

## FOOD HYGIENE

1959 No. 413 (S. 16)

**The Food Hygiene (Scotland) Regulations, 1959**

<i>Made - - - - -</i>	11th March, 1959
<i>Laid before Parliament</i>	19th March, 1959
<i>Coming into Operation</i>	<i>In accordance with Regulation 1</i>

In exercise of the powers conferred on me by sections 13 and 56 of the Food and Drugs (Scotland) Act, 1956(a), and of all other powers enabling me in that behalf I hereby make the following regulations after consultation with such organisations as appear to me to be representative of interests substantially affected by these regulations and reference to the Scottish Food Hygiene Council under section 25 of that Act:—

## PART I

*Citation and Commencement*

1. These regulations may be cited as the Food Hygiene (Scotland) Regulations, 1959, and, save in the case of those set out in the First Schedule hereto, which shall come into operation on the first day of October, 1959, shall come into operation on the first day of May, 1959.

*Interpretation*

2.—(1) In these regulations unless the context otherwise requires the following expressions have the meanings hereby respectively assigned to them—

“Agricultural” has the same meaning as in the Agriculture (Scotland) Act 1948(b);

“Bakers’ confectionery filling” means a confectionery filling consisting of cream or reconstituted cream, imitation cream or any other product used as a substitute for cream, or containing any such cream or other product as an ingredient;

“Contamination” includes contamination by human beings and their clothing and by animals, insects, and birds;

“Equipment” includes apparatus and utensils;

“Fish” includes shellfish;

“Fish product” means any food being fish, or of which a substantial part consists of fish, which is prepared, otherwise than for immediate consumption, by canning, cooking, potting or otherwise;

“Food” means food intended for sale, or sold, for human consumption and includes drink, chewing-gum and other products of a like nature and use, and articles and substances used as ingredients in the preparation of food or drink or of such products, but does not include—

(a) water, live animals or live birds;

(b) articles or substances used only as drugs;

(c) any raw food which has to be subjected to a process of milling or refining for the purpose of rendering it fit for human consumption;

(d) food in impervious containers;

(a) 4 &amp; 5 Eliz. 2. c. 30.

(b) 11 &amp; 12 Geo. 6. c. 45.

“Food business” has the meaning assigned to it in regulation 3 of these regulations ;

“Food premises” means any premises on or from which a food business is carried on ;

“Food room” means any room (being, or being part of, any food premises) in which any person engages in the handling of food or in the cleaning of equipment for the purposes of a food business, but does not include—

(a) a room used as a sleeping place if the only handling of food which occurs in the room is in the course of serving food there to or at the request of any person occupying it as a sleeping place ;

(b) a room communicating with a room used as a sleeping place if the only handling of food which occurs in the room is in the course of serving food there to or at the request of any person (not being a person carrying on a food business at the premises which include the room or a person employed by him) by whom the room is occupied as a sleeping place ; or

(c) a day room in a hospital or in a home for the reception of aged or disabled persons ;

“Hospital” means any premises for the reception and treatment of persons suffering from illness or mental defectiveness, any maternity home, and any institution for the reception and treatment of persons during convalescence or of persons requiring medical rehabilitation ;

“Impervious container” means a container of such materials and so closed as to exclude risk of contamination ;

“Local authority” means the council of a county or of a large burgh within the meaning of the Local Government (Scotland) Act, 1947(a) ; and any small burgh within the meaning of that Act shall, for the purposes of these regulations, be included in the county in which it is situated ;

“Meat” means food being the whole or any part of the carcass, organs, or viscera of any animal or bird ;

“Meat product” means any food being meat, or of which a substantial part consists of meat, which is prepared, otherwise than for immediate consumption, by brining, canning, cooking, potting or otherwise ;

“Stall” includes a marquee and a tent.

