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[1969

HEALTH ACT, 1911-1968.

### THE CITY OF PERTH HEALTH BY-LAW.

WHEREAS under the provisions of the Health Act, 1911-1968 a Local Authority may make By-laws: Now, therefore, the Council of the City of Perth, being the Local Authority for the City of Perth, doth hereby make the following by-law:—

#### PART 1.—REPEAL AND INTERPRETATION.

1. All by-laws heretofore made by the Council under the Act are hereby repealed.

2. In this by-law, unless the context otherwise indicates, the following terms have the meanings set against them respectively:—

“Act” means the Health Act, 1911-1968.

“Adequate supply of water” means a flow of water of not less than one gallon per minute from a tap or similar fitting.

“Bake-house” includes a bake-house in which any bread, pastry, cakes or similar food is baked or cooked for sale.

“Chief Inspector” means the Inspector appointed by the Council to the office of Chief Health Inspector and includes any Acting Chief Health Inspector.

“Council” means the Council of the City of Perth.

“District” means the municipal district of the City of Perth and includes any area placed under the jurisdiction of the Council pursuant to Section 22 of the Act.

“Inspector” means an Inspector appointed by the Council under the Act and includes an Acting or Assistant Inspector so appointed.

“Medical Officer” means the Medical Officer appointed by the Council under the Act and includes an Acting Medical Officer so appointed.

“Metropolitan Water Supply Sewerage and Drainage Act” means the Metropolitan Water Supply Sewerage and Drainage Act, 1909-1967, and any amendments thereof and the by-laws and regulations made thereunder.

“Town Clerk” means the Town Clerk of the City of Perth and includes an Acting Town Clerk.

3. Whenever in these by-laws the installation of any sewerage fixtures or fittings is called for, all such fixtures and fittings (which shall include bath, basin, troughs, copper, sinks and other sanitary conveniences required by these by-laws) shall be installed in accordance with the requirements of the Metropolitan Water Supply Sewerage and Drainage Act and no person shall use or permit to be used any bath, basin, trough, copper, sink or other sanitary convenience unless a certificate has been issued by the Metropolitan Water Supply Sewerage and Drainage Board that the same has been thus installed.

## PART 2.—SANITARY AND GENERAL.

## Division 1—Closets and Urinals.

1. This Division is subject to any contrary directions given in any case by the Minister for Water Supply Sewerage and Drainage under the City of Perth Sanitation Act, 1945.

2. (1) The owner of every house shall provide a water closet or water closets therein to such number and of such construction as required by this clause.

(2) (a) Where it is necessary or likely to be necessary to provide for the requirements of not more than fifteen persons in a house at least one water closet shall be installed therein.

(b) Where the number of such persons is more than fifteen but not more than ninety an additional water closet for every fifteen or part thereof shall be installed.

(c) Where the number of such persons exceeds ninety an additional water closet for every twenty or part thereof over ninety shall be installed.

Provided that where it is necessary to provide toilet accommodation for male persons a urinal or urinal space of at least twenty inches may be installed in lieu of a water closet but at all times there shall be at least as many water closets as urinals for use by male persons.

(3) In multi-storey buildings toilet accommodation shall be provided on at least alternate floors.

(4) Except in a private dwelling house no water closets shall be provided for use in common by both sexes.

(5) All water closets installed pursuant to this clause shall be screened to ensure privacy and the entrance to a water closet or urinal set aside for use by one sex shall not be less than twelve feet from an entrance to that set aside for use by the opposite sex.

3. No person shall construct or maintain or permit any person to use a urinal unless it complies with the following conditions:—

(a) The walls shall be composed of or faced with impervious material.

(b) The floor shall be finished so as to be impervious, and shall have a fall of not less than one in thirty to a drain constructed on one side of such floor; such drain shall be composed of impervious material and shall discharge through a trapped gully connected by a glazed earthenware pipe of sufficient size to a sewer or if there be no sewer to a soak well of not less than three feet in diameter and four feet in depth constructed in accordance with the requirements of clause 21 (3) (b) of this Part.

(c) It shall be provided with a water supply connected to a flushing cistern installed in compliance with the requirements of the Metropolitan Water Supply Sewerage and Drainage Act.

**Earth  
closets.**

4. No person shall erect or place any earth closet within twenty feet of any dwelling or place of business or within fifty feet of any premises where food is manufactured, prepared, packed or kept for sale unless with the written permission of the Chief Inspector.

5. (1) When any persons are temporarily engaged on works at any place the occupier of such place and the employer of such persons shall provide a privy for their use.

(2) The privy provided in accordance with subclause (1) of this clause shall—

- (a) be installed in a position approved by an Inspector;
- (b) contain a bore hole of not less than six inches nor more than eight inches in diameter sunk to a depth of not less than four feet nor more than eight feet measured from the underside of the floor of the privy;
- (c) be enclosed on all sides by walls constructed of durable impervious material and of a height of not less than six feet six inches;
- (d) be roofed with durable impervious material;
- (e) have a made floor the area of which is not less than nine square feet;
- (f) be adequately ventilated;
- (g) be fitted with a hinged door so hung that, when closed, there is a space of at least six inches above and below it;
- (h) be fitted with a panstead of a type approved for use in bore hole privies by the Commissioner of Public Health and in respect of which a certificate of registration has been issued in accordance with the provisions of the Health Act (Sewerage, Drainage and Underground Water Supply) Regulations, 1959, as amended from time to time.

(3) Every person whose duty it is to provide a privy pursuant to this clause shall—

- (a) keep and maintain it at all times in a thorough state of repair and in a clean condition;
- (b) on completion of the works thoroughly cleanse the privy, remove the same from the place at which it was erected and fill the bore hole with clean earth;
- (c) resite the privy if required to do so by an Inspector in whose opinion a change of position has become necessary.

6. Every occupier of any premises whereon there is a permanent earth closet shall cause to be kept therein a sufficient supply of deodorant, and means for using the same, and shall cause all night-soil or other matter which may be deposited in the pan of such closet to be covered and deodorised with a sufficient quantity thereof to prevent flies having direct contact with the contents therein.

7. No person shall prevent or attempt to prevent any person who is resident or employed in a house from using any sanitary convenience provided for the use of such resident or employee respectively.

8. (1) If any house or public place or private place is not provided with sanitary conveniences to the number deemed necessary by the Council and constructed and equipped in accordance with this by-law the Council may by notice require the owner and/or occupier of such premises to provide such sanitary conveniences.

Provision of  
sanitary con-  
veniences.

(2) At the expiration of any period limited by the notice mentioned in the last preceding subclause the provision of sanitary conveniences to the number mentioned in such notice shall be deemed to be prescribed in respect of such premises by this by-law.

(3) The Council may by notice require the owner or occupier of any house, public place, or private place, to remove therefrom any sanitary convenience constructed or equipped otherwise than in accordance with this by-law, and such owner or occupier shall forthwith comply with such notice.

9. The owner and occupier of every place on which there is a closet or urinal shall cause the entrance to such closet or urinal to be adequately screened from public view.

Public  
sanitary con-  
veniences.

10. (1) No person shall foul any portion of a public sanitary convenience.

(2) No person shall stand upon any portion of a public sanitary convenience other than the floor.

(3) The occupier of premises where a public sanitary convenience is provided shall provide therein adequate electric lighting constantly from sunset for so long as the convenience remains open to the public.

(4) No person shall write upon or otherwise deface any portion of the structure or fittings of any public sanitary convenience.

(5) Every person using a public sanitary convenience shall completely adjust his clothing before leaving such convenience.

(6) Every person using a public sanitary convenience provided by the Council shall pay such charge as may from time to time be levied by the Council for the use thereof.

11. The owner and occupier of every public building, hotel, lodging house and apartment house, shall provide in every water closet, earth closet and urinal therein or appurtenant thereto adequate electric lighting for persons using such closet or urinal.

12. Every water closet and urinal shall be installed in accordance with the requirements of the Metropolitan Water Supply Sewerage and Drainage Act and shall have an adequate supply of water laid on thereto.

#### Division 2.—Bathrooms, Laundries and Kitchens.

Bathrooms.

13. (1) No person shall erect, rebuild, maintain or use any dwelling house without providing for the same a bathroom adequately lined and ceiled and equipped with—

(i) a wash hand basin; and

(ii) a shower recess of a minimum size of three feet long and two feet six inches wide; and/or

(iii) a bath with a minimum effective length of four feet six inches.

(2) Such bathroom shall have a floor area of not less than thirty square feet with a minimum width of five feet. The floor shall be of concrete not less than three inches in thickness, properly surfaced, with an even fall to a floor waste.

(3) An adequate supply of water shall be laid on to all fixtures in the bathroom.

14. (1) No person shall erect, rebuild, maintain or use any dwelling house without providing for the same a laundry properly enclosed and roofed, with a concrete floor not less than three inches in thickness, properly surfaced, with an even fall to a floor waste, and having a floor area of not less than fifty square feet and not being a room in which food is stored, prepared, served or consumed, and which is fitted with the following facilities:—

Laundries.

(a) In the case of single occupancy dwellings—

- (i) one pair of wash troughs and one copper properly supported and enclosed; or
- (ii) a mechanical washing machine and one wash trough or sink having a capacity of not less than eight gallons;
- (iii) where a washing machine is not provided with apparatus for heating water to be used therein, a hot water system shall be provided;
- (iv) where the hot water system is of the storage type it shall have a capacity of not less than twice the capacity of the washing machine;
- (v) where the hot water system is of the continuous flow type, it shall deliver hot water to the washing machine at a rate of not less than one half-gallon per minute;
- (vi) all wash troughs and sinks shall be properly supported.

(2) Where laundry facilities are provided in accordance with clause 14 (1) (a) (i) and if they are situated in a building adjacent to a kitchen or room where food is stored or consumed they shall be separated therefrom by a wall extending from the floor to the roof or the ceiling.

Where an opening permitting communication between the laundry and kitchen or room where food is stored or consumed is provided the opening shall be not more than two feet eight inches wide, and it shall be provided with a door which when closed, shall completely fill the opening.

(3) Where laundry facilities are provided in accordance with clause 14 (1) (a) (ii) and if they are situated in a building adjacent to the kitchen, they shall be separated therefrom by a wall which shall be at least six feet high.

Where an opening permitting communication between the kitchen and laundry is provided, the opening shall not extend for more than half the width of the room and it shall not be less than two feet six inches wide and not more than four feet wide.

(4) The waste water from every washing machine shall be discharged to a properly trapped drain inlet and disposed of in a manner permitted by clause 21 of this Part.

(5) A hot water system shall not be deemed to be in good working order for the purpose of this clause unless it is capable of constantly delivering an adequate supply of water at a temperature of not less than one hundred and seventy degrees Fahrenheit.

(6) Every copper, wash trough and sink shall have an adequate supply of water laid on thereto.

15. No person shall wash or permit to be washed any clothing or bedding, and no person shall keep or permit to be kept any soiled clothing or bedding in any kitchen or other place where any food is kept.

Sinks.

16. No person shall erect, rebuild, maintain or use any dwelling house without providing for the same a sink. Such sink shall be installed in the kitchen of the dwelling and shall be at least fourteen inches long twelve inches wide and six inches deep and shall have an adequate supply of water laid on thereto.

Cooking facilities.

17. (a) No person shall erect, rebuild, maintain or use any dwelling house without providing for the same a kitchen constructed in accordance with the Council's Building By-laws and equipped with either an electric, wood, gas, coal, coke, kerosene or other fuel burning stove fitted with an oven and at all times kept in good order and repair and fit for use. The oven capacity of the stove shall not be less than one-sixth of a cubic foot per person usually accommodated in such house with a minimum capacity of one cubic foot.

(b) No cooking facilities shall be installed or used in any room other than a kitchen.

(c) All such stoves shall be installed in accordance with the Council's Building By-laws.

#### Division 3.—Maintenance of Sanitary Conveniences and Fittings.

18. (1) The occupier of any premises whereon there is any sanitary convenience or sanitary fitting shall—

(a) maintain the same in repair and in a clean condition;

(b) whenever required by an Inspector efficiently disinfect and cleanse the same.

(2) The owner of any premises whereon there is any sanitary convenience or sanitary fitting shall—

(a) maintain the same in repair;

(b) maintain an adequate supply of water thereto.

#### Division 4.—Liquid Refuse.

19. In this Division "liquid refuse" includes all domestic and trade liquid wastes and washings from windows, vehicles and animal and poultry pens.

20. (1) No person shall deposit any liquid refuse on any street or on the surface of any land whether in his own occupation or in the occupation of any other person.

(2) No occupier of any premises shall deposit or cause or permit to be deposited any liquid refuse on any street or on the surface of any land whether in his own occupation or in the occupation of any other person.

21. (1) The owner of premises shall make provision for the disposal of all liquid refuse produced thereon by one of the methods prescribed in subclause (3) of this clause and shall at all times maintain the apparatus so installed in good working order and condition.

(2) The occupier of premises shall cause all liquid refuse produced thereon to be disposed of by one of the methods prescribed in subclause (3) of this clause and shall at all times maintain the apparatus used for such disposal in a clean condition.

(3) Liquid refuse shall be disposed of by one of the following methods:—

(a) By discharging it into the sewerage system of the Metropolitan Water Supply Sewerage and Drainage Board.

(b) By discharging it into a soak well or French drain system installed in accordance with the following conditions:—

- (i) A sketch plan in duplicate showing the design, situation and construction of all fittings, fixtures, waste pipes, traps, ventilators, drains, soak wells and/or leach drains and/or French drains, shall be submitted to and approved in writing by the Chief Inspector. One copy of the plan shall be retained by the Council.
- (ii) The installations shall be effected only by a water supply and sanitary plumber, duly licensed under the Metropolitan Water Supply Sewerage and Drainage Act.
- (iii) All fixtures, fittings and materials used shall be tested and branded and installed in compliance with the requirements of the Metropolitan Water Supply Sewerage and Drainage Act.
- (iv) The soak well shall be at least four feet in diameter and five feet deep from the invert of the inlet pipe. It shall be lined with bricks laid with open joints, the top two courses to be built in cement mortar and shall be provided with a two inch concrete cover in sections with rebated joints. The cover shall be reinforced with six gauge six inch by six inch wire mesh known as No. 666 A.R.C. or 606 A.S.A. 84. There shall be at least twelve inches of soil above the lid of the soak well.

When there is a house with more than one soak well the earthenware drain from the house gully shall connect with only one of such wells, and the connection between the well into which the house connection discharges and subsequent wells shall be by means of a long square with the inlet and outlet pipes at a height of not less than three feet from the bottom of the respective wells.

The soak well and all fittings connected thereto shall at all times be maintained in good order and condition and when required by the Council any soak well shall be emptied, cleansed and disinfected in such manner within such time as may be specified in the requisition.

- (v) The French drain shall be not less than forty feet in length, two feet in width and with a depth of two feet. It shall be constructed of agricultural drain pipes of not less than four inches internal diameter laid in a straight line with open joints and completely surrounded with not less than nine inches of broken blue metal of not more than three inch gauge and not less than two inch gauge. The surface of the drain shall be covered with gravel or earth.

No French drain shall be situated closer than twelve feet from any dwelling or closer than twenty feet from any window or door of a dwelling.

The French drain and all fittings connected thereto shall at all times be maintained in good order and condition and when required by the Council any French drain shall be emptied, cleansed and disinfected in such manner and within such time as may be specified in the requisition.

- (vi) The installation shall be vented by a four inch diameter, eighteen feet high, ventilator, at the head of the drain.
- (vii) All underground and enclosed work shall be left open until inspected and approved by an Inspector.
- (viii) No person shall use or permit to be used any system installed under the provisions of this subclause unless there is in force therefor a certificate in accordance with Schedule "A" from the Chief Inspector.

- (ix) No substantial alteration in the quality or quantity of liquid discharged into a soak well, leach drain, or French drain system shall be made without the approval in writing of the Chief Inspector.
  - (x) No soak well shall be placed less than ten feet from an existing building or less than seven feet from the boundary of an adjoining lot unless with the joint written permission of the Chief Inspector and the Building Surveyor of the Council.
- (c) By discharging it into a leach drain installed in accordance with the following conditions:—
- (i) A sketch plan in duplicate of the proposed leach drain showing details of construction, dimensions, levels, situation and connections to be made shall be submitted to and approved in writing by the Chief Inspector before construction is commenced.
  - (ii) One copy of the approved plan shall be retained by the Council
  - (iii) The drain shall be not less than two feet wide and two feet deep.
  - (iv) The drain shall be at least thirty feet long when connected to a combined septic tank-liquid waste disposal system and not less than twenty feet long in other cases.
  - (v) The drain shall be constructed of good quality bricks laid with open joints, and having the two top courses set in cement mortar, or of precast cement segments complying with the standard for blocks, Class B, S.A.A. Int. 306 (Housing specification (Interim Series)).
  - (vi) The bed of the drain shall have a fall of one in two hundred away from the inlet pipe.
  - (vii) A concrete slab shall be fitted into the bed beneath the inlet pipe to prevent scouring of the bed.
  - (viii) Bridging pieces shall be placed between the walls of the drain at not more than six feet centres. The bridging pieces shall have apertures equal to at least fifteen per cent. of their surface area and be so positioned as to allow the free passage of liquids.
  - (ix) If the walls of the drain are constructed of bricks, the bridging pieces shall extend to within three inches of the top of the drain.
  - (x) The drain shall be fitted with a cover constructed of concrete slabs measuring two feet nine inches by two feet by two inches thick and having rebated edges. The slabs shall be grouted and sealed with weak cement mortar if the final earth cover of the drain is less than one foot deep.
  - (xi) The drain shall not be situated less than twelve feet from any dwelling nor less than twenty feet from any window or door of any dwelling.
- (d) By discharging it into a septic tank installed pursuant to and in accordance with a permit issued under the Bacteriolytic Treatment of Sewage Regulations, 1958, and to which all drains necessary for the disposal of liquid wastes have been connected.
- (e) By discharging it in any other lawful manner.

22. No person shall collect, remove or dispose of the contents of any apparatus for the bacteriolytic treatment of sewage, and soak well or any leach drain within the City of Perth unless he has first obtained the written approval of the Council.

23. On any person making application to the Council pursuant to Clause 22 of this Part the Council may grant such approval subject to the imposition of conditions relating to—

- (a) the time at which such contents may be collected, removed or disposed of;
- (b) the method by which such contents may be collected, removed or disposed of;
- (c) the route to be followed by any vehicle or vehicles used in the collection, removal or disposal of such contents;
- (d) the place or places at which such contents may be disposed of.

24. Any conditions imposed by the Council pursuant to clause 22 of this Part shall be specified in the written approval of the Council.

25. The Council may from time to time vary conditions imposed by it pursuant to clause 22 of this Part provided that written notice of any such variation shall be given to any person affected thereby.

26. Any person to whom approval has been given by the Council pursuant to clause 22 of this Part shall at least twenty-four hours before collecting, removing or disposing of such contents notify the Chief Health Inspector of his intention so to do.

#### Division 5—Waste Food and Refuse.

27. In this Division "rubbish" does not include waste food or liquid refuse (as defined in Division 4 of this Part) and waste food does not include liquid refuse.

28. Every occupier of premises within the whole of the district shall— **Rubbish.**

- (a) not, unless he is authorised by the Council so to do, remove any house and trade refuse from the premises; and
- (b) pay to the Council, for the removal, the prescribed charge.

29. (1) The occupier of every house or premises shall cause the same to be provided with at least one receptacle for the temporary deposit of rubbish, and also such further similar receptacles to the number required by notice in writing from an Inspector. Such receptacles shall be to a design approved by the Chief Inspector and shall be constructed of galvanised iron or other non-absorbent or non-corrosive material, and be provided with a closely fitting lid, and shall have a capacity not greater than three cubic feet.

(2) The Council may on the written application of an occupier permit him to provide receptacles of any type different from that prescribed in subclause (1) of this clause during such period and upon such terms and conditions as the Council may in any case determine.

(3) No person shall place or cause or permit to be placed any liquid refuse or unwrapped waste food in a receptacle provided under this clause.

**Waste  
Food.**

30. (1) The occupier of every house or premises shall cause the same to be provided with as many receptacles for the temporary deposit of waste food as may be required by notice in writing from an Inspector. Each of such receptacles shall be constructed of metal and must be waterproof, free from rust and rough or torn edges and must be provided with a metal lid and a handle on top. Such lid shall have an internal diameter one inch greater than the external diameter of the receptacle and shall have a rim three inches deep.

(2) The Chief Inspector may on the written application of an occupier permit him to provide receptacles of a type different from that prescribed in subclause (1) of this clause during such period and upon such terms and conditions as the Chief Inspector may in any case determine.

(3) No person shall place or cause or permit to be placed any liquid refuse in a receptacle provided under this clause.

31. When any house or premises is or are occupied by two or more tenants the owner thereof shall when so directed by the Council provide therefor the receptacles for the deposit of rubbish and waste food prescribed by clauses 29 and 30 of this Part or any such less number of such receptacles as may be directed by the Council.

**Fish offal.**

32. (1) If the occupier of any house or premises carries on there the business of a fishmonger or a fish shop he shall cause the same to be provided with as many receptacles for the temporary deposit of fish offal as may be required by notice in writing from an Inspector in addition to any receptacles provided under clause 30 of this Part.

(2) Subject to subclause (2) of clause 30 such receptacles shall be constructed as prescribed in subclause (1) of clause 30 of this Part.

(3) When any receptacle for fish offal is required to be provided under this clause no person shall place or cause or permit to be placed any fish offal in a receptacle provided under clause 30 of this Part.

(4) No person shall place or cause or permit to be placed any liquid refuse in a receptacle provided under this clause.

33. The occupier of every house and premises shall cause all rubbish, waste food and fish offal therefrom to be placed in the proper receptacles therefor, and shall maintain such receptacles in a clean condition and in good repair, and shall whenever required by an Inspector, properly cleanse and disinfect every such receptacle.

34. Every occupier shall cause any such receptacle to be covered with its lid at all times except when the lid is removed for placing rubbish, waste food or fish offal within the receptacle, and at such time the lid shall be immediately replaced. Every such receptacle shall be emptied once weekly or so much more frequently as an Inspector may direct. Such receptacle shall be kept in such a place as an Inspector may direct.

35. No person shall place or cause or permit to be placed in any street any receptacle referred to in this Division unless directed so to do by an Inspector.

**Deposit of  
refuse.**

36. (1) No person shall deposit or cause or permit to be deposited any filth, dirt, ashes, garden refuse, waste material, waste food, liquid waste, sludge, offensive matter, cinders, wood or metal shavings, sawdust, trade waste, rubbish or refuse of any kind whatsoever in or about any street or upon any land except upon such land as is specially set apart for such purpose under the provisions of the Act.

Provided that the Council may by written approval permit ashes, cinders, sawdust, wood or metal shavings to be deposited on land specified in such approval not being land set apart for such purpose under the provisions of the Act.

