PART I: SECTION (I) — GENERAL
Government Notifications

L.D.—B. 11/80

FOOD ACT, No. 26 OF 1980

REGULATIONS made by the Minister of Health in consultation with the Food Advisory Committee under Section 32 of the Food Act.

Dr. Ranjit Athapattu,
Minister of Health.

Colombo,

Regulations

1. These regulations may be cited as the Food Regulations, 1988, and shall come into operation on the 1st of July, 1989.

PART I

Premises relating to the preparation, storage or sale of food

2. Every person including the owner and the manager engaged in the preparation, storage or sale of food intended for human consumption shall ensure that the premises or part thereof used for the purpose is so constructed that the windows, internal walls, floors, ceiling, wood-work and all other parts of the building are maintained in good order and repair so as to facilitate cleanliness and to prevent as far as practicable, infestation by rats, mice, insects and birds.

3. Sufficient light and ventilation to conform to the Urban Development Act or to the Housing and Town Improvement Ordinance in areas where they are in force shall be provided, other than in premises which are artificially ventilated or where air conditioning is provided.

4. Where any food is prepared, stored or exposed for sale in any premises or part thereof—
   (a) no sanitary conveniences, dust-bins or open drains shall be within, or communicate directly with that section of the premises;
   (b) the outlets for the exit of waste water from within the premises, shall be so constructed with the provision of trap or screens to prevent the entry of rodents and other vermin;
   (c) no fresh air intake or any ventilation pipe connected to a drainage system shall be situated in the premises unless such intake is properly trapped;
   (d) (i) no refuse or filth whether solid or liquid shall be deposited or allowed to accumulate in the premises;
       (ii) no dogs, cats or other animals or birds shall be kept in such premises.
   (e) all necessary steps shall be taken to prevent the risk of contamination of food by dust, dirt, flies and foul odours or by customers touching such food.

5. There shall be provided within the premises adequate sanitary facilities, adequate hand-washing facilities, including washing basins, soap or other detergent and clean towels for the use of persons employed in the premises and of customers.

6. The premises used in connection with the preparation of food, or the sale of such food, shall be provided with an adequate supply of water, conforming to the specifications which covers the quality of potable water as provided for by the Sri Lanka Standards Institution Act, No. 6 of 1984.

7. No person shall use as a sleeping place premises intended for use in the composition or preparation of food for human consumption. No sleeping place adjoining such premises shall communicate with such premises except through an intervening ventilated space.

PART II

Cleanliness of articles and equipment; accommodation for clothing, etc., and facilities for washing food and equipment

8. (1) All articles or equipment with which food comes in contact, shall be kept clean, and with the exception of non-returnable containers, shall be so constructed of such materials and be kept in such good order, repair and condition so as to—
   (a) facilitate through cleaning;
   (b) prevent so far as is reasonably practicable, any contaminating matter being absorbed or accumulated,
   (c) prevent any risk of contamination of food.

   (2) All containers intended for containing food in the process of composition or preparation whether or not they come into contact with such food, shall be protected and kept free from contamination.
9. No person shall use in connection with the preparation of food or the sale of such food any utensil which is worn out, rusted, corroded or in such a condition that it cannot be rendered clean and sanitary by washing.

10. (1) Subject to any certificate of exception by a Food Authority, every person engaged in the handling of exposed food, shall be provided with proper accommodation within the premises for clothing and footwear not worn during working hours.

(2) Such clothing and footwear shall not be kept in any place on or about the premises other than in the place provided for such purpose.

(3) Where such accommodation is situated in a food room it shall be in the form of lockers and cupboards.

11. Every person engaged in the preparation of food, shall provide in any premises where exposed food is handled suitable and sufficient washing facilities including sinks for the washing of food and equipment used in such preparation.

