

BY-LAW NUMBER 900 .

BEING A BY-LAW to amend the Bread By-law of the City of North Bay being By-law Number 889.

WHEREAS the Board of Health of the City of North Bay has recommended certain regulations to be incorporated in Bread By-law of the City of North Bay being By-law Number 889.

IT IS HEREBY ENACTED BY THE MUNICIPAL COUNCIL OF THE CITY OF NORTH BAY AS FOLLOWS:

1. THE regulations hereinafter set out shall be and are hereby incorporated as part of said By-law Number 889 and shall be effective for the proper regulating and governing of the Sale of Bread in the City of North Bay.

(a) The word "Bakery" as hereinafter used shall be interpreted to mean any dwelling, room, or place used for producing, mixing, compounding or baking, for human consumption, bread, biscuits, pies, cakes, crackers, buns or any food products of which flour or meal is the principal ingredient.

Provided, however, that these regulations do not apply to restaurants and private kitchen or pantries where the aforesaid food products are mixed and baked for consumption in said restaurant or private home only.

Any person desiring to operate or maintain a bakery in the City of North Bay must first make an application in writing to the Medical Officer of Health giving the name of such person in full and the street and number. The Medical Officer of Health shall forthwith cause such premises to be thoroughly inspected and if they shall have complied with the requirements, the Medical Officer of Health shall recommend to the Council of the City of North Bay that a license be granted.

All licenses shall be posted in a conspicuous place upon the premises for which they are granted. The word "person" as used in these regulations shall be considered to mean and include person, firm, society, association, corporation or individual.

1. Whenever any basement or cellar or portion thereof used for any purpose in these regulations provided for shall not be supplied with sufficient natural light or ventilation or both as herein required, the Medical Officer of Health shall require the person operating the same within, not more than thirty days, to instal such light or ventilation or both therein as shall comply with the provisions of these regulations.

If such person shall fail, neglect or refuse to comply with such notice within the time herein specified, the Medical officer of Health shall forthwith close such premises until such orders be fully complied with.

2. It shall be unlawful for any person maintaining or operating any bakery, restaurant, kitchen, candy kitchen or confectionery within the City of North Bay to permit any disagreeable or obnoxious odours to escape therefrom so as to be in any way objectionable to any citizen. In connection with all such places a duct or shaft of sufficient size to carry off all odours, gases or fumes above the roof of any contiguous or adjacent building must be constructed and, if necessary, a

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proper fan or ventilating mechanism satisfactory to the Medical Officer of Health, to be connected to such duct so as to accelerate the removal of such odours, fumes or gases. If such person shall fail or neglect or refuse to comply with such requirements within the time specified, the Medical Officer of Health shall forthwith close said premises until such order be fully complied with.

3. The floor of every place used as a bakery if below the street level shall be constructed of concrete, cement, asphalt or other non-absorbable material, or of tile laid in cement. If above the street line, the floor may be of hardwood with tight joints or may be of any non-absorbable material as above provided. Angles where the floor and wall join shall be made and maintained so as to be rat-proof.

4. Every bakery shall be kept free from flies and the doors, windows and other openings of every such bakery shall from the First of May to the first day of December in each and every year be fitted with self closing wire screen doors and wire window screens.

5. The side walls and ceilings shall be well and smoothly plastered, tiled or sheeted with metal or wood, and shall be kept at all times in good repair. All walls and ceilings shall be kept well painted with white paint, or if lime washed or kalsomined, the lime or kalsomine to be renewed at least every twelve months, and the wood work kept at all times absolutely clean as required by the Department of Health.

6. Every such bakery shall be provided with adequate drainage facilities, including well ventilated sanitary conveniences, the same to comply with the plumbing regulations of the City of North Bay.

7. No person shall sleep or live in any bakery or in the room where flour or meal used in connection therewith. If any sleeping places are located on the same floor as the bakery, they shall be well ventilated, dry, sanitary, and must not communicate directly with the bakery.

8. Domestic animals shall not be permitted in any bakery or place where flour or meal is stored in connection therewith.

9. All workmen and employees while engaged in the manufacture or handling of bakery products in a bakery shall be provided with slippers or shoes and a suit of washable material made of white, which shall be used for that purpose only. These garments must at all times be absolutely clean.

10. Cuspidors of non-absorbable material must be provided and shall be cleaned at least once every twenty-four hours. No employee or other person shall expectorate on the floors or within any bakery or place where food products of such bakery are stored excepting into the receptacle provided for the same.

11. No person who has any communicable disease or any communicable skin disease shall work in any bakery, and no owner, manager or person in charge of any bakery shall knowingly require, permit or suffer such a person to be employed in his bakery. No person shall be permitted to work in any bakery in whose home or in whose dwelling there exists any communicable disease nor shall he be permitted to return to work

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until after the quarantine is raised from his dwelling, and all employees having any such disease must report to the Medical Officer of Health and employees to present themselves for medical examination in January and May of each year.

12. All rooms for the storage of flour or meal for use in connection with any bakery shall be dry and ventilated and so arranged that the shelves, cupboards, trays, etc. can be easily removed and cleaned.

13. If the floor of any such bakery or room is below the adjacent street level, no material or products shall be stored nearer to such floor than one foot.

14. Every bakery or place where food or food products are stored shall be kept clean at all times and free from rats, mice or vermin.

15. No bakery shall be located over or under or within 25 feet of any place or building, where horses or cows are housed or maintained or where the process and carrying on of any offensive trade which may omit any foul odours is conducted.

16. Working rooms shall be at least 9'0" high and shall be supplied with windows sufficient in number and size to supply sufficient light and air. The windows to be so they can be opened for supply of air.

All persons handling materials from which food is prepared must wash their hands and arms with warm water and soap before beginning work and after using toilet or lavatory.

17. The vehicles from which biscuits, bread or other bakery products are delivered or sold shall be kept at all times in a clean and sanitary condition, and all vehicles, boxes, baskets or other receptacles in which any of the aforesaid products are conveyed through the streets shall be closely covered in such a way and manner that will protect them from any pollution or contamination.

18. No person employed as driver or deliverer of any bakery products shall carry any such articles in his hands or on his arms unless all such articles are wrapped in paper or material so as to protect them from contact with any dirt or dust.

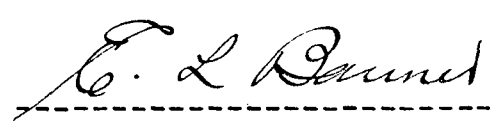
All bread to be delivered in baskets.

A copy of these regulations shall be kept conspicuously in each bakehouse.

Read a first time in Open Council this 19th day of November, 1928.

Read a second time in Open Council this 4th day of December, 1928.

Passed in Open Council this 4th day of December, A. D. 1928.



M A Y O R



C L E R K