(2) No person shall deposit rubbish or any material or thing referred to in subclause (1) of this clause, on land set apart for the purpose under the provisions of the Act, except at such place on the land as may be directed by the person in charge thereof and if no such person is in attendance at such place as may be directed by a notice erected on the land.

(3) No person shall set fire to any rubbish or material or thing referred to in subclause (1) of this clause and deposited on land set apart for the purpose under the provisions of the Act unless the same is in a properly constructed incinerator.

37. (1) No person shall remove any rubbish or material or thing referred to in subclause (1) of clause 36 from any land set apart for the purpose of depositing the same under the provisions of the Act without the written permission of the Council.

(2) Every person who obtains such permission from the Council shall comply with any condition imposed by the Council and set out in such permission.

38. No person, unless authorised in writing in that behalf by the Council, shall remove any house or trade refuse, waste food or other rubbish from any premises.

39. No person shall use for the transport of butchers' or slaughter-house wastes any vehicle used for the transport of food or drugs or any thing intended to be used for the packing or handling of food or drugs.

Butchers' wastes.

40. (1) No person shall transport any butchers' or slaughter-house wastes otherwise than by a mechanically propelled vehicle fitted with either—

(a) a compartment complying with the following specifications:—

- (i) it shall comprise a floor and four walls all made of sheet steel and the walls being not less than three feet high;
- (ii) all joints shall be soldered, welded or brazed and made watertight;
- (iii) loading doors, if any, shall be at the rear or on the left side of the vehicle only and shall be tight fitting;
- (iv) it shall be completely covered by a tarpaulin carried over the walls and secured to the outside thereof at least one foot from the top; or

(b) a metal bin with a tight fitting lid.

(2) No such wastes shall be transported except in the compartment or bin referred to in the last preceding subclause.

(3) No person shall transport any such wastes unless the vehicle and its fittings are in good order.

(4) Any person transporting any such wastes shall cause the vehicle and its fittings and all accessories used in connection therewith to be thoroughly cleaned at the conclusion of each day's work.

(5) No person shall load, transport, or unload any such wastes so as to cause a nuisance.

#### Division 6—Nuisances.

41. No person shall use or keep for the purpose of use as manure any nightsoil or urine.

42. (1) No person shall transport, deposit, use or store offal or blood for the purpose of being used as manure unless it has been sterilised by steam and properly dried.

(2) No person shall store any bone, blood or meat meal, bone dust or any other material in a manner which is likely to be offensive, without the written approval of the Council.

43. (1) No person shall remove or transport any waste food or liquid refuse which is offensive, or other offensive matter, between the hours of 8 a.m. and 8 p.m.

(2) No person shall remove or transport any waste food, liquid refuse or other offensive matter unless such waste food, liquid refuse or offensive matter be carried in water-tight metal barrels or tanks securely covered to prevent the escape of any of the contents thereof, or the emission of any offensive odour therefrom.

(3) Every person using any tank or barrel or vehicle in the removal or transport of any waste food, liquid refuse or other offensive matter shall keep such tank, barrel or vehicle used for carriage or removal of any such matter as aforesaid in a thoroughly clean condition and in good repair.

(4) The driver of any vehicle used in the transport of waste food, liquid refuse or other offensive matter shall immediately thoroughly clean up any waste food, liquid refuse or offensive matter dropped or spilt by him during the removal or carriage.

44. Any person who contracts to or removes regularly any waste food, liquid refuse or other offensive matter from any house or premises, shall when required by an Inspector, remove any drum, barrel or tank which is offensive, leaking or in want of repair, together with the contents, and replace such receptacle with a sound clean drum, barrel or tank.

45. No driver of any vehicle used in the transport of nightsoil, urine, liquid wastes, waste food or offensive matter shall loiter therewith in any street or public place.

46. No person shall spit or expectorate on any made footpath in any street or public place, or on any building to which the public have access, or on any approach thereto, or on any railway carriage, motor car, omnibus or other public conveyance.

47. Any person using or storing rags or other material in marine stores, flock, bedding or furniture manufactories shall keep or store the same so as not to be a nuisance, or injurious or dangerous to health, and shall, whenever required so to do by an Inspector disinfect any such rags or other materials in such manner and at such place as is directed by an Inspector.

48 (1) The occupier of any place where artificial manure or fertiliser is stored in bulk for sale shall keep all artificial manure and fertiliser in a building of which the walls, floors and ceilings or undersides of the roof are constructed of durable and non-absorbent materials finished internally with a smooth surface and which building is free from damp and properly ventilated.

(2) Every such occupier shall take proper precautions to prevent the emission of dust or offensive effluvia from the building.

(3) Every such occupier shall cause all artificial manure despatched from his premises to be previously packed in such a manner as to prevent any nuisance arising therefrom during transit.

49. The occupier of any premises shall maintain the footways or pavements immediately adjacent to his premises in a clean condition.

50. The owner of any public vehicle shall maintain such vehicle at all times in a clean condition and free from vermin and insects and shall whenever required to do so by an Inspector thoroughly cleanse and disinfect such vehicle in the manner directed by such Inspector.

## Division 7—Keeping of Animals, etc.

51. No person shall keep any pig within the district except with the written approval of the Council.

52. In this Division—

“horse” includes ass and mule.

53. The occupier of any premises whereon a horse or cow is kept shall provide therefor a stable which shall comply with the following conditions:—

Stables.

- (a) It shall not be at any less distance than fifty feet (or such greater distance as the Council may in any special case direct) from any dwelling, public building, school, hospital, shop, office, factory or workshop, or at any less distance than sixty feet (or such greater distance as the Council may in any special case direct) from a milk room, milk store or from any premises used for the manufacture, preparation or storage of food.
- (b) When more than one horse or cow is kept the stable shall contain a proper separate stall or loose box therein for each horse or cow.
- (c) The minimum floor area of any stall or loose box in any stable shall be sixty-five square feet.
- (d) The walls shall be constructed of concrete, brick, stone, wood or other material approved by the Council.
- (e) The roof shall be constructed of some impervious material.
- (f) There shall be on all sides of the building between the wall and roof a clear space of at least six inches in height.
- (g) The upper surface of the floor shall be raised at least three inches above the surface of the surrounding ground and shall be constructed of granolithic cement, concrete, brick grouted with cement, or sleepers properly grouted with tar and sand. It shall have a fall of one in a hundred to a drain.
- (h) The drain shall empty to a trapped gully situated outside the stable, and such gully shall have a fine-meshed screen placed over its upper surface, and shall discharge in the manner provided in clause 21 of this Part.

54. No person shall keep in any stable a greater number of horses or cows than there are loose boxes or stalls in such stable.

55. The occupier of every stable in which any horse or cow is kept shall—

- (a) Provide in a position convenient to the stable a receptacle for manure, constructed of brick faced inside and outside with cement steel trowelled to a smooth surface, provided with a tight-fitting hinged cover, and with no part of the floor lower than the surface of the adjoining ground.
- (b) Keep the lid of the receptacle closed except when manure is being deposited or removed.
- (c) Cause the receptacle to be emptied at least once a week and as oftener as may be necessary to prevent it becoming offensive or a breeding place for flies.
- (d) Keep the receptacle so far as possible free from flies by spraying with a residual insecticide or other effective means.
- (e) Cause all manure produced on the premises to be collected daily and placed in the receptacle.
- (f) Maintain the stable in a clean condition and cleanse, wash and disinfect it when so directed by the Council.

- (g) Keep all parts of the stable so far as possible free from flies by spraying with a residual insecticide or other effective means
- (h) When so ordered by the Chief Inspector spray the stable, or such parts as may be directed, with a residual insecticide.

56. Neither the owner nor the occupier of any premises shall permit any horse, cow, sheep or goat which is loose thereon to approach within sixty feet (or such greater distance as the Council may in any special case direct) from any dwelling, public building, school, hospital, shop, office, factory or workshop, nor within sixty feet (or such greater distance as the Council may in any special case direct) from any milk room, milk store or any premises used for the manufacture, preparation or storage of food.

57. Neither the owner nor the occupier of any premises where any horse, cow, sheep or goat is kept shall permit any dust nuisance to neighbouring premises to arise therefrom.

58. The occupier of any yard, paddock or other place where any horse, cow, sheep or goat is kept shall provide, maintain and use therein a receptacle for manure in accordance with paragraphs (a) (b) (c) (d) and (e) of clause 55 of this Part.

Dead  
animals.

59. The occupier of any premises whereon there is a dead animal shall immediately apply to the Council to remove the same, or for permission to do so himself. When permission is granted to any person to remove a dead animal such removal shall be carried out to the satisfaction of the Chief Inspector.

60. The owner or person having the care of any animal that shall die or be killed on any premises, in any street, or on any public place, shall immediately apply to the Council to remove the same or for permission to do so himself. When permission is granted to any person to remove a dead animal such removal shall be carried out to the satisfaction of the Chief Inspector.

61. The owner or occupier of any premises in the district described in this clause shall not keep or permit to be kept on such premises any poultry or pigeons within that portion of the district bounded—

- (a) on the north by Vincent Street as far as Beaufort Street, Beaufort Street to Walcott Street and Walcott Street to the railway;
- (b) on the east by the railway to the Bunbury Bridge and thence by the Swan River;
- (c) on the south by Riverside Drive and Mounts Bay Road to its intersection with Winthrop Avenue;
- (d) on the west by Winthrop Avenue to Thomas Street, Thomas and Loftus Streets to Vincent Street.

62. Outside the area described in clause 61 of this Part the owner or occupier of any one lot of land shall not keep or permit to be kept thereon more than twelve pigeons or poultry and if both are kept the total number of pigeons and poultry shall not exceed twelve.

Provided that any person currently affiliated with The Pigeon Racing Federation of W.A., The Fancy and Utility Pigeon Club of W.A., and The Southern Districts Pigeon and Bantam Club may keep not more than one hundred pigeons on any one lot of land owned or occupied by him.

Provided further that this clause shall not apply to all those pieces of land being (firstly) portion of Swan Location 391 and being part of each of lots 4 and 5 on Plan 1007 and (secondly) portion of Perth Shire Locations 118, 120 and 121 and being part of the land on Diagram 1823 and being the whole of the land comprised in Certificate of Title Volume 1127, Folio 519.

63. Any person who keeps any poultry or permits any poultry to be kept shall ensure that—

- (a) no poultry is able to approach within fifty feet of any dwelling, dining room, kitchen, shop, public building, or premises where people are employed or where food is stored, prepared, manufactured or sold;
- (b) all poultry is kept in a properly constructed and securely fastened structure or enclosure;
- (c) such structure or enclosure is in a yard having an otherwise unobstructed area of at least one thousand five hundred square feet;
- (d) no poultry is able to approach within sixty feet of any street provided that the Council may reduce such distance in the case of land at the junction of two or more streets.

64. If any structure or enclosure is used for the keeping of poultry contrary to the provisions of clause 63 of this Part the owner and occupier thereof shall remove the same on being required so to do by the Council.

65. Any person who keeps any pigeons or doves or permits any pigeons or doves to be kept shall ensure that—

- (a) none are able to approach within fifty feet of any dwelling, dining room, kitchen, shop, public building or premises where people are employed or where food is stored, prepared, manufactured or sold;
- (b) all pigeons or doves are kept in a properly constructed pigeon loft or dove cote, provided that registered homing pigeons may be freed for exercise;
- (c) such pigeon loft or dove cote does not exceed twelve feet in height from the ground and is in a yard having an otherwise unobstructed area of at least one thousand five hundred square feet.

66. If any structure or enclosure is used for the keeping of pigeons or doves contrary to the provisions of clause 65 of this Part the owner and occupier thereof shall remove the same on being required so to do by the Council.

67. The occupier of any premises on which any animals or birds are kept—

- (a) shall keep such premises free from excrement, filth, food waste and all other matter likely to become offensive or injurious to health or to attract rats, vermin or insects;
- (b) shall when so directed by an Inspector, cleanse and disinfect such premises;
- (c) shall keep the premises so far as possible free from flies by spraying with a residual insecticide or other effective means.

68. (a) No person shall keep or cause or permit to be kept any animals or birds on any premises which are not effectively drained or of which the drainage flows to the walls or foundations of any building.

(b) The occupier of any premises where any animals or birds are kept shall when directed by the Council, pave, grade and drain the floors of all structures and the surface of the ground of all enclosures used for the keeping of animals or birds.

69. The owner or occupier of any premises wherein or whereon pigeons are in the habit of nesting or perching shall when ordered by the Council take adequate steps to prevent them continuing to do so.

Division 8—Drainage of Land and Buildings.

70. (a) No person shall hereafter erect any building upon any ground which does not provide for the foundations of the building being dry, sound and well drained.

(b) No person shall commence the construction of the foundations of any new building until the site upon which the building is to be erected is approved by the Council.

71. No person shall erect any dwelling house or use as a dwelling house any building existing upon land which is so situated as not to permit of being drained by gravitation into an existing drain or sewer, unless—

(a) Such land has been covered with clean earth to such depth that every part of the surface of such land is at least one foot above the nearest existing sewer, and unless such land is effectively drained.

(b) Ventilating openings are provided in each wall below the level of the floor joists, such ventilating openings to be in the proportion of one air brick (nine inches long by six inches high) for each ten feet length of wall, and such ventilating openings shall not connect with the air cavity in any wall.

(c) If required by the Council the surface of the land upon which the house is to be, or is erected, is covered with a layer of cement concrete or other specified material of such depth as may be directed.

(d) The underside of any part of the lowest wooden floor of any such building is not less than six inches above the surface of the land.

72. Every person who shall hereafter erect a building shall cause the intended site of such building to be properly and thoroughly drained, and cause any soakage or drainage from the adjoining sites or buildings to be completely diverted from the site of such new building.

73. (1) The owner of any house shall when required by the Council cause such houses to be provided with guttering, downpipes and drains sufficient to receive without overflowing all rain water flowing into them and for all rain water to be effectively disposed of and for that purpose shall—

(a) Cause such gutterings and downpipes to be fixed to the eaves of every roof of the house so that all rain water flowing from the roof shall be received by such guttering and downpipes.

(b) Not permit any rainwater from any downpipe to discharge on to any unpaved surface of land within five feet of any house.

(c) Connect all downpipes from any guttering so as to discharge into earthenware drains, which shall empty into a soak well, sewer or other suitable storm water scheme.

(d) All soak wells shall be at least six feet from any building and at least six feet from the boundary of the block.

(e) Not permit any rainwater from his premises to discharge on to or over any made footway or footpath of any street.

74. The owner and occupier of a house shall maintain all guttering, downpipes and drains on the premises clean and free from obstruction and so as to prevent the accumulation of water therein.

## Division 9.—Ventilation of Houses.

75. No occupier of any house shall permit any sleeping room in the house to be occupied by such a number of inmates that for every inmate over the age of ten years there is less than five hundred cubic feet of air space, and for every inmate under the age of ten years there is less than three hundred cubic feet of air space.

76 (a) The occupier of every house shall provide sufficient space for every person employed in such house. "Sufficient space" shall mean at least five hundred cubic feet for each such person employed during the hours of daylight, and six hundred cubic feet for each such person employed between sunset and the next succeeding sunrise.

(b) In calculating the total cubic space, deduction shall be made in respect of the space occupied with furniture, fittings and projections of the walls into the room.

(c) In calculating the available cubic space for each person, each room shall be considered separately and sufficient air space shall be allowed in each room for the maximum number of persons employed in such room at any one time.

(d) The provisions of this clause shall not apply to premises the cubic air space of which is specially provided for by Statute or by this or any other By-law.

77. (1) No person shall erect any house or occupy or permit any house to be occupied unless such house is properly ventilated.

(2) Subject to clause 78 of this Part a house shall be deemed properly ventilated if—

- (a) every part thereof is ventilated in the ratio of twenty-four square inches of outlet of unobstructed ventilating area to each one hundred square feet of floor area;
- (b) the underside of the ground floor (other than a concrete floor) is well ventilated by the insertion of air bricks below the floor level, and by openings in the sleeper walls to allow of efficient sub-floor ventilation throughout;
- (c) every basement room having a wooden floor other than a floor constructed of solid wood bedded on concrete has a sufficient space between the ground and the underside of the floor to admit of ventilation by means of air-flues formed in the walls, connected with air-bricks or otherwise above the ground level;
- (d) any other method of ventilation mechanical or otherwise; is provided to the satisfaction of the Council evidenced under the hand of the Town Clerk.

78. If in the opinion of the Council any house is not properly ventilated, the Council may by notice require the owner of such house to provide some different or additional method of ventilation and the owner shall comply with such notice.

79. The owner or occupier of every dwelling house shall maintain such dwelling house and any laundries, bathrooms, privies or other structures used in connection therewith in sound condition and fit for use, and in particular shall—

- (a) maintain all roofs, guttering and downpipes in sound weatherproof condition;
- (b) repair any foundations and walls, either external or internal, which are unsound by reason of fretting, cracking, dampness or other defect;
- (c) replace any missing, broken, decayed or ant-eaten timber in any verandah, roof, walls, steps, handrails, floors or their supports with material of sound merchantable quality;

- (d) make good any defective brick, stone, mortar or cement work;
- (e) repair or replace any flashings or ant stops which are missing or defective;
- (f) maintain all ventilators in good order and repair;
- (g) maintain all floors even in surface and free from cracks;
- (h) maintain all ceilings, internal wall finishes, skirtings, architraves and other fixtures and fittings complete and with smooth unbroken surfaces;
- (i) maintain all doors and windows in good working order and weatherproof condition;
- (j) retain all natural lighting free from any obstruction which would reduce the natural lighting below the ratio of one square foot of lighting to each ten square feet of floor area;
- (k) maintain all pipes, fittings and fixtures connected with water supply, drainage or sewerage so that they comply in all respects with the provisions of the Metropolitan Water Supply, Sewerage and Drainage Act; and
- (l) maintain all electric wiring and fittings in such state of repair and condition as shall comply in all respects with all of the requirements of the Fire Underwriters' Association of W.A. and of the State Electricity Commission of Western Australia.

Division 10—Water Supply, etc.

80. The owner of every house shall supply thereto a separate and independent water supply from the mains of the Metropolitan Water Supply, Sewerage and Drainage Board. Such supply shall at all times deliver an adequate supply of potable water to every tap in every bathroom, kitchen and laundry in such house.

81. The occupier of any premises, for which any part of the water supply is drawn from tanks, shall maintain the roof forming the catchment for such tanks, together with the guttering and down-pipes appurtenant to such roof, in a clean condition, and shall at least once in each year, during the months of April or May, thoroughly clean any tank, the water from which is used for human consumption.

He shall also, when ordered by an Inspector, empty, cleanse and disinfect any tank upon his premises, the water of which is used for human consumption.

Every such tank shall be fitted with a tight-fitting cover which shall not be removed at any time except for the purpose of cleaning, repairing or maintaining such tank.

82. No occupier of premises shall use or permit the use of the water of any well for human consumption unless such well—

- (a) is at least one hundred feet from any soak well or other possible source of pollution;
- (b) is covered with a tight-fitting cover without openings of any sort other than those essential for the insertion of a pump;
- (c) is lined with impervious material to a depth of six feet below the surface of the ground and such lining is carried up to a height of at least twelve inches above the surface of the ground adjacent to such well; and
- (d) the surface of the ground immediately adjacent to the well is covered with impervious material for a distance of at least two feet around such well in all directions.

83. No person shall deposit on or under any land any sewage or offensive matter or any other thing whatsoever which may pollute or render unfit for human consumption any well or other underground source of water, the water of which is used or intended for human consumption, and which is situated within one hundred feet of the place where the sewage, offensive matter or other material is deposited.

Division 11—Secondhand Furniture, Bedding and Clothing.

84. No person shall offer for sale any secondhand furniture, bedding or clothing which is filthy or verminous.

85. No dealer in secondhand furniture, bedding or clothing shall have on his premises any secondhand furniture, bedding or clothing which is filthy or verminous.

Division 12—Morgues.

86. (a) The annual fee for a license for a place for the temporary reception of the bodies of the dead, and for keeping such bodies for the purpose of view, examination, identification or other lawful purpose before burial or cremation, shall be \$2.00.

(b) Every licence shall expire on the thirtieth day of June next after the day of its issue.

Provided that no premises shall be licensed after the first day of July, 1968, unless provision has been made for the keeping of the bodies of the dead at a temperature not exceeding fifty degrees Fahrenheit.

(c) No such licence shall be granted in respect of any premises unless—

- (i) the walls thereof are constructed of stone or brickwork;
- (ii) the interior surface of all walls is covered with glazed tiles or is rendered impervious so as to be non-absorbent and washable;
- (iii) all floors are constructed of some impervious material, having a fall to an outlet discharging over a trapped gully;
- (iv) the premises are adequately ventilated by direct communication with the outer air.

(d) No such licence shall be granted in respect of any room the dimensions of which are less than ten feet by nine feet by nine feet in height.

Division 13—Mosquitoes.

87. The owner or occupier of any house or premises shall keep such house or premises free of water liable to breed mosquitoes.

88. The occupier of all premises where there are fountains, pools, ponds or excavations made for any purpose whatever which contain water, shall keep the same stocked with mosquito destroying fish, or covered with a film of petroleum oil or other larvicide.

89. The occupier of any premises shall keep the premises free of refuse likely to become the breeding place of mosquitoes.

90. The owner and occupier of any premises whereon there is any tank, well, cistern, vat or barrel shall keep the same protected with a mosquito-proof cover, and all openings other than the delivery exit screened with eighteen gauge wire mesh.

91. The occupier of any premises whereon water is kept in horse troughs, poultry drinking vessels or other receptacles, shall frequently change the water therein and keep the same clean and free from vegetable matter and slime.

92. The occupier and owner, when so required by the Council, shall cut down and remove any undergrowth or vegetation on his premises likely to harbour mosquitoes.

93. Any person cutting turfs or removing soil or other material from any land shall forthwith fill in with clean sound material and make level with the surrounding surface the excavation caused thereby, unless written permission to the contrary be obtained from the Council.

94. The occupier of any land shall—

- (a) cause all drains and channels therein to be kept clear and free from any obstruction;
- (b) where a septic tank is installed on the land—
  - (i) flush one tablespoon of twenty per cent. water soluble D.D.T. or such other residual insecticide as may be approved by the Chief Inspector into the septic tank system at least once every four weeks;
  - (ii) and an inlet vent to such tank is provided to keep the wire gauze covering of such vent in sound condition at all times.

95. The owner or occupier of any land upon which there is water likely to become a breeding place for mosquitoes shall, when required by the Council, effectually drain such land, and for that purpose shall—

- (a) make such drains on the land as may be necessary for effectually draining it;
- (b) fill up all irregularities in the surface of such land;
- (c) adjust the surface thereof and, if necessary, raise the level of the surface in such a manner—
  - (i) that the water on the land may flow into the drains without obstruction;
  - (ii) that no water shall remain on any portion of the land other than in the drains;
- (d) keep all such drains in good order and free from obstruction.

