

not used

ORDINANCE NO. 242

1
2
3 AN ORDINANCE REGULATING THE SALE OF MILK, CREAM AND OTHER
4 DAIRY PRODUCTS IN THE CITY OF LAS VEGAS; DEFINING STANDARDS
5 FOR MILK AND CREAM; PROVIDING FOR THE ISSUANCE OF PERMITS
6 FOR THE SALE OF MILK AND CREAM, AND THE REVOCATION OF SUCH
7 PERMITS; PROVIDING FOR THE CREATION OF A MILK ORDINANCE COM-
8 MITTEE; PROVIDING FOR THE APPOINTMENT OF A DAIRY AND MILK
9 INSPECTOR; AUTHORIZING THE CITY COMMISSIONERS TO PROMULGATE
10 RULES AND REGULATIONS FOR THE ENFORCEMENT OF THIS ORDINANCE;
11 PROVIDING A PENALTY FOR THE VIOLATION OF THIS ORDINANCE;
12 REPEALING ORDINANCE NUMBER 200 OF THE CITY OF LAS VEGAS,
13 ENTITLED, "AN ORDINANCE REGULATING THE SALE OF MILK, CREAM
14 AND OTHER DAIRY PRODUCTS IN THE CITY OF LAS VEGAS; DEFINING
15 STANDARDS FOR MILK AND CREAM; PROVIDING FOR THE ISSUANCE OF
16 PERMITS FOR THE SALE OF MILK AND CREAM, AND THE REVOCATION
17 OF SUCH PERMITS; AUTHORIZING THE CITY COMMISSIONERS TO PRO-
18 MULGATE RULES AND REGULATIONS FOR THE ENFORCEMENT OF THIS
19 ORDINANCE; PROVIDING A PENALTY FOR THE VIOLATION THEREOF;
20 AND REPEALING ALL ORDINANCES AND PARTS OF ORDINANCES IN CON-
21 FFLICT THEREWITH;" AND REPEALING ALL ORDINANCES AND PARTS OF
22 ORDINANCES IN CONFLICT WITH THIS ORDINANCE.

23 The Board of Commissioners of the City of Las Vegas do
24 ordain as follows:

25 Section 1. DEFINITION OF TERMS: That for the purpose of
26 this Ordinance the standard of milk, cream, buttermilk, skimmed
27 milk and pasteurized milk, and ice cream, sold or offered for sale,
28 in the City of Las Vegas, whether in retail or wholesale quanti-
29 ties, is hereby defined as follows:

30 (a) Milk in its natural state is the fresh, clean, lacteal
31 secretion obtained by the complete milking of one or more cows, or
32 other recognized milk producing animals, properly fed and kept in
Page a healthy condition and free from clinical symptoms of any infect-

HARRY H. AUSTIN
ATTORNEY AT LAW
LAS VEGAS, NEVADA

CITY
CLERK'S
FILE

ious or communicable disease as determined by physical examination at least once each year; and free from tuberculosis, mastitis and Bang's disease; excluding such secretion for a period of fifteen (15) days before calving and for a period of five (5) days after calving; containing not less than 3.50 per cent milk fat, and a total of milk solids of not less than 12 per cent; and produced under conditions that comply with the sanitary requirements established by the Las Vegas City Milk Ordinance Committee.

COWS. TUBERCULOSIS AND OTHER DISEASES. (1) A physical examination, tuberculin and Bang's disease test of all cows shall be made before any milk therefrom is sold, and at least once every twelve months thereafter by a duly licensed veterinarian approved by the Sanitary Inspector or by the state livestock sanitary authority, and said tests shall be made in accordance with the rules now or hereafter in effect adopted by the Board of Health of the City of Las Vegas. Any and all raw milk sold as such in the City of Las Vegas shall be produced from State Accredited Bang's disease-free herds.

A certificate signed by the veterinarian and filed with the Sanitary Inspector shall be the only valid evidence of the above tests. Every diseased animal shall be removed from the herd at once and no milk from diseased cows shall be offered for sale. All reacting animals shall be isolated at once and immediately excluded from the premises. All animals failing to pass the T.B. or Bang's disease tests shall be branded with the letters "T" or "TB" or "B" on the shoulder, hip or jaw, and removed at once and slaughtered under the direction of the Sanitary Inspector. Each letter in the brand shall be not less than two inches high and one and one-half inches wide. Further; herds where reactors are found shall be retested each thirty (30) days, until two (2) consecutive clean tests have been made.

DAIRY BARN (2) Lighting. Such sections of all dairy barns where cows are kept or milked shall have at least three square feet of window space for each stallion.

1 (3) AIR SPACE. Such sections of all dairy barns
2 where cows are kept or milked shall have at least four hundred (400)
3 cubic feet of air space per stallion, and shall be well ventilated.

4 (4) FLOORS. The floors and gutters of such parts of
5 all dairy barns in which cows are kept or milked shall be construct-
6 ed of concrete or other equally impervious and easily cleaned mate-
7 rial approved by the Sanitary Inspector and shall be graded to
8 drain properly, and shall be kept clean and in good repair. No
9 horses, pigs, fowls, etc., shall be permitted in parts of the barn
10 used for dairy purposes.

11 (5) WALLS AND CEILINGS. The walls and ceilings of
12 all dairy barns shall be whitewashed once each year or painted once
13 every two years, or finished in a manner approved by the Sanitary
14 Inspector, and shall be kept clean and in good repair. In case
15 there is a second story above that part of the barn in which cows
16 are kept or milked, the ceiling shall be tight.

17 (6) COW YARD. All cow yards shall be graded and
18 drained as well as practicable and kept clean.

19 (7) MANURE DISPOSAL. All manure shall be removed
20 and stored or disposed of in such manner as best to prevent the
21 breeding of flies therein.

22 (8) MILK HOUSE OR ROOM. CONSTRUCTION. There shall
23 be provided a separate milk house or milk room for the handling
24 and storage of milk and the washing and sterilization of milk
25 apparatus and utensils, provided with a tight floor constructed
26 of concrete or other impervious material and graded to provide
27 proper drainage. The walls and ceilings of the milk house or room
28 shall be of such construction as to permit easy cleaning and shall
29 be painted at least once each year or finished in a manner approv-
30 ed by the Sanitary Inspector. The milk house or room shall be well
31 lighted and ventilated and all openings effectively screened to
32 prevent the entrance of flies, and shall be used for no other pur-
pose than the handling and storage of milk or milk products and

1 other operations incident thereto. The cleaning and other opera-
2 tions shall be so located and conducted as to prevent any contamin-
3 ation one to the other. The milk room shall not open directly into
4 the barn or into any room used for sleeping or domestic purposes.

5 (9) CLEANLINESS AND FLIES. The floors, walls, ceil-
6 ings and equipment of the milk house or room shall be kept clean
7 at all times. All means necessary for the elimination of flies
8 shall be used.

