not more than 12·5 parts by weight of microcrystalline wax per 100 parts by weight of chewing compound and otherwise contain no mineral oil.

FOOD HYGIENE

1955 No. 1906

The Food Hygiene Regulations, 1955

Made - - - -	16*th December*, 1955
Laid before Parliament	21*st December*, 1955
Coming into Operation	1*st January*, 1956

The Minister of Agriculture, Fisheries and Food and the Minister of Health, acting jointly, in exercise of the powers conferred on them by sections 13 and 123 of the Food and Drugs Act, 1955(a), and of all other powers enabling them in that behalf, hereby make the following regulations, after consultation with such organisations as appear to them to be representative of interests substantially affected by the regulations and reference to the Food Hygiene Advisory Council under section 82 of the said Act:—

PART I

PRELIMINARY

Citation and commencement

1. These regulations may be cited as the Food Hygiene Regulations, 1955, and shall come into operation, save in so far as may be otherwise expressly provided by any provision thereof, on the first day of January, 1956.

Interpretation

2.—(1) In these regulations, unless the context otherwise requires—

"the Act" means the Food and Drugs Act, 1955;

"agricultural" has the same meaning as in the Town and Country Planning Act, 1947(b);

"business" includes the undertaking of a canteen, club, school, hospital or institution, whether carried on for profit or not, and any undertaking or activity carried on by a public or local authority;

"certificate of exemption", in relation to a food business, means a certificate for the time being in force in relation to the business for the purposes of regulation 31 of these regulations;

"container" includes any basket, pail, tray, package or receptacle of any kind, whether open or closed;

"contamination" includes contamination by odour; and "contaminated" shall be construed accordingly;

"equipment" includes apparatus, furnishings and utensils;

"fish" means uncooked fish (including cured or smoked fish), and includes uncooked whalemeat;

"food" means food intended for sale, or sold, for human consumption and includes drink, chewing gum and other products of a like nature

(a) 4 & 5 Eliz. 2. c. 16. (b) 10 & 11 Geo. 6. c. 51.

and use, and articles and substances used as ingredients in the preparation of food or drink or of such products, but does not include—

(*a*) milk, cream or separated milk, other than dried milk and condensed milk;

(*b*) water, live animals or birds;

(*c*) articles and substances used only as drugs; or

(*d*) any raw food which has to be subjected to a process of milling or refining for the purpose of rendering it in a state fit for human consumption;

"food business" has the meaning assigned to it in regulation 3 of these regulations;

"food premises" means any premises on or from which there is carried on any food business;

"food room" means any room (being, or being part of, any food premises) in which any person engages in the handling of food or in the cleaning of equipment for the purposes of a food business, but does not include—

(*a*) a room used as a sleeping place if the only handling of food which occurs in the room is in the course of serving food there to or at the request of any person occupying it as a sleeping place;

(*b*) a room communicating with a room used as a sleeping place if the only handling of food which occurs in the room is in the course of serving food there to or at the request of any person (not being a person carrying on a food business at the premises which include the room or a person employed by him) by whom the room is occupied as a sleeping place; or

(*c*) a day room in a hospital or in a home for the reception of aged or disabled persons;

"hospital" means any premises for the reception and treatment of persons suffering from illness or mental defectiveness, any maternity home, and any institution for the reception and treatment of persons during convalescence or of persons requiring mental rehabilitation;

"local authority" means—

(*a*) as respects the City of London, the Common Council, and as respects a metropolitan borough, the council thereof;

(*b*) as respects the Inner Temple and the Middle Temple, the respective overseers thereof;

(*c*) as respects any other borough and any urban district or rural district, the council of the borough or district;

"meat" means the flesh (including edible offal and fat) of cattle, swine, sheep, deer, horses and goats which is sold or intended for sale for human consumption, and includes bacon and ham but does not include any other such flesh which has been cooked or otherwise prepared for sale; and "horse" includes ass and mule;

"open food" means food not contained in a container of such materials, and so closed, as to exclude all risk of contamination;

"premises" means a building or part of a building and any forecourt, yard or place of storage used in connection with a building;

"preparation" in relation to food includes manufacture and any form of treatment; and "prepared" shall be construed accordingly;

"sanitary convenience" means a water closet, urinal, earth closet, privy or similar convenience;

"soil drain" means any pipe which receives soil matter or which receives waste from any sanitary convenience;

"stall" includes any stand, marquee, tent or mobile canteen, and any vehicle, whether moveable or not.

