

The Sanitation Regulations

being

Saskatchewan Regulations 420/64 (effective July 13, 1964)
as amended by Saskatchewan Regulations 207/69;
199/72; 58/88 and cP-37.1 Reg 10.

NOTE:

This consolidation is not official. Amendments have been incorporated for convenience of reference and the original statutes and regulations should be consulted for all purposes of interpretation and application of the law. In order to preserve the integrity of the original statutes and regulations, errors that may have appeared are reproduced in this consolidation.

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SASKATCHEWAN REGULATION 420/64
under *The Public Health Act*

REGULATIONS

Title

- 1** These regulations may be cited as “Sanitation Regulations”.

DEFINITIONS

Definitions

- 2** In these regulations the expression:

- (1) “**approved**” means approved by a medical health officer;
- (2) “**bank**” includes all land within fifty feet of ordinary high water mark;
- (3) “**board of health**” means the board of health of a city, town, village or rural municipality;
- (4) “**body of water**” means a river, stream, brook, creek, lake or other watercourse or a water reservoir;
- (5) “**cattle feed lot**” means a fenced or enclosed area of land containing at least twenty-five head of cattle being prepared therein for market by having their movements restricted and their feeding concentrated;
- (6) “**food vending machine**” means a machine, apparatus or device intended for public use which, upon a coin, coins or token being inserted, dispenses unit servings of food;
- (7) “**frozen food locker plant**” means an establishment in which space by means of individual lockers or otherwise is rented or otherwise made available to persons for storage of frozen food but does not include one used exclusively as an adjunct of a fur farm, by the owner or proprietor thereof;
- (8) “**garbage**” means kitchen wastes other than liquid waste and includes used food containers;
- (9) “**liquid waste**” means used water or any other discarded or waste liquid;
- (10) “**refuse**” means rubbish or discarded material other than garbage or liquid waste, and includes ashes, wood, leaves, waste garden products, metallic material and other solids;
- (11) “**slaughter house**” means a building abattoir, packing house, place or premises in which cattle, sheep or swine intended for human consumption are slaughtered for the purpose of sale or other monetary consideration;

(12) **“trade waste”** means refuse resulting from the operation of an occupation, business or industry, and includes paper, packing cases, wrapping material, discarded building material and waste resulting from construction activities.

24 Jly 64 SR 420/64 s2.

NUISANCES

3 to 5 Repealed. 13 Dec 2002 cP-37.1 Reg 10 s16.

6 to 8 Repealed. 29 Sep 72 SR 199/72.

REQUIREMENTS FOR PUBLIC PLACES

9 Repealed. 13 Dec 2002 cP-37.1 Reg 10 s16.

10 Repealed. 13 Dec 2002 cP-37.1 Reg 10 s16.

OUTSIDE CLOSETS

11 to 14 Repealed. 13 Dec 2002 cP-37.1 Reg 10 s16.

15 Repealed. 29 Sep 72 SR 199/72.

16 Repealed. 29 Sep 72 SR 199/72.

DWELLINGS AND OTHER BUILDINGS

Building where food manufactured, etc.

17 If, upon inspection of a building or premises where food intended for public consumption is manufactured, stored, sold or offered for sale the medical health officer or sanitary officer finds the place or premises in bad repair, insanitary, insufficiently or improperly lighted, heated or ventilated, rat infested, lacking approved toilet facilities, or any condition existing which might endanger the public health, he may order the owner or occupant to make such repairs, alterations or improvements as, in his opinion, are necessary.

24 Jly 64 SR 420/64 s17.

18 Repealed. 13 Dec 2002 cP-37.1 Reg 10 s16.

19 Repealed. 13 Dec 2002 cP-37.1 Reg 10 s16.

SWINE AND OTHER ANIMALS

20 Repealed. 13 Dec 2002 cP-37.1 Reg 10 s16.

CATTLE FEED LOTS

21 Repealed. 13 Dec 2002 cP-37.1 Reg 10 s16.

SLAUGHTER OF ANIMALS

Slaughter of animals

22(1) Except as provided by subsections (2) and (3), no person shall:

(a) slaughter cattle, sheep or swine intended for human consumption except in a slaughter house in respect of which a valid and subsisting licence has been issued pursuant to these regulations; or

(b) sell or offer for sale the meat from cattle, sheep or swine unless the cattle, sheep or swine has been slaughtered in such a slaughter house.

(2) Subsection (1) does not apply to a farmer in respect of cattle, sheep or swine he has raised on his own farm but in no case shall a farmer slaughter cattle, sheep or swine in a city, town, village or hamlet except in a slaughter house in respect of which a valid and subsisting licence has been issued pursuant to these regulations or in an establishment registered under and operated in the manner prescribed by the Meat Inspection Act (Canada).