9 (10) TOILET. Every dairy farm shall be provided with
10 a sanitary toilet constructed and operated in accordance with the
11 ordinances of the City of Las Vegas.

12 (11) WATER SUPPLY. The water supply shall be easily
13 accessible, adequate, and of a safe sanitary quality.

14 (12) UTENSILS. CONSTRUCTION. All containers or
15 utensils used in the handling or storage of milk or milk products
16 must be made of non-absorbent material and of such construction
17 as to easily be cleaned, and must be in good repair. Joints and
18 seams shall be soldered flush. All milk pails shall be of a sani-
19 tary design approved by the Milk Ordinance Committee and Milk
20 Inspector.

21 (13) CLEANING. All Containers and other utensils
22 used in the handling, storage, or transportation of milk and milk
23 products must be thoroughly cleaned after each usage.

24 (14) STERILIZATION. All containers and other uten-
25 sils used in the handling, storage, or transportation of milk or
26 milk products shall, between each usage, be sterilized with steam
27 or chlorine or in a manner conforming to the rules now or here-
28 after in effect adopted by the Board of Health of the City of
29 Las Vegas, Nevada.

30 (15) STORAGE. All containers and other utensils
31 used in the handling, storage or transportation of milk or milk
32 products shall be stored so as not to become contaminated before
again being used.

1 (16) HANDLING. After sterilization no container or
2 other milk or milk product utensil shall be handled in such manner
3 as to permit any part of the person or clothing to come in con-
4 tact with any surface with which milk or milk products come in
5 contact.

6 (17) MILKING. UDDERS AND TEATS. The udders and teats
7 of all milking cows shall be clean at the time of milking.

8 (18) Flanks. The Flanks of all milking cows shall be
9 kept free from visible dirt at the time of milking.

10 (19) MILKERS' HANDS. Milkers' hands shall be clean,
11 rinsed with a disinfectant, and dried with a clean towel immedi-
12 ately before milking. Should the milking operation be interrupted,
13 the milkers' hands must be re-disinfected. Wet hand milking is
14 prohibited. Convenient facilities shall be provided for the wash-
15 ing of milkers' hands.

16 (20) CLEAN CLOTHING. Milkers and Milk handlers shall
17 wear clean outer garments while working.

18 (21) MILK STOOLS. Milk Stools shall be kept clean.

19 (22) REMOVAL OF MILK. Each pail of milk shall be
20 removed immediately to the milk house or straining room. No milk
21 shall be strained in the dairy barn.

22 (23) COOLING. Milk must be cooled within one hour
23 after milking to 50 degrees Fahrenheit or less and maintained at
24 or below that temperature until delivery.

25 (24) BOTTLING AND CAPPING. Capping shall be done by
26 machine. Caps shall be purchased in sanitary tubes and kept
27 therein in a clean place until used.

28 (b) ^{CERTIFIED}~~GUARANTEED~~ RAW MILK, is the milk produced in
29 accordance with the requirements of Section 1 (a) of this ordi-
30 nance, provided that the cows of the dairy herd producing such
31 milk must pass a health examination once every three months; the
32 average bacterial count at the time of delivery to consumer must
not exceed 25,000 per cubic centimeter as determined by methods

1 of counting approved by the American Association of Agriculture
2 Chemists, or the average reduction time of which is not less than
3 9 3/4 hours; and shall comply with all requirements enumerated in
4 Paragraph (a) and Sub-paragraph 1 to 24 inclusive above. Also,
5 the following requirements shall be strictly enforced:

- 6 1. The milking barn shall be at least 60 feet from feed lot
7 or corrals.
- 8 2. The milk house shall be separated from the milking barn
9 by an alley of 6 feet or more.
- 10 3. The milking barn and milk house shall be fly proof and
11 kept free from flies.
- 12 4. All garbage, litter, manure, or any condition that would
13 produce odors or draw flies, must be removed.
- 14 5. Steam must be used to sterilize the utensils, which must
15 be in good repair and have no *Seams* or rust.
- 16 6. All inside surfaces of utensils must be washable.
- 17 7. Water supply must be adequate and pure.
- 18 8. Cows must be clipped when necessary, over udder, flank,
19 and tail.
- 20 9. Milkers must have a health certificate, which shall be
21 subject to inspection and renewal at any time, and milkers
22 must wash their hands and disinfect them before milking and
23 wear clean outer garments.

24 (c) GRADE A. RAW MILK, is milk the average bacterial
25 count of which at the time of delivery to consumer does not
26 exceed 100,000 bacteria per cubic centimeter, as determined by
27 any standard method of counting approved by the American Associ-
28 ation of Agricultural Chemists, or the average reduction time of
29 which is not less than seven and one-half hours ($7\frac{1}{2}$) and which is
30 produced from healthy animals as herein provided, and from dair-
31 ies that conform to Paragraph (a) and sub-paragraphs 7 to 24
32 above.

(d) GRADE A PASTEURIZED MILK is a raw milk which has
been pasteurized by heating to a temperature of 142 degrees F.

1 the temperature and time being automatically recorded by a device
2 approved by the State Sanitary Inspector for a period of thirty
3 minutes and then cooled to a temperature of 50 degrees F. or lower,
4 and the average bacterial count of which at the time of delivery
5 to the pasteurizing plant does not exceed 200,000 bacteria per
6 cubic centimeter, or the average reducing time of which is not
7 less than five and three-fourths (5-3/4) hours, and the average
8 bacteria count of which at no time after pasteurizing until
9 delivery to the consumer does not exceed 50,000 bacteria per cubic
10 centimeter or the average reduction time of which is not less
11 than eight (8) hours.

12 (e) CREAM is that portion of milk, rich in milk fat
13 which rises to the surface when standing, or is removed by centri-
14 fugal force by mechanical means. It shall contain not less than
15 twenty-two (22) per cent fat. Grade A raw cream or Grade A pas-
16 teurized cream shall conform to all standard of Grade A raw milk
17 or Grade A pasteurized milk, except that the bacterial count may
18 be three times the maximum set for Grade A pasteurized milk.

19 (f) BUTTERMILK is the product which remains when butter
20 is removed from milk or cream in the process of churning, or it
21 may be cultured skim milk, and shall contain by weight not less
22 than eight (8) per cent of milk solids.

23 (g) SKIMMED MILK is milk from which all or a portion of
24 the milk fat has been removed and which by weight in the non-
25 fatty portion thereof contains not less than eight and eight-
26 tenths (8.8) per cent of milk solids.

27 (g-a) ICE CREAM shall comply with standards set by State
28 of Nevada.

29 (h) The Board of City Commissioners of the City of Las
30 Vegas, Nevada may from time to time set up standards for milk
31 products not otherwise defined in this Ordinance.

