

THE TERRITORY FOR THE SEAT OF GOVERNMENT.

FEDERAL CAPITAL COMMISSION.

REGULATIONS UNDER THE MEAT ORDINANCE 1920-1926.

PURSUANT to the powers conferred upon it by the *Meat Ordinance* 1920-1926, the Federal Capital Commission appointed under the *Seat of Government (Administration) Act* 1924 hereby makes the following Regulations to come into operation forthwith.

Dated this twenty-fourth day of July, 1926.

The common seal of the Federal Capital Commission was hereto
(SEAL) affixed in the presence of—

C. S. DALEY,
Secretary, Federal Capital Commission.

MEAT REGULATIONS 1926.

Part I.—Preliminary.

1. These Regulations may be cited as the Meat Regulations 1926. Short title.
2. These Regulations are divided into Parts as follows:— Parts.
 - Part I.—Preliminary.
 - Part II.—Slaughter of Animals.
 - Part III.—Preparation and Sale of Meat.
 - Part IV.—Branding of Meat.
 - Part V.—Miscellaneous.
3. In these Regulations, unless the contrary intention appears— Definitions.
 - “Animal” means cattle, sheep, pigs, calves, goats, and lambs:
 - “Approved slaughtering place” means a slaughtering place approved by the Federal Capital Commission under the Ordinance:

“Butcher’s shop” means any place where meat is sold or intended to be sold:

“Controller” means the Meat Controller appointed under the Ordinance:

“Deteriorated meat” means meat which has suffered deterioration by exposure to flies, dust or weather conditions, or by contact with unclean surfaces, or which is in a state of putrefaction or decomposition:

“Inspector” means an inspector appointed under the Ordinance:

“Licensed Meat Vendor” means a person to whom a Meat Vendor’s Licence has been granted under these Regulations:

“Meat” includes carcasses, portions of carcasses, bones, fat, blood, and grease for human consumption, but does not include tinned or canned goods or bacon:

“Medical Officer of Health” means the person appointed by the Federal Capital Commission to be the Medical Officer of Health for the Territory:

“Officer” means an officer appointed under the Ordinance:

“Public Abattoir” means an abattoir established under the Ordinance:

“Refuse” includes condemned or diseased carcasses, meat, waste, bones, fat, blood, or grease either unfit or not intended for human consumption, offal, hides, skins, horns or other like substances:

“The Ordinance” means the *Meat Ordinance 1920-1926*:

“Unwholesome meat” includes unsound, diseased, or adulterated meat, or meat which in any manner or condition is unfit for human food:

“Vehicle” or “cart” includes a conveyance or receptacle of any kind used for the carriage of meat.

Meat areas.

4. The Federal Capital Commission may, by notice published in the *Gazette*, declare any area or district within the Territory to be a meat area for the purposes of these Regulations, and may declare that all or any of these Regulations shall be in force within that area.

Federal Capital Commission may issue instructions to officers.

5.—(1) The Federal Capital Commission may issue instructions in writing to the Controller, Inspectors, and other officers, with respect to the duties which they are required to carry out for the purposes of these Regulations.

(2) If the Controller or any Inspector or any other officer fails to carry out any such instruction, he shall be guilty of an offence against these Regulations.

Penalty: Fifty pounds.

(3) Nothing in this regulation shall relieve the Controller, or any Inspector or any other officer, from any other punishment to which he is liable for neglect of duty.

Part II.—Slaughter of Animals.

Permits to slaughter.

6.—(1) The Controller may, on the application of any person in accordance with Form A in the Schedule, accompanied by a fee of Two pounds, grant to him a permit, in accordance with Form B in the Schedule, to slaughter at the public abattoirs and approved slaughtering places.

(2) A permit to slaughter shall, unless sooner suspended or revoked continue in force for twelve months from the date of issue.

(3) The Controller may, at any time, suspend or revoke any permit to slaughter, and thereupon the person holding the permit shall not slaughter animals at the public abattoirs or approved slaughtering places until the suspension is removed or a fresh permit is granted to him, as the case may be.

(4) A permit to slaughter may be renewed from time to time upon payment of a fee of Two pounds in respect of each renewal.