#### Division 14—Rats, etc.

96. The occupier of premises shall at all times take effective action to destroy any rats, mice or other vermin thereon.

97. No person shall place or cause to be placed on any premises, and no owner or occupier of any premises shall permit to remain thereon, any waste food refuse or other waste matter which would tend to attract rats to visit or frequent the premises or which would afford harbourage for rats.

98. If there is on any premises any litter, hay, straw, packing material, manure, building material, produce, timber, bags, tins, old iron, paper, packing cases or similar material such as would afford harbourage for rats, the owner and occupier of such premises shall cause such things to be removed therefrom or to be so stored, arranged or protected as not to afford harbourage for rats.

99. No occupier of any premises shall permit any waste food, garbage, edible trade waste, horsefeed or cowfeed, food intended for birds or other animals, or similar material, to remain on his premises unless it is contained in rat-proof receptacles or compartments which are kept effectively protected against access by rats.

100. The owner and occupier of premises shall cause every opening from or into any sewer, pipe, covered drain or conduit on such premises, which is likely to afford access or harbourage for rats, to be so protected as to prevent the ingress or egress of rats.

101. When so required by an Inspector, the owner and occupier of premises shall cause every disused sewer, disused pipe, disused covered drain and disused conduit on such premises which is likely to afford access or harbourage for rats to be taken up, blocked or otherwise dealt with so as to prevent access or harbourage of rats.

102. Whenever any part of the walls, floors, ceilings or other parts of a building are so constructed as to afford access or harbourage of rats, the owner and occupier of such building shall remove, alter or repair the same so as to prevent such access or harbourage, and to that end shall comply with any direction given by an Inspector.

103. Whenever any wall, embankment or similar formation, whether natural or artificial, on any land is likely to afford harbourage for rats, the owner and occupier of such land shall remove or alter the same so as to prevent such harbourage, and to that end shall comply with any direction given by an Inspector.

104. The occupier of premises where food is manufactured, prepared, packed or kept for sale, and the occupier of every merchandise store, flour mill and stable shall at all times, in addition to the other requirements of this Division, comply with the following provisions, namely:—

- (a) He shall provide and have within the premises at least four efficient rat traps and as many more such traps as may be directed from time to time by an Inspector.
- (b) He shall bait every trap with fresh bait at least twice in each week and, except when re-baiting or removing rats therefrom, shall at all times keep every such trap set effectively for trapping rats.
- (c) He shall inspect every such trap daily and, whenever a rat is found therein, shall kill the same immediately, forthwith dispose of the carcase in such manner as will not create a nuisance, and thereafter re-bait with fresh bait and re-set the trap.
- (d) He shall also use other usual means to keep the premises free from rats, such as—
  - (i) protecting foodstuffs;
  - (ii) poisoning;
  - (iii) the use of dogs, cats or other animals which kill rats;
  - (iv) the use of rodenticides.
- (e) He shall prevent rats having access to water on the premises.

105. The keeper of a lodging house and the occupier of any other dwelling house shall in addition to the other requirements of this Division comply with the following provisions, namely:—

- (a) He shall have within the premises at least one effective rat trap for each storey of the building.
- (b) Whenever there are any indications of the presence of rats in, on or about the premises, and whilst such indications continue, he shall bait every trap with fresh bait at least twice in each week and, except when re-baiting or removing rats therefrom, shall at all times keep every trap set effectively for trapping rats.
- (c) Whilst traps are set in accordance with the requirements of paragraph (b) of this clause, he shall inspect every trap daily and, whenever a rat is found therein, shall kill the same immediately, forthwith dispose of the carcase in such manner as will not create a nuisance, and thereafter re-bait with fresh bait and re-set the trap.
- (d) He shall also use such other reasonable means for the capture and destruction or for the destruction of rats as an Inspector may from time to time direct.

106. The occupier of every theatre and place of entertainment, whether indoor or outdoor, shall cause such premises to be swept clean immediately after the last occasion on which the premises have been used on that day, and if such use shall extend after midnight then immediately after such use.

Schedule "A".

City of Perth.

HEALTH ACT, 1911-1968.

CERTIFICATE RELATING TO SYSTEM FOR DISPOSAL OF LIQUID REFUSE.

Re premises situate at.....

THE installation for the disposal of liquid refuse at the above premises is in accordance with approved plans and specifications, and may be used until this certificate is withdrawn.

.....  
Chief Health Inspector.

Date.....

PART 3—INFECTIOUS DISEASES.

1. An Inspector shall visit all premises in the district at least once in each period of six months, and so much more frequently as may be necessary, and when on any such visit he observes any breach of the provisions of the Act or of the by-laws or regulations relating to infectious diseases he shall forthwith submit a written report to the Council thereon.

2. The occupier of any premises shall cleanse such premises or any part thereof at such times and in such manner as an Inspector may direct.

2A. The occupier of any premises shall disinfect such premises or any part thereof at such times and in such manner as may be required or directed by the Medical Officer of Health.

3. After it has been found that a person in any house is suffering from an infectious disease, any inmate of such house or any person who enters or quits such house shall be deemed to be a contact and shall be liable to restrictions and obey such instructions as the Council or its Medical Officer may issue, and may be removed to an isolated place provided for that purpose; and if so removed, shall remain in such place for such period as the Medical Officer may direct.

4. For the prevention of the spread of infectious disease the Council or its Medical Officer may from time to time declare any house or premises to be infected, and no person shall quit or enter any house or premises so declared without the written consent of the Chief Inspector or Medical Officer.

5. When required by the Medical Officer any person shall attend at such place as the Medical Officer shall direct for the purpose of the disinfection of his body, clothing and effects in such manner as may be directed by the Medical Officer.

6. The occupier of any premises whereon any case of infectious disease has occurred shall, when required by the Council or the Medical Officer of Health, permit an Inspector or other officer of the Council to disinfect the premises or any part thereof and any articles therein.

7. (1) When required by the Council or its Medical Officer the owner and occupier of any premises shall disinfest such premises to the satisfaction of an Inspector.

(2) When required by the Council or its Medical Officer the occupier of any premises shall disinfest such articles on the premises as may be directed to the satisfaction of an Inspector.

8. When a notification of an infectious disease is received by the Medical Officer he may require an Inspector to visit the premises wherein the case has occurred and to prosecute enquiries as to the mode of contraction of infection, the means taken to prevent the spread of infection and any other relevant circumstances concerning the case. Upon receipt of this information the Medical Officer may direct the disinfection or disinfestation of such premises or any portion thereof and any articles of bedding or clothing therein.

9. The owner and occupier of any house or premises shall maintain the same free from any insanitary condition and shall, when required by an Inspector, amend any insanitary condition therein.

10. The owner of an insanitary house shall when required by the Council destroy the same or amend the same in such manner as may be required by the Council.

11. The owner of an insanitary thing shall when required by an Inspector destroy the same or amend the same in such manner as may be required by the Inspector.

12. The occupier of premises shall keep the same free from insanitary things.

13. Any person shall on being so ordered by the Chief Inspector immediately destroy any infected animals in his possession or upon premises occupied by him.

14. The occupier of any premises whereon there lies the body of any person who has died of an infectious disease shall cause such body to be buried or disposed of in such method, within such time and with such precautions as may be directed by the Medical Officer; provided that no such body shall be removed from the premises where death occurred except to a cemetery or morgue.

15. The Medical Officer may enter any house and examine, bacteriologically or otherwise, any inmate of such house or any person found thereon at the time of such visit, for the purpose of ascertaining whether such inmate or person is suffering from an infectious disease or is a medium for the transmission of an infectious disease, and such person shall submit to such examination and shall permit the Medical Officer to remove such specimens as he considers necessary to a proper examination.

16. No certificate that a child is free from diphtheria shall be of any validity unless it states that a bacteriological examination has been made with a negative result.

17. No person shall send to school any child who has been suffering from an infectious disease or who has been in contact with any person who has been so suffering, unless a certificate has been obtained from a medical practitioner and is presented to the head teacher of the school to which the child is sent, certifying that such child is free from infection. Any such certificate shall be approved and endorsed by the Medical Officer.

18. (a) No person shall from any library lend a book to any person residing at a house wherein such first-mentioned person has reason to suspect that there is a case of infectious disease.

(b) Any person residing at a house where a case of infectious disease occurs, and who has in his possession any book obtained from any lending library shall before returning such book to any library disinfect the said book.

(c) No person residing in a house wherein there is a case of infectious disease shall borrow a book from a library.

(d) A printed copy of this clause shall be conspicuously displayed in every library in the district.

#### PART 4.—EATING HOUSES.

##### Division 1—Interpretation.

1. In this Part of this By-law, unless the context otherwise requires:—

“Dining Room”—means any Eating House other than a Tea Room.

“Licence”—means a licence to conduct an Eating House granted pursuant to the provisions of this Part.

“Proprietor”—means the person having the management or control of premises.

“Registered Premises”—means premises which are registered as an Eating House under the provisions of this Part.

“Occupier”—means the person entitled to immediate possession of premises whether as owner or as the tenant of another.

“Tea Room”—means any Eating House where the foods served for consumption on the premises are tea, coffee and similar beverages, all products of wholesale pastrycooks, sandwiches of all types, toast, salads, cold meats, boiled, scrambled and poached eggs, omelettes, saveloys and similar products, beef tea, and other extracts or soups, and food supplied in tins or similar containers which need only to be heated to be served for consumption; but where no food, except that permitted above, is cooked on the premises.

2. Eating Houses are classified as—

(a) Dining Rooms.

(b) Tea Rooms.

##### Division 2—Dining Rooms.

Licences  
and  
registration.

3. No person shall occupy or use any premises, or be concerned in the management or control of any premises, as a Dining Room, unless:—

(a) the premises are registered under this Division as a Dining room; and

(b) the proprietor of the premises is the holder of a licence under this Division authorising him to conduct on the premises the business of a Dining Room.

4. (1) Before any premises are registered under this Division, the occupier thereof shall make application in the form prescribed in the First Schedule to this Part and shall forward his application, together with a plan of the premises, in respect of which the application is made to the Town Clerk.

(2) If the application is approved the Council shall upon payment by the applicant of the prescribed fee, issue to the applicant a certificate of registration in the form prescribed in the Second Schedule to this Part.

5. (1) Before any licence to conduct a Dining Room is issued under this Division, the proprietor of such Dining Room shall make application to the Town Clerk for a licence in the form prescribed in the Third Schedule to this Part.

(2) If the application is approved the Council shall upon payment by the applicant of the prescribed fee, issue to the applicant a licence in the form prescribed in the Fourth Schedule to this Part.

(3) If there are two or more joint proprietors—

- (a) each proprietor shall sign a separate application form;
- (b) the licence shall issue in the joint names of the applicants, but no licence shall issue unless the Local Authority approves all the applicants;
- (c) each proprietor named in the licence shall be severally responsible for compliance with all the obligations of a proprietor under the Act and this by-law.

6. Every Certificate of Registration of premises registered as a Dining Room and every licence issued to a proprietor shall be signed by the Town Clerk and shall be duly entered in a book to be provided by the Council for that purpose. Every proprietor of registered premises shall keep the Certificate of Registration and the licence on the registered premises and shall, when requested so to do by an Inspector, produce to him the Certificate of Registration and also the Licence issued to the Proprietor in respect of such premises.

7. Every Certificate of Registration and every licence shall be in force from the day of the date of the issue thereof until and inclusive of the thirtieth day of June then next ensuing unless the same be cancelled in the meantime in accordance with the provisions of the Act or the premises cease to be used as a Dining Room.

8. Any person who is the holder of a current Certificate of Registration or a current licence hereunder may apply for a Certificate of Registration or a licence as the case may be for the then following year by lodging with the Town Clerk an application in the forms prescribed in the Fifth and Sixth Schedules to this Part respectively and paying to him the prescribed fee during the month of July.

9. Any person who makes a false statement in or in connection with any application under clauses 4, 5 or 8 hereof shall be guilty of an offence against this by-law.

10. (1) If any statement contained in any application for a certificate of premises under this Division ceases to be true, the certificate of registration issued pursuant thereto shall forthwith become void and the holder of such certificate shall forthwith deliver up such certificate to the Town Clerk.

(2) If any proposed change in registered premises would have the effect of avoiding under the last preceding subclause the certificate or registration issued in respect of such premises, the occupier thereof may make application under clause 4 hereof for a new certificate of registration, and if such application is approved the Council shall, without fee, issue a new certificate of registration accordingly.

11. The fees to be paid to the Council on the registration of premises, on the issuing of a licence and on the renewal of any registration or licence under this Division shall be as set out in the Seventh Schedule to this Part.

12. So often as any person holding a licence issued pursuant to this Division changes his place of abode, he shall within seven days next after such a change give notice thereof in writing to the Town Clerk specifying in such notice his new place of abode, and he shall at the same time produce such licence to the Town Clerk, who shall endorse thereon and sign a memorandum specifying the particulars of such change.

13. (1) If the holder of a certificate of registration under this Part of this by-law sells or transfers or agrees to sell or transfer his interest in the registered premises to another person, he shall within fourteen days from the date of such sale or transfer or agreement notify the Town Clerk thereof in writing stating the full name and address and occupation of such other person and shall deliver his said certificate to the Town Clerk for cancellation.

(2) If in any other case the holder of a certificate of registration ceases to be the occupier of the registered premises he shall within fourteen days of so ceasing notify the Town Clerk thereof in writing and shall deliver his said certificate to the Town Clerk for cancellation.

14. If the holder of a licence under this Part of this by-law ceases to manage and control the premises named in the licence he shall forthwith notify the Town Clerk thereof in writing and shall deliver his said licence to the Town Clerk for cancellation.

Structure.

15. In all premises kept or used or intended to be occupied or serve as a Dining Room the following provisions shall apply:—

- (a) (i) The walls of all rooms other than rooms in which meals are served to the public shall be constructed of brick, stone or concrete and shall be suitably rendered and plastered and shall be tiled or treated so as to render them non-absorbent to grease to a height of at least seven feet from the floor level so as to maintain a smooth, hard, durable and washable surface, devoid of holes, cracks and crevices.
- (ii) The walls of rooms in which meals are served to the public shall be constructed in accordance with the provisions of sub-paragraph (i) of this paragraph, or shall be constructed of brick, stone or concrete which has been so treated as to maintain a hard, durable, impervious and washable surface, devoid of holes, cracks and crevices.
- (iii) In every room where food is prepared or cooked for service to the public the angles formed by the walls with any other wall and by any wall with the floor shall be covered to a radius of two inches provided that this by-law shall not apply to any premises registered prior to the first day of July, 1969.
- (iv) Partitions shall not exceed seven feet in height and shall be flush panelled on both sides and shall be painted so as to maintain a smooth, hard, durable and washable surface, devoid of holes, cracks and crevices.
- (b) The floors of all kitchens, sculleries and food stores shall be constructed or adapted with concrete rendered with cement or provided with a surface applied directly to the concrete of a kind and in a manner approved in writing by the Chief Inspector.  
Provided that the Council may in its discretion register premises as a Dining Room although the provisions of this paragraph are not complied with if such premises were being used as a Dining Room on the ninth day of November, nineteen hundred and forty-five.
- (c) All floors shall be soundly constructed and maintained in good condition and so as to be impervious to water.
- (d) Every room therein shall be properly ceiled with stamped metal, lath and plaster, fibrous plaster or asbestos sheets or other similar material, and shall be constructed and maintained throughout its area and at the wall junctions free from holes, cracks and crevices.
- (e) There shall be provided adequate food storage facilities and cupboards to prevent the contamination of food, crockery and utensils by dirt, dust, flies, or vermin of any kind.
- (f) There shall be provided a kitchen, scullery and food stores to the satisfaction of the Chief Inspector.

The kitchen shall have a floor area of not less than as follows and, in any event, not less than one hundred and forty-four square feet:—

- (i) If food is served for consumption only in a room—twenty-five per cent. of the total floor area of the room or rooms in which food is consumed by the public.

- (ii) If any outside area is used in conjunction with the dining room for serving meals to the public—twenty-five per cent. of the total floor area of the room or rooms in which food is consumed by the public plus three square feet in respect of each person for whom accommodation is provided outside such rooms.
- (iii) Twenty-five per cent. of any roofed floor area where meals are consumed by the public plus three square feet in respect of each person for whom accommodation is provided outside such area.
- (iv) Every window in a kitchen shall be at least nine inches above the top of any table, sink, bench or equipment where food preparation is carried on or where splashing of food is likely to occur. Window-sills capable of holding material are not permitted.

When any scullery, food store or cupboard is incorporated in the kitchen, then the floor space occupied by such scullery, food store or cupboard shall not be included in the floor area of the kitchen for the purpose of this clause.

- (g) There shall be provided for the use of employees and, when required by the Council, there shall also be provided for customers sufficient and suitable water closets, urinals, and wash hand basins with an adequate supply of hot and cold water, soap, nail brushes and clean towels provided that a towel or towels shall not be provided for use in common.
- (h) All water closets or urinals shall be separated from the yard or building by a properly constructed antechamber or airlock not less than twenty square feet in area.
- (i) Every room shall be properly lighted with a surface of clear glass exposed to the open air equivalent in area to not less than one-tenth of the floor area of the room. Where such natural lighting cannot be reasonably secured, artificial lighting shall be provided to the standard required by the Standards Association of Australia Code No. CA30-1957 and all amendments thereof.
- (j) Every room shall be provided with outlet ventilators corresponding with an allowance of not less than one square inch of airway for every forty cubic feet of gross air space of every such compartment, or alternatively some mechanical system of ventilation shall be installed to the satisfaction of the Council.
- (k) The air space between the ground surface and the floor (except in the case of concrete or other solid floors) shall be efficiently ventilated to the satisfaction of the Council.
- (l) In premises where wood, coal or coke is used as fuel, such wood, coal or coke shall be stored or kept in a properly constructed store with brick walls and concrete floor separating such store from the remainder of the premises.
- (m) No outside area shall be used in conjunction with a Dining Room for serving meals to the public unless the following conditions are complied with:—

The whole of the area used for such purpose and a space of eight feet beyond it in all directions shall be paved with impervious material. It shall have a fall of not less than one in one hundred and twenty to an impervious channel discharging over a trapped gully and properly connected to a drain and disposed of in accordance with Part 2 of this by-law. The surface of such paving shall be finished smoothly and evenly so as to afford no lodgment for liquids.

16. The proprietor of every Dining Room shall:—

- (a) Keep or cause to be kept clean and in good condition and repair the floors, walls, ceiling and all portions of the premises and all fittings, stoves, ranges, utensils, imple-

Management.

ments, shelves, counters, bins, cabinets, fixtures, sinks, drain-boards, drains, grease-traps, tubs, vessels and things of the like description used on the premises or in connection with the preparation or storage of food thereon.

- (b) Provide all such furniture, fixtures, counters, bins, sinks, drain-boards, grease-traps, tubs, vessels, fittings, utensils, implements and things for use on the premises as the Chief Inspector may from time to time direct for the proper conduct of the business.
- (c) Construct and arrange or cause to be constructed or arranged all furniture, fixtures, counters, bins, sinks, drain-boards, tubs, vessels, fittings, utensils and things in every kitchen, serving room, scullery and fish-cleaning room on the premises so that the floor in very such room or place may at all times be kept in a thoroughly clean and sanitary condition.

False floors in all fixtures and fittings are prohibited.

Crevices formed by butting of fittings, etc., together, and open joints, are not permitted.

- (d) Not keep or use any floor covering that is absorbent or in such a condition as to allow of the lodgment of dirt thereunder.
- (e) Keep all tables and benches used for the preparation of food at least three inches from the wall and moveable to facilitate cleansing. All such tables and benches shall have an impervious surface.
- (f) Either keep the bottom of all stoves and similar fittings raised at least twelve inches above floor level or place the same on a solid concrete plinth at least three inches in height, finished to a smooth even surface, recessed under fittings to provide a toe space of not more than two inches and curved to a radius of two inches at the intersections of walls and floors. No stove, refrigerator or other fitting shall be placed closer than nine inches to any wall.
- (g) Provide and properly maintain at all times suitable and effective means for keeping and keep every room or compartment of the premises free from dust, rats, mice, cockroaches, flies, spiders, bugs, ants, moths and all other vermin, and if in the opinion of an Inspector effective means and methods of cleansing and eradication of vermin from the premises cannot be carried out effectively while the ordinary business of the establishment is carried on, then the Council may order the temporary closure of the premises to the public until such time as such cleansing and eradication of vermin has been carried out to the satisfaction of the Chief Inspector, and the proprietor shall comply with such order.
- (h) For the purpose of keeping the premises free from rats comply with the provisions of clause 104 of Part 2 of these by-laws.
- (i) Keep all portions of the premises free from any unwholesome or offensive odour arising from the premises or the operations carried on thereon.
- (j) Provide and maintain a hood over every wood, gas or electric cooking fire, stove or boiler. The hood shall be of such a size and so placed as to arrest all steam, effluvia, odours and smoke from the process of cooking or boiling. It shall extend six inches beyond the front of every appliance. The underside of the hood shall be six feet six inches above the floor level and shall be provided with a system of mechanical exhaust ventilation which will provide at all times while cooking is in progress an air movement of at least sixty feet per minute per square foot of face area of hood, and at least thirty air changes per hour, and made to discharge in such a manner and in such a position where

no nuisance will be created. Every such hood shall be fitted with grease filters which will at all times prevent all grease from reaching the chimney or flue.

- (k) Provide an efficient chimney or flue to every wood, coal or coke cooking stove so that no smoke nuisance shall arise in or outside the premises.
- (l) Provide and maintain on the premises and in good condition a sufficient number of suitable receptacles with closely fitting lids, constructed of galvanised iron or other non-absorbent and non-corrosive material, for the purpose of receiving garbage, waste matter and other refuse arising from the business.

If, in the opinion of the Council, this paragraph is not complied with, the Council may direct the number and type of receptacle to be provided and the place or places where they shall be kept, and the proprietor shall comply with such direction.

When required by the Council shall construct a room to contain such receptacles. Such room shall be constructed of brick, stone or concrete, and the walls rendered and steel trowelled to a smooth, even surface. The floor shall be of concrete, graded and drained to the sewer. Such room shall be ventilated by such means as the Chief Inspector shall direct. It shall be provided with an impervious roof and a flyproof door.

