

CITY OF THOMPSON  
By-law #531

A BY-LAW OF THE CITY OF THOMPSON TO REGULATE  
PREPARED FOOD VENDORS.

WHEREAS The Municipal Act R.S.M. 1970 Cap. M. 225 provides in Section 708 thereof that the council of any municipality may pass by-laws

(a) for regulating restaurants, lunch counters, and other eating places and places where food of any kind is sold to be eaten therein, and any other places for reception, refreshment, or entertainment of the public; and

(b) for licensing places of any of the kinds mentioned in clause (a), and for fixing the fees for the licenses not exceeding one hundred dollars per year for any such license;

AND WHEREAS Section 322 of the said Municipal Act provides that the council of any municipality may pass by-laws not inconsistent with the Public Health Act, The Milk Control Act, or any other Act of the Legislature or of the Parliament of Canada, or with the regulations made under any such Act, for the licensing, inspecting, and regulating, places within the municipality where any articles, whether solid or fluid, intended for human consumption, are sold, kept, stored, or prepared for sale; and in addition for inspecting and regulating the methods of handling, and the carriage or transport from place to place, of the products mentioned in clause (a) of the said section being milk, meat, poultry, fish, and other natural products being prepared, stored, conveyed, or offered for sale for human food or drink;

AND WHEREAS regulations have been made under the Public Health Act, R.S.M. 1970, Cap. P 210, which are annexed as Schedule A to this by-law which are in effect and prevail over any other provision of this by-law inconsistent therewith;

AND WHEREAS Section 37 (3) of the said Public Health Act. Provides that a by-law imposes further restrictions or requires that further conditions than The Public Health Act or the regulations made thereunder is not, solely by reason thereof, repugnant to or in conflict with or inconsistent with The Public Health Act or the regulations made thereunder;

AND WHEREAS it is desirable to utilize the powers set out in The Municipal Act generally and in particular in Sections 708 and 322 thereof;

NOW THEREFORE the municipal council of the City of Thompson, in council assembled, enacts as follows:

1. SHORT TITLE – This By-law may be referred to as “The Prepared Food Vendors By-law”.

2. DEFINITIONS – where used in this by-law unless the context otherwise requires

(1) “City” mean The City of Thompson;

(2) “Food place” means any place where the business is conducted of providing in whole or in part food or drink prepared for human consumption where articles, whether solid or fluid, intended for human consumption are sold, kept, stored, or prepared for sale and being other than a restaurant or other than a place where only bottled drinks, ice cream cones or similar ice cream products are offered for sale or sold;

(3) "Food Handler" means any person who works or serves in a restaurant or food place who may affect adversely the health of those who consume the products handled in the restaurant or food place, or who may affect adversely the standards of hygiene and sanitation prescribed for the restaurant or food place by this by-law;

(4) "Health Officer", "Chief of the Fire Department", "Commissioner of Buildings", and "Inspector of Licenses" mean respectively the Medical Health Officer, The Chief of the Fire Department, The Commissioner of Buildings, and the Inspector of Licenses of the City of Thompson, or other person duly authorized to act in their stead;

(5) "Kitchen" includes any part of a restaurant or food place wherein equipment used for cooking or preparing food or drink for consumption is installed;

(6) "Proprietor" includes any person occupying, in charge of or in possession of a restaurant or food place;

(7) "Sterilize" means any anti-bacterial treatment that reduces the bacterial count on utensils to less than 100 per utensil when tested in accordance with the Standard Plate Count using the swab technique;

(8) "Utensil" means any kitchenware, tableware, glasses, cutlery, utensils, containers, or other equipment with which food or drink comes in contact during storage, preparation or serving and "single service utensil" means a utensil that may be used only once;

(9) "Well Lighted" where used in respect of any part of a restaurant or food place in which food or drink is prepared or in which utensils are cleansed means being provided with artificial or natural light giving at all times evenly distributed illumination equivalent to at least twenty foot candles at a distance of thirty inches from the floor.