(2) A person shall be deemed for the purposes of these regulations to engage in the handling of food if for the purpose of a food business he carries out or assists in the carrying out of any process or operation in the sale of food or in the preparation, transport, storage, packaging, wrapping, exposure for sale, service or delivery of food.

(3) For the purposes of these regulations the supply of food otherwise than by sale, at, in or from any place where food is supplied in the course of a business, shall be deemed to be a sale of that food, and references to purchasing and purchasers shall be construed accordingly; and where in connection with any business in the course of which food is supplied the place where food is served to the customers is different from the place where the food is consumed, both those places shall be deemed to be places in which food is sold.

(4) In determining for the purposes of these regulations whether any matter involves a risk of contamination to any food, regard shall be had to the extent to which contamination in the respect in question is immaterial because of—

(*a*) the nature of the food; or

(*b*) the manner in which the food is packed; or

(*c*) any process to which the food is to be subjected before sale to the consumer, being a process to which food of that nature is normally so subjected.

(5) The Interpretation Act, 1889(**a**), shall apply to the interpretation of these regulations as it applies to the interpretation of an Act of Parliament.

Interpretation of "food business"

3.—(1) In these regulations, unless the context otherwise requires, the expression "food business" means, subject to the succeeding provisions of this regulation, any trade or business for the purposes of which any person engages in the handling of food.

(2) The said expression does not include any agricultural activity or (except so far as the handling of food may be involved in the course of a retail business or in the course of supplying food for immediate consumption) so much of any trade or business as consists of the handling of food at, in or upon—

(*a*) any dock, wharf, public warehouse or cold store; or

(*b*) (except for the purposes of part VI of these regulations) any premises or place occupied by a carrier of goods for the purposes of his trade or business as such a carrier; or

(*c*) any slaughterhouse; or

(*d*) any premises or place occupied by a wholesaler of raw vegetables and used exclusively for the purposes of his trade or business as such a wholesaler; or

(*e*) any premises which—

(i) are used exclusively for the storage of food manufactured and packed by the occupier thereof; and

(**a**) 52 & 53 Vict. c. 63.

(ii) are situated outside the curtilage of the premises used for the manufacture or packing of that food; and

(iii) are not used for the storage of any open food.

Enforcement

4. Each local authority shall enforce and execute the provisions of these regulations in their district.

PART II

GENERAL REQUIREMENTS

Food business not to be carried on at unsanitary premises, etc.

5. No food business shall be carried on in or at any unsanitary premises, stall or place, or in or at any premises, stall or place the use of which because of the situation, construction or condition thereof exposes food to the risk of contamination.

Cleanliness of equipment, etc.

6.—(1) Articles or equipment with which food comes into contact, or is liable to come into contact, in the course of a food business shall be kept clean and shall be so constructed, be of such materials and be kept in such good order, repair and condition as to—

(*a*) enable them to be thoroughly cleaned;

(*b*) prevent so far as is reasonably practicable any matter being absorbed by them; and

(*c*) prevent so far as is reasonably practicable any risk of contamination of the food.

(2) Without prejudice to the provisions of the preceding paragraph, all containers (including returnable containers) intended for containing food in the course of a food business, whether or not they come into contact, or are liable to come into contact, with food, shall so far as is reasonably practicable be protected and kept free from contamination.

(3) Paragraph (1) of this regulation, in so far as it relates to the construction of articles or equipment, shall come into operation on the first day of July, 1956.

Restriction on preparation and packing of food in or about domestic premises

7.—(1) A person carrying on a food business shall not for the purposes of that business give out any food or arrange for or permit the giving out of any food for preparation or packing by another person for reward on or about any domestic premises other than those of the person carrying on the business.

(2) This regulation shall come into operation on the first day of July, 1956.

PART III

REQUIREMENTS RELATING TO PERSONS ENGAGED IN THE HANDLING OF FOOD

Food to be protected from risk of contamination

8. A person who engages in the handling of food shall while so engaged take all such steps as may be reasonably necessary to protect the food from risk of contamination, and in particular (without prejudice to the generality of the foregoing)—

(*a*) shall not so place the food, or permit it to be so placed, as to involve any risk of contamination;

(*b*) shall not in or about any forecourt, yard, market or stall place any food lower than eighteen inches from the ground unless it is adequately protected by other means from risk of contamination ;

(*c*) shall comply with the requirements of the next three following regulations.