- (m) Forthwith after such garbage, waste matter and other refuse is produced place the same in such receptacles provided and kept in accordance with paragraph (l) hereof and remove or cause the contents of such receptacles to be removed from the premises at least once in every twenty-four hours.
- (n) Thoroughly cleanse all such receptacles provided and kept in accordance with paragraph (l) hereof once at least in every twenty-four hours and renew or repair any or all of the aforesaid receptacles as often as is necessary and when required by an Inspector so to do.
- (o) Provide and maintain a hot water installation of capacity to supply sufficient hot water and adequate sink facilities for the thorough cleansing of all drinking vessels, dishes, plates and other vessels, tableware, spoons, forks, knives and all other utensils used on the premises. There shall be at least two sinks and the hot water shall be supplied by a tap to every sink.
- (p) Immediately after each occasion of use cause all such vessels and utensils referred to in clause (o) to be thoroughly cleansed by means of washing in water at a temperature of not less than one hundred and forty degrees Fahrenheit and immediately thereafter rinsed for at least two minutes in clear hot water at a temperature of not less than one hundred and seventy degrees Fahrenheit.  
Provided that no Dining Room shall be re-registered after the first day of July, 1969, unless there has been provided to the satisfaction of the Chief Inspector a dish washing machine capable of giving equivalent facilities to the above.
- (q) Cause every tea towel and dish cloth used on the premises to be at all times in a clean and wholesome condition.
- (r) Not permit or suffer any table napkin which has been used as such or for any other purpose by any person to be placed for use by or to be used by any other person unless such table napkin shall have been thoroughly washed and cleansed since it was previously used by such first mentioned person.
- (s) Remove or cause to be removed the whole of the canned or preserved food or any food contained in an hermetically sealed container (such container not being composed wholly

of glass or stoneware) intended for use on the premises from such original can or container immediately after the same shall have been opened.

- (t) Not permit or suffer any food which is unsound, unwholesome, putrescent or weevilled to be used for food or for the preparation of food or meals.
- (u) Cause any food which is or has become unsound, unwholesome, putrescent or weevilled to be immediately withdrawn from sale, stock or use and placed in the waste food garbage bin.
- (v) Provide adequate and efficient means of refrigeration for the preservation of food.
- (w) Remove or cause to be removed any food which may have been served to any person or placed on any table occupied by any customer on the premises (and not then consumed or removed by him) immediately after such person shall have finished his refreshment, and shall not permit, suffer or allow any of such food so removed to be again served to any person on the premises, and such food shall be immediately deposited in the waste food garbage bin. Provided that in this paragraph food shall not mean or include the following substances to wit, sugar, pepper, salt, mustard, vinegar, sauces, spices or condiments if such substances are contained in receptacles or containers so constructed that the contents of such containers cannot be handled by any person. Provided further that in this paragraph food shall not include bread which is placed in a receptacle or container of a design and so constructed that the contents are only handled as required.
- (x) Not gut, clean or scale any fish on any portion of the premises unless such portion of the said premises shall have been constructed for such purpose and approved in writing by the Chief Inspector, and shall not store any fish in any kitchen or food store on the premises unless such fish has already been gutted, cleaned, scaled and washed.
- (y) Not allow, permit or suffer any live animal or bird to be kept in or upon any portion of the premises (provided that a cat or cats may be allowed in the premises after all food has been covered and the premises are not open to the public) or allow or permit or suffer any animal or bird to be killed or any poultry, pigeons or game to be plucked in any part of the premises.
- (z) Provide and maintain a suitable change room for employees if all of one sex, or suitable separate change rooms for each sex.  
Each change room shall be at least thirty-two square feet in area with an additional eight square feet for each person above four usually employed on the premises.
- (aa) Not permit or suffer any hat or clothing to be placed or kept in any room open to the public or in any kitchen, scullery or food store. Provided that customers may be permitted to hang their hats and coats in any room open to the public.
- (bb) Not keep or permit or suffer to be kept any hamper, basket, box, trunk, case, crate or barrel which has contained wet fish or other perishable food and which has not after the last occasion of such use been cleansed and rendered inoffensive upon any portion of the premises for a period longer than twenty-four hours or in such a manner as to become or be likely to be or become offensive or a nuisance.
- (cc) Cleanse daily and at all times keep and maintain all sanitary conveniences and all sanitary fittings and grease traps on the premises in a clean and sanitary condition.

- (dd) At all times provide and maintain a notice board on which is legibly inscribed, in letters one inch high, the name of the person licensed to carry on business on the premises, and such notice board shall be fixed and maintained free from obstruction in a prominent position at the entrance of the premises.
- (ee) Not use, keep or store or permit to be used, kept or stored in any kitchen on the premises any petrol, kerosene, benzine, naphtha, alcohol, mineralized or methylated spirit or any volatile liquid (not being an article of food).

17. No proprietor of any Dining Room shall—

- (a) permit, suffer or cause to be made or done to or on the registered premises any alteration, addition or other work for any purpose affecting or likely to affect the suitability of the premises for the use specified in the licence granted under this Division in respect of such premises, without the previous consent in writing of the Chief Inspector;
- (b) permit or suffer any drain-pipe for carrying off faecal or sewage matter to have an opening or any gully trap to be within any roofed enclosures (not being a water closet or urinal) on the premises;
- (c) permit, suffer or cause any spittoon or article or thing for like use to be placed on the premises;
- (d) permit or suffer a greater number of persons to be accommodated at any one time in any public room on the premises than will allow of a ratio of one person to every twelve square feet of the available floor area of such room;
- (e) permit, suffer or cause any structural alterations to be made to the premises or any portion thereof without first having obtained permission in writing from the Council.

18. No person shall use or permit to be used for any other purpose any cloth used for drying any utensils or other articles used for the consumption of food.

19. No person shall spit and no person shall smoke tobacco in any room wherein food is being prepared for use in any dining room and every proprietor of such premises shall exhibit conspicuously and constantly in a clear visible and legible condition in every such room a notice printed in letters of not less than forty-eight points face measurement to the following effect:—

Spitting or smoking tobacco in this room is an offence against the By-law. Penalty not exceeding \$100 (One Hundred Dollars).

20. Every person engaged in any Dining Room in the preparation of food shall wear a clean outer garment or overall of washable material, the sleeves of which shall be comparatively short, and every such person shall immediately before beginning or recommencing the preparation of food and immediately after visiting a water closet or urinal wash his hands and every such person shall maintain his clothing and body clean. The proprietor of such premises shall provide and maintain at all times on such premises adequate and efficient means for maintaining personal cleanliness.

21. (1) Every Proprietor of any Dining Room shall, as soon as he becomes aware that any person engaged on the premises is suffering from any communicable disease, suppurating wound or sore, or any other disease likely to contaminate food, cause him to cease to be engaged on and to leave such premises without unnecessary delay and shall not allow him to be again engaged on such premises until such person shall have obtained a certificate from a qualified medical practitioner that he has recovered from or is not suffering from any such condition as aforesaid and is no longer a source of danger to others.

(2) The proprietor of any Dining Room shall forthwith report in writing to the Medical Officer the suspension of any person under subclause (1) of this clause and shall send a copy of any medical certificate obtained for the purpose of this clause to the Medical Officer before such person shall again be engaged on the premises.

#### Division 3—Tea Rooms

Licences  
and  
registration.

22. No person shall occupy or use any premises, or be concerned in the management or control of any premises, as a Tea Room, unless—

- (a) the premises are registered under this Division as a Tea Room; and
- (b) the proprietor of the premises is the holder of a licence under this Division authorising him to conduct on the premises the business of a Tea Room.

23. (1) Before any premises are registered under this Division the occupier thereof shall make application in the form prescribed in the Eighth Schedule to this Part and shall forward his application, together with a plan of the premises, in respect of which the application is made, to the Town Clerk.

(2) If the application is approved the Council shall, upon payment by the applicant of the prescribed fee, issue to the applicant a certificate of registration in the form prescribed in the Ninth Schedule to this Part.

24. (1) Before any licence to conduct a Tea Room is issued under this Division, the proprietor of such Tea Room shall make application to the Town Clerk for a licence in the form prescribed in the Tenth Schedule to this Part.

(2) If the application is approved, the Council shall upon payment by the applicant of the prescribed fee, issue to the applicant a licence in the form prescribed in the Eleventh Schedule to this Part.

(3) If there are two or more joint proprietors:—

- (a) Each proprietor shall sign a separate application form.
- (b) The licence shall issue in the joint names of the applicants, but no licence shall issue unless the Local Authority approves all the applicants.
- (c) Each proprietor named in the licence shall be severally responsible for compliance with all the obligations of a proprietor under the Act and this by-law.

25. Every Certificate of Registration of premises registered as a Tea Room, and every licence issued to a proprietor, shall be signed by the Town Clerk and shall be duly entered in a book to be provided by the Council for that purpose. Every proprietor of registered premises shall keep the Certificate of Registration and the licence on the registered premises and shall, when requested so to do by an Inspector, produce to him the Certificate of Registration and also the licence issued to the proprietor in respect of such premises.

26. Every Certificate of Registration and every licence shall be in force from the day of the date of the issue thereof until and inclusive of the thirtieth day of June then next ensuing unless the same be cancelled in the meantime in accordance with the provisions of the Act or the premises cease to be used as a Tea Room.

27. Any person who is the holder of a current Certificate of Registration or a current licence hereunder may apply for a Certificate of Registration or a licence as the case may be for the then following year by lodging with the Town Clerk an application

in the forms prescribed in the Twelfth and Thirteenth Schedules to this Part respectively, and paying to him the prescribed fee during the month of July.

28. Any person who makes a false statement in or in connection with any application under clauses 23, 24, or 27 hereof shall be guilty of an offence against this By-law.

29. (1) If any statement contained in any application for a Certificate of Registration of premises under this Division ceases to be true the Certificate of Registration issued pursuant thereto shall forthwith become void, and the holder of such Certificate shall forthwith deliver up such Certificate to the Town Clerk.

(2) If any proposed change in registered premises would have the effect of avoiding under the last preceding subclause the Certificate of Registration issued in respect of such premises, the occupier thereof may make application under clause 23 hereof for a new Certificate of Registration and, if such application is approved, the Council shall without fee issue a new Certificate of Registration accordingly.

30. The fees to be paid to the Council on the registration of premises on the issuing of a licence and on the renewal of any registration or licence under this Division shall be as set out in the Fourteenth Schedule to this Part.

31. So often as any person holding a licence issued pursuant to this Division changes his place of abode he shall within seven days next after such a change give notice thereof in writing to the Town Clerk specifying in such notice his new place of abode, and he shall at the same time produce such licence to the Town Clerk who shall endorse thereon and sign a memorandum specifying the particulars of such change.

32. (1) If the holder of a Certificate of Registration under this Part of this by-law sells or transfers or agrees to sell or transfer his interest in the registered premises to another person he shall within fourteen days from the date of such sale or transfer or agreement notify the Town Clerk thereof in writing stating the full name, address and occupation of such other person and shall deliver his said Certificate to the Town Clerk for cancellation.

(2) If in any other case the holder of a Certificate of Registration ceases to be the occupier of the registered premises he shall within fourteen days of so ceasing notify the Town Clerk thereof in writing and shall deliver his said Certificate to the Town Clerk for cancellation.

33. If the holder of a licence under this Part of this by-law ceases to manage and control the premises named in the licence he shall forthwith notify the Town Clerk thereof in writing and shall deliver his said licence to the Town Clerk for cancellation.

34. In all premises occupied or used or intended to be occupied or used as a Tea Room the following provisions shall apply:— **Structure.**

- (a) The walls of all rooms shall be constructed of brick, stone or concrete suitably rendered and plastered, and shall be tiled or painted with a washable paint to a height of at least seven feet from the floor level so as to maintain a smooth, hard, durable and washable surface devoid of holes, cracks and crevices.
- (b) In every room where food is prepared for service to the public the angles formed by the walls with any other wall and by any wall with the floor shall be coved to a radius of two inches provided that this by-law shall not apply to any premises registered prior to the first day of July, 1969.
- (c) Partitions shall not exceed seven feet in height and shall be flush-panelled on both sides and shall be painted so as to maintain a smooth, hard, durable and washable surface devoid of holes, cracks and crevices.

- (d) All floors shall be soundly constructed and maintained in good condition and so as to be impervious to water.
- (e) Every room therein shall be properly ceiled with stamped metal, lath and plaster, fibrous plaster or asbestos sheets or other similar material and shall be constructed and maintained throughout its area and at the wall junctions free from holes, cracks and crevices.
- (f) There shall be provided adequate food storage facilities and cupboards to prevent the contamination of food, crockery and utensils by dirt, dust, flies or vermin of any kind.
- (g) There shall be provided for the use of employees and, when required by the Council, there shall also be provided for customers sufficient and suitable water closets, urinals and wash hand basins with an adequate supply of hot and cold water, soap, nail brushes and clean towels, provided that a towel or towels shall not be provided for use in common.
- (h) All water closets or urinals shall be separated from the yard or building by a properly constructed antechamber or airlock not less than twenty square feet in area.
- (i) Every room shall be properly lighted with a surface of clear glass exposed to the open air equivalent in area to not less than one tenth of the floor area of the room. Where such natural lighting cannot be reasonably secured, artificial lighting shall be provided to the standard required by the Standards Association of Australia Code No. CA30-1957 and all amendments thereof.
- (j) Every room shall be provided with outlet ventilators corresponding with an allowance of not less than one square inch of airway for every forty cubic feet of gross air space of every such compartment or, alternatively, some mechanical system of ventilation shall be installed to the satisfaction of the Council.
- (k) The air space between the ground surface and the floor (except in the case of concrete or other solid floors) shall be efficiently ventilated to the satisfaction of the Council.
- (l) In premises where wood, coal or coke is used as fuel, such wood, coal or coke shall be stored or kept in a properly constructed store with brick walls and concrete floor separating such store from the remainder of the premises.
- (m) No outside area shall be used in conjunction with a Tea Room for serving meals to the public unless the following conditions are complied with:—

The whole of the area used for such purpose and a space of eight feet beyond it in all directions shall be paved with impervious material. It shall have a fall of not less than one in one hundred and twenty to an impervious channel discharging over a trapped gully and properly connected to a drain and disposed of in accordance with Part 2 of this By-law. The surface of such paving shall be finished smoothly and evenly so as to afford no lodgment for liquids.

**Management.** 35. The proprietor of every Tea Room shall—

- (a) Keep or cause to be kept clean and in good condition and repair the floors, walls, ceilings and all portions of the premises and all fittings, stoves, ranges, utensils, implements, shelves, counters, bins, cabinets, fixtures, sinks, drain-boards, drains, grease traps, tubs, vessels and things of the like description used on the premises or in connection with the preparation or storage of food thereon.
- (b) Provide all such furniture, fixtures, counters, bins, sinks, drain-boards, grease traps, tubs, vessels, fittings, utensils, implements and things for use on the premises as the Chief Inspector may from time to time direct for the proper conduct of the business.

- (c) Construct and arrange or cause to be constructed or arranged all furniture, fixtures, counters, bins, sinks, drainboards, tubs, vessels, fittings, utensils and things in every kitchen, serving room, scullery and fish-cleaning room on the premises so that the floor in every such room or place may at all times be kept in a thoroughly clean and sanitary condition.
- (d) Not keep or use any floor covering that is absorbent or in such a condition as to allow of the lodgment of dirt thereunder.
- (e) Keep all tables and benches used for the preparation of food at least three inches from the wall and movable to facilitate cleansing.

All such tables and benches shall have an impervious surface.

- (f) Provide and properly maintain at all times suitable and effective means for keeping and keep every room or compartment on the premises free from dust, rats, mice, cockroaches, flies, spiders, bugs, ants, moths, and all other vermin and, if in the opinion of an Inspector, effective means and methods of cleansing and eradication of vermin from the premises cannot be done effectively while the ordinary business of the establishment is carried on, then the Council may order the temporary closure of the premises to the public until such time as such cleansing and eradication of vermin has been carried out to the satisfaction of the Chief Inspector, and the proprietor shall comply with such order.
- (g) For the purpose of keeping the premises free from rats comply with the provisions of clause 104 of Part 2 of these by-laws.
- (h) Keep all portions of the premises free from any unwholesome or offensive odour arising from the premises or the operations carried on thereon.
- (i) When required by the Chief Inspector, provide over every wood, gas or electric stove used for heating food, a hood of such size and so placed as may be necessary to arrest all steam, effluvia, odours and smoke. The underside of the hood shall be six feet six inches above the floor level and the front of the hood shall extend six inches beyond the front of every appliance. It shall have a flue of not less than seven inches in diameter and be made to discharge in such a manner and in such a position where no nuisance will be created.
- (j) Provide an efficient chimney or flue to every wood, coal or coke cooking stove so that no smoke nuisance shall arise in or outside the premises.
- (k) Provide and maintain on the premises and in good condition a sufficient number of suitable receptacles with closely fitting lids, constructed of galvanised iron or other non-absorbent and non-corrosive material, for the purpose of receiving garbage, waste matter and other refuse arising from the business.

If in the opinion of the Council this paragraph is not complied with, the Council may direct the number and type of receptacle to be provided and the place or places where they shall be kept, and the proprietor shall comply with such direction.

- (l) Forthwith after such garbage, waste matter and other refuse is produced, place the same in such receptacles provided and kept in accordance with paragraph (k) hereof and remove or cause the contents of such receptacles to be removed from the premises at least once in every twenty-four hours.

- (m) Thoroughly cleanse all such receptacles provided and kept in accordance with paragraph (k) hereof once at least in every twenty-four hours, and renew or repair any or all of the aforesaid receptacles as often as is necessary and when required by an Inspector so to do.
- (n) Provide and maintain a hot water installation of capacity to supply sufficient hot water and adequate sink facilities for the thorough cleansing of all drinking vessels, dishes, plates and other vessels, tableware, spoons, forks, knives and all other utensils used on the premises. There shall be at least two sinks and the hot water shall be supplied by a tap to every sink.
- (o) Immediately after each occasion of use cause all such vessels and utensils referred to in clause (n) to be thoroughly cleansed by means of washing in water at a temperature of not less than one hundred and forty degrees Fahrenheit and immediately thereafter rinsed for at least two minutes in clear hot water at a temperature of not less than one hundred and seventy degrees Fahrenheit.
- (p) Cause every tea towel and dish-cloth used on the premises to be at all times in a clean and wholesome condition.
- (q) Not permit or suffer any table napkin which has been used as such or for any other purpose by any person to be placed for use by or to be used by any other person unless such table napkin shall have been thoroughly washed and cleansed since it was previously used by such first mentioned person.
- (r) Remove or cause to be removed the whole of the canned or preserved food or any food contained in an hermetically sealed container (such container not being composed wholly of glass or stoneware) intended for use on the premises from such original can or container immediately after the same shall have been opened.
- (s) Not permit or suffer any food which is unsound, unwholesome, putrescent or weevilled to be used for food or for the preparation of food or meals.
- (t) Cause any food which is or has become unsound, unwholesome, putrescent or weevilled to be immediately withdrawn from sale, stock or use and placed in the waste food garbage bin.
- (u) Provide adequate and efficient means of refrigeration for the preservation of food.
- (v) Remove or cause to be removed any food which may have been served to any person or placed on any table occupied by any customer on the premises (and not then consumed or removed by him) immediately after such person shall have finished his refreshment, nor permit, suffer or allow any of such food so removed to be again served to any person on the premises, and such food shall be immediately deposited in the waste food garbage bin. Provided that in this paragraph food shall not mean or include the following substances to wit, sugar, pepper, salt, mustard, vinegar, sauces, spices or condiments if such substances are contained in receptacles or containers so constructed that the contents of such containers cannot be handled by any person. Provided further that in this paragraph food shall not include bread which is placed in a receptacle or container of a design and so constructed that the contents are only handled as required.
- (w) Not allow, permit or suffer any live animal or bird to be kept in or upon any portion of the premises (provided that a cat or cats may be allowed in the premises after all food has been covered and the premises are not open to the public) or allow or permit or suffer any animal or bird to be killed or any poultry, pigeons or game to be plucked in any part of the premises.

- (x) Provide and maintain a suitable cupboard for the hats, shoes and clothing of employees.
- (y) Not permit or suffer any hat, shoes or clothing to be placed or kept on the premises otherwise than in the cupboard provided under the last preceding paragraph. Provided that customers may be permitted to hang their hats and coats in any room open to the public.
- (z) Not keep or permit or suffer to be kept any hamper, basket, box, trunk, case, crate or barrel which has contained wet fish or other perishable food and which has not after the last occasion of such use been cleansed and rendered in-offensive upon any portion of the premises for a period longer than twenty-four hours or in such a manner as to become or be likely to be or become offensive or a nuisance.
- (aa) Cleanse daily and at all times keep and maintain all sanitary conveniences and all sanitary fittings and grease traps on the premises in a clean and sanitary condition.
- (bb) At all times provide and maintain a notice board on which is legibly inscribed in letters one inch high the name of the person licensed to carry on business on the premises, and such notice board shall be fixed and maintained free from obstruction in a prominent position at the entrance of the premises.

36. No proprietor of any Tea Room shall—

- (a) Permit, suffer or cause to be made or done to or on the registered premises any alteration, addition or other work for any purpose affecting or likely to affect the suitability of the premises for the use specified in the licence granted under this Division in respect of such premises without the previous consent in writing of the Chief Inspector.
- (b) Permit or suffer any drain-pipe for carrying off faecal or sewage matter to have an opening or any gully trap to be within any roofed enclosure (not being a water closet or urinal) on the premises.
- (c) Permit, suffer or cause any spittoon or article or thing for like use to be placed on the premises.
- (d) Permit or suffer a greater number of persons to be accommodated at any one time in any public room on the premises than will allow of a ratio of one person to every nine square feet of the available floor area of such room.
- (e) Permit, suffer or cause any structural alterations to be made to the premises or any portion thereof without first having obtained permission in writing from the Council.

37. No person shall use or permit to be used for any other purpose any cloth used for drying any utensils or other articles used for the consumption of food.

38. No person employed on the premises shall spit or smoke tobacco in any room wherein food is being prepared for use in any Tea Room and every proprietor of such premises shall exhibit conspicuously and constantly maintain in a clean, visible and legible condition in every such room a notice printed in letters of not less than forty-eight points face measurement to the following effect:—

Spitting or smoking tobacco in this room is an offence against the By-law. Penalty not exceeding \$100 (One Hundred Dollars).

39. Every person engaged in any Tea Room in the preparation of food shall wear a clean outer garment or overall of washable material, the sleeves of which shall be comparatively short, and every such person shall immediately before beginning or recommencing the preparation of food and immediately after visiting a water

closet or urinal, wash his hands, and every such person shall maintain his clothing and body clean. The proprietor of such premises shall provide and maintain at all times on such premises adequate and efficient means for maintaining personal cleanliness.

40. (1) Every Proprietor of any Tea Room shall, as soon as he becomes aware that any person engaged on the premises is suffering from any communicable disease, suppurating wound or sore, or any other disease likely to contaminate food, cause him to cease to be engaged on and to leave such premises without unnecessary delay and shall not allow him to be again engaged on such premises until such person shall have obtained a certificate from a qualified medical practitioner that he has recovered from or is not suffering from any such condition as aforesaid and is no longer a source of danger to others.