(5) If an application for a permit or for the renewal of a permit is refused, the fee of Two pounds shall be refunded to the applicant.

Animals to be slaughtered at public abattoirs.

7.—(1) No person shall, at any place other than the public abattoirs or approved slaughtering place, slaughter, for food, any animal.

Penalty: Fifty pounds.

(2) Nothing in the last preceding sub-regulation shall prevent any person from slaughtering, at his own residence, any animal for consumption by his own family or his employees, or from exchanging any part of that animal for the part of an animal slaughtered by another person for consumption by that person's own family or employees.

8. No person shall slaughter any animal at the public abattoirs or approved slaughtering places, unless he holds a permit to slaughter granted under these Regulations.

Person slaughtering at public abattoirs to hold permit.

Penalty: Twenty-five pounds.

9. The days and times at which animals may be slaughtered at the public abattoirs or approved slaughtering places shall be determined by the Controller.

Times of slaughtering.

10. Any person intending to slaughter at the public abattoirs or approved slaughtering places shall give the Controller or an inspector at least twelve hours' notice of the kind and number of animals he desires to slaughter.

Notice of kind and number of animals to be slaughtered.

11.—(1) No person shall slaughter any animal at the public abattoirs or approved slaughtering places unless the animal has been passed for slaughter by an Inspector.

Animals to be passed for slaughter.

Penalty: Fifty pounds.

(2) Proof that the animal has been passed for slaughter shall lie upon the person accused.

12. Any person slaughtering at the public abattoirs or approved slaughtering places shall pay, in respect of each animal slaughtered, fees in accordance with the scale determined by the Federal Capital Commission and published in the *Gazette*.

Fees for animals slaughtered.

13. Any person slaughtering at the public abattoirs or approved slaughtering places shall—

Conditions of slaughtering at public abattoirs.

- (a) provide sufficient wholesome water and food for every animal owned by him and confined at the public abattoirs or approved slaughtering places;
- (b) provide a sufficient quantity of suitable clean appliances, covered receptacles, utensils, overalls or aprons, towels, and wiping cloths for use in connexion with the slaughter of any animal;
- (c) provide every facility for inspection before, during, and after slaughtering any animal;
- (d) slaughter the animals as skilfully, humanely, and expeditiously as possible;
- (e) keep the carcass, organs, and viscera of each animal separate from others until inspected by an Inspector;
- (f) remove from the killing-house, without delay, carcasses, hides, skin, fat, offal, and all refuse, and, after the completion of slaughtering, leave in a clean and sanitary condition, satisfactory to the Controller or an Inspector, those portions of the abattoirs used by him, and if he slaughters at an approved slaughtering place he shall keep the slaughtering place in a clean and sanitary condition, satisfactory to the Controller or an Inspector;
- (g) clean all utensils, receptacles, and appliances, and keep them clean when not in actual use, and generally carry out any written instructions signed by the Controller;
- (h) when ordered by an Inspector, cause any such utensils, receptacles and appliances to be sterilized by boiling.

14. No person shall bring any animal on, or allow any animal to enter, the public abattoirs or approved slaughtering places, except for the purposes of slaughter.

Animals only to enter abattoirs for purposes of slaughter.

15.—(1) An Inspector or officer may destroy any dog found in the public abattoirs or approved slaughtering places.

Destruction of dogs found in abattoirs.

(2) No person shall be entitled to any compensation in respect of any dog destroyed in pursuance of this regulation.

16. No person shall remove from the public abattoirs or approved slaughtering places any carcass or portion of a slaughtered animal unless—

Removal of carcass from abattoirs.

- (a) the carcass or portion has been sufficiently cooled;
- (b) the carcass or portion has been either examined and branded by an Inspector or rendered unfit for human food; and
- (c) when the carcass or portion is diseased, the instructions of an Inspector with respect to the treatment of the carcass or portion have been carried out.

Prevention of removal of carcass insufficiently cooled.

17. An Inspector may prevent the removal, from the public abattoirs or approved slaughtering places, of the carcass or portion of any slaughtered animal which, in the opinion of the Inspector, is insufficiently cooled.

Engaging in noxious processes.

