

RULES AND REGULATIONS

DEPARTMENT OF HEALTH

MEMO

TO Mr. David C. Thompson, Office of the Governor
FROM Carl E. Weigele, M.D., Assistant State Commissioner of Health
SUBJECT _____ DATE Feb. 21, 1955

In accordance with your request to Mr. Mincher, there are transmitted herewith copies of rules and regulations promulgated by this Department. Most of these are issued in Ditto or mimeograph form. Thus printing costs for these regulations may be considered negligible.

NEW JERSEY STATE BOARD OF BARBER EXAMINERS

RULES AND REGULATIONS

Governing Sanitary Conditions of Barber Shops, Barber Schools and Barber Colleges,
in the State of New Jersey

In accordance with an Act of the Legislature, Laws of 1938, the following rules and regulations were adopted by the State Board of Barber Examiners:

Any person, corporation or their agents violating any of the provisions of this Act or sanitary rules thereof, shall be liable to a penalty of not less than \$5 nor more than \$100, and for the second and each subsequent offense to a penalty of not less than \$50.00, to be recovered by and in the name of the New Jersey State Board of Barber Examiners.

1. All barber shops, barber schools and barber colleges shall be well lighted and ventilated and all furniture, equipment, tools and utensils therein and the floor, walls and ceilings thereof shall at all times be kept clean.
2. It shall be unlawful to manage, operate or control any barber shop, barber school or barber college except under the following conditions:
 - (a) There shall be readily available a supply of hot and cold water, and where a public water supply under pressure and a sewerage system are available, there shall be provided a supply of hot and cold running water.
 - (b) No towel shall be used on any patron which has been used upon another patron unless the towel has been re-laundered and thoroughly dried after such last prior use.
 - (c) The head rest of a barber chair shall be covered with a clean covering such as a towel or paper before use on any patron.
 - (d) There shall be placed about the neck of each patron served a clean towel or other clean material to prevent the hair cloth touching the skin of the patron.
 - (e) Any tool or part thereof which comes into contact, with the head, face or neck of the patron, such as razors, scissors, tweezers, combs and parts of vibrators, shall be immersed in boiling water or alcohol of a strength of 70% (seventy percentum) or treated by some other equally effective methods before being used on each patron.
 - (f) Any shaving mug or shaving brush shall be thoroughly rinsed in hot water immediately before use in serving a patron.
 - (g) If any cuspidor is provided, it shall be thoroughly cleaned at least once each day and there shall be kept in such cuspidor a disinfecting solution.
 - (h) At least two receptacles for soiled towels and wastes shall be provided. Only used towels shall be deposited in one receptacle and waste, such as used shaving papers, shall be deposited in the other.
 - (i) No styptic pencils, finger bowls, sponge, lump alum or powder puff shall be used except of the individual applicator type.
 - (j) No person shall use any room or place of barbering which is also used for residential purposes (except the sale of hair tonics, lotions, creams, cutlery, toilet articles, cigars, tobacco, confectionery, and such commodities as are used and sold in barber shops) unless a substantial partition of ceiling height separates that portion used for business purposes from that used for residential purposes.
3. All barbers and apprentices or student barbers while engaged in barbering shall wear clean outer garments.
4. Each barber and apprentice or student barber immediately before serving a patron shall thoroughly wash his hands with soap and water.
5. No barber or apprentice or student barber, shall engage in barbering nor be employed in a barber shop, barber school or barber college, who is affected with any infectious or contagious disease in a communicable stage.
6. No common drinking cup or glass shall be maintained, kept or used.
7. The main entrance of each barber shop, barber school, barber college shall be clearly marked.
8. All certificates and barber permits must be displayed near the work chair where they may be readily seen by the public.
9. The dipping of towels, mugs, tools or utensils of any kind in hot or cold water tanks and the use of the so-called steamers for towels, wash cloths or turkish towels, is positively prohibited.
10. Hair brushes, combs, shaving mugs must be kept in a clean and sanitary condition at all times.
11. No person or persons in charge of a barber shop, barber school or barber college shall undertake to treat or prescribe for any disease of the skin. Failure on the part of owner, manager or employee to comply with this rule will be deemed sufficient cause to revoke registration.
12. Any duly authorized agent, deputy, attendant, or employee of the New Jersey State Board of Barber Examiners shall have authority to enter upon and inspect any barber shop, school or college at any time during business hours.
13. The owner or manager of each barber shop, barber school or barber college shall post a copy of these rules and regulations in a conspicuous place within said establishment.
14. Violation of these rules and regulations should be reported to the New Jersey State Board of Barber Examiners, Trenton, N. J., and shall bear the name and address of the complainant.
15. No barber shall serve a patron who is afflicted with impetigo, sycosis, vulgaris, pediculosis (lice and nits), fungus infection of the face and scalp; except that such service may be rendered in a hospital or home subject to such regulations as may be imposed by the Board of Health.

REPEATED SANITARY VIOLATIONS ARE DEEMED SUFFICIENT CAUSE FOR THE SUSPENSION OR REVOCATION OF A BARBERS LICENSE, BARBER SCHOOL OR COLLEGE LICENSE.

DISINFECTANTS

Disinfecting Solutions: A large number are available and satisfactory. Instruments, brushes, etc., to be disinfected must first be thoroughly cleansed in soap and water. The following disinfectants are recommended: They are non-corrosive to metal.

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|------------------------------------------------------------|-------------|----------|
| (1) Formalin—(25% solution) | Formalin | 2 parts |
| (Formaldehyde) | Water | 5 parts |
| Let articles remain in this solution at least five minutes | Glycerine | 1 part |
| (2) Liquid Cresolis-lysol compound (4% solution) | L. C. Comp. | 1 part |
| (Cresolis-lysol or Creolin) | Water | 24 parts |
| (3) Phenol (5% solution) | Phenol | 1 part |
| (Carbolic acid) | Water | 19 parts |
| (4) Alcohol—70%, use full strength. | | |

Do not use Mercury Bichloride or Mercury Cyanide, as both are poisonous and corrosive to metal.

Circular 110—(Revised)

June, 1951

The Licensing of
HEALTH OFFICERS, SANITARY INSPECTORS,
FOOD AND DRUG, MILK, MEAT, PLUMBING INSPECTORS,
AND PUBLIC HEALTH LABORATORY TECHNICIANS



NEW JERSEY
STATE DEPARTMENT OF HEALTH

Licenses for Health Officers, Sanitary Inspectors, Food and Drug, Milk, Meat, Plumbing Inspectors, and Public Health Laboratory Technicians

Health officers, sanitary inspectors, food and drug, milk, meat, plumbing inspectors, and public health laboratory technicians to be eligible for appointment by local boards of health in New Jersey are required by law* to obtain licenses issued by the State Department of Health. A person licensed as health officer is eligible to appointment to that office by any local board of health in the State and when so appointed becomes the executive officer of the local health department. Under the law the title "sanitary inspector" applies to every officer appointed by a local board of health to aid in the enforcement of the sanitary laws of this State, or the ordinances, rules and regulations of such local board, excepting health officers and persons performing merely clerical duties in the office of such local board.

The State Department of Health grants licenses only to candidates who pass written and oral examinations and give evidence of training and experience which would fit them for the positions they seek.

Examinations will be held at the State House, Trenton, ~~on the last Friday in June and the third Friday in November.~~

Persons who desire to be examined shall make application in writing to the State Department of Health ~~at least two weeks previous to the date of examination upon blanks furnished by the Department.~~

*Filing dates are April 15
and Oct. 15*

Fees for Admission to Examination

Chapter 119, P. L. 1950, provides that the State Department of Health shall collect a fee from each applicant admitted to an examination.

Opportunities for Training for Positions in Public Health

Public health is rapidly expanding both in scope and in the application of technical methods. The necessity for training in the field was an important reason for the passage of laws requiring licenses in 1903. Obviously the necessity for training, as well as the extent and types of training required, has become more extensive and urgent.

The best place to secure formal education in public health is in an approved** school of public health. The basic course is a full academic year leading to a degree of M.P.H. Ordinarily, completion of the basic medical sciences or equivalents is required for admission. In addition, some of these schools offer shorter courses for sanitarians, and other full year courses in such fields as health education, parasitology, etc.

Formal courses are offered from time to time in training centers operated through the U. S. Public Health Service.***

Rutgers University in cooperation with the State Department of Health has for some years offered courses in public health. A course known as "Basic Public Health Course" of approximately 144 hours is given in the summer and fall. It is held two days a week for two 6 week sessions. It offers basic instruction in bacteriology, public health administration, communicable disease control, water, food and milk control, etc. The State Department of Health should be contacted for more detailed information.

*Article VI, Chapter 177, P.L. 1947, and Chapter 181, P.L. 1947 as amended by Chapter 210, P.L. 1949 and Chapter 119, P.L. 1950.

**American Public Health Association approved list.

***See the State Department of Health.

In addition, short specialized courses are offered by Rutgers University and the State Department of Health during the fall and spring.