(3) Subsection (1) does not apply to a person slaughtering cattle, sheep or swine in an establishment registered under and operated in the manner prescribed by the Meat Inspection Act (Canada) or to a person selling or offering for sale the meat of cattle, sheep or swine slaughtered in such an establishment.

24 Jly 64 SR 420/64 s22.

Licence

23(1) An application for a licence in respect of a slaughter house shall be directed to the medical health officer of the municipality or local improvement district in which the slaughter house is located.

(2) Subject to section 25, the fee for a licence shall be \$25.00.

(3) Upon the medical health officer receiving the application together with the licence fee prescribed herein, he shall cause such inspection to be made by a sanitary officer as he considers advisable, and upon being satisfied with respect to the construction and operation of the slaughter house in accordance with section 27 old that the slaughter house is being or will be operated in a sanitary manner, he shall issue a licence.

(4) Subject to subsection (5), a licence shall be issued for a calendar year.

(5) Where a licence has not previously been issued in respect of a slaughter house, the licence shall be issued for the period between the date of issue of the licence and the end of the calendar year.

- (6) The licence shall be posted in a conspicuous place in the slaughter house.
- (7) The licence shall be valid only for the premises stated therein and only if the slaughter house continues to be operated by the person named in the licence.
- (8) A slaughter house in respect of which a licence has been issued shall be used only for the purpose of slaughtering cattle, sheep, swine and poultry and dressing the meat thereof.

24 Jly 64 SR 420/64 s23; 19 Aug 88 SR 58/88 s2.

Revocation and reinstatement of licence

24(1) The medical health officer may at any time revoke the licence issued by him or suspend the licence for such period as he considers advisable where he is satisfied that the slaughter house has not been constructed or is not being operated in accordance with section 27 or in a sanitary manner.

(2) The person in charge of the operation of a slaughter house in respect of which a licence has been revoked may apply to the medical health officer to have the said licence reinstated provided that he gives notice in writing to the medical health officer that the slaughter house has been constructed and will be operated in accordance with section 27 and in a sanitary manner.

(3) The medical health officer upon receiving the application and notice mentioned in subsection (2), shall cause the premises to be inspected by a sanitary officer and if upon the inspection being made he is of the opinion that the slaughter house has been constructed and will be operated in accordance with section 27 and in a sanitary manner, he may reinstate the licence.

24 Jly 64 SR 420/64 s24.

Beef ring

25(1) Persons who are members of an organized beef ring shall not slaughter cattle, sheep or swine for the purpose of the beef ring except in a slaughter house in respect of which a valid and subsisting licence has been issued pursuant to these regulations or in an establishment registered under and operated in the manner prescribed by the Meat Inspection Act (Canada).

(2) Where the slaughter house is used only for the purpose of a beef ring, the fee for a licence shall be \$2.00.

24 Jly 64 SR 420/64 s25.

Application and plans to construct slaughter house

26 A person proposing to construct a slaughter house and intending to apply for a licence in respect of that slaughter house pursuant to these regulations shall submit to the medical health officer of the municipality or local improvement district in which the slaughter house is to be located, plans of the building and details relative to water supply, disposal of liquid wastes, offal and other inedible matter.

24 Jly 64 SR 420/64 s26.

Requirements for slaughter house

27(1) Before a medical health officer issues a licence in respect of a slaughter house he shall satisfy himself that the slaughter house has been so constructed that:

- (a) it has a concrete floor properly drained to a drainage channel or floor drains leading to a covered tank or receptacle or an approved sewage system;
- (b) it has interior walls constructed of impervious material to a height of at least six feet;
- (c) it has interior walls painted a light colour to a height of at least six feet where the wall is constructed of material other than concrete masonry;
- (d) it is fly proof and has screened windows on two sides for lighting and ventilation;
- (e) it has an adequate and approved water supply and hand-washing facilities; and
- (f) it has a means of heating water to a temperature of not less than 170 degrees Fahrenheit.

(2) Before a medical health officer issues a licence in respect of a slaughter house at any time following the initial issue of a licence in respect of that slaughter house, he shall satisfy himself that the person in charge of the operation thereof has been so operating the slaughter house that:

- (a) the method of disposal of liquid waste from the slaughter house meets with his approval or that of the sanitary officer;
- (b) knives, saws, axes and other utensils are kept in a clean and sanitary condition and frequently disinfected;
- (c) tables, trucks and tackle being used are constructed of metal or other approved material;
- (d) trucks and receptacles used for handling offal or other inedible matter are not used for handling edible portions of the carcass, and
- (e) unless the carcass of an animal slaughtered in the slaughter house is removed to a butcher shop or frozen food locker plant immediately after being slaughtered, it is hung in a chill room in the slaughter house where the temperature is maintained at a point between 32 and 38 degrees Fahrenheit.