18.—(1) No person, other than an employee in the course of his duty shall at the public abattoirs or approved slaughtering place do any of the following acts or engage in any of the following processes:—

- (a) Fat melting or tallow extracting;
- (b) bone grinding or manure manufacturing;
- (c) blood boiling or drying;
- (d) glue making;
- (e) soap or candle making;
- (f) gut scraping;
- (g) fellmongering or tanning;
- (h) any other trade which the Federal Capital Commission declares by notice in the *Gazette* to be a “noxious process”; or
- (i) feeding pigs or poultry with offal or putrescible animal wastes.

(2) Every employee at the public abattoirs or approved slaughtering place and every contractor or other person authorized by the Commission shall comply with and carry out any instructions of the Controller, medical officer of health or an inspector in respect of the disposal, storage or transport of refuse at or from such public abattoirs or approved slaughtering place.

Penalty: Twenty-five pounds.

Part III.—Preparation and Sale of Meat.

Meat vendor's licence.

19.—(1) The Controller may, on the application of any person in accordance with Form C in the schedule accompanied by a fee of One pound, grant to him a Meat Vendor's Licence in accordance with Form D in the schedule, to sell meat in the Territory.

(2) A Meat Vendor's Licence shall continue in force for twelve months from the date of issue unless sooner suspended or revoked.

(3) The Controller may at any time suspend or revoke any Meat Vendor's Licence, and thereupon the person holding the licence shall not sell meat in the Territory until the suspension is removed or a fresh licence is issued, as the case may be.

(4) A Meat Vendor's Licence may be renewed from time to time upon payment of a fee of One pound in respect of each renewal.

(5) If an application for a Meat Vendor's Licence or for the renewal of a licence is refused, the fee of One pound shall be refunded to the applicant.

(6) A Meat Vendor's Licence shall be deemed to extend to the person named in the licence and to the premises, carts, and vehicles used by that person for the purpose of trade in meat.

Register of meat vendors.

20. The Controller shall keep a Register of Meat Vendors in accordance with Form E in the schedule.

Sale of meat.

21. No person shall sell, or offer for sale, or have in his possession for the purpose of sale, any meat unless—

- (a) he is in possession of a Meat Vendor's Licence;
- (b) the meat has been killed at the public abattoirs or approved slaughtering places; and
- (c) the meat is branded, or is from animals whose carcasses are branded in the manner prescribed.

Penalty: Fifty pounds.

Construction of butchers' shops.

22. No Licensed Meat Vendor shall expose or offer for sale any meat otherwise than—

(i) In a butcher's shop constructed in accordance with the following specifications:—

- (a) The floor shall be constructed of cement-concrete, brick, tiles, asphalt, or hardwood blocks laid truly in cement or asphalt, or other approved and suitable non-absorbent material.
- (b) The inner walls shall have a minimum height of 10 feet, lined with tiles, cemented, or constructed of other impervious and non-absorbent material with unbroken surface, capable of being easily washed.

- (c) The ceiling shall be constructed, to the satisfaction of an inspector, of such material as to offer the least possible opportunity for the lodgment of dust, flies, and other insects.
- (d) The windows shall be of glass or closely-fitting wire or gauze approved by an inspector, and the window opening shall be not less than one-half of the area of the inside front wall of the shop; and every doorway shall be provided with a light swing frame, closely fitting, and self-closing and covered with closely-fitting wire or gauze, approved by an inspector, of a maximum mesh of one-sixteenth part of an inch; and every ventilative or other opening shall be covered with similar gauze.
- (e) Every external door of the shop shall be kept closed, except when in use for the purpose of ingress thereto or egress therefrom.
- (f) For the purposes of ventilation, an opening, protected by close-fitting wire or gauze approved by an inspector, other than the street door and window, shall be provided either in the back or side wall; such means of ventilation shall be always in operation, shall have an effective area equal to not less than 2 per cent. of the floor space of the said shop, and shall extend to within twelve inches from the ceiling; and
- (g) Where water under pressure is available, or where it can be reasonably made available, the shop shall be provided with a lavatory basin, protected by a screen, with water laid on thereto. Where water under pressure is not available, other provision approved by an inspector shall be made for the supply of clean water; or
- (ii) In a cart so constructed as to protect the meat from dust, flies, and other impurities, and approved by an inspector.