It must be emphasized that experience is also a most valuable method of training. Training to be most effective should, however, be in properly organized health departments under qualified and licensed supervisors.

Qualifications for Health Officer

Adopted by the Public Health Council on November 13, 1950.

- (1) Diplomate of the American Board of Preventive Medicine and Public Health.

OR

- (2) Degree of Master of Public Health from a school of public health accredited by the American Public Health Association, and at least two years of full time working experience in a position requiring administrative responsibility in a local or state health department, or some other public health organization.

OR

- (3) Degree in Medicine; holder of a license to practice medicine in New Jersey or complete eligibility therefor; and at least two years of full time working experience in a position requiring administrative responsibility in a local or state health department, or some other public health organization. Possession of the degree of Master of Public Health will be accepted in lieu of one year experience required above.

OR

- (4) Formal education or other education or training showing attainment of the level represented by graduation from college supplemented by courses in public health work, allied sciences and three years of supervisory experience in public health work; possession of sanitary inspector, first grade, license.

What A Candidate for A Health Officer's License Should Know

Candidates for a health officer's license should carefully review this entire booklet. While it is not expected that the health officer will be a qualified expert in every field, it is expected that he shall have a broad knowledge and experience in all the fields discussed in the following pages, as well as those itemized below.

The health officer is expected to provide leadership in the field of public health in his community. In addition to being the executive officer of the Board of Health he should be a coordinator of health efforts in the community. He should serve on committees, boards, and in citizen groups. He must, therefore, besides having technical knowledge and experience, have an acceptable personality, ability in public relations, and above all, good judgment and a zeal to be a good public servant. These essentials are taken into account during the examination.

In addition to the above and the subjects discussed in the remainder of this pamphlet, it is suggested that the candidate for the health officer's examination be versed in:

- (a) Public health administration.
- (b) Statistical methods applied to public health.
- (c) Epidemiology.
- (d) Maternal and child health.
- (e) Details of tuberculosis, venereal disease, and other special problems of communicable disease control.
- (f) Health education.

Suggested Books and Circulars for Study and Reference

(in addition to those mentioned under other licenses)

- Anderson, Gaylord W., Arnstein, Margaret G.:
Communicable Disease Control
The Macmillan Co., New York, 1946—\$4.50
- Smillie, Wilson G.: Preventive Medicine and
Public Health, The Macmillan Co., New York,
1946,—\$6.00
- Mustard, Harry S.: Introduction to Public Health,
2nd Edition, The Macmillan Co., New York, 1947—
\$3.50
- Mustard, Harry S.: Rural Health Practice, Commonwealth
Fund, New York, 1936—\$3.50
- N. J. State Department of Health: Sanitary Code of
New Jersey, Trenton, New Jersey
- N. J. State Department of Health: Circular 210,
Public Health Laws

Qualifications for Sanitary Inspector, First Grade

Adopted by the Public Health Council on November 13, 1950 and amended on
January 8, 1951.

- (1) Two years' training in a recognized college or university, including credits in the
basic biological and/or physical sciences.

OR

- (2) Graduation from high school, or formal or other education or training showing
attainment of the level represented by graduation from high school, with suc-
cessful completion of the Basic Public Health Course (approximately 144 hours)
sponsored by Rutgers University and the New Jersey State Department of Health.

What A Candidate for Sanitary Inspector of the First Grade License Should Know

It is provided by law that the health officer, when so appointed, shall be the gen-
eral agent of the local board of health for the enforcement of its ordinances and the
public health laws of the State. In communities of less than 10,000 where no health
officer is appointed, a licensed sanitary inspector may perform such duties. There-
fore, the examination for sanitary inspector's license covers, as far as practical, the
broad field of public health in order that the candidate may have an opportunity to
demonstrate his fitness to carry out a public health program in such places.

The applicant for a sanitary inspector's license of the first grade should be pre-
pared to answer questions on the following subjects: communicable disease preven-
tion and control; vital statistics; milk and food supervision; water supplies and their
treatments; sewage disposal (public and private); insects and disease; use of the labor-
atory in public health work; legal aspects of local health administration; nuisance
abatement, special programs in child hygiene, tuberculosis, venereal disease control,
education and publicity, and administrative problems likely to arise in a health
department.

In the examination for sanitary inspector's license more emphasis is placed upon
the practical problems of health administration and sanitation and less knowledge of
underlying theories and policies.

In the following paragraphs more detailed suggestions are given as to what the
candidate should know regarding the subjects mentioned above.

Communicable Diseases: The following facts regarding the common communicable diseases (chickenpox, diphtheria, gonorrhoea, malaria, measles, mumps, epidemic cerebrospinal meningitis, poliomyelitis, rabies, scarlet fever, smallpox, syphilis, tuberculosis, typhoid fever and whooping cough,) (a) causative organism (if known); (b) means of transmission; (c) application of laboratory aids to diagnosis and release (if established); (d) detection and control of disease carriers; (e) methods of destroying infectious material, disinfection, etc.; (f) preventive measures; (g) periods of incubation and isolation.

The candidate should also have a general knowledge of the other reportable diseases. (See Regulation 1, Chapter 6 of the State Sanitary Code).

Vital Statistics: (a) Source and method of collection of such statistical records; (b) methods of computing estimated populations, morbidity, fatality, and mortality rates; birth rates, neo-natal and infant death rates; (c) presentation of statistics by graphic methods.

Milk and Food Supervision: (a) Essentials for the production of clean milk; (b) methods of inspection of dairies and creameries; (c) method of collecting legal milk and food samples; (d) application of laboratory and field methods of milk examination; (e) principles of pasteurization of milk; (f) inspection of food handling establishments.

Sanitary Engineering: (a) Temporary and permanent methods of purifying potable water (both municipal and private supplies); (b) principles of sewage disposal and their application to municipal disposal plants; (c) excreta disposal for private dwellings; (d) modern methods of garbage disposal; (e) wells, and water bacteriology; (f) inspection and sanitation of summer camps.

Insects and Disease (a) Fly and mosquito life histories and control measures; (b) identification of malaria-carrying mosquito; (c) control of other insects affecting health, particularly ticks.

Special Programs: (a) Child hygiene, tuberculosis, and venereal disease control; (b) health education and publicity.

Public Health Laws: While it is desirable that candidates be familiar with all the public health laws, particular study should be given to the subjects mentioned below; (a) Laws relating to the establishment, powers and duties of the State Department of Health and local boards of health, giving special study to the purposes for which ordinances may be adopted; (b) legal methods of abating nuisances (Chapter 192, P.L. 1945) (c) provisions of the law relating to the adoption and enforcement of the State Sanitary Code; (d) venereal disease control law; (e) regulations concerning the control of tuberculosis patients (See also circular number 136, issued by State Department of Health); (f) provisions of the law relating to the registration of vital statistics; (g) provisions of the food law; (h) sanitation of food establishments; (i) control of rabies.

State Sanitary Code: Copies of the Code may be secured from the State Department of Health. Candidates should be acquainted with all the chapters of the Code. Special attention should, however, be given to communicable diseases and regulations pertaining to them (Chapter VI.)

Suggested Books and Circulars for Study and Reference

- N. J. State Department of Health, Public Health Laws,
Circular 210, Trenton, N. J.
Anderson, Gaylord W., Arnstein, Margaret G.:
Communicable Disease Control, The Macmillan Co.,
New York, 1946—\$4.50

- Mustard, Harry S.: *Introduction to Public Health*,
2nd Edition, The Macmillan Co., New York, 1947—\$3.50
- Rosenau, Milton J.: *Preventive Medicine and Hygiene*,
6th Ed. Appleton and Co., New York
- Smilie, Wilson G.: *Public Health Administration in
the United States*. The Macmillan Co., New York
- American Public Health Association: *Control of Com-
municable Diseases*, 1790 Broadway, New York 19—35
- United States Public Health Service: *Vital Statistics
supplement No. 12*, Washington, D. C.
- State Department of Health: *Communicable Diseases
Among School Children*, Circular No. 191, Trenton, N. J.
- American Public Health Association: *Basic Principles
of Healthful Housing*, 1790 Broadway, New York 19—40

Prospective health officers and sanitary inspectors should keep themselves well informed upon all new public health problems. Regular reading of the "Public Health News", issued periodically by the N. J. State Department of Health, will be of assistance. Any resident of New Jersey may be placed upon the mailing list for this publication upon application to the Department.

Valuable health bulletins are issued from time to time by the U. S. Public Health Service and the U. S. Department of Agriculture, Washington, D. C.

Qualifications for Sanitary Inspector, Second Grade

Adopted by the Public Health Council on August 11, 1947.

Graduation from High School; or training and experience in public health or a related field comparable thereto*.

What A Candidate for Sanitary Inspector of the Second Grade License Should Know

Sanitary inspectors of the second grade should be considered as inspectors in training for first grade. They should, therefore, direct their training to that end. A holder of a license as sanitary inspector, second grade, is however eligible for appointment as sanitary inspector of a municipality of less than twenty-five thousand (25,000) population. It may thus be necessary for him to perform most of the duties of any sanitary inspector in municipalities of this size and he may be obliged to work with little guidance and supervision.

