



**SUPPLEMENT No. 3**  
**TO**  
**THE SOVEREIGN BASE AREAS GAZETTE**  
**No. 881 of 5th March, 1990.**  
**SUBSIDIARY LEGISLATION**

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**C O N T E N T S :**

*The following SUBSIDIARY LEGISLATION is published in this  
Supplement which forms part of this Gazette :—*

The Antiquities Ordinance, 1975 —	No.
Order under Section 6 (1) (b) . . . . .	18
The Land Acquisition Ordinance —	
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The Supplies and Services (Transitional Powers) (Continuation) Ordinance —	
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The Standards and Control of Quality Ordinance 1984 —	
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No. 18

**THE ANTIQUITIES ORDINANCE 1975**  
(Ordinances 12 of 1975 and 7 of 1981).

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ORDER BY THE ADMINISTRATOR UNDER  
PARAGRAPH (b) OF SUBSECTION (1) OF SECTION 6.

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In exercise of the powers conferred upon him by paragraph (b) of subsection (1) of Section 6 of the Antiquities Ordinance 1975, the Administrator, after consultation with the appropriate Authorities of the Republic, hereby directs that the ancient monument specified in the Second Schedule to this Ordinance as set out in the Appendix hereto, shall be transferred to item 3, Part I of the First Schedule to this Ordinance.

**APPENDIX**

**AKROTIRI SOVEREIGN BASE AREA**

Ancient Monument	Village	Registration Number	Reference to Survey Plans	
			Sheet Plan	Plots
Such part in the area of the ancient city of Curium at the locality "Ayrani"	Episkopi	7885	LVIII.4	46/1/2/1/2 46/1/2/2/2

Dated this 28th day of February, 1990.

By the Administrator's Command,  
A.J.H. ADAMS,  
Chief Officer,  
Sovereign Base Areas.

(108)

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No. 19

## THE LAND ACQUISITION ORDINANCE

(Cap. 226—Laws of Cyprus—and Ordinances 12 of 1963,  
9 of 1964, 1 of 1986, 4 of 1987 and 19 of 1988).

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## NOTICE UNDER SECTIONS 2, 3 AND 5.

Whereas it has been represented to the Administrator that it is desirable for the Crown to acquire a road within the Village of Cherkes Chiftlik in the Akrotiri Sovereign Base Area for the purposes of public access;

Now, therefore, in exercise of the powers vested in him by Sections 2, 3 and 5 of the Land Acquisition Ordinance, the Administrator does hereby declare the acquisition of the said road to be an undertaking of public utility and does hereby entrust such acquisition to the Chief Officer, Sovereign Base Areas.

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Dated this 28th day of February, 1990.

By the Administrator's Command,  
A.J.H. ADAMS,  
Chief Officer,  
Sovereign Base Areas.

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(106/1)

No. 20

THE SUPPLIES AND SERVICES (TRANSITIONAL  
POWERS) (CONTINUATION) ORDINANCE

(Cap. 175A — Laws of Cyprus).

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THE SUPPLIES AND SERVICES (TRANSITIONAL  
POWERS) (CYPRUS) ORDER, 1946.

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ORDER MADE BY THE COMPETENT AUTHORITY  
UNDER DEFENCE REGULATION 63.

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P. I. No. 36/84.

Whereas by Order dated the 15th May, 1984 and published in Supplement No. 3 to the Gazette of the 18th May, 1984 under Notification No. 36 (hereinafter referred to as "the Order"), the Competent Authority authorised the use, for the purpose of setting up a temporary graveyard of the land and property set out in the Second Schedule to the Order, situated at Paramali village within the Akrotiri Sovereign Base Area (hereinafter referred to as "the land"), subject to the restrictions and conditions therein laid down for a period of two years;

And whereas the Competent Authority is satisfied that the land should continue to be used for the said purpose for a further period of two years;

Now, therefore, in exercise of the powers vested in him by Defence Regulation 63, as set out in the First Schedule to the Supplies and Services (Transitional Powers) (Cyprus) Order, 1946 (as applied and adapted in the Sovereign Base Areas of Akrotiri and Dhekelia Order in Council, 1960 and the Laws (Adaptation and Interpretation) (Consolidation and Extension) Ordinance, which Order continues in force by virtue of the provisions of the Supplies and Services (Transitional Powers) (Continuation) Ordinance, the Competent Authority has authorised the use of the said land for the purpose of setting up and maintaining a temporary graveyard, subject to the restrictions and conditions contained in the Order for a further period of two years, as from the 25th May, 1990.

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Given under my hand this 2nd day of March, 1990.

A.J.H. ADAMS,  
Chief Officer,  
Competent Authority,  
Sovereign Base Areas.