**Part III**

**Food to be protected from risk of contamination**

12. Every person engaged in the handling of food intended for sale shall, while so engaged, take all such steps to protect the food from the risk of contamination, and in particular—

(a) shall not place the food in any place where there is a risk of contamination;

(b) shall ensure that any food kept within the premises for sale is not unfit for human consumption;

(c) shall ensure that all food kept within the premises or about the fore-courts, yard of the premises or in any stall, vehicle, barrow, basket or tray, shall not be placed below eighteen inches from above the level of the ground, unless such food is adequately protected from contamination;

(d) shall ensure that food while exposed for sale or during sale or delivery, is kept covered or is otherwise effectively, protected from possible contamination;

(e) shall not keep in any premises where food is stored or exposed for sale any animal food, disinfectant, liquid detergent weedicide, pesticide, insecticide or fungicide or any other toxic or poisonous substance, unless it is in a container of such material and so closed as to prevent the risk of contamination; All such substances shall be stored away from the food.

(f) shall ensure that meat products, fish products and poultry be not stored with other food in the same refrigeration chamber so as to cause any risk of contamination.

**Part IV**

**Personal Cleanliness**

13. Every person engaged in the handling of food intended for sale shall while so engaged—

(a) keep as clean as possible all parts of his person which are liable to come into contact with the food;

(b) keep clean all parts of his clothing or over clothing which are liable to come into contact with the food;

(c) keep any open cut or abrasion or any exposed part of his person covered with a suitable water-proof dressing;

(d) refrain from spitting;

(e) refrain from the use of tobacco or any other smoking mixture or snuff, or the chewing of betel while he is handling any exposed food or while he is in any premises in which there is exposed food.

**Part V**

**Clothing for persons handling exposed food**

14. (1) Every person engaged in the handling of exposed food, other than raw vegetables shall while so engaged wear sufficiently, clean and washable over-clothing.

(2) Every person who carries meat which is exposed and which is liable to come into contact with his body, neck or head shall while so engaged, wear clean and washable covering over his body, neck and head.

15. No person who is suffering or has recently suffered from any infectious, contagious or cutaneous disease, has been recently in attendance on any person suffering from any such disease, shall take any part in the preparation or handling of food intended for sale, or in the sale of such food until the periods of infection or incubation has elapsed.

16. Whenever any person engaged in the handling of food becomes aware that he is suffering from, or is a carrier of, or has been in contact with a person having any infection, contagious or cutaneous disease he shall immediately inform his employer of that fact, and such employer shall immediately convey such information to the Medical Officer of Health of the relevant food authority. Where the person required to give such information is himself the person carrying on the business, such person shall himself give that information to the food authority.

17. (1) Every person who works in any establishment where food is processed, manufactured or served to the public in the capacity of a food handler, and every person engaged in the transport of food shall be medically examined by a Medical Officer registered under the Medical Practitioners Ordinance No. Chp. 105 and certified fit, prior to his employment in such capacity.

(2) For the purposes of paragraph (1) the relevant food authority shall issue to such person in writing a certificate of fitness

18. (1) Whenever the Food Authority requires a specific or routine examination or when clinically or epidemiologically such examination is considered necessary—

(a) every person who works in the capacity of a food handler in an establishment where food is processed or manufactured, or served to the public; and

(b) every person engaged in the transport of food shall submit himself to an examination by a Medical Officer registered under the Medical Practitioners Ordinance.
(2) The medical examination referred to in paragraph (1) of regulation 17 and paragraph (1) of regulation 18, shall comprise of tests and examinations as set out below:
   (a) Physical examination for skin ailments,
   (b) a stool culture test where the trade is in Ice Cream, Milk or Milk Products.

(3) For the medical examination referred to in paragraph (1) of regulation 17 and paragraph (1) of regulation 18, the relevant food authority shall be entitled to charge a fee for such medical examination. A part of such fee shall be paid to the medical officer who performs such examination.

PART VI

Wrapping or Transportation of Food

19. Every person engaged in the handling of food intended for sale shall not while so engaged—
   (a) carry any food in a container together with any article from which there is a risk of contamination of the food, or
   with any live animal or live poultry, without taking all such precautions so as to avoid the risk of contamination;
   (b) use for wrapping or containing any exposed food any paper or other wrapping material or container which is not clean
   or which is liable to contaminate the food, and shall not allow any printed material for wrapping or containing food
   to come into contact with any food other than uncooked food.

PART VII

Interpretation

20. In these regulations—
   “act” means the Food Act, No. 26 of 1980;
   “food” has the same meaning as in the Act;
   “handling” means any stage in the transit of food from the places of manufacture or other source of origin to the consumer;
   “relevant Food Authority” has the same meaning as in the Act;