It is therefore expected that the sanitary inspector of the second grade will have knowledge of the simple principles and practical aspects of the following subjects:

1. Public Health Laws of N. J., N. J. State Department of Health, Circular 210.
2. Communicable disease control, at least to the extent of (a) the germ theory of disease, (b) the legal requirements of reporting isolation;
3. Vital statistics, at least to the extent of the legal requirements and prevailing system;
4. The knowledge of what constitutes a safe water supply, and the elements of satisfactory sewage disposal with rather detailed knowledge of septic tanks and privy construction;
5. Milk and food control, at least to the extent of knowing the fundamental legal requirements and basic elements of control measures;
6. Some knowledge of fly, mosquito, and tick control;
7. Familiarity with laboratory methods, at least to the extent of being able to collect water, milk, and food samples. He should also know the manner of collection of release specimens in the communicable diseases.

*—Military experience in the field of public health may be substituted for High School on an equal time basis.

Qualifications for Food and Drug Inspector

(See Note) Adopted by the Public Health Council on August 11, 1947 and amended on January 8, 1951.

- (1) a. The applicant must hold a license for sanitary inspector, first grade.

OR

- b. Have the qualifications equivalent to those required of a sanitary inspector, first grade; and show evidence at the licensure examination (food and drug inspector) to the satisfaction of the examining board of adequate knowledge of the basic sanitary sciences, such knowledge being equivalent to that possessed by a person having a license for sanitary inspector, first grade.

- (2) The applicant must also indicate education or experience in food and drug control.

NOTE: The written examination for food and drug inspectors will be given in two parts, (1) a set of multiple choice items comprising the basic examination in the general field, same as given to sanitary inspectors, first grade, and (2) a few essay type questions in the special field. Holders of a sanitary inspector's first grade license will be excused from part 1.

What A Candidate for Food and Drug Inspector Should Know

It is essential that a food and drug inspector have a broad knowledge of public health before he can work effectively in this special field. Reference should be made to the previous discussion for sanitary inspector first grade.

In addition, the following subjects for special study are suggested:

- (a) Relation of food (production, manufacturing and handling) to public health; (b) standards for foods as adopted by this State and the Federal Government; (c) laws relating to food and drugs; (d) legal methods of sampling food and drugs; (e) legal methods of embargoing food and drugs; (f) sanitation of food establishments such as, dairies, creameries, ice cream factories, canning factories, bakeries, restaurants, meat markets, roadside lunch stands, etc.; (g) purpose of publishing and reasons for consulting U. S. Pharmacopoeia and National Formulary (usually on file at a drug store).

Suggested Books and Circulars for Food and Drug Inspectors

- N. J. State Department of Health: Circulars 121, 122, 124, 172, 201, 202, 204, 205, 211, 216, 245 and Chapter XI of the State Sanitary Code.
- N. J. State Department of Health: Circular 210, Public Health Laws
- Prescott and Proctor: Food Technology, McGraw-Hill Book Co., New York 1939
- U. S. Department of Agriculture: Federal Food and Drug Act, Washington, D. C.
- Tanner, Fred W.: Microbiology of Foods, Girard Press, 1944, —\$12.50
- Schrader, James H.: Food Control—Its Public Health Aspects, John Wiley and Sons, New York, 1939
- Dack, G. M.: Food Poisoning, University of Chicago, 1943

Qualifications for Milk Inspector

(See Note) Adopted by the Public Health Council on August 11, 1947 and amended on January 8, 1951.

(1) a. The applicant must hold a license for sanitary inspector, first grade.

OR

b. Have the qualifications equivalent to those required of a sanitary inspector, first grade; and show evidence at the licensure examination (milk inspector) to the satisfaction of the examining board of adequate knowledge of the basic sanitary sciences, such knowledge being equivalent to that possessed by a person having a license for sanitary inspector, first grade.

(2) The applicant must also indicate education or experience in milk control.

NOTE: The written examination for milk inspectors will be given in two parts, (1) a set of multiple choice items comprising the basic examination in the general field, same as given to sanitary inspectors, first grade, and (2) a few essay type questions in the special field. Holders of a sanitary inspector's first grade license will be excused from part 1.

What A Candidate for Milk Inspector's License Should Know

It is essential that a milk inspector have a broad knowledge of public health before he can work effectively in this special field. Reference should be made to the previous discussion for sanitary inspector, first grade.

In addition, the following subjects for special study are suggested:

(a) Essentials for the production and handling of clean milk; (b) sanitation of dairies, creameries and other establishments handling milk and its products; (c) purity of ingredients used in milk products; (d) relation of milk supply to public health; (e) principles of milk pasteurization; (f) laws and standards relative to milk and its products; (g) application of laboratory methods of milk analysis. (Basic knowledge in the operation of all equipment used in milk and milk product plants, particularly the engineering principles involved, is essential); (h) legal methods of sampling milk.

Suggested Books and Circulars for Milk Inspectors

N. J. State Department of Health: Circulars 201, 202, 205, 211, 212, and Chapter XI of the State Sanitary Code.

N. J. State Department of Health, Circular 210, Public Health Laws

American Public Health Association: Standard Methods for the Examination of Dairy Products, 1790 Broadway, New York 19—\$2.00

U. S. Public Health Service: Milk Ordinance and Code Recommended, (Public Health Bulletin 220), Washington, D. C.

Schrader, James H.: Food Control—Its Public Health Aspects, John Wiley and Sons, New York, 1939

U. S. Public Health Service: Bulletins on the subject of Milk and The Pasteurization of Milk, Washington, D. C.

Qualifications for Meat Inspector

Adopted by the Public Health Council on August 11, 1947.

Graduation from a generally recognized school of veterinary medicine, and knowl

edge and skill in the theory and practical application of sanitary sciences, especially in the field of food control.

What A Candidate for A Meat Inspector's License Should Know

In addition to knowing the following list of subjects, the meat inspector should have basic knowledge in the field of sanitation such as the elements of a safe water supply and satisfactory methods of sewage disposal.

(a) principles of meat inspection and their application to public health; (b) State and Federal laws regarding inspection of meat and its products; (c) sanitation of slaughter houses and meat markets; (d) preservatives that are allowed and those not allowed in meat and its products; (e) legal methods of sampling meat and its products; (f) common diseases of animals whose carcasses are used for meat and its products.

Suggested Books and Circulars for Meat Inspectors

N. J. State Department of Health: Circulars 122, 124, 211

N. J. State Department of Health: Circular 210, Public Health Laws

Edelman, Mohler and Eichborn: Meat Hygiene, Lea and Febiger, Philadelphia and New York, 1939

Bureau of Animal Industry, U. S. Department of Agriculture: Regulation "Meat Inspection" Washington, D. C.

Jensen, L. B.: Microbiology of Meats, Girard Press, 1944—\$5.50

Qualifications for Plumbing Inspector, First Grade and Second Grade

Adopted by the Public Health Council on August 11, 1947.

The eligibility requirements for first and second grade plumbing inspector's licenses are the same.

The applicant must have met *one* of the following requirements:

1. Hold a degree in engineering from a recognized school of engineering and at least one year's practical experience in plumbing.
2. Possess a license for health officer or sanitary inspector, first grade; and have had either at least two years' experience in plumbing, or have successfully completed a twenty-hour course in plumbing inspection, or its equivalent, and have one year's practical experience in plumbing.
3. Holder of a license as a professional engineer and, in addition, one year's practical experience in plumbing.
4. Graduation from a high school or technical school with at least five years' working experience as a journeyman or master plumber.
5. Eight years' working experience as a journeyman or master plumber.

What A Candidate for Plumbing Inspector's License should Know

A plumber who is a candidate for a plumbing inspector's license should be familiar with the proper methods of installing sanitary drainage systems in every type of building. He should also know how sewage is disposed of in cesspools and septic tank disposal systems without creating a nuisance or endangering sources of water supply.

Since a plumbing inspector may be called upon to pass judgment on all types of piping installed in a building, he should have a practical working knowledge of water supply systems including cross connections between safe and unsafe supplies, air conditioning and ventilating systems, hot water heaters and storage tanks, condensing tanks, blow-off tanks and patented devices used in connection with plumbing systems.

A candidate should be able to draw plans of plumbing systems showing soil, waste and vent pipes, traps and fixtures and should be prepared to answer questions on the following subjects:

- (a) Engineering principles of water purification and sewage disposal.
- (b) Methods of construction, location and operation of cesspools, septic tanks and small sewage disposal plants.
- (c) Construction, location and operation of private water supply systems.
- (d) The interpretation and correction of plans of plumbing and drainage systems.
- (e) Methods of testing plumbing systems, locating defects and improper cross-connections, and correcting the same.
- (f) Common laws of physics and hygiene dealing with proper methods of removing waste water and sewage from buildings.
- (g) Weights and sizes of materials used in the installation of plumbing and drainage systems.