### 3. LICENSES.

(1) No person shall operate a restaurant without holding a current license issued by the City of Thompson that is not suspended and that is not revoked pursuant to the provisions of this by-law;

(2) No person shall operate a food place who does not hold a current license issued by The City of Thompson to do so and which license is not suspended or is not revoked;

(3) No license shall be issued for the operation of a restaurant and no license shall be issued for the operation of a food place until an application in writing in accordance with this by-law has been filed with The City of Thompson signed by the proprietor or proprietors together with a certificate of the Health Officer that the restaurant or food place, as the case may be, complies with the requirements of this by-law;

(4) The license to operate a restaurant or the license to operate a food place shall be automatically be suspended upon the filing of a certificate by the Health Officer with the Inspector of Licenses and the service thereon upon the proprietor of the restaurant or food place referred to in it, that an infraction or infractions of this by-law are being committed at the restaurant or the food place which endangers the health of the patrons or food handlers of the restaurant or food place, and the operating license of the restaurant or of the food place shall remain suspended until a certificate has been filed by the Health Officer that the condition referred to in the said certificate has now been

remedied, or until council on appeal by the proprietor of the suspended restaurant or food place lifts the suspension.

Upon revocation of this suspension either by the filing of the said certificate of compliance or upon resolution of council, the suspension shall be at an end and the license shall again be of the same force and effect as though it had not been suspended;

(5) The current regulations made under The Public Health Act as amended from time to time are incorporated and made part of this by-law and the Health Officer shall have all the powers under this by-law as he has under the said regulations and shall have any additional powers that this by-law provides and the current regulations shall be annexed to this by-law as Schedule A.

#### 4. INSPECTIONS

The Health Officer or any of his assistants may enter any restaurant or food place for the purpose of examining the whole or any part of the premises and the conditions thereof at any reasonable time without notice to the proprietor and shall have full and free access thereto for such purposes.

#### 5. TESTS

The Health Officer may as often as he deems necessary for laboratory examination

- (a) take samples of food and drink,
- (b) swab dishes, glasses, cutlery or utensils, or
- (c) take samples of dish water.

#### 6. UNFIT FOOD.

(1) The Health Officer may prohibit the use and sale of, or condemn, any food or drink, which in his opinion, is unfit for human consumption;

(2) The proprietor shall within 24 hours of such condemnation cause to be removed from the premises and destroyed all such condemned food or drink, in a manner satisfactory to the Health Officer.

#### 7. PROTECTION OF FOODS

(1) No food shall be served in any restaurant or food place unless it is prepared or in a public commissary or other place approved by the Health Officer and full information respecting the place where the food is prepared shall be given to the Health Officer promptly at his request;

(2) All food shall be handled, prepared and served under clean, sanitary and hygienic conditions;

(3) Food served to any person in a restaurant or food place and not consumed by him, shall not be thereafter served in any form as human food but shall be discarded;

(4) No food shall be stored in any basement or room or receptacle that is subject to sewage or waste water back-flow, nor in any place having defective drain pipes or similar fixtures;

(5) All food and drink shall be so stored, displayed and served so as to be protected at all times from dust, flies, vermin, spoilage or pollution by rodents, unnecessary handling, droplet infection, overhead leakage and condensation and any other contamination. No dogs, cats or other animals shall be allowed in any room in which food or drink is prepared, stored or served;

(6) All fruits and vegetables, served uncooked, shall be washed in clean, safe water from the City water mains;

(7) Decayed, contaminated or unwholesome food shall not be served.

#### 8. MILK

Milk shall be served in or from

(1) The original container in which it was received from the distributor, or

(2) for homogenized milk only, a bulk container equipped with an approved dispensing device.

#### 9. SEWER AND WATER

(1) All restaurant or food places shall be provided with sewer and water connections properly connected to the public sewer and water system in accordance with the City Plumbing By-law. The water supply for drinking and culinary purposes shall be that supplied through the City water mains;

(2) Private well water may be used for cooling purposes only, provided that no cross connections between a well water supply line and the City water supply line shall be made or permitted to exist.

#### 10. FLOORS

The floors of all rooms in which food and drink is stored, prepared or served or in which utensils are washed shall be smooth and of such construction as shall be easily cleaned, and shall be kept clean and in good repair.

#### 11. WALLS AND CEILINGS

All walls and ceilings in a restaurant or food place shall be finished in a light colour, and the walls of such rooms shall have a smooth washable surface up to the level reached by splash or spray.

#### 12. DOORS AND WINDOWS

(1) When flies are prevalent, all openings into the outer air shall be effectively screened and doors shall be self-closing, unless other effective means are provided to prevent the entrance of flies;

(2) The use of pesticidal or other deleterious materials in areas where food and drink is prepared or stored is prohibited.