(2) For the purposes of these regulations the supply of food otherwise than by sale, at, in or from any place where food is supplied in the course of a trade or business, shall be deemed to be a sale of that food and references to purchasers shall be construed accordingly ; and where in connection with any business in the course of which food is supplied the place where food is served to the customers is different from the place where the food is consumed, both those places shall be deemed to be places in which food is sold.

(3) A person shall be deemed for the purposes of these regulations to engage in the handling of food if, for the purposes of a food business, he carries out, or assists in the carrying out of, any process or operation in the course of which his person or his clothing is liable to come into contact with any food or with any equipment used in such process or operation.

(4) In determining for the purposes of these regulations whether any matter involves a risk of contamination to any food, regard shall be had to the extent to which contamination in the respect in question is immaterial because of—

(a) the nature of the food ; or

- (b) the manner in which the food is packed ; or
- (c) any process to which the food is to be subjected before sale to the consumer, being a process to which food of that nature is normally so subjected.

(5) The Interpretation Act, 1889(a), shall apply to the interpretation of these regulations as it applies to the interpretation of an Act of Parliament.

*Interpretation of " food business "*

3. In these regulations, unless the context otherwise requires, the expression " food business " means any trade or business consisting of, or so much of any trade or business as consists of, the selling, exposure, service, preparation, transport, storage, packaging, wrapping or delivery of food but does not include—

- (1) any such business as is carried on—
  - (a) at any premises used only as a boarding house at which not more than three bedrooms are available for letting ;
  - (b) at any premises used primarily as a private dwelling-house, and which consists only of the preparation, sale or service of meals or refreshments ;
  - (c) at or from any premises comprising a dairy within the meaning of the Milk and Dairies (Scotland) Acts, 1914 to 1949, and registered thereunder, being premises from which no food other than milk is sold ;
  - (d) at any cold store ;
- (2) so much of any trade or business as is carried on otherwise than for the sale of food by retail, and is so carried on—
  - (a) at any dock, wharf or quay ;
  - (b) in any warehouse or other building used in connection with the loading or unloading of ships situated at any dock or on any wharf or quay thereat ;
  - (c) at any other warehouse used for storage of food and for no other purpose ;
  - (d) at or from any premises occupied by a common carrier for the purpose of the trade or business carried on by him as a common carrier ;
  - (e) at any slaughterhouse ;
  - (f) at any meat market ; and
  - (g) from premises used only for the sale of vegetables not normally consumed in an uncooked state ;
- (3) any agricultural activity.

*Enforcement*

4. These regulations shall be enforced and executed in any area by the local authority of that area.

**PART II**

**REQUIREMENTS RELATING TO PERSONS ENGAGED  
IN THE HANDLING OF FOOD**

*Food to be protected from contamination*

5. Any person engaged in the handling of food shall take such measures as may be reasonably necessary to protect the food from contamination.

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*Personal Cleanliness*

6. A person while engaged in the handling of food—

- (a) shall ensure by washing that his hands and fingernails are and remain clean ;
- (b) shall wash his hands forthwith after each occasion on which he has used a sanitary convenience ;
- (c) shall keep clean, to the extent necessary to avoid contamination of food, all parts of his clothing which are liable to come into contact with the food ;
- (d) shall keep covered with a suitable waterproof dressing any area of skin showing signs of infection on any exposed part of his person ;
- (e) shall refrain from smoking or chewing tobacco or spitting or taking snuff :

Provided that nothing in paragraphs (a), (c) or (d) of this regulation shall be construed as requiring any person to do anything, the doing of which is not reasonably practicable having regard to the process or operation in which he is for the time being engaged.

*Notification of certain infections*

7.—(1) Upon any person engaged in the handling of food becoming aware that he is suffering from, or is the carrier of, typhoid fever, paratyphoid fever, or any other salmonella infection, or dysentery, or any staphylococcal infection likely to cause food poisoning, he shall forthwith give notice to the person having the management and control of the business for the purposes of which he is so engaged, and the person to whom any such notice is given as aforesaid shall, upon receiving the notice, forthwith notify the Medical Officer of Health for the area accordingly and shall furnish the said Medical Officer of Health with any information reasonably required by him.