It must be emphasized that the examination is for plumbing inspector and not for the plumbing itself. Therefore, the emphasis will be on methods of inspection rather than techniques of plumbing. It is expected that as a member of a health department the plumbing inspector will also know the basic elements of safe water supply and satisfactory methods of sewage disposal from a public health point of view.

The above discussion applies to both licenses of the first and second grade. Applicants for a plumbing license of the *first grade* should, in addition, be familiar with the engineering and plumbing problems of tall buildings, sewage pumps, house tanks, water pumps, air conditioning and refrigeration systems.

Suggested Books and Circulars for Study and Reference

Starbuck, R. M.: Questions and Answers on Plumbing,
Hartford, Connecticut

Plum, Svend: Plumbing Practice and Design, Volumes
I & II, John Wiley and Sons, Inc., New York City

Babbitt, Harold E.: Plumbing, McGraw-Hill Book Com-
pany, New York City

Steel, E. W.: Water Supply and Sewerage. McGraw-Hill
Book Company, New York City

Dawson, F. M., and Kalinski, A. A.: Cross-Connections,
Water Supply Piping and Plumbing Drainage System,
Technical Bulletin #2. National Association of Master
Plumbers of the United States, Inc., Washington, D. C.

Prescott, Winslow and McGrady: Water Bacteriology,
6th Edition, John Wiley & Sons, Inc., New York

Cleverdon, Walter S. I., B. S., C. E.: Plumbing Engineering,
Pitman Publishing Corp., New York and Chicago

Bureau of Standards: Hoover Code (plumbing), Govern-
ment Printing Office, Washington 25, D. C.

Qualifications for Public Health Laboratory Technician

Adopted by the Public Health Council on November 13, 1950 and amended on
January 8, 1951.

- (1) Formal education represented by graduation from a recognized college or uni-
versity with a major in the Chemical or Biological Sciences or its equivalent.

OR

- (2) Certification as Registered Technician by the American Society of Clinical Pathol-
ogists in cooperation with the American Society of Medical Technicians.

OR

- (3) Graduation from high school; at least one year of full time experience in a laboratory performing bacteriological, serological, chemical or related technical laboratory tests. Completion of one year's successful training in a recognized school for laboratory technicians will be accepted in lieu of one year of full time experience required above.

What A Candidate for Public Health Laboratory Technician's License Should Know

In addition to the general information desired under "Communicable Diseases" as previously outlined under sanitary inspector, the laboratory technician candidate should have special information and training in the methods of handling, laboratory preparation, and examination for identification of communicable disease organisms. Training should be in the following categories:

(a) *Bacteriology*: Knowledge of care and use of microscope; preparation of specimens for bacteriological examination; media, their uses and preparation; stains, their application and preparation; methods of sterilization; bacteriological examination of milk and water; and knowledge of laboratory techniques in the handling of infectious material.

(b) *Chemistry*: General background in chemistry with knowledge of the chemical techniques in blood, food and drug, sanitation, milk and milk products, drinking waters, streams, trade wastes, and sewage.

(c) *Pathology*: Knowledge of preparation, embedding and staining of pathological specimens for examination; use of microtome, preparation of stains, and proper recording of specimens of tissue.

(d) *Serology*: Knowledge of techniques and principles involved in standard blood tests for syphilis, such as Mazzini, Kahn, Kline and V.D.R.L. flocculation tests, Kilmer complement fixation test; blood counts, blood grouping and Rh factor determination, agglutination tests for communicable diseases, such as typhoid fever, paratyphoid fever, brucellosis, tularemia, Rocky Mountain spotted fever and typhus fever.

Suggested Books and Circulars for Study and Reference

- Salle: Principles of Bacteriology, C. V. Mosby Co., St. Louis, Mo.
- Zinsser and Bayne-Jones: Textbook of Bacteriology, 8th Ed., D. Appleton-Century Co., Inc., New York
- Topley & Wilson: Principles of Bacteriology and Immunology, Williams & Wilkins Co., Baltimore, Md.
- Tod & Sanford: Clinical Diagnosis by Laboratory Methods, 9th Ed., W. B. Saunders Co., Phila., 1939
- American Public Health Association: Diagnostic Procedures and Reagents, 3rd Ed., 1790 Broadway, New York 19
- American Public Health Association: Standard Methods for the Examination of Dairy Products, 9th Ed., 1790 Broadway, New York 19
- American Public Health Association: Standard Methods for the Examination of Water & Sewage, 9th Ed., 1790 Broadway, New York 19
- R. D. Lillie: Histopathologic Techniques, Blakiston Co., Phila.

Federal Security Agency, U. S. Public Health Service:
Manual of Serologic Tests for Syphilis, Supplement
No. 22, U. S. Government Printing Office, Supt. of Docu-
ments, Washington 25, D. C.

Stitt, Clough, Branham: Practical Bacteriology, Hematology
and Parasitology, 10th Ed., Blakiston Co., Inc., Phila.,
1938

Kolmer and Boerner: Approved Laboratory Technics, 3rd
Ed., D. Appleton-Century Co., Inc., New York, 1941

The Pharmacopoeia of the United States, 14th Revision,
Mack Publishing Co., Easton, Pa.

Official Methods of Analysis of the Association of Official
Agricultural Chemists, 7th Ed., 1950, by Association of
Official Agricultural Chemists, P. O. Box 540, Benjamin
Franklin Station, Washington 4, D. C.

Laws Relating to the Appointment of Local Health Officers, Inspectors, and Public Health Laboratory Technicians

Article VI, Chapter 177, P.L. 1947

As amended by Chapter 119, P.L. 1950

38. The Public Health Council shall prescribe the qualifications of health officers, sanitary inspectors, food and drug inspectors, milk inspectors, meat inspectors, plumbing inspectors and public health laboratory technicians.

As used in this act, "public health laboratory technician" applies to every officer appointed by a board of health to perform bacteriological, serological, chemical and related technical laboratory tests in a laboratory conducted by a board of health, excepting health officers, public health nurses, sanitary inspectors, plumbing inspectors, food and drug inspectors, milk inspectors, meat inspectors, and persons performing washing or cleaning services or clerical duties in the office of the board of health.

39. The commissioner shall cause examinations to be conducted in such manner and at such times and places as he may prescribe, for the purpose of determining the qualifications of applicants for licenses as health officers, sanitary inspectors, food and drug inspectors, milk inspectors, meat inspectors, plumbing inspectors, and public health laboratory technicians of the classes and grades set forth in section forty-one hereof. Application for examination in any of the classes and grades enumerated in section forty-one of this act must be made in writing upon forms supplied by the department. The department shall collect from each applicant who shall be admitted to the examination the following fees. For each examination for a health officer's license, twenty-five dollars (\$25.00); for each examination for a sanitary inspector's license of the first grade, twenty dollars (\$20.00); for each examination for a milk inspector's license, twenty dollars (\$20.00); for each examination for a food and drug inspector's license, twenty dollars (\$20.00); for each examination for a meat inspector's license, twelve dollars and fifty cents (\$12.50); for each examination for a sanitary inspector's license of the second grade, twelve dollars and fifty cents (\$12.50); for each examination for public health laboratory technician's license, ten dollars (\$10.00); for each examination for a plumbing inspector's license of the first grade, ten dollars (\$10.00); and for each examination for a plumbing inspector's license of the second grade, ten dollars (\$10.00).

40. Every such examination shall be in such public health subjects as the commissioner shall direct.

41. The commissioner shall, in the name of the department, issue the following classes and grades of licenses:

- a. Health officer's license;
- b. Sanitary inspector's license of the first grade;
- c. Sanitary inspector's license of the second grade;
- d. Plumbing inspector's license of the first grade;
- e. Plumbing inspector's license of the second grade;
- f. Food and drug inspector's license;
- g. Milk inspector's license;
- h. Meat inspector's license;
- i. Public health laboratory technician's license.

However, any health officer's license, sanitary inspector's license, and plumbing inspector's license heretofore issued by the State Department of Health shall, unless suspended or revoked in accordance with the provisions of section forty-three, and forty-four of this act, remain in effect during the employment as such of the holder thereof.

42. Each applicant whose examination shall be approved by the commissioner shall receive the license to which his examination may entitle him.

43. Any license issued in accordance with the provisions of this article, and any health officer's license, sanitary inspector's license, and plumbing inspector's license, heretofore issued by the State Department of Health, may be suspended or revoked, in the manner provided in section forty-four hereof, for any of the following causes:

- a. Violation of any of the provisions of this act or of any law relating to public health;
- b. Violation of any provision of the State Sanitary Code;
- c. Violation of any applicable local health regulation or ordinance;
- d. Any act or happening occurring after the making of application for such license which, if the same had occurred prior to said time, would have prevented the issuance of such license.

