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# The Gazette of the Democratic Socialist Republic of Sri Lanka

අංක 2128/4 - 2019 ජුනි මස 17 වැනි සඳුදා - 2019.06.17 No.2128/4-MONDAY, JUNE 17,2019

(Published by Authority)

## PART I: SECTION (I) — GENERAL Government Notifications

L.D.B. 11/1980 (XXXIII)

#### THE FOOD ACT, No. 26 OF 1980

REGULATIONS made by the Minister of Health, Nutrition and Indigenous Medicine after consultation with the Food Advisory Committee under Section 32 of the Food Act, No. 26 of 1980, read with Section 7 of the aforesaid Act.

Dr. Raлтна Senarathne, Minister of Health, Nutrition and Indigenous Medicine.

Colombo, 14th June, 2019.

#### Regulations

- 1. These regulations may be cited as Food (Registration of Premises) Regulations of 2019, and shall come into effect from 1st January, 2020.
- 2. Every person who manufactures, prepares, preserves, packages, stores any food for sale or offers for sale in a premises set out in Schedule II hereto shall make an application for the registration of such premises in the form as set out in Schedule I hereto and submit it to the relevant Food Authority, along with the certified copies of the relevant documents, the report on medical examination of food handlers as set out in Schedule VI and with the application processing fee.



- 3. The application processing fee in respect of any premises shall be paid in accordance with the categories of premises as set out in the Schedule II hereto and a receipt indicating the amount paid and the application number shall be issued to the applicant.
- 4. On receipt of an application and the receipt of the payment for the application processing fee as set out in the Schedule V, the relevant Food Authority shall, enter the relevant details in the register set out in the Schedule III hereto and within seven working days, refer the application to the authorized officer.
- 5. The authorized officer shall maintain a register as set out in the Schedule IV hereto, at his office, where the details of each application shall be entered.
- 6. The authorized officer shall, within fourteen working days of the receipt of the application, inspect the relevant premises, in accordance with the specifications set out in the application and submit the assessment report together with recommendations, to the relevant Food Authority:

Provided however, where the applicant has failed to fulfill the required specifications set out in the application, the relevant Food Authority shall instruct the authorized officer in writing to carry out a subsequent inspection of the premises.

- 7. The relevant Food Authority, after receiving the assessment report from the authorized officer and verifying the assessment report if necessary, shall within seven working days -
  - (a) issue the certificate of registration; or
  - (b) reject the application and inform the applicant in writing of the reasons therefor.
- 8. The applicant whose application was rejected under paragraph (b) of regulation 7 may upon receipt of the decision of the relevant Food Authority, after fulfilling the requirements set out in the assessment report of the authorized officer, resubmit his application in a fresh application form as set out in Schedule I hereto together with certified copies of all the relevant documents and the application processing fee.
  - 9. Any application received under Regulation 8 shall be considered as an application received under Regulation 2.
- 10. The certificate of registration as set out in the Schedule VII hereto, shall be in force for a period of two years and be renewed by submitting an application as set out in Schedule I together with the certified copies of the relevant documents and the application processing fee.
- 11. The certificate of registration, as set out in Schedule VII hereto shall contian an unique identification number issued by the Chief Food Authority and signed by the relevant Food Authority and affixed with the official seal. The details of every certificate of registration issued shall be entered in the register as set out in Schedule VIII by the relevant Food Authority.
- 12. Any person aggrieved by a decision made under Paragraph (b) of regulation 7 may appeal to the Regional Director of Health Services within ten working days of the receipt of such decision.
- 13. The Regional Director of Health Services upon receiving an appeal under regulation 12 shall appoint a committee consisting of a Medical officer of Health (MOH) from an area where the appeal did not originate, a Food and Drugs

Inspector (FDI) and the Divisional Supervising Public Health Inspector (SPHID) (hereinafter referred to as the "Appeal Committee").