(2) Where the person having the management or control of the business becomes aware that he is himself suffering from any condition or disease such as is mentioned in the foregoing paragraph he shall forthwith notify the Medical Officer of Health for the area and shall furnish the said Medical Officer of Health with any information reasonably required by him.

PART III

PROVISIONS RELATING TO METHODS AND PRACTICES IN FOOD BUSINESSES

*Food business not to be carried on in certain premises*

8. No food business shall be carried on in any premises, vehicle, stall or place the situation of which would expose the food to contamination or in which any other business is also carried on which would expose the food to contamination.

*Cleanliness of equipment*

9. Equipment with which food comes into contact, or is liable to come into contact, in the course of a food business shall be kept clean and shall be so constructed, be of such materials and be kept in such a condition as to—

- (a) enable it to be cleaned ;
- (b) prevent, so far as is reasonably practicable, any matter being absorbed by it ; and
- (c) prevent, so far as is reasonably practicable, any risk of contamination of the food.

#### *Cleaning of utensils*

10.—(1) Utensils in or upon which food sold for immediate consumption is served to a consumer, and utensils supplied by the owner of a food business for use in the consumption of food so sold, shall, after each occasion on which they have been used for serving food, or have been so supplied, unless they are not to be used again, be cleaned either—

- (a) by being washed in clean hot water and thereafter rinsed with clean water having a temperature of not less than 170°F; or
- (b) by being washed in clean hot water containing an efficient bactericidal agent in suitable quantity and thereafter rinsed with clean water;

and, after being rinsed, shall be dried with a clean cloth or allowed to dry by evaporation.

(2) The water used for washing and rinsing shall be changed as often as is necessary to maintain the efficiency of the process.

#### *Cleaning of equipment*

11.—(1) Subject to the provisions of the next succeeding paragraph, equipment used in the preparation or storage of meat products or fish products, or with which bakers' confectionery filling comes into contact in the course of a food business, shall, after cleaning, and at least once on every day on which it is used, be treated with steam, or water, at a temperature not lower than 170°F, or washed with clean hot water containing an efficient bactericidal agent in suitable quantity, and thereafter rinsed with clean water:

Provided that this regulation shall not apply to equipment used in the curing of fish or to equipment which is not to be used again.

(2) Tubs, or other containers, used for the brining of meat shall be cleaned after each occasion on which the brine is removed from them and shall, after cleaning, be treated with steam or water at a temperature not lower than 170°F, or washed with clean hot water containing an efficient bactericidal agent in suitable quantity and thereafter rinsed with clean water.

#### *Containers and materials used for wrapping food*

12. Containers, wrappers and packages in which food is placed for the purpose, or in the course, of a food business shall be clean and shall be of such materials as will not contaminate the food.

#### *Treatment of certain foods*

13.—(1) Food to which this regulation applies shall not be kept on food premises otherwise than in a refrigerator or refrigerating chamber or in a cool ventilated place or at a temperature above 145°F:

Provided that this paragraph shall not apply to any such food as aforesaid which—

- (a) is undergoing preparation for sale;
- (b) is exposed for sale or has been sold to a consumer whether for immediate consumption or otherwise;
- (c) immediately following on any process of cooking to which it is subjected, is being cooled under hygienic conditions as quickly as is reasonably practicable;
- (d) in order that it may be conveniently available for sale on the premises to consumers, it is reasonable to keep otherwise than as aforesaid.