(206)

No. 21

THE STANDARDS AND CONTROL OF QUALITY  
ORDINANCE, 1984  
(Ordinance 4 of 1984).

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REGULATIONS MADE BY THE ADMINISTRATOR  
UNDER SECTION 3.

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In exercise of the powers vested in him under Section 3 of the Standards and Control of Quality Ordinance, 1984, the Administrator, after consultation with Republican legislation dealing with the same matters in the Republic, hereby makes the following Regulations:—

1. These Regulations may be cited as the Standards and Control of Quality Regulations, 1990 and shall be read as one with the Standards and Control of Quality Regulations, 1984 as amended from time to time (hereinafter referred to as “the principal Regulations”).

P. Is. Nos. 21/84,  
83/88, 69/89  
and 117/89.

2. The following Standard which is set out in detail in the Appendix hereto shall be applied without exception throughout the Sovereign Base Areas:—

CYS 30:1978 — Code of Practice: General Principles  
of Food Hygiene

## APPENDIX

## CYPRUS STANDARD CYS 30:1978

CODE OF PRACTICE:GENERAL PRINCIPLES OF FOOD HYGIENE

## 1. SCOPE.

This document is intended to provide a basic indication of the general principles of food hygiene, involved in food production.

## 2. RAW MATERIAL REQUIREMENTS.

## 2.1 Environmental sanitation.

## 2.1.1 Sanitary disposal of human and animal wastes.

Adequate precautions should be taken to ensure that human and animal wastes are disposed of in such a manner as not to constitute a public health or hygienic hazard and extreme care should be taken to protect products from contamination with these wastes, particularly those products that may be consumed without heat treatment.

## 2.1.2 Sanitary quality of irrigation water.

Water used for irrigation should not constitute a public health hazard to the consumer through the product.

## 2.1.3 Animal, plant, pest and disease control.

Where control measures are undertaken, treatment with chemical biological or physical agents should be done only in accordance with the recommendations of the appropriate official agency, by or under the direct supervision of personnel with a thorough understanding of the hazards involved, including the possibility of toxic residues being retained by the crop.

## 2.2 Sanitary harvesting and production.

## 2.2.1 Equipment and product containers.

Equipment and product containers should not constitute a hazard to health. Containers which are re-used should be of such material and construction as will facilitate thorough cleaning, and should be so cleaned and maintained as not to constitute a source of contamination to the product.

## 2.2.2 Sanitary techniques.

Harvesting and production operations, methods and procedures should be clean and sanitary.

## 2.2.3 Removal of obviously unfit materials.

Unfit products should be segregated during harvesting and production to the fullest extent practicable and should be disposed of in such a place and in such a manner that they cannot result in contamination of the food and water supplies or other crops.

#### 2. 2. 4 Protection of product from contamination.

Suitable precautions should be taken to protect the raw product from being contaminated by animals, insects, vermin, birds, chemical or microbiological contaminants or other objectionable substances during handling and storage. The nature of the product and the methods of harvesting will indicate the type and degree of protection required.

#### 2. 3 Transportation.

##### 2. 3. 1 Facilities.

Conveyances for transporting the harvested crop or raw product from the production area, place of harvest or storage should be adequate for the purpose intended and should be of such material and construction as will permit thorough cleaning and should be so cleaned and maintained as not to constitute a source of contamination to the product.

##### 2. 3. 2 Handling procedures.

All handling procedures should be such as will prevent the product from being contaminated. Extreme care should be taken in transporting perishable products to prevent spoilage or deterioration. Special equipment — such as refrigeration equipment — should be used if the nature of the product or distances involved so indicate. If ice is used in contact with the product, it should be of sanitary quality as required in Section 3. 1. 2. 2.

### 3. PLANT FACILITIES AND OPERATING REQUIREMENTS.

#### 3. 1 Plant construction and layout.

##### 3. 1. 1 Location, size and sanitary design.

The building and surrounding area should be such as can be kept reasonably free of objectionable odours, smoke, dust, or other contamination; should be of sufficient size for the purpose intended without crowding of equipment or personnel; should be of sound construction and kept in good repair; should be of such construction as to protect against the entrance and harbouring of insects or birds or vermin; and should be so designed as to permit easy and adequate cleaning.

##### 3. 1. 2 Sanitary facilities and controls.

###### 3. 1. 2. 1 Separation of processes.

Areas where raw materials are received or stored should be so separated from areas in which final preparation or packaging is conducted as to preclude contamination of the finished product. Areas and compartments used for storage, manufacture or handling of edible products should be separate and distinct from those used for inedible materials. The food handling area should be completely separated from any part of the premises used as living quarters.