(2) The proprietor of any Tea Room shall forthwith report in writing to the Medical Officer the suspension of any person under subclause (1) of this clause and shall send a copy of any medical certificate obtained for the purpose of this clause to the Medical Officer before such person shall again be engaged on the premises.

Division 4—Penalties.

41. A person committing any breach of this By-law shall be liable to a penalty not exceeding one hundred dollars and where such breach is of a continuing nature to an additional daily penalty not exceeding four dollars for every day or part of a day during which the breach is continued after complaint of such breach has been made.

First Schedule.

City of Perth.

Health Act, 1911.

APPLICATION FOR REGISTRATION OF A DINING ROOM.

To the Town Clerk,  
City of Perth,  
Council House,  
27-29 St. George's Terrace,  
Perth.

I (full name in block letters) .....  
of (full address) .....  
being the occupier of premises situate at .....  
.....  
in the City of Perth and known as .....  
hereby make application for the registration of the said premises  
as a Dining Room subject to the Health Act and the By-laws from  
time to time in force thereunder.

I attach hereto a plan of the said premises.

The maximum number of persons including the proprietor to  
be employed on the said premises will be:—

Males..... Females.....

Dated this ..... day of .....19.....

.....  
(Signature of Applicant.)

Second Schedule.

City of Perth.

Health Act, 1911.

CERTIFICATE OF REGISTRATION OF A DINING ROOM.

THIS is to certify that the premises situate at ..... in the City of Perth which are known as ..... and are occupied by ..... of ..... are registered as a Dining Room from the ..... day of ..... 19 .., until the 30th day of June, 19 .., unless this certificate is previously cancelled.

This certificate is issued subject to the Health Act and the by-laws from time to time in force thereunder.

Dated the ..... day of ..... 19 ..

..... (Town Clerk of the City of Perth.)

NOTE.—If any statement made in the application for this certificate ceases to be true, this certificate will forthwith become void and must be delivered up to the Town Clerk for cancellation.

Third Schedule.

City of Perth.

Health Act, 1911.

APPLICATION FOR A LICENCE TO CONDUCT A DINING ROOM.

I, (Full name in block letters)..... of (Full address) ..... hereby apply for a licence to conduct a Dining Room on premises situate at ..... in the City of Perth and known as ..... subject to the Health Act and the by-laws from time to time in force thereunder.

I have the sole management and control of the Dining Room OR

I have the management and control of the Dining Room jointly with .....

I am employed by ..... of (If self-employed, insert "Self") .....

I have had the following previous experience in connection with Eating Houses (state when, where and whether as manager or employee):

.....

Dated the ..... day of ..... 19 ..

..... (Signature of Applicant).

Fourth Schedule.

City of Perth.

Health Act, 1911.

LICENCE TO CONDUCT A DINING ROOM.

THIS is to certify that ..... of ..... is licensed to conduct a Dining Room on premises situate at ..... in the City of Perth and known as ..... from the ..... day of ..... 19..... until the 30th day of June, 19...., unless this licence is previously cancelled.

This licence is issued subject to the Health Act and the by-laws from time to time in force thereunder.

Dated the ..... day of ..... 19.....

..... (Town Clerk of the City of Perth.)

NOTE.—This licence is not transferable. If the holder of this licence changes his place of abode, he must within seven days notify the Town Clerk and have this licence endorsed accordingly.

Fifth Schedule.

City of Perth.

Health Act, 1911.

APPLICATION FOR RENEWAL OF REGISTRATION OF A DINING ROOM.

I, (full name in block letters) ..... of (full address) ..... being the occupier of premises situate at ..... in the City of Perth and known as ..... for which premises I hold a current Certificate of Registration as a Dining Room hereby apply for a similar Certificate of Registration as from 1st day of July next, subject to the Health Act and the by-laws from time to time in force thereunder.

The statements made in my application for the current Certificate of Registration are still true except in the following particulars, namely:—

.....  
.....  
.....

Dated the ..... day of ..... 19.....

..... (Signature of Applicant.)

Sixth Schedule.

City of Perth.

Health Act, 1911.

APPLICATION FOR RENEWAL OF A LICENCE TO CONDUCT A DINING ROOM.

I (Full name in block letters) ... of (Full address) ... being the holder of a current licence to conduct a Dining Room on premises situate at ... in the City of Perth and known as ... hereby apply for a similar licence as from the 1st day of July next, subject to the Health Act and the by-laws from time to time in force thereunder.

The statements made in my application for the current licence are still true except in the following particulars, namely:—

.....  
.....  
.....  
.....

Dated the ..... day of ..... 19 ..

.....  
(Signature of Applicant).

Seventh Schedule.

SCALE OF FEES.

THE fee payable on registration of premises as a Dining Room and on every renewal of such registration shall be \$10.

The fee payable on a licence to conduct a Dining Room and on every renewal of such licence shall be \$2.

Eighth Schedule.

City of Perth.

Health Act, 1911.

APPLICATION FOR REGISTRATION OF A TEA ROOM.

To the Town Clerk,  
City of Perth,  
Council House,  
27-29 St. George's Terrace,  
Perth.

I (Full name in block letters) ... of (Full address) ... being the occupier of premises situate at ... in the City of Perth and known as ... hereby make application for the registration of the said premises as a Tea Room, subject to the Health Act and the by-laws from time to time in force thereunder.

I attach hereto a plan of the said premises.

The maximum number of persons including the proprietor, to be employed on the said premises will be:—

Males..... Females.....

Dated this ..... day of ..... 19 ..

.....  
(Signature of Applicant)

Ninth Schedule.  
City of Perth.  
Health Act, 1911.

CERTIFICATE OF REGISTRATION OF A TEA ROOM.

THIS is to certify that the premises situate at .....  
..... in the City of Perth and known as  
..... occupied by .....  
..... of .....  
are registered as a Tea Room from the ..... day of  
..... 19 ....., until the 30th day of June, 19 .....,  
unless this certificate is previously cancelled.

This certificate is issued subject to the Health Act and the by-laws  
from time to time in force thereunder.

Dated the ..... day of ..... 19 .....

.....  
(Town Clerk of the City of Perth).

NOTE.—If any statement made in the application for this  
certificate ceases to be true, this certificate will forthwith become  
void and must be delivered up to the Town Clerk for cancellation.

Tenth Schedule.  
City of Perth.  
Health Act, 1911.

APPLICATION FOR A LICENCE TO CONDUCT A TEA ROOM.

I (Full name in block letters) .....  
of (Full address) .....  
hereby apply for a licence to conduct a Tea Room on premises  
situate at .....  
in the City of Perth and known as .....  
subject to the Health Act and the by-laws from time to time in  
force thereunder.

I have the sole management and control of the Tea Room

OR

I have the management and control of the Tea Room jointly with  
.....

I am employed by .....  
of (if self-employed, insert "self") .....

I have had the following experience in connection with Eating  
Houses:—

(state when, where and whether as manager or employee)  
.....  
.....  
.....

Dated the ..... day of ..... 19.....

.....  
(Signature of Applicant.)

Eleventh Schedule.

City of Perth.

Health Act, 1911.

LICENCE TO CONDUCT A TEA ROOM.

THIS is to certify that ..... is licensed to conduct a Tea Room on premises situate at ..... in the City of Perth known as ..... from the ..... day of ..... 19....., until the 30th day of June, 19....., unless this licence is previously cancelled.

This licence is issued subject to the Health Act and the by-laws from time to time in force thereunder.

Dated the ..... day of ..... 19.....

..... (Town Clerk of the City of Perth.)

NOTE.—This licence is not transferable. If the holder of this licence changes his place of abode, he must within seven days notify the Town Clerk and have his licence endorsed accordingly.

Twelfth Schedule.

City of Perth.

Health Act, 1911.

APPLICATION FOR RENEWAL OF REGISTRATION OF A TEA ROOM.

I (Full name in block letters) ..... of (Full address) ..... being the occupier of premises situate at ..... in the City of Perth and known as ..... for which premises I hold a current certificate of registration as a Tea Room hereby apply for a similar certificate of registration as from the 1st day of July next, subject to the Health Act and the by-laws from time to time in force thereunder.

The statements made in my application for the current certificate of registration are still true except in the following particulars, namely:—

..... Dated the ..... day of ..... 19.....

..... (Signature of Applicant.)

Thirteenth Schedule.

City of Perth.

Health Act, 1911.

APPLICATION FOR RENEWAL OF A LICENCE TO CONDUCT A TEA ROOM.

I (full name in block letters) ..... of (full address) ..... being the holder of a current licence to conduct a Tea Room on premises situate at ..... in the City of Perth and known as ..... hereby apply for a similar licence as from the 1st day of July next, subject to the Health Act and the by-laws from time to time in force there-under.

The statements made in my application for the current licence are still true except in the following particulars:—

.....

Dated the ..... day of ..... 19.....

..... (Signature of Applicant.)

Fourteenth Schedule.

SCALE OF FEES.

THE fee payable on registration of premises as a Tea Room and on every renewal of such registration shall be \$4.

The fee payable on a licence to conduct a Tea Room and on every renewal of such licence shall be \$2.

PART 5.—MILK.

- 1. In this Part— "Vendor" means any person who sells milk or has milk for sale and includes the keeper of a milk store or milk shop.
2. No person shall carry on a dairy within the District.
3. Every vendor shall provide adequate refrigerated storage space for all milk kept on his premises.
4. Every vendor shall take all necessary precautions in connection with the storage, transport and distribution of milk to prevent the exposure of the milk to any infection or contamination, or to anything likely to prove injurious or deleterious to it.
5. A vendor shall— (a) Take all necessary precautions to ensure that no milk, milk container or drinking vessel is subject to contamination from any source whatsoever. (b) Not deposit or keep any milk or any milk vessel, implement or article used in his trade or in connection therewith— (i) in any room or place where it or they would be liable to become contaminated by impure air or by any offensive, noxious or deleterious gas or substance; or (ii) in any room used as a kitchen, bedroom, or living room; or

- (iii) in any room or building or part of a building communicating directly by door, window, ventilation or otherwise with any room used as a bedroom, living room or kitchen, or in which there is any person suffering from any infectious or contagious disease, or which has been used by a person suffering from any such disease, and which has not since been properly disinfected; or
  - (iv) in any room or building or part of a building in which there is any drain inlet or ventilator of a drainage or sewage system.
- (c) Take every precaution against the infection or contamination of the milk by any person suffering from any infectious or contagious disease and whenever any infectious disease occurs in any premises in his occupation, immediately report such occurrence to the Council.
  - (d) Not permit any person suffering from any infectious or contagious disease, or recently in contact with or in attendance upon any other person so suffering, to handle any vessel used for containing milk, or to take part in the preparation or distribution of any milk brought upon his premises.
  - (e) Keep or cause to be kept in a clean condition at all times every vessel, receptacle, utensil, mixer, container, cooler, or other article used by him for containing, treating or manipulating milk.
  - (f) Cause all cans, bottles or other vessels and any lid stopper or seal used in the sale, disposal or delivery of milk to be effectually cleansed and sterilised before use.
  - (g) Cause all vessels, utensils, coolers, refrigerators and any articles used by him to contain or treat milk to be maintained at all times in clean condition, in thorough order and repair, and to be protected from flies, dust, insects and other contamination.
  - (h) Not keep or cause or suffer any milk to be placed or kept in any vessel, utensil, refrigerator or other container which is not thoroughly clean, devoid of dents, cracks, leaks, rough or torn edges or surfaces, rusty, or in or on which the tinning or enamelling has become impaired.
  - (i) Not use or suffer to be used a lid, stopper or seal for sealing the milk in any container unless such lid, stopper or seal is close fitting, in good repair and thoroughly clean.
  - (j) Cause all sanitary fixtures and fittings to be maintained in good order and repair and in a clean condition at all times.
  - (k) Install, provide and maintain wash hand basins of such number and in such position on the premises as shall be directed in writing by an Inspector. An adequate supply of hot and cold water shall be provided for use in such wash hand basins.
  - (l) Cause every wheeled vehicle used by him for the carriage or distribution of the milk to be thoroughly cleansed at least once a day.
6. No person shall transfer any milk or cream from one vessel to another vessel on any street or any public place except when transferring the same to a delivery can for immediate delivery to a customer.
7. No person shall permit any milk for sale or in course of delivery to any customer to be exposed to flies, dust or other contamination or to be accessible to any animal.
8. No person shall suffer the interior of any vessel used for containing or for measuring milk to be exposed to flies, dust or other contamination.

9. No person shall allow his hand or any part of his body to come in contact with any milk for sale.

10. No person shall permit any plunger or other instrument used for stirring milk to be exposed to flies, dust or other contamination.

11. No person shall apply to his mouth any vessel or utensil which contains milk for sale or which is likely to come into contact with any milk for sale.

12. No person shall keep, measure, carry or deliver any milk for sale, or cause or suffer any such milk to be kept, measured, carried or delivered in any vessel which is not clean.

13. Every person who purchases milk from a vendor shall cause every milk vessel or container in which he received milk from the vendor to be immediately rinsed and cleansed out with clean cold water as soon as the milk has been emptied out of such vessel or container.

14. No person shall cause or permit any milk or cream or any vessel containing milk or cream to be exposed to the heat of the sun or to be left or kept in any position where the vessel or milk may be defiled by any animal or bird.

15. No person shall cause or permit any animal or bird to be carried in or upon any vehicle used for the carriage of milk.

16. No person shall permit any milk or milk vessels to be kept or stored in the immediate vicinity of any water closet or urinal.

17. No person shall keep for sale or sell milk in any place in which is stored or sold any substance by which milk is or is liable to be contaminated or adversely affected, unless such substances are adequately separated to the satisfaction of an Inspector.

18. No person shall permit any vessel which has been handled by any person suffering from any infectious disease to be used to hold or convey milk until such vessel has been thoroughly sterilised, and no person shall remove or permit to be removed any vessel used for the holding or storage of milk from any premises at which a case of infectious disease has occurred, until the consent of an Inspector has been given.

19. The Medical Officer may by notice in writing to any vendor prohibit the sale of milk from any premises where any person is suffering, or supposed to be suffering, from an infectious disease, or where there are reasonable grounds for suspecting that the milk supply from such premises is causing the spread of infectious disease, and any such notice shall remain in operation until cancelled.

#### PART 6—LODGING HOUSES.

1. Every person who keeps or intends to keep a lodging house shall make application to the Council for the registration of such house in the form prescribed in Schedule "1" of this Part and at the time of making such application shall pay a fee of \$2.00.

2. Should the application be granted, a certificate in the form of Schedule "2" of this Part shall be issued to the applicant.

3. Every person who keeps a lodging house which is registered under this Part shall during the month of July in each year apply to the Council for the renewal of the registration of his premises and at the time of making such application shall pay a fee of \$2.00.

4. If the keeper of any premises registered under this Part sells or transfers or agrees to sell or transfer the said premises to another person, he shall within fourteen days from the date of such sale or transfer or agreement notify the Town Clerk thereof in writing, stating the full name, address and occupation of such other person.

5. The keeper of every lodging house shall, on the written instruction of an Inspector, place or cause to be placed upon the outside of the doors of all rooms in the premises serial numbers commencing with number "1" being placed on the door of the room nearest to the front or main entrance door of the house and, in the case of a house with more than one floor, the said numbers shall be continued on in numerical order and be placed in a like manner on each floor. Such numbers shall not be less than one and a half inches in height and shall be either painted upon the doors or shown by other legible and permanently fixed means at a height of five feet from the floor, and shall be kept undefaced.

6. An Inspector may issue to any keeper of a lodging house a certificate in respect of each separate room which shall specify the maximum number of persons who shall be permitted to occupy each room respectively as a sleeping apartment at any one time, and such keeper shall not allow a greater number of persons to occupy such room than is specified on such certificate. Such certificate shall be in the form of Schedule "3" to this Part.

7. The keeper of every lodging house, when required by the Chief Inspector, shall keep the certificate mentioned in the last preceding clause exhibited in a conspicuous place in the sleeping apartment in respect of which any such certificate is issued.

8. (i) In every lodging house where meals are provided for the lodgers by the keeper there shall be provided a kitchen which shall have a floor area of not less than one hundred and forty-four square feet. If the number of persons which the kitchen is intended to serve exceeds eight then for each person above that number the area shall be increased by three square feet.

(ii) In every lodging house where the lodgers prepare their own meals there shall be provided a kitchen which shall have a floor area of not less than one hundred and forty-four square feet. If the number of persons which the kitchen is intended to serve exceeds six then for each person above that number the area shall be increased by twelve square feet.

(iii) Such kitchens shall be fitted with cooking facilities in accordance with clause 17 of Part 2 of these by-laws.

(iv) Such kitchens shall have installed therein at least two sinks of ample capacity and fitted with a hot and cold water supply, both of which shall deliver an adequate supply of water.

(v) Such kitchens shall have adequate food storage facilities and cupboards to prevent contamination of food, crockery and utensils by dirt, dust, flies or vermin of any kind and shall have adequate refrigerator space for storage of perishable goods.

9. Every lodging house in which meals are provided either by the keeper or the lodgers themselves shall have a dining room with a floor area of not less than eighty square feet provided that if the number of persons a dining room is intended to serve exceeds six that area shall be increased by twelve square feet for each person above that number. Every such dining room shall be properly furnished and equipped so as to adequately provide for each person.

10. Every lodging house where there is accommodation for six or more lodgers shall have, in addition to a dining room, a sitting room, the floor area of which shall not be less than eighty square feet provided that for every lodger above six an additional area of fifteen square feet shall be provided. The keeper of a lodging house

may combine the dining room and sitting room provided the available area for each person lodged is not less than thirteen square feet. A sitting room provided pursuant to this clause shall be adequately furnished.

11. (i) The keeper of every lodging house shall reside continuously on the premises unless with the written approval of the Town Clerk he has appointed a manager thereof, and, in that event, the manager shall reside continuously on the premises.

(ii) No keeper or manager of a lodging house shall absent himself from the premises for more than forty-eight hours at a time unless he leaves some reputable person in charge thereof.

12. No premises shall be registered as a lodging house unless—

- (a) the top of every floor is, if of wood, not less than twelve inches and if of concrete not less than three inches above the surface of the ground;
- (b) every internal wall is not less than eight feet high;
- (c) the inner surfaces of all internal walls are so constructed that they can without sustaining injury be washed;
- (d) every passage is at least four feet wide;
- (e) every main stairway is not less than four feet wide, the risers not more than seven inches high and the treads not less than ten inches wide and every stairway is free from winders;
- (f) every stairway has a handrail two feet ten inches above the commencement of the nosing of the treads on each side thereof unless such stairway abuts on to a wall in which case only one such handrail shall be necessary.

13. The keeper of every lodging house shall provide and maintain in good working order and in convenient position on the premises, water closets, urinals, bathrooms (fitted with plunge or shower baths) and wash basins to the minimum number set out in Schedule "4" to this Part.

14. No keeper of a lodging house shall:—

- (a) Permit a larger number of persons to be lodged in such house at any one time than the maximum number of persons permitted by the certificate of registration of such house.
- (b) Permit a larger number of beds or a larger quantity of bedding to be placed or kept in any sleeping apartment than is required to accommodate and provide for the maximum number of persons permitted to occupy such sleeping apartment at any one time.
- (c) Permit a larger number of persons to occupy any sleeping apartment in such house at any one time than will admit of each such person having at least five hundred cubic feet of air space. (For the purpose of this clause, two children under ten years of age shall be counted as one person).
- (d) Use or permit to be used for sleeping purposes any room or part of the premises unless such room or part of the premises has been certified for the purpose.
- (e) Cause or allow any person to occupy any bed in such house after such bed has been used by another person unless the bed has been provided with fresh clean bed linen.
- (f) Allow persons of different sexes to occupy together the same sleeping apartment except in the case of children under the age of ten years or of married couples, in which latter case no other person above the age of ten years, and not more than one married couple, shall be allowed to occupy the same sleeping apartment at any one time.

- (g) Cause or allow any bed in any room which may be used as a sleeping apartment by persons of the male sex above the age of ten years to be occupied at any one time by more than one such person.
15. No keeper of a lodging house shall use or permit to be used as a sleeping apartment any room—
- (a) which the Council or the Medical Officer has forbidden to be used as a sleeping apartment; or
  - (b) which is not or the furnishings of which are not free from vermin and insects; or
  - (c) which is not free from internal dampness; or
  - (d) the floor of which is below the level of the adjoining ground on any side of such room; or
  - (e) which contains or is fitted with any food cooking appliance or kitchen sink; or
  - (f) which is used as a kitchen, scullery, storeroom, dining room, general sitting room or lounge room or for the preparation or storage of food; or
  - (g) which has a cubic air capacity of less than eight hundred cubic feet with a floor area of less than eighty square feet and a width of less than eight feet; or
  - (h) which is lit by windows having a ratio of less than one square foot of unobstructed glass to every ten square feet of floor area;
  - (i) which is ventilated in a ratio of less than twenty-four square inches of outlet of unobstructed ventilating area to every one hundred square feet of floor area; or
  - (j) in which the lighting or ventilation referred to in paragraphs (h) and (i) of this clause is obstructed or is not in good and efficient order.
16. The keeper of every lodging house shall—
- (a) Cause the floor and skirting of every room and passage and every stair in such house to be kept thoroughly clean at all times.
  - (b) Cause the internal walls of every bathroom, water closet and urinal on the premises to be painted so as to maintain a smooth impervious washable surface.
  - (c) Cause the internal walls and floors of every water closet and urinal and every seat of a pedestal pan to be maintained at all times in a clean condition.
  - (d) Cause the internal walls, floor, bath and fittings of every bathroom to be maintained at all times in a clean condition.
  - (e) Cause the floor of the laundry to be cleansed daily and the washing troughs and boiling copper to be kept clean.
  - (f) Cause the yard to be kept clean at all times.
  - (g) Cause every window, fixture or fitting of wood, stone or metal, and every painted surface in such house, to be maintained in a clean condition.
  - (h) Cause all beds, bedsteads, blankets, rugs, covers, pillow-cases, sheets, towels and house linen to be kept clean, in good repair and free from vermin.
  - (i) Cause every sheet, pillowcase, towel and all house linen in use to be washed at least once in every week.
  - (j) When any vermin is found in any bed, furniture, room or sleeping apartment, take immediate effective action to eradicate such vermin and, when directed by an Inspector, shall take such precautions and measures as he may direct for the eradication and destruction of such vermin.