23. In every case where any person resides on the premises attached to a butcher's shop, a separate entrance shall be provided to those premises.

Separate entrance to private residence.

24. No person shall use, or permit to be used, any butcher's shop for domestic purposes, or as a sleeping apartment, or for any purpose incompatible with the cleanliness and good sanitary condition of the shop and of the fittings and instruments used therein, or of the meat exposed therein, nor shall any sleeping room open directly therefrom.

Butcher's shop not to be used as bedroom.

25. No licensed meat vendor shall permit any fowl-house, stable, ash-heap, manure-heap or bin, privy, earthcloset, or urinal to be in or about, or within a distance of 50 feet, or in the case of a water-closet, within a distance of 10 feet from any part of any butcher's shop.

Stables &c., not to be near butcher's shop.

26. No licensed meat vendor shall permit any inlet to a drain or gully-trap to be within his butcher's shop.

Drain not to be in shop.

27. The yard attached to every butcher's shop shall, except where an inspector certifies that it is impracticable for it to be done, be provided by the occupier thereof with water supplied by stand-pipe, or otherwise, delivered over a gully-trap communicating with a properly laid and ventilated drain carrying the water to a sewer or to a distance of at least 100 feet from the yard.

Water supply in yard.

28. The occupier of every butcher's shop shall provide, to the satisfaction of an inspector, sufficient facilities for the cleansing of all fittings, instruments, and conveyors used therein.

Cleansing of appliances.

29. The occupier of every butcher's shop shall provide a water or earth closet for the use of persons employed in the shop.

Sanitary conveniences.

30. In addition to any other duties imposed by these regulations, a licensed meat vendor—

Duties of licensed meat vendor.

- (a) shall keep clean, to the satisfaction of an inspector, the floors, walls, ceilings, and fittings in his shop, and all instruments and appliances used therein;
- (b) shall clean daily all wagons, carts, trollies, baskets, trays, and containers of every kind used by him in connexion with his business;

- (c) shall place all waste matters (including scrap meat, fat, offal, and bones) in a suitable covered receptacle, provided for the purpose, and remove them daily from the shop; and shall not allow to remain on or in any manure heap or pit any such waste matters;
- (d) shall store all meat, unless in the actual process of conveyance, out of the direct rays of the sun;
- (e) shall insure that all utensils used in connexion with the sale of meat shall be of such construction, substance, and in such condition, as will preclude any contamination of the meat;
- (f) shall insure that every vehicle used for the transport of any meat shall be so constructed or so covered as to prevent access of flies and dust to the meat therein carried, and shall be kept clean and in repair to the satisfaction of an inspector;
- (g) shall consign all meat for transit by rail in vehicles or in packages so constructed as to exclude dust and protect the meat from flies;
- (h) shall cleanse, daily, all baskets and trays used in the carriage or conveyance of meat; and
- (i) shall provide clean towels for the use of his employees.

Prohibited acts.

31. No person shall—

- (a) use for any other purpose any copper or other cooking apparatus used in connexion with the sale or cooking of meat;
- (b) place or allow to stand upon any public footpath or pavement any meat or any package or other vessel or utensil used for the carriage of meat;
- (c) use for the carriage of meat any cart used for the carting of manure or for the carting of any substance likely to cause injury to meat;
- (d) convey, deliver, or dispense, or cause to be conveyed, delivered, or dispensed, any meat unless the meat whilst being conveyed, delivered, or dispensed is kept covered and enclosed so as to protect it from dust, flies, and other impurities;
- (e) use for storing meat any vessel, the substance, construction or condition of which is likely to contaminate meat or depreciate its nutritive value;
- (f) permit any meat to be placed, hung, exposed or protruded, either wholly or in part, beyond the line of the glass or gauze of the window of his shop; or
- (g) sell or offer for sale, or have in his possession with intent to sell, any meat or portion of any carcass which has been blown or spouted.

Sale of deteriorated meat prohibited.

32. No person shall sell or have in his possession for sale any meat which is deteriorated, unwholesome, or unfit for human food.

Penalty: Fifty pounds.

Powers of Controller &c.