(2) This regulation applies to food consisting of, or containing, meat, fish, gravy, imitation cream, egg or milk, but does not apply to—

- (a) bread, biscuits, cake or pastry by reason only of the use of egg or milk as an ingredient introduced before baking;

- (b) chocolate or sugar confectionery ;
- (c) lard, shortenings, cooking fats or beef suet ;
- (d) uncooked bacon, uncooked ham, dried pudding mixes, dried soup mixes or dried mixtures for the preparation of beverages ;
- (e) unskinned or unplucked rabbits, game or poultry ;
- (f) any substance to which the Ice Cream (Scotland) Regulations, 1948(a), apply.

(3) In this regulation "egg" means whole egg and any part or constituent of an egg whether or not the egg, part or constituent is dried, preserved or otherwise prepared and "milk" includes separated or skimmed milk, dried milk, condensed milk and cream.

*Re-heating of food*

14. Food which has, in the course of preparation or otherwise, been heated and which is thereafter re-heated before being served for immediate consumption, or exposed for sale, shall, on being re-heated, be raised to a temperature of not less than 180°F:

Provided that it shall be a defence for any person charged with an offence against this regulation to prove that he could not have raised the food to the temperature aforesaid without deterioration of its qualities.

*Treatment of gelatine*

15.—(1) Gelatine intended for use in the preparation of bakers' confectionery filling, meat products or fish products, in the course of a food business shall, immediately before use, be brought to the boil or brought to, and kept at, a temperature of not less than 160°F for 30 minutes.

(2) Any gelatine left over after the completion of any process shall, if not treated as waste, be cooled under hygienic conditions as quickly as is reasonably practicable and when cold shall be kept in a refrigerator or refrigerated chamber or in a cool ventilated place.

*Treatment of bakers' confectionery filling*

16.—(1) Bakers' confectionery filling shall not be touched by hand in the carrying out of any process or operation for the purposes of a food business in which it is reasonably practicable to avoid touching the filling by hand.

(2) Any person who is about to engage in a process or operation in the course of which bakers' confectionery filling is to be used shall, if it is not reasonably practicable for him to avoid touching the filling with his hands, wash his hands thoroughly before engaging in the process or operation.

*Disposal of refuse*

17.—(1) Refuse, other than liquid refuse or comminuted refuse in liquid suspension, produced in the course of a food business on any premises, vehicle, stall or place other than premises shall be deposited in a suitable receptacle constructed of impervious materials, which receptacle shall so far as is reasonably practicable be kept covered with a closely fitting lid or cover.

(2) Any such receptacle shall be cleaned after being emptied :

Provided that this paragraph—

(a) shall be deemed to be complied with in the case of a receptacle which is emptied several times in the course of a day if it is cleaned immediately after being emptied for the last time on each day ;

- (b) shall not apply to a receptacle in which only incinerated fuel is deposited.
- (3) Liquid refuse produced—
- (a) on any food premises shall be properly drained into a drainage system on those premises such as is mentioned in the next succeeding regulation ;
- (b) on any vehicle, stall or place other than premises, used for the purposes of a food business, shall be disposed of in such a manner as to obviate contamination of the food by it.

#### PART IV

##### REQUIREMENTS RELATING TO FOOD PREMISES

###### *Drainage and sanitation*

18.—(1) All food premises shall be provided with such a drainage system, including soil, waste and ventilating pipes, as may be necessary for the adequate disposal of the soil and waste water from the premises.

(2) Soil and waste water from any such premises shall not be disposed of otherwise than through such a drainage system as is provided for those premises as aforesaid.

###### *Cleanliness and construction of forecourts*

19. Every forecourt or yard forming part of any food premises and on which any person engages in the handling of food shall be so constructed as to be capable of being readily cleaned.

###### *Sanitary Conveniences*

20.—(1) Save in a case in which a certificate of exemption has been granted under regulation 31 of these regulations, every sanitary convenience on food premises shall be supplied with water through a suitable flushing apparatus and shall be kept clean and in efficient working order.

(2) Every room or compartment in which there is a sanitary convenience shall be suitably lighted and ventilated.