32 Section 2. The term person imports both the singular
and the plural as the case demands, and shall include corpora-

1 tions, partnerships, societies, and associations.

2 Section 3. (a) CREAM FOR MANUFACTURING PURPOSES shall
3 be bought from the producers on a butter-fat basis as determined
4 by the Babcock test.

5 (b) Checks on butter-fat tests in accordance with
6 foregoing paragraph and where called for in this Ordinance shall
7 be made by such person designated by the Las Vegas City Milk Ordinance
8 Committee, at any time required.

9 (c) It shall be unlawful to serve milk in any hotel,
10 boarding-house, restaurant, lunch counter, or other place of public
11 entertainment, except in the original bottle, the cap of
12 which shall be removed in the presence of patron, provided, however,
13 that this provision shall not apply to cream so served.

14 (d) SMALL INDIVIDUAL GLASS CONTAINERS not to exceed
15 one quart in capacity, shall be required for all market milk or
16 skim milk used at fountains or other places for the purpose of
17 the sale of mixed drinks, provided, however, that this provision
18 shall not be construed to prohibit the use of the entire contents
19 of a bottle of market milk or skim milk so used.

20 Section 4. It shall be unlawful to sell or deliver
21 for consumption or to possess with intent to sell or deliver for
22 consumption,

23 (a) Milk or cream to which water or other foreign substance
24 has been added;

25 (b) Milk or cream which fails to measure up to the standard
26 as herein provided;

27 (c) Milk or cream which has been produced, stored,
28 handled or transported by or in any unclean or unsanitary
29 manner;

30 (d) Milk or cream handled by any person suffering from
31 any infectious, contagious or communicable disease, the
32 absence of such infection to be determined by cultures of
physical examination by the Board of Health of the City

1 of Las Vegas.

2 (e) Milk or cream that has been transferred from one can,
3 bottle or other receptacle to another, ^{on} any street, alley
4 or thoroughfare, or upon a dairy wagon, or any place in the
5 City of Las Vegas other than the dairy plant used exclusive-
6 ly for the purpose of preparing said milk and cream for
7 sale.

8 (f) Milk or cream, the retail or final container of which
9 does not bear a plain and conspicuous statement showing the
10 kind or grade as herein defined, and the name of the person
11 producing it.

12 (g) Milk or cream that has not been pre-cooled to such
13 standard temperature fifty (50) degrees F. or lower, as
14 herein provided.

15 SECTION 5. It shall be unlawful for any producer or
16 distributor to sell or deliver or possess with intent to sell or
17 deliver any milk or cream without a permit from the Board of City
18 Commissioners of the City of Las Vegas, such permit to be issued
19 by the City Clerk upon a prescribed form. All applications for
20 permits shall be in writing and shall state the location of the
21 dairy or place of business; whether the applicant is owner, lessee
22 or agent of the dairy; and the description and number of cows in
23 the dairy herd. If the applicant is obtaining milk or cream from
24 any source other than the herd described, he shall make the same
25 statement for each dairy or herd from which he procures such milk
26 and cream. Each applicant for a permit to be issued under the
27 terms of this ordinance shall be accompanied by a fee of two
28 dollars (\$2), and all permits shall expire on the thirty-first
29 day of December of each year. Fees so collected shall be used for
30 the administration of the milk ordinance. Before THE ISSUANCE OF
31 A permit, the application of same shall be passed upon by the
32 Las Vegas Milk Ordinance Committee, as hereinafter provided, and
said Milk Ordinance Committee shall recommend to the City Com-

1 missioners whether or not the same shall be issued. A Reasonable
2 time shall be allowed for the examination by the duly authorized
3 milk Inspector of the dairy herds described in the application for
4 permits, before any recommendations shall be made to the City Com-
5 missioners by said Milk Ordinance Committee; provided, however,
6 that the provisions of this section shall not apply to retail gro-
7 cery stores, restaurants, or other retail establishments situated
8 in the City of Las Vegas, purchasing milk or milk products from
9 Distributors duly licensed under the terms of this Ordinance.

10 PROVIDED, FURTHER, that in case of necessity due to an
11 extreme shortage of milk or cream, the requirements for a permit
12 may be waived and a temporary permit covering the time of the
13 emergency may be issued by the Board of City Commissioners of the
14 City of Las Vegas, upon the recommendation of a majority of the
15 City Milk Ordinance Committee or the Milk Inspector.

16 SECTION 6. Notice shall be sent to the City Health
17 Officer immediately by any milk producer or distributor upon
18 whose dairy or in whose milk plant any case of sickness or any
19 infectious, contagious or communicable disease occurs, among the
20 personnel employed in such dairy or milk plant.

21 SECTION 7. The duly designated dairy and Milk Inspector
22 shall at all times reasonable, have access for the purpose of in-
23 spection and taking samples, of any dairy or other place where
24 milk or cream is produced for sale, or to any wagon, truck, ware-
25 house, or station to which milk or cream is being transported, or
26 is being held for transportation or delivery. Any person who
27 hinders or prevents such access shall be deemed guilty of a vio-
28 lation of this Ordinance.

29 SECTION 8. A Milk Ordinance Committee consisting of
30 three members shall be appointed immediately upon the adoption
31 of this Ordinance, one member to represent and be appointed by
32 the Milk Producers, and one member who is not a producer, to
represent and be appointed by the Milk distributors, and the

1 third member to be appointed by and be a member of the Board of
2 City Commissioners of Las Vegas, and who shall act as Chairman of
3 said Committee and as such shall call a regular monthly meeting
4 of the Committee. Also he shall call an annual meeting for the
5 election of officers and notify each permittee in writing, of the
6 meeting at least one week before it is to be held. Each member
7 of the Milk Ordinance Committee shall hold office for one year,
8 and until his successor shall be appointed and qualified. The
9 Committee shall recommend to the City Commissioners the person
10 desired to be appointed Milk Inspector, who shall be a qualified
11 graduate veterinarian, with a state and city license, and shall
12 receive from said Dairy and Milk Inspector monthly reports written
13 or oral covering his official activities for the previous month
14 at a regular monthly meeting of the Milk Ordinance Committee; and
15 shall confer with the City Commissioners from time to time rela-
16 tive to the efficient enforcement of this Ordinance.

17 SECTION 9. The City Commissioners of the City of Las
18 Vegas are hereby authorized to make by resolution such regulations
19 from time to time as are necessary for the efficient enforcement
20 of this Ordinance; to appoint a suitable person as Dairy and Milk
21 Inspector for the City of Las Vegas in accordance with Section 8;
22 and to issue permits for the sale of milk and cream as herein pro-
23 vided. The City Commissioners, upon the recommendation of the
24 Milk Ordinance Committee, after affording the permittee a hearing,
25 may revoke any permit issued under the terms of the Ordinance,
26 upon determining that the person has violated any of the provi-
27 sions of this Ordinance or the regulations made thereunder.