###### 3. 1. 2. 2 Water supply.

An ample supply of cold water should be available and an adequate supply of hot water where necessary. The water supply should be

of potable quality. Standards of potability shall not be less than those contained in the "International Standards for Drinking Water", World Health Organization, 1963.

#### 3. 1. 2. 3 Ice.

Ice should be made from water of potable quality as described in 3. 1. 2. 2 and should be manufactured, handled, stored and used, so as to protect it from contamination.

#### 3. 1. 2. 4 Auxiliary water supply.

Where non-potable water is used — for such purposes as fire control — it must be carried in completely separate lines, identified preferably by colour and with no cross-connection or back-siphonage with the lines carrying potable water.

#### 3. 1. 2. 5 Plumbing and waste disposal.

All plumbing and waste disposal lines (including sewer systems) must be large enough to carry peak loads. All lines must be watertight and have adequate traps and vents. Disposal of waste should be effected in such a manner as not to permit contamination of potable water supplies. The plumbing and the manner of waste disposal should be approved by the official agency having jurisdiction.

#### 3. 1. 2. 6 Lighting and ventilation.

Premises should be well lit and ventilated. Special attention should be given to the venting of areas and equipment producing excessive heat, steam, obnoxious fumes or vapours, or contaminating aerosols. Good ventilation is important to prevent both condensation (which may drip into the product) and mould growth in overhead structures — which growth may fall into the food. Light bulbs and fixtures suspended over food in any step of preparation should be of the safety type or otherwise protected to prevent food contamination in the case of breakage.

#### 3. 1. 2. 7 Toilet-rooms and facilities.

Adequate and convenient toilets should be provided and toilet areas should be equipped with self-closing doors. Toilet rooms should be well lit and ventilated and should not open directly into a food handling area. They should be kept in a sanitary condition at all times. There should be associated hand-washing facilities within the toilet area and notices should be posted requiring personnel to wash their hands after using the toilet

#### 3. 1. 2. 8 Hand-washing facilities.

Adequate and convenient facilities for employees to wash and dry their hands should be provided wherever the process demands. They should be in full view of the processing floor. Single-use towels are recommended, where practicable, but otherwise the method of drying should be approved by the official agency having jurisdiction. The facilities should be kept in a sanitary condition at all times.

### 3. 2 Equipment and utensils.

All food contact surfaces should be smooth; free from pits, crevices



and loose scale; non-toxic; unaffected by food products; and capable of withstanding repeated exposure to normal cleaning; and non-absorbent unless the nature of a particular and otherwise acceptable process renders the use of a surface such as wood, necessary.

### 3. 2. 2 Sanitary design, construction and installation.

Equipment and utensils should be so designed and constructed as will prevent hygienic hazards and permit easy and thorough cleaning. Stationary equipment should be installed in such a manner as will permit easy and thorough cleaning.

### 3. 2. 3 Equipment and utensils.

Equipment and utensils used for inedible or contaminating materials should be so identified and should not be used for handling edible products.

### 3. 3 Hygienic operating requirements.

While additional and more specific requirements may be established for certain products, the following should apply as minimal in all food production, handling, storage and distribution.

#### 3. 3. 1 Sanitary maintenance of plant, facilities and premises.

The building, equipment, utensils and all other physical facilities of the plant should be kept in good repair and should be kept clean and maintained in an orderly, sanitary condition. Waste materials should be frequently removed from the working area during plant operation and adequate waste receptacles should be provided. Detergents and disinfectants employed should be appropriate to the purpose and should be so used as to present no hazard to public health.

#### 3. 3. 2 Vermin control.

Effective measures should be taken to protect against the entrance into the premises and the harbourage on the premises of insects, rodents, birds or other vermin.

#### 3. 3. 3 Exclusion of domestic animals.

Dogs, cats and other domestic animals, should be excluded from areas where food is processed or stored.

#### 3. 3. 4 Personnel health.

All personnel engaged in a food plant must be required by the management to provide health certificates at 6 monthly intervals. Furthermore the plant management should advise personnel that any person afflicted with infected wound, sores, or any illness, notably diarrhoea, should immediately report to management. Management should take care to ensure that no person, while known to be affected with a disease capable of being transmitted through food, or known to be a carrier of such disease microorganisms, or while afflicted with infected wounds, sores, or any illness, is permitted to work in any area of a food plant in a capacity in which there is a likelihood of such person contaminating food or food-contact surfaces with pathogenic organisms.

### 3. 3. 5 Toxic substances.

No rodenticides, fumigants, insecticides or other toxic substances of any kind not permitted by the Joint Services Health Unit may be used. These should be stored in separate locked rooms or cabinets and handled only by properly trained personnel. They should be used only by or under the direct supervision of personnel with a thorough understanding of the hazards involved, including the possibility of contamination of the product.

