



**SUPPLEMENT No. 3**  
**TO**  
**THE SOVEREIGN BASE AREAS GAZETTE**  
**No. 1224 of 4th October 2001**  
**SUBSIDIARY LEGISLATION**

---

**CONTENTS :**

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

The Food (Sale and Control) Ordinance —	<b>No.</b>
Regulations made by the Administrator under section 25 .....	<b>57</b>
The Public Swimming Pools Ordinance —	
Regulations made under sections 3(2), 4(2), 4(3), 4(4), 5(2) and 11 .....	<b>58</b>
The Adulteration of Agricultural Produce Ordinance —	
Regulations made by the Administrator under section 25 .....	<b>59</b>

## No. 57

**THE FOOD (SALE AND CONTROL) ORDINANCE 2000**  
 (Ordinances 5 of 2000 and 25 of 2000)

**REGULATIONS MADE BY THE ADMINISTRATOR UNDER SECTION 25**

In exercise of the powers conferred upon him under section 25 of the Food (Sale and Control) Ordinance 2000, as amended by section 3 of the Food (Sale and Control)(Amendment) Ordinance 2000, the Administrator hereby makes the following Regulations:

Short title.

1. These Regulations may be cited as the Milk Hygiene Regulations 2001.

Definitions.

2. - (1) In these Regulations, unless the context otherwise requires-

“animal” means (except in regulation 5(i)) a milk-yielding cow, ewe or goat;

“authorised veterinary officer” means a veterinary officer authorised by the Chief Officer for the purposes of these Regulations;

“cowshed” means a place in which three or more milk-yielding cows are kept;

“dairy” means a place in which milk is heat-treated or in which milk or heat treated milk is used for the production of milk products;

“heat-treated milk” means milk intended for human consumption which undergoes heat treatment only and is sold as pasteurised or ultra heated (UHT) or sterilised milk or as dried milk;

“licence” means a licence issued under the provisions of regulation 10 of these Regulations and “licensed” shall be construed accordingly;

“manager” means a person who is the proprietor of, or is responsible for the care or management of, a cowshed, sheepfold, dairy or milk collecting centre or a milk tanker or other motorised vehicle used for transporting milk or milk products;

“milk” means milk produced by the secretion of the milk-yielding glands of one or more healthy milk-yielding cows, ewes or goats which is obtained from a full and total milking and which has not been subjected to heating in excess of 40° C or equivalent processing and does not include foremilk;

“milk collecting centre” means premises in which milk produced in cowsheds or sheepfolds is collected and stored under refrigeration until it is removed to a dairy;

“milk processing” means the use of natural, biological, biochemical or other forms of industrial processes for the purpose of conserving milk in its original form or processing or changing its nature or the proportion of its ingredients for the production of a milk product intended for human consumption;

“milk product” means a product manufactured wholly or mainly from milk, heat-treated milk, dried milk, milk components or other milk products but does not include confectionery or bakery products, chocolates or ice-cream;

“premises” means a cowshed, sheepfold, a milk collection centre, or a dairy;

“sheepfold” means an enclosure in which more than ten milk-yielding ewes or goats are kept;

“the Ordinance” means the Food (Sale and Control) Ordinance;

“vehicle” means a milk tanker or other motorised means of conveyance used for transporting milk or milk products.

Ordinances 5/2000  
and 25/2000.

(2) Any reference in these Regulations to a numbered regulation or to a numbered Schedule shall, unless a contrary intention appears, be construed as a reference to the regulation of, or as the case may require, the Schedule to, these Regulations, which is so numbered.

3. Subject to paragraph (2) of regulation 28 below the production, storage, processing and transportation of milk or milk products shall be prohibited except in premises, or, in the case of transportation, in vehicles that are licensed.

Prohibition on  
production etc. of  
milk or milk  
products otherwise  
than in licensed  
premises or  
vehicles.

4. The provisions of these Regulations shall not apply to cowsheds, sheepfolds and dairies which produce milk or milk products for private consumption or which are sold in small quantities directly to the consumer.

Disapplication of  
Regulations.

5. For the issue of licences dairies, milk collecting centres, and the milking and storage areas in cowsheds and sheepfolds, shall meet the following general hygiene requirements -

General hygiene  
requirements for  
the issue of  
licences.

- (a) the floor shall be impervious and capable of being easily washed and disinfected, resistant to wear and tear and maintained in good condition, sloped to at least 1% so as to facilitate the removal of liquid matter to a covered drainage system so as to prevent the accumulation of liquid matter. The liquid matter shall be conveyed into a covered drainage system fitted with grates and wide siphons so as to prevent bad odours;
- (b) the walls shall be smooth, durable and impervious and of a light colour with a surface which can be washed up to a height of not less than 2 metres or up to stacking height in cold stores and storage areas;
- (c) all walls and corners (including where the walls meet the floor) shall be constructed in such a way as to ensure that they may be easily cleansed;
- (d) doors and windows shall be made of durable non-corrosive or easily changeable materials, which are smooth and impervious and can be easily washed and disinfected, having no angles, cracks or other inaccessible points. Wherever possible, wooden doors should not be used but if used the door shall be completely covered with impervious material. If possible, windows should not have an internal ledge. Where there is a ledge it should have a slope of 45° towards the inside;

- (e) durable and odourless insulation materials should be used in cold stores;
- (f) there should be adequate natural or artificial lighting and ventilation and, where needed, effective means for the removal of water vapour;
- (g) for employees to be able to wash and disinfect their hands, satisfactory facilities at easily accessible places shall be provided in the form of wash basins with no hand-operated taps, with water of a temperature of 35°–40°C, fitted with liquid soap apparatus, nail brushes, disposable paper napkins and receptacles for their disposal, all of which shall be maintained in good working condition;
- (h) installations for washing and disinfecting utensils and mobile equipment shall be provided which shall be kept in good working condition;
- (i) appropriate arrangements shall be made for the protection of the premises against insects, rodents and other animals or infectious organisms. All windows or doors which communicate directly with the external environment shall be fitted with additional wire netting. Where necessary, there shall be an adequate number of electric insect traps;
- (j) tools and equipment shall be made of materials resistant to wear and tear and corrosion and which cannot transmit to the milk any odour or injurious or other substances and manufactured in such a way as to ensure that there are no angles, cracks, irregular surfaces or other points inaccessible to means of cleansing. The use of wooden tools and equipment shall be prohibited with the exception of storage places for packed products and chambers for the maturing of cheese. Wood in chambers for the maturing of cheese shall be smoothed out by mechanical means. The mechanical equipment for conveying, pumping or storing liquid milk shall be specially manufactured for milk to ensure that it can be dismantled easily so that all points coming into contact with milk can be cleansed. The use of pumps, pipes and water taps to convey milk from one receptacle to another shall be prohibited. The use of brass, nickel and their amalgams, as well as the use of galvanised sheets or pipes in equipment which comes into immediate contact with milk or milk products shall be prohibited;
- (k) facilities for the hygienic handling and protection of milk and milk products in the course of loading and unloading shall be provided;
- (l) an adequate supply of potable water under pressure shall be available. Provided that in exceptional cases the use of non-drinking water for the production of steam, fire extinguishing and the cooling of refrigerating machinery may be allowed. In such cases the pipes shall be clearly marked and shall not pass through places where milk undergoes handling or processing or is stored or where milk products are produced or packed;
- (m) an adequate supply of hot drinking water shall be available;

- (n) a sewage system to deal with the effluents of the premises which satisfies hygiene requirements shall be provided. It shall not be permissible to channel raw sewage into open spaces, unless such channelling is into a specially built system of biological, chemical or mechanical treatment of the sewage at a satisfactory distance from the premises. The manager shall maintain these systems in good and effective working order to ensure that effluents or the treated sewage shall not cause odour problems or become a source of pollution which may adversely affect the hygiene of the premises or the environment or the underground or surface waters or the sea;
- (o) there shall be provided adequate dressing rooms equipped with a satisfactory number of individual cupboards together with a satisfactory number of European type of toilets, suitable wash basins and showers with smooth waterproof walls and floor to ensure that they can be properly cleansed. Toilets shall not have direct communication with work places but shall be separated by at least two doors with adequate space between them. Toilets shall have effective arrangements for ventilation;
- (p) the grounds around the premises concerned shall be maintained at a satisfactory level of cleanliness and no litter, which might become a source of pollution or dirt or attract rodents, insects, birds or other infectious organisms, shall be deposited thereon;
- (q) the grounds around such premises and the areas used for the movement of vehicles or workmen shall be properly asphalted or cemented having a slope which allows washing water or rain to be collected and satisfactorily drained and shall be maintained in good condition without wear and tear, break-ups or pot-holes.

6. In addition to the general hygiene requirements referred to in regulation 5, for the issue of a licence for a cowshed or sheepfold the following requirements shall be met -

Additional  
requirements for  
cowsheds and  
sheepfolds.

- (a) where milking is carried out by the use of milking machines, facilities shall be available for the full and effective cleansing and disinfecting of all parts of the mechanical equipment which are brought into contact with milk;
- (b) milking machines and the other equipment shall be maintained in a good clean working order. In particular liners and other equipment made of rubber or other material which are likely to become worn out through long use shall be frequently replaced and shall have smooth surfaces;
- (c) where milking is carried out by hand, arrangements shall be made so as to ensure that the milk collection vessels are not brought into contact with animals;
- (d) arrangements shall be made so as to ensure that milk vessels are not exposed to the sun or subjected to other conditions which are likely to increase the temperature of milk;

- (e) subject to the provisos below, installations shall be provided for the satisfactory refrigeration of milk as provided in regulation 20(8):

Provided that –

- (i) this requirement shall not apply in relation to a cowshed during the period of three years commencing on the day that these Regulations come into force, or to a sheepfold during the period of six years commencing on that day;
- (ii) if there is no electricity supply in the area of the cowshed or sheepfold the installations for the refrigeration of milk may be located at a place other than the cowshed or sheepfold;
- (iii) where milk is removed within one hour of the completion of milking to a dairy or a milk collection centre the provision of milk refrigerating installations shall not be required.

Additional  
requirements for  
dairies.

7. - (1) In addition to the general hygiene requirements referred to in regulation 5, for the issue of a licence for a dairy the following requirements shall be met, that is to say, a dairy shall have -

- (a) a specially adapted place covered with a roof for the delivery of raw milk to ensure that it is not contaminated;
- (b) a place, connected with the place mentioned in subparagraph (a) above, with special equipment for the washing and disinfecting of milk vessels, as well as a storage place for clean vessels so as to ensure effective protection against contamination;
- (c) for a dairy having a production capacity of over 5.000 litres a day and for any dairy which produces pasteurised milk regardless of its production capacity, a clarifier or any other suitable means for the mechanical cleansing of milk from solid particles;
- (d) equipment for the refrigeration and storage of milk at a low temperature fitted with a thermometer; if the dairy applies pasteurisation of milk, then it shall have separate installations fitted with a thermometer for the storage at a low temperature of the pasteurised milk, unless such milk is removed immediately after pasteurisation for further processing or packing;
- (e) a room equipped with suitable mechanical or other type of equipment, according to the milk product being produced, for the processing of milk;
- (f) a separate room and packing equipment for the milk products being produced, equipped with an air conditioning system or other means of reducing the temperature of the room;
- (g) refrigerators for the storage of milk products produced;
- (h) where cheese or yoghurt is produced, separate rooms for the maturing of cheese or rooms for the curdling of yoghurt;

- (i) suitably qualified staff and a separate room with adequate equipment and installations for carrying out laboratory tests of samples of milk or milk products, which staff shall keep appropriate records:

Provided that a dairy having a capacity of less than 10.000 litres a day may arrange for the carrying out of the above tests at suitable private or government laboratories, at least once a month from representative samples of every product produced by the dairy which shall keep records of such tests and these shall be available for inspection by a veterinary officer or veterinary inspector of medical officer or health inspector duly authorised by the Chief Officer, whenever demanded;

- (j) special arrangements so as to ensure that the loading of products shall not intermix, interfere with or affect other operations of the dairy;
- (k) a specially laid out and equipped place for the washing of vehicles for the transport of milk or milk products, equipped with a satisfactory system for the drainage of washing water; where the transport of milk is carried out by means of milk tankers, arrangements shall be made for the connection of the washing system of the vehicle to the fixed system of washing of the non-mobile equipment of the dairy (C.I.P.) so as to ensure the proper working of the process of cleansing and disinfecting of the vehicle, or else there shall be access to another suitable place for the washing and disinfecting of the vehicle:

Provided that a dairy which has closed circuit milk processing for the preparation of milk products shall have a system for the washing on the spot of the non-mobile equipment of such circuit;

- (l) a satisfactory system for the marking of milk products produced at the dairy so as to ensure effective identification of every batch of the product.
- (2) A dairy using heat treatment of milk shall in addition have –
- (a) special equipment for the automatic filling and sealing of cartons, with the exception of large capacity vessels and tanks;
  - (b) a place which satisfies the hygiene requirements for the storage of empty cartons of single use or the materials intended for the manufacture of such cartons or a special place for the storage of the returned re-usable receptacles, mechanical equipment for automatic cleansing and disinfecting and storage or waiting place for clean receptacles until their re-use;
  - (c) equipment for heat treatment which shall be equipped with at least the following -
    - (i) automatic temperature regulator;
    - (ii) thermometer with recording apparatus;
    - (iii) automatic security system which prevents inadequate heating;

- (iv) satisfactory security system which prevents the mixing of pasteurised or ultraheated (U.H.T.) milk with inadequately heated milk;
- (v) automatic security apparatus with recording system which prevents mixing such as described in subparagraph (iv) above;
- (vi) automatic system for returning inadequately heated milk into the heating process;
- (vii) automatic system for cleansing on the spot of all elements of non-mobile equipment.