28 SECTION 10. The salary and mileage allowance of the
29 Dairy and Milk Inspector shall be fixed by the Milk Ordinance
30 Committee and approved by the Board of City Commissioners, and
31 the same to be paid monthly from the money collected by the City
32 for fees as provided in the next succeeding paragraph. All labor-
atary rental, costs of supplies, equipment for making of tests,

1 and mailing reports and any and all other expense incurred in his
2 official duties in the laboratory shall be furnished and paid for
3 by the City of Las Vegas up to an amount not exceeding the sum of
4 Twenty-five Dollars (\$25) per month.

5 SECTION 11. In order to create a fund for the payment of
6 the salary of the Milk Inspector and such other expenses as may
7 fall upon the City from the administration of this Ordinance, the
8 following fees are hereby levied against all producers and dis-
9 tributors of milk and milk products herein named, doing business
10 in said City:

11 All producers of milk and buttermilk shall pay to the City
12 Clerk at the end of each month a sum equal to one-tenth of a cent
13 (\$.001) per gallon on all such milk and buttermilk handled during
14 such month, and all distributors of milk and buttermilk shall pay
15 to the City Clerk at the end of each month a sum equal to one-
16 tenth of a cent (\$.001) per gallon on all milk and buttermilk
17 handled during such month. And each such producer and distribu-
18 tor shall pay to the City Clerk at the end of each month a sum
19 equal to one cent (\$.01) per gallon on all cream handled during
20 such month, and three ^{TENTHS OF ONE} cents (~~\$.003~~^{\$.003}) per gallon on ice cream or ice
21 cream mix shipped into the City of Las Vegas.

22 All expenses for examinations and treatments of live
23 stock shall be paid by the owners or operators of the dairy herds
24 of cows being inspected, except services that may be given during
25 regular routine inspection work.

26 SECTION 12. Any person violating any of the provisions
27 of this Ordinance shall, upon conviction be punished by a fine of
28 not less than ten dollars (\$10.00) nor more than Two Hundred
29 Dollars (\$200.00) or by imprisonment in the City Jail for a period
30 of not less than five days nor more than one hundred (100) days,
31 or by both such fine and imprisonment.

32 SECTION 13. Ordinance Number 200 of the City of Las Vegas,
entitled, AN ORDINANCE REGULATING THE SALE OF MILK, CREAM AND
OTHER DAIRY PRODUCTS IN THE CITY OF LAS VEGAS; DEFINING STANDARDS

1 FOR MILK AND CREAM; PROVIDING FOR THE ISSUANCE OF PERMITS FOR THE
2 SALE OF MILK AND CREAM, AND THE REVOCATION OF SUCH PERMITS; AUTHOR-
3 IZING THE CITY COMMISSIONERS TO PROMULGATE RULES AND REGULATIONS
4 FOR THE ENFORCEMENT OF THIS ORDINANCE; PROVIDING A PENALTY FOR THE
5 VIOLATION THEREOF; AND REPEALING ALL ORDINANCES AND PARTS OF ORDI-
6 NANCES IN CONFLICT THEREWITH, and all other ordinances and parts
7 of ordinances in conflict with this Ordinance, are hereby repealed.

8 SECTION 14. The City Clerk is hereby authorized to have
9 this Ordinance published in the LAS VEGAS AGE
10 _____, a WEEKLY newspaper, printed and published
11 in the City of Las Vegas, Clark County, Nevada, for a period of
12 two weeks, that is to say, once each week for a period of two
13 weeks.

14
15 *[Signature]*
16 MAYOR ~~PRO-TEM~~

17 ATTEST:

18 *Viola Burns*
19 CITY CLERK

20
21 The above and foregoing Ordinance was proposed, read aloud
22 in full, and adopted this 7th day of SEPT., A. D.,
23 1938, by the following vote:

24 Commissioners KRAUSE,
25 LUCE, RONNOW and
26 _____ and his Honor, the Mayor, voting
27 AYE; Voting NO, NONE

28 *Abs. Commissioner Cowadette*

This ordinance was read aloud to the Board of Commissioners at a regular meeting held on the 7th day of September, 1938, at which time it was proposed, considered and voted upon, and unanimously adopted and there after published in the Las Vegas Age, a weekly newspaper published in the City of Las Vegas, for a period of once a week for two consecutive weeks immediately following its first reading. And, it was thereafter read aloud to the Board for a second time at a _____ meeting of the Board held on the _____ day of October, 1938.

Voting aye: Commissioners _____,

_____, _____, and His Honor the Mayor

H.P. Marble

Noes, none.

Absent Commissioners _____

Approved:

Mayor of the City
of Las Vegas.

Attest:

City Clerk

Las Vegas, Nevada
June 28, 1938

not received

Honorable City Commissioners

Las Vegas, Nevada

Gentlemen:

This is to certify that we, the undersigned, have given the proposed Las Vegas City Milk Ordinance as prepared and adjusted, very careful consideration in every detail, and urge your Honorable Board of Commissioners to approve same for early enforcement.

Very respectfully yours,

THE LAS VEGAS CITY MILK ORDINANCE COMMITTEE

By

Herbert Krause
Edwin Marshall
Lambert VanDer Meer

25 Tordonia Bldg.,
Reno, Nevada
December 9, 1938

Mr. Harvey E. Luce
South Second and Carson Streets
Las Vegas, Nevada

Dear Mr. Luce:

In reply to your very kind letter of December 6th, may I inform you that I will be in Las Vegas Thursday afternoon and Friday, December 15th and 16th. Should there be any particular reason for more time, I should be only too glad to leave my calendar open from Thursday afternoon on, hoping to take care of whatever problems and be of whatever assistance I can while in Las Vegas.

Yours very truly,

W. W. White
State Sanitary Engineer

WWW/h
cc Mrs. Viola Burns

**SAN JOAQUIN LOCAL HEALTH DISTRICT
DETAILED SCORE for SANITARY INSPECTION OF RESTAURANTS**

GRADE

Name of Restaurant.....

Owner..... Date.....

Address..... Permit No.....

	Perfect	Allowed
EQUIPMENT		
BUILDING		
Kitchen arrangement.....	5	
Toilet arrangement.....	5	
Washroom arrangement.....	2	
Refrigerator.....	1	
Floors, smooth, tight, sound, cleanable.....	2	
Walls, smooth, tight, sound, cleanable.....	2	
Ceilings, smooth, tight, sound, cleanable.....	2	
Ventilation to remove all odors.....	2	
Doors, self-closing.....	1	
Screens, all windows and vents.....	3	
Rat proofing.....	2	
APPARATUS		
General condition.....	2	
Soap, towels, toilet paper.....	2	
SEWAGE		
Adequate to remove waste.....	2	
GARBAGE CANS		
Adequate, good condition.....	2	
Total for equipment.....	35	
METHODS		
BUILDING		
Floors clean.....	3	
Walls clean.....	3	
Ceiling clean.....	3	
Toilets and washroom clean.....	3	
Screens clean.....	3	
Free from odors.....	5	
Free from flies.....	8	
APPARATUS		
Refrigerator clean.....	6	
Utensils clean.....	7	
Trays and counters clean.....	5	
Stove clean.....	4	
EMPLOYEES		
Clean hands.....	2	
Clean smocks or aprons.....	3	
PROTECTION OF FOODS	10	
Total for methods.....	65	
Total for Equipment + Total for Methods =		
Deduction for Particular Insanitation.....		