#### 13. DRESSING ROOMS

In every restaurant or food place there shall be provided for food handlers conveniently located a dressing room or rooms, or other place satisfactory to the Health Officer, wherein shall be kept, when not in use, the outdoor clothing, boots, etc. of the food handlers, and such rooms shall be adequately lighted and ventilated and shall be

kept clean. No clothing of any kind, except that actually worn on the person shall be kept in any place or room, where food or drink is prepared or stored.

#### 14. LIGHTING AND VENTILATION

(1) Every restaurant or food place shall be well lighted and shall be sufficiently well ventilated to prevent the accumulation of disagreeable odors and condensation;

(2) The Health Officer, if he deems it necessary, may require

(a) windows fitted to open to be equivalent to at least 5% of the floor area, or

(b) the installation of mechanical apparatus to provide

(i) 8 complete changes of air per hour in which food or drink is prepared or utensils washed, and

(ii) 4 complete changes of air per hour in all other rooms;

(3) Kitchens shall be provided with such hoods or canopies placed over stoves, ovens or other cooking apparatus, and such pipes and extractor fans as will sufficiently carry off and properly dispose of all gases, steam and odors produced in the kitchen and shall be subject to the approval of the Chief of the Fire Department and Commissioner of buildings.

#### 14. SANITARY FACILITIES

(1) Every restaurant or food place shall be provided with –

(a) conveniently located hand washing facilities for food handlers, and

(b) separate adequate and conveniently located toilet accommodation for both sexes;

(2) (a) Toilet accommodation shall be provided for the use of patrons;

(b) A separate approach and marking shall be provided for each sex.

(3) Toilet compartments shall

(a) not open directly into any room where food or drink or utensils are handled or stored,

(b) be provided with lighting, either natural or artificial, of not less than ten foot candles and adequate ventilation,

(c) be kept clean,

(d) have all plumbing fixtures therein kept in a clean, sanitary condition by the proprietor,

(e) have conveniently located hand washing facilities consisting of wash basin connected with an adequate supply of hot and cold running water, soap and individual towels,

(f) have hand washing signs posted therein, and

(g) be provided with suitable containers for used towels.

## 16. DEFECTIVE UTENSILS

The use in any restaurant or food place of dirty or chipped or cracked dishes, trade cans previously used as sealed containers for preserved foods, badly worn, rusted or corroded utensils or equipment, or badly tarnished or dirty silverware is prohibited. The Health Officer may order that cracked, chipped or otherwise defective dishes or utensils be destroyed.

## 17. REFRIDGERATION

(1) All perishable foods shall be kept, except when being prepared or served, in a refrigerator maintained at a temperature at or below 45 degrees Fahrenheit;

(2) Refrigerators and storage rooms shall be kept clean and in a sanitary condition, and all interior surfaces, racks and trays, shall be thoroughly cleansed at least once a week or more frequently if necessary;

(3) Drains from ice-boxes and refrigerators shall be properly trapped and discharge into an open water supplied plumbing fixture, or the local side of the trap under such fixture, or over a floor drain properly trapped;

(4) All refrigerators and refrigerator space shall have removable racks and trays. A thermometer easily read and accurate within 1 degree Fahrenheit shall be kept in all refrigerators;

(5) All walk-in-type coolers or freezers shall be provided with a door release mechanism on the inside.

## 18. TABLES

Surfaces on which food is prepared or served shall be of hardwood construction, with tight joints, or covered with or be of non-tarnishable metal, or other non-absorbent material.

## 19. CLEANSING AND STORAGE OF UTENSILS

(1) The equipment and facilities for the cleansing and sterilizing of utensils, other than single service utensils, shall be, and every restaurant or food place, shall have

(a) Mechanical equipment so designed and operated that all utensils are adequately cleansed and sterilized or

(b) Manual equipment consisting of

(i) at least one three-compartment sink of non-corrodible metal or porcelain of sufficient size to ensure thorough cleansing and sterilizing, and

(ii) draining racks of non-corrodible material,

© a sufficient supply of hot and cold running water, and

(d) a separate sink for the cleansing of pots and pans used in the preparation and cooking of foods;

(2) All multi-use eating and drinking utensils provided for use of the patrons shall be cleansed and sterilized each time before being re-used by