(3) The various places in a dairy shall be laid out in such a way that the various working stages will follow a one-way direction without the possibility of processed matter being returned to a place where an earlier treatment stage is being carried out; moreover the point where milk products exit the processing stages shall be at a point of the building diametrically opposite to the point where the milk enters those stages ("the entry point") or at least be at a satisfactory distance from the entry point.

(4) At every processing stage different equipment and tools shall be used unless they are carefully cleansed and disinfected between stages or, unless it is essential for the processing to be carried out in the same vessels.

8. In addition to the general hygiene requirements of regulation 5, for the issue of a licence for a milk collection centre, the following requirements shall be met, that is to say, a milk collection centre shall have -

- (a) a specially laid out place for delivery of milk so as to ensure protection against contamination;
- (b) a place, connected with the place mentioned in subparagraph (a) above, with special equipment for the washing and disinfecting of milk vessels and a storage or waiting place for clean vessels which shall ensure effective protection against contamination;
- (c) if the capacity of the centre exceeds 5.000 litres a day, a clarifier or any other suitable means for the mechanical cleansing of milk from solid floating particles;
- (d) installations for the refrigeration and cold storage of milk, fitted with a thermometer;
- (e) a special room and appropriate equipment and installations for carrying out laboratory tests of samples of milk, as long as such tests are carried out;
- (f) a special place and arrangements for the delivery of stored milk so as to ensure its protection against contamination and to prevent its temperature rising over 2°C; such place shall be located at a point of the building diametrically opposite to the point where milk is delivered to the building ("the delivery point") or at a point of the building which is at a satisfactory distance from the delivery point;
- (g) a specially laid out and equipped place for the washing of milk conveyance vehicles, equipped with an adequate drainage system.



9. - (1) For the issue of a licence for a vehicle to be used to transport milk in vessels of large capacity, the following facilities must be available -

Requirements for  
milk transport  
vehicles.

- (a) an enclosed space for the placing of such milk vessels, with a metal floor and smooth internal walls resistant to wear and corrosion so that they may easily be washed and disinfected and which are free of angles, cracks or other points which are not easily accessible for cleansing purposes;
- (b) refrigerating equipment which can be operated while the vehicle is in motion;
- (c) thermal insulation of the space mentioned in subparagraph (a) above with suitable materials adequately protected against washing water or rain;
- (d) a thermometer to measure the temperature of the space mentioned in subparagraph (a) above which can be checked without the need to open the door;
- (e) mechanical equipment for quick loading and unloading of milk vessels.

(2) For the issue of a licence, for a vehicle to carry packed milk products, the vehicle shall have -

- (a) an enclosed space for the placing of milk products, with a metal floor resistant to wear and tear and corrosion and internal walls and a ceiling covered with metal or other type of smooth and durable sheets which can be washed and disinfected easily, and free of angles, cracks or other points which are not easily accessible for cleansing purposes;
- (b) thermal insulation of such place made from suitable materials, adequately protected against washing water and rain;
- (c) a thermometer to measure the temperature of such space which can be read without the need to open the door; and
- (d) for a vehicle carrying packed pasteurised milk, refrigerating equipment capable of operating while the vehicle is in motion.

(3) For the issue of a licence for a milk tanker, the milk tanker shall have a thermally insulated stainless steel tank, fitted with pumps taps and pipes specially made for milk, a thermometer for measuring the temperature of milk and which can be easily read; arrangements for the adequate protection of the pipes against pollution, and a self-cleansing system which can be connected with sources of cleansing liquid and disinfection.

10. - (1) An application for any licence shall be submitted by the manager concerned to the Chief Officer.

Procedure for issue  
of a licence.

(2) Upon receipt of such an application the Chief Officer shall arrange for the premises or the vehicle in respect of which the application is made to be inspected by an authorised veterinary officer. If such inspection establishes that the requirements of the relevant provisions of these Regulations concerning the issue of a

Schedule I.

licence are satisfied, the authorised veterinary officer shall recommend to the Chief Officer that a licence be issued in the form set out in Schedule I. If the relevant provisions are not satisfied, the authorised veterinary officer shall submit to the Chief Officer a report setting out the grounds on which he cannot recommend the issue of a licence and thereafter the Chief Officer shall inform the applicant accordingly.

(3) The Chief Officer may refuse to issue or renew a licence for any premises or any vehicle which have or has the necessary installations and equipment required by these Regulations, if he finds that adequate hygiene standards are not being maintained.

(4) A licence issued under this regulation shall relate to the operation of specific premises or a specific vehicle.

(5) Every licence issued shall bear a serial number under a record system determined by the Chief Officer and all licensed premises and vehicles shall be entered in a register kept for this purpose.

Duration and suspension of licences.

11. - (1) A licence in respect of any premises shall be valid for a period of five years from the date of its issue, and a licence in respect of any vehicle shall be valid for three years from such date, and either type of licence shall be renewable.

(2) A licence may be suspended at any time by the Chief Officer if in the course of any inspection carried out under regulation 12 it is established that –

- (a) any of the requirements of these Regulations are no longer being met; or
- (b) those of these Regulations which are concerned with the hygienic carrying-out of operations in or in relation to the licensed premises or vehicle concerned, are consistently being breached and its manager has by his conduct shown either an inability to comply with such requirements or an indifference to the breaches.

(3) The decision to suspend a licence and the reason therefor shall be communicated in writing to the manager concerned and an opportunity shall be given to him to rectify any shortcomings or to comply with the requirements of the relevant regulations which are not being met.

(4) A suspended licence may be restored if the Chief Officer is satisfied that the reasons for which the licence was suspended have ceased to exist.

(5) If within a period of two months from the date on which the licence was suspended, the manager concerned has not taken steps and has not removed the grounds on which the suspension was imposed, the licence may be revoked by the Chief Officer which decision shall be communicated to the manager concerned.

Inspection of premises and vehicles.

12. - (1) All premises and vehicles and all milk and milk products found therein may be inspected by an authorised veterinary officer for the purpose of establishing whether the provisions of these Regulations have been or are being complied with.

(2) During an inspection made pursuant to paragraph (1) above, the authorised veterinary officer shall have the power to do any of the following –

- (a) to enter and inspect all places and equipment of the premises or the vehicles concerned;
- (b) to inspect all raw materials and the products being produced in the premises or transported in the vehicles;
- (c) to check whether the persons working at the premises are complying with the provisions of regulation 21;
- (d) to check whether the persons working at the premises possess valid health certificates;
- (e) to check any records regarding the movement of raw materials and the products of the premises, as well as records relating to the carrying-out of laboratory tests;
- (f) to take, free of charge, representative samples of raw materials in the premises or vehicles and of products produced, for the purpose of sending them to laboratories of the Republican Analyst to establish whether they are fit for human consumption or whether they comply with the relevant hygiene standards.

Sealed samples shall be taken if the samples are in relation to the following, and if the manager so wishes, he may take equivalent samples -

- (i) antibiotics;
- (ii) antimicrobial substances;
- (iii) other veterinary drugs;
- (iv) pollutants;
- (v) radioactive material;
- (vi) other natural, chemical or physiochemical tests;
- (vii) microbiological or biological tests, when such tests are to be carried out in laboratories other than those under the control of the Republican Analyst.

All equivalent samples taken shall be sent to the Republican Analyst and before any steps are taken under these Regulations in consequence of the results of the testing of any sample taken by the authorised veterinary officer, the equivalent samples shall be tested by the Republican Analyst for verification purposes;

- (g) to take samples of the water used in the premises in order to send them to the Republican Analyst for the purpose of establishing whether it satisfies all or some of the generally accepted parameters regarding drinking water.

(3) A manager shall allow an inspection of his premises or vehicle and provide every facility to the authorised veterinary officer, and any obstruction to an inspection shall constitute a contravention of these Regulations.

(4) When taking samples of milk or milk products, the authorised veterinary officer shall issue a form in accordance with Schedule II.

Schedule II.

(5) The authorised veterinary officer shall have a thermally insulated receptacle equipped with pre-refrigerant bodies or ice or an individual small mobile electrical refrigerator for the transportation

at a low temperature of any samples taken in order to ensure that the microbiological condition of the samples taken is not significantly changed.

Power of entry.

13. - (1) In pursuance of his other powers under these Regulations an authorised veterinary officer shall have power to enter any premises in which he has grounds for believing that milk or milk products are produced, processed or stored or from which milk or milk products are transported.

(2) The Chief Officer or an officer authorised on his behalf shall have power to enter any premises or vehicle if there are reasonable indications or he has suspicions -

- (a) that any person is suffering or has suffered from any contagious disease or has suffered food poisoning caused by consuming milk or milk products coming from any particular premises or vehicles; or
- (b) that any milk or milk product which, if consumed, is likely to cause a contagious disease or food poisoning is kept in the premises or vehicle; or
- (c) that any person who is engaged in producing, transporting or processing milk or milk products is suffering from any contagious disease or has recently come into contact with a person suffering from a contagious disease and there is a likelihood of the contagious disease being spread, for the purpose of taking samples in order to investigate further the said indications or suspicions.

Power to detain  
milk or milk  
products to  
establish fitness.

14. - (1) Any authorised veterinary officer acting under the provisions of regulation 12 or 13(1), or the Chief Officer or any authorised officer acting under the provisions of regulation 13(2), may, if he has reasonable cause for suspicion as to the fitness for human consumption of any milk or milk product, detain any particular quantity or the whole of the production of such milk or milk product until the matter is investigated and the fitness or otherwise for human consumption of such milk or milk product is established.

Schedule III.

(2) The officer so detaining under paragraph (1) above shall issue and deliver to the manager of the premises or vehicle concerned a notice in writing of such detention in the form set out in Schedule III and arrange for the counting, marking or taking of photographs or any other steps to ensure recognition or identification of the milk or milk products so detained.

(3) The Chief Officer shall as soon as possible arrange to have the matter of the fitness for human consumption of the milk or milk product detained to be investigated.

(4) The manager shall not sell or otherwise dispose of any of the milk or milk product which has been detained and shall keep it at his own expense under suitable conditions of maintenance until the results of the necessary tests are available.

(5) The Chief Officer or an officer authorised by him, if he considers or establishes that the indications or suspicions referred to in regulation 13(2) are well founded, may, by written notice to the manager concerned, in accordance with the form prescribed in Schedule IV, require that any or all the persons concerned shall

Schedule IV.

undergo a medical examination and the manager or any other person concerned shall provide every reasonable facility for such an examination.

(6) If, as a result of the medical examination mentioned in paragraph (5) above, it is found that any person is suffering from any contagious disease which is likely to be transmitted to other persons through milk or milk products, the Chief Officer or his representative may temporarily revoke the validity of the related health certificate and, by written notice, in the form prescribed in Schedule V, to the manager and the person concerned, require that for a period specified in the notice such person shall not engage in any work on the premises or in the vehicles concerned and any contravention of such a notice or failure to comply with it shall constitute a contravention of these Regulations.

Schedule V.

15. - (1) If an authorised veterinary officer in the course of exercising his powers under these Regulations establishes –

Notices to stop operations.

- (a) that in any dairy, milk or milk products are produced or kept which are unfit for human consumption by reason of having the characteristics described in Schedule VII; or
- (b) severe hygiene shortcomings, failures or conditions have come about or prevail in any premises or vehicle which might endanger the health of workers or the general public,

Schedule VII.

he may by written notice to the manager in the form set out in Schedule VI, and communicated also to the Chief Officer as soon as possible, require the stoppage of the operation of the premises or vehicle in question be immediately stopped for a period not exceeding four days but such stoppage may be extended by one or more periods of up to four days.

Schedule VI.

(3) The manager shall, during any period when the stoppage of the operation of any premises or vehicle is in force, take all necessary steps to remove the reasons which caused the stoppage to be imposed:

Provided that if the Chief Officer is satisfied that such reasons have ceased to exist before the expiry of the stoppage period, he may allow work to be resumed before the expiration of the stoppage period.

16. The examination of milk or milk products detained under regulation 14 above shall be carried out by an authorised veterinary officer with the object of establishing whether or not the goods concerned are fit for human consumption; if the veterinary officer considers it necessary to do so he may take, free of charge, suitable samples for laboratory tests.

Examination of milk and milk products.

17. - (1) Any authorised veterinary officer shall have power to seize milk or milk products which following inspection have been established to be unfit for human consumption according to the characteristics described in Schedule VII.

Power to seize unfit milk or milk products.

(2) Any authorised veterinary officer who seizes milk or milk products shall issue and deliver to the proprietor or his agent a notice of seizure in the form set out in Schedule VIII.

Schedule VIII.

(3) Where a manager refuses to accept a notice of seizure, it shall be deemed that the notice was lawfully served if it is affixed to the door of the premises or on the vehicle concerned or on the door of the office of the proprietor of the seized goods or of the manager of the premises or vehicle from which the seizure took place, and the police station of the area within which the seizure took place shall be informed of the seizure.

Objection to  
seizure.

18. - (1) Subject to paragraph (7) below, the manager of the premises or vehicle from which the seizure took place or the proprietor of the seized milk or milk products shall be entitled to submit to the Chief Officer an objection to such seizure within twenty-four hours of the service of such notice of seizure or on the first working day thereafter if the day immediately following the day of such service is a non-working day or a public holiday.

(2) Where the Chief Officer receives such an objection he shall appoint as soon as possible a three-member committee ("the examining committee") to examine the objection. The examining committee shall consist of two authorised veterinary officers but shall not include the officer who issued the notice of seizure, and of one registered private veterinary officer selected by the manager concerned. The veterinary officers appointed as members of the examining committee shall preferably be of a rank equal to or higher than that of the officer who issued the notice of seizure.

