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UNITED STATES.

MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HYGIENE.

[Adopted since Jan. 1, 1910.]

COLUMBUS, GA.

MILK—PRODUCTION, CARE, AND SALE.

Permits.—SECTION 1. It shall be unlawful for any person or persons to bring into or receive into the city of Columbus for sale, or to sell, or to offer for sale therein, or have on hand for purposes of sale, any milk or cream without first having obtained from the clerk of council of Columbus permit to do so, as hereinafter provided.

SEC. 2. Said permit shall state that the licensee will comply with this or any other ordinances of the city, and, on violation of any of its items, the health officer shall have the privilege of suspending the license to do business, and said license may be revoked by a majority vote of council. The licensee can be reinstated to do a regular dairy business by agreeing to carry out all the ordinances and laws of the city pertaining to same, and by a recommendation of the sanitary committee and the health officer. It shall be unlawful for any licensee to sell or furnish, or have on hand for sale in the city, any milk after the revocation of the license.

SEC. 3. To procure such a permit, the applicant therefor shall file with the said clerk of council a written statement setting forth his residence, the number of cows owned by him, the name and address of any and all persons from whom he is purchasing or obtaining milk, and the number of gallons of milk sold by him daily, as nearly as he can estimate the same; and if such permit be granted, it shall be the duty of the holder thereof to notify the health officer in writing of any change in the name or address of the persons from whom he obtains his supply of milk.

SEC. 4. All permits must be renewed during the month of January of each year to be valid. Renewal of permits may be granted at the discretion of the health officer after investigating the record of said applicant.

SEC. 5. There shall be no charge for such permits, but in accepting same the applicant agrees to furnish free of charge such samples of milk as the inspector may take for analysis, provided each sample be not more than one pint of milk or cream.

SEC. 6. It shall be unlawful for any person to sell, offer for sale, or have on hand for sale in this city any milk or butter, who fails or neglects, by himself or agents, to comply with all the terms of this ordinance, or who sells or offers for sale, or has on hand for sale, products from cows or dairies which are not maintained as required by the terms of this ordinance.

SEC. 7. No building shall be used for stabling cows for dairy purposes which is not well lighted, ventilated, drained, and constructed.

SEC. 8. The stalls or places where the cows are milked shall be provided with clean floors. The accumulation of urine, manure, stagnant water, or other filth shall not be permitted in any stable or place where milk cows are kept to that extent that the cows may become befouled by lying in or walking through same.

SEC. 9. No water-closet, cesspool, urinal, habited room, or workshop shall be located within any building or shed used for stabling cows for dairy purposes, nor shall any fowl, hog, horse, sheep, or goat be kept in any room used for such purposes.

SEC. 10. No accumulation of manure, urine, stagnant water, or other filth shall be permitted within 20 feet of the stalls or place where cows are kept.

SEC. 11. Every building or shed for cows for dairy purposes shall be kept clean and in good repair and well painted or whitewashed.

SEC. 12. Milk from cows suffering with tuberculosis, actinomycosis, Texas fever, abscess, or any other contagious or infectious disease, and milk from cows 20 days previous to and 10 days after parturition shall not be marketed in the city of Columbus.

SEC. 13. It shall be the duty of every person having charge or control of any premises upon which cows are kept to notify the dairy inspector of the existence of any contagious disease or serious or recurring inflammation or abscess of the udder immediately upon the discovery thereof, and to immediately isolate such cow or cows, and keep same away from herd until permission is granted in writing by the dairy inspector to permit such cow or cows to return to the herd.

SEC. 14. It shall be unlawful for any dairyman to feed to milk cows, or have in his possession with intent to feed to milk cows, any garbage, swill, refuse, wet brewers' grain or other improper food.

Milkers.—SEC. 15. All milkers and other attendants who handle the milk or cream which is offered for sale or delivered in the city of Columbus shall be personally clean, and all such persons, before entering upon their duties, shall thoroughly wash their hands with soap, and no milker shall be permitted to wash the teats of the cow with milk or water in the milk bucket, or to milk the cows with wet or moist hands.

SEC. 16. It shall be the duty of any person having charge or control of any premises upon which milk or cream is produced, handled, stored, or distributed, to notify the health officer immediately upon the discovery of diphtheria, measles, membranous croup, scarlet fever, smallpox, typhoid fever, or any other contagious or infectious disease upon such premises.

SEC. 17. No milk or cream shall be sold or exchanged, given away, or in any manner distributed from such infected premises until all danger of the spread of the disease shall be removed, and the health officer certifies to that effect.

SEC. 18. Any person who attends to cows, or milks them, or who has the care or handling of vessels for the sale, storage, or distribution of milk or cream shall not enter any place or premises wherein exists any of the diseases mentioned herein. Nor shall any such have any communication, direct or indirect, with any person who resides in or is an occupant of such infected place.

SEC. 19. All vehicles used for handling or distributing milk or cream must be kept neat and clean, and in good repair, and must not be used for hauling manure, slops, or anything else of an objectionable nature, and must be provided with a covered top of canvas, or other material, which will protect all vessels containing milk or cream from the rays of the sun.

SEC. 20. Each vehicle used for hauling or distributing milk or cream shall have printed on each side, in letters not less than three inches, the name of the dairy, the name of the person to whom such permit was granted, and the number of such permit.