### 3. 3. 6 Personnel hygiene and food handling practices.

3. 3. 6. 1 All persons working in a food plant should maintain a high degree of personal cleanliness while on duty. Clothing including suitable headdress should be appropriate to the duties being performed and should be kept clean.

3. 3. 6. 2 Hands should be washed as often as necessary to conform to hygienic operating practices.

3. 3. 6. 3 Spitting, eating and the use of tobacco or chewing gum should be prohibited in food handling areas.

3. 3. 6. 4 All necessary precautions should be taken to prevent the contamination of the food product or ingredients with any foreign substance.

3. 3. 6. 5 Minor cuts and abrasions on the hands should be appropriately treated and covered with a suitable waterproof dressing. Adequate first-aid facilities should be provided to meet these contingencies so that there is no contamination of the food.

3. 3. 6. 6 Gloves used in food handling should be maintained in a sound, clean and sanitary condition; gloves should be made of an impermeable material except where their usage would be inappropriate or incompatible with the work involved.

### 3. 4 Operating practices and production requirements.

#### 3. 4. 1 Raw material handling.

##### 3. 4. 1. 1 Acceptance criteria.

The raw material should not be accepted by the plant if known to contain decomposed toxic or extraneous substances which will not be removed to acceptable levels by normal plant procedures of sorting or preparation.

##### 3. 4. 1. 2 Storage.

Raw materials stored on the plant premises should be maintained under conditions that will protect against contamination and infestation and minimize deterioration.

##### 3. 4. 1. 3 Water.

Water used for conveying raw materials, including sea water for the conveyance of fish and other marine products into the plant should be from such a source or suitably treated as not to constitute a public health hazard.

##### 3. 4. 2 Inspection and sorting.

Prior to introduction into the processing line, or at a convenient

point within it, raw materials should be inspected, sorted or culled as required to remove unfit materials. Such operations should be carried out in a clean and sanitary manner. Only clean, sound materials should be used in further processing.

#### 3. 4. 3 Washing or other preparation.

Raw materials should be washed as needed to remove soil or other contamination. Water used for such purposes should not be recirculated unless suitably treated to maintain it in a condition as will not constitute a public health hazard. Water used for washing, rinsing or conveying final food products should be of potable quality.

#### 3. 4. 4 Preparation and processing.

Preparatory operations leading to the finished product and the packaging operations should be so timed as to permit expeditious handling of consecutive units in production under conditions which would prevent contamination, deterioration, spoilage, or the development of infectious or toxigenic microorganisms.

#### 3. 4. 5 Packaging of finished product.

##### 3. 4. 5. 1 Materials.

Packaging materials should be stored in a clean and sanitary manner and should not transmit to the product objectionable substances beyond limits acceptable to the Joint Services Health Unit and should provide appropriate protection from contamination.

##### 3. 4. 5. 2 Techniques.

Packaging should be done under conditions which preclude the introduction of contamination into the product.

#### 3. 4. 6 Preservation of finished product.

Methods of preservation and necessary controls should be such as to protect against contamination, infestation, or development of a public health hazard and against deterioration within limits of good commercial practice.

#### 3. 4. 7 Storage and transport of finished product.

The finished product should be stored and transported under such conditions as will preclude the contamination with, or development of, pathogenic or toxigenic microorganisms or infestation and protect against deterioration of the product or of the container.

### 3. 5 Sanitation control programme.

3. 5. 1 It is desirable that each plant in its own interest should designate a single individual, whose duties are preferably divorced from production to be held responsible for the cleanliness of the plant. Such staff should be a permanent part of the organization and should be well trained in the use of special cleaning tools, methods of disassembling equipment for cleaning, in the significance of contamination and the hazards involved. Critical areas, equipment and materials should be designated for specific attention as part of a permanent sanitation schedule.

### 3.6 Laboratory control procedures.

3.6.1 Each plant should have a laboratory suitably equipped for effective quality control. Quality and sanitary control should be the responsibility of a suitably qualified person. The amount and type of such control will vary with the food product as well as the needs of management. Such control should reject all foods that are unfit for human consumption. Analytical procedures used should be those recommended by the Cyprus Standards Organization or if such procedures have not yet been issued by the Cyprus Standards Organization other internationally accepted methods may be used.

The following organizations collaborated in the preparation of this standard.

The Canning Industry

The Government Laboratory

The Consumers Protection Association

The Ministry of Health

The Cyprus Organization for Standards and Control of Quality

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Dated this 2nd day of March, 1990.

By the Administrator's Command,  
A. J. H. ADAMS,  
Chief Officer,  
Sovereign Base Areas.

(105/14)

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