Personal cleanliness

9. A person who engages in the handling of food shall while so engaged—

(*a*) keep as clean as may be reasonably practicable all parts of his person which may be liable to come into contact with the food ;

(*b*) keep as clean as may be reasonably practicable all parts of his clothing, overclothing or overalls which may be liable to come into contact with the food ;

(*c*) keep any open cut or abrasion on any exposed part of his person covered with a suitable waterproof dressing ;

(*d*) refrain from spitting ;

(*e*) refrain from the use of tobacco (including snuff) while he is handling any open food or is in any food room in which there is open food.

Carrying of food and wrapping, etc., of open food

10. A person who engages in the handling of food shall not while so engaged—

(*a*) carry any food in a vehicle or container along with any article from which there is a risk of contamination of the food, or with any live animal or live poultry, without taking all such precautions as are reasonably practicable to avoid risk of contamination, and in particular (without prejudice to the generality of the foregoing) shall not allow any live animal or live poultry to come into contact with meat or fish ;

(*b*) use for wrapping or containing any open food any paper or other wrapping material or container which is not clean or which is liable to contaminate the food ; and, in particular (without prejudice to the generality of the foregoing) shall not allow any printed material, other than printed material designed exclusively for wrapping or containing food, to come into contact with any food other than uncooked vegetables.

Persons suffering from certain infections

11.—(1) Subject to the provisions of this regulation, as soon as any person engaged in the handling of food becomes aware that he is suffering from, or is the carrier of, typhoid fever, paratyphoid fever or any other salmonella infection, or dysentery, or any staphylococcal infection likely to cause food poisoning, he shall forthwith give notice of the fact—

(*a*) to the occupier of the food premises, if he is engaged in the handling of food at or from food premises ;

(*b*) to the owner of the food business, if he is engaged in the handling of food otherwise than at or from food premises ;

and the occupier or owner, as the case may be, shall, immediately after receipt of the notice, notify the medical officer of health of the district in which the said premises or business are situated to the same effect.

(2) When the person referred to in paragraph (1) of this regulation is himself the occupier of the food premises or the owner of the food business as the case may be, he shall give the notice immediately to the medical officer of health of the district in which the said premises or business are situated.

PART IV

REQUIREMENTS RELATING TO FOOD PREMISES

Soil drainage systems

12.—(1) No fresh air intake of any ventilation pipe included in the soil drainage system of food premises shall be situated in a food room.

(2) Every inlet into any such system situated in any such room shall be trapped.

Cisterns for supplying water to food rooms

13. No cistern for the supply of water to a food room shall supply a sanitary convenience otherwise than through an efficient flushing cistern or some other flushing apparatus equally efficient and suitable for the prevention of contamination of water supplies.

Sanitary conveniences

14.—(1) Every sanitary convenience situated in or upon any food premises—

(*a*) shall be kept clean and in efficient order ;

(*b*) shall be so placed that no offensive odours therefrom can penetrate into any food room.

(2) Any room or other place which contains a sanitary convenience shall be suitably and sufficiently lighted and ventilated.

(3) No room which contains a sanitary convenience shall be used as a food room.

(4) No food room which communicates directly with a room or other place which contains a sanitary convenience shall be used—

(*a*) for the handling of open food, or

(*b*) for the cleaning of equipment for use in any food business in the course of which open food is handled.

(5) There shall be affixed and maintained in a prominent and suitable position near every sanitary convenience situated in or upon any food premises (being a convenience provided for the use of persons employed in the handling of food on or about the premises) a clearly legible notice requesting users to wash their hands after using the convenience.

Water supply to be provided

15.—(1) Subject to the provisions of any certificate of exemption, a supply of water sufficient in quantity to enable these regulations to be complied with shall be provided and maintained in all food premises.

(2) Any supply of water provided for the said purposes shall—

(*a*) be clean and wholesome ;

(*b*) be constant, if the provision of a constant supply is reasonably practicable and is in accordance with good practice in premises used for business of a similar class.