(3) Save in a case in which a certificate of exemption has been granted under regulation 31 of these regulations, no room or compartment containing a sanitary convenience shall communicate directly with a food room.

(4) At or near every sanitary convenience situated in any food premises (being a convenience provided for the use of persons employed in the handling of food on or about the premises) there shall be prominently displayed a notice directing attention to the requirements of paragraph (b) of regulation 6 of these regulations.

###### *Water supply*

21.—(1) A supply of wholesome water sufficient in quantity to enable these regulations to be complied with shall be provided in all food premises.

(2) Save in a case in which a certificate of exemption has been granted under regulation 31 of these regulations, every such supply shall be piped.

###### *Washhand basins*

22.—(1) Save in a case in which a certificate of exemption has been granted under regulation 31 of these regulations, there shall be provided suitable and sufficient washhand basins readily accessible to persons engaged in any food premises in the handling of food.

(2) Save as aforesaid there shall be provided for every such washhand basin an adequate supply either of hot and cold water or of warm water at a suitably controlled temperature.

(3) At or near every such washhand basin there shall be provided for the use of the persons using the basin adequate supplies of soap or other suitable detergent, nailbrushes and towels or other hygienic drying facilities.

(4) All such washhand basins, soaps or detergents, nailbrushes and towels, shall be used only for securing personal cleanliness.

(5) All washhand basins, and any fittings and connections thereof, shall be kept clean and in efficient working order.

(6) Any towel provided in compliance with this regulation shall be replaced by another as soon as it has become so soiled as to contaminate the hands of any person using it.

*Sinks for washing food and equipment*

23.—(1) There shall be provided in all food premises suitable and sufficient sinks or other facilities for washing food and equipment used for the purpose of the food business.

(2) There shall be provided at every such sink or other facility an adequate supply either of hot and cold water or of warm water at a suitably controlled temperature :

Provided that a supply of cold water shall be sufficient at any sink or other facility not used for any purpose other than the washing of fish, tripe, animal casings, fruit or vegetables.

(3) All sinks and other facilities used for the aforesaid purposes shall be kept clean and in efficient working order.

(4) There shall be provided for use at all such sinks and other facilities—

(a) adequate supplies of soap or other suitable detergent ; and

(b) cloths or other hygienic drying facilities.

(5) Any cloth provided in compliance with this regulation shall be replaced by another as soon as it has become so soiled as to contaminate any food or equipment for the drying of which it is so provided.

*Lighting and ventilation of food rooms*

24. Every food room shall be suitably and sufficiently lighted and ventilated having regard to the use to which it is to be put.

*Cleanliness and repair, etc. of food rooms*

25. The walls, floors, doors, windows, ceiling and all other parts of the structure of every food room shall be kept clean and in such a state of repair as will enable them to be effectively cleaned and, in particular, in such a condition as to prevent so far as is reasonably practicable the entry of birds or infestation by rats, mice or insects.

*Storage of food*

26. All food premises shall be provided with accommodation suitable and sufficient to protect food stored thereon from contamination.

*First aid equipment*

27. An adequate supply of dressings, bandages and other first aid equipment shall be provided in a readily accessible position for the use of persons engaged in any food premises in the handling of food.

*Accommodation for clothing*

28. Clothing and footwear belonging to a person employed on any food premises kept, but not worn, by him on the premises shall be accommodated



elsewhere than in a food room, unless cupboards or lockers suitable and sufficient for the purpose are provided in the food room, and the clothing and footwear are stored therein.

*Certain rooms not to be used as food rooms*

29. Save in a case in which a certificate of exemption has been granted under regulation 31 of these regulations, no food room shall be used as a sleeping place or communicate directly with any bedroom.

PART V

REQUIREMENTS RELATING TO VEHICLES AND STALLS

30.—(1) Every vehicle or stall used for the transport, storage, service, or sale of food shall be kept clean and in such a state of repair as will enable it to be effectively cleaned.