44. Upon written charges alleging any such violation, act or happening being filed with the Public Health Council by the commissioner or by the local board of health within whose territory or jurisdiction such violation, act or happening occurred, said Public Health Council shall thereupon fix a time and place for a hearing before it thereon. Said Public Health Council shall, at least ten days prior to such hearing, cause to be served upon the licensee, either personally or by mailing the same by registered mail addressed to him at his home address, a written copy of the charges and a written notice of the time and place of the hearing.

At the hearing the Public Health Council shall hear all witnesses and receive all evidence produced, and if the charges are found to be true in fact, and just cause be shown, the Public Health Council may suspend or revoke said license.

A suspension or revocation of license shall be affected by a notice in writing of such suspension or revocation, designating the effective date thereof, and in case of suspension, the term of such suspension, which notice may be served upon the licensee personally or by mailing the same by registered mail addressed to him at at his own address.

A copy of such notice of suspension or revocation of license shall be filed with the local board by the commissioner.

Chapter 181, P.L. 1947

As Amended by Chapter 119, P.L. 1950

26:3-19. The local board may employ such personnel as it may deem necessary, including health officers, public health laboratory technicians, plumbing inspectors, food and drug inspectors, milk inspectors and meat inspectors, of the classes and grades provided for by law, to carry into effect the powers vested in it. It shall fix the duties and compensation of every appointee and, as to local boards which shall not be

operating under the provisions of subtitle three. Title 11, Civil Service, of the Revised Statutes, fix the term of every appointee.

The appointees, agents and officers of a local board, which shall not be operating under provisions of subtitle three, Title 11, Civil Service, of the Revised Statutes, shall hold their offices during the term for which they are severally appointed, and shall not be removed except for cause and after an opportunity has been given them for a hearing.

Any duly appointed health officer shall, subject to the superior authority of the local board appointing him, be its general agent for the enforcement of its ordinances and the sanitary laws of the State. Any duly appointed public health laboratory technician, sanitary inspector, food and drug inspector, milk inspector, meat inspector or plumbing inspector shall be the agent of the local board appointing him for the performance of such services not inconsistent with the license held as such local board, or any health officer under the authority of such board, shall assign to him. A sanitary inspector is authorized to make all types of inspections for a local board except plumbing inspections.

26:3-20. No local board shall appoint any person as health officer, public health laboratory technician, sanitary inspector, food and drug inspector, milk inspector, meat inspector or plumbing inspector nor employ a person to do work ordinarily performed by a health officer, public health laboratory technician, or an inspector of any of the classes named, who is not the holder of a proper license as such.

26:3-21. Any holder of a license as a health officer shall be eligible to appointment as such officer by any local board.

Any holder of a license as a public health laboratory technician shall be eligible to appointment as a public health laboratory technician by any board of health.

Any holder of a license as a sanitary inspector of the first grade shall be eligible to appointment as such inspector by any local board.

Any holder of a license as a sanitary inspector of the second grade shall be eligible to appointment as such inspector by the local board in any municipality having a population of not more than twenty-five thousand at the last Federal census.

In every municipality having a population of more than twenty-five thousand, all sanitary inspectors appointed shall be of the first grade; *provided, however*, that if the local board of such municipality employs two or more inspectors of the first grade, it may employ sanitary inspectors of the second grade on a temporary basis until such inspectors have qualified for and received licenses as sanitary inspector of the first grade. In no case shall such temporary employment of a second grade sanitary inspector continue for more than three years from the date of his original appointment.

Any holder of a license as food and drug inspector shall be eligible to appointment as such inspector by any local board.

Any holder of a license as milk inspector shall be eligible to appointment as such inspector by any local board.

Any holder of a license as meat inspector shall be eligible to appointment as such inspector by any local board.

Any holder of a license as plumbing inspector of the first grade shall be eligible to appointment as such inspector by any local board.

Any holder of a license as plumbing inspector of the second grade shall be eligible to appointment as such inspector by the local board of any municipality having a population of not more than twenty-five thousand at the last Federal census.

All sanitary inspectors' licenses of the first class issued prior to the passage of this act shall be accepted as sanitary inspectors' licenses of the first grade. All sanitary inspectors' licenses of the second class issued prior to the passage of this act shall be accepted as sanitary inspectors' licenses of the second grade. All sanitary inspectors' licenses of the third class issued prior to the passage of this act shall remain valid in townships and entitle holders thereof to serve legally as sanitary inspectors in the employ of township boards of health. All plumbing inspectors' licenses issued prior to the passage of this act shall be accepted as plumbing inspectors' licenses of the first

grade. Any holder of a license as plumbing inspector issued prior to the passage of this act who applies to the department for a corresponding license of the first grade shall be issued such license.

All laboratory technicians now employed by boards of health under whatsoever title for the specific purpose of performing laboratory tests in bacteriology, serology, chemistry and related technical laboratory tests shall be granted public health laboratory technicians' licenses, without further examination, by the State Department of Health; *provided*, that said technician apply to the department for same on a form provided by the department within one year of the effective date of his act.

26:3-22. Local boards of health of two or more adjacent municipalities may join in employing a health officer and one or more sanitary inspectors and other personnel. In such case, the local boards of such municipalities or a regional health commission formed by them, as the case may be, shall fix the salary to be paid to the health officer, inspectors and other personnel, arrange the duties of such persons and in case of regional health commissions apportion the sums to be paid by each of the municipalities, which sums shall be paid from moneys appropriated to the local boards of such municipalities.

5. Every health officer and every sanitary inspector, plumbing inspector, food and drug inspector, milk inspector, meat inspector and public health laboratory technician holding a license as such issued in the name of the State Department of Health, who is employed as such by any board of health, municipality or group of municipalities shall receive his or her maximum salary in their respective salary range, within five years from the date of his or her appointment as such health officer, inspector or public health laboratory technician.

26:3-26. No health officer, inspector or employee holding a license issued in the name of the State Department of Health after five years' consecutive service in the employ of a local board or regional health commission, shall be removed from office or reduced in pay or position except for just cause and after public hearing as provided in section 26:3-27 of this Title.

26:3-27. The local board or regional health commission, not operating under the provisions of subtitle three, Title 11, Civil Service, of the Revised Statutes, employing a health officer, public health laboratory technician or inspector whom it is sought to remove, shall formulate or receive charges, in writing, against such person and shall fix a time and place for a hearing thereon.

A written copy of the charges and written notice of the time and place of the hearing shall be served upon the person sought to be removed at least twenty days prior to the hearing.

At the hearing the local board or regional health commission shall hear all witnesses and receive all evidence produced, and if the charges are found to be true in fact, and just cause be shown, the local board or regional health commission may remove or reduce the pay or position of the person against whom the charges are made.

8. Whenever any local board shall violate any of the provisions of section 26:3-20 of this Title, the department may file a bill in the Court of Chancery in the name of the State at the relation of the department for an injunction to restrain such violation and for such other or further relief as the Court of Chancery shall deem proper.

RULES AND REGULATIONS
for the
BEAUTY CULTURE INDUSTRY



NEW JERSEY STATE
DEPARTMENT OF HEALTH

IMPORTANT

READ THOROUGHLY the Copy of Rules and Regulations governing the Beauty Culture Profession.

NO ONE is authorized to practice beauty culture OUTSIDE of the premises of a duly licensed beauty shop except in accordance with the provisions of the law relating thereto.

The Board may, revoke or suspend license for the violation of the law, and or Rules and Regulations.

DO NOT SUBMIT renewal application attached to your current License before the date indicated on application printed in RED.

It is your responsibility to submit the renewal application prior to the expiration date of your current license to avoid lapse license.

Rules and Regulations

Under authority of Title 45:4A-13 and 45:4A-16 of the Revised Statutes of the State of New Jersey, together with the amendments thereof and supplements thereto, the Board of Beauty Culture Control of the State Department of Health hereby declares that the following are Rules and Regulations for the beauty culture industry in this State, effective July 1, 1951.

All previous Rules and Regulations are hereby declared null and void.

Beauty Shops

1. Applications for beauty shop licenses must be accompanied by a diagram showing the floor plan thereof, indicating the working space and measurements thereof together with a list of the equipment to be used therein.

2. Beauty shops may not use the same entrances used for barber shops.

Beauty shops may not be combined with barber shops and must be separated therefrom by a permanent partition wall.

3. All premises for which initial shop license application is made shall have not less than 150 square feet (inside measurements) of working space for a one operator shop and 50 square feet of working space for each additional operator employed in said shop.

Working space shall not include waiting room, lavatories or desk space.

The minimum suggested equipment for a one operator shop is one (1) shampoo unit consisting of: one (1) dry sterilizer; one (1) wet sterilizer; container for clean linen; container for soiled linen; reclining chair and hand washing facilities.

Hair drying facilities; supply cabinet; manicuring facilities, hair combing facilities and lavatory with hand washing facilities.

4. Beauty shops must be licensed before they may be opened for business.

At least three weeks prior to removal to another address the shop owner shall be required to notify this Board of such intention and make application therefor in the same manner in which applications are made for initial shop licenses. Said applications shall be submitted together with the current shop license.