- (k) Furnish every sleeping apartment with a sufficient number of bedsteads and sufficient bedding of good quality so that each bed shall be provided with a mattress, pillow (including pillowcase), two sheets, a blanket or rug, and from the first day of May to the thirtieth day of September not less than one additional blanket or rug.
  - (l) Cause the bedclothes of every bed to be removed therefrom as soon as is convenient after each bed shall have been vacated by any person or lodger.
  - (m) Cause any room, together with its contents, and any other portion of the premises, to be cleansed and disinfected, and any bed or other article of furniture to be rejected from use when so directed by the Chief Inspector.
  - (n) Cause any part of the premises and fittings therein to be painted at such times and in such manner as directed by the Council.
  - (o) In each passage on the premises provide an emergency light in such position and of such a pattern as shall be approved by the Chief Inspector, which light shall be kept separate from the general lighting system and shall be kept lighted during the hours of darkness.
17. The keeper of every lodging house shall—
- (a) Prevent all bedding, linen, blankets, towels and other similar articles which have been used by persons suffering from any infectious disease from coming in contact with similar articles used by other inmates of the premises, and shall forthwith sufficiently disinfect all such articles and, in so doing, shall obey any instructions given by the Medical Officer or by an Inspector.
  - (b) As soon as it comes to his knowledge that any person on the premises is suffering from an infectious disease, effectively isolate such person until removal to some hospital, and shall provide separate knives, forks, spoons, plates and other articles used in the consumption of food for the use of such person and such articles shall, immediately after use, be efficiently disinfected.
  - (c) Immediately upon the vacating of any room which has been occupied by a person suffering from an infectious disease, effectively disinfect such room and shall take such other measures in respect of such room or the contents thereof as an Inspector may direct.

18. (1) Every lodging house of two or more storeys shall have alternative exists, one of which shall be a fire-isolated stairway. Such exists shall be provided in accordance with the requirements of Section XI "Means of Egress" of the Uniform Building By-laws.

(2) The keeper of every lodging house shall provide and maintain fire extinguishing appliances of such number and pattern and situated in such position as the Chief Inspector may direct.

19. (1) Every keeper of a lodging house shall provide on his premises for the use of lodgers a laundry and facilities for each fifteen lodgers in accordance with the requirements of clause 14 (1) (a) of Part 2 of these by-laws.

(2) The keeper shall at all times maintain all laundry facilities in a proper sanitary condition and in good repair.

(3) The keeper shall permit every person or lodger resident in the house who provides his own bed linen, towels, napery or similar articles to use such laundry for a reasonable time each week, and where several persons or lodgers desire the use of such laundry each week or more often, the keeper of such house shall issue a roster of

times for the convenience of all persons. The keeper shall at all times permit the laundry to be used by a lodger for urgent washing of small lots.

(4) If in the opinion of the Council the above facilities are inadequate for any particular premises, the keeper shall provide such extra facilities as the Council may order.

20. Where any keeper of a lodging house permits any lodger or person residing on the premises to maintain and cleanse the room or rooms occupied by him, such keeper shall inspect such room or rooms at least once a week and satisfy himself that such rooms are being maintained in a clean condition and in accordance with this Part.

21. Every lodger or person who contracts with the keeper of any lodging house to service, cleanse and/or maintain the room or rooms occupied by him shall maintain such room or rooms in a clean condition and in accordance with this Part provided that nothing in this clause shall derogate from the duties of the keeper of a lodging house imposed by this Part.

22. No lodger or person resident in a lodging house shall—

- (a) Use any room let for lodgings as a shop, store or factory or for manufacturing or trading purposes.
- (b) Keep or store on the premises any goods or materials which are inflammable, obnoxious or offensive.
- (c) Foul or commit any nuisance in any bath or wash hand basin.
- (d) Use any bath or wash hand basin for any other than ablutionary purposes.
- (e) Use any bathroom for laundry purposes.
- (f) Use any sink installed in any kitchen or scullery for any other purpose than the washing and cleansing of food utensils, vessels, kitchenware, and culinary purposes.
- (g) Deposit any rubbish or waste food other than into the proper receptacles provided for the reception of rubbish and waste food.
- (h) Keep, store, prepare or cook food in any sleeping apartment, or use any sleeping apartment for dining purposes. Provided that any persons who are sick or invalid and unable to leave their sleeping apartment on account of such disability may be served with and partake of meals therein.

23. No person shall place or keep any luggage, clothing, bedding, or furniture in any part of a lodging house if such articles be infested with vermin.

24. No lodger or person shall store or keep such a quantity of furniture material or goods in any kitchen, living or sleeping apartment that it prevents the cleansing of the floor, walls, fittings or fixtures or, in the case of sleeping apartments, if it decreases the air space to less than the minimum prescribed by this Part.

25. No lodger or person who occupies any room in a lodging house shall obstruct or prevent the keeper of such house from making an inspection or examination of the room or rooms occupied by him.

26. Every keeper of a lodging house shall retain possession of a duplicate key to the door of every room and he shall when required by an Inspector open the door of any room for the purpose of inspection.

27. No person shall fix or change any lock or fastener to the door of any room in a lodging house without written approval of the keeper of the house.

28. The keeper of every lodging house shall keep a register of lodgers in the form as prescribed by Schedule 5 to this Part. Such register shall be kept in the lodging house and shall be open to inspection at any time on demand by any member of the police force or Inspector.

29. The keeper of every lodging house shall when required by the Council report to the Council in the form as prescribed by Schedule 6 to this Part the name of every person who resorted to the lodging house during the preceding day or night.

Schedule "1".

FORM FOR APPLICATION FOR REGISTRATION OF A LODGING HOUSE.

To: The Town Clerk, City of Perth. 19

I (full name) hereby make application for the registration of the premises described hereunder as a Lodging House and for my name to be entered in the Register of the Local Authority as the Keeper thereof.

Situation of premises

The Following Particulars to be Given.

Total number of rooms (including kitchen, dining and sitting room, etc):

Number of storeys:

My family residing with me consists of: (Family is defined as wife or husband, children, parents, grand-parents, grand-children, brothers, sisters, nephews and nieces).

Rooms for private use: Bedrooms, Dining Rooms, Kitchens

Rooms for Lodgers: Bedrooms, Kitchens, Dining Rooms, Sitting Rooms. Number: Area:

Sanitary Conveniences: Water Closets, Urinals, Baths, Showers

Is provision made in a kitchen for lodgers to prepare their own food?

Do you reside on the premises?

If not, give name of Manager:

Signature and address of applicant:

Schedule "2".

City of Perth.

Health Act, 1911.

CERTIFICATE OF REGISTRATION OF A  
LODGING HOUSE.

THIS is to certify that the premises situate at.....  
..... are registered as a Lodging  
House until the 30th day of June, 19 , provided that .....  
..... whose name is entered on  
the register of the City of Perth as the keeper thereof continues  
to be the registered keeper of such registered house, and further  
provided that this certificate of registration is not previously  
cancelled or revoked.

The total number of rooms to be used as sleeping apartments for  
lodgers is: .....

The maximum number of lodgers to be accommodated on the  
premises shall not exceed: .....

This certificate of registration is issued subject to the Health  
Act and by-laws of the City of Perth from time to time in force  
and is not transferable.

Dated..... 19 .

..... Town Clerk.

Fee received: \$.....

Schedule "3".

City of Perth.

Health Act, 1911.

SLEEPING ACCOMMODATION.

Lodging House:—

Situate at .....

This room No. .... can be used as a sleeping apartment (for  
sleeping purposes only) to accommodate not more than .....  
persons at any one time.

Date .....

.....  
Health Inspector.

## Schedule 4.

(a) The minimum number of sanitary conveniences to be provided in Lodging Houses to the maximum number of persons that can be accommodated in such houses:—

Number of Persons of the same sex	Males				Females		
	Water Closets	Urinal Stalls	Com- bined Plunge Baths or Showers	Shower Baths	Water Closets	Com- bined Plunge Baths or Showers	Shower Baths
1 to 14	1	....	1	....	1	1	....
15 to 29	2	1	1	1	2	1	1
30 to 44	2	1	1	2	3	1	2
45 to 59	3	1	2	2	4	2	2
60 to 74	3	2	2	3	5	2	3
75 to 89	4	2	2	4	6	2	4
90 to 104	4	3	3	4	7	3	4

And thereafter one additional convenience of each type for every additional 15 persons or fraction of 15 persons of the same sex. When more than one combined plunge and shower bath is required for each sex, separate shower baths may be provided in lieu of plunge baths, provided there are not more than 2 shower baths to each combined plunge and shower bath.

(b) Wash basins or other proper means for performing personal ablution, not less in number than the number of baths required herein, shall be provided in proper ablution blocks. Provided that where all the sleeping apartments are equipped with wash basins connected with the sewerage or other proper drainage system, it shall not be necessary to provide separate ablutionary facilities.

(c) Where more than one floor on the premises is used for the accommodation of lodgers, sanitary conveniences shall be installed and maintained in convenient positions, not being less than on every second floor.

(d) No sanitary convenience which is used as a private convenience to the exclusion of other inmates of the house shall be counted for the purpose of this Schedule.

(e) Efficient hot and cold water fittings, piping and services shall be provided, supplied and maintained for use in connection with all bathing and ablutionary facilities, and such fittings, piping and services shall be capable of supplying to such bathing and ablutionary facilities hot and/or cold water at a rate of not less than one gallon per minute at all times.

(f) All sanitary conveniences shall be so situated, separated and screened as to ensure sufficient privacy, and be apportioned to each sex in accordance with this Schedule, and a distinct sign shall be displayed in a prominent position denoting which sex such conveniences are provided for. Every such convenience shall be adequately lighted with electric light during the hours of darkness.

**Schedule 5.**  
**Health Act, 1911.**  
**(Section 157.)**  
**LODGING HOUSE REGISTER.**

Address:.....  
 .....

Date of Arrival	Name	Previous Address	Signature	Room No.	Date of Departure

**Schedule 6.**

The Town Clerk,  
 Perth.

THE following is the name of every person who resorted to the Lodging House at .....  
 on the .....day of ..... 19.....

(Signed).....  
 (Keeper.)

Date:.....

**PART 7.—FOOD.**

1. No person shall on any premises where food is manufactured, prepared, packed, kept for sale or sold, conduct any offensive trade except such as are specified hereunder:—

- Fish Curing Establishments,
  - Fish Shops,
  - Fat Rendering at Butchers' Shops,
- and then only subject to the Act.

**Offensive Trades.**

2. The occupier of every such premises shall maintain such premises, together with all apparatus, instruments, fittings, utensils and vehicles used in connection with the manufacture, sale, preparation, keeping or transport of food at all times in a clean condition.

**Premises Generally.**

3. The occupier of every such premises shall maintain such premises in such condition as to prevent the ingress or egress or harbourage of rats, and shall take all practicable measures for the destruction of rats and other vermin which may be on his premises.

4. The occupier of every such premises shall, when so ordered by the Council, pave the floor or such portion thereof as may be directed with impervious materials in such manner as is specified in the order; and shall, when so ordered, further provide proper drainage so that all liquids falling upon such floor shall be conducted to a drain inlet situated outside the building within which the floor is laid.

5. The occupier of every such premises shall when ordered by the Council, cause the internal surfaces of such walls as may be specified to be suitably rendered and plastered and be tiled or gloss-painted to a height of at least seven feet from the floor level so as to maintain a smooth, hard, durable and washable surface devoid of holes, cracks and crevices, and cause the angles formed by the walls with any other wall and by any wall with the floor to be coved to a radius of two inches.

6. The occupier of every such premises shall cause such premises to comply with the following conditions:—

- (a) The premises shall at all times be kept in good repair.
- (b) Every room which is used in connection with the manufacture, preparation, keeping or sale of food shall if required by the Council, be celled, and the walls in every such room shall be constructed of brick, stone or concrete.
- (c) Every such room shall be provided with natural light in the ratio of one square foot of window area to every ten square feet of floor area. Where such natural lighting cannot be reasonably secured, artificial lighting shall be provided to the standard required by the Standards Association of Australia Code No. CA30-1957 and all amendments thereof.
- (d) Every such room shall be efficiently ventilated by through ventilation, provided that if a mechanical system of ventilation be installed it shall be to the satisfaction of the Chief Inspector.
- (e) Every such room shall be provided with effective sub-floor ventilation unless the floor be of concrete or other impervious material.
- (f) All offensive material or trade refuse produced upon such premises shall be immediately placed in an impervious receptacle, provided in accordance with this By-law, and the contents of such receptacle shall be removed daily.
- (g) Every such receptacle shall after each emptying be thoroughly cleansed.
- (h) There shall be provided and maintained a hood over every wood, gas or electric cooking fire, stove or boiler. The hood shall be of such a size and so placed as to arrest steam, effluvia, odours and smoke from the process of cooking or boiling. The underside of the hood shall be six feet six inches above the floor level. The flue from the hood shall be at least seven inches in diameter and made to discharge in such a manner and in such a position where no nuisance will be created. When ordered by the Council such flue shall be provided with—
  - (i) an extractor fan placed and constructed so as to extract all steam, effluvia, odours and smoke;
  - (ii) grease filters which at all times prevent all grease from reaching the flue.
- (i) Every grease trap shall be kept at all times in a sanitary condition, and shall be cleansed daily and all grease removed therefrom.

7. The occupier of every such premises—

- (1) Shall cause all food which is not completely wrapped to be protected from contamination by flies, dust or other sources, and to this end he shall not expose any such food where it is subject to contamination or be contaminated or infected or handled by any person except in the normal course of delivery or sale, and he shall either—
  - (a) keep all such food in an enclosure of impervious transparent material so constructed as to prevent contamination; or

- (b) cause all doors, windows and other apertures to be covered with screens of fine mesh wire gauze and cause all doors to be self-closing.
- (2) Shall maintain all enclosures and other fittings mentioned in subclause (1) of this clause in good order and condition.
8. No person shall in any such premises display any food not completely wrapped or protected for sale in any shop window unless and until such window space is protected against flies, dust and other contamination, and unless such window space is at all times kept in a clean condition.
9. The occupier of every such premises shall not receive or place therein any article of clothing which has been so received or placed for the purpose of being dry-cleaned or laundered at that or any other place.
10. The occupier of every such premises shall make adequate provision by means of sinks and other sanitary fixtures and fittings for the efficient cleansing of all utensils and instruments used in the manufacture or preparation of food. An adequate supply of hot and cold water shall be provided for use in such sinks and sanitary fixtures and fittings.
11. The occupier of every such premises shall not permit food to be prepared or packed on other than a table or bench fitted with an impervious surface. Such tables or benches shall be kept at least three inches from the wall and be movable to facilitate cleansing.
12. The occupier of every such premises shall provide for use by his employees wash hand basins in the ratio of one to every ten employees, and shall maintain a supply of soap, nail brushes and clean towels in connection with such basins, but no towel or towels shall be provided for use in common. Such wash hand basins shall be provided with an adequate supply of hot and cold water. Such wash hand basins shall not be used for other than personal ablutions. The Council may direct the position in which such wash hand basins shall be placed and the occupier shall comply with such direction.
13. The occupier of any such premises shall not permit any water closet or urinal to be situated in any room where food is manufactured, prepared, kept or sold, and any water closet or urinal shall be so situated as to be completely cut off from any such room by cross ventilation or an air lock of not less than twenty square feet in area.
14. The occupier of every such premises shall provide an adequate supply of potable water.
15. The occupier of every such premises shall provide a receptacle in which any food withdrawn from sale shall be immediately placed.
16. The occupier of any premises where drinks are served to the public shall cause all drinking straws to be protected from contamination by flies, dust or other sources.
17. Every occupier of a cafeteria where food is exposed for choice by customers shall protect such food from contamination. Cafeteria self-service meals.
- Where food is exposed in a series of shelves, the top shelf shall be completely covered with impervious material and all other shelves shall be fitted with fixed glass louvres set at such an angle as to prevent droplet contamination of the exposed food.
18. No person shall use any place for or in connection with the sale, manufacture, preparation, storage or packing of any food for sale, which is at any time used as a sleeping or living apartment,

or which communicates directly with a sleeping apartment, or in which anything is kept or any animal or bird allowed to be or in which any work is carried on which would be likely to contaminate such food or injuriously affect its wholesomeness or cleanliness.

19. No person shall use any place for or in connection with the sale, manufacture, preparation, storage or packing of any food for sale, in which any work is carried on that would in the opinion of the Council, be likely to contaminate such food or injuriously affect its wholesomeness or cleanliness.

20. No person shall deposit any food intended for sale upon the floor of any premises, and all such food shall be kept at least two feet clear of such floor in such a way that there is a clear space between the floor and the underside of the staging or support upon which the food is kept.

21. No person shall use or permit to be used any cellar for the preparation of food unless the written consent of the Council has been first obtained.

22. No person who sells bread, meat, fish or milk, and no employee of any such person shall change or receive from a purchaser any bread, meat, fish or milk which has previously been delivered to such purchaser unless for the reason that such food is unwholesome, and whenever any food is so changed or received the person receiving it shall immediately destroy it or place it in a refuse receptacle.

23. When paper is used in the preparation, manufacture or cooking of any food for sale only clean new paper shall be used.

24. No person shall enclose or carry or store any article of food whatsoever in any bag or sack or similar receptacle which has at any time contained or has been used for the conveyance of bone-dust or superphosphate, or any other manure or mixture of manures.

Contami-  
nation.  
generally.

25. No occupier of any premises where food is manufactured, prepared, packed, kept for sale or sold, shall, unless with the approval of an Inspector, permit any space to be left between any cabinet, counter, fixture or fixed furniture and any floor or wall on the premises which will allow the harbourage of dirt, filth, wastes or rats. Provided that when it is necessary to allow any space, such space shall be of sufficient size to allow of the easy cleaning of such space.

26. No person shall permit any dog to enter or remain or be kept on any premises where food is manufactured, stored, prepared, packed or sold.

27. No person shall in any premises where food is manufactured, stored, prepared, packed or sold, expose food so as to be accessible to any rodent or domestic animal.

28. No person shall expose any vessel, apparatus, appliance, fitting or thing used in connection with the manufacture, preparation, storage or sale of food so as to be subject to contamination from any animal.

29. No person shall smoke whilst engaged in the manufacture, preparation, packing, handling or sale of food.

30. (1) No person shall use or permit to be used any damaged vessel for the purpose of preparing or serving food or drinks for reward.

(2) An Inspector shall have power to seize any damaged vessel which he believes may be used contrary to this clause and shall hold it for twenty-four hours pending an appeal to the Council by

the person from whom the vessel was seized. If such appeal be not received within twenty-four hours of the seizure, the Inspector may cause such vessel to be destroyed.

31. No person shall have his torso bare whilst engaged in the manufacture, preparation or handling of food for sale.

32. Every occupier of any premises where food is manufactured, prepared, packed, handled or sold shall, as soon as he becomes aware that any person engaged on the premises is suffering from any communicable disease, suppurating wound or sore or any other disease likely to contaminate food shall cause him to cease to be engaged on and to leave such premises without unnecessary delay, and shall not allow him to be again engaged on such premises until such person shall have obtained a certificate from a medical practitioner that he has recovered from or is not suffering from any such condition as aforesaid and is no longer a source of danger to others.

33. Every person who sells any food or drink for human consumption in a single service container shall:—

- (1) Effectively protect all such containers from contamination prior to service.
- (2) Destroy or cause to be destroyed every such container forthwith after use by any customer.

34. The occupier of any premises on which food is manufactured, prepared, packed, kept for sale or sold shall when required by an Inspector conspicuously display on his premises in such position or positions as may be selected by an Inspector, a copy, as supplied by the Council, of this Part of this By-law or any portion thereof.

35. The owner or occupier of any premises used in the manufacture, preparation, packing, storage or sale of any food which by reason of their situation, construction or disrepair should not be used for the purpose for which they are used, shall on receipt of a notice from the Council requiring him so to do cease to use, or shall reconstruct or repair the premises as directed in and within the times specified in the notice.

36. The occupier of every place where drinks are served to the public shall provide an adequate supply of water and a proper glass-washer for the cleansing in running water of all drinking vessels used on the premises. The Council may direct where such glass-washer shall be installed and the occupier shall comply with such direction.

37. No person shall in any place where drinks are served to the public serve any drink in a drinking vessel which has not been thoroughly cleansed in accordance with the provisions of the above by-law, since the last occasion of use of such drinking vessel.

38. (1) Every person engaged in the transporting of food shall cause all vehicles used in the transport of food to be at all times kept in a clean condition and when not in use for the transport or carriage of food to be so placed as not to be liable to contamination.

(2) No such person shall use such vehicle or permit such vehicle to be used for the transport of offensive material.

(3) Every person using a vehicle for the transport of food shall cause the door or cover of any part of the vehicle in which food is stored to be closed at all times except when food is being placed therein or removed therefrom.

(4) No person shall sit upon food in course of transport.

(5) No person engaged in transporting food in a vehicle shall permit any dog to be upon such vehicle.

(6) No person shall pack, wrap, store or transport for sale any food in any package, wrapper or other container which is not clean or which is not in good repair or which is liable to contaminate the food therein.

(7) Every person engaged in transporting bread shall cause all bread in course of transport to be carried in weatherproof, covered vehicles or containers constructed in such a manner as to protect such bread from contamination by flies, dust or other sources.

(8) No person shall use for the conveyance of fish any vehicle or receptacle which is not so constructed as to be easily cleansed or which is used for the conveyance of any article liable to taint or contaminate the fish.

Butchers'  
smallgoods.

39. No person shall use or permit to be used any room or place for the boning, curing, canning, salting, mincing or other similar process of preparing meat or the fat of animals for sale as food:—

- (a) Unless such room or place has a floor of tiles or other impervious material with a smooth surface and so graded that liquids will freely flow off it, and if such floor is of tiles unless the joints between the tiles are filled with impervious material.
- (b) Unless such room or place has internal walls constructed of brick, stone or concrete properly rendered and plastered and tiled or gloss-painted to a height of at least seven feet above floor level so as to provide a smooth, hard, durable and washable surface, and the angles formed by the walls with any other wall and by any wall with the floor are coved to a radius of two inches.
- (c) Unless the floor and internal walls of such room or place are clean and in good repair and free from inequalities, holes, cracks and crevices.
- (d) Unless such room or place is kept free from dirt, fat, grease and debris of all kinds and is completely cleaned out and cleared of all waste products at the close of every day's work.

Meat.

40. No person shall use any pump constructed wholly or partly of material other than stainless steel or nickel for or in connection with the pickling of meat.

41. The occupier of any premises used for the pickling of meat shall cause the brine or pickle to be removed as often as is necessary to prevent it from becoming offensive.

42. The occupier of any premises or stall, and the driver of any vehicle used for or in connection with the sale of fresh, frozen or chilled meat, shall not permit any person other than an employee or an Inspector to handle or touch any such meat.

43. The occupier of premises where meat is kept for sale shall cause such meat to be at all times protected from the direct rays of the sun.

44. (a) Every occupier of premises where meat is kept for sale shall cause such meat to be protected from contamination by flies, dust or other source.

(b) All such meats shall be kept in enclosures of impervious transparent material or in an open refrigerator in good working order which shall be maintained at a temperature not exceeding forty degrees Fahrenheit.

(c) All doors, window openings and other apertures on such premises shall be covered with screens of fine mesh wire gauze and all such doors shall be so fitted that they are self-closing. Every such occupier shall at all times maintain the fittings required by this subclause in good order and repair.