(3) The examining committee shall, as soon as possible, re-examine the milk or milk products seized and shall reach a decision by majority:

Provided that the examining committee, if it considers it necessary, may take additional samples with the object of carrying out another or other laboratory tests.

(4) The decision of the examining committee shall be communicated to the objector and the Chief Officer and shall be final.

(5) Upon the submission of an objection, the objector shall pay to the Administration the sum of £75 to cover the examining committee's expenses.

(6) Where the examining committee decides that the objection is justified the said sum of £75 shall be refunded.

(7) There shall be no right of objection when the seizure concerns pasteurised milk or if the quantity of milk products concerned is less than 50 kilos or where contamination is established due to microbes or viruses which are pathogenic to human beings.

Destruction of  
seized milk or milk  
products.

19. - (1) The proprietor of seized goods or the manager of the premises concerned shall, as soon as possible and in any case not later than 10 days after the serving of a notice of seizure in accordance with regulation 17 above, or in a case where an objection under regulation 18 has been submitted, of the communication of the decision of an examining committee rejecting the objection, arrange at his own expense for the total destruction of the seized goods in accordance with the directions and under the supervision of a committee ("the disposal committee") composed of two veterinary officers appointed by the Chief Officer and which may include the officer who carried out the seizure.

(2) The disposal committee shall be responsible for giving directions to the proprietor or manager specifying the terms, conditions, manner and precise time of the destruction of the seized goods, and shall also be responsible for ensuring that the destruction is carried out in accordance with its directions.

(3) Where the proprietor or manager concerned contravenes or fails to comply with any directions given by the disposal committee or in any other way opposes the destruction of the seized goods, the disposal committee may itself arrange, with the assistance of the police if necessary, for the destruction of the seized goods; and any expenses so incurred may be recovered from the proprietor or manager concerned as a civil debt owed to the Administration.

(4) Upon completion of its task, the disposal committee shall submit a report to the Chief Officer which shall contain details of the satisfactory destruction carried out.

20. - (1) The equipment, tools and places in the premises and in vehicles shall at all times be maintained clean and in a good state of maintenance and operation. The use of worn and torn, cracked, broken or corroded equipment, tools, premises or vehicles shall not be permitted.

Hygiene of work places.

(2) Places where animals live in cowsheds or sheepfolds as well as the animals themselves and in particular their udders shall be maintained adequately clean.

(3) The presence of residues of milk or milk products resulting from the use of mechanical equipment, churns and tools in the course of work shall be regarded as being justified; however the presence of a solid layer (milk stone) or slimy residue or deteriorated or odorous residues or other forms of pollution shall be treated as evidence of inadequate cleansing and in such cases the requirements of paragraph (1) above shall be regarded as not met.

(4) The excessive accumulation of dung or mud or water in places where animals live and the soiling of the coats and udders of animals with liquid or dried dung or mud shall be deemed to be a contravention of the requirements of paragraph (2) above.

(5) The accumulation of stagnant liquids on the floor or equipment in premises shall be prohibited.

(6) On the completion of every full cycle of work, or at least once a day at the end of work, all the equipment, tools and the surfaces which are brought into contact with milk or milk products shall be fully washed and disinfected.

(7) Cleaned and disinfected vessels, tools and equipment shall be protected effectively against pollution or infections until they are used again.

(8) Milk which is not removed from a cowshed or sheepfold within one hour of the completion of milking or which has been conveyed to a dairy and does not undergo processing within two hours of its arrival shall be cooled to a temperature not exceeding +6° Celsius and shall be kept at such temperature until it is removed or processed.

21. - (1) Persons employed or who are in any manner engaged in the production, processing, preparation, transportation or wholesale dealing of milk or milk products shall –

Hygiene of workers.

## Schedule IX.

- (a) carry out their work in a manner which shall protect milk from infections or pollution or prevent the deterioration of milk or milk products which would render them unfit for human consumption or incapable of satisfying the hygiene standards specified in Schedule IX;
  - (b) while at work, wear a clean white overall, a head cover and rubber or plastic boots or other type of shoes which are easily washable;
  - (c) wash their hands at frequent intervals and every time after the use of a toilet;
  - (d) not smoke, spit, blow or scratch their nose, have clean hands with nails cut, clean arms and face, not wear watches, rings or earrings, not have varnished nails and shall generally apply good habits of personal cleanliness and hygiene when at work;
  - (e) possess a valid medical certificate of health, which shall be issued by an appropriate medical officer which will certify that the holder is healthy and that there is no impediment to his working in the production or processing of food; such certificate shall be renewed once a year;
  - (f) if they are taken ill with any contagious or parasitic disease or there is suspicion that they are or likely to be carriers of such a disease, inform at once the manager concerned and abstain from work for such period as is necessary for their treatment or until they cease to be carriers of the disease;
  - (g) protect with a waterproof coloured bandage any injury or wound provided that if the injury or wound develops complications by the formation of an abscess or excretion of pus or infected excretions, he shall inform the manager and abstain from work until the injury or wound has healed.
- (2) It shall be a contravention of these Regulations on the part of the manager if he employs persons who do not fulfil or do not comply with the hygiene requirements described in paragraph (1) above.
- (3) If the manager has received a written notice under regulation 14(6) or has any indications that any employed person is suffering from a contagious or parasitic disease or has an injury or wound that has developed complications, the manager shall prohibit the entry of that employed person into the premises or vehicle and shall not allow him to resume work until he produces a certificate from a medical officer of health that there is no impediment to his resuming work.
- (4) If, in the course of an inspection of any premises or vehicle an authorised veterinary officer finds that any employed person is clearly suffering from some contagious or parasitic disease or has an injury or wound not properly protected or has a complicated injury or wound he may order the immediate suspension of the employment of such person until his recovery; non-compliance with such a notice by the manager or the person concerned shall be treated as a contravention of these Regulations.



22. - (1) Three grades of hygiene standards for milk and milk products are hereby recognised, namely -

Hygiene standards of milk and milk products.

(a) Grade A, being -

- (i) milk and milk products which satisfy the requirements and provisions of the relevant Cyprus Standards in force from time to time and which are approved in accordance with the Standards and Control of Quality Ordinance 1984;
- (ii) milk products which satisfy the hygiene standards specified in Schedule IX where there are no relevant Standards under the Standards and Control of Quality Ordinance 1984;

Ordinance 4/84.

- (b) Grade B, being milk and milk products which do not satisfy the relevant Cyprus Standards or the hygiene standards specified in Schedule IX, as the case may be, but which do not show the characteristics described in Schedule VII;
- (c) Grade C, being milk and milk products which have the characteristics described in Schedule VII.

(2) The production or possession of milk or milk products falling within Grade B or Grade C shall constitute a contravention of these Regulations.

(3) Milk and milk products falling within Grade C shall be deemed to be unfit for human consumption and shall be liable to be seized and destroyed in accordance with the provisions of regulations 17 and 18 above.

23. - (1) Any laboratory examination shall include microbiological, physio-chemical, biological or any other tests in accordance with principles and methods which are internationally scientifically acceptable.

Laboratory examinations.

(2) The examination of samples in a laboratory shall be carried out by the application of good laboratory practice and in a manner which ensures that the state or composition of the sample under examination is not substantially affected.

24. - (1) Upon its delivery to a dairy or milk collection centre, milk shall be cooled and stored at a temperature of 6°C or lower, unless it is to be subjected to heat treatment or is used for the production of milk products within two hours of its arrival:

Storage and transportation of milk and milk products.

Provided that if there is any risk that any waiting time may cause a deterioration in the microbiological state of the milk resulting in its exceeding the limits specified in Schedule IX, then the milk shall be cooled as provided above or shall be subjected to immediate processing.

(2) Pasteurised milk and finished milk products shall be stored or carried to places of retail sale at a temperature not exceeding 6°C in respect of pasteurised milk or 8°C in respect of other milk products.

(3) Storage of milk products shall be carried out in refrigerators which are part of a licensed dairy or in commercial cold or deep freeze stores and transportation shall be by licensed vehicles.

(4) The quality or hygiene standard of milk products during storage or transportation shall not be adversely affected and no other products or materials which may contaminate or pollute the milk products or their packaging shall be stored in the same place or carried in the same vehicle.

System for  
evaluating risks  
and self-  
monitoring.

25. - (1) Whenever it is considered necessary or advisable, according to the level of production or the kind of product under production, the Chief Officer may by notice published in the Gazette require the manager of any licensed premises or vehicles to implement, as from a date to be specified in such notice, a system for evaluating risks and self-monitoring, as described in paragraph (2) below:

Provided that the above provision shall not preclude the manager of any licensed premises or vehicles from voluntarily implementing such a system prior to the publication of such notice.

(2) A system such as is described in paragraph (1) above shall be in accordance with the following basic principles of operation -

- (a) a determination of the critical points of the premises concerned in relation to the production, handling and processing methods in use;
- (b) supervision and control of the critical points so determined by appropriate methods;
- (c) the carrying out of planned sample-taking for analysis in a suitable laboratory for the purpose of checking the methods of cleansing and disinfecting and for ascertaining whether the specifications laid down by these Regulations are being observed;
- (d) the maintenance of written or recorded information and indications arising out of the above which shall be accessible and available at any time to authorised veterinary officers; these records shall be kept for two years, except in the case of information and indications concerning milk products which are incapable of being kept at normal temperature, in respect of which the period of custody may be reduced to two months after the final date of consumption of such products;
- (e) immediate briefing of the Chief Officer in every case where there is a serious danger to human health discovered either through the results of laboratory tests carried out, or from any source of information which is in the manager's possession;
- (f) in the case of immediate danger to human health, the withdrawal from the market of all products which have been obtained under technologically similar conditions which are likely to pose the same risk; the products so withdrawn from the market shall remain under the supervision and responsibility of the Chief Officer until he decides what is to be done with the products withdrawn;
- (g) the implementation or planning of a training programme for the personnel employed on the premises so that they may comply with the requirements for hygienic production

which correspond to the production structure, unless such personnel possess adequate knowledge acquired by education in special schools and are in possession of the relevant diplomas.

(3) Managers of licensed premises or vehicles who are proved to implement and maintain, either compulsorily or voluntarily, a system of evaluating risk and self-monitoring as described in paragraph (2) above, shall not be prosecuted for contravention of any hygiene requirements of these Regulations and if prosecuted shall be acquitted as long as it can be proved that –

- (a) the contravention concerned has been self-ascertained within the framework of the risks evaluation and self-monitoring system and has been forthwith reported to the Chief Officer; and
- (b) the manager has co-operated effectively with the appropriate authorised veterinary officers in removing such contravention.

26. - (1) A mark is hereby established which shall be known as the “National Control Mark” in the form outlined in Schedule X the right of use of which shall be granted by the Chief Officer in accordance with the provisions of paragraph (2) below.

National Control  
Mark.  
Schedule X.

(2) The right to use the National Control Mark shall be granted in writing to the manager of licensed premises if he applies and maintains to the satisfaction of the Chief Officer a system of evaluating risks and self-monitoring as described in regulation 25(2).

(3) The right thus granted shall entitle the manager to use the National Control Mark in relation to products produced at the premises by labelling or printing or in any other way applying the mark either on the package or on the products themselves.

(4) If it is established that such manager has ceased to fulfil any of the requirements in accordance with which the right to use the National Control Mark was granted, the Chief Officer may withdraw the grant of such right and such decision shall be notified to the manager concerned.

(5) Any person who, without having been duly granted the right to use the National Control Mark or who has had that right withdrawn by the Chief Officer, uses, labels, prints or in any other way applies on any milk or milk products or their packaging –

- (a) the National Control Mark; or
- (b) any other mark or sign which bears a resemblance to the National Control Mark in a misleading manner or which is likely to lead objectively any potential buyer to the impression that such person is entitled to use the National Control Mark, shall be deemed to contravene these Regulations:

Provided that the mere use or inscription or printing of the number of the licence of the premises or the display of the official standard mark of the Standards and Quality Control Organisation for the product concerned shall not be considered as use of the National Control Mark.

Licence fees.

27. For the issue, renewal or restoration of a licence of any premises or vehicles the following fees shall be payable -

	Issue	Renewal or restoration
	C£	C£
Sheepfolds	10	5
Cowsheds	20	10
Dairies or Milk Collection Centres	50	25
Vehicles	20	10.

Revocations and savings.

Subsidiary legislation of Cyprus Vol. 1 and Colonial Gazette Supplement No. 3 dated 7.6.1955.

28. - (1) Subject to paragraph (2) below, the Dairies and Cowsheds Regulations 1938 to 1955 and the Milk (Special Designations) Regulations 1955 are hereby revoked.

(2) A licence issued, renewed or restored under the Regulations mentioned in paragraph (1) above and which is valid on the date of the coming into force of these Regulations shall be deemed to be issued, renewed or restored under these Regulations provided an application for an appropriate licence under these Regulations is made within 21 days of that date, and shall continue to be so deemed until the application for the appropriate licence has been granted or refused.

**SCHEDULE I**

(Regulation 10(2))

**Form of Licence**

Registration No .....

**The Food (Sale and Control ) Ordinance 2000****The Milk Hygiene Regulations 2001****LICENCE**

This licence is granted to its holder .....

of .....

Identity Card No.\*/Company registration number\* .....

and entitles him/her to maintain\*\* .....

for the purpose of producing\*/storing\*/transporting\*/processing\*  
milk\*/milk products\*

Description of licensed premises\*/vehicle\*

(a) Buildings which are located at address .....