Milk depot. SEC. 21. All milk depots and places for handling milk must be kept thoroughly clean throughout, and must be screened so as to exclude all flies. The floors of milk depots must be of cement or tiling. The room in which milk is handled, or kept, shall be screened, or protected in such manner as to be free from flies and bugs.

Care of milk. SEC. 22. All milk shall be strained as soon as milked.

SEC. 23. All milk must be offered for sale as milked from the cow, and shall not be passed through cream separators or other apparatus, other than strainers for the purpose of removing manure, dirt or other substance.

SEC. 24. All milk shall be marketed as soon as possible after milking.

SEC. 25. All milk brought into the city, or sold or offered for sale in the city, must not contain more than 200,000 bacteria per cubic centimeter.

SEC. 26. It shall be unlawful for any person or persons to bring or receive into the city of Columbus for sale, or to sell any milk which contains any manure or dirt (that is, in quantity sufficient to be detected with the naked eye after milk has been standing for one hour or more).

SEC. 27. No milk shall be kept in ice boxes or refrigerators which are in any way connected with sewers or cesspools, nor shall any milk be kept in the same compartments of any ice box or refrigerator in which meats or other articles of food are kept.

SEC. 23. It shall be unlawful for any dealer in milk or cream, or his agents, to serve milk or cream in bottles to any dwelling that has in it any contagious disease, or that is placarded by the department of health for contagious disease, until such placard has been removed by the proper authorities. This section is not intended to prevent the delivery of milk or cream to such dwellings.

SEC. 29. It shall be unlawful for any person to remove from such dwelling any bottles or receptacles which have been or are to be used for the purpose of receiving or storing milk or cream.

SEC. 30. It shall be unlawful for any dealer in milk or cream, or his agents, to bottle or cause to be bottled, or to be placed in jars or cans, any part of his milk or cream supply while upon the wagon, or at any other place than the dairy or milk depot.

SEC. 31. All milk or cream brought or shipped into the city for sale, or offered for sale, by dairymen or their agents, milk depots, hotels, restaurants, lunch rooms, ice-cream factories, etc., shall be kept at a temperature below 55° F. and must not contain more than 200,000 bacteria per cubic centimeter.

All milk or cream used in ice-cream factories, bakeries, soda founts, etc., must be kept at a temperature below 55° F. and must not contain more than 200,000 bacteria per cubic centimeter.

SEC. 32. It shall be unlawful to sell, offer for sale, or have on hand for sale, any milk, cream, butter, or cheese containing any preservatives of any kind, or adulterated milk, cream, butter, or cheese.

SEC. 33. The words "adulterated milk," as used in this ordinance, mean:

Milk containing more than 88 per centum of water.

Milk containing less than 12 per centum of milk solids.

Milk containing less than 3.6 per centum of butter fats.

Milk which has been diluted with water or other fluid, or to which has been added or into which has been introduced any foreign substance whatever.

Milk drawn from animals fed on distillery waste, wet brewers' grain, or any substance in a state of fermentation or putrefaction, or on any unwholesome food.

Cream.—SEC. 34. Cream sold or offered or kept for sale as such must contain at least 18 per cent butter fats, and must not contain any foreign substance or coloring matter, and must not contain more than 200,000 bacteria per cubic centimeter.

Ice cream.—SEC. 35. Ice cream sold or kept for sale must contain at least 10 per cent butter fats for fruit ice cream and 12 per cent for plain ice cream.

All ice-cream factories, where ice cream is manufactured for sale, must have floors of tiling or cement.

Skimmed milk.—SEC. 36. All milk which contains less than 3.6 per cent butter fats and not less than 10.5 total solids, which is of specific gravity between 1030 and 1038, which is free from foreign addition of any kind, and conforms to the requirements of sweet milk as regards temperature and number of bacteria per cubic centimeter, except where being ripened for buttermilk, shall be known as "skimmed milk," and may be lawfully sold as such, if all vessels, cans, and packages be distinctly marked in a conspicuous place on the outside of each container with the words "skimmed milk" in letters.

Care of vessels.—SEC. 37. All cans, bottles, or vessels of any kind, used for holding milk or cream, must be cleansed at least once a day with soap or soda, or other cleansing preparations made for the purpose, and then rinsed with boiling water. They should always be cleansed as soon as emptied. All bottles, cans, and vessels in which milk or cream has been delivered must be thoroughly cleansed before they are returned to the dairymen.

SEC. 38. Copies of this ordinance are to be printed on large cardboard, and copy of same delivered with each permit, or renewal of same, and said copy must be posted in a conspicuous place in the dairy or milk depot of party holding such permit.

SEC. 39. Any person, firm, or corporation, their agent or employees, who shall violate any of the provisions of this ordinance, shall be deemed guilty of an offense, and upon conviction thereof in the recorder's court, shall be punished by fine not less than \$1 and not exceeding \$100, or sentenced to work upon the public works for a term not exceeding 30 days, one or both penalties to be inflicted, in the discretion of the recorder.

SEC. 40. All ordinances and parts of ordinances in conflict herewith are hereby repealed. [Ordinance approved May 5, 1911.]

SEATTLE, WASH.

STREET RAILWAY CARS—VENTILATION, DISINFECTION, AND CLEANSING.

SECTION 1. That all street cars operated within the city of Seattle shall, within three months after this ordinance becomes a law, be ventilated in a manner approved by the commissioner of health.

SEC. 2. The interior of all street railway cars and all parts of such cars which are used by the general public in entering or leaving such cars, shall be thoroughly cleansed and dusted at least once each day.