33. For the purpose of carrying out these Regulations the Controller, Medical Officer of Health, or an Inspector, may—

- (a) at any reasonable time, and at all times when work is being performed, enter any butcher's shop, meat store, or place where meat or meat products are prepared or manufactured for sale;
- (b) where he has reason to believe that meat in any vehicle or package is intended for sale, inspect that meat;
- (c) at any time, with such assistance as he thinks necessary, enter upon any premises where he has reason to believe a contravention of these Regulations is being committed; and
- (d) condemn any carcass or meat and require the owner or person in possession of the carcass or meat to treat and dispose of it in accordance with his instructions.

Cleanliness of employees.

34.—(1) Every person engaged in the manufacture, preparation, packing, storage, carriage or delivery of any meat for sale shall, when so engaged, keep his clothing, and body clean.

(2) Every person so engaged shall, unless exempted by the Controller, at all times when so engaged wear a cap, overalls, and apron of a washable material, and shall keep them clean to the satisfaction of an Inspector.

35. No person shall spit, or smoke, or chew tobacco while engaged in the manufacture, preparation, packing, storage, carriage, or delivery of any meat for sale, and no person shall spit, or smoke, or chew tobacco in any place used for the manufacture or preparation of meat.

Prohibition of smoking &c.

36.—(1) No person who is suffering from any contagious or infectious disease, or is wearing unclean or medicated bandages, shall engage in the manufacture, preparation, packing, storage, carriage, or delivery for sale of any meat, and an Inspector may require any person so engaged to present himself for examination before the Medical Officer of Health.

Persons suffering from contagious disease not to prepare meat for sale.

(2) Any person who refuses or fails to present himself for examination when required so to do in pursuance of the last preceding sub-regulations shall be guilty of an offence against these regulations.

Penalty: Twenty-five pounds.

37. No licensed meat vendor shall sell, carry for sale, or deliver any meat from any vehicle unless his name and the words "Licensed Meat Vendor" are conspicuously inscribed on the vehicle.

Name of licensed meat vendor to be displayed.

38. No person shall carry on the footboard or any part of the exterior of any vehicle any meat which is intended for sale or delivery, unless it is contained in a box or a receptacle, or appliance so constructed as to prevent the meat from becoming contaminated by dust or flies, or affected by weather conditions.

Meat not to be carried uncovered.

39. No licensed meat vendor, and no person employed by him, shall receive into any place or vehicle for the reception or storage of meat for sale, or shall sell, any meat which has been returned after having been previously delivered at any dwelling or to any private consumer.

Returned meat not to be sold.

40. No person shall pack any meat so that it can come into contact with any unclean material, or with any writing or printing on any material. Textiles or other wrappers or coverings which are likely to come into contact with meat shall be of clean white washable materials.

Meat to be packed cleanly.

41. Every licensed meat vendor shall protect all meat in his shop from flies, and as far as practicable from dust, by storage in covered receptacles or by means of metal covers or glass or other suitable covers, or by protecting all open windows, ventilators, and apertures by means of fly-proof wire gauze or other similar fly-proof material.

Protection from flies.

42. Every licensed meat vendor shall, by the provision of suitable and effective means, at all times protect from rats, mice, cockroaches, flies, spiders, bugs, moths, and all other vermin, and from any unwholesome substance, odour, or smell, all meat intended for sale and all ingredients used in the preparation or manufacture of meat for sale.

Protection of meat from rats &c.

43. Every person who uses any room or compartment, premises, or place for the manufacture, preparation, packing, storage, sale or carriage, or delivery for sale of any meat, shall keep or cause to be kept free from rats, mice, cockroaches, flies, spiders, bugs, moths, and all other vermin every such room, compartment, premises, or place.

Protection of premises from rats, &c.

44. Every licensed meat vendor shall keep clean all rooms, compartments, premises, or places used for the manufacture, preparation, packing, storage, sale or carriage, or delivery for sale of any meat, and shall cause the walls to be constructed or lined with some impervious material, or in any other manner approved by the Controller, and shall cause all floors and ceilings to be properly constructed and kept in good repair, and to be constructed of such material as the Controller approves.

Cleanliness of premises.

45. No licensed meat vendor shall place any meat in any place which is at any time used as a sleeping compartment or in which anything is kept, or any work is carried on, which would be likely to contaminate the meat, or injuriously affect its wholesomeness or cleanliness.