.....

or Plot .....

Sheet/Plan.....

(b) \*Motor Vehicle Registration No .....

Date: .....

Valid until: .....

Signature: .....

Chief Officer

\* Strike out if inapplicable.

\*\* Enter as appropriate: Cowshed, Sheepfold, Milk Collection Centre,  
Dairy, Vehicle.

**SCHEDULE II**

(Regulation 12(4))

**Form of Sample-taking of Milk or Milk Products***(a) Front page:***The Food (Sale and Control ) Ordinance 2000****The Milk Hygiene Regulations 2001****Sample-taking of Milk or Milk Products\*****PART I**

Date ..... Time .....

Name of sample taker .....

Name of proprietor of products .....

Address .....

Name of manufacturer .....

Address .....

Kind .....

Markings .....

Number of samples .....

Total quantity (in weight or volume) .....

Examination required .....

**PART II**

History: .....

**PART III**

I took the samples described above today .....

at ..... hours in the condition described below: .....

.....

Name: .....

Signature: .....

**NB:** The result of the laboratory examinations shall be notified by telephone to .....

Tel. No. .... and in writing to .....

Address: .....

---

\* The form shall be completed in quadruplicate. The original and first copy shall be sent to the laboratory, the second copy shall be given to the proprietor and the third copy shall remain on the counterfoil. Following examination, the completed original with the results shall be sent to the recipient of the results notified in writing as mentioned above.

(b) Back page:

PART IV

Laboratory Report:

Name: .....

Signature: .....

Date: .....

**SCHEDULE III**

(Regulation 14(2))

**Form of Detention of Milk or Milk Products**

Serial No: .....

**The Food (Sale and Control) Ordinance 2000****The Milk Hygiene Regulations 2001****NOTIFICATION OF DETENTION OF MILK OR MILK PRODUCTS**

Date: .....

To .....

You are hereby informed that a detention of your products described below has been imposed until the completion of an investigation by an authorised veterinary officer as to their fitness or otherwise for human consumption.

During the time when the detention is in force you are required not to sell or otherwise dispose of any of the detained products, and to maintain them at your expense under suitable conditions for their maintenance until a decision is made.

Products: ..... Number of boxes/vessels: .....

Quantity or weight: ..... Markings: .....

Packaging: ..... Storage Place: .....

Signature: .....

Name: .....

Title: .....

Received by .....

Signature .....

Date ..... time .....

---

This notification is to be completed in triplicate. The original shall be handed to the proprietor of the products or to his representative. The first copy shall be submitted to the Chief Officer and the second copy shall remain on the counterfoil.



**SCHEDULE IV**

(Regulation 14(5))

**Form requiring a Medical Examination**

Serial Number: .....

**The Food (Sale and Control) Ordinance 2000****The Milk Hygiene Regulations 2001****Requirement for a Medical Examination**

To .....

.....

.....

.....

You are hereby informed that following an enquiry it has been established that there are reasonable suspicions and information –

- (a) that a person is, or persons are, suffering from a contagious disease or food poisoning caused by the consumption of milk or a milk product which has been produced in your premises;
- (b) that you are keeping in your premises milk or a milk product which, if consumed, is likely to cause a contagious disease or food poisoning;
- (c) that a person who is, or persons who are working at your premises is or are suffering from a contagious disease or has or have recently come into contact with a person who suffers from an infectious disease and there is a likelihood of the contagious disease being spread.

In accordance with the powers conferred upon me by the above Regulations I hereby inform you that an immediate medical examination is required of the following persons working at your premises:

- 1.....
- 2.....
- 3.....
- 4.....

Date: ..... Signature: .....

Name: .....  
Chief Officer.

**SCHEDULE V**

(Regulation 14(6))

**Form of Temporary Prohibition of Employment  
of a Person in Premises**

Serial No: .....

**The Food (Sale and Control) Ordinance 2000****The Milk Hygiene Regulations 2001****TEMPORARY PROHIBITION OF EMPLOYMENT**

To (Manager)

.....

..... and

To (Person concerned)

.....

.....

You are hereby informed that, following medical examinations carried out, it has been established that the person mentioned above who works at the premises...../ with the vehicle ..... is suffering from a contagious disease which is likely to be transmitted to others through the products produced at the premises/transported by the vehicle.

You are therefore informed that I hereby revoke the validity of the health certificate of the above-named person for a period of ..... days and I impose a ban on his working at the premises/ with the vehicle in question during the said period.

Date: ..... Signature: .....

Name: .....

Chief Officer.

**SCHEDULE VI**

(Regulation 15(1) and (2))

**Form Requiring Stoppage of Operations at any Premises  
or of any Vehicle**

**The Food (Sale and Control) Ordinance 2000**

**The Milk Hygiene Regulations 2001**

**NOTICE IMPOSING STOPPAGE OF OPERATION OF PREMISES  
OR VEHICLE**

To: .....

.....

.....

You are hereby informed that in pursuance of the powers conferred upon me by the above Regulations I have ascertained that –

*[An authorised veterinary officer shall state one of the grounds mentioned in regulation 15(1). The Chief Officer or his representative shall state one of the grounds mentioned in regulation 13(2)].*

By this notice a stoppage of the operation of your premises/ vehicle has been imposed for a period of ..... days (1 to 4) as from today ..... During this period you must rectify the above-mentioned shortcomings or contraventions, otherwise I am empowered to impose a further stoppage of the operations of your premises/vehicle.

Signature: ..... ..

Name: ..... ..

Chief Officer  
or his representative

Authorised veterinary  
officer

Copy to: Chief Officer (if the notice is not given by the Chief Officer)

**SCHEDULE VII**

(Regulations 15(1), 17(1) and 22(1))

**The Food (Sale and Control) Ordinance 2000****The Milk Hygiene Regulations 2001****MILK AND MILK PRODUCTS OF "GRADE C"**

Milk or milk products which have any of the characteristics described below are considered as "Grade C" and are accordingly unfit for human consumption.

**A. Milk products:**

A milk product –

1. which contains microbes and viruses which are pathogenic to human beings, in particular a milk product contaminated by any of the following pathogenic, potential pathogenics or indices –
 

(a) staphylococcus aureus	n=5, c=3, m= 5.000, M= 10.000
(b) sulphide reducing closteridia	n=5, c=3, m= 1.000, M= 5.000
(c) bacillus cereus	n=5, c=3, m=10.000, M= 50.000
(d) coliforms	n=5, c=3, m=10.000, M=100.000
(e) E. Coli	n=5, c=3, m= 5.000, M= 50.000
(f) yeasts	n=5, c=3, m=50.000, M=500.000;
2. which contains toxins of micro-organisms which are dangerous to consumers' health;
3. which has suffered from undesirable superficial mould which it is not possible to remove without affecting the appearance or character of the product or which has seriously affected the substance of the product;
4. which has been attacked by insects or pronymphs of insects;
5. which, or the packaging of which, has been affected by insects or any foreign solid, liquid or gas substance or which has been eaten by rodents, cats or other infecting organisms;
6. which has an unpleasant smell or odour that is uncharacteristic of the product, with the exception of special types of cheeses which have a characteristic smell of butter acid;
7. which contains residues of or additional substances or mycotoxins in contravention of the relevant provisions of the regulations in force under section 25 of the Ordinance which relate to or prohibit, as the case may be, the existence of residues, additional substances or mycotoxins in food;
8. which contains residues of any antibiotic or antibiotic substances or veterinary drugs or other substances which are dangerous to human health when present beyond the maximum acceptable limits as specified by or pursuant to

European Council Regulation (EEC) No. 2377/90 or any instrument of the European Union replacing that Regulation; or

O.J. L 224,  
18.8.1990, p.1.

9. which contains radioactive residues which generate radioactivity beyond the following levels:

Iodine 131

Total Cesium 137 & 134

---

125 Bq/Kg

---

370 Bq/Kg

**B. Milk and non-fermenting milk products:**

Milk and non-fermenting milk products which –

1. consist of or come from the milk of sick animals;
2. show clear curdling;
3. show positive reaction to a curdling test by boiling;
4. show clear curdling on an ethyl alcohol test;
5. contain residues of substances or additional substances or mycotoxins in contravention of the relevant provisions of any regulations made under section 25 of the Ordinance which relate to or prohibit, as the case may be, the existence of residues, additional substances or mycotoxins in food;
6. themselves or whose packaging have been polluted by dead or live insects, hairs, dung or any other solid, liquid or gaseous substance; or
7. that contain radioactive residues which generate radioactivity in excess of the following levels:

Iodine 131

Total Cesium 137 & 134

---

125 Bq/Kg

---

370 Bq/Kg

**SCHEDULE VIII**

(Regulation 17(2))

**Form of Notice of Seizure of Milk and Milk Products**

Serial No: .....

Date: .....

**The Food (Sale and Control) Ordinance 2000****The Milk Hygiene Regulations 2001****NOTICE OF SEIZURE OF MILK/MILK PRODUCTS**

To .....

I ..... being an authorised veterinary officer do this day ..... seize the products described below, which I consider to be unfit for human consumption under the above Regulations.

Characteristics of unfitness observed.....

.....

.....

Description: Product ..... No. of boxes .....

Quantity ..... Markings .....

Packing ..... Storing place .....

You are entitled to submit an objection against my decision within 24 hours of the time that this notice is served upon you or, if the expiration of that period falls on a non-working day or public holiday, by the end of the next working day.

Received by:

Name .....

Signature .....

Date ..... time .....

I wish\*/do not wish\* to submit an objection against the decision of the authorised veterinary officer.

Name .....

Signature .....

Date ..... time .....

\* Strike out what is not applicable.

---

This notice is to be completed in triplicate. The original is to be handed to the proprietor of the seized goods or to his agent. The first copy is to be sent to the Chief Officer and the second copy is to remain on the counterfoil.

**SCHEDULE IX**

(Regulations 21(1)(a), 22(1)(a)(ii) and 24(1))

**The Food (Sale and Control) Ordinance 2000****The Milk Hygiene Regulations 2001****Hygiene Standards for Milk and Milk Products****A. Milk:**

1. Cows' milk on its delivery from a cowshed shall satisfy the Cyprus Standard for Milk CYS 92:1989.

Moreover,

	1 <sup>st</sup> phase	2 <sup>nd</sup> phase
Body cells/ml	<1.000.000	<700.000.

2. Ewes' or goats' milk shall on delivery from a sheepfold satisfy the criteria below:

	1 <sup>st</sup> phase	2 <sup>nd</sup> phase
Total number of mesophile microbes/ml	$\leq 3.000.000$	$\leq 1.000.000$ :

Provided that, for the purpose of criminal proceedings against any person, the total number of mesophiles microbes/ml shall be calculated as the geometrical average established over a period of two months by at least two sample-takings in each of those months and the number of body cells/ml shall be calculated as the geometrical average established over a period of three months with at least one sample-taking in each of those months.

**B. Pasteurised milk, pasteurised aromatic milk and pasteurised milk cream:**

1. The above products shall be produced by heat treatment of milk by the use of a combined high temperature of at least 71.7°C over a short time of 15 seconds or other equivalent combination of higher temperature over a shorter period.

2. During random sample-taking of pasteurised milk and pasteurised aromatic milk before their exit from the dairy, the Cyprus Standards CYS 93:1989 and CYS 110:1989 shall be satisfied. The same microbiological criteria envisaged for pasteurised milk in Cyprus Standard 93:1989 shall also apply for pasteurised milk cream.

**C. Long duration milk and aromatic long duration milk (U.H.T):**

1. Such milk products shall be produced by means of heat treatment of fresh milk or pasteurised milk under a constant flow of heat in specially manufactured machinery so as to achieve a rise in the temperature of milk to 135°C over a period of time of not less than one second and shall be packed under sterile conditions in opaque containers. Its natural chemical and organoleptic deteriorations shall be minimal.

2. It must be possible to keep such milk products without any noticeable deterioration in their condition over a period of fifteen days at 30°C.

3. If the heating of milk is conducted by direct effusion of ultraheated steam into the milk, then the steam shall be generated from drinking water which shall not carry foreign substances into the milk nor alter the original content of water in the milk.

4. *Microbiological standards:*

After incubation of the untouched receptacle at 30°C for a period of 15 days, milk and aromatic long duration milk shall satisfy the standards below -

Total microbic flora (incubation at 30°C) <10 in 0.1 ml

organoleptic control: normal.

If needed, the incubation of the untouched receptacle can be conducted at 55°C for 7 days.

D. Other milk products:

Microbiological standards which shall be satisfied:

Micro-organism type	Products	Standards
(a) Pathogenic micro-organisms:		
- Salmonella sp. - Listeria monocytogenes and other pathogens	All	absent at 25g n=5 c=0 m=0 M=0
(b) Microbes which are indicators of absence of hygiene:		
- Staphylococcus aureus	Soft cheeses e.g. fetta, anari packed.	n=5 c=2 m=100 M=1.000
	Fresh cheeses, e.g. fresh anari, cottage cheese.	n=5 c=2 m=10 M=100
	Other cheeses e.g. halloumi, edam, grated cheese, "flauna" cheese, "kefalotyri" etc.	n=5 c=2 m=100 M=1.000
	Dried milk	n=5 c=2 m=10 M=100
- Sulphide reducing closteridia	All	n=5 c=2 m=10 M=100
- Bacillus cereus	All	n=5 c=2 m=500 M=5.000
(c) Indicator organisms:		
- Escherichia coli	All cheeses	n=5 c=2 m=100 M=1.000
(d) Indicator organisms:		
- E. coli	All cheeses	n=5 c=2 m=1.000 M=10.000
(e) Yeasts and fungi		
	Butter	n=5 c=2 m=100 M=500
	Yoghurt	n=5 c=2 m=500 M=1.000
	Airani	n=5 c=2 m=1.000 M=3.000
	Cheeses (other than those which mature through yeasts and fungi).	n=5 c=2 m=1.000 M=10.000



Where:

$n$  = number of units which compose the sample.