- GRADES** A--90--100
 B--80-- 90
 C--70-- 80
 D--60-- 70
 E--BELOW 60

FINAL SCORE

.....Instructor

Legal Notices

ORDINANCE NO. 242

AN ORDINANCE REGULATING THE SALE OF MILK, CREAM AND OTHER DAIRY PRODUCTS IN THE CITY OF LAS VEGAS; DEFINING STANDARDS FOR MILK AND CREAM; PROVIDING FOR THE ISSUANCE OF PERMITS FOR THE SALE OF MILK AND CREAM, AND THE REVOCATION OF SUCH PERMITS; PROVIDING FOR THE CREATION OF A MILK ORDINANCE COMMITTEE; PROVIDING FOR THE APPOINTMENT OF A DAIRY AND MILK INSPECTOR; AUTHORIZING THE CITY COMMISSIONERS TO PROMULGATE RULES AND REGULATIONS FOR THE ENFORCEMENT OF THIS ORDINANCE; PROVIDING A PENALTY FOR THE VIOLATION OF THIS ORDINANCE; REPEALING ORDINANCE NUMBER 200 OF THE CITY OF LAS VEGAS, ENTITLED, "AN ORDINANCE REGULATING THE SALE OF MILK, CREAM AND OTHER DAIRY PRODUCTS IN THE CITY OF LAS VEGAS; DEFINING STANDARDS FOR MILK AND CREAM; PROVIDING FOR THE ISSUANCE OF PERMITS FOR THE SALE OF MILK AND CREAM, AND THE REVOCATION OF SUCH PERMITS; AUTHORIZING THE CITY COMMISSIONERS TO PROMULGATE RULES AND REGULATIONS FOR THE ENFORCEMENT OF THIS ORDINANCE; PROVIDING A PENALTY FOR THE VIOLATION THEREOF; AND REPEALING ALL ORDINANCES AND PARTS OF ORDINANCES IN CONFLICT THERewith;" AND REPEALING ALL ORDINANCES AND PARTS OF ORDINANCES IN CONFLICT WITH THIS ORDINANCE.

The Board of Commissioners of the City of Las Vegas do ordain as follows:

Section 1. DEFINITION OF TERMS: That for the purpose of this Ordinance the standard of milk, cream, buttermilk, skimmed milk and pasteurized milk, and ice cream, sold or offered for sale in the City of Las Vegas, whether in retail or wholesale quantities, is hereby defined as follows:

(a) Milk in its natural state is the fresh, clean, lacteal secretion obtained by the complete milking of one or more cows, or other recognized milk producing animals, properly fed and kept in a healthy condition and free from clinical symptoms of any infectious or communicable disease as determined by physical examination at least once each year; and free from tuberculosis, mastitis and Bang's disease; excluding such secretion for a period of fifteen (15) days before calving and for a period of five (5) days after calving; containing not less than 3.50 per cent milk fat, and a total of milk solids of not less than 12 per cent; and produced under conditions that comply with the sanitary requirements established by the Las Vegas City Milk Ordinance Committee.

COWS. TUBERCULOSIS AND OTHER DISEASES. (1) A physical examination, tuberculin and Bang's disease test of all cows shall be made before any milk therefrom is sold, and at least once every twelve months thereafter by a duly licensed veterinarian approved by the Sanitary Inspector or by the state livestock sanitary authority, and said tests shall be made in accordance with the rules now or hereinafter in effect adopted by the Board of Health of the City of Las Vegas. Any and all raw milk sold as such in the City of Las Vegas shall be produced from State Accredited Bang's disease free herds.

A certificate signed by the veterinarian and filed with the Sanitary Inspector shall be the only valid evidence of the above tests. Every diseased animal shall be removed from the herd at once and no milk from diseased cows shall be offered for sale. All reacting animals shall be isolated at once and immediately excluded from the premises. All animals failing to pass the T. B. or Bang's disease tests shall be branded with the letters "T" or "TB" or "B" on the shoulder hip or jaw, and removed at once and slaughtered under the direction of the Sanitary Inspector. Each letter in the brand shall be not less than two inches high and one and one-half inches wide. Fur-

ther; herds where reactors are found shall be retested each thirty (30) days, until two (2) consecutive clean tests have been made.

DAIRY BARN (2) Lighting. Such sections of all dairy barns where cows are kept or milked shall have at least three square feet of window space for each stallion.

(3) AIR SPACE. Such sections of all dairy barns where cows are kept or milked shall have at least four hundred (400) cubic feet of air space per stallion, and shall be well ventilated.

(4) FLOORS. The floors and gutters of such parts of all dairy barns in which cows are kept or milked shall be constructed of concrete or other equally impervious and easily cleaned material approved by the Sanitary Inspector and shall be graded to drain properly and shall be kept clean and in good repair. No horses, pigs, fowls, etc., shall be permitted in parts of the barn used for dairy purposes.

(5) WALLS AND CEILINGS. The walls and ceilings of all dairy barns shall be whitewashed once each year or painted once every two years, or finished in a manner approved by the Sanitary Inspector, and shall be kept clean and in good repair. In case there is a second story above that part of the barn in which cows are kept or milked, the ceilings shall be tight.

(6) COW YARD. All cow yards shall be graded and drained as well as practicable and kept clean.

(7) MANURE DISPOSAL. All manure shall be removed and stored or disposed of in such manner as best to prevent the breeding of flies therein.

(8) MILK HOUSE OR ROOM. CONSTRUCTION. There shall be provided a separate milk house or milk room for the handling and storage of milk, and the washing and sterilization of milk apparatus and utensils, provided with a tight floor constructed of concrete or other impervious material, graded to provide proper drainage, and walls and ceilings of same. The house or room shall be of such construction as to permit easy cleaning and shall be painted at least once each year or finished in a manner approved by the Sanitary Inspector. The milk house or room shall be well lighted and ventilated and all openings effectively screened to prevent the entrance of flies, and shall be used for no other purpose than the handling and storage of milk or milk products and other operations incident thereto. The cleaning and other operations shall be so located and conducted as to prevent any contamination one to the other. The milk room shall not open directly into the barn or into any room used for sleeping or domestic purposes.