(d) Every such occupier shall cause all baskets or trays used for the handling or conveyance of meat to be thoroughly cleansed at least once daily.

45. (a) Every vehicle used in the transport of meat (except vehicles used for the transport of meat not intended for sale) shall conform with the following:—

- (i) The vehicle shall be completely enclosed so as to protect the meat from the weather and from flies and dust.
  - (ii) The vehicle shall be constructed of wood or metal and all internal surfaces shall be finished to a smooth surface.
  - (iii) The vehicle shall be properly ventilated.
  - (iv) The vehicle shall be provided with rails and hooks secured to the upper portion thereof and shall be of ample proportions so that meat hung on such hooks shall be clear of the floor provided that this paragraph shall not apply to butchers' vehicles used for delivery of meat to retail customers.
  - (v) No meat (except edible offal) shall be placed on the floor of the vehicle.
  - (vi) Edible offal when carried on the floor shall be contained in impervious containers.
  - (vii) The vehicle, edible offal containers, hooks and rails shall at all times be kept in a thoroughly clean condition.
  - (viii) A door to the vehicle shall not be used as a loading ramp.
  - (ix) A loading ramp or other device for facilitating loading shall not be placed at any time within the compartments in which meat is carried, or form portion of the internal surface of the vehicle.
- (b) No vehicle used for the transport of meat shall be used at any time for the transport of any offensive matter.
- (c) No meat shall be carried on any railway except in trucks provided for that purpose, or unless such meat is hung on hooks and is clear of the floor.
- (d) Every person engaged in the handling, transport or delivery of carcase meat shall wear at the commencement of each day's work a clean coat, the sleeves of which shall extend at least to the elbows, and a cap which shall cover the head and the back of the neck; and the coat and the cap shall be worn at all times whilst the person is so employed.
- (e) All carcase meat conveyed by producers to the market shall be completely covered with clean canvas or other wrappings in such manner as thoroughly to protect such meat from contamination by flies, dust or other sources.  
In this clause the word "producer" shall mean a person who delivers to the market carcasses of animals reared or produced on his own farm or property and carcase meat shall mean any quarter or more of any carcase.
- (f) Carcase meat not intended for sale shall not be transported unless it is covered with clean canvas or other wrapping so as to protect it from contamination by flies, dust or other sources.

46. (1) In this Part of this by-law "ice cream" includes ices and products similar to ice cream.

Ice cream  
and ices.

(2) No person shall manufacture or store for sale any ice cream or suffer it to be manufactured or stored for sale in any room or place—

- (a) Unless the walls of such room or place are constructed of brick, stone or concrete, suitably rendered and plastered, and tiled or gloss painted to a height of at least seven feet from the floor level so as to maintain a smooth, hard, durable and washable surface devoid of holes, cracks and crevices.
- (b) Unless such room or place is properly ceiled.

- (c) Unless the floor of such room or place is constructed of cement, concrete or tiles, and cause the angles formed by the walls with any other wall and by any wall with the floor to be coved to a radius of two inches.
  - (d) Unless such room or place is well ventilated, provided that ventilation shall not be required when ice cream is stored in a freezing chamber.
  - (e) Unless all openings into such room or place are sufficiently protected against the ingress of flies and dust.
  - (f) If efficient natural lighting cannot be provided, artificial lighting shall be provided to the standard required by the Standards Association of Australia Code No. CA30-1957 and all amendments thereof.
47. No person shall manufacture or store for sale ice cream, or suffer it to be manufactured or stored for sale in any dwelling room or in any room communicating directly with a privy or water closet or stable, or within an apartment used for sleeping, or in any room having an opening communicating directly with any drain or sewer.
48. No person engaged in the manufacture or sale of ice cream shall suffer his hands or any part of his person to come in contact with any ice cream.
49. No person shall manufacture, store or deposit any ice cream in any vessel which is not clean and in good repair, and every person engaged in the manufacture or sale of ice cream shall at all times maintain all vessels and utensils used for, containing or coming in contact with ice cream in a condition of cleanliness and in good repair.
50. No person shall sell any ice cream which after having been once frozen has run down or melted, and which has been again frozen.
51. The occupier of every premises where ice cream is sold shall cause every container in which he receives ice cream in bulk to be immediately rinsed and cleansed out with clean cold water when the container has been emptied of such ice cream. Such containers shall not be used for any other purpose.
52. The occupier of any premises where ice cream is sold shall cause the water in every container in which ice cream servers are kept to contain not more than one hundred thousand micro organisms in one milli-litre (when determined by the plate count method), no pathogenic micro organisms nor any E. Coli, (Type 1).
53. (a) Every person manufacturing ice cream for sale shall before the first day of July of each year make application for registration in the form of Schedule "A" to this Part; and, upon the granting of such application by the Council, a certificate in the form of Schedule "B" to this Part shall be issued by the Town Clerk.
- (b) No application shall be granted until the premises occupied by the applicant have been inspected and found to comply with the provisions of this Part.
- (c) No person shall manufacture for sale or suffer to be manufactured for sale any ice cream unless he holds a subsisting licence under this clause in respect of the premises where such manufacture is carried on.
54. No person shall expose or offer for sale any ice cream in any public place unless such ice cream is packed in disposable single service containers, and is so packed by a maker at his premises registered in accordance with clause 53 of this Part.

55. Every person engaged in the trade of an itinerant vendor of food or of stall-keeper vending food shall comply with the following conditions— Itinerant vendors.

- (a) He shall cause all food not otherwise packed to be protected from contamination by flies, dust or other sources by causing all such food, with the exception of raw vegetables which are usually cleansed and/or cooked before use, and raw fruits which are usually peeled before being eaten, or which have an inedible cortex, to be kept in an enclosure of impervious transparent material so constructed as to prevent such contamination.
- (b) He shall not permit any other person to handle or touch any food in his possession.

56.(a) Every person manufacturing any aerated water or other non-alcoholic drink, cordial or syrup for sale shall before the first day of July of each year make application for registration in the form of Schedule "A" to this Part and, upon the granting of such application by the Council, a certificate in the form of Schedule "B" to this Part shall be issued by the Town Clerk. Aerated waters, etc.

(b) No application shall be granted until the premises occupied by the applicant have been inspected and found to comply with the provisions of this Part.

(c) No person shall manufacture for sale any aerated waters or other non-alcoholic drinks, cordials or syrups unless he holds a subsisting licence under this clause in respect of the premises where such manufacture is carried on.

57. No person shall manufacture for sale any aerated waters or other non-alcoholic drinks, cordials or syrups in any room or place unless such room or place has a floor constructed of impervious material with a smooth surface and so graded that liquids will freely flow off it.

58. In every room used in connection with the manufacture of aerated waters or other non-alcoholic drinks, cordials or syrups the angles formed by the walls with any other wall and by any wall with the floor shall be coved to a radius of not less than two inches.

59. No person shall manufacture for sale any aerated waters or other non-alcoholic drinks, cordials or syrups unless the following conditions are complied with:—

- (a) All the floors in the premises shall be swept at least once in each working day and shall be thoroughly washed once in each week, and the floors of the syrup and bottling rooms shall be thoroughly washed once in each working day.
- (b) The premises and all yards and sheds appurtenant thereto shall be kept free from rubbish and offensive material and, as far as possible, free from dust.
- (c) All tanks or other receptacles in which water is stored for use in the manufacture shall be provided with impervious tight-fitting covers which shall always be kept in position; and such tanks or other receptacles shall be emptied and cleansed throughout at least once in every twelve months.
- (d) Filtering apparatus used for the filtering of water shall be maintained at all times in good order and condition and in such a state of efficient action as to deliver a filtrate complying with the requirements of "Potable Water" as set out in the Food and Drug Regulations made under the Act.
- (e) Before each time of filling, bottles must be subjected to a process of cleansing as follows:—
  - (i) Soaked for at least six minutes in a solution of caustic potash or of caustic soda of effective strength and cleanliness, at a temperature not below one hundred and thirty degrees Fahrenheit; then

- (ii) rinsed in cold water; then
- (iii) every part of the interior brushed with an efficient brush; then
- (iv) rinsed with a jet of clean water; and then
- (v) drained.

Provided that any other system of cleansing approved by the Chief Inspector may be substituted for the above.

- (f) If bottles are not filled within twenty-four hours after being cleansed, they must be kept mouth downward until used.
- (g) All bottles immediately before being filled shall be visually examined to ensure that they are clean and free from foreign matter.
- (h) The water in which bottles are soaked before they are brush-cleansed must be changed at least once daily.
- (i) No lead pipe shall be used for conveying any part of the material, either gaseous or liquid, which enters into the manufacture unless it is lined with tin or other material, approved for the particular purpose by the Chief Inspector.
- (j) Syrups must be stored in well-made impervious receptacles with an impervious tight-fitting cover.
- (k) All syrup lines must be flushed out daily, and at least once in each week shall be treated with a solution of hot water and soda or with other efficient cleansing liquid.
- (l) No syrup shall be left in any syrup lines or syringers overnight.
- (m) All receptacles in which syrups are stored must be cleansed thoroughly with hot water and soda, or with super-heated steam at least once weekly.

**Bakehouses.** 60. No person shall use any room or place as a bakehouse unless the following conditions are complied with:—

- (a) The floor shall be constructed of concrete with the surface not less than six inches above the level of any ground adjoining the bake-house, and with the surface smooth and so graded that liquids will freely flow off it.
- (b) All angles formed by the floor and walls shall be coved to a radius of two inches.
- (c) Every doorway giving direct access to the bakehouse shall be fitted with a self-closing flyproof door.
- (d) All windows, ventilators and other openings into the bakehouse shall be kept flyproof.
- (e) All ovens shall be so constructed or cased as to prevent the accumulation of rubbish or dust on top thereof.
- (f) All troughs and bins shall be built into the wall and floor so as to leave no space behind or below them or shall be fitted with wheels to facilitate movement for cleaning.

61. No room or place used as a bake-house shall be used for any other purpose.

62. The occupier of a bake-house shall cause all flour on his premises to be so stored as to prevent contamination by dirt, flies, rats, vermin or insects.

**Refrigerating works and cold stores.** 63. The occupier of any refrigerating works or cold store which is at any time used for the storage of food:—

- (a) shall maintain the premises always in a clean condition throughout.

- (b) Shall at least once in each calendar year thoroughly cleanse every cool chamber on his premises, and cause every part of the interior walls of such chambers to be lime-washed or treated with some similar surfacing agent.
- (c) Shall keep all doors and air ducts well painted.
- (d) Shall not permit any uncased food to be stored on the floor.
- (e) Shall not receive any unsound food, offal or offensive material or thing on his premises to be stored, or permit any unsound food, offal or offensive material or thing to remain therein.
- (f) Shall not permit any straw to be upon the floor of any chamber.
- (g) Shall not permit any brine tub to be in any cold chamber unless it is so constructed as to be totally impervious and stands on feet or blocks at least six inches high.
- (h) Shall keep upon the premises a key to every chamber and shall provide that an Inspector shall on demand have immediate access to any chamber.
- (i) Shall provide means of artificial light so as to permit efficient inspection of the contents of any chamber.

64. The tenant or person having separate control of a chamber in any refrigerator works or cold store, which chamber is at any time used for the storage of food:—

- (a) Shall maintain such chamber always in a clean condition throughout.
- (b) Shall not permit any uncased food to be stored on the floor of the chamber.
- (c) Shall not receive any unsound food, offal, offensive material or thing to be stored in the chamber, or permit any unsound food, offal or offensive material or thing to remain therein.

65. No occupier of any market or portion of any market shall deposit or permit to be deposited any food upon the floor, but all food shall be deposited upon a wooden staging, the under surface of which shall be at least nine inches above the floor, the space between the floor and the staging being entirely open for inspection and cleansing.

Markets.

66. The occupier of any premises where oysters or other shellfish are sold or prepared for sale for human consumption shall—

Oysters and shellfish.

- (a) Provide a sink fitted with running water and a grit arrestor in which the operation of opening or dipping oysters or other shellfish shall be carried on.
- (b) Not store or permit oysters or other shellfish to be stored in any place or manner which may detrimentally affect their wholesomeness.
- (c) Not use or permit secondhand or previously used bottles or containers to be used to hold oysters or other shellfish unless such bottles or containers have been thoroughly cleansed and sterilised and have been provided with individual tightly fitting caps, corks or covers.
- (d) Not have in his possession for sale for human consumption oysters or other shellfish taken from beds which are polluted or liable to pollution by drainage or sewage.

67. (a) No machine for the vending of food shall be installed without the prior approval of the Chief Inspector.

Food vending machines.

(b) The machine shall be sited in such a position that the food cannot be contaminated by dust, insects, rodents or other means.

(c). The machine shall be of such construction as to be easily cleaned internally and externally and to ensure that the food is entirely sealed off from possibility of contamination by dust, insects, rodents or other means.

(d) The machine shall be movable or mounted sufficiently clear of the floor to allow of the cleansing of the floor below the machine; alternatively, the machine may be sealed into the floor.

(e) The internal parts of the machine shall be constructed of suitable material, and those portions which may become contaminated shall be easily removable for cleansing and sterilising.

(f) All cup and food dispensing openings and vending areas shall be protected by a self-closing device from dust, insects, rodents or other contamination.

(g) Cups and containers shall be protected from contamination.

(h) Any water supply to a machine shall be piped in from the Metropolitan Water Supply, Sewerage and Drainage Board's supply. Manual filling of water tanks is prohibited.

(i) A suitable receptacle shall be kept adjacent to the machine for the purpose of receiving used cups or containers.

(j) The machine shall cease to operate when—

(i) the drip cans or containers become full to within one-half of the liquid capacity of such can or container; and

(ii) When the supply of single service cups or containers is exhausted.

(k) Drip cans shall be readily removable for emptying and cleaning.

Schedule "A".

City of Perth.

Health Act, 1911.

MAKER OF ICE CREAM, ICES, AERATED WATERS, TEMPERANCE DRINKS, CORDIALS AND SYRUPS.

Form of application for registration as .....

Name of applicant (in full) .....

Trade in respect of which application is made .....

Situation of premises on which trade is, or is to be, carried on .....

Signature of applicant .....

Dated.....

Schedule "B".

City of Perth.

Health Act, 1911.

..... is hereby registered as a maker of ..... in respect of premises situate at ..... until the 30th day of June, 19 .....

Dated.....

Town Clerk.

## PART 8—HAIRDRESSERS.

1. Every person carrying on the business of a hairdresser shall comply with and cause to be complied with the following conditions:—

- (a) All razors, scissors, clippers and combs in general use shall be sterilised by one of the following methods:—
  - (i) Immediately before and after use by immersion for at least ten minutes in a vessel containing at least one quart of disinfectant solution which for the purpose of this Part shall mean any substance or compound capable of killing the germs of disease within ten minutes. One vessel of the disinfectant solution shall be provided to each barber's chair on the premises.
  - (ii) By wiping them with a clean cloth and then placing them in a sterilising cabinet for a period of at least ten minutes exposed to the fumes of a formalin solution containing forty per cent. Formaldehyde.
  - (iii) By wiping them with a clean cloth and exposing them in a properly constructed cabinet to the effects of efficient ultra violet rays for a period of at least ten minutes.
- (b) Hairbrushes in general use shall be treated by either of the methods described in sub-paragraphs (i) or (ii) of paragraph 1 (a) of this clause. If treated by the method prescribed in sub-paragraph (i), the brushes shall, after treatment, be washed in clear running water before use.
- (c) There shall be provided a sufficient number of razors, scissors, clippers, brushes and combs to permit of any used implement being effectively sterilised in accordance with the provisions of paragraphs (a) and (b) of this clause.
- (d) When a new shaving brush is first taken into use the bristle portion shall be immersed in a ten per cent. solution of formalin for thirty minutes and afterwards rinsed in clean water.
- (e) Shaving brushes in general use shall immediately after each use be cleansed in hot water of a temperature not below one hundred and sixty degrees Fahrenheit.
- (f) All razors, clippers, scissors, combs and hairbrushes in use shall be kept clean and free from foreign matter.
- (g) Rotary or machine brushes shall not be used.
- (h) Shaving mugs shall not be used unless all internal surfaces are visible and accessible and easily cleaned.
- (i) An antiseptic soap powder, liquid soap or shaving cream shall be used to produce lather for shaving; boiling water shall be allowed to run on the lather brush and then the soap powder, liquid soap or cream applied to the brush before application to the face.
- (j) Powder shall only be applied by a blower or absorbent cotton, and such cotton shall be used for one person only.
- (k) For the purpose of stopping the flow of blood, or treatment of abrasion, calcined alum or other proper astringent shall be applied on a pad of sterile cotton wool, which pad shall be destroyed immediately after use. Alum, astringent, antiseptic or other sticks or blocks shall not be used.
- (l) Petroleum jelly shall be used only from a squeeze tube.
- (m) No sponge shall be used.
- (n) Razor strops shall only be used for razors which have been disinfected since being used.

- (o) The hair-cutting wrapper shall be placed only on the shoulders of customers and fastened with a safety pin or other device at the back, and clean towels and/or absorbent wool shall be used about the neck to prevent the hair from falling inside the clothing.
- (p) A fresh towel and/or absorbent wool shall be used for each customer.
- (q) The outer garment of each hairdresser shall be of washable white material; the sleeves shall be comparatively short.
- (r) When a steaming towel is used, a fresh one shall be used for each customer.
- (s) At least once daily the floor shall be sprinkled with water and swept.
- (t) The premises, their fittings and equipment, shall be maintained at all times in a thoroughly clean condition.
- (u) All shelves, fittings and tables on which instruments are placed shall be of glass, marble, slate or other impervious material.
- (v) A fresh piece of paper or clean linen shall be placed on the back of the chair or on the head rest for each customer.
- (w) Hair clippings falling on the floor shall be immediately swept together and placed in an impervious receptacle with a tightly fitting cover.
- (x) There shall be provided at least one wash hand basin for every two hairdressing chairs on the premises, provided that if there be an odd number of chairs the number of basins to be provided shall be in proportion to the next succeeding even number. Such basins shall be placed in a position adjacent to each chair and shall be provided with an adequate supply of hot and cold water. Such basins shall be installed in accordance with the requirements of the Metropolitan Water Supply, Sewerage and Drainage Act, and no person shall use or permit to be used any such basin unless a certificate has been issued by the Metropolitan Water Supply, Sewerage and Drainage Board that the same has been thus installed.
- (y) In the case of any person obviously suffering from skin disease of the face or head, special instruments shall be employed and these must be immediately immersed in the disinfecting solution or placed in one of the cabinets described in sub-paragraphs (ii) or (iii) of paragraph (a) of this clause for a period of not less than fifteen minutes. All towels, cloths or other fabrics used on such customer and the outer garment worn by the hairdresser, shall immediately after use be placed in a disinfecting solution or in boiling water for ten minutes.
- (z) A hairdresser suffering from any infectious or contagious disease or any infectious or contagious skin rash or eruption shall not attend to any customer.
- (aa) Two receptacles equipped with tight fitting covers shall be provided; into the one all towels immediately after use shall be placed, together with other soiled linen; into the other, which shall be impervious, shall be placed all hair clippings and other trade refuse.

2. Before attending to a customer, every hairdresser shall thoroughly cleanse his hands using soap and clean water and, when necessary, a nail brush for this purpose.

3. No person shall spit or expectorate upon the floor of any hairdressing establishment.

4. The Medical Officer or an Inspector may at all reasonable times enter and inspect any hairdressing establishment and may inspect or remove for the purpose of examination any brush, comb, razor, clippers, scissors or other instrument or appliance, or any towel or other thing therein which may be suspected on reasonable grounds of being contaminated with the infection of any contagious or infectious disease, or of not being sterilised or disinfected or being in a dirty condition or unclean, provided that when any such article is so removed a written receipt therefor shall be furnished to the hairdresser by the Medical Officer or Inspector, and the article shall be returned within a period of three days.

5. The Medical Officer or an Inspector may at all reasonable times enter and remove from any premises used for the business of a hairdresser a sample or samples of the solution used in accordance with sub-paragraphs (i) and (ii) of paragraph (a) of clause 1 of this Part, for the purpose of examination or analysis.

6. Every person who enters a hairdressing establishment for the purpose of being attended to shall, if he be suffering from any infectious disease or any eruption of the skin of the face, neck or head, notify the hairdresser before taking his place in the chair.

7. A printed copy of this Part, suitably framed and glazed, shall be conspicuously displayed in every hairdressing establishment and constantly maintained clean, visible and legible.

#### PART 9.—OFFENSIVE TRADES.

##### Division 1—General.

1. Every person applying to the Council for consent to the establishment of an offensive trade shall advertise two weeks notice of his intention to make such application in a daily newspaper circulating in Perth and shall lodge with the Town Clerk a written application in the form of Schedule "A" to this Division.

2. The Council shall not consent to the establishment of an offensive trade until it has received from the Medical Officer a certificate in the form of Schedule "B" to this Division.

3. An application for the registration of premises pursuant to Section 191 of the Act shall be in the form of Schedule "C" to this Division. Every person so applying to the Council for the registration of premises shall pay to the Town Clerk the fee prescribed in Schedule "D" to this Division provided that if such registration commences on or after the 1st day of July in any year one half only of such fee shall be payable.

4. Where there is a change of occupier of premises registered pursuant to this Division the new occupier shall forthwith notify the Council in writing of such change and the date thereof and of his full name, address and occupation.

5. Upon the registration of any premises for the carrying on of an offensive trade, the Council shall issue to the applicant for registration a certificate in the form of Schedule "D" to this Division.

6. Any person who makes a false statement in an application under clause 1 of this Part shall be guilty of an offence against this Part.

7. The occupier of any premises upon which an offensive trade is carried on shall cause such premises, together with all drains, fittings, apparatus, machinery, utensils, receptacles, vehicles, tools and appliances used in connection therewith to be at all times maintained in a clean condition, good repair and efficient action.

8. The occupier of every such premises shall provide upon such premises an adequate supply of clean water, together with such fittings as may be necessary for the purpose of making the water supply readily available for use.

9. The occupier of every such premises shall provide in a convenient position sufficient ablutionary appliances with an adequate supply of hot and cold water thereto for use by his employees and by all other persons lawfully upon the premises.

10. The occupier of every such premises shall cause the internal surface of every wall, the underside of every ceiling or roof, and all such fittings as may be directed to be cleansed and painted when instructed by the Council so to do.

11. The occupier of every such premises shall provide, use and maintain in efficient action appliances capable of effectively destroying or of rendering harmless all offensive effluvia, vapours or gases arising in any process of his business or from any material, residue or other substance which may be kept or stored upon his premises.