$c$  = number of units in which the microbic load is allowed to fluctuate between  $m$  and  $M$ .

$m$  = critical rate of microbic load.

$M$  = maximum rate of microbic load.

The result is regarded as unsatisfactory, if even in one unit of the sample the microbic load exceeds  $M$  or if  $c < 2$  in the case of  $b$ ,  $c$ ,  $d$  and  $e$ .

**E. All milk products:**

All milk products shall comply with, or as the case may require, not be in contravention of, the relevant provisions mentioned in paragraphs A.7 and A.8 of Schedule VII.

**SCHEDULE X**

(Regulation 26(1))

**The Food (Sale and Control) Ordinance 2000****The Milk Hygiene Regulations 2001****NATIONAL CONTROL MARK**

The National Control Mark consists of a double oval shape within which the following appears:-

- (a) on the upper part the word "CYPRUS";
- (b) in the middle the number of the licence of the premises concerned; and
- (c) in the lower part the initials N.C.M. (E.Σ.E.).



---

Dated this 3rd day of October 2001.

By the Administrator's Command,

D.J. BONNER,

Chief Officer,

Sovereign Base Areas.

(205/2/2)

---

**No. 58****THE PUBLIC SWIMMING POOLS ORDINANCE**  
(Ordinance 14 of 2000)**REGULATIONS MADE UNDER SECTIONS 3(2), 4(2), 4(3), 4(4), 5(2)**  
**AND 11****PART I - PRELIMINARY PROVISIONS**

1. Short title.
2. Interpretation.

**PART II - CONSTRUCTION OF SWIMMING POOLS****Construction materials**

3. Design and construction.
4. Construction materials.
5. Mechanical equipment.

**General layout of areas**

6. Layout of a swimming pool.
7. Separate changing rooms and hygiene facilities for each sex.
8. Accessibility of equipment for inspection and maintenance.
9. Measures for protection of machinery.

**Plans for pools**

10. Shape of pools.
11. Water depth marks.
12. Dimensions of pools constructed at ground level.
13. Gradient of pool bottom.
14. Construction details.

**Installations for water inlet/outlet**

15. Inlet and outlet systems.
16. Location of inlets and outlets.
17. Measures to prevent water stagnation.
18. Discharge outlet.
19. Drainage system.
20. Overflow gutters and skimmers.

**Steps, passages and galleries**

21. Steps and ladders
22. Walk-ways.
23. Fencing of walk-ways.
24. Spectators' galleries.

### **Auxiliary spaces and installations**

- 25. Floors and walls.
- 26. Hygiene facilities.
- 27. Foot-baths.
- 28. Water fountains.

### **Electrical installations, lighting, ventilation and heating of places and water**

- 29. Electrical installations.
- 30. Lighting.
- 31. Ventilation.
- 32. Heating.
- 33. Humidity.

### **Diving installations**

- 34. Diving installations.

## **PART III – WATER FOR SWIMMING POOLS AND INSTALLATIONS**

### **Supply and quality of water for pools and installations**

- 35. Suitability of water.
- 36. Water replacement.
- 37. Chemical and natural properties of pool water.
- 38. Microbiological qualities of pool water.
- 39. Testing of pool water.

### **Recirculation, filtering, disinfection systems**

- 40. Recirculation system.
- 41. Testing of recirculation system.
- 42. Thermometers.
- 43. Filtration systems.
- 44. Disinfection.

## **PART IV – OPERATION AND MAINTENANCE OF SWIMMING POOLS**

- 45. Operator.
- 46. Cleanliness of swimming pools.
- 47. Pool personnel.
- 48. Responsibilities of bathers.
- 49. Safety measures.
- 50. Limitations on the number of bathers.

## **PART V – SPECIAL PROVISIONS**

- 51. Competition swimming pools.

**PART VI - GENERAL PROVISIONS**

52. Application of other Ordinances to remain unaffected.

**PART VII - OPERATING LICENCE**

53. Issue of operating licence.

54. Renewal of an operating licence.

SCHEDULE 1

SCHEDULE 2

**No. 51**

**THE PUBLIC SWIMMING POOLS ORDINANCE**  
(Ordinance 14 of 2000)

**REGULATIONS MADE UNDER SECTIONS 3(2), 4(2), 4(3), 4(4), 5(2)**  
**AND 11**

In exercise of the powers vested in him by sections 3(2), 4(2), 4(3), 4(4), 5(2) and 11 of the Public Swimming Pools Ordinance 2000 the Administrator hereby makes the following Regulations:-

**PART I - PRELIMINARY PROVISIONS**

Short title.

1. These Regulations may be cited as the Public Swimming Pools Regulations 2001.

Interpretation.

2. - (1) In these Regulations, unless the context otherwise requires -

“competition swimming pool” means a pool used exclusively or mainly for the conduct of competitions or the training or instruction of competitive swimmers;

“hygiene facilities” means showers, lavatories, urinals and wash basins;

“indoor swimming pool” means a pool situated in enclosed roofed premises;

Ordinance  
14/2000.

“the Ordinance” means the Public Swimming Pools Ordinance 2000;

“sanitary rules of these Regulations” means the provisions of these Regulations which provide for matters of hygiene;

“swimming pool” or “pool” means a public swimming pool as defined in section 2 of the Ordinance and -

(a) “small pool” means a pool the surface area of which does not exceed 350 square metres,

(b) “medium-size pool” means a pool the surface area of which exceeds 350 square metres but does not exceed 1.240 square metres, and

(c) “large pool” means a pool the surface area of which exceeds 1.240 square metres.

(2) Any reference in these Regulations to a numbered regulation or to a numbered Schedule shall, unless a contrary intention appears, be construed as a reference to the regulation of, or as the case may require, the Schedule to, these Regulations which is so numbered.

**PART II - CONSTRUCTION OF SWIMMING POOLS**

**Construction materials**

Design and  
construction.

3. Pools shall be designed and constructed to withstand all pressures to which, whether they are full or empty, they are expected to be subject.

Construction  
materials.

4. The surfaces of swimming pools shall be constructed of durable, smooth, non-porous, water-proof materials.

5. The quality of the mechanical equipment installed in any swimming pool shall be of a quality such as to withstand the expected operational pressures and be impervious to chemicals used in the treatment of swimming pool water. Mechanical installations shall be in conformity with -

Mechanical equipment.

- (a) all regulations and safety rules in force in the Areas;
- (b) all relevant international regulations which are not included in the regulations referred to in paragraph (a) above;
- (c) manufacturer's instructions ;
- (d) the International Swimming Federation Regulations for Olympic Standard pools.

### Swimming pool locations and their general layout

6. The design and layout of a swimming pool area shall be such as to oblige bathers to pass first through changing rooms, hygiene facilities and foot baths before entering the swimming area. Provision shall be made for the convenient and safe use of the pool by disabled persons.

Layout of a swimming pool.

7. Pools which are used by both sexes at the same time shall be provided with separate changing rooms and hygiene facilities for persons of each sex.

Separate changing rooms and hygiene facilities for each sex.

8. - (1) Pools equipped with recirculating and filtering processes shall be designed in such a way as to offer adequate space and convenient access to the housing, and for the inspection and repair of the filters, and for the carrying out of other maintenance works, such as replacement of the filter sand, the piping, pumps, valves and such of the other accessories as may require attention from time to time.

Accessibility of equipment for inspection and maintenance.

(2) All distribution networks for hydraulic and other systems shall be fitted in accessible housing or channels to permit their proper inspection.

9. All machinery and accessories used in the operation of swimming pools shall be protected against the risk of freezing or flooding and provision shall be made for the draining and emptying of piping.

Measures for protection of machinery.

### Plans for pools

10. - (1) The shape of any pool shall be such as -

Shape of pools.

- (a) to ensure secure complete circulation and replacement of the swimming pool water, and to prevent the formation of pockets of stagnant or otherwise insufficiently replaced water; and
  - (b) to comply with all applicable safety requirements and allow the easy supervision of bathers.
- (2) Wherever possible a pool should be rectangular in shape with the shallow end closer to the entrance to the pool area.

11. - (1) Any section of a pool less than 0,90 m. in depth shall be indicated by a visible mark on the bottom of the pool or indicated by flags on floats at distances not greater than 10,0 m. apart.

Water depth marks.

(2) The depth of the water in a pool shall be clearly marked on each side of the pool at its deepest part, at the place where it is 1 m. deep and at each of its ends.

Dimensions of  
pools constructed  
at ground level.

12. Wherever possible rectangular pools designed to be constructed at ground level should be of a length of at least 20 m. and of a width of at least 10 m. or preferably of a length of 25 m. and a width of 12.5 m. Pools of such design for children should be of a length of at least 12 m. and of a width of at least 6 m.

Gradient of pool  
bottom.

13. The gradient of the bottom of a pool at any point less than 1,50 m. in depth shall not be greater than 1 in 12,50 (8%). Wherever possible in greater depths the gradient should not exceed 1 in 3.

Construction  
details.

14. - (1) Pools shall be designed so as to be easy to clean and shall be constructed of materials which will permit this.

(2) All the sides of a swimming pool shall be vertical.

(3) The bottom and the sides of a pool and the walk-ways around it shall be tiled or otherwise covered with a smooth material of a light colour and without open joints or cracks. Where it is technically possible, corners of swimming pools shall be rounded.

**The bottom of a pool shall not be founded on sand or soil.**

(4) The bottom and sides of a pool and all the walk-ways around it shall be constructed of a non-slip material.

### **Installations for water inlets and outlets**

Inlet and outlet  
systems.

15. Water shall be supplied to a swimming pool by means of a manifold inlet system and shall be circulated by means of a manifold outlet system in combination with overflow drains. For pools with a surface area of less than 75 square metres a single inlet and outlet system may be installed. The openings for the inlet system shall constitute an integral part of the complete water circulation system.

Location of inlets  
and outlets.

16. - (1) Wherever possible water inlets shall be fitted at the shallow end of a pool at intervals of not more than 4,50 m. apart and water outlets shall be fitted at the deep end at intervals of not more than 6,0 m apart. The distances from the sides of a pool of inlets and outlets shall be respectively half the above intervals. To protect bathers, such inlets and outlets shall not protrude from the sides of the pool.

(2) Wherever possible in pools with a surface area greater than 150 square metres, the water inlets shall be fitted on the side walls at intervals of 4,50m.

(3) In large pools with water outlets in their centre, inlets shall be fitted at intervals of 4,50 m. around the entire perimeter of the pool.

(4) Water inlets and outlets shall be placed in such manner as to secure a uniform circulation of water, and uniform maintenance of residue of chlorine in any part of the pool so as to avoid the development of pockets of stagnant or insufficiently chlorinated water. In pools of irregular shape the arrangement of the water inlets and outlets shall, where possible, be such as to produce a complete replacement of water.

(5) Water inlets shall be fitted at a depth of approximately 0,30 m., to avoid effusion of the diluted chlorine and shall be provided



with adjustable taps or valves to regulate the supply from each in order to secure a uniform flow in the pool and to facilitate their replacement.

(6) Water outlets shall be provided with adjustable taps or valves wherever possible.

(7) In the case of heated pools the water inlets shall be fitted at a depth of more than 0.30 m.

(8) Where the water is provided from a water supply system, a shut-off valve shall be fitted so as to prevent a return flow of pool water into the water supply. Wherever possible a header tank should be installed.

17. - (1) In order to prevent any source of infection which may be created by the formation of a stagnant film on the surface of a pool, the outflow of water shall wherever possible be effected by means of an overflow, from positions opposite the inflow. The remaining water shall be removed by means of submerged outlets fitted on the bottom of the pool in order to avoid the creation of vertical areas of stagnant water and to remove any possible residues.

Measures to prevent water stagnation.

(2) The construction of a pool which is filled to the level of the surrounding areas so that the excess water overflows along the length of the perimeter and is collected in an adjacent gutter covered with a non-corrosive dense grill is permitted.

18. All pools shall be fitted at their deepest end with a discharge outlet of such drainage capacity as to enable the complete discharge of the water in a period of 4 hours. The opening of such outlet shall be covered with a suitable grill the apertures of which shall have an aggregate surface area of a figure of at least four times the figure of the length of the diameter or of the cross section of the discharge pipe (measured in the same units). The discharge grill shall be secured with bolts or other mechanical means, so that its removal can be effected only by means of a cross-head screwdriver or other special tool. The maximum speed of the water flowing through the grill shall not exceed 0.5 m./second. The piping for the draining shall be such as to allow, with the necessary valves, the system of filters to be shut-off.

Discharge outlet.

19. Pools which operate by recirculating water, shall be equipped with a suitable drainage system for any water which may leak from the piping and pumps or of other operating equipment. The direct connection in any manner of such system to the sewers is prohibited. All drainage pipes shall be shut off with a suitable arrangement to avoid the risk of water returning from the sewer and entering the pool. In case the sewers are situated at a higher level, pumps shall be fitted to assist in the upward drainage of such water.

Drainage system.

20. - (1) A swimming pool with a surface area exceeding 200 square metres shall be fitted on all sides of its perimeter, other than on any side having steps, with an overflow gutter which shall form part of the main circulation system, and be of a shape and size which ensures that -

Overflow gutters and skimmers.