(9) CLEANLINESS AND FLIES. The floors, walls, ceilings and equipment of the milk house or room shall be kept clean at all times. All means necessary for the elimination of flies shall be used.

(10) TOILET. Every dairy farm shall be provided with a sanitary toilet constructed and operated in accordance with the ordinances of the City of Las Vegas.

(11) WATER SUPPLY. The water supply shall be easily accessible, adequate, and of a safe sanitary quality.

(12) UTENSILS. CONSTRUCTION. All containers or utensils used in the handling or storage of milk or milk products must be made of non-absorbent material and of such construction as to easily be cleaned, and must be in good repair. Joints and seams shall be soldered flush. All milk pails shall be of a sanitary design approved by the Milk Ordinance Committee and Milk Inspector.

(13) CLEANING. All Containers and other utensils used in the handling, storage or transportation of milk and milk products must be thoroughly cleaned after each usage.

(14) STERILIZATION. All containers and other utensils used in the handling, storage, or transportation of milk or milk products shall, between each usage, be sterilized with steam or chlorine or in a manner conforming to the rules now or hereafter in effect adopted by the Board of Health of the City of Las Vegas, Nevada.

(15) STORAGE. All containers and other utensils used in the handling, storage or transportation of milk or milk products shall be stored so as not to become contaminated before again being used.

(16) HANDLING. After sterilization no container or other milk or

milk product utensil shall be handled in such a manner as to permit any part of the person or clothing to come in contact with any surface with which milk or milk products come in contact.

(17) MILKING. UDDERS AND TEATS. The udders and teats of all milking cows shall be clean at the time of milking.

(18) FLANKS. The Flanks of all cows shall be kept free from visible dirt at the time of milking.

(19) MILKERS' HANDS. Milker's hands shall be clean, rinsed with a disinfectant, and dried with a clean towel immediately before milking. Should the milking operation be interrupted, the milkers' hands must be re-disinfected. Wet hand milking is prohibited. Convenient facilities shall be provided for the washing of milkers' hands.

(20) CLEAN CLOTHING. Milkers and Milk handlers shall wear clean outer garments while working.

(21) MILK STOOLS. Milk stools shall be kept clean.

(22) REMOVAL OF MILK. Each pail of milk shall be removed immediately to the milk house or straining room. No milk shall be strained in the dairy barn.

(23) COOLING. Milk must be cooled within one hour after milking to 50 degrees Fahrenheit or less and maintained at or below that temperature until delivery.

(24) BOTTLING AND CAPPING. Capping shall be done by machine. Caps shall be purchased in sanitary tubes and kept therein in a clean place until used.

(b) GUARANTEED RAW MILK is the milk produced in accordance with the requirements of Section 1

(a) of this ordinance, provided that the cows of the dairy herd producing such milk must pass a health examination once every three months; the average bacterial count at the time of delivery to consumer must not exceed 25,000 per cubic centimeter as determined by methods of counting approved by the American Association of Agricultural Chemists, or the average reduction time of which is not less than 9 1/2 hours; and shall comply with all requirements enumerated in Paragraph (a) and Sub-paragraph 1 to 24 inclusive above. Also, the following requirements shall be strictly enforced:

1. The milking barn shall be at least 60 feet from feed lot or corals.

2. The milk house shall be separated from the milking barn by an alley of 6 feet or more.

3. The milking barn and milk house shall be fly proof and kept free from flies.

4. All garbage, litter, manure, or any condition that would produce odors or draw flies, must be removed.

5. Steam must be used to sterilize the utensils, which must be in good repair and have no seams or rust.

6. All inside surfaces of utensils must be washable.

7. Water supply must be adequate and pure.

8. Cows must be clipped when necessary, over udder, flank, and tail.

9. Milkers must have a health certificate, which shall be subject to inspection and removal at any time, and milkers must wash their hands and disinfect them before milking and wear clean outer garments.

(c) GRADE A. RAW MILK is milk the average bacterial count of which at the time of delivery to consumer does not exceed 100,000 bacteria per cubic centimeter, as determined by any standard method of counting approved by the American Association of Agricultural Chemists, or the average reduction time of which is not less than seven and one-half hours (7 1/2) and which is produced from healthy animals as herein provided, and from dairies that conform to Paragraph (a) and sub-paragraphs 7 to 24 above.

(d) GRADE A PASTEURIZED MILK is a raw milk which has been pasteurized by heating to a temperature of 142 degrees F, the temperature and time being automatically recorded by a device approved by the State Sanitary Inspector for a period of thirty minutes and then cooled to a temperature of 50 degrees F, or lower, and the average bacterial count of which at the time of delivery to the pasteurizing plant does not exceed 200,000 bacteria per cubic centimeter, or the average reducing time of which is not less than five and three-fourths (5 3/4) hours, and the average bacterial count of which at no time after pasteurizing until delivery to the consumer does exceed 50,000 bacteria per cubic centimeter or

the average reduction time of which is not less than eight (8) hours.

(e) CREAM is that portion of milk, rich in milk fat which rises to the surface when standing, or is removed by centrifugal force by mechanical means. It shall contain not less than twenty-two (22) per cent fat. Grade A raw cream or Grade A pasteurized cream shall conform to all standard of Grade A raw milk or Grade A pasteurized milk, except that the bacterial count may be three times the maximum set for Grade A pasteurized milk.

(f) BUTTERMILK is the product which remains when butter is removed from milk or cream in the process of churning, or it may be cultured skim milk, and shall contain by weight not less than eight (8) per cent of milk solids.

(g) SKIMMED MILK is milk from which all or a portion of the milk fat has been removed and which by weight in the non-fatty portion thereof contains not less than eight and eight-tenths (8.8) per cent of milk solids.

(g-a) ICE CREAM shall comply with standards set by State of Nevada.

(h) The Board of City Commissioners of the City of Las Vegas, Nevada may from time to time set up standards for milk products not otherwise defined in this Ordinance.

Section 2. The term person imports both the singular and the plural as the case demands, and shall include corporations, partnerships, societies and associations.

Section 3. (a) CREAM FOR MANUFACTURING PURPOSES shall be bought from the producers on a butter-fat basis as determined by the Babcock test.

(b) Checks on butter-fat tests in accordance with foregoing paragraph and where called for in this Ordinance shall be made by such person designated by the Las Vegas City Milk Ordinance Committee, at any time required.

(c) It shall be unlawful to serve milk in any hotel, boarding-house, restaurant, lunch counter, or other place of public entertainment, except in the original bottle, the cap of which shall be removed in the presence of patron, provided, however, that this provision shall not apply to cream so served.

(d) SMALL INDIVIDUAL GLASS CONTAINERS not to exceed one quart in capacity, shall be required for all market milk or skim milk used at fountains or other places for the purpose of the sale of mixed drinks, provided, however, that this provision shall not be construed to prohibit the use of the entire contents of a bottle of market milk or skim milk so used.

