

THE SAME BEING AN ORDINANCE OF THE TOWN OF SAGINAW, NEWTON COUNTY, MISSOURI, CONCERNING: PUBLIC HEALTH (Sanitary regulations of private premises, barber shops, and places where food is handled.)

BE IT ORDAINED BY THE BOARD OF TRUSTEES OF THE TOWN OF SAGINAW, MISSOURI, AS FOLLOWS:

ARTICLE 1.

SECTION 1. No person shall construct or maintain a privy or cesspool within a sewer district.

SECTION 2. Every out-house or privy shall so be constructed as to be well ventilated and rat and fly proof. Any out-house not so constructed is hereby declared to be a nuisance, and shall be condemned by the city physician.

SECTION 3. No person shall maintain or use a well or cistern that is contaminated. The town physician shall fill all such wells or cisterns with ashes, sand, or gravel, or shall cover it with a stone or iron cover, cemented down.

SECTION 4. Whenever the town physician shall declare that the use of water from the water works of the city in any house, store, or building, is demanded as a sanitary measure for the preservation of the health of the inmates or inhabitants of such house, store, or building, the owner, lessee, or agent, or other person in charge, shall, upon notice from the town physician take out licenses for the use of water for such house, store or building, according to the rates and assessments as fixed by the town for the use of such water.

SECTION 5. Any person violating or failing to comply with any provision of this article, or interfering with the town physician, or his authorized agent, in the performance of his duties under this article, shall be guilty of a misdemeanor.

ARTICLE 2.

SECTION 1. Every person operating a barber shop, barber school, or barber college, and every person engaged in the business of barbering shall observe the following rules:

(a) Every such place of business shall be open to inspection by the department of health during business hours.

(b) Every such place of business shall be supplied with hot and cold water.

(c) The premises of every such place of business shall be kept clean, and in a sanitary condition.

(d) Every barber shall wash his hands immediately before serving each customer.

(e) All cups, lather brushes, and tools, except steel tools which might be injured thereby, shall be cleansed thoroughly in hot water in each instance before using. Hair brushes, and all other brushes and steel tools which might be injured by cleansing in hot water, must be kept in a clean and thoroughly sanitary condition, and shall be cleansed thoroughly in a twenty per cent solution of formaldehyde or two percent of Lysol.

(f) Only freshly laundered towels shall be used for each patron. While cutting, hair, a freshly laundered towel or protection band shall be placed around the patrons neck so as to prevent the chair cloth from touching the skin.

(g) A clean towel, either of cloth or paper, shall be placed on the head rest of the barber chair for each patron.

(h) No barber shall undertake to treat any disease or lesion of the skin.

(i) After serving a patron who has eruptions on the face or scalp, and before serving another patron, all metal tools, brushes, and combs, that have been used shall be sterilized thoroughly, in either a twenty (20) per cent solution of formaldehyde or a two (2) per cent solution of Lysol for not less than fifteen (15) minutes and the hands of the operator serving such patron shall be washed thoroughly with hot water and soap, and then in a one-tenth of one percent solution of bichloride of mercury or a five (5) per cent solution of formaldehyde.

(j) No barber shall use styptic pencil, powder puff, or sponge. The use of a styptic powder and individual applicators is permitted.

(k) No such place of business shall be used as a sleeping room.

(l) No barber affected with a contagious or infectious disease shall, while so affected, engage in the business of barbering.

SECTION 2. No person shall engage in the business of barbering, or be a student or instructor at a barber school, who has any infectious, contagious, communicable, or other dangerous diseases.

SECTION 3. Any person violating or failing to comply with any provision of this article shall be guilty of a misdemeanor.

ARTICLE 3.

SECTION 1. Every building, room, basement, or cellar, occupied or used as a bakery, confectionery, cannery, packing-house, slaughter-house, restaurant, hotel, dining car, grocery, meat market, dairy, creamery, butter factory, cheese factory or other place or apartment used for the preparation for sale, manufacture, packing, storage, sale or distribuion of any food, shall properly be lighted, drained, plumbed, and ventilated, and conducted with a strict regard to the influence of such conditions upon the health of the employees, operatives, clerks, or other persons therein employed, and the purity and wholesomeness of the food therein produced. For the purpose of this article, the term "food" as used herein shall include all articles used for food, drink, confectionery, or condiment, whether simple, mixed, or compound, and all substances or ingredients used in the preparation thereof.