- 14. The Appeal Committee shall within ten working days after its constitution, inspect the relevant premises and make its recommendations to the Regional Director of Health Services.
- 15. The Regional Director of Health Services after considering the recommendations of the Appeal Committee may -
  - (a) allow the appeal; or
  - (b) dismiss the appeal with reasons assigned,

and shall inform the applicant and the relevant Food Authority of his decision within seven working days:

Provided where the appeal is allowed under Paragraph (a), the relevant Food Authority shall carry out the decision of the Regional Director of Health Services accordingly.

- 16. The certificate of registration shall be displayed at a conspicuous place within the premises in a manner that it is visible to the customers and inspecting officers.
- 17. No changes or alterations to the structure or facilities shall be made to the premises in respect of which the certificate of registration is issued without the approval of the relevant Food Authority in writing. However, this shall not prevent the changes or alterations which may be carried out in order to improve the processes including food safety and hygiene.
- 18. Application for the renewal of the certificate of registration shall be made to the relevant Food Authority three months before the date of expiration of the certificate of registration.
- 19. In the event of loss or damage to the certificate of registration, an application for a copy thereof shall be made to the relevant Food Authority subject to a fee of Rupees five hundred.
- 20. Any person who has been manufacturing, preparing, preserving, packaging, storing any food for sale or offering for sale in any premises on the date on which these regulations come into effect shall, obtain a certificate of registration within six months from the date on which these regulations come into effect.
- 21. Where the ownership of the premises changes, the new owner shall notify the relevant Food Authority of the change of ownership.
- 22. These regulations shall not be applicable to any category of premises set out in Schedule II hereto in respect of which a valid certification of food safety management system, equivalent to ISO 22000 or above has been issued.
  - 23. For the purposes of these regulations -
    - "AOC" means Amoeba, Ova and Cysts;
    - "Authorized Officer" has the same meaning as assigned to it in the Food Act;
    - "bakery" means a Commercial establishment that produces and sells baked flour based foods such as bread, cookeis, cakes, pastries, pies and etc;

- "canteen" means a commercial establishment where customers sit and eat meals served in the same premises provided by the organization such as an institution, school, college, university, factory or company for its students or staff;
- "Catering Establishment" means a commercial establishment providing food and beverages at social events and other gatherings;
- "Food Act" means the Food Act, No. 26 of 1980;
- "Food Authority" has the same meaning as assigned to it in the Food Act;
- "Food Handler" means any person who directly handles packaged or unpackaged food, food equipment and utensils or food contact surfaces;
- "Food Store" means a ware house for the temporary keeping of food;
- "GHP" means Good Hygiene Practices;
- "GMP" means Good Manufacturing Practices;
- "Hotel or Resort" means a commercial establishment providing accommodation, meals, beverages and
- "Ice Cream, Confectioneries, Yoghurt, Curd and Dessert manufacturing cottage industry" means an Ice Cream, Confectioneries, Yoghurt, Curd and desserts manufacturing business or such activity carried out in
- "Ice manufacturing facility" means a facility where ice made of potable water is manufactured or sold;
- "Person" includes anybody of persons corportate or unincorporate;
- "Potable Water" means water that is physically, chemically and microbiologically safe for drinking, cooking and usable in food processing in compliance with SLS 614;
- "Premises" means any building or area in which food is handled for commercial purposes and it's surroundings under the control of the same management;
- "Restaurant or Eating House" means a premises where people sit and consume meals, beverages or refreshments cooked or prepared and served on the premises;
- "Supermarket" means a self service store offering wide variety of food and household products, including ready to eat or prepared food;
- "Tea, Coffee, Beverages or Ice Cream Boutique" means a premises where tea, coffee, beverages or ice-
- "UFR" means a urine full report.

#### SCHEDULE I

(Regulations 2, 8 and 10)

#### Application for the certificate of registration of a Food Premises

Serial Number of the Application		
(Office use only)		

	Part I Identification Deta	ails
	For Limited Company, Unlimited Company or a	Company limited by guarantee
1	Name of the company	
2	Address of Company (Please attach a map showing access)	
3	Company Registration Number	
4	Name of the premises (If different from above)	
5	Address of premises	
6	For Individually owned P  Name of the premises	rivate Establishments
7	Address of the premises (Please attach a map showing access)	
	Contact D	etails
8	Name of the Application	
9	Name of the Applicant  Position of the Applicant	
10	Telephone (fixed line)	
11	Telephone (mobile)	
2	E-mail address (if any)	
3	Category of the premises	
	(Please refer to instructions before filling)	ABCDEFGHIJ