(a) being washed in a detergent solution which is

(i) capable of removing grease and food particles, and

- (ii) which is maintained at a temperature of not less than 120 degrees Fahrenheit, and
  - (b) being sterilized and rinsed in accordance with the provisions of this by-law;
- (3) Where manual equipment is used all utensils shall be
  - (a) scraped or pre-rinsed to remove coarse particles of food;
  - (b) washed in the first sink in a detergent solution as prescribed in section (2)(a) of this section;
  - (c) rinsed in a second sink in clean water at a temperature not less than 120 degrees Fahrenheit, and
  - (d) sterilized as prescribed by sub-section (4) of this section;
- (4) Dishes, cutlery and utensils shall be sterilized by
  - (a) immersion in water at a temperature of not less than 180 degrees Fahrenheit for at least two minutes, or
  - (b) immersion in a chlorine solution of not less than 100 parts per million available chlorine at a temperature of not less than 110 degrees Fahrenheit for at least two minutes, or
  - (c) immersion in a solution containing a quaternary ammonium compound having a strength of at least 200 parts per million at a temperature of not less than 120 degrees Fahrenheit for at least two minutes;
- (5) Where mechanical equipment is used the utensils shall be
  - (a) scraped or pre-rinsed to remove coarse particles of food,
  - (b) washed in a detergent solution as prescribed in sub-section 2(a) of this section, and
  - (c) rinsed with clean water at temperature not less than 180 degrees Fahrenheit for sufficient time to sterilize such utensils;
- (6) Where chemical sterilization is employed, the proprietor shall use suitable testing equipment and shall make tests often enough to ensure that the correct tests often enough to ensure that the correct amount of chemical is in the sterilizing solution. No chemical sterilizing solution shall be used unless convenient tests of strength of the sterilizing solution can be employed by the proprietor;
- (7) No article, polish or other substance containing any cyanide preparation or other poisonous material shall be used for the cleaning or polishing of utensils;
- (8) Single service utensils shall be purchased only in sanitary containers, shall be stored therein in a clean, dry place until used and shall be handled in a sanitary manner;
- (9) After cleansing and sterilizing, utensils shall be stored in a clean, dry place protected from flies, dust and other contamination, and shall be handled in such a manner as to prevent contamination.

20. USE AND HANDLING OF EQUIPMENT

- (1) All multi-use utensils, show and display cases, windows, counters, shelves, tables, refrigerating equipment, sinks, and other equipment or utensils used in connection with the operation of a restaurant or food place shall be so constructed as to be easily cleaned and shall be kept clean, in good repair and in good order;
- (2) Utensils plated with cadmium, zinc, or lead shall not be used, provided that solder containing lead may be used for jointing.

21. CLEANLINESS OF PREMISES

- (1) The proprietor shall keep the entire premises clean and free from litter and rubbish;
- (2) Soiled linen, coats and aprons shall be kept in a container provided for that purpose;
- (3) Dry sweeping is prohibited;
- (4) The proprietor shall use all means necessary for the elimination of flies, cockroaches, rodents or other vermin;
- (5) All garbage shall be drained of all liquid and shall be deposited in either
  - (a) water tight metallic covered garbage cans of regulation type with plastic liners for removal from the premises. These containers shall be stored in an elevated, enclosed rack that shall be locked, or
  - (b) plastic bags of 4 millimetre thickness of a reasonable capacity. These bags shall be stored in a Johnson or equivalent type container that shall be locked.

In accordance with By-Law #306 Section 2-B-4.

22. CLEANLINESS AND HEALTH OF FOOD HANDLERS

- (1) All food handlers shall wear clean outer garments and shall keep their hands clean while engaged in handling food, drink, utensils or equipment;
- (2) Cooks and others preparing food shall wear clean uniforms, and suitable caps or head-dresses. Waiters and waitresses shall wear suitable uniforms, be tidy in appearance and shall keep their hair in a controlled manner. Personnel who choose to wear wigs or hairpieces must keep them clean and well-groomed;

(3) Spitting or use of tobacco in any form shall not be allowed in any room in which food or drink is prepared or stored;

(4) The proprietor shall not employ or permit to work in his restaurant or food place any person whom he knows or has reason to believe is suffering from a communicable disease or who has been exposed to a communicable disease or who is a carrier of the causative agent of any disease, without the written permission of the Health Officer;