24 Jly 64 SR 420/64 s27.

Proximity of slaughter house to street or dwelling

28(1) Unless otherwise approved, a slaughter house shall be not less than two hundred yards from a dwelling or waste disposal ground and one hundred feet from a street.

(2) Unless otherwise approved, no person shall locate a dwelling within two hundred yards of a slaughter house.

24 Jly 64 SR 420/64 s28.

Treatment and storage of waste products

29(1) Every person immediately after slaughtering cattle, sheep or swine shall bury, burn or otherwise treat to the satisfaction of the medical health officer or sanitary officer all blood, manure and offal resulting from the slaughtering.

(2) Hides shall not be stored in a room used for the storage of meat or other food.

24 Jly 64 SR 420/64 s29.

Infected carcass

30 The carcass of an animal which is found to be infected with any generalized form of contagious disease shall immediately be burned, buried or otherwise disposed of by the owner or person in possession thereof, to the satisfaction of the medical health officer or sanitary officer.

24 Jly 64 SR 420/64 s30.

KILLING OF POULTRY

Killing of poultry

31 Every person killing poultry intended for human consumption shall do so in accordance with any directions given by a medical health officer or sanitary officer.

24 Jly 64 SR 420/64 s31.

FOOD, WATER AND ICE

Equipment, etc. to be clean and sanitary

32 A person in charge or control of manufacturing, processing, handling or storing of food intended for sale for human consumption shall keep the premises and all machinery, equipment, appliances, receptacles, refrigerators, tools and implements of trade in a clean and sanitary condition.

24 Jly 64 SR 420/64 s32.

Employees *re* cleanliness

33 All employees or other persons engaged and working in or about premises where the manufacturing, preparing, making, handling, care and sale of any food is carried on, shall be at all times cleanly in their habits and mode of working and in their persons and shall wear clean, washable clothing and where required by the medical health officer or sanitary officer a suitable head-dress.

24 Jly 64 SR 420/64 s33.

Food to be protected from contamination

34 Where food is sold or offered for sale or displayed, whether inside or outside a building, it shall be protected from all sources of contamination to the satisfaction of the medical health officer or sanitary officer.

24 Jly 64 SR 420/64 s34.

Food storage areas not for domestic purposes

35(1) No person shall use as sleeping quarters rooms where food intended for sale for human consumption is stored, prepared or consumed

(2) No person shall allow a domestic animal in a room in which food intended for sale for human consumption is stored, prepared or consumed.

24 Jly 64 SR 420/64 s35.

Transportation of food intended for sale

36(1) Food intended for sale for human consumption shall, in the course of being transported or delivered, be protected by such wrapping or covering as shall preserve it from contamination.

(2) Vehicles used for the transportation of such food shall be equipped with suitable facilities for transporting food, and such facilities shall be kept clean and sanitary.

(3) Food subject to spoilage or bacterial toxins that is intended for sale for human consumption shall be maintained at a temperature of 50 degrees Fahrenheit or less during transportation prior to sale.

(4) For the purpose of subsection (3), food subject to spoilage or bacterial toxins includes all custard-filled and cream-filled pastries, milk and milk products, egg products, meat, fish, shelled fish, gravy, poultry, stuffing and sauces, and dressing and salads containing meat, fish, eggs, milk or milk products.

24 Jly 64 SR 420/64 s36.

Frozen food

37 Frozen food intended for retail sale shall be maintained in a frozen state continuously from the time of first being frozen until sold.

24 Jly 64 SR 420/64 s37.

Food subject to spoilage and bacterial toxins re storage

38 All milk, butter, cheese, meat, poultry and fish subject to spoilage and bacterial toxins shall, where being stored or displayed prior to being sold for human consumption, be kept in a room or enclosure having a temperature of 50 degrees Fahrenheit or less.

24 Jly 64 SR 420/64 s38.

Liquid refreshments

39(1) Every person keeping liquid refreshments in bulk for sale to the public or keeping water in bulk for public use, shall keep such liquid refreshments or water in a clean and sanitary covered container and shall draw the liquid refreshments or water from the container by means of a tap or other approved dispensing device.

(2) Such liquid refreshments or water shall be served to the consumers in single service cups or containers unless approved dishwashing facilities are available.