(3) This regulation shall come into operation on the first day of July, 1956.

Wash hand basins to be provided

16.—(1) Subject to the provisions of any certificate of exemption, in all food premises suitable and sufficient wash hand basins for the use of all persons engaged in the handling of food on or about those premises shall be provided and maintained in a position conveniently accessible to such persons.

(2) Subject as aforesaid, there shall be provided and maintained for every such wash hand basin an adequate supply either of hot and cold water or of hot water at a suitably controlled temperature:

Provided that a supply of cold water shall be sufficient at food premises in which no open food is handled.

(3) At or near every wash hand basin available for the use of such persons as are mentioned in paragraph 1 of this regulation there shall be provided and maintained for the use of the persons engaged in the handling of food on or about the food premises adequate supplies of soap or other suitable detergent, nailbrushes and clean towels or other suitable drying facilities, which shall be used only for securing the personal cleanliness of such persons.

(4) All wash hand basins so available shall be kept clean and any traps and connections thereof shall be kept clean and in efficient working order.

(5) Paragraphs (1) and (2) of this regulation shall come into operation on the first day of July, 1956.

First-aid materials to be provided

17. Suitable and sufficient bandages, dressings and antiseptic for first-aid treatment shall be provided and maintained in all food premises, in a readily accessible position, for the use of persons engaged in the handling of food on or about those premises.

Accommodation for clothing, etc.

18.—(1) Except where adequate provision is made elsewhere than in a food room, suitable and sufficient cupboard or locker accommodation shall, subject to the provisions of any certificate of exemption, be provided and maintained in all food premises, other than food premises in which no open food is handled, for the clothing and footwear not worn during working hours of all persons engaged in the handling of food on or about those premises.

(2) This regulation shall come into operation on the first day of July, 1956.

Facilities for washing food and equipment

19.—(1) Subject to the provisions of this regulation—

(*a*) there shall be provided and maintained in all food premises suitable and sufficient sinks or other facilities (not being wash hand basins available as mentioned in paragraph (3) of regulation 16 of these regulations) for washing food and equipment used in the food business;

(*b*) there shall be provided and maintained for every such sink or other facility an adequate supply either of hot and cold water or of hot water at a suitably controlled temperature, except that a supply of cold water shall be sufficient for any sink or other facility not used for any other purpose than the washing of fish, tripe, animal casings, fruit or vegetables;

(*c*) all sinks and other facilities available for the said purposes shall be kept clean and in efficient working order;

(*d*) there shall be provided and maintained for use at all such sinks and other facilities—

(i) adequate supplies of soap or other suitable detergent and of clean cloths; or

(ii) other adequate and suitable cleaning and drying facilities.

(2) Nothing in paragraph (1) of this regulation shall apply in relation to food premises in which no open food is handled.

(3) Sub-paragraphs (*a*) and (*b*) of paragraph (1) of this regulation shall come into operation on the first day of July, 1956, and shall have effect subject to any certificate of exemption.

Lighting of food rooms

20. Suitable and sufficient means of lighting shall be provided in every food room and every such room shall be suitably and sufficiently lighted.

Ventilation of food rooms

21. Except in the case of a humidity-controlled or temperature-controlled chamber, suitable and sufficient means of ventilation shall be provided in every food room, and suitable and sufficient ventilation shall be maintained there.

Food room not to be, or communicate with, a sleeping place

22.—(1) No food room shall be used as a sleeping place; and no sleeping place shall be used as a food room.

(2) Subject to the provisions of any certificate of exemption, no food room which communicates directly with a sleeping place shall be used for the handling of open food.

(3) Paragraph (2) of this regulation shall come into operation on the first day of July, 1956.

Cleanliness and repair, etc., of food rooms

23.—(1) The walls, floors, doors, windows, ceiling, woodwork and all other parts of the structure of every food room shall be kept clean and shall be kept in such good order, repair and condition as to—

(*a*) enable them to be effectively cleaned; and

(*b*) prevent, so far as is reasonably practicable, any risk of infestation by rats, mice and insects and the entry of birds.

(2) Where at any time after the coming into operation of these regulations any works affecting the structure of a food room, other than mere removal of part of the structure, are executed the structure affected by such works shall after completion of the works be such as to—

(*a*) enable it to be effectively cleaned; and

(*b*) prevent, so far as is reasonably practicable, any risk of infestation by rats, mice and insects and the entry of birds.

