

SCHEDULE "A"

REGULATIONS RESPECTING FOODSHOPS
MUNICIPALITY OF TRENTON

INTERPRETATION

1. In these regulations, unless the context otherwise requires, the expression:
 - a. "Board" means the Board of Health of the Municipality of the Town of Trenton;
 - b. "Department" means the Department of Health;
 - c. "Foodshop" means any premises in which food is offered for sale: exclusive of an eating establishment as defined in the Regulations respecting eating establishments;
 - d. "Food" means any substance intended for human consumption;
 - e. "Inspector" means a Community Health Inspector have jurisdiction in the municipality of the Town of Trenton;
 - f. "License" means a license for a foodshop issued under these regulations;
 - g. "Operator" means a person who by himself or his agent owns or operates a food shop;
 - h. "Perishable Food" means any food or ingredient capable of supporting the growth of pathogenic micro-organisms of the production of the toxins in such organisms;
 - I. "Utensil" means any article or any equipment used in the handling, preparation, storage or sale of food, but does not include a single service article.

Licensing

2. No person shall establish or operate a foodshop except in accordance with these regulations.
3. No person shall operate a foodshop unless there is, in respect to such foodshop, a license which is in force. A license is not transferable from one operator to another.
4. (1) Applications for a license for a foodshop shall be made to the Board of Health, and such license shall be issued by the Board upon receipt of a written recommendation from the Department indicating that the foodshop conforms to these regulations.

(2) A license for a foodshop shall expire on the last day of February of the year following issue and shall be renewed annually by the Board upon receipt of a written recommendation from the Department indicating that the foodshop continues to conform to these regulations.

(3) The fee for a license or renewal of a license is \$25.00 and is payable to the Board with the application for a license or renewal of an existing license.
5. A license may be suspended or canceled by the Board of Health on the report of the Department that the foodshop is failing to comply with these regulations.

Physical Facilities

6. Before construction of a new foodshop is begun, or before mayor renovations are made to an existing foodshop, plans should be submitted to the Department.
7. Every foodshop shall be so located, constructed, operated and maintained that it is free from every condition which may:
 - a. be dangerous to health;
 - b. injuriously affect the sanitary operation of the foodshop;
 - c. injuriously affect the wholesomeness of the food prepared, stored, or sold therein.
8. The floors, walls and ceilings in every foodshop shall be constructed of readily cleanable material and maintained in a clean and sanitary condition.
9. Every foodshop shall be provided with and maintained with:
 - a. adequate ventilation;
 - b. sufficient lighting;
 - c. screens and other devices as necessary for the exclusion of flies, insect, rodents, and vermin;
 - d. potable hot and cold water in sufficient volume and pressure;
 - e. conveniently located and fully supplied hand washing facilities in food handling areas;
 - f. conveniently located and fully supplied toilet facilities;
 - g. adequate refrigerated space for the safe storage of perishable food;
 - h. clean, covered garbage container;
 - I. equipment and facilities for the cleaning and sanitizing of utensils; and
 - j. additional equipment or facilities that the Board of Health may deem necessary for the safe and sanitary operation of that foodshop.

Maintenance

10. Every foodshop shall be maintained in a clean and sanitary condition.
11. Every foodshop shall be cleaned in such a manner as to prevent contamination of food therein.
12. All garbage and wastes shall be removed from the foodshop as often as necessary to maintain a sanitary condition.
13. Equipment and utensils shall be maintained in sound, clean and sanitary condition.

Food Handling

14. Food shall be handled, stored and displayed in such a manner as to prevent contamination of any type.
15. Perishable food shall be maintained at:
 - a. a temperature not higher than 5 degrees Celsius (40 degrees Fahrenheit); or
 - b. a temperature not lower than 60 degrees cellos (140 degrees Fahrenheit);(except for such period as necessary in the preparation of the food)
16. Frozen foods shall be kept frozen, and if thawed shall not be re-frozen.

17. Every person who comes into contact with food in a foodshop shall:
- a. be clean;
 - b. wear clean garments;
 - c. be free from and not a carrier of any diseases which may be spread through food;
 - d. be free from any abrasion or other skin condition which may contaminate food.

These Regulations are prepared pursuant to Section 26, Revised Statutes of Nova Scotia, Chapter 247, subject to the approval of the Governor in Council.