(a) any waste overflowing into the gutters cannot return to the pool, as a result of a sudden flow of water in the gutter;

(b) the top of the gutter can be used as a hand grip by bathers;

- (c) the depth of the gutter is sufficient to preclude the tips of bathers' fingers reaching its bottom;
- (d) its width is sufficient to facilitate its easy cleaning;
- (e) there is no risk of bathers having their feet or hands trapped; and
- (f) the drainage capacity of the gutter is equal to at least 50% of the supply of recirculating water.

(2) Pools with a surface area not exceeding 200 square metres may instead be fitted with skimmers for the removal of surface water. At least one skimmer shall be fitted for every 50 square metres of surface or part thereof, or in accordance with the manufacturer's instructions.

(3) Overflow gutters shall drain into points which shall not be further apart than 4,50 m. and which shall be connected either to the system of water recirculation of the pool or to a sewage system, by means of pipes of at least 60 millimetres in diameter.

### **Steps, walk-ways and spectator galleries**

Steps and ladders.

21. - (1) The steps and ladders affording bathers access to and from the pool shall be constructed in such a way as to keep the risk of accidents to the minimum. Standard ladders with steps or vertical ladders shall be placed on one or all sides of the shallow and deep ends of the pool.

(2) The surface of the steps and of the standard and vertical ladders shall be constructed of non-corrosive, non-slip material. It is prohibited to have holes on the walls of pools to be used as steps.

(3) Both the standard and vertical ladders shall be fitted with handrails on both sides up to the walk-way around the pool. The standard ladders shall not protrude into a pool but shall be constructed in recesses in the sides and the walk-ways of the pool.

Walk-ways.

22. - (1) Walk-ways of at least 1,50 m. in width and wherever possible 2,40 to 3 m. in width shall encircle a pool. Walk-ways shall slope at a gradient of approximately 2% towards drainage points which shall be provided in the proportion of one to every 10 square metres of surface and shall discharge into the network of drains.

(2) The surfaces of walk-ways shall be smooth, capable of being easily washed, shall not be slippery and the kerb, especially on the side of the pool, shall be 0,30 m. in width. The joint of the kerb to the vertical walls of the pool shall be rounded.

(3) In the case of indoor pools that do not have wide walk-ways, wherever possible safety handrails shall be placed in the surrounding walls.

Fencing of walk-ways.

23. Where it is structurally and aesthetically required the outer side of walk-ways shall be surrounded by suitable fencing adjacent or near to the walk-ways in order to avoid polluting the pool, and it is prohibited to have bathing areas with sand or soil within such fencing.

Spectators' galleries.

24. - (1) Where a spectators' gallery is provided, it shall be located separately from the swimming area.

(2) Spectators' galleries shall not be built so as to extend over the surface of a pool.

The floors and walls of such galleries shall be without holes or cracks, so as to prevent any dirt escaping into the swimming area or walk-ways. The floor of such a gallery shall slope towards a drainage pipe so as to prevent the escape of any liquid from the gallery towards the parts of the pool used by bathers.

### **Auxiliary places and installations**

25. - (1) The floors of all changing rooms, locker or cloak rooms shall be made of waterproof material, with a smooth surface and without cracks or open joints and shall slope at a gradient of approximately 2% towards a suitable drainage pipe or drain, in order to facilitate their cleansing.

Floors and walls.

(2) All joints between floors and walls or partitions shall be rounded.

(3) All surfaces on which bathers are likely to walk with bare feet shall be finished with non-slip material.

(4) The walls and partitions of changing rooms, lockers or cloak rooms shall be of waterproof material, with a smooth surface and without gaps or open joints.

(5) Suitable water points shall be provided for connection to hoses for the purpose of frequent and easy cleaning of the installations and the pool area.

(6) All the locker rooms, furniture and other accessories shall be simple in design without sharp edges, constructed of washable material and placed in such a way as to be easily accessible for the purpose of cleaning all sides of their perimeter, as well as underneath. Locker or cloak rooms shall be well ventilated and constructed without open joints.

26. - (1) All pools shall be provided with easily accessible hygiene facilities situated in accordance with regulations 6 and 7. Exceptionally, in relation to pools already operating at the time that these Regulations come into force, these requirements may be relaxed providing that the sanitary rules of these Regulations can be complied with effectively.

Hygiene facilities.

(2) Hygiene facilities for pools shall be provided in accordance with the following Table:

	<u>Male</u>	<u>Female</u>
Showers	1/50 persons	1/50 persons
Lavatories	1/75 persons	1/50 persons
Urinals	1/75 persons	_____
Wash basins	1/100 persons	1/100 persons:

Provided that, notwithstanding the foregoing Table the minimum number of showers shall be two:

Provided further that, with regard to swimming pools operated by educational or similar institutions, where much more use may be made of such facilities, the above Table may be altered proportionately as the competent authority deems appropriate.

(3) Showers of indoor swimming pools shall provide a mixture of hot and cold water.

(4) Soap in liquid or solid form shall be provided in all showers and at wash basins.

(5) Urinals shall be of such design as to prevent the feet of users being soiled.

(6) The drainage system of the hygiene facilities, shall be fully watertight and adequate to exclude any risk of pollution or contamination of the water of the pool by reason of leakage, obstructions or overflowing.

Foot-baths.

27. At the entrance to the swimming area of the pool, foot baths shall be installed for the disinfecting of bathers' feet with a water solution of 0,3-0,6% chlorine.

Water fountains.

28. There shall be available within the area of the pool at least one drinking water fountain.

Wherever possible a further water fountain should be available in the lobby of the installations of the pool, as well as in other frequented areas.

### **Electrical installations, lighting, ventilation and heating of places and water**

Electrical  
installations.

S.L. Vol. I p.102  
(Cyprus)(Regulations),  
P.I.s 19/65 and  
92/97

29. The electrical installations of any swimming pool and its immediate vicinity shall be in accordance with the provisions of the Electricity Regulations and the specifications in Standards BS 7671: 1992, Section 602, as well as Standard IEC 364 - 7 - 702 (1983) or any other Standard amending or substituted for the same.

Lighting.

30. - (1) Where the public has access to any swimming pool and its immediate vicinity at night, electric lighting with an intensity of not less than 150 Lux shall be provided around the entire pool area.

(2) Electric lighting shall be such that the lifeguards can observe all the sides of the pool, the platforms, diving boards and all other installations satisfactorily, without being dazzled.

(3) Indoor pools shall be built in such a way as to ensure natural light during the course of the day through windows placed on at least one side of the building housing the pool, or through skylights on the roof. The total surface area of such windows or skylights or combination of both shall not be less than  $\frac{1}{2}$  of the surface area of the pool, including the walk-ways surrounding it.

Ventilation.

31. - (1) Indoor pools and all buildings containing changing rooms, lockers and hygiene facilities shall be ventilated and where there is insufficient natural ventilation, artificial ventilation shall be provided.

(2) Any ventilation of indoor pools should not cause direct draughts to the bathers.

Heating.

32. - (1) Wherever possible in cases of indoor pools which are heated artificially, the atmospheric temperature in changing rooms, showers and lavatories should be maintained at between 21 and 24 degrees Celsius.

(2) The water temperature of pools shall be maintained between 24 and 25 degrees Celsius. Wherever possible the atmospheric temperature of the air in the surrounding areas of a pool should be 3 degrees Celsius higher than that of the prevailing water temperature, and in any case it should not be more than 5 degrees Celsius higher or 1 degree Celsius lower.

(3) Wherever possible heating elements should be covered to avoid accidental contact with them.

33. Wherever possible the humidity of the pool areas should be lower than 70%. Humidity.

### Diving installations

34. - (1) Diving boards and platforms shall be of sufficient strength and safe to use. The surface of the climbing steps, diving boards and platforms shall not create any risk of slipping. Diving installations.

(2) There shall be a clearance of at least 4.5 m. between a diving board and any roof area of a swimming pool.

(3) There shall be a clearance of at least 5 m. between the walkways of a swimming pool and any roof area of a swimming pool.

(4) The depth of the water of a pool which is not a competition swimming pool and the safety distances in the diving areas, shall be in accordance with the following Table:

Height of diving board (from the surface of the water)	Minimum depth of water under the end of the diving board and 3,00 m. further	Minimum safety distance	
		(a) Between diving board and the side walls of pool	(b) Between each diving board (axially)
up to 0,50 m.	3,60 m.-3,80 m.	2,50 m.-2,50 m.	
0,51 - 1,00 m.	3,60 m.-3,80 m.	3,00 m.-3,00 m.	
1,01 - 3,00 m.	3,60 m.-3,80 m.	3,70 m.-3,00 m.	

(5) Where the diving height is greater than 3,0 m. the Cyprus Athletic Organisation shall be consulted and the requirements of a competition swimming pool shall be complied with.

## PART III - WATER FOR SWIMMING POOLS AND INSTALLATIONS

### Supply and quality of water for pools and installations

35. - (1) Water used for swimming pools and for any of their installations, including drinking water fountains, wash basins, lavatories and showers shall be chemically and microbiologically suitable for the purpose. Suitability of water.

(2) Notwithstanding paragraph (1) above, the competent authority may in its discretion allow the use of brackish water in relation to the swimming and hygiene facilities.

36. - (1) The water of a swimming pool shall be replaced continuously during the period of the pool's operation, at a rate which shall secure a complete replacement of the water over a period not exceeding four hours. Water replacement.

(2) Such replacement shall be effected either by a continuous flow of water or by recirculation of the water of the pool, after it has been first filtered and disinfected in such a way as to attain the chemical and microbiological levels required under these Regulations.

(3) At least once every three months a pool shall be drained in order for the pool to be cleaned and the water to be replaced completely.

Chemical and  
natural properties  
of pool water.

37. The water of any swimming pool at the time of its operation shall have the following chemical and natural properties:

- (a) the pH value shall be maintained at between 7,20 and 8,20;
- (b) the alkalinity of the water shall not be lower than 80 mg/l or greater than 120 mg/l measured with orange-coloured methyl;
- (c) the water shall be maintained sufficiently clear in such a way that a reflecting black disc 0,15 m. in diameter on a white surface placed at the deepest point of the pool can be clearly visible from the walk-way of the pool and from a distance of at least ten metres from either side of its vertical line.

Microbiological  
qualities of pool  
water.

38. The microbiological quality of the water of a swimming pool at any time that the pool is in operation shall satisfy the following conditions –

- (a) the number of developing colonies of microbes (measured after 24 hours in 37 degrees Celsius) shall not exceed 100 per cubic centimetre (c.c.) of water;
- (b) the most probable number of E. Coli (most probable number) shall not exceed 5 per 100 c.c. of water;
- (c) no E.Coli shall be contained in 100 c.c. of water;
- (d) in a test for staphylococcus bacteria the number of micro-organisms of staphylococcus shall not exceed 10 per 100 c.c. of water.

Testing of pool  
water.

39. - (1) All natural, chemical and microbiological tests shall be carried out in accordance with the latest edition of the "Standard Methods for the Examination of Water and Wastewater" of the U.S.A. at the Republic's Government Laboratory or at hospital laboratories or other private laboratories specifically authorised for such purpose by the Chief Officer.

(2) The samples of water shall be collected in sterilised bottles, in which, there shall be added a quantity of sodium hyposulphite 0,02-0,05 gm., prior to sterilisation in order to neutralise any chlorine residue.

(3) The samples shall be collected by immersing an open bottle in the water and moving it steadily forward until it is filled. The bottle shall not be washed, so that the sodium hyposulphite is not removed.

(4) Samples shall be collected when the pool is in operation and preferably during periods at which there is the highest number of bathers. The hours of the day, the day of the week, the frequency of sampling and the positions at which such samples are taken shall be varied in order to have a representative view of the sanitary

condition of the water over a period of one month. These shall include positions near the outlets of the pool.

(5) Wherever possible at least one sample should be tested every week. Where there is cause to suspect that the water is contaminated the number of tests shall be increased as the competent authority may direct.

### **System of recirculation, filtering, disinfection**

40. - (1) A recirculation system shall achieve the required rate of replacement of the water in accordance with regulation 36, and shall include a pump, piping, filter, a system for regulating the flow of water, a system for disinfecting the water, and such other relevant equipment as may be required.

Recirculation  
system.

(2) Where more than one pool is served by a single recirculation system, such system shall be adequate for the simultaneous operation of all the pools it serves at the rate of water replacement required under these Regulations.

(3) The recirculation and filtering systems for the water shall be operated at all times when the pool is in use and for as long thereafter as it is necessary to secure water which is clear and microbiologically satisfactory.

(4) With regard to pools the capacity of which exceeds 1.250 cubic metres, the system of recirculation shall be kept in operation without interruption during the whole of any swimming session, but may be reduced to half the normal required rate during the hours of night when such pools are not used by bathers. Wherever possible this requirement should be complied with for pools whose capacity is less than 1.250 cubic metres but exceeds 750 cubic metres.

(5) All equipment used for a recirculation system shall take account of the quality and type of water used and shall be of such material as not to be affected or corroded by the water used.

(6) The installations which are to be included in a recirculation system shall satisfy the requirements described in paragraphs (7) to (11) below.

(7) The pump of a recirculation system -

- (a) shall be self-priming;
- (b) shall be an electrically-driven centrifugal pump wherever possible. Where pressure filters are used, the pump shall secure the required supply under the maximum hydraulic load which may develop in the filters;
- (c) shall, wherever possible, be backed up by a spare pump in order to deal with any interruption due to maintenance or breakdown. In the absence of such spare pump the operation of the pool shall cease forthwith in the event of a breakdown until full repairs are carried out and complete replacement of the water is restored;
- (d) have a shut-off valve in the suction pipe where the pump is situated at a level higher than the level of the pool water;
- (e) shall, where the pump is connected to the suction cleaner, as provided in paragraph (10) below, be capable of creating sufficient vacuum for the proper operation of the cleaner.