Accumulation of refuse, etc.

24. No refuse or filth, whether solid or liquid, shall be deposited or allowed to accumulate in a food room except so far as may be unavoidable for the proper carrying on of the trade or business.

Temperature at which certain foods to be kept

25.—(1) The provisions of this regulation apply to all food consisting of meat (including game and poultry) fish, gravy or imitation cream, or prepared from or containing any of those substances or any egg or milk, but do not apply—

(*a*) to bread, biscuits, cake or pastry by reason only of the use of egg or milk as an ingredient thereof introduced prior to baking; or

(*b*) to ice-cream to which the provisions of any regulations with respect to the heat treatment of ice-cream in force under section 4 of the Act apply.

In this paragraph "egg" includes dried egg, and "milk" includes separated or skimmed milk, dried milk, condensed milk and cream.

(2) Food which is brought into any food premises on or from which is carried on a food business consisting wholly or partly of the supply of food for immediate consumption shall, unless exposed for sale, without any avoidable delay after arrival either be brought to a temperature of not less than 145°F. or, unless it is already at a temperature below 50°F. be brought to a temperature below 50°F.

(3) Food which has been cooked or partly cooked on any such food premises and food such as is mentioned in paragraph (2) of this regulation shall, unless exposed for sale, either be kept at a temperature of not less than 145°F. until it is served for immediate consumption or, if the temperature is brought or allowed to fall to less than 145°F., be cooled to a temperature below 50°F. under hygienic conditions as quickly as is reasonably practicable and thereafter kept at such a temperature until it is served or reheated for service:

Provided that for the purposes of this paragraph food shall be deemed not to have fallen below a temperature of 145°F. or to have risen above a temperature of 50°F. by reason only of its temperature having so fallen or risen during transit from one part of the food premises to another, if on reaching that other part it is restored as quickly as is reasonably practicable to a temperature of not less than 145°F. or not more than 50°F. as the case may be.

(4) This regulation shall come into operation on the first day of July, 1956.

PART V

REQUIREMENTS RELATING TO STALLS

General requirements as to stalls

26.—(1) Every stall at or from which there is carried on any food business—

(*a*) shall bear conspicuously the name and address of the person carrying on the business;

(*b*) shall be kept clean and in such good order, repair and condition as to enable it to be effectively cleaned; and

(*c*) shall be provided with suitable and sufficient means of lighting and shall be suitably and sufficiently lighted.

(2) No such stall shall be used as a sleeping place.

Covering of certain stalls, and receptacles for waste

27.—(1) Every stall at or from which meat or fish is sold or exposed for sale for human consumption—

(*a*) shall (if not in an enclosed and covered market place) be suitably covered over and be screened at the sides and back thereof in such a manner as to prevent any mud, filth or other contaminating substance from being deposited upon any meat or fish thereon;

(*b*) shall be provided with a sufficient number of suitable covered receptacles for waste trimmings, refuse and rubbish.

(2) Any such receptacle shall be constructed of impervious materials or shall be replaced as often as may be necessary to prevent the accumulation of obnoxious matter, and shall be kept apart from any meat or fish intended for sale.

(3) Every person engaged in the handling of meat or fish at or from any such stall shall place all waste trimmings, refuse and rubbish in the receptacles provided therefor.

(4) In this regulation the expression "meat" includes game and poultry.

Supply of water for stalls

28.—(1) Subject to the provisions of this regulation, there shall be provided and maintained for use in connection with every food business which is carried on from a stall which consists wholly or partly of the supply of open food for immediate consumption—

(*a*) an adequate supply of clean and wholesome water, being a supply either of hot and cold water or of hot water at a suitably controlled temperature;

(*b*) adequate supplies of soap or other suitable detergent, nail-brushes and clean towels or other suitable drying facilities, which shall be used only for securing the personal cleanliness of persons working at or about the food business;

(*c*) suitable and sufficient sinks or other facilities for washing food and equipment used in the food business, such sinks and other facilities to be kept clean and in efficient working order and to be provided with adequate supplies of soap or other suitable detergent and of clean cloths or other suitable cleaning or drying facilities.

(2) Nothing in this regulation shall apply in relation to any food business carried on as aforesaid and consisting exclusively of the preparation and supply of roast chestnuts or hot potatoes.