SECTION 2. The floors, sidewalks, ceilings, lockers, closets, furniture, receptacles, implements, and machinery of every establishment or place where food is manufactured, packed, stored, sold or distributed, and all cars, trucks, and vehicles used in the transportation of food products, shall at no time be kept in an unclean, unhealthy or unsanitary condition and for the purpose of this article, unclean, unhealthful, and unsanitary conditions, shall be deemed to exist if food in the process of manufacture, preparation, packing, storing, sale, distribution or transportation is not securely protected from flies, dust, dirt, and as far as may be necessary by all reasonable means, from all other foreign or injurious contamination; or if the refuse, dirt, and waste products subject to decomposition and fermentation incident to the manufacture, preparation, packing storing, selling, distributing, and transporting of food are not removed daily; or if all trucks, trays, boxes, baskets, buckets, and other receptacles, chutes, platforms, racks, tables, troughs, shelves, and all knives, saws, cleavers, and other utensils and the machinery used in moving, mixing, canning, and all other processes are not cleansed daily, or if the clothing of operatives, employees, clerks or other persons therein employed is unclean. The placing of vinegar or other liquid used as food or drink, in open vessels without covering the same is forbidden. The use of second-hand bottles for vinegar, or other liquids used as food or drink is forbidden, unless the same are first sterilized with live steam. The sidewalk display of food products is prohibited unless such products are enclosed in a showcase, or similar device, which will protect the same from flies, dust, or other contamination provided, the food products that necessarily have to be peeled, pared, or cooked before they are fit for consumption may be displayed on the sidewalk; but the sidewalk display of meat or meat products is expressly prohibited.

SECTION 3. The ceilings of every bakery, and confectionery, and hotel, and restaurant kitchen, shall be well plastered, wainscoted and ceiled with metal or lumber, and shall be oilpainted or kept with lime washed; and all interior woodwork in every bakery, confectionery, hote, dining car, and restaurant kitchen shall be kept oiled and painted with oil paints, and shall be kept washed clean with soap and water; and every building, room, basement, or cellar, occupied or used for the preparation, manufacture, packing, storage, sale or distribution of food shall have an impermeable floor made of cement, or tile laid in cement, brick, wood, or other suitable nonabsorbent material, which can be flushed and washed clean with water.

SECTION 4. The doors, windows, and other openings, of every food producing or distributing establishment, during the fly season, shall be fitted with self-closing screen doors and wire window screens of not coarser than 14-mesh wire gauze.

SECTION 5. Every building, room, basement, or cellar occupied or used for the preparation, manufacture, packing, canning, sale, or distribution of food shall have convenient toilet or toilet rooms, separate and apart from the room or rooms where the process of production, manufacture, packing, canning, or selling and distribution is conducted. The floors of such toilet rooms shall be of cement, tile, wood, brick, or other non-absorbant material, and shall be furnished with separate ventilating flush or pipes discharging into soil pipes, or on the outside of the building in which they are located and situated. Lavatories and wash rooms shall be adjacent to toilet rooms, and shall be supplied with soap, running water, and towels and maintained in a sanitary condition, operatives, employees, clerks, and all other persons who handle the material from which food is prepared, or the finished product, before beginning work or after visiting toilets, shall wash their hands and arms thoroughly with soap and clean water.

SECTION 6. Cuspidors for the use of operatives, employees, clerks, or other persons, shall be employed when necessary, and each cuspidor shall be emptied completely and washed out daily with a disinfectant solution and five ounces of such solution shall be left in each cuspidor while it is in use. No operative, employee, or other person shall expectorate on the floor or sidewalks of any building, room, basement, or cellar where the production, manufacture, packing, storing, preparation or sale of any food is conducted.

SECTION 7. No person shall be allowed to live or sleep in any room of a bake shop, kitchen, dining room, confectionery, or place where food is prepared, served, or sold.

SECTION 8. Every building or room occupied as a biscuit, bread, or cake bakery, or confectionery shop, shall be drained and plumbed in a manner conducive to the proper healthful and sanitary condition thereof, and constructed with air shafts, windows, or ventilating pipes sufficient to insure ventilation. Every room or rooms used as bake shop or confectionery shop, wherein food stuffs are mixed, manufactured, or baked and all troughs, mixing boxes, steam boxes, and other appliances used in the preparation of food stuffs, shall be left open, ventilated and aired for a period of not less than twelve consecutive hours during each week between the hours of six o'clock P. M. on Saturday and six o'clock P. M. on Sunday, and during the twelve hours, no sponge setting, mixing, or baking shall be done in such bake shop or confectionery shop. No water closet, privy, or ash pit shall be within, or communicate directly with the bake shop or confectionery shop. The walls of the bake shops or confectionery shops shall be plastered or faced with smooth stone, brick, or tile, the ceiling whitened, plastered, or covered with lumber, metal, or fireproof material, and the whole thereof shall be white-washed at least every twelve months. The furniture, troughs, steam boxes, mixers, pans and all other utensils used in or about such bakery or confectionery, and the floor, walls, and ceiling of such rooms, shall be kept in a clean, healthful and sanitary condition.

SECTION 9. The manufactured flour or meal products of bakeries shall be kept in clean, dry, and properly ventilated rooms, so arranged that the floor, shelves, and all places for storing the same can easily and properly be cleaned.