2, 8 and 1	anoiteleige S		Deta	Part I			
	anily anily	To be f	illed by the	Applicant	105 961 161 3	patteriting &	To be filled by the authorized officer
Serial No.	Name	Position	Age	Sex	Duration of Employment	Whether trained (Yes/No)*	Personal medical examination done (Yes/No)*
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2							
3							
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If this space is not enough please attach a separate sheet

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18	nd visit (To be fillied the authorized officer)	(whether st	eps lica	the applic have been a nt to ensure the follow	taken the	authoriz	be filled by the ed officer)	1	o be fillied by he ed officer)
Cto	istacion: Casalista	Yes	ciana	No	Sold	Satisfactory	Unsatisfactory	Satisfactory	Unsatisfactory
1	Premises clear of weeds, grass and litter							ad lights	9 In areas we toods us es the överhood oovered w
2	Free from stagnant water on the ground							A STATE OF THE PROPERTY OF THE PARTY OF THE	shields to contamina moducts to
3	Quality and safety of water supply								temps burs 10 No eviden
4	Maintanance of floors, walls, ceilings, windows and screens and								presence domestic or any per Vicanlines
5	Measures in place to keep out insects							30.3	U3   Cleanlines
6	Doors to the food handling area adequately sealed								n existinati salarab salarab babiyong
7	In areas where food is exposed, holes and cracks been filled so as not to provide hiding places or entry points for pets							20110100 20110100	14 Pest continues 15 Storinger applicator 16 Caganines 16 Caganines
8	No signs of leaks in the roof, sky lights, windows screens or overhead piping in areas where food is exposed							vofa ide uries	grownial 23  Middian 23  Middian 22  Middi

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				(Contd.)			
		To be filled by the (whether steps have by the applicant to compliance of the	been taken ensure the		be filled by the zed officer)		To be fillied by the ized officer)
		Yes	No	Satisfactory	Unsatisfactory	Satisfactory	Unsatisfactory
9	In areas where foods is exposed, the overhead lights covered with shields to prevent contamination of products by broken glass in case the lamps burst.						
10	No evidence of the presence of domestic animals or any pets						The state of the s
11	Cleanliness of workers' restrooms						1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
12	Cleanliness of toilets						
13	Hand-washing facilities and hand drying facilities provided						
14	Pest control activities						
15	Storing of pesticide applicators					1400	
16	Cleanliness of waste bins						
17	Lighting						
18	Availability of a smoke hood						
	Toilet facilities provided for customers						

	Part III (Contd.) Premises							
	ed and visit (to the declarate and artice).	To be filled by (whether steps h by the applicant compliance of	ave been taken t to ensure the		be filled by the ed officer)		to be fillied by the sed officer)	
		Yes	No	Satisfactory	Unsatisfactory	Satisfactory	Unsatisfactory	
20	Hand washing facilities available for customers	N/ ON	6V	29 Yo	14			
21	Paper serviettes (not printed papers) provided for	protection con-			coul are of food	mrw batheo	otes and otes	
22	customers				ed or packered i	caraw ai bool therapean	SVE SAST S	
22	Liquid waste is properly disposed of	white descin			ners sheets or seaming, batting	a re-sendivio	Taphaine E	

	Equ	Part nipment and	IV d Containers	s			
7.50	to be dilled dyshes and visit (to be filled by teach of too special and the second second and to second and too	(whether been take applicant the complete	applicant (whether steps have		Ist visit (to be filled by the authorized officer)		(To be filled authorized fficer)
	David Horist Hill Control	Yes	No	Yes	. No	Yes	No
1	All the equipment and containers that come into contact with food are of food grade.				(es	nomers servicites inted pape	
2	Take away food is wrapped or packeted in food grade materials					2150	00200
3	Whether polythene or plastic sheets or containers are used for steaming, baking, or in any form of heating					et-state seogeib yl	oporq 10
4	All equipment and containers that come in contact with food are cleaned and sanitized as often as necessary to prevent contamination of the food						
5	Is there a build-up of food or other material on the equipment ? (rust, sludge)						
6	Is there any seepage of cleaning solvents or lubricants on equipment, which can contaminate foods?						
7	Is the equipment hard to disassemble for clean-up and inspection?						
8	Are there food and other debris collected in and around in machinery where nests of insects and bacteria could form?						
9	Are there dusty, damaged, faded or discoloured food containers in the premises ?						
10	Are the working platforms or table tops suitable for such purpose ? (preferably stainless steel)						
11	Adequate numbers of tongs available						