Meat not to be kept in bedrooms.

46. No person shall use, for any purpose which would be likely to contaminate or injuriously affect the wholesomeness or cleanliness of the meat any vehicle, receptacle, articles, utensils, tools of trade, benches, fittings, machinery, or other appliances used for the manufacture, preparation, packing, storage, sale or carriage, or delivery for sale of any meat.

Vehicles, &c., not to be used for unclean purposes.

47.—(1) A licensed meat vendor may manufacture or prepare minced meat, sausage meat, or saveloy sausage meat.

Minced meat, sausage meat and saveloy sausage meat.

(2) Minced meat, sausage meat, or saveloy sausage meat shall contain not less than seventy-five parts per centum of meat of the kind or kinds designated in the label attached to the outside of the package in which it is contained, not more than six parts per centum of starch, nor more than fourteen grains of saltpetre (potassium or sodium nitrate calculated as KNO_3) to the pound.

(3) If minced meat, sausage meat, or saveloy sausage meat be sold enclosed in a skin of animal origin, the skin shall be deemed to be an integral portion of the meat.

(4) The skins may be coloured with Bismarck brown or roseine.

(5) The preservative substance known as sulphur dioxide (or sulphites calculated as sulphur dioxide), not exceeding three and five-tenths grains to the pound, may be added to mince meat, sausage meat, or saveloy sausage meat.

(6) In this regulation the words "minced meat," "sausage meat," or "saveloy sausage meat" mean chopped or comminuted meat, with or without salt, sugar, spices, herbs, saltpetre (potassium or sodium nitrate), and wholesome farinaceous substance.

Duties of
licensed meat
vendor with
respect to the
preparation of
meat.

48. (1) No person shall use, or suffer to be used, any room or place for the boning, curing, canning, salting, mincing, or other similar process of preparation of the meat or fat of animals for sale for human food, unless it be provided with a floor of tiles, cement, concrete-cement, brick, hardwood blocks laid truly in cement, or mineral asphalt, or some other material impervious to water, having a smooth surface, and graded and drained so that all liquids spilt on it may flow off it without impediment. If any such floor be constructed of tiles, the joints between the tiles shall be of a material which is impervious to water. The floors shall at all times be kept in good repair, smooth, and free from cracks and inequalities.

(2) No person shall use, or suffer to be used, any such floor as is referred to in the last preceding sub-regulation, unless it be free from accumulations of fat, dirt, grease, or debris of meat. The floors shall be thoroughly cleansed at least once daily with the aid of hot water, and they shall at all times be kept in a state of reasonable cleanliness.

(3) No person shall keep, or suffer to remain, for a longer period than eight hours, in any room, or on any floor in or on which any process of preparation of meat or of fat for sale for human food is, or usually is, carried on, any bones or waste matters of any kind.

(4) No person shall use, or suffer to be used, any room or place for the boning, curing, canning, salting, mincing, or other similar process of preparation of the meat or fat of animals for sale for human food, unless its internal walls are constructed of bricks, tiles, stone, cement, or other material impervious to water, and are at all times kept constantly clean, either by washing with water or by lime washing from time to time.

(5) Notwithstanding anything contained in the last preceding sub-regulation, the walls may be constructed of wood, if the internal surfaces be covered, to a height of 6 feet from the floor, with smooth metal, solidly supported, and painted white, and if the portion of the walls above the metal be kept constantly clean, either by painting white and washing from time to time, or by lime washing from time to time when directed by the Inspector:

Provided that the ceiling and upper portion of the walls shall be constructed, to the satisfaction of an Inspector, in such a manner and of such materials as to offer the least possible opportunity for lodgment of dust, flies, or other insects.

(6) No person shall use any room or place for the boning, curing, canning, salting, mincing, or other similar process of preparation of the meat or fat of animals for sale for human food, which is in direct communication with any sleeping apartment or cow-house, stable, urinal, privy, or water-closet, or which has in it an opening into any drain or sewer.

Part IV.—Branding of Meat.

Branding of
meat.

49.—(1) Where an Inspector passes meat as fit for human consumption he shall brand meat with the prescribed brand and in the manner prescribed.