(2) Every vehicle or stall from which food is served for immediate consumption in or upon utensils shall, unless the utensils are cleaned in accordance with regulation 10 of these regulations elsewhere than on the vehicle or stall, be provided with—

- (a) a supply of wholesome water, both hot and cold, sufficient in quantity to enable this regulation to be complied with ; and
- (b) adequate supplies of soap or other suitable detergent, and of cloths and towels or other hygienic drying facilities.

Provided that this paragraph shall not apply in the case of any vehicle or stall from which food is served for immediate consumption in or upon utensils which are used once only.

(3) Any towel or cloth provided in compliance with this regulation shall be replaced by another as soon as it has become so soiled as to contaminate either the hands of any person using it or, as the case may be, the food or equipment for the drying of which it is so provided.

PART VI

MISCELLANEOUS

*Exemptions*

31.—(1) Subject to the following provisions of this regulation, a local authority may on the application of the owner of any food premises grant a certificate exempting those premises, or any part thereof, for such period as may be specified in the certificate, from compliance with such of the provisions of the regulations set out in the Second Schedule to these regulations as may be so specified.

(2) A certificate shall not be granted by a local authority under this regulation unless they are satisfied that it would not be reasonable to require compliance with the provisions of any regulation specified in the application having regard to the nature of the business carried on, or to be carried on, at the premises and the reasonableness and practicability of carrying out any necessary works.

(3) A certificate of exemption under this regulation shall not be granted in relation to food premises erected, reconstructed or substantially altered after the date on which these regulations come into operation, other than to—

- (a) any food premises consisting of a temporary structure erected for the purpose of affording facilities for the consumption of food on the site of any building or engineering or other constructional works by persons employed in connection with the works, being food brought by those persons to the site each for consumption by himself ; and

(b) any food premises in respect of which in the opinion of the local authority exception is justified on account of restricted accommodation or other special circumstances affecting the premises.

(4) Where a local authority are satisfied that there has been an alteration in the circumstances in which a certificate was granted by them under this regulation they may vary or cancel the certificate.

(5) Where a local authority have refused or varied or cancelled a certificate under this regulation in relation to any premises, any person aggrieved may within one month of the decision of the local authority appeal to the Sheriff against the refusal or, as the case may be, variation or cancellation of the certificate.

#### *Offences*

32.—(1) If any person engaged in the handling of food fails to comply with any requirement of any regulation in Part II of these regulations, or if any person who is about to engage in a process or operation of the kind mentioned in regulation 16 of these regulations fails to comply with the provisions of that regulation, he shall be guilty of an offence.

(2) If the owner or other person having the management and control of a food business carried on in any premises in which any person is engaged in the handling of food fails to take all reasonable steps to secure that the person so engaged complies with the requirements of any regulation in Part II or with the requirements of regulation 16 of these regulations, he shall be guilty of an offence.

(3) If the owner of any food premises fails to comply with any requirement of these regulations, being a requirement of a structural character but not being a provision specified in a certificate of exemption granted in respect of those premises he shall be guilty of an offence, and for the purposes of this paragraph an owner shall be deemed to have failed to comply with any such requirement as aforesaid if—

(a) he has let the relevant food premises for use for the purposes of a food business to which the requirement is applicable, or

(b) he permits the premises to be used for these purposes after notice from the local authority charged with the enforcement of the requirement directing his attention to that requirement has been served upon him and he has not, within the period specified in the notice, complied with the requirement.

(4) If the occupier of any food premises, or the person having the management or control of any food business carried on at or from a vehicle or stall, fails to take all reasonable steps to comply with, or to secure compliance with, any requirement of these regulations, other than any such requirement as is mentioned in either of the two last foregoing paragraphs, he shall be guilty of an offence.