No fee shall be required for shop removals within a municipal sub-division; removals without a municipal sub-division shall be considered as an initial shop application and the fee shall be the same as that required for an initial shop license.

5. Shop licenses are not transferable. When ownership of an existing beauty shop is transferred, the new owner shall apply for an initial shop license before commencing business.

6. Beauty shops shall display at their main entrances or windows signs or other markings which shall be clearly visible to the general public during the time the shops are open, indicating that beauty culture is being practiced on the premises.

7. It shall be unlawful to practice beauty culture in booths of any kind, leased, subleased or subdivided from the original premises for which a shop license has been issued.

Only one shop license may be issued for a particular premises or place where it is desired to practice beauty culture.

8. The entrances to beauty shops located in private residences must permit patrons to enter the shop directly from the public thoroughfare without passing through any portion of the home.

9. No portion of licensed premises shall be used for domestic or residential purposes.

10. No trade or profession other than beauty culture shall be practiced within a beauty shop excepting sales of merchandise, provided the space allocated for such sales is in addition to the 150 square feet of work space required of beauty shops.

11. Beauty shops shall possess adequate equipment and maintain same in a cleanly and sanitary condition so as to provide proper and sufficient service for their patrons.

12. All premises where beauty culture is practiced and all premises where equipment for the practice of beauty control is located, shall be subject to inspection by the Board or its representative.

Licensing Information

1. The particular person, partnership, firm or corporation to whom a shop license has been issued for a designated place of business, throughout the period of the license is responsible for the compliance with these rules and regulations and the beauty culture laws, insofar as they are applicable to the particular shop.

2. The primary function of manager-operators shall be the administration of the business and/or personnel affairs of the beauty shop and maintenance of the relationship between the shop and the Board of Beauty Culture Control. They, together with the shop owner, shall be responsible for the compliance with these rules and regulations and the beauty culture laws.

3. Manager-operators shall notify this Board immediately, by letter, upon acceptance and/or termination of their employment as manager-operators. This letter shall state the name and address of the beauty shop where the manager-operator is to be employed and/or the shop where the employment is to be terminated.

4. An applicant for an operator license must be at least sixteen years of age and must have successfully completed eighth (8th) grade education in public schools or the equivalent, which equivalency shall be determined by the applicant successfully passing an achievement test.

5. Every person, holding a license issued by this Board, shall display said license in a conspicuous place in the beauty shop where employed.

6. Lost or destroyed licenses may be duplicated by submission of the required fee and an affidavit indicating the facts relating to such lost or destroyed licenses.

7. Persons failing to make application for renewal of their operating or shop licenses within a year from the expiration dates thereof shall be required to take an examination before another operating license may be issued and/or have their premises reinspected before another shop license may be issued. The license issued in such cases is to be considered as an initial license, for which initial license fees shall be paid.

8. Itinerant-operator licenses are no longer issued by the Board of Beauty Culture Control. No one is authorized to practice beauty culture outside the premises of a duly licensed shop, except in accordance with the provisions of the law relating thereto.

Temporary Permits

1. Temporary permits to practice beauty culture may only be issued to those who have made application for examination and submitted the requisite fees for both temporary permit and an examination.

Application for temporary permits must set forth the name and address of the licensed beauty shop wherein the applicant desires to be employed while operating under said permit, together with two (2) small photographs.

Upon passing the entrance examination and before operating licenses are issued, holders of temporary permits must submit same to the Board for cancellation.

2. Temporary permits are valid for a period of three (3) months, but if the holders thereof successfully pass their operator's entrance examinations, said temporary permits will be cancelled as of the time their regular operating licenses are issued.

No second temporary permit shall be issued to an applicant who has failed to pass an examination or has failed to appear for an examination.

3. The provisions of these rules and regulations, relating to temporary permits generally, are to be followed with respect to those temporary permits issued students who have had at least five hundred (500) hours of beauty culture training.

4. Temporary permits issued for the purpose of conducting a demonstration or a series of demonstrations at a specific address are valid for a period of not more than one (1) week. Applications for such temporary permits must set forth therein: (a) the address of the premises wherein it is proposed to conduct the demonstration; (b) name and license number of the demonstrator; (c) dates of demonstration. Such applications must be received in the office of the Board at least five (5) days before it is proposed to conduct the demonstration.

a. In all cases where demonstrations are to be held, the department must be furnished with satisfactory proof that the demonstrator in charge of such demonstration is a duly licensed demonstrator of New Jersey before a temporary license for demonstration can be issued for the premises; however, the persons working under the licensed demonstrator's supervision need not be licensed providing appliances, methods of cosmetics used or to be used in the practice of beauty culture are not being demonstrated.

Examinations

1. Applications for examination may be procured at the office of the Board. Applications, when submitted, must contain proper certification of former employers, have affidavits of experience and/or education. In all cases wherein applicants are applying for examination on the basis of out-of-State experience and/or education, a certification must be submitted to that effect from that State Board, if one exists in said State.

2. Any person desiring to take an examination by virtue of training in a beauty school outside of the State of New Jersey must first furnish the Board with satisfactory proof, by way of a certification from the State Board where such education was obtained, that such training conformed substantially with the standards required of licensed beauty schools of New Jersey.

3. Examinations shall be given in three (3) parts; practical, theoretical, and oral. Such examinations will be held at least once a month, and applications therefor must be on file in the office of the Board at least five (5) days prior to the examination. Applicants will be examined in all of the subjects of beauty culture. Applicants must obtain a passing grade in each part of the examination.

4. Applicants who fail their first examinations or fail to appear once for same may be rescheduled for that examination upon notifying the Board in writing that they desire to be rescheduled without payment of additional fee.

5. Applicants, failing in one part of the examination, are required only to be re-examined in the part they failed.

6. Applicants who either failed to appear twice for an examination or failed an examination the second time, or any combination thereof, will be required to pay an additional examination fee. They will be required to make application for any

further examinations in the form of a letter to that effect and submit said letter with an additional examination fee before they may be rescheduled.

Sanitation

1. Beauty shops shall be properly and adequately lighted and ventilated.
2. Beauty shops shall be provided with an adequate supply of pure water, meeting the bacteriological standards of the Department for public potable water supplies. Water not meeting these bacteriological standards shall not be made available for use in beauty shops.
3. Beauty shops shall be provided with adequate systems for disposal of all wastes. If practical, liquid wastes shall be discharged into a public sewer system. When such a public sewer system is not available, liquid wastes shall be discharged through a properly installed septic tank and tile disposal field system and in such a manner as not to cause a public health nuisance. Solid wastes such as paper tissues, cotton, paper, hair trimmings, dust and dirt and other refuse shall be securely wrapped, tied and stored in water-tight metal containers covered with tight fitting metal covers. A sufficient number of such metal containers shall be provided by each beauty shop to store such solid waste until collected for disposal. These metal containers and tight fitting covers shall be thoroughly cleansed when emptied. All solid wastes must be removed from beauty shops daily.
4. Walls and ceilings of beauty shops shall be kept clean, free from dust and dirt and in good repair.
5. Floors of beauty shops shall be tight, smooth, impervious to water, easily cleaned and kept in good repair. All hair droppings, dust, dirt upon floors shall be removed by vacuum as soon as practicable. Floors shall be thoroughly cleaned and mopped each day.
6. Beauty shops shall be provided with suitable toilet and hand washing facilities. Hand washing facilities shall be provided with adequate and continuous hot and cold running water, located in a properly lighted and ventilated room with self closing doors. These facilities shall be maintained in clean, sanitary and working condition at all times.
7. Furniture, fixtures, equipment, tools and utensils present in beauty shops shall be maintained in a clean, sanitary condition at all times.
8. Partitions of booths shall be of such height to permit free circulation of air.
9. Shampoo basins shall be provided with adequate and continuous hot and cold water.
10. Clean towels shall be provided at the neck rests of each patron, while being shampooed. Rubber neck rests are prohibited.
11. Articles or materials which are used on more than one patron shall be kept from direct contact of the patron, by the use of an individual paper neck band or clean towel. Use of the same neck band or towel on more than one person is prohibited.
12. Persons engaged in beauty shops shall thoroughly cleanse their hands with soap and water immediately before and after serving each patron. Clean towels shall be provided for wiping operators' hands.
13. Persons affected with any infectious disease in a communicable form may not attend any persons in beauty shops.

14. Persons affected with any infectious disease in a communicable form may not be attended in beauty shops. Work may not be performed on patrons apparently having an affliction such as head lice, unless the patron shall produce a certificate from a practicing physician stating that the patron is free from such affliction, infectious, contagious or communicable disease.

15. Persons engaged in beauty shops shall be attired in washable coverall outer garments, which must be kept in a clean condition.

16. All brushes, combs, razors, clippers, scissors, tweezers, blackhead removers, files, pushers, buffers, and all massage and scalp applicators used in beauty shops shall be thoroughly cleansed and sterilized after each and every separate use thereof. Provided, however, that where complete sterilization is not practicable, the same shall be so cleansed and treated after each and every separate use thereof as to provide the maximum of sterility attainable. The use of any such implements which cannot be so treated is prohibited.