Section 4. It shall be unlawful to sell or deliver for consumption or to possess with intent to sell or deliver for consumption,

(a) Milk or cream to which water or other foreign substance has been added;

(b) Milk or cream which fails to measure up to the standard as herein provided;

(c) Milk or cream which has been produced, stored, handled or transported by or in any unclean or unsanitary manner;

(d) Milk or cream handled by any person suffering from any infectious, contagious or communicable disease, the absence of such infection to be determined by cultures of physical examination by the Board of Health of the City of Las Vegas.

(e) Milk or cream that has been transferred from one can, bottle or other receptacle to another, on any street, alley or thoroughfare, or upon a dairy wagon, or any place in the City of Las Vegas other than the dairy plant used exclusively for the purpose of preparing said milk and cream for sale.

(f) Milk or cream, the retail or final container of which does not bear a plain and conspicuous statement showing the kind or grade as herein defined, and the name of the person producing it.

(g) Milk or cream that has not been pre-cooled to such standard temperature fifty (50) degrees F. or lower, as herein provided.

SECTION 5. It shall be unlawful for any producer or distributor to sell or deliver or possess with intent to sell or deliver any milk or cream without a permit from the Board of City Commissioners of the City of Las Vegas, such permit to be issued by the City Clerk upon a prescribed form. All applications for permits shall be in writing and shall state the location of the dairy or place of business; whether the applicant is owner, lessee or agent of the dairy; and the description and number of cows in the dairy

Friday, September 9, 1938

herd. If the applicant is obtaining milk and cream from any source other than the herd described, he shall make the same statement for each dairy or herd from which he procures such milk and cream. Each application for a permit to be issued under the terms of this ordinance shall be accompanied by a fee of two dollars (\$2), and all permits shall expire on the thirty-first day of December of each year. Fees so collected shall be used for the administration of the milk ordinance. Before the issuance of a permit, the application of same shall be passed upon by the Las Vegas Milk Ordinance Committee, as hereinafter provided, and said Milk Ordinance Committee shall recommend to the City Commissioners whether or not the same shall be issued. A reasonable time shall be allowed for the examination by the duly authorized milk inspector of the dairy herds described in the application for permits, before any recommendations shall be made to the City Commissioners by said Milk Ordinance Committee; provided, however, that the provisions of this section shall not apply to retail grocery stores, restaurants, or other retail establishments situated in the City of Las Vegas, purchasing milk or milk products from Distributors duly licensed under the terms of this Ordinance.

PROVIDED, FURTHER, that in case of necessity, due to an extreme shortage of milk or cream, the requirements for a permit may be waived and a temporary permit covering the time of the emergency may be issued by the Board of City Commissioners of the City of Las Vegas, upon the recommendation of a majority of the City Milk Ordinance Committee or the Milk Inspector.

SECTION 6. Notice shall be sent to the City Health Officer immediately by any milk producer or distributor upon whose dairy or in whose milk plant any case of sickness or any infectious, contagious or communicable disease occurs, among the personnel employed in such dairy or milk plant.

SECTION 7. The duly designated dairy and Milk Inspector shall at all times reasonable, have access for the purpose of inspection and taking samples, of any dairy or other place where milk or cream is produced for sale, or to any wagon, truck, warehouse, or station to which milk or cream is being transported, or is being held for transportation or delivery. Any person who hinders or prevents such access shall be deemed guilty of a violation of this Ordinance.

SECTION 8. A Milk Ordinance Committee consisting of three members shall be appointed immediately upon the adoption of this Ordinance, one member to represent and be appointed by the Milk Producers, and one member who is not a producer, to represent and be appointed by the Milk distributors, and the third member to be appointed by and be a member of the Board of City Commissioners of Las Vegas, and who shall act as Chairman of said Committee and as such shall call a regular monthly meeting of the Committee. Also he shall call an annual meeting for the election of officers and notify each permittee in writing, of the meeting at least one week before it is to be held. Each member of the Milk Ordinance Committee shall hold office for one year, and until his successor shall be appointed and qualified. The Committee shall recommend to the City Commissioners the person desired to be appointed Milk Inspector, who shall be a qualified graduate veterinarian, with a state and city license, and shall receive from said Dairy and Milk Inspector monthly reports written or oral covering his official activities for the previous month at a regular monthly meeting of the Milk Ordinance Committee; and shall confer with the City Commissioners from time to time relative to the efficient enforcement of this Ordinance.

SECTION 9. The City Commissioners of the City of Las Vegas are hereby authorized to make by resolution such regulations from time to time as are necessary for the efficient enforcement of this Ordinance; to appoint a suitable person as Dairy and Milk Inspector for the City of Las Vegas in accordance with Section 8; and to issue permits for the sale of milk and cream as herein provided. The City Commissioners, upon the recommendation of the Milk Ordinance Committee, after affording the permittee a hearing, may revoke any permit issued under the terms of

the Ordinance, upon determining that the person has violated any of the provisions of this Ordinance or the regulations made thereunder.

SECTION 10. The salary and mileage allowance of the Dairy and Milk Inspector shall be fixed by the Milk Ordinance Committee and approved by the Board of City Commissioners, and the same to be paid monthly from the money collected by the City for fees as provided in the next succeeding paragraph. All laboratory rental, costs of supplies, equipment for making of tests, and mailing reports and any and all other expense incurred in his official duties in the laboratory shall be furnished and paid for by the City of Las Vegas up to an amount not exceeding the sum of Twenty-five Dollars (\$25) per month.

SECTION 11. In order to create a fund for the payment of the salary of the Milk Inspector and such other expenses as may fall upon the City from the administration of this Ordinance, the following fees are hereby levied against all producers and distributors of milk and milk products herein named, doing business in said City:

All producers of milk and buttermilk shall pay to the City Clerk at the end of each month a sum equal to one-tenth of a cent (\$.001) per gallon on all such milk and buttermilk handled during such month, and all distributors of milk and buttermilk shall pay to the City Clerk at the end of each month a sum equal to one tenth of a cent (\$.001) per gallon on all milk and buttermilk handled during such month. And each such producer and distributor shall pay to the City Clerk at the end of each month a sum equal to one cent (\$.01) per gallon on all cream handled during such month, and three cents (\$.03) per gallon on ice cream or ice cream mix shipped into the City of Las Vegas.

All expenses for examinations and treatments of live stock shall be paid by the owners or operators of the dairy herds of cows being inspected, except services that may be given during regular routine inspection work.

SECTION 12. Any person violating any of the provisions of this Ordinance shall, upon conviction, be punished by a fine of not less than ten dollars (\$10.00) nor more than Two Hundred Dollars (\$200.00) or by imprisonment in the City Jail for a period of not less than five days nor more than one hundred (100) days, or by both such fine and imprisonment.

