

## **The Public Health Act of Antigua and Barbuda - CHAPTER 353** (1955)

The Central Board of Health of Antigua and Barbuda is responsible for regulating all matters concerning public health in Antigua and Barbuda.

### **Laws governing disposal of offensive matter in public places**

17.

- It is illegal to dispose of or allow the flow of offensive matter, whether solid or liquid, in any public place such as streets drains and watercourses. Offenders face fines upon prosecution.

18.

- Owners and operators of all businesses must maintain sanitary and cleanly premises.
- Owners are to adhere to all regulations by the Board concerning the removal, transportation and disposal of refuse.
- The vessels used to store, remove and carry offensive materials should be constructed so as to prevent such matter from escaping
- If there is any spillage, the area should be cleansed.
- All workrooms, shops, offices, factories, workshops or other places of business must be properly ventilated so as to minimize the health risk / nuisance posed by all gases, vapours, dust or other impurities generated in the course of the operations therein.
- Health inspectors are to carry out regular inspections of the districts to secure the proper sanitary condition of all premises.
- Buildings that house animals should not be filthy or overcrowded.

20.

The Board will consider a nuisance:

- any work, manufacture, trade or business injurious, or operated in a manner that is dangerous to the health of the neighbourhood;
- the accumulation or deposit of any material which is likely to be a nuisance, dangerous, or harbours insects, vermin that are reputed to convey infectious disease;
- any grounds, yard or enclosure forming part of, or attached to premises which are not kept clean and clear of filthy, decaying or offensive material;

- the drainage, refuse or washing of any town, village or building falling into any harbour, river, watercourse, ravine, pond, ditch or any fore shore so as to be a nuisance or injurious to health;
- any chimney emitting black smoke in such quantities as to be a nuisance;
- any offensive trade or business so carried operated in a manner which makes it injurious to health or unnecessarily offensive to the public.
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### **General – Food preparation industries**

57.

The board has the power to make regulations for:

- authorizing measures to be taken for the prevention of health hazards from the importation, preparation, storage, sale, delivery etc. of food for human consumption.
- requiring wrappers or containers enclosing or containing food items to be labeled or marked appropriately (in accordance with the regulation).
- Generally regulate the composition of any food.
- Prohibiting or restricting persons suspected by a medical officer of carrying certain infectious diseases, from being employed during a specified period, in the handling of food and beverages for human consumption.

### *Penalties for contravention*

- No compensation is paid for any food or beverage article destroyed due to failure to comply with the regulations.
- Intent to sell, or the sale of food, which is unfit for human consumption is an offense punishable by fines or imprisonment. (See 58.)

### *Policing*

61.

Authorized officers of the Board have the power to examine food in the course of transit and to examine the vehicle, or as the case may be, container, and can detain them if he finds any food, which appears to him to be intended for, but unfit for human consumption.

*Regulations concerning rooms in which food intended for human consumption, other than milk (See 87.), is prepared for sale, sold, offered or exposed for sale, etc.*

62.

- Washrooms (toilets), dustbins or ash pits, should not be within or communicate directly with the room, or be so placed that offensive odors generated can penetrate the room.
- Cisterns for the water supply should not be in direct communication with, or discharge directly into a sanitary
- The wall, ceiling, floor, windows and door of the room must be painted, whitewashed, cleansed or purified as often as necessary to keep them clean.
- All areas should be sufficiently ventilated, except where air conditioning is utilized.
- No refuse or filth, whether solid or liquid, should be deposited or allowed to accumulate in the room, beyond what may be necessary for the proper carrying on of the trade or business for which the room is used.
  
- The floor of the room should be cleansed as often as necessary to keep it clean.
  
- Employees should practice proper hygiene, and they should also ensure that the room and all apparatus and utensil in the room are kept clean.
  
- There should suitable washing basins and a sufficient supply of soap, clean towels and clean water available to employees within a reasonable distance from the room. However, this does not apply to rooms used for sale or storage of food contained in closed containers, constructed of materials which exclude all risk of contamination.

### ***Bakeries***

79.

- People wishing to operate a bakery are required to apply to the Board for approval. Successful applicants are issued certificates.

80.

- All inside walls of the rooms of a bakery, as well as all passages and staircases must be either painted with oil or varnish, or lime washed with at 3 coats of paint or varnish. The paint or varnish should be renewed once at least every 3 years and should be washed with hot water and soap at least once in every six months. When lime washed, the lime washing should be renewed in June and December each year. Failure to comply can result in fines.
- Bakeries should be clean and sanitary
- All employees should have a medical examination and should possess a health certificate
- No person carrying any infectious or communicable disease should be employed in any bakery
- A public health inspector has the right to enter, inspect and examine at all reasonable times by day or night, any bakery.

***Milk, Ice cream and Aerated water manufacturing***

87.

- All persons keeping cows, as well as the places where they are kept should be registered and licensed by the Board, preventing the keeping of cows carrying tuberculosis.
- The Governor General appoints suitably qualified persons to be milk analysts.

The Board may make regulations for the following purposes:

- The inspection of cattle in dairies and for Prescribing and regulating the cleansing and drainage of dairies and other areas where the dairy trade is carried out, including any land used for grazing cows kept for the sale of milk;
- The situation, construction, water supply and regulation of dairies and cowsheds;
- Prescribing places for the milking of cows;
- The precautions that should be taken to prevent infection or contamination of milk.
- The control of ice and aerated water;
- For ensuring that vessels used for the storage and sale of milk are sanitary.

- 88.
- If water, colouring matter or any form of reconstituted milk is added to milk, it must not be designated as milk when sold for human consumption (1 & 2)
- 95.
- Milk from diseased cows should not be mixed with other milk, nor sold for human consumption.
  - This milk can only be sold or used for animal food when it has been boiled.
- 97.
- Ice cream suspected by a medical officer or inspector to be made using infected milk should be destroyed.

***Hotels, restaurants, etc.***

98.

These businesses must be registered and licensed by the Board.

The Board may make regulations for:

- The inspection of any place where food is prepared and sold for human consumption.
  - The cleanliness and disinfection of the premises, all instruments, appliances, furniture, utensils, fixtures and accessories used in the business. (This includes protection from contamination by dust, flies etc.)
  - The precautions to be taken against the spread of infection or communication of disease from, to or amongst persons on such premises.
  - The painting, varnishing, etc. of inner and outer walls, fixtures, etc.
- 99.
- Ensuring sanitary and cleanly conditions and practices in connection with the handling, wrapping and delivery of food intended for human consumption.

***Slaughterhouses and markets***

139.

All persons operating and employed by slaughterhouses should be registered and licensed by the Board and are subject to inspection by officers authorized by the Board.

The Board may make regulations for:

- regulating the manner of occupying and using slaughter houses, and inspection and slaughtering of animals therein,
- fixing hours when, and prescribing the conditions and requirements under which animals can be slaughtered in the slaughterhouse,
- dealing with diseased animals including the disposal of any condemned carcass or part thereof,
- regulating the feeding and watering of animals,

***Barber's and similar shops***

143.

The Board may make regulations for:

- cleanliness and disinfection of premises, instruments, appliances, furniture, utensils, fixtures and accessories used,
- precautions against the spread of infection or communicable diseases amongst persons on the premises,
- the entry and examination of the premises by inspectors authorized by the board.

***Factories and workshops***

144.

The Board may make regulations for:

- registration and licensing of owners and employees.
- cleanliness of rooms and freedom from effluvia
- ventilation and light
- sufficiency, type and position of sanitary conveniences.
- precautions against contamination of any food or beverage being manufactured for human consumption.