(8) The recirculation system shall be provided with a trap, to be fitted before the filtering system, suitable to trap hair and other unwanted deposits. Such a trap shall -

- (a) wherever possible, be cylindrical with openings not wider than 3 mm;
- (b) have such openings with a total surface area of at least ten times that of the surface area of the openings of the inflow of water into the pool;
- (c) be constructed and installed in such a way as to allow its rapid disconnection for cleaning. Suitable valves shall be fitted to interrupt the flow during cleaning.

(9) In cases where heating for the pool water is provided, the heating element shall be made of non-corroding material and positioned on the supply line for the heating of the whole or part of the recirculating water. The placing of such elements directly in the pool or the effusion of steam in the pool by additional installations is prohibited. The control of the water temperature shall be automatic. The boiler rooms shall be ventilated and regulations in force regarding safety, fire-proofing and the storage of fuels shall be complied with.

(10) A suction cleaner shall be used for cleaning the accumulation of soil and other deposits from the bottom of the pool. If, as is normal, such suction is carried out through the recirculation pump, a suitable valve shall be provided to reduce the flow at the water outlet of the pool, so as to enable the suction cleaner to function effectively. Permanent piping of sufficient dimensions and with sufficient connections shall be provided at least 0.20 m. under the surface of the water of the pool in order to connect the suction cleaner to the suction system of the recirculation pump and so as to reduce water losses to the minimum. Similarly, the cleaner and all moving connections shall be constructed in such a way as to secure the maximum flow of water at the ejector point of the suction cleaner.

(11) The piping of the recirculation system shall -

- (a) wherever possible, be of a capacity to supply at least twice the water required;
- (b) have connections with flanges or other quick couplings placed at intervals to facilitate the rapid removal of each part for maintenance and cleaning;
- (c) be fitted with -
  - (i) a drainage outlet at its lowest point for the purpose of removing the accumulation of iron rust and other residues;
  - (ii) suitable openings for the fitting of meters to determine the vacuum in the suction and the pressure in the pressure pipe, for the purpose of regulating, where it is required, the recirculation system;
  - (iii) a water supply meter for the purpose of controlling the quantity of water which effectively passes through the system under operating conditions;



(iv) water intakes for taking water samples at a point where the water immediately leaves the pool as well as at a point after the filter, for the purpose of carrying out laboratory tests;

(d) wherever possible have pipes painted with distinctive colours according to their use.

41. - (1) After the installation of the recirculation system and the adjustment of the the various accessories, a plumbing test of the system and supplementary installations shall be carried out. Such test shall determine the speed of the water flow at various points of the piping, the supply of each filter and pump, the speed and quantity of water filtered by each filter and the supply of each water intake of the pool, under true operating conditions and with the pool filled to its normal level of operation.

Testing of  
recirculation  
system.

(2) A record of all such details shall be retained for the purposes of comparison and future inspection.

(3) The foregoing tests shall be carried out at least once every year.

42. - (1) Where the pool is heated two permanent thermometers shall be installed on the recirculation line, that is to say, one after the heater and another near the water drain of the pool.

Thermometers.

(2) In outdoor pools one thermometer shall be installed at the aperture of the water drain.

(3) The thermometers shall be accessible for easy reading.

43. - (1) The filtration system of the water shall constitute part of the recirculation system and shall have the capacity to achieve the required rate of water replacement in accordance with regulation 36.

Filtration system.

(2) In cases where one filtration unit serves more than one pool, the unit shall be adequate for the simultaneous operation of all the pools it serves at the rate of water replacement required under these Regulations.

(3) Gravity or pressure fast filtering may be used for the filtering of the recirculated water of any pool. In cases where the water is hard, gravity filtering should be used wherever possible.

(4) Subject to paragraph (12) below, a filtering material shall be of an original depth of at least 0,90 m. and shall be constituted of properly graded granulated sand suitable for filters, or of gravel.

(5) The sand shall have an effective diameter of 0,4 to 0,5 millimetres and a uniformity factor not greater than 1,75, it shall be free of clay, organic substances or soluble matter and shall be washed well before use.

(6) There shall be maintained a free space of at least 0,45 m. between the surface of the sand and the water overflow conduits above it.

(7) The capacity of filters to achieve the rate of water replacement required under these Regulations shall be calculated on the basis of a rate of filtering between 20 and 30 cubic metres of water per square metre of the surface area of the filter per hour. Larger supplies may be allowed if, in the opinion of the competent authority they are fully justified on the basis of scientific data taken from the relevant bibliography or from expert opinions, regulations, directives or the like of responsible organisations or authorities in the countries in which they are applied.

(8) For pools with a capacity greater than 400 cubic metres, filters shall be fitted with a flow regulator and with suitable devices for the purpose of measuring the loss of the hydraulic pressure during the water filtering process, and with an inspection window for ascertaining the degree of clarity of the filtered water. Wherever possible this requirement should be complied with in respect of pools whose capacity is less than 400 cubic metres.

(9) The interconnecting piping and valves used shall be such as to enable the regulation of the normal operation of the filters.

(10) The addition of the required chemical substances for the treatment of the water shall be carried out with suitable devices and in such a way as to ensure a normal supply, a good mixture and an effective flocculation.

(11) The pressure filters shall be fitted with easily removable covers or large attendance windows, so that their inspection, maintenance and repair is facilitated.

(12) A diatomaceous earth filter may also be used subject to the following restrictions -

- (a) the water used shall be free of colouring and shall not contain an increased quantity of iron or manganese;
- (b) its use is properly supervised by a specialist, experienced and responsible operator;
- (c) the rate of filtering shall not exceed a supply of 5 cubic metres of water per square metre of filter surface per hour.

#### Disinfection.

44. - (1) Subject to paragraph (3) below, the pool water shall be continuously disinfected with the addition by means of suitable devices, of chlorine in the form of water solution of chlorine gas or hydrochlorous calcium hypochlorite or sodium or chlorine produced by electrolysis or with another approved compound of chlorine.

(2) Where the active ingredient of the disinfectant is chlorine -

- (a) the non-stabilised free residue in the pool water which is maintained by any method described in the Standard Methods for the Examination of Water and Wastewater of the U.S.A. from time to time in force shall be maintained at least in the following densities, depending on the pH of the water:

Minimum clear residue of chlorine mg/l		
pH	Solidified with cyanuric acid (30 mg/l-100 mg/l)	Non-solidified with cyanic acid
7.2	1.00	0.40
7.3	1.00	0.40
7.4	1.00	0.40
7.5	1.00	0.40
7.6	1.25	0.50
7.7	1.50	0.60
7.8	1.75	0.70
7.9	2.00	0.80
8.0	2.50	1.00

(b) the minimum free residue of chlorine shall be inspected at least twice daily (morning and afternoon) and the results shall be entered in a special book.

(3) An alternative method for the disinfecting of the water may be employed, with the permission of the competent authority, providing it secures the complete disinfecting of the water.

(4) The use of copper sulphate in combination with the disinfecting is permissible for the control of algae and the like.

(5) Suitable devices which ensure the required effectiveness shall be used for the disinfecting of the water. Wherever possible, in pools with a capacity exceeding 300 cubic metres of water, devices producing chlorine gas should be used.

(6) The places where the devices or machinery for chlorination are installed shall be of sufficient dimensions to enable convenient operation and use, inspection and repair. Such places shall be sufficiently ventilated and illuminated. There shall be provided adequate air vents near floor levels, leading to the open air.

(7) Where by reason of their size such places cannot be adequately ventilated by natural means or where the floor of such places is lower than the level of the surrounding ground, artificial ventilation capable of changing the air 20 to 30 times every hour shall be compulsory.

(8) Such places shall, in addition, be isolated from other compartments in order to avoid adverse effects from the action of the chlorine on the staff working therein, or on the installations of machinery and the like.

(9) Exceptionally high or low temperatures in such places shall be avoided by a suitable construction or insulation. The lowest temperature shall not be below 10 degrees Celsius.

(10) Where gas chlorine is used, adequate steps and measures shall be taken to ensure the safe and harmless operation of the devices and machinery used. In addition, a protective mask in good working condition, shall be readily available for the staff operating such devices or machinery, who shall be well acquainted with the use and maintenance of such devices and machinery.

(11) In order to prevent injury to workers or damage to goods, the chlorine used or the materials for its production (calcium chlorite, calcium hypochlorite and the like) shall be stored in a place which shall be separate and isolated from other compartments, and which shall be dry and well ventilated by means of openings or artificial ventilation as provided above in relation to the places for the installation of the devices for chlorination.

#### **PART IV - OPERATION AND MAINTENANCE OF SWIMMING POOLS**

45. - (1) There shall be appointed for each pool an operator aged twenty-one years or over who shall be responsible for its operation and maintenance and its installations generally, in accordance with the Ordinance and these Regulations, and in particular he shall have the responsibility for the following -

Operator.

(a) the proper operation and maintenance of all installations, using for this purpose suitably trained or experienced staff;

- (b) the continuous and uninterrupted presence of supervisory staff for bathers at all times that the pool is in operation, in accordance with regulation 47;
- (c) the control of the number of persons using the pool in such a way as to maintain the limits provided under regulation 50, the continuous replacement and filtering of the water, the proper carrying out of the disinfecting and measurement of the chlorine residue and pH value, as well as the carrying out of the required chemical and microbiological tests, in accordance with these Regulations, and the maintenance of relevant particulars of these matters;
- (d) the maintenance of detailed operational particulars, such as results of laboratory tests, quantities of chemical substances added for the cleansing and disinfecting of the water, the number of bathers in each day, residue of chlorine in the water which is detected every day and in corresponding times, values of pH and alkalinity etc.;
- (e) the posting in a conspicuous place of the boards required by these Regulations, and in particular those required by regulations 49(1) and 50(3);
- (f) the posting in a conspicuous place of the licence for the pool.

(2) All the particulars referred to in sub-paragraphs (c) and (d) above shall be entered in a register and delivered to an inspector appointed under section 8(1) of the Ordinance.

Cleanliness of  
swimming pools.

46. The following minimum requirements shall be satisfied during the operation of any swimming pool -

- (a) the pool shall be kept clean during the whole period of its operation. Staff to be responsible for this task shall be appointed in every pool;
- (b) visible dirt which floats or which sinks to the bottom shall be removed as promptly as possible. Regular cleaning shall be carried out at least once every twenty-four hours;
- (c) all areas of the pool, including the changing rooms, locker rooms and hygiene facilities, shall be kept clean and maintained in a good condition during the whole period the pool is in operation;
- (d) the locker rooms shall be sprayed with insecticide and the floors, walls and seats of the lavatories cleaned with liquid disinfectant at frequent intervals, in accordance with the directions of the competent authority, who shall also approve the type of disinfectant to be used;
- (e) where bathing suits or swimming trunks are supplied for use by bathers, they shall be washed after any bather has finished using them with soap or detergent and hot water and shall be supplied again only after they are completely dry and have been sterilised, in accordance with the directions of the competent authority;
- (f) such bathing suits or swimming trunks shall be kept or carried in such a way as to exclude any direct or indirect contact with used or unclean bathing suits or swimming trunks.

47. - (1) All the staff employed at a pool and all other persons connected with its operation, shall be clean, well behaved and shall hold a current health certificate issued by a medical officer of the Republic.

Pool personnel.

(2) Trained supervisors and other personnel shall be on duty during the whole period that a pool is in operation. The number of such supervisors and personnel shall be determined according to the size of the pool and the expected number of bathers, as provided below -

- (a) one safety supervisor shall be responsible for the safety of bathers, having competence to enforce the rules regarding safety, hygiene and good conduct:

Provided that -

- (i) at least one such safety supervisor is required for small pools;
- (ii) at least one such safety supervisor shall be provided for every 300 bathers in medium-size and large pools;
- (b) one specialist supervisor shall be on the site of the showers or at the entrance of medium-size or large pools to supervise the bathers in order to ascertain whether or not they have any skin diseases or open wounds or abrasions, and to verify that each has passed by the hygiene facilities and has had a shower before entering the pool. In small pools this duty may be carried out by the safety supervisor referred to in paragraph (a) above;
- (c) at least one assistant from the administrative staff in small and medium-size pools and two in large pools shall be trained in administering first aid.

(3) In addition to the specialist knowledge required, for which they shall be suitably trained and possess a diploma or relevant certificate, the supervisors shall be experienced in the methods and techniques of giving assistance to, and the rescue and resuscitation of bathers.

(4) The names of such supervisors, together with the relevant details of their training or experience shall be notified in advance to the competent authority, which may require their replacement within a stated period if their qualifications or their service or conduct are not considered to be sufficient or satisfactory.

48. - (1) It shall be the duty of any person using a swimming pool to ensure that the following rules are complied with -

Bathers' duties.

- (a) bathers shall comply with the directions of bathing, the rules of correct use of the pool and the safety regulations specified in these Regulations;
- (b) all bathers shall be clean, well-behaved and use the installations properly;
- (c) persons who are suffering from skin diseases shall not be admitted. Similarly, persons who have serious skin abrasions, open blisters, wounds and the like shall be warned of the risks they face from infections, and shall avoid bathing;

- (d) before entering the pool, every bather shall visit the toilets for the purpose of urinating and subsequently take a shower naked, using hot or cold water with soap, according to the circumstances and then rinse himself well for the purpose of removing completely the residue of soap;
- (e) if any bather leaves the pool in order to use the lavatories, he shall have a shower again if he intends to re-enter the pool;
- (f) spitting or nose blowing or blowing water through the mouth in the pool shall not be allowed. Only the overflow gutters may be used for spitting;
- (g) bathing suits or swimming trunks worn by bathers shall be simple, clean and of fast colour. Bathers with long hair shall wear bathing caps or other suitable waterproof head cover;
- (h) vigorous and dangerous games in the pool area or in various installations of the pool are prohibited;
- (i) no person shall bathe any animal or allow any animal to enter any pool or the installations thereof;
- (j) no bather shall enter the pool area or bathe without a supervisor or other competent person being present;
- (k) persons who do not comply with the provisions of the Regulations concerning bathers or spectators shall not be allowed to enter or remain in the pool area.