(2) The brand shall be as follows:—

The letters $\begin{matrix} F & C \\ C & \end{matrix}$ enclosed by an interrupted circle over a numeral enclosed in an interrupted circle.

The letters and numeral shall not be less than half an inch in height.

(3) The brand shall be applied to the following parts of the animal:—

(a) In the case of beef and veal—

- (i) on the upper surface of the tongue; and
- (ii) on the buttock, flank, outside of the ribs and shoulder, on each side of the carcass;

(b) in the case of an unflayed carcass of veal, on the brisket and the inner side of the flank on each side of the carcass;

(c) in the case of pork, on the cheek, hand, loin, and leg on each side of the carcass; and

(d) in the case of parts of a carcass, on such parts as the Inspector thinks fit.

(4) Any person, other than an Inspector, who brands any meat with a prescribed brand shall be guilty of an offence.

Part V.—Miscellaneous.

50. Any person who obstructs the Controller or the Medical Officer of Health, or any officer or employee, acting in accordance with his duty under these Regulations, or who refuses to obey any direction or instruction given in accordance with these Regulations, shall be guilty of an offence. Obstruction of officers.

Penalty: Fifty pounds.

51. Any contravention of these Regulations shall be deemed to be an offence against these Regulations. Contravention of Regulations, an offence.

52. Any person who is guilty of any offence against these Regulations for which no other penalty is provided shall be liable to a penalty not exceeding Fifty pounds. Penalty for offences.

53. The Meat Regulations 1920 are hereby repealed.

Repeal of Meat Regulations 1920.

THE SCHEDULE.

THE TERRITORY FOR THE SEAT OF GOVERNMENT.

Federal Capital Commission.

Meat Ordinance 1920-1926.

APPLICATION FOR PERMIT TO SLAUGHTER.

To the Meat Controller, Canberra.

I, (1) hereby apply for a permit to slaughter animals at the public abattoirs and approved slaughtering places. (1) Here set out name of applicant in full.

I transmit herewith the sum of £2, being the fee payable for the ensuing year.

Signature of Applicant—

Date—

FORM B.

THE TERRITORY FOR THE SEAT OF GOVERNMENT.

Federal Capital Commission.

Meat Ordinance 1920-1926.

PERMIT TO SLAUGHTER.

This permit to slaughter animals at the public abattoirs and approved slaughtering places has been issued this day of 19 to—

Name—

Address—

This permit, subject to the Regulations, will remain in force one year from the date of issue.

.....
Meat Controller.

THE TERRITORY FOR THE SEAT OF GOVERNMENT.

Federal Capital Commission.

*Meat Ordinance 1920-1926.*APPLICATION FOR REGISTRATION AS A LICENSED MEAT VENDOR IN
THE TERRITORY FOR THE SEAT OF GOVERNMENT.

To the Meat Controller, Canberra.

I hereby apply to be registered as a Licensed Meat Vendor in accordance
with the Schedule hereunder—

SCHEDULE.

Name in full—

Style or firm under which the business is conducted—

Address—

Description and situation of the butcher's shop, meat store, or meat-preparing
room and premises—I transmit herewith the sum of _____ being Registration Fee
for the ensuing year.

Date—

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Signature of Applicant—

THE TERRITORY FOR THE SEAT OF GOVERNMENT.

Federal Capital Commission.

Meat Ordinance 1920-1926.

MEAT VENDOR'S LICENCE.

The person named hereunder—

Name—

Address—

is licensed to sell meat in the Territory for the Seat of Government.

The Licence shall, subject to the Regulations, continue in force until

Date—

Meat Controller.

THE TERRITORY FOR THE SEAT OF GOVERNMENT.

Federal Capital Commission.

Meat Ordinance 1920-1926.

REGISTER OF MEAT VENDORS.

Name of person or firm—

Address—

Date of application—

Date of inspection—

Result of inspection—

Condition of premises—

Equipment—

Carts—

Licence granted—Number

Date

Licence refused—Date

Fee returned—Date

Renewal of licence granted—Date

Renewal of licence refused—Date

Fee returned—Date

Remarks—

Particulars of—

Cancellations—

Suspensions—