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	ter test to be filled to be the connected by the connecte	To be filled by the applicant (whether steps have been taken by the applicant to ensure the compliance of the following)		1st visit (to be filled by the authorized officer)		2nd visit (To be filled by the authorized officer)	
		Yes	No	Yes	No	Yes	No
1	The employees wear proper hair covering, beard covering, face masks, disposable gloves, clean protective clothes and foot wear while directly handling food products			ented epted ny of ge ? ge ?	ed on a first ay other acc the possible on the possible on the products of the	todach kur ) basis de z d 10 gehaoi sinsmon th	
2	The employees do not wear jewelery, rings, watches, fingernail polish or plasters or bandages while directly handing food products.		0	d fac	of stocks are purposes falls proper- stion?	e usolen e gebloch te nused mote	molec   core   Ele
3	The employees wash and sanitize their hands after each visit to the toilet			1920	amon bolo	obu bar.be	TA Cook
4	Hand washing facility is used when their hands become soiled or contaminated				ALM Oldston	ruya lertura	61.59 Z.J.
5	Food handlers maintain good personal hygienic practices			COSE SIE	DVENDON DO	upino bea	
6	Visitors wear proper outfits and hair nets when entering the food processing area				0520-51-213	anonalmon	
7	The traffic within the plant controlled to prevent cross contamination of the production area			ii bsac	somy unics somy unics some anoth	work half on	269 724
8	The food handlers are aware of the reasons why they should follow the above precautions						
9	Training of food handlers covers GHP and GMP						,
10	Are food products stored on pallets and are at least eighteen inches away from the walls?		2				

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		Yes	No	Yes	No	Yes	No
11	Are products stored on a first-in, first-out (FIFO) basis or any other accepted method to reduce the possibility of contamination through spoilage?			niperna ne eldeenge es and fou	ear proper l	u sasyolga Ligaris (a) ng Hadissi	best l
12	Are all incoming products dated to ensure a proper rotation of stocks and for internal tracking purposes ?			vialety.	resw toure	e apo milgo	hoe;
13	Are unused materials properly resealed to prevent contamination ?			yliota	6 sintwest excis	sbrase to a mit hooft gr	Pasing Shared T
14	Cooked and uncooked items kept separately			eize then	nsa boe dad Fait to the	e esercoupe effor each	orde la bright
15	Ice is made from potable water			Territory	Ship is used	stashing the	best in the
16	Only permitted food additives are used in permitted amounts			lanoerso	boog eistelt	en zralbana	SOUTH
17	<ul><li>(a) leftover food is re-used as hygiene regulations</li><li>(b) whether cooking oil is reused? if</li></ul>			son gaise	ner cuffts a e foud moc	ng mov P	office of the of
18	so, for how many times ?  Refrigerated food items are marked with the date					aone mous	danni .

	Pocumentation checklist (To	art VI be filled by the auth	orized officer)	
	Approximate Winterman at the province of the control of the contro	Available	Not Available	Remarks
1	Business registration			
2	Ownership/Leasing document			4 125
3	Trade License from local authority			
4	Approval for the building			
5	Valid certificates of quality (GMP, ISO etc.)			
6	General Cleaning schedule			
7	Toilet cleaning schedule			
8	Medical certificates of all food handlers			
9	Equipment maintenance plan			
10	Records of pest control activities	Name of h	deschapA to str	Talling .
11	Records of pesticides used			
12	Documentation on the chemicals used in pest control activities			
13	Pest control logs and documentation readily available			
14	Training programs documented and available for inspection			

#### Declaration of the Applicant:

I hereby declare that the information provided in this application and it's attachments are correct and accurate to the best of my knowledge and the relevant Food Authority may reject registration or recall registration if false information is provided or all the requested information is not provided.