17. Razor strops and hones used in beauty shops shall be maintained in a cleanly condition at all times and no razor shall be stropped or honed after any use thereof for shaving unless the said razor shall, before such stropping or honing, have been treated as provided for in Regulation 16.

18. Towels may not be used in beauty shops for more than one person without being laundered. Towels, when laundered, shall be washed in water of a temperature of at least 200° F. Provided, however, that this latter requirement shall not apply to towels which are subjected, on the premises where washed, to a temperature of at least 200° F. in the process of drying or ironing.

19. Before patrons attended in beauty shops are permitted to recline in a chair, the head rest of such chair shall be covered with a clean towel or clean sheet of paper not previously used for any other purpose.

20. Alum, or other astringents, in stick form may not be used in beauty shops.

21. Powder puffs, sponges and neck dusters may not be used in beauty shops.

22. Use of shaving cups or mugs, orange sticks, and of finger bowls in common, for more than one person, is prohibited in beauty shops.

23. Linens, towels and uniforms shall be kept in clean, dust-proof containers or cabinets with closing doors.

24. Soiled linens, towels and uniforms shall be kept in separate closed containers.

25. Supply cabinets or store rooms used to stock supplies shall be kept clean and free from dust and dirt. Covered containers shall be provided for waste tissues, cotton, lotions and creams.

26. Dry sterilization cabinets shall be used to store clean or sterile tools and equipment. Dry sterilization with 40% Formalin shall no longer be required.

27. Beauty shops shall have at least one wet sterilizer.

28. Sterilization: Formaldehyde is a powerful disinfectant gas with irritating fumes. A solution of formaldehyde is known as formalin, which contains about 40% formaldehyde gas in water; has a pungent odor; does not stain; metals and fabrics are not injured; hardens and dries skin; is a deodorant for bromodosis.

The different strengths used are:

| | | |
|-------------------------------------------|----------|-----|
| For vapor sterilizers full strength | 40% | |
| For wet sterilization | 5% | 10% |
| For deodorant in bromodosis | 1% | 2% |

The different strengths are made as follows; (Formula for preparing formaldehyde solution as adopted by the New Jersey State Board of Beauty Culture Control.)

| | | | | | |
|-------------|-------|----|----------------|----|-------------|
| 1% solution | | 1 | Part formalin, | 39 | parts water |
| 2% " | | 2 | " " | 38 | " " |
| 3% " | | 3 | " " | 37 | " " |
| 4% " | | 4 | " " | 36 | " " |
| 5% " | | 5 | " " | 35 | " " |
| 10% " | | 10 | " " | 30 | " " |

For sterilizing clean instruments a 25% solution can be used, consisting of 25 parts formalin and 12 parts water and 3 parts glycerine. Allow instruments to remain in solution at least 20 minutes. Alcohol (70% to 80%) may also be used for this purpose.

Practicing Techniques

1. During a permanent wave operation, operator must not leave patron during the steaming period.
2. Patrons shall be advised that, when leaving a beauty shop while hair is still wet, they are doing so at their own risk.
3. A patch test or predisposition test shall always be performed before using a hair dye. The test should be made on a skin area either behind the ear or on the forearm. If no swelling, itching, redness, or other reaction occurs after twenty-four (24) hours, the operator may proceed with the dyeing process.

General Information

1. A copy of these rules and regulations shall be kept in each beauty shop at all times. Each licensee shall have his or her copy of these rules and regulations available at all times at his or her place of employment.
2. The Department may refuse to issue, revoke or suspend licenses for violations of these rules and regulations.
3. Violations of these rules and regulations should be reported to the Board of Beauty Culture Control, State Department of Health, 1 West State St., Trenton, New Jersey. Complaints to the Board should bear the signature and address of the writer. All such communications will be kept confidential.

The State Sanitary Code

as revised and enacted

by the
Public Health Council
of the
State of New Jersey



June 22, 1953

FOREWORD

The Public Health Council, pursuant to the provisions of New Jersey Statutes Annotated 26:1A-7, as amended by Chapter 165, Laws of 1953, established the following regulations as necessary in its judgment to preserve and improve the public health in this State. This action of the Council was taken after considerable deliberation and research over a two year period of time. These regulations include many of those enacted by the State Board of Health under authority vested in that body by the laws of 1915.

The provisions of the State Sanitary Code by statute (N.J.A.S. 26:1A-9) have the force and effect of law. Similarly it is required to be observed throughout the State and enforced by each local board of health, the local police authorities and other enforcement agencies. It is likewise provided that the regulations of this Code shall not be deemed to limit the right of any local board of health to adopt such ordinances, rules and regulations as, in its opinion, may be necessary for the particular locality under its jurisdiction provided that such ordinances, rules and regulations shall not be in conflict with the laws of this State or the provisions of the State Sanitary Code, except, however, that such ordinances, rules and regulations may be more restrictive than the provisions of the State Sanitary Code.

Pursuant to the Public Health and Sanitation Codes Adoption by Reference Act (N.J.S.A. 26:3-69.1 et seq.) any local board of health may adopt by reference any code approved by the State Department of Health without inclusion of the text thereof in the related ordinance.

New Jersey Statutes Annotated 26:1A-10 provide that each violation of any provision of the State Sanitary Code shall constitute a separate offense and each such violation shall be punishable by a penalty of not less than twenty-five dollars (\$25.00) nor more than one hundred dollars (\$100.00).

CHAPTERS OF THE

NEW JERSEY STATE SANITARY CODE

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CHAPTER I

LOCAL BOARDS OF HEALTH AND PERSONNEL

REGULATION 1.—Local board of health

As used in this Code, the term "local board of health" shall mean and include the board of health of a municipality or such boards, bodies or officers as may exercise the functions of a board of health according to law; Regional Health Commission, or a consolidated local board of health of a consolidated local health district; or a county local board of health of a county local health district. (R.S. 26:3-1, 84, 26:3A1-1)

REGULATION 2.—Local health district

As used in this Code, the term "local health district" shall mean and include that area under the jurisdiction of a local board of health as defined in Regulation 1.

REGULATION 3.—Secretary

Every local board of health shall appoint a Secretary, preferably the health officer, unless such appointment is otherwise provided for by statute, who shall keep an accurate record of all official actions of said board and perform such other duties as may be assigned him by that board. (R.S. 26:3-8.1, 17; 26:3A1-15)

REGULATION 4.—Registrar of vital statistics

Every local board of health shall appoint a Registrar of Vital Statistics, preferably the health officer, unless such appointment is otherwise provided for by statute. Said Registrar shall forward original birth, marriage and death certificates to the State Department of Health and perform other duties as required of him by law and perform those duties which may be assigned him by the board. (R.S. 26:8-11, 26:3A1-19, 20)

REGULATION 5.—Health Officer

(a) Every local board of health shall employ a person, not a member of said board, who is duly licensed as a health officer in this State as the executive officer of said board and designate him as "Health Officer." Said official shall in conformity with the law, enforce the laws of the State relating to the public health, the provisions of the State Sanitary Code, the ordinances adopted by said local board and perform the duties assigned him by said board. The Health Officer shall be the person to whom all reports required by law or by this code shall be made, in the absence of statutory provisions to the contrary. Prior to appointment a Health Officer shall be licensed as Health Officer by the State Department of Health. (R.S. 26:3-19,20,21; 26:3A1-13,14)

(b) Pursuant to the provisions of Chapter 3, Article 6, Title 26 of the Revised Statutes, boards of health of two or more municipalities may form an association to furnish such boards with public health services by the employment of a duly licensed Health Officer.

(c) A local board of health or regional health commission responsible for the public health of a municipality or municipalities having a population less than 10,000 may employ a licensed sanitary inspector of the first class as its executive officer until such time as the services of a licensed health officer may be secured or the population of such municipality or municipalities equals or exceeds 10,000, provided that such sanitary inspector of the first class shall not be employed or designated as a "Health Officer."

REGULATION 6.—Employment of laboratories and use of test results by health officers and local boards of health

(a) A health officer or local board of health shall only employ or utilize the facilities of a laboratory which complies with the provisions for certification and standards for laboratories contained in Chapter IV of the State Sanitary Code for laboratory services required to be performed in a laboratory approved by the State Department of Health under the provisions of New Jersey Statutes and Chapters II and VII of the State Sanitary Code.

(b) A health officer or local board of health shall not utilize any laboratory test report or reports in connection with the performance of duties required of him or it after being advised by the State Department of Health that the laboratory in which such test or tests were made is unacceptable for performing such tests, provided that any laboratory report indicating the existence of disease may be accepted subject to confirmation by an approved laboratory.

REGULATION 7.—Licensure of public health employees

Employees of a local board of health, or agency performing the functions of a local board of health, shall be licensed as may be required by law. (R.S. 26:3-20)

CHAPTER II

REPORTABLE DISEASES

REGULATION 1.