Safety measures.

49. - (1) The Regulations in force, and the directions of bathing and rules for the correct use of the pool, shall be posted in conspicuous places near the pool.

(2) The construction of the various installations and operation of any swimming pool shall be such as to reduce to a minimum any risk of drowning or injury to bathers.

(3) The following safety measures and means of rescue, which shall be increased according to the size of the pool, shall be provided in every pool -

- (a) one or more light-weight poles of sufficient strength, exceeding in length half the width of the pool. Such poles shall bear at their end a non-pointed hook with an opening of at least 0,50m. or ring of at least 15cm. in diameter;
- (b) one or more circular life belts placed at appropriate points of the pool, having an inside diameter up to 0,40 m. attached to a strong safe rope, equal in length to at least half of the maximum width of the pool. There shall be at least one such belt for every 60 m. of the perimeter of the pool, or fraction thereof;
- (c) a platform of a sufficient height for the safety supervisors near the deep end of the pool (depth 1,50 m.), in order to provide them with a full and unobstructed view of the pool;
- (d) a first aid box, well stocked and maintained in good condition containing tincture of iodine, sterilised bandages, absorbent cotton white dressings, bandages of various sizes, ammonia, sterilised forceps and haemostat bandages;

- (e) a list placed near the telephone with the telephone numbers of the nearest doctor, first aid station, hospital, police station and fire service;
- (f) in large pools, an easily accessible room or place for the urgent treatment of persons involved in accidents, with appropriate equipment for such purpose including in addition to the first aid box mentioned in paragraph (d) above, an examination bench, oxygen supplying apparatus, stretcher and two blankets.

(4) The use of swimming pools at night shall be allowed only in areas which are well illuminated and appropriately supervised.

50. - (1) The maximum number of bathers present at any time within the enclosed area of a pool (main pool, walk-ways, changing rooms and the like), shall be calculated on the basis of the surface area of the water as follows -

Limitations on the number of bathers.

- (a) parts of the pool not exceeding 1,0 m. in depth: a ratio of at least 2,50 square metres of water surface to each bather;
- (b) parts of the pool exceeding 1,0 m. in depth: a ratio of at least 2,50 square metres of water surface to each bather. Before calculating the foregoing maximum pool load there shall be subtracted thirty square metres of surface for each diving board provided at the pool.

(2) In addition to the provisions of paragraph (1) above, the maximum number of swimmers permitted in a swimming pool at any time shall not exceed the number calculated, on the basis of the rate of replacement of the pool water, at a given or specific time, as follows -

- (a) in the case of the continuous chlorination of the replaced pool water: a ratio of at least 500 litres of water to each bather;
- (b) in the case where water is replaced from a safe natural source not subject to chlorination: a ratio of at least 2.000 litres of water to each bather.

(3) The maximum number of persons who may be within the enclosed area of the pool and enter the swimming pool at any time, shall be posted in a conspicuous place on the site of the pool.

## PART V - SPECIAL PROVISIONS

51. - (1) All competition swimming pools shall comply with all the sanitary rules of these Regulations.

Competition swimming pools.

(2) Deviation from the remaining requirements of these Regulations as well as the imposition of additional conditions or requirement, especially as regards the form and operation of the pool, is permitted, where such deviation or additional conditions or requirements are required by the necessity of adaptation to athletic requirements, provided the health and safety of bathers is not jeopardised, after consultation with the Cyprus Athletic Organisation.

## PART VI - GENERAL PROVISIONS

Application of other Ordinances to remain unaffected.

52. Nothing in these Regulations shall be construed as affecting the application of any Ordinance concerning the supply of drinking water, drainage, the collection, gathering and disposal of refuse, the storing and supply of food and drinks under hygienic conditions, the staff employed and any other matter applicable to the condition and operation of a pool.

## PART VII - OPERATING LICENCES

Issue of operating licence.

53. - (1) Every application for an operating licence shall be accompanied by the following documents -

Ordinances 7/84, 2/87, 13/87, 18/88, 10/96, 7/99, 2/2000 and 10/2000.

- (a) a certificate of approval in accordance with the Streets and Buildings Regulation (Consolidation) Ordinance, for the pool and all other structures and installations connected with or related to its operation;
- (b) confirmation by the Sanitary Service of the Republic to the effect that the terms and preconditions set out in the Ordinance and these Regulations as required by section 4(3) of the Ordinance have been complied with;
- (c) a certificate of suitability, issued by the Department of Electrical and Mechanical Services of the Ministry of Communications and Works of the Republic relating to the mechanical and electrical installations;
- (d) a document setting out the full particulars of the person appointed as responsible for the operation of the pool under regulation 45.

(2) Applications for securing a certificate of suitability such as is referred to in paragraph (1)(c) above shall be submitted by the applicant and shall be accompanied by the construction plans, study and other technical details of the installations showing that such plans, study and details are in accordance with the provisions of these Regulations; the certificates shall be signed as hereinafter provided -

- (a) by a Mechanical Engineer member of the Scientific and Technical Chamber of Cyprus in respect of the mechanical installations; and
- (b) by a qualified person in accordance with the Electricity Law of the Republic in respect of the electrical installations.

Cap. 170 (Laws of Cyprus), Ordinance 17/90.

(3) If the applicant or licensee is an individual he may also be appointed as the operator responsible for the operation of the pool under regulation 45.

(4) The competent authority may require the replacement of the person appointed as responsible for the operation of the pool under regulation 45 if such person is not considered suitable by the competent authority. The full particulars of the replacement operator shall be notified to the competent authority forthwith by the applicant or licensee.

(5) Operating licences issued by the competent authority shall be in the form set out in Schedule 1 and the fees payable for the issue, renewal or reissue of an operating licence shall be as set out in Schedule 2.

Schedule 1.

Schedule 2.



54. - (1) The licensee shall notify the competent authority of any intended alterations to the pool or its facilities or replacement of any of its equipment or appliances other than normal repairs and maintenance.

Renewal of an  
operating licence.

(2) The competent authority may suspend an operating licence –

(a) where an alteration or replacement such as is referred to in subsection (1) above is being carried out; or

(b) where there is a breach of the Ordinance or of these Regulations.

(3) Any operating licence suspended under these Regulations may be renewed on application in writing by the licensee if in the opinion of the competent authority it is appropriate to do so.

**SCHEDULE 1**

(Regulation 53(5))

Licence No.....

**LICENCE TO OPERATE A PUBLIC SWIMMING POOL UNDER THE  
PUBLIC SWIMMING POOLS ORDINANCE 2000.**

1. Under the provisions of the Public Swimming Pools Ordinance 2000 and the Regulations made thereunder a licence is hereby granted to

(1) ..... from (2) .....  
..... to operate the  
public swimming pool situated at (3) .....  
..... and known as (4) .....  
..... having horizontal  
dimensions of (5) ..... under the  
following terms and/or preconditions:-

- (a) Approved capacity .....
- (b) Maximum number of persons allowed on the premises of the pool .....
- (c) Maximum number of persons allowed to enter the pool .  
.....
- (d) Minimum number of safety supervisors .....
- (e) Minimum number of means of rescue .....
- (f) Rate of water replacement .....
- (g) Method of treatment of water .....
- .....
- .....
- (h) It is/it is not allowed (6) to operate during evening hours  
between ..... to .....
- (i) Other terms/conditions/remarks .....
- .....

2. The following certificate(s) of suitability has/have been issued for this swimming pool:-

(a) No ..... date ..... from .....

(b) No ..... date ..... from .....

3. Fees paid: £ ..... (7).

4. This licence is valid for one year from today and expires on  
.....

.....  
Competent Authority

Date .....

**Notes:**

- (1) Name of applicant in whose name the permit is issued.
- (2) Postal address of the applicant.
- (3) Address of swimming pool.
- (4) Name, if any, by which swimming pool is known.
- (5) State horizontal dimensions of swimming pool.
- (6) Delete that which is not applicable.
- (7) As prescribed in the Schedule B to the Regulations.

**SCHEDULE 2**

(Regulation 53(5))

Fees payable for the issue, renewal or re-issue of public swimming pool operating licences

	£
1. For the first annual licence .....	50
2. For each annual renewal licence .....	30
3. For renewal of a licence following its suspension under regulation for alterations or replacements or for breaches of the Regulations .....	50
4. For re-issue of licence after its revocation under section 5 of the Ordinance .....	50

---

Dated this 3rd day of October 2001.

By the Administrator's Command,

D.J. BONNER,

Chief Officer,

Sovereign Base Areas.

(112/11/4C)

---

No. 59

THE ADULTERATION OF AGRICULTURAL PRODUCE  
ORDINANCE  
(Cap.24 – Laws of Cyprus).

---

REGULATIONS MADE BY THE ADMINISTRATOR UNDER SECTION 13.

---

In exercise of the powers vested in him under section 13 of the Adulteration of Agricultural Produce Ordinance, the Administrator hereby makes the following Regulations:-

1. These Regulations may be cited as the Adulteration of Agricultural Produce (Amendment) Regulations 2001.

2. Regulation 2 of the Adulteration of Agricultural Produce Regulations shall be amended by inserting immediately before the definition of “Law”, the following definition –

“ “import” does not include the movement of any agricultural produce from the Republic to the Areas, and cognate expressions shall be construed accordingly;”.

3. Regulation 6 of the Adulteration of Agricultural Produce Regulations and the Second Schedule thereto are hereby revoked.

4. For the First Schedule to the Adulteration of Agricultural Produce Regulations there shall be substituted the Schedule to these Regulations.

**SCHEDULE  
(Regulation 4)**

**“ FIRST SCHEDULE  
(Regulation 3)**

**MAXIMUM PERCENTAGES**

	<u>sale</u>	<u>import</u>
	%	%
Almonds, in shell .....	1	0,5
Almonds, shelled .....	0,5	Nil
Aniseed .....	4	3
Bran or residues of oilcakes or other processed feeding stuffs, and seeds intended as feeding stuffs .....	0,5	0,5
Broad beans ( <i>vicia faba</i> ) .....	1	1
Broom Corn Beard, including such produce that has been processed .....	1	1
Bulbs .....	1	1
Carob, other than carob seed .....	1	1
Carob seed .....	3	Nil
Cereals (maize, oats, wheat and barley) or other seeds intended for feeding stuffs, not specified elsewhere in this Schedule .....	3	3
Cereals (or other seeds) intended for human consumption, not specified elsewhere in this Schedule .....	Nil	Nil
Chestnuts .....	1	Nil
Chick Peas ( <i>Cicer arietinum</i> ) .....	2	1
Coconuts in shell .....	Nil	Nil
Coffee, unroasted (Green Coffee) .....	1	1
Conserved fruits covered in sugar known as “glacé” .....	Nil	Nil
Cotton (lint or seed) .....	2	1
Cow Peas ( <i>Delichus Lubia</i> ) .....	2	1,5
Cumin .....	4	3
Dried herbs (spices) .....	1	1
Edible oils (other than olive oil) and vegetable fats .....	Nil	Nil
Flower seeds, grass seeds and medick .....	2	2
Fresh fruit .....	1	1
Fresh vegetables .....	1	1
Frozen agricultural produce .....	Nil	Nil
Fruit and vegetable juices or juices of other agricultural produce, including concentrated or crushed produce for use in making juices .....	Nil	Nil

	<u>sale</u>	<u>import</u>
	%	%
Garlic .....	1	0,5
Groundnuts, in shell.....	2	1
Groundnuts, shelled .....	1	Nil
Haricots ( <i>Fasolus vulgaris</i> ) .....	1	1
Hazelnuts, in shell.....	1	Nil
Hazelnuts, shelled .....	2	1
Honey .....	Nil	Nil
Horse-beans ( <i>vicia faba minor</i> ) .....	2	2
Lentils .....	3	1,5
Linseed .....	4	3
Louvana ( <i>Lathyrus ochrus</i> ).....	2	1
Oil seeds and oil nuts not elsewhere specified .....	3	2
Oil seed cake.....	2	2
Oil stones.....	Nil	Nil
Olive oil .....	Nil	Nil
Olives, including crushed olives .....	1	0,5
Onions, including onion seed .....	1	0,5
Peas ( <i>Pisum solivum</i> ) .....	1	0,5
Pistachio nuts .....	0,5	0,5
Potato by-products .....	Nil	Nil
Potatoes and potato seed .....	1	0,5
Raisins and dried fruit .....	0,5	0,5
Rice .....	2	2
Sesame .....	4	2
Sumac .....	2	1
Unprocessed hydrogenated oils .....	Nil	Nil
Vegetable seeds or other seeds (except wheat) not elsewhere specified in this Schedule imported for the purpose of planting .....	3	3
Vetches ( <i>Vicia species</i> ) .....	3	2
Walnuts, in shell.....	Nil	Nil
Walnuts, shelled .....	1	0,5"

---

Dated this 3rd day of October 2001.

By the Administrator's Command,

D.J. BONNER,

Chief Officer,

Sovereign Base Areas.

---