I am aware that failure to fill all the responses in the application may lead to rejection of the same. I am also aware that I am bound to adhere by the directions issued by the relevant Food Authority from time to time, failing which my registration is likely to be revoked. I further acknowledge that the application fee paid along with the application is non-refundable.

S	ignature	of Applicant.

Date :.....

Part VIII Summary of Inspection - 2nd visit				
	Satisfactory	Unsatisfactory	Deficiencies to be corrected if unsatisfactory (mention item number)	
PART I	Maria Maria		Topological Control of	
PART II				
PART III			established	
PART IV				
PART V				
PART VI		3 SEPERIOR B	Lies cottos deveniges, ready to serve dinoxis los ortos	
			Protect 3	
was informed of the	findings by the authorize	d officer		

I was informed of the findings by the authorized o	fficer	
Signature of Applicant	Name of the Applicant	Date
Comments of the authorized officer		tee manufacturing prefuses.
	DE SCHEDULE U	
		100
Recommendation of the authorized officer	for Registration of premises under	Register of Applications Received
	Date Signature	THE BOOK PROPERTY.
od No. certificate regularian	ne athas atha	No Applicants
Signature of the authorized officer		Date
Comments of the Medical Officer of Health		
Approved/ Not approved		
		tougani di les Hallidari Sabain 1889
Ciamatura of Madical Officer of Health		Date

#### SCHEDULE II

(Regulation 2 and 3)

### Categories of Food Premises

A. hotel or	resort :
-------------	----------

B. catering establishment;

C. restaurant or eating house;

D. ice cream, confectioneries, yoghurt, curd, dessert manufacturing cottage industry;

E. tea, coffee, beverages, ready to serve drinks, ice cream boutique;

F. bakery;

G. canteen;

H. supermarket serving ready to eat or prepared food;

I. food store;

J. ice manufacturing premises.

#### SCHEDULE III

(Regulation 4)

## Register of Applications Received for Registration of premises under the food (Registration of Premises) Regulations

Name of the Applicant	Date Received	PHI* area	Date sent to PHI*	Signature MOH*/ SPHI*	Fee levied	No.	certificate of	certificate of registration Number	Comments
						Asl.			
						777777			
	of the	of the Received	of the Received PHI* area	of the Received PHI* area sent to	of the Received PHI* area sent to MOH*/	of the Received PHI* area sent to MOH*/ Fee	of the Applicant Received PHI* area sent to PHI* SPHI* Fee Receipt No.	of the Applicant Received PHI* area sent to PHI* SPHI* Fee Receipt of the levied No. Certificate	of the Applicant Received PHI* area sent to PHI* SPHI* SPHI* Fee Receipt of the Certificate of No. Certificate registration of Number

<sup>\*&</sup>quot;PHI" means Public Health Inspector,

<sup>&</sup>quot;MOH" means Medical Officer of Health; and

<sup>&</sup>quot;SPHI" means Supervising Public Health Inspector

#### SCHEDULE IV

(Regulation 5)

#### Register of Applications Received for Registration of Premises

Serial No.	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN COLUMN TWO IN COLUMN TO THE PERSON NAMED IN COLUM	Date Received	Name of the premises	Address of the premises		Category of the premises	Proposed date of commence- ment Date established	Dates of Inspection	Date approved	Remarks
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				Taranta in the	SINGLE SINGS	ave a disci		n sallanja	A DESTRUCT	

#### SCHEDULE V

(Regulation 4)

#### Fees for the Processing of Applications for the Registration of Premises

	Categories of Premises	Applica	tion processing fee
			(Rs.)
1.	hotel or resort large (4 star or above)		50,000.00
2.	hotel or resort medium (3 star)		30,000.00
3.	hotel or resort (all other)		20,000.00
4.	catering establishment		10,000.00
5.	restaurant or eating house	recurring stem orear artection	5,000.00
6.	ice cream, confectioneries, yoghurt, curd, des	sert manufacturing cottage industry	5,000.00
7.	food manufacturing or processing facility	The edical and specify)	5,000.00
8.	supermarket	ste of any discase	10,000.00
9.	all other		3,000.00