(3) This regulation shall come into operation on the first day of July, 1956.

PART VI

REQUIREMENTS RELATING TO THE TRANSPORT AND CARRYING OF MEAT

Transport of meat

29.—(1) The following provisions shall apply as respects all vehicles used in the course of a food business for the transport of meat, being meat which is open food, that is to say—

(*a*) except in the case of a closed van, the vehicle shall be covered by canvas or other washable material supported on frames or poles so as to enclose completely that part of the vehicle in which meat is placed and so far as is reasonably practicable the cover shall not be allowed to come into contact with the meat;

(*b*) the floor shall be impervious or fitted with moveable duckboards used in such a manner as to prevent the meat or its wrappings from touching the floor of the vehicle;

(*c*) any receptacle or duckboard in or on which the meat is placed and such parts of any slings, implements or other equipment used for the loading or unloading of the meat as come into contact with the meat or its wrappings shall be kept clean and in a proper state of repair;

(*d*) every such vehicle shall be provided with a sufficient number of suitable receptacles to contain separately all offal (other than offal that has not been detached from the carcase) transported in the vehicle, which receptacles shall be constructed of impervious materials, kept clean and kept in such good order repair and condition as to enable them to be thoroughly cleaned;

(*e*) no offal shall be transported in any such vehicle except in the separate receptacles provided therefor:

Provided that sub-paragraphs (*a*) and (*b*) of this paragraph shall not apply in relation to the transport of meat on isolated occasions in the course

of the business of a carrier if the meat is adequately protected by suitable material from the risk of contamination.

(2) This regulation shall come into operation on the first day of July, 1956.

Persons carrying meat to wear overall etc.

30. Every person who in the course of a food business carries meat, being meat which is open food, otherwise than in the course of distribution by a retailer to his customers, shall while so engaged wear a clean and washable overall and, if the meat is liable to come into contact with his neck or head, a clean and washable head covering:

Provided that this regulation shall not apply in relation to the transport of meat by railway undertakers in the course of their business as such, or in relation to the transport of meat in the course of the business of a carrier (other than a railway undertaker) in which the vehicle used for the transport of the meat is not ordinarily used for the transport of meat, if in either case the person carrying the meat takes all such other precautions as are reasonably practicable to prevent the meat coming into contact with any exposed part of his person or with any clothing other than an overall.

PART VII

ADMINISTRATIVE PROVISIONS

Exemption of premises from certain requirements

31.—(1) While there is in force in relation to any food premises a certificate of the local authority whose duty it is to enforce these regulations in relation to those premises to the effect that compliance with any of the provisions of these regulations specified in paragraph (6) of this regulation cannot be reasonably required with respect to those premises or any activities carried on therein, those premises shall be exempt from the provisions mentioned in the certificate.

(2) Such a certificate shall not be granted by a local authority with respect to any food premises unless the authority are satisfied that by reason of restricted accommodation or other special circumstances affecting the premises it is reasonable that such a certificate should be in force with respect thereto.

(3) Any such certificate shall be withdrawn by the authority if at any time they cease to be satisfied as aforesaid.

(4) If the occupier of any food premises is aggrieved by the refusal or withdrawal of such a certificate he may appeal to a court of summary jurisdiction and that court may make such order concerning the certificate as appears to the court, having regard to the matters with respect to which the authority are required to be satisfied as aforesaid, to be just and equitable.

(5) Section 120 of the Act (which relates to the right to carry on business while an appeal is pending) shall have effect for the purposes of these regulations as if the reference therein to refusing or revoking a licence included a reference to refusing or withdrawing a certificate granted for the purpose of these regulations.

(6) The provisions of these regulations referred to in paragraph (1) of this regulation are regulation 15, paragraphs (1) and (2) of regulation 16, regulation 18, sub-paragraphs (*a*) and (*b*) of paragraph (1) of regulation 19 and paragraph (2) of regulation 22.

Offences

32.—(1) If the occupier of any food premises fails to comply with the requirements of these regulations with respect to the structure of or provision of fixtures at or in the food premises he shall be guilty of an offence against these regulations.