(5) The proprietor of any restaurant or food place shall immediately notify the Health Officer of any communicable disease occurring in his premises and shall adopt such precautions as the Health Officer shall direct, and shall be subject in all respect to the orders of the Health Officer;

### 23. LICENSES AND PENALTIES

(1) A certificate to operate a restaurant or a food place shall, subject to suspension as provided in the terms of this by-law, run from the 1<sup>st</sup> of January to the 31<sup>st</sup> of December of each year;

(2) Such license shall not be renewed or issued unless the form of application for certificate set out in Schedule B to this by-law is fully completed and signed by the proprietor or applicant and a certificate by the Health Officer is filed certifying that the restaurant or food place for which the application for the issue of a license or its renewal is qualified under the terms of this by-law to have such license or renewal of license issued;

(3) Any persons aggrieved by the decision or certificate of a Health Officer purporting to be made pursuant to the terms of this by-law shall have the right of appeal to City Council provided he appeals in writing within seven days of the date on which the grievance arose. The appeal shall be initially heard by the City Health and Welfare Committee who shall report thereon to the City Council.

(4) The fees to be paid for a restaurant license and the fees to be paid for a food place license shall be those set out in Schedule C hereto.

(5) Any person found guilty of a breach of any of the provisions of this by-law shall on conviction thereof be liable to a fine not exceeding \$50.00 per violation.

READ a first time this	8 <sup>th</sup>	day of	April	A.D. 1971.
READ a second time this	22 <sup>nd</sup>	day of	April	A.D. 1971.
READ a third time this	22 <sup>nd</sup>	day of	April	A.D. 1971.

DONE AND PASSED in Council duly assembled this  
22<sup>nd</sup> day of April A.D. 1971.

THE CITY OF THOMPSON

Per \_\_\_\_\_

Mayor

\_\_\_\_\_  
City Manager

\_\_\_\_\_  
Secretary-Treasurer

SCHEDULE "A"

RE: SECTION 3(5) OF BY-LAW #531

OF THE CITY OF THOMPSON

REGULATION

Under

THE PUBLIC HEALTH ACT

PART IV – DIVISION I

FOOD AND FOOD HANDLING ESTABLISHMENTS

(As amended up to January 8, 1966)

(see also "Eating Establishment" – Part IV, Division 7)

- Definition 1. In this division the expression
- (a) "food" means any article or substance manufactured, sold, or represented for use as food or drink for human consumption and any ingredient that may be mixed with food for any purpose whatever;
  - (b) "food handling establishments" means any premises in or on which food is prepared for sale, offered for sale, sold, deposited for sale, or stored;
  - (c) "insanitary conditions" means any condition, or circumstance that might contaminate food with dirt or filth, or that might render food injurious to the health of a person consuming it.
  - (d) "meat" means meat of a mammal;
  - (e) "producer market" means any place where food is exposed for retail sale by the producer thereof.
- Inspection 2. The medical officer of health or inspector, or any authorized representative of the Department of Health and Public Welfare or medical officer of health may
- (a) enter any place where food is manufactured, prepared, preserved, packaged, stored, sold, or any room, building, or enclosure used in connection therewith;
  - (b) examine any food and take samples;
  - (c) examine anything that is used, or capable of being used, for or in connection with the preparation, preservation, packaging, or storing of food;
  - (d) open and examine any receptacle, or package that contains food;
  - (e) examine any books, documents, or other records found in any place mentioned in paragraph (a) and make copies thereof, or extracts therefrom;

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- (f) seize or hold, any food suspected of being unfit for human consumption.
- 3. The medical officer of health or any other person authorized by him for that purpose may be written notice
  - (a) condemn any food that in his opinion is unfit for human consumption;
  - (b) confiscate, destroy, or order the destruction of any food condemned under clause (a).
- 4. The owner or person in charge of a place entered pursuant to section 2, shall give the medical officer of health, or inspector or any authorized representative of the Department of Health and Public Welfare or the medical officer of health all reasonable assistance in his power, and furnish him with such information as he may require.
- 5. No person shall obstruct a medical officer of health or inspector or any authorized representative of the Department of Health and Public Welfare or the medical officer of health in the carrying out of his duties under this regulation.
- 6. No person shall knowingly make any false or misleading statement either verbally or in writing to any person engaged in carrying out his duties under this regulation.
- 7. No person shall remove, alter or interfere in any way with any food seized or held under this regulation unless authorized so to do by the medical officer of health or inspector.