#### SCHEDULE VI

(Regulation 2)

## Report on Medical Examination of Food Handlers

TO B  Name with initials  Age	nomines Applicant promises to	Serial File Bace of the
Have you ever had chronic diarrhea?  Have you ever had Jaundice?	Yes/No Yes/No	
Have you ever been diagnosed with typhoid thave you ever been diagnosed to have had at		
TO BE FIL	LED BY THE MEDICAL OFFICE	

TO BE FILLED BY	THE MEDICAL OF	FICER			
Name	Date				
Address	NIC Number	r	201mpysto D		
Contact number (Work lace)	Contact number (		Spreed moses	Regnon 10 fesoa	
Clinical Findings		(a star)	Yes	No	
History of chronic diarrhea (more than 7 days)	A Property lake	i en en	Hat moses	a loted	
Has he had any,		Toy Land Sen	ondeildures s	nimates	
(i) Recurring skin or ear infection	4	98106	un or cating		
(ii) A recurring bowel disorder	ant rosed, dosed the				
(iii) Other infections (specify)	g Bacility	ilisspand io	disubstens	n boot	
History of carrier state of any disease				supper	8
At present, is he suffering from any of the conditions	s mentioned below			do lis	0
(i) skin problems affecing hands, arms	s or face				
(ii) boils, styes of septic finger					

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(iii)	bleeding/discharge from nose or gums		
(iv)	jaundice (yellowish discoloration of eyes)		
(v)	sore throat wit fever		
(vi)	cut or wounds that are open and draining, or lesions containing pus on the hand, wrist, an exposed body part		
5. Any evidence of,			gota HORE
(i)	smoking	A to relegal 5 to	
	(evidence of smoking alone is not a disqualification)	mbered 46/2017	an dijasil to
(ii)	betel chewing	108101910 00	TO YRONEDE
	(evidence of betel chewing alone is not a disqualification)	dress of the prot	be bits supply
d gairgand in (iii)	poor hygiene	test the above or	Visita destrictiv
6. Laboratory tests	2019 and is registered under the above ceregory of food po	Positive	Negative
, (i)	stool AOC		
(ii)	nasal swab for any pathogen	To theopop ac	cancelled earlie
(iii)	UFR (if necessary)		
(iv)	any other tests (please specify)	SECREDA DO	N TO STURBURG
			Official Seal
Recommendation of the	Medical Officer,		
I have examined this per	son and certify that to the best of my knowledge is fit to be employ	ved as a food har	ndler.
	Register of Registered Premises		
Any other comments	A CHARLES AND A		14458
L Arrivat	the printer state of the last		A Tomat Live St
	NOTIVE TAXON		
Signature of the Med	ical Officer SLMC Registration Number	Da	ate

SLMC Registration Number

Signature of the Medical Officer

#### SCHEDULE VII

(Regulations 10 and 11)

### Certificate of Registration of a Food Premises

		(Issu	aed under the F	ood Act, No. 26	of 1980)		
MOHAr	rea		THEFT YO	OS DASOCISTAS	Jersy Disselled	Find Sted	
As per G	tion Number General Circular h numbered 46/					ersidens (i)	
Category	of the premise	s		110000000000000000000000000000000000000	gaistrie in		
Name and	d address of the	premises					
of Premise	s) Regulations	r a period of tw of non-complia	s registered u	the date of the	e category of	provisions of the food premise Certificate of R lations.	Food (Registrations es effective from
Official Sea	1						
		lice alima ed et a		ULE VIII		bus out to and	(Regulation 11)
His he by		F	Register of Reg	istered Premis	es		
Serial No. of Register	Certificate of Registration Number	Date of the Certificate Registration	Category of the Premises	Name of the Premises	Address of the Premises	Name of the Applicant	Remarks
A STATE OF							
CHICAGO.		face and out	edopile spires	1414 386 38		O facilizati oili	Washing S.