SECTION 10. Every person operating any place of business where meat, poultry, or fish are offered for sale shall, in addition to the other requirements of this article, observe the following regulations:

(a) No meats, dressed poultry, or fish shall be exposed to flies, insects, dust or other contaminating influences.

(b) Blocks or stands upon which meats, dressed poultry, or fish are cut, chopped, or dressed shall be kept scrupulously clean by frequent washing, and by scraping as often as it necessary to maintain a sanitary condition.

(c) Scales, knives, and other instruments, shall be cleaned at the close of each day's business.

(d) Ice boxes, racks, trays, and meat hooks shall be kept thoroughly clean by scrubbing and scraping; meat hooks shall be sterilized by boiling ; ice boxes shall be scoured thoroughly throughout once a week, and as much oftener as may be necessary to keep the same in a sanitary condition.

(e) Floors must be scraped thoroughly and scrubbed twice a week; all used sawdust must be removed, and fresh sawdust sprinkled or laid (where used) at least twice a week.

(f) Every piece of meat, dressed poultry, or fish sold shall be wrapped in fresh, clean wrapping paper that has not been used for any other purpose.

(g) No refuse, scraps, bones, rancid fat, or decaying flesh or meat shall be kept in any ice box or cold storage compartment with fresh meats, dressed poultry, or fish, nor shall any such ice box or cold storage compartment used for the keeping of meats, dressed poultry, or fish, be used for any other purpose.

(h) All sausage, or other ground or chopped meat, kept or stored in any such place of business shall so be kept or stored in porcelain lined vessels and sanitary refrigeration as to prevent the same from becoming tainted.

SECTION 11. Any person violating or failing to comply with any provision of this article shall be guilty of a misdemeanor.

ARTICLE 4.

SECTION 1. No person shall sell, or offer for sale, for human food, the flesh or meat products of any cattle, calves, sheep, swine, or goats, unless the same shall have been slaughtered or prepared in accordance with the regulations of the United States Department of Agriculture and with the provisions of this article.

SECTION 2. The city physician shall have, and he is hereby given the right to make at any reasonable time an antemortem or post-mortem examination of any animal which is to be, or has been slaughtered with the intention of offering such animal, or any part of product thereof, for sale in the town of Saginaw for food or medicinal purposes and for the efficacious enforcement of the provisions hereof the town physician is given the right to enter onto any premises where animals have been or are being slaughtered for the purposes herein enumerated. If it be found

that the animal or animals or carcass or carcasses, so examined that are free from any disease and healthful and fit for human consumption, they may be sold or offered for sale with the town. If found to be suffering from any disease, or for any reason found to be unhealthful and unfit for human consumption, the animals or carcasses so found shall be condemned by the town physician and any meat condemned shall not be brought into the town for any purpose.

SECTION 3. No animal or part thereof shall be approved as suitable for human consumption or sold or offered for sale for food within the Town of Saginaw, which is suffering from any disease of injury causing a feverish condition, or which shows tumors, abscesses, or uspporating sores, or which is too weak or emaciated to produce wholesome food; and no carcass, or part thereof shall be approved as suitable for human consumption or sold or offered for sale for food, within the town which is that of an unborn calf weighing less than fifty (50) pounds when dressed, or the carcass of any animal which after killing shows a greenish-yellow discoloration or the carcass of any animal which died from any accident or disease, or which has not properly been killed or bled.

SECTION 4. No person, firm, or corporation shall sell, or offer for sale within the town for human food, any animal or carcass or part thereof which has been condemned by the United States Department of Agriculture, or by the town physician.

SECTION 5. Any person, firm, or corporation, violating, or failing to comply with any of the provisions of this article, shall be deemed guilty of a misdemeanor.

ARTICLE 5.

SECTION 1. No person shall manufacture, produce, sell, offer, or expose for sale or have in his possession with intent to sell, any article of food which is adulterated or misbranded within the meaning of this article or cause or procure the same to be done by others.

SECTION 2. The term "food" as used in this article, shall include all articles used for food, drink, confectionery, or condiment, by man or animal whether simple, mised or compound.

SECTION 3. Any firm, corporation, or person who shall violate any of the provisions of this

ordinance shall be fined by a fine of not less than One Dollar (\$1.00) or more than One Hundred Dollars (\$100.00) for each offense and a separate offense shall be deemed committed on each day on which a violation occurs or continues. Any license revoked by the town physical may be in addition to any fines imposed by virtue of this section.

SECTION 4. All ordinances in conflict with this ordinance are hereby repealed.

SECTION 5. This ordinance shall be in full force after its passage and approval.

President of the Board

City Clerk

APPROVED AFTER PASSAGE this _____ day of _____, 19_____

President of the Board

City Clerk