12. The occupier of every such premises—

- (a) shall provide on the premises impervious receptacles with air-tight covers, of sufficient capacity to receive all offensive material and trade refuse produced upon the premises in any one day;
- (b) shall keep the covers on such receptacles, except when they are necessarily removed;
- (c) shall cause all offensive material and trade refuse to be immediately placed in the receptacles;
- (d) shall cause the contents of the receptacles to be removed from the premises at least once in each working day, and at such more frequent intervals as may be directed by the Council and whenever so directed by an Inspector.

13. While any premises remain registered under this Division, no person shall, without the written permission of the Council, commence or permit to be commenced any alteration or additions to such premises.

14. The occupier of any premises upon which an offensive trade is carried on shall cause all materials received upon his premises for the purpose of his trade, which are offensive or capable of becoming offensive, to be so stored as to prevent the creation of a nuisance.

15. The occupier of any premises whereon the offensive trades of fat rendering, laundries, cleaning establishments and dye works, fish shops, and fish curing establishments are carried on shall cause the floor of his premises to be properly paved and drained with impervious materials; such floor shall have a smooth surface and with a fall to a surface gutter in such a way that all liquids falling upon such floor shall be conducted by such gutter to a drain inlet situated inside the building wherein the floor is situated.

Provided that after the coming into force of these by-laws, no premises shall be registered unless the angles formed by the walls with any other wall, and by any wall with the floor, are coved to a radius of two inches.

16. The occupier of any premises whereon the offensive trades of fat rendering, laundries, cleaning establishments, dye works, fish shops and fish curing establishments are carried on shall cause all liquid refuse to be cooled to a temperature not exceeding eighty degrees Fahrenheit before being discharged into any drain inlet from any part of his premises and to be directed through such screening or purifying treatment as the Council may from time to time direct.

17. The Council may give directions from time to time to the occupier of any premises upon which an offensive trade is carried on the object of which is to prevent or diminish the offensiveness of the trade or safeguard the public health and the occupier shall comply with such directions.

18. Where in any by-law contained in this Part any duty is imposed upon the occupier of any offensive trade premises, the by-law shall be interpreted to include employees of any such occupier, and any such employee committing a breach of these by-laws shall be liable to the same penalties as if he were the occupier.

19. In addition to the foregoing by-laws, the occupier of any premises whereon any offensive trade is carried on shall comply with any other by-laws in this Part which apply to the particular trade carried on by him.

Schedule "A".

City of Perth.

Health Act, 1911.

APPLICATION FOR CONSENT TO ESTABLISH AN OFFENSIVE TRADE.

To the Town Clerk, City of Perth.

I ..... hereby make application for consent to the establishment of an offensive trade of the nature and upon the premises as set out hereunder. As required by the provisions of the Health Act, 1911, plans and specifications of the buildings proposed to be used or erected in connection with such trade are submitted herewith.

Nature of Offensive Trade ..... Premises proposed to be used ..... Application advertised (state name of newspaper and date of publication) .....

Signature of Applicant .....

Address .....

Dated .....

Schedule "B".

City of Perth.

Health Act, 1911.

CERTIFICATE OF MEDICAL OFFICER AS TO ESTABLISHMENT OF OFFENSIVE TRADE.

I ..... Medical Officer of Health to the City of Perth, do hereby certify that I have inspected the premises situated at ..... and proposed to be utilised for ..... an offensive trade, and I further certify that in my opinion such premises are in every way suitable for such trade, and that due and proper provision has been made for the observance of the provisions of the Health Act and of the By-laws.

Dated this ..... day of ..... 19.....

(Medical Officer of Health.)

Schedule "C".

City of Perth.

Health Act, 1911.

APPLICATION FOR REGISTRATION OF PREMISES FOR OFFENSIVE TRADE.

To the Town Clerk, City of Perth.

I hereby make application for the registration of the premises specified hereunder, for the purpose of an offensive trade, namely the trade of for the year ended day of 19 and deposit herewith the sum of \$ as registration fee in accordance with the By-laws.

Situation of premises in respect of which registration is sought

Signature of applicant

Address

Dated

Schedule "D".

FEES FOR REGISTRATION OF OFFENSIVE TRADE PREMISES.

Fee to be paid on registration and annually thereafter for all offensive trades shall be \$10.00.

Schedule "E".

City of Perth.

Health Act, 1911.

CERTIFICATE OF REGISTRATION OF PREMISES FOR OFFENSIVE TRADE.

This is to certify that the premises situate at of which is the occupier, are registered for the carrying on of the trade of

This registration expires on the 19

Dated this day of 19

(Town Clerk.)

Division 2—Fat-rendering Establishments.

20. (a) The occupier of any premises on which the trade of fat-rendering is carried on shall provide a movable canopy to the apparatus in which the rendering is carried on; such canopy fitted with a vent shall be constructed of metal and the vent from the canopy shall fit telescopically into a ventilating pipe of at least seven inches in diameter.

(b) The canopy shall be capable of being lowered onto the boiler and shall be kept lowered except when raised for the purpose of emptying, filling and cleaning the apparatus.

(c) The ventilating pipe shall be carried at least ten feet above the roof of the building containing the rendering apparatus, or above the roof of the highest adjoining building, whichever shall be higher.

(d) Provided that if only steam heat be used in the rendering apparatus, in lieu of the canopy, an iron cover may be used.

21. Every such occupier shall cause every wall within a radius of ten feet of the rendering apparatus to be rendered with cement and finished to a smooth surface, and all parts of the apparatus shall be composed or covered with some impervious material.

22. Within the area of the City of Perth contained by the following boundaries, namely on the north by the railway, on the east by Pier Street and a prolongation to Riverside Drive of the line of the centre of Pier Street, on the south by Riverside Drive, William Street (from Riverside Drive to Mounts Bay Road) and Mounts Bay Road to Spring Street, and on the west by Spring Street, Mount Street (from Spring Street to St. George's Terrace) and Milligan Street, no person shall establish or carry on any trade, business or occupation which is usually carried on in or connected with a fat rendering establishment either by itself or in conjunction with any other trade, business or occupation.

#### Division 3—Fish-curing Establishments.

23. The occupier of a fish-curing establishment—

- (a) shall not keep or permit any decomposing fish to be kept on the premises;
- (b) shall cause all such decomposing fish to be deposited in impervious receptacles furnished with air-tight covers and kept securely covered until removed from the premises.

24. Every such occupier shall, when so ordered by the Council, cleanse and paint such portion of the premises as he is directed so to do.

#### Division 4—Fish Shops.

25. In this Part—

“Fish” means fresh fish, frozen fish, chilled fish, and cooked fish, whether cleaned, uncleaned or part cleaned and includes crustaceans and molluscs, but does not include fish which has been cured, preserved, hermetically canned or treated to prevent putrefaction, or cleaned fish supplied in cartons or packets by a packer and sold in such cartons or packets if they are at all times kept in a deep freeze refrigeration unit at a temperature not exceeding five degrees fahrenheit.

“Fish Shop” means any place where fish is kept or exposed for sale, or where fish is cleaned, scaled, cut up or cooked for the purpose of sale for consumption otherwise than on the premises.

26. (1) Fish shops are classified as A, B, or C Class, and shall be registered accordingly.

(2) The occupier of an “A” class fish shop may clean, part clean, scale and cut up fish and expose fish for sale and cook fish for the purpose of sale for consumption otherwise than on the premises.

(3) The occupier of a "B" class fish shop may only expose fish for sale and cook fish for the purpose of sale for consumption otherwise than on the premises.

(4) The occupier of a "C" class fish shop may only expose fish for sale.

(5) No occupier of a fish shop shall do or permit to be done any of the things set out in this clause which are not permitted to be done in the class of fish shop occupied by him.

27. The occupier of every "A" class fish shop shall provide a food preparation room in which all food shall be prepared and which shall be used solely for that purpose. The room shall comply with the following requirements:—

- (a) The walls shall be constructed of brick, stone, or concrete with the internal surfaces rendered with cement and finished to a smooth surface devoid of holes, cracks, and crevices, and after the coming into force of these by-laws no premises shall be registered unless the angles formed by the walls with any other wall and by any wall with the floor are coved to a radius of two inches.
- (b) The floor shall be of concrete with a smooth, durable surface.
- (c) The minimum floor area shall be one hundred square feet.
- (d) The door shall be so fitted as to be self-closing.
- (e) The room shall be furnished with wash troughs or sink and a bench the top of which shall be constructed of impervious material.
- (f) The room shall be fly-proofed and provided with ample light and ventilation.

28. The occupier of every "B" class fish shop shall provide a food preparation room in which all food shall be prepared and which shall be used solely for that purpose. The room shall comply with the following requirements:—

- (a) The walls shall be constructed of brick, stone or concrete, with the internal surfaces rendered with cement and finished with a smooth washable surface to a height of seven feet, and, after the coming into force of these by-laws, no premises shall be registered unless the angles formed by the walls with any other wall, and by any wall with the floor, are coved to a radius of two inches.
- (b) The minimum floor area shall be eighty square feet.
- (c) The floor shall be of concrete with a smooth, durable surface.
- (d) The room shall be furnished with wash troughs or sink.
- (e) The room shall be fly-proofed and provided with ample light and ventilation.

29. (1) The occupier of every fish shop shall have on the premises an impervious receptacle which shall be provided with an air-tight covering. Such covering shall at all times be kept closed except when it is necessary to place something in or remove something from the receptacle.

(2) The occupier of every "A" class fish shop shall cause all offal and wastes to be immediately picked up and placed in such receptacle.

(3) The occupier of every fish shop shall cause all rejected and unsaleable fish to be immediately placed in such receptacle.

(4) The contents of such receptacle shall be removed from the premises once in each working day, or at such other times as an Inspector may direct. Such receptacle shall after being emptied be immediately cleaned with an efficient disinfectant.

30. The occupier of any fish shop shall not allow any box, basket, or other container used for the transport of fish to remain in such fish shop longer than is necessary for the emptying of such box, basket, or container. Such boxes, baskets, or containers, shall be kept so as not to cause a nuisance or to attract flies.

31. The occupier of an "A" class or "B" class fish shop, where cooking of fish is carried on, shall provide and maintain therein over any apparatus used for the cooking of fish, a hood which shall be of such a size and so designed and so placed as to arrest all effluvia, odours and smoke from the process of cooking. It shall extend a minimum of six inches beyond the front of every appliance. The underside of the hood shall be six feet six inches above the floor and shall be provided with such a system of mechanical exhaust ventilation and filter as will maintain the premises at all times free of all effluvia, odours and smoke. The outlet of the exhaust ventilation system shall discharge in such a manner and in such a position that no nuisance is created.

32. The occupier of every fish shop where fish is exposed for sale shall keep all such fish under efficient refrigeration.

33. (1) The occupier of every "A" class and "B" class fish shop shall cover and keep covered all doors, window openings and other apertures on the premises with screens of fine mesh wire gauze, and shall cause all doors to be self-closing; provided that, if other efficient means to the satisfaction of the Chief Health Inspector, are provided, the provision of such screens may be waived.

(2) The occupier of every "C" class fish shop shall comply with the provisions of subclause (1) of this clause, or shall keep all fish in enclosures covered by glass.

34. No occupier of a fish shop shall allow any decomposing fish to remain in any part of his shop.

35. Every occupier of a fish shop shall keep all fish in containers separate from every other kind of food unless such food is in hermetically sealed cans or bottles.

36. After having handled fish every person shall wash his hands before handling any other kind of food intended for sale.

#### Division 5—Laundries, Cleaning Establishments and Dye Works.

37. The occupier of a laundry, cleaning establishment or dye works shall cause all liquid wastes produced upon the premises to be collected and conducted by impervious channels or drains to a trapped drain inlet, or to be disposed of in such other manner as may be approved by the Chief Inspector.

38. Every such occupier shall cause every floor and every wall of any building upon the premises to be kept at all times in good order and repair, so as to prevent the absorption therein of any liquid which may be splashed or spilled or may fall or be deposited thereon.

39. (1) The occupier of a laundry, cleaning establishment or dye works shall provide a reception room in which all articles brought to the premises for treatment shall be received, and he shall not receive or permit to be received any such articles except in such room.

(2) No person shall bring or permit food to be brought into the reception room referred to in subclause (1) of this clause.

40. No person shall use or permit any room in a laundry, cleaning establishment or dye works to be used for sleeping purposes.

41. The occupier of a laundry shall provide on top of the impervious floor for a width of three feet in front of any washing troughs or washing machine, a wooden grating so constructed as to prevent the employees from standing in any water upon such floor.

42. The occupier of a laundry, cleaning establishment or dye works shall cause such articles as may be directed by an Inspector to be thoroughly disinfected to the satisfaction of that officer.

43. The occupier of a cleaning establishment shall adopt effective means for arresting all dust or other material escaping from the process of cleaning so that such dust or other material shall not escape into the open air.

44. The occupier of a cleaning establishment wherein volatile liquids are used shall take all proper precautions against combustion thereof and shall comply with all directions given by an Inspector for that purpose.

45. No occupier of any premises shall use or permit to be used such premises as a receiving depot for a laundry or dry cleaning establishments except with the written permission of the Chief Health Inspector, who may at any time by written notice withdraw such permission.

#### Division 6—Marine Stores.

46. The occupier of a marine store shall cause his premises to comply with the following conditions:—

- (a) Every yard shall be enclosed with a close fence which with all gates therein shall be at least eight feet in height.
- (b) Every building shall be constructed of brick or stone. Internal walls thereof shall be rendered with cement and finished to a smooth surface.
- (c) Every part of every building shall be adequately ventilated by openings in the roof or external walls.

47. Every such occupier shall cause all material on the premises to be so stored as not to be offensive or injurious to health whether by smell or otherwise.

48. Every such occupier shall cause all rags, secondhand clothing, textile fabrics, bedding and similar material to be effectively disinfected immediately they are received on the premises.

#### Division 7—Flock Factories.

49. The occupier of a flock factory shall—

- (a) Adopt effective means to collect and remove immediately all dust escaping from machinery and material so that such dust shall not escape into the air or be a nuisance.
- (b) Not use for the manufacture of flock any material other than new material, unless such material before it is used be subjected to a moist heat at a temperature of two hundred and twelve degrees Fahrenheit, and maintained at such temperature for a period of not less than twenty minutes, the heat to be applied in such a manner that every part of the material is maintained at the temperature for the time specified.

50. Every such occupier shall cause every building on the premises to comply with the following conditions:—

- (a) The floor shall be paved with concrete.

- (b) The walls shall be of concrete, brick or stone and shall be finished internally with a smooth surface.
  - (c) The ceiling or underside of the roof shall be of durable and non-absorbent material finished internally with a smooth surface.
51. No person shall collect, deliver, offer for sale or sell for the manufacture of flock, rags taken from any refuse or rubbish or from any receptacle or vehicle used for the storage or collection of refuse or rubbish.
52. No person shall receive, store or deliver rags for the manufacture of flock which are unclean or which have been taken from any refuse or rubbish or from any receptacle or vehicle used for the storage or collection of refuse or rubbish.
53. No person shall make flock from rags which are unclean or which have been taken from any refuse or rubbish or from any receptacle or vehicle used for the storage or collection of refuse or rubbish.
54. No person shall for the purpose of sale, or in the course of any business, remake, renovate, tease, retease, fill, refill or repair any bedding which has been used or which is unclean, offensive or vermin-infested, unless the material of which such bedding is made has been boiled for thirty minutes or otherwise effectively cleansed.
55. No person shall for the purpose of sale, or in the course of any business, remake, renovate, tease, retease, fill, refill, or repair any upholstery which is unclean, offensive, or vermin-infested, unless the filling material of which such upholstery is made has been boiled for thirty minutes or otherwise effectively cleansed.

#### Division 8—Second-hand Jute Stores.

56. "Jute Store" means a place where second-hand jute goods are stored, repaired or cleaned.
57. Every occupier of a jute store shall cause all material on the premises to be so stored as not to be offensive or injurious to health whether by smell or otherwise.
58. Every such occupier shall cause every building on the premises to comply with the following conditions:—
- (a) The floor shall be paved with concrete.
  - (b) The internal walls shall be cement rendered to a smooth finish.
  - (c) Every part of the building shall be adequately ventilated by openings in the roof or external walls.

#### Division 9—Places where Poultry is Killed, etc.

59. In this Division "Poultry" includes fowls, ducks, geese, turkeys, and pigeons.
60. The occupier of any premises where poultry is killed, plucked, hung, dressed or cleaned for sale, shall cause such premises to comply with the following conditions:—
- (a) The premises shall at all times be kept in good repair.
  - (b) Every room shall be properly ceiled.
  - (c) Every room shall be provided with natural light in the ratio of one square foot of window area to every ten square feet of floor area. Where such natural lighting cannot be reasonably secured, artificial lighting to conform with the requirements of the Standards Association of Australia Code No. CA30-1957 and all amendments thereof shall be installed.

- (d) Every room shall be efficiently ventilated by through-ventilation, provided that if a mechanical system of ventilation be installed it shall be to the satisfaction of the Chief Inspector.
  - (e) The floor shall be of impervious material graded with an even fall to a surface gutter which shall connect with a sedimentation trap which, in turn, shall connect with a drain. The waste water from such drain shall be disposed of in accordance with Part 2 of this by-law.
  - (f) The internal walls shall be constructed of brick, stone, or concrete, rendered with cement, and tiled or gloss painted so as to provide a smooth, hard, durable, and washable surface. The angles formed by the walls with any other wall, and by any wall with the floor shall be coved to a radius of two inches.
  - (g) The floor and internal walls shall be kept clean and in good repair and free from inequalities, wastes, grease, dirt, and debris of all kinds, and completely cleaned of all waste products at the close of every day's work.
  - (h) All doors, window openings and other apertures shall be covered with screens of fine mesh wire gauze, and all doors shall be fitted so that they are self-closing. All such fittings shall be kept in good order and repair, provided that if other efficient means of protection to the satisfaction of the Chief Health Inspector are provided the provision of such screens may be waived.
  - (i) Every such premises shall be provided with sanitary conveniences which shall communicate with the sewers of the Metropolitan Water Supply, Sewerage and Drainage Board, or with a system for the bacteriolytic treatment of sewage.
  - (j) All benches, tables, shelves and counters shall be constructed of impervious material.
61. The occupier of every such premises shall—
- (a) Provide and maintain a suitable change room for employees if all of one sex or suitable separate change rooms for each sex. Each change room shall be at least thirty-two square feet in area with an additional eight square feet for each person, above four, usually employed on the premises.
  - (b) Provide in a convenient position for use by his employees, wash hand basins in the ratio of one to every ten employees, and shall maintain a supply of soap, nail brushes and clean towels in connection with such basins, but no towel or towels shall be provided for use in common. Such wash hand basins shall be provided with an adequate supply of hot and cold water.
  - (c) Provide adequate facilities, including hot water, for the cleansing of apparatus, instruments, utensils, appliances, receptacles and containers.
  - (d) Not permit any water closet or urinal to be situated in any room where poultry is being killed, plucked, hung, dressed or cleaned, and any water closet or urinal shall be so situated as to be completely cut off from such rooms by cross ventilation or an air-lock of not less than twenty square feet in area.
  - (e) (i) Provide impervious receptacles with close fitting covers ready for use and sufficient in size and number to receive all feathers, offal and offensive decomposable material received upon the premises. Such receptacles shall be kept outside the building in a fly-proof enclosure, the floor of which shall be of concrete, surrounded with a four inch plinth and graded to the sedimentation trap required in clause 60 (e) of this Part.

- (ii) Immediately place or cause to be placed in such receptacles all feathers, offal and offensive decomposable material produced upon the premises, and remove or cause to be removed from the premises, the contents of such receptacles not less frequently than once in each working day.
  - (iii) Cause all such receptacles to be cleansed internally and externally immediately after the contents have been removed.
  - (f) Cause all live poultry awaiting killing to be kept in a separate room, the floor of which shall be of impervious material graded with an even fall to a surface gutter, which shall connect with the sedimentation trap required in clause 60 (e) of this Part, and shall keep the floor of such room free of all waste matters.
  - (g) Keep clean all crates in which live poultry is kept, and shall hose out such crates immediately they become empty.
  - (h) Not keep live poultry in an overcrowded or unhealthy condition.
  - (i) Not permit live diseased poultry to remain on the premises.
  - (j) Forthwith place all dead diseased poultry in a receptacle provided pursuant to paragraph (e) of this clause.
  - (k) Cause any water used during processing to be kept in a reasonably clean condition.
62. Every person killing or preparing poultry for sale shall—
- (a) Cause all poultry after being dressed to be washed in running water and then thoroughly drained.
  - (b) Place such poultry in cold storage immediately after being cleaned or packed.
  - (c) Not permit during the course of plucking, dressing, or chilling, any poultry or edible offal to be placed on the floor, but such poultry or edible offal shall be suspended or placed on properly constructed hanging bars, tables or other suitable appliance.
  - (d) Cause all offal which is sold for human consumption immediately it is withdrawn from the poultry, to be washed in clean water and then placed on clean impervious trays.
63. The dry plucking of poultry is prohibited.
64. The occupier shall not carry out on the premises any operations unconnected with poultry processing unless such operations are separated from every room used for poultry processing by an unbroken wall extending from floor to ceiling.
65. The occupier shall not use for any other purpose or permit to be used for any other purpose, any rooms in which poultry processing is carried on.

Division 10—Premises wherein second-hand rags are stored or processed.

66. The occupier of premises wherein second-hand rags are stored or processed shall—
- (a) Provide a building which shall comply with the following conditions:—
    - (i) The floor shall be paved with concrete finished to a smooth surface. The walls shall be of concrete, brick or stone and the internal surfaces of such walls shall be rendered with cement and finished to a smooth surface devoid of holes, cracks and crevices.

- (ii) Every part of such building shall be adequately ventilated by openings in the roof or external walls, or alternatively some mechanical system of ventilation shall be installed to the satisfaction of the Council.
- (iii) Every room shall be properly lighted with a surface of clear glass exposed to the open air equivalent in area to not less than one-tenth of the floor area of the room. Where such natural lighting cannot be reasonably secured, artificial lighting shall be provided to the standard required by the Standards Association of Australian Code No. CA30-1957 and all amendments thereof.
- (b) Every such occupier shall provide a room in which all rags are received and no rags shall be received except into such room.
- (c) Every such occupier shall cause all second-hand rags to be subjected to a moist heat at a temperature of 212°F. and maintained at such temperature for a period of not less than twenty minutes, the heat to be applied in such a manner that every part of the material is maintained at the temperature for the time specified.
- (d) The occupier of such premises shall not receive any rags which have been taken from any refuse or rubbish, or from any receptacle or vehicle used for the storage or collection of refuse or rubbish.

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Passed at a meeting of Perth City Council held on the 16th day of December, 1968.

The Common Seal of the City of  
Perth was hereunto affixed in  
the presence of—

[L.S.]

T. E. WARDLE,  
Lord Mayor.

G. O. EDWARDS,  
Town Clerk.

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Approved by His Excellency the Governor in Executive Council,  
this 20th day of March, 1969.