General

- 8. No person shall sell, store, offer for sale, deposit for sale, or prepare for sale for human consumption any food that
  - (a) is in the opinion of the medical officer of health or inspector unfit for human consumption;
  - (b) consists in whole or in part of any filthy, putrid, disgusting, rotten, decomposed or diseased animal or vegetable substance;
  - (c) is injured, tainted or spoiled;
  - (d) is from the flesh of animals that have died of sickness or have been killed while in ill health;
  - (e) is from any meager, sickly or unwholesome fish, birds, fowl, or animal;
  - (f) is or has been manufactured, prepared, preserved, packaged, or stored under insanitary conditions.

9. (1) No person shall bring into a municipality any unwholesome, putrid, or damaged food, or food otherwise unfit for human consumption except for the purpose of having the same destroyed or converted to uses other than as food.

(2) No persons shall sell or otherwise, dispose of any food which has been salvaged from fires, floods, or other disasters without the permission of the medical officer of health.

10. It shall be the duty of every person knowing of every person knowing of any food being bought, sold, held or offered for sale as food, that is not sound, healthy or wholesome, to forthwith report such facts and the particulars relating thereto to the medical officer of health.

#### Premises

11. No operator of a food handling establishment shall allow the premises, machinery, implements of trade, utensils, cupboards and receptacles, to be in an insanitary condition or in poor repair.

12. Equipment and measurers that in the opinion of the medical officer of health or inspector are adequate shall be maintained to prevent the entrance of flies, insects, rodents, and vermin into food handling establishments, and to keep the premises free from such pests.

13.(1) No person shall operate a food handling establishment unless the establishment

- (a) is suitably ventilated;
- (b) has walls and floors that are durable and can easily be cleaned;
- (c) is kept clean;
- (d) is provided with adequate toilet facilities that are conveniently located, accessible and kept clean, sanitary and in good repair;
- (e) is provided with adequate hand-washing facilities;
- (f) is provided with an adequate supply of potable water.

- (2) No person shall operate a food handling establishment unless
- (a) areas used in respect to food preparation and food handling, except areas used exclusively for the serving of food in restaurants and eating establishments, are lighted to an intensity of light equal to at least twenty foot candles on all working surfaces or at a distance of thirty inches from the floor, and,
  - (b) areas used in respect to storage or refrigeration of food are lighted to an intensity of light equal to at least five foot candles at a distance of thirty inches from the floor.
- (3) This section does not apply to a producer market.
14. (1) No person shall sleep in a room where food is prepared, stored or offered for sale.
- (2) Subsection (1) does not apply to railway cars, trucks, trailers, boats or other vehicles.
15. No operator or person in charge of a food handling establishment shall permit any live animal to enter or remain in the food handling establishment except
- (a) live poultry or animals kept for sale in a producer market,
  - (b) a dog which serves as a guide or leader for a blind person.
16. Suitable storage shall be provided in food handling establishments for the storing of personal wearing apparel of the staff.

Personnel

17. Every person working in a food handling establishment shall
- (a) be neat and tidy and keep his hands clean;
  - (b) wear clean outer garments;
  - (c) be free from
    - (i) any disease, infection or illness which may be spread through the medium of food; and
    - (ii) any condition of the skin which may contaminate food; and
  - (d) refrain from spitting and the use of tobacco in any room where food is prepared, stored, offered for sale or sold.

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## Storage

18. (1) All perishable foods in food handling establishments shall be kept in a refrigerated space, at a temperature not higher than forty-five degrees Fahrenheit unless otherwise approved by the medical officer of health or an inspector.  
(2) No person shall sell or offer to sell frozen food in food handling establishments unless the temperature of such food is maintained below zero degrees Fahrenheit.
19. (1) No person shall store, sell, or offer for sale, food in the open air, on a hawker's vehicle, or at a producer market, unless the food is, in the opinion of the medical officer of health, adequately protected from flies, dust, dirt, or animals.  
(2) No person shall sell fresh meat in a producer market unless the meat is sold in the quarter, side, or whole carcass, and unless the animal from which the meat comes has been slaughtered in a slaughterhouse licensed under Division 3 of Part IV of these regulations, or in an establishment registered under The Meat Inspection Act (Canada).  
(3) No person shall carry on a producer market unless the building or premises in or on which it is carried on is well lighted and well ventilated, and at all times is kept in a clean, sanitary condition satisfactory to the medical officer of health.
20. Food in food handling establishments shall be stored in such a manner as to ensure no transfer of flavors or odors.
21. Food that is stored, sold, or offered for sale outside of any store, shop, or public building or in open doorways or windows thereof or in any street or public place shall be kept elevated at least eighteen inches above the ground or floor and shall be kept properly covered, or otherwise protected from animals, dust, dirt, insects, vermin and rodents.