#### *Penalties*

33. A person guilty of an offence against these regulations shall be liable—

(a) on summary conviction to

(i) a fine not exceeding one hundred pounds or to imprisonment for a term not exceeding six months or to both such fine and imprisonment, and

(ii) in the case of a continuing offence to a further fine not exceeding ten pounds for every day during which the offence is continued, or

- (b) on conviction on indictment to
- (i) a fine not exceeding five hundred pounds or to imprisonment for a term not exceeding one year or to both such fine and imprisonment, and
  - (ii) in the case of a continuing offence to a further fine not exceeding fifty pounds for every day during which the offence is continued.

*Revocations*

34. The following regulations are hereby revoked, but without prejudice to proceedings begun or other action taken thereunder:—

- (a) paragraphs (b), (c), (d), (e) and (f) of regulation 11, and regulation 12, of the Food and Drugs (Whalemeat) (Scotland), Regulations, 1949(a);
- (b) regulation 11 of the Ice Cream (Scotland) Regulations, 1948; and
- (c) regulation 14 of the Public Health (Meat) Regulations (Scotland) 1932(b).

Dated this 11th day of March, 1959.

*John S. Maclay,*  
One of Her Majesty's Principal  
Secretaries of State

St. Andrew's House,  
Edinburgh 1.

FIRST SCHEDULE

REGULATIONS COMING INTO OPERATION ON 1ST OCTOBER, 1959

- Regulation 8
- Regulation 9 (so far as it relates to construction).
- Regulation 10.
- Regulation 13.
- Regulation 18.
- Regulation 19.
- Paragraphs (1), (2) and (3) of Regulation 20.
- Regulation 21.
- Paragraphs (1), (2) and (4) of Regulation 22.
- Paragraphs (1) and (2) of Regulation 23.
- Regulation 24.
- Regulation 25.
- Regulation 26.
- Regulation 28.
- Regulation 29.
- Paragraphs (2) and (3) of Regulation 30.

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(a) S.I. 1949/870 (1949 I, p. 1760). (b) S.R. & O. 1932/362 (Rev. VIII, p. 75: 1932, p. 1508).

## SECOND SCHEDULE

## REGULATIONS TO WHICH REGULATION 31 APPLIES

Paragraphs (1) and (3) of Regulation 20.

Paragraph (2) of Regulation 21.

Paragraphs (1) and (2) of Regulation 22.

Regulation 29.

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EXPLANATORY NOTE

*(This Note is not part of the Regulations, but is intended to indicate their general purport.)*

These regulations, made under section 13 of the Food and Drugs (Scotland) Act, 1956 and applying to Scotland only, contain provisions for securing the hygienic handling of food by any person who, or whose clothing, is liable to come into contact with food in the course of a food business and for regulating the construction, equipment and maintenance of premises, vehicles, stalls, etc. in which food is handled. They do not apply to, or to persons handling food in, private dwellings or small boarding houses, dairies, agricultural holdings or cold stores and to those parts of certain other premises (e.g. slaughterhouses and meat markets, docks and warehouses) where a food business is carried on otherwise than by retail.

Part I of the regulations deals with interpretation including the meaning of the expression "food business"; Part II sets out requirements to be complied with by persons who are handling food, including notification of diseases likely to cause food poisoning; Part III contains provisions for securing the cleanliness of equipment with which food comes into contact, the treatment of certain kinds of food and the disposal of refuse; Part IV sets out requirements in respect of the drainage, sanitation, lighting etc. of food premises, and Part V deals with vehicles and stalls.

Part VI of the regulations provides for penalties for contraventions of the regulations. It provides also for certificates of exemption being granted in respect of premises which cannot reasonably be expected to comply with the requirements of those regulations specified in the Second Schedule. Certificates may be granted by the Councils of Counties and Large Burghs (the local authorities responsible for enforcing the regulations) and there is a right of appeal to the Sheriff against decisions of the authority.

The regulations come into operation on 1st May, 1959, save for certain regulations detailed in the First Schedule which come into operation on 1st October, 1959.