SECTION 13. Ordinance Number 200 of the City of Las Vegas, entitled, AN ORDINANCE REGULATING THE SALE OF MILK, CREAM AND OTHER DAIRY PRODUCTS IN THE CITY OF LAS VEGAS; DEFINING STANDARDS FOR MILK AND CREAM; PROVIDING FOR THE ISSUANCE OF PERMITS FOR THE SALE OF MILK AND CREAM, AND THE REVOCATION OF SUCH PERMITS; AUTHORIZING THE CITY COMMISSIONERS TO PROMULGATE RULES AND REGULATIONS FOR THE ENFORCEMENT OF THIS ORDINANCE; PROVIDING A PENALTY FOR THE VIOLATION THEREOF; AND REPEALING ALL ORDINANCES AND PARTS OF ORDINANCES IN CONFLICT THEREWITH, and all other ordinances and parts of ordinances in conflict with this Ordinance, are hereby repealed.

SECTION 14. The City Clerk is hereby authorized to have this Ordinance published in the Las Vegas Age, a weekly newspaper, printed and published in the City of Las Vegas, Clark County, Nevada, for a period of two weeks, that is to say, once each week for a period of two weeks.

H. P. MARBLE, Mayor

ATTEST:

VIOLEA BURNS, City Clerk

(SEAL)

The above and foregoing Ordinance was proposed, read aloud in full, and adopted this 7th day of September, A. D. 1938, by the following vote:

Commissioners Krause, Luce, Ronnow and his Honor, the Mayor, voting AYE; Voting NO, None.

ABSENT: Commissioner Corradetti.

Publish Sept. 9 and 16, 1938.

The AAA answers the complaints of the farmers over regementive control in 1938 by granting a wheat subsidy of 26 to 30 cents a bushel for 1939. The answer may not be sound but it is effective.

60

No 2000

DEPARTMENT OF PUBLIC HEALTH
CITY OF SAN DIEGO, CALIFORNIA

SCORE CARD FOR RESTAURANTS 73

Name of Place.....

Name of Owner.....

Address

Inspected this..... day of....., 193.....

Inspector.....

EQUIPMENT	Per- fect	Al- lowed
Floors, tight, sound, cleanable.....	3	
Walls, tight, sound, cleanable.....	3	
Ceilings, tight, sound, cleanable.....	3	
Basements and Yards.....	2	
Sewer Connections.....	5	
Toilet Facilities.....	5	
Washroom Facilities.....	3	
Dressing Room Facilities.....	3	
Sinks.....	5	
Screens.....	3	
Ventilation and Light.....	4	
Refrigerators, Meat and Fish Boxes.....	10	
Rat Proofing.....	5	
Storerooms.....	3	
Water, Hot and Cold, Running.....	5	
Cutlery, Dishes, Glassware.....	10	
Cooking Utensils and Ware.....	5	
Stoves, Ranges, Canopies.....	3	
Garbage Cans and Disposal.....	5	
Drainboards, Tables, Counters.....	3	
Pastry Cases.....	10	
Soap, Towels, Toilet Paper.....	2	
TOTAL	100	

METHODS		
Dining Room, if clean.....	3	
Kitchen, if clean.....	3	
Dishwashing Room, if clean.....	3	
Toilets and Washrooms, if clean.....	3	
Floors, Walls, Ceilings, if clean.....	3	
Doors, Screens, Windows, if clean.....	3	
Refrigerators, Meat and Fish Boxes, if tight and clean.....	10	
Ranges, Stoves, Canopies, if clean.....	5	
Tables, Counters, Steamtables, if clean and sound.....	4	
Place Free from Odors.....	3	
Free from Rats, Roaches, Flies.....	5	
Sterilization of Dishes, Glassware and Cutlery.....	10	
Cleanliness of Utensils.....	10	
Protection of Foodstuffs.....	15	
Cleanliness of Employees.....	10	
Physical Examination of Employees.....	10	
TOTAL	100	
Score for Equipment.....		
Score for Methods.....		
Totals for Equipment and Methods ÷ 2 = Final Score		

NOTICE: 80 must be earned to pass inspection.

THIS CARD MUST BE POSTED IN A CONSPICUOUS PLACE.

6 - No 579
76

DEPARTMENT OF PUBLIC HEALTH
CITY OF SAN DIEGO, CALIFORNIA

Score Card for Soda Fountains and Confectioneries

Name of Place.....

Name of Owner.....

Address.....

Inspected this..... day of....., 193.....

Inspector.....

EQUIPMENT	Per- fect	Al- lowed
Floors, tight, sound, cleanable.....	3	_____
Walls, tight, sound, cleanable.....	3	_____
Ceilings, tight, sound, cleanable.....	3	_____
Basements and Yards.....	3	_____
Toilet and Washroom Facilities.....	5	_____
Floor Sinks.....	5	_____
Sinks and Dishwashing Equipment.....	10	_____
Screens.....	5	_____
Ventilation and Light.....	4	_____
Refrigerators and Ice Compartments.....	10	_____
Rat Proofing.....	5	_____
Storerooms.....	4	_____
Water, Hot and Cold, Running.....	10	_____
Dishes, Glassware, Cutlery.....	10	_____
Cooking Utensils and Ware.....	5	_____
Stoves, Ranges, Canopies.....	4	_____
Garbage Cans and Disposal.....	5	_____
Drainboards, Tables, Counters.....	3	_____
Soap, Towels, Toilet Paper.....	3	_____
TOTAL.....	100	_____

METHODS	Per- fect	Al- lowed
Fountain, Syrup Wells, Pumps, Compartments, clean Syruproom, Kitchen, if clean.....	5	_____
Dish, Glassware, Washing Equipment, if clean.....	3	_____
Toilet and Wash Room, if clean.....	5	_____
Floor Drains and Floor Sinks, if clean.....	4	_____
Floors, Walls, Ceilings, if clean.....	5	_____
Floors, Walls, Ceilings, if clean.....	2	_____
Doors, Screens, Windows, if clean and good repair.....	2	_____
Refrigerators, Ice Boxes, if clean and well drained.....	5	_____
Tables, Counters, Back Bar, if clean.....	2	_____
Place Free from Odors.....	2	_____
Free from Rats, Roaches and Flies.....	2	_____
Sterilization of Glassware, Dishes, Cutlery.....	5	_____
Cleanliness of Utensils.....	15	_____
Cleanliness of Utensils.....	5	_____
Protection of Glassware and Cutlery.....	10	_____
Protection of Foodstuffs.....	10	_____
Cleanliness of Employees.....	10	_____
Physical Examination of Employees.....	10	_____
TOTAL.....	100	_____
Score for Equipment.....	_____	_____
Score for Methods.....	_____	_____
Totals for Equipment and Methods ÷ 2 = Final Score	_____	_____

NOTICE: 80 must be earned to pass inspection.

THIS CARD MUST BE POSTED IN A CONSPICUOUS PLACE.