## Transportation

22. (1) All foods in the course of being transported shall be protected from dust, dirt, flies or other contamination by a clean covering or enclosure.  
(2) The medical officer of health or inspector may direct that any perishable foods in the course of being transported shall be kept at a temperature not higher than forty-five degrees Fahrenheit.

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Meat and Meat Products

23. No person shall engage in the manufacture of sausage or sausage meats for wholesale purposes without a permit from the medical officer of health of the municipality in which the premises are located.
24. No meat shall be offered for sale until it has been fully cooled and all blood has ceased to drip from it.
25. (1) No person shall store or keep in the same compartment, room or place where food is stored or kept, any live animals, live poultry or hides, or any articles or material of any kind which in the opinion of the medical officer of health, or inspector is liable to contaminate such food or render it unfit for human consumption.  
(2) An ample supply of water at not less than one hundred and twenty degrees Fahrenheit shall be available and used in food handling establishments for the cleaning of equipment, utensils and work surfaces.  
(3) Scabbards and similar devices for the temporary retention of knives, steels and other implements shall be constructed of rust resisting materials and shall be of a type that may be readily cleaned, and shall be kept clean.

Poultry

26. No person shall sell, or offer for sale or deposit for sale for food any eviscerated poultry unless
  - (a) such person has a permit to do so from the medical officer of health; or
  - (b) such eviscerated poultry has been inspected and approved by a qualified veterinarian.

Food Handling Establishments

Below Ground Level

27. No room having a floor lower than three feet below ground level shall be used for the preparation or storage of food without the approval of the medical officer of health.

Peddlers

28. (1) No person shall peddle or hawk meat, fish, or other food in any municipality without permission of the medical officer of health.  
(2) No person shall peddle or hawk fish unless he issues to the purchaser for each sale a receipt indicating the name and address of the peddler or hawker and the species of fish and whether fresh or frozen.  
(3) The peddler or hawker mentioned in subsection (2) shall retain one copy of each receipt for a period of at least six months.

29. Every person operating a food handling establishment shall provide in the establishment such facilities and equipment as in the opinion of the medical officer of health are necessary for the operation of the food handling establishment and that are of such materials and design as are satisfactory to the medical officer of health.

SCHEDULE "B"  
ATTACHED TO BY-LAW NO. 531  
OF THE CITY OF THOMPSON

APPLICATION FOR CERTIFICATE TO OPERATE A  
RESTAURANT OR A FOOD PLACE

Name of applicant: \_\_\_\_\_

Address of applicant: \_\_\_\_\_

\_\_\_\_\_

Place of business: \_\_\_\_\_

Type of operation: \_\_\_\_\_

Length of time actively engaged in this type of operation at this place of business:

\_\_\_\_\_

State briefly previous experience operating a restaurant or a food place. Here state your position, name and place of business and period of time engaged.

Have you read and do you understand By-Law #531 and Schedule "A" and Schedule "C" attached thereto?

DATED at The City of Thompson this        day of        A.D., 1971.

\_\_\_\_\_

Health Inspector

\_\_\_\_\_

Applicant

SCHEDULE "C"  
ATTACHED TO BY-LAW NO. 531  
OF THE CITY OF THOMPSON

Schedule of fees charged for a restaurant license and/or a  
food place license

subsequent to the receipt of an approved application and a certificate of the Health  
Officer.

Restaurant License:	\$75.00	
Food Place License:	\$75.00	
If place of operation subject to Business Taxation:		\$10.00

If license issued after June 30<sup>th</sup> in any year,

the fees are:

Restaurant License:	\$37.50	
Food Place License:	\$37.50	
If place of operation subject to Business Taxation:		\$5.00