24 Jly 64 SR 420/64 s39.

Ice

40(1) The cutting, harvesting and storing of ice for sale or for use in dairies, fish filleting plants, institutions or public places shall be subject to the approval of the medical health officer or sanitary officer.

(2) The manner of handling or using ice in a dairy, fish filleting plant, institution or public place shall be subject to the approval of the medical health officer or sanitary officer.

24 Jly 64 SR 420/64 s40.

41 Repealed. 13 Dec 2002 cP-37.1 Reg 10 s16.

FOOD VENDING MACHINES**Food vending machines**

42 A person offering for sale or selling food to the public by means of a food vending machine shall:

- (a) prior to placing the food vending machine in operation notify the medical health officer of his name and address and of the location of the food vending machine;
- (b) maintain the food vending machine in a sanitary condition and clean the machine thoroughly at regular intervals;
- (c) prepare the food in a sanitary manner and under sanitary conditions;
- (d) where retaining in the food vending machine food subject to spoilage, retain such food at a temperature of not higher than 50 degrees Fahrenheit;
- (e) where retaining milk or milk products in the food vending machine, retain only pasteurized milk or milk products;
- (f) at all reasonable times permit a medical health officer or sanitary officer to inspect the interior of the food vending machine and the food retained therein; and
- (g) comply with any directions given by the medical health officer or sanitary officer relating to the sanitary dispensing of food.

24 Jly 64 SR 420/64 s42.

FROZEN FOOD LOCKER PLANTS

Food for human consumption only

43 Only food intended for human consumption shall be prepared, processed or stored in a frozen food locker plant.

24 Jly 64 SR 420/64 s43.

Frozen food locker plant operations

44 No person shall operate a frozen food locker plant unless:

- (a) the frozen food locker plant is so constructed that it can be maintained in a clean and sanitary condition;
- (b) all rooms of the frozen food locker plant in which food is prepared, processed or stored are well lighted and maintained in a clean and sanitary condition, and the walls and ceilings thereof are finished with material impervious to moisture;
- (c) the lockers are thoroughly cleaned before they are rented;
- (d) all equipment and utensils used in the processing or handling of food are of such material and construction that they can be readily cleaned and sanitized;
- (e) all equipment and utensils are kept in a sanitary condition and thoroughly cleaned at the end of each day;
- (f) waste or scrap material incidental to the cleaning, storing or preparation of food is promptly removed from the premises and disposed of in a sanitary manner;
- (g) all openings to the outside are effectively screened to prevent entry of flies and other insects;
- (h) the rooms are equipped with self-closing, tight-fitting doors;
- (i) the food accepted for storage is free from spoilage or decomposition;
- (j) there is provided an ample water supply free from contamination;
- (k) all liquid waste and drainage is discharged into a municipal sewage system or an approved private sewage system;
- (l) conveniently located washing facilities including soap, basin, hot and cold water and individual towel service are provided on the premises for the employees;
- (m) there are adequate private toilet facilities so located as to be readily accessible to employees;
- (n) toilet rooms with full-length doors are so located as not to open directly into any room in which food is prepared or stored;
- (o) toilet rooms and facilities are maintained in a clean and sanitary condition;

- (p) outside closets when used are separate from any other building, fly proof and equipped with self-closing doors;
 - (q) all employees engaged in the preparation, processing or storage of food products are clean and free from disease;
 - (r) all employees wear clean, washable outer garments and where required by the medical health officer or sanitary officer a suitable cap or head covering;
 - (s) all employees submit to such medical examinations and tests as are required by the medical health officer;
 - (t) the fresh carcasses of meat are stored for at least twenty-four hours in a chill room where the temperature is maintained at a point between 32 and 38 degrees Fahrenheit;
 - (u) sanitary hangers are provided and so spaced as to prevent carcasses from coming in contact with the walls or other carcasses;
 - (v) quick freezing is done in a room having a temperature of:
 - (i) 10 degrees below zero Fahrenheit or lower, or
 - (ii) zero degrees Fahrenheit or lower where forced air circulation is employed;
- and in either case with a tolerance of 10 degrees Fahrenheit or less during the period immediately following the placing of unfrozen food in the room;
- (w) frozen foods are stored at a temperature of 5 degrees Fahrenheit or less with a tolerance of 10 degrees for reasonably short periods; and
 - (x) a thermometer is kept in a conspicuous place in each room in which a specific temperature is required.

24 Jly 64 SR 420/64 s44.

INFRINGEMENT OF REGULATIONS

45 Repealed. 13 Dec 2002 cP-37.1 Reg 10 s16.