The following diseases, excepting those which are italicized, are declared to be communicable for purposes of this code. All diseases listed herein are to be reported in the manner prescribed by Regulations 2 through 11.

| | |
|---------------------------------|------------------------------|
| Amebiasis | Poliomyelitis |
| Anthrax | Psittacosis |
| <i>Botulism</i> | Q fever |
| Brucellosis | Rabies |
| <i>Cerebral Palsy</i> | Rocky Mountain spotted fever |
| Cholera | Salmonellosis (other than |
| Dengue | typhoid fever) |
| Diarrhea of New-born | Shigellosis |
| Diphtheria | Smallpox |
| <i>Epilepsy</i> | Streptococcal sore throat, |
| <i>Food Poisonings</i> | including scarlet fever |
| Glanders | <i>Tetanus</i> |
| Infectious encephalitis | <i>Trachoma</i> |
| Infectious hepatitis, including | <i>Trichinosis</i> |
| serum hepatitis | Tuberculosis, all forms |
| Influenza | Tularemia |
| <i>Leprosy</i> | Typhoid fever |
| Leptospirosis | Typhus fever |
| Malaria | Venereal diseases |
| Measles (rubeola) | Chancroid |
| Meningococcal meningitis | Gonorrhea |
| <i>Mental Deficiency</i> | Granuloma inguinale |
| Ophthalmia neonatorum | Lymphogranuloma venereum |
| Pertussis (whooping cough) | Syphilis |
| Plague | Yellow fever |
| Pneumonia, all forms | (R.S. 26:1A-7 (f)) |

REGULATION 2.—Reporting of diseases by physicians

Every physician attending any person ill with or infected with any of the diseases listed in Regulation 1, within twelve hours after such disease has been diagnosed, shall report such disease to the officer designated to receive these reports by the local board of health of the jurisdiction wherein diagnosis is made, excepting cases of venereal diseases which are to be reported directly to the State Department of Health.

The report shall include the name of the reporting physician, the name of the disease, the name, age, sex, color, exact location of the person ill or infected with such disease, and such other information as may be requested by the State Department of Health.

Physicians shall also comply with the provision for reporting diseases described in Regulation 4, reporting of certain diseases occurring on or about dairy premises, and Regulation 6, reporting and isolating suspected cases of communicable disease occurring in schools.

Physicians having knowledge of any outbreak of a disease not listed in Regulation 1 or of unusual manifestations of disease shall report the facts to the health officer in whose jurisdiction the condition exists who shall make an investigation and submit a report thereof to the State Department of Health. (R.S. 26:4-15)

REGULATION 3.—Reporting of diseases occurring in institutions

(a) The superintendent or other person having control or supervision over any county or municipal hospital, sanatorium, clinic, or other public or private institution in which any person is ill or infected with any of the diseases listed in Regulation 1, within twenty-four hours after such disease has been diagnosed, shall report such disease to the officer designated to receive these reports by the local board of health having jurisdiction over the territory in which such institution is located, excepting cases of venereal diseases which are to be reported directly to the State Department of Health.

(b) The superintendent or other person having control or supervision over any hospital, sanatorium, clinic, or other institution maintained and operated by the State in which any person is ill or infected with food poisoning or any of the communicable diseases listed in Regulation 1, within twenty-four hours after such disease has been diagnosed, shall submit a report of this fact to the State Department of Health.

(c) The reports required by (a) and (b) of this regulation shall be signed by the superintendent, or other person having charge of the State, county, or municipal hospital, sanatorium, clinic, or other public or private institution, and shall state the name of the disease, the name, age, sex, color, exact location of the person ill or infected with such disease, the home address of such person, or the address from which he was received into the institution, the date upon which he was received for care or treatment, and such other information as may be required by the State Department of Health.

(d) The provisions of Regulation 4, reporting of certain diseases occurring on dairy premises, are applicable to any public or private institution operating a dairy on or about its premises. (R.S. 26:4-19, 20)

REGULATION 4.—Reporting of certain diseases occurring on dairy premises

(a) Every physician attending a person ill or infected with food poisoning or a

communicable disease listed in Regulation 1 which may be transmitted through milk or a milk product, on any dairy or other premise where milk or a milk product is produced or processed for sale or distribution, or any dwelling in which any person resides who is employed on or about any such dairy or other premise, shall report immediately such findings by telephone or telegram to the officer designated by the local board of health to receive such reports in the local health district having jurisdiction of the particular dairy or other premise and also to the State Department of Health, and within twelve hours thereafter shall submit a written report to said local reporting officer and the State Department of Health.

The report shall include the name of the reporting physician, the name of the disease, the name, age, sex, color, exact location of the person who is ill or infected with such disease, the name of the owner or manager of said dairy or other premise, and the trade name of the business. (R.S. 26:4-17)

(b) Where a physician is not in attendance upon a person suspected of being ill or infected under the circumstances described in (a) of this regulation, the owner or person in charge of any dairy or other premise on which milk or a milk product is produced or processed for sale or distribution, shall report immediately such findings by telephone or telegram to the officer designated by the local board of health to receive such reports in the local health district having jurisdiction of the particular dairy or other premise and also to the State Department of Health, and within twelve hours thereafter shall submit a written report to said local reporting officer and the State Department of Health.

The report shall be signed by the owner or person in charge of the dairy or other premise and shall state the name of the suspected disease, the name, age, sex, color, exact location of the person suspected of being ill or infected, the name of the owner or manager of said dairy or other premise and the trade name of the business. (R.S. 26:4-16)

(c) When a person is ill or infected with the causative agent of food poisoning or a communicable disease listed in Regulation 1 which may be transmitted through milk or a milk product, on a dairy or other premise where raw milk or a raw milk product is produced for sale, distribution or processing in a local health district other than the one in which the raw milk or raw milk product is produced, it shall be the duty of the health officer immediately upon being so informed to transmit this information by telephone or telegram to the health officer of the local health district to which the raw milk or a raw milk product is transported for sale, distribution or processing, and within twenty-four hours thereafter to notify the State Department of Health in writing of the restrictive measures he has established to prevent the transmission of infection. (R.S. 26:3-19; 26:3A1-14)

REGULATION 5.—Reporting of suspected communicable diseases by houseowner or householder

Every houseowner or householder who has reason to suspect that any person living, dwelling or being in any building or apartment under his control, is ill with food poisoning or any of the communicable diseases listed in Regulation 1, and a physician is not in attendance, shall within twelve hours after discovering the same, report the facts by telephone or in writing to the officer designated to receive such reports by the local board of health within whose jurisdiction the said case may exist. (R.S. 26:4-16)

REGULATION 6.—Reporting and isolating suspected cases of communicable disease occurring in schools.

It shall be the duty of every teacher, nurse, and medical school inspector to report immediately to the principal or other person in charge of a school, the name

of any person attending or employed in such school suspected to be ill with food poisoning or a communicable disease listed in Regulation 1. It shall be the duty of the principal or person in charge of every school to report immediately by telephone or in writing to the officer designated by the local board of health to receive such reports, within whose jurisdiction the said case exists, the name, age, sex, color, and address of such ill person and the suspected nature of the disease. Such person shall be isolated at once under direction of the health officer.

REGULATION 7.—Reporting suspected cases of communicable diseases in hotels, boarding or lodging houses.

It shall be the duty of the proprietor or keeper of any hotel, boarding or lodging house, having reason to suspect that any person being in any building under his control is ill with food poisoning or a communicable disease listed in Regulation 1, and a physician is not in attendance, to report immediately by telephone or in writing to the officer designated by the local board of health to receive such reports, within whose jurisdiction the said case exists, the name, age, sex, color, and address of such person and the suspected nature of the disease. (R.S. 26:4-16)

REGULATION 8.—Reporting suspected cases of communicable disease by person in charge of camps

It shall be the duty of the person in charge of any labor or other camp, having reason to suspect that any person living in or attached to such camp is ill with food poisoning or a communicable disease listed in Regulation 1, and a physician is not in attendance, to report immediately by telephone or in writing to the officer designated by the local board of health to receive such reports, within whose jurisdiction the said case exists, the name, age, sex, color, and address of such person and the suspected nature of the disease.

REGULATION 9.—Reporting suspected cases of communicable disease on vessels

It shall be the duty of the master or person in charge of any vessel located in waters within the jurisdiction of any local board of health of this State, having reason to suspect that any person on a vessel under his control is ill with food poisoning or a communicable disease listed in Regulation 1, and a physician is not in attendance, to report immediately by telephone or in writing to the officer designated by that local board to receive such reports, the ill person's name, age, sex, color, the suspected nature of the disease, and the name and location of the vessel upon which such person is located. (R.S. 26:4 Article 9)

REGULATION 10.—Reporting of diseases by reporting officers and health officers

Reporting officers who receive reports of diseases required under this Chapter shall send a copy thereof to the health officer having jurisdiction in the local health district in which the disease is reported.

Reporting officers who receive reports of diseases required under Regulations 2, 3, and 4, within twenty-four hours thereafter, shall send a copy thereof to the