(2) If the occupier of any food premises, the owner of any vehicle used for the transport of meat or the owner of any food business carried on at or from a stall fails to comply with the requirements of these regulations as to the provision of any equipment (including cloths, towels, or other drying facilities and soap or other detergents) at, on or about the food premises, vehicle or stall, as the case may be, he shall be guilty of an offence against these regulations.

(3) If any person engaged in the handling of food fails to comply with any provision of these regulations, other than a provision referred to in either of the last two foregoing paragraphs, or if the occupier of any food premises, or the owner of any food business carried on at or from a stall, or any other person for the time being having the control or management of a food business fails to take all reasonable steps to secure compliance therewith by any person employed by him or under his control, he shall be guilty of an offence against these regulations.

Penalties

33. Any person guilty of an offence against these regulations shall be liable to a fine not exceeding one hundred pounds or to imprisonment for a term not exceeding three months, or to both, and, in the case of a continuing offence, to a further fine not exceeding five pounds for each day during which the offence continues after conviction.

Contravention due to default of some other person

34. Section 113 of the Act (which relates to a contravention due to some person other than the person charged) shall have effect for the purposes of these regulations as if references therein to that Act were references to these regulations.

Revocation

35. Regulations 19, 20 and 21 of the Public Health (Meat) Regulations, 1924(**a**), are hereby revoked, without prejudice to anything duly done or suffered thereunder.

In Witness whereof the official seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed this sixteenth day of December, nineteen hundred and fifty-five.

(L.S.) *D. Heathcoat Amory,*
Minister of Agriculture, Fisheries and Food.

Given under the official seal of the Minister of Health this sixteenth day of December, nineteen hundred and fifty-five.

(L.S.) *Iain Macleod,*
Minister of Health.

(a) S.R. & O. 1924/1432 (Rev. VIII, p. 68: 1924, p. 1546).

EXPLANATORY NOTE

(This Note is not part of the Order, but is intended to indicate its general purport.)

These regulations take the place of section 13 of the Food and Drugs Act, 1938 (which is repealed by the Food and Drugs Amendment Act, 1954), and add a number of new provisions in respect of the hygienic handling of food and the construction and maintenance of premises, stalls, vehicles, etc., where food is handled. They do not apply to slaughterhouses and cold stores or to a number of other types of premises (e.g. dock premises, warehouses, carriers' premises), except in so far as activities such as staff canteens or retail shops, etc. may be carried on there. They also replace regulations 19, 20 and 21 of the Public Health (Meat) Regulations, 1924, in respect of the transport and carrying of meat.

The regulations lay down requirements in respect of (i) the cleanliness of food premises and stalls etc. and of apparatus and equipment, (ii) the hygienic handling of food, (iii) the cleanliness of persons engaged in the handling of food and of their clothing, and the action to be taken where they suffer from, or are carriers of, certain infections, (iv) the construction of food premises, the repair and maintenance of food premises, stalls, vehicles, etc., and the facilities to be provided, and (v) the temperature at which certain foods that are particularly liable to transmit disease are to be kept in food premises.

They prescribe the higher maximum penalties provided for in section 106 of the Food and Drugs Act, 1955. The operation of certain of the regulations which may require alterations to premises or substantial changes in existing practices is made subject to a delay of 6 months and local authorities (who are the enforcing authorities) are empowered to give certificates of exemption from the requirements of certain regulations if through special circumstances compliance with the provisions concerned cannot reasonably be required. There is an appeal to a court of summary jurisdiction against the refusal or withdrawal of a certificate.

LABELLING

1955 No. 1900

The Labelling of Food (Amendment) Regulations, 1955

Made - - - -	*16th December,* 1955
Laid before Parliament	*21st December,* 1955
Coming into Operation	*1st January,* 1956

The Minister of Agriculture, Fisheries and Food and the Minister of Health acting jointly, in exercise of the powers conferred upon them by sections 7 and 123 of the Food and Drugs Act, 1955(a), and of all other powers them enabling in that behalf, having consulted with such organisations as appear to them to be representative of interests substantially affected by these Regulations and having referred a draft of these Regulations to the Food Hygiene Advisory Council in accordance with section 82 of the said Act, hereby make the following Regulations :—

1. These Regulations may be cited as the Labelling of Food (Amendment) Regulations, 1955, and shall come into operation on the first day of January, 1956:

(a) 4 & 5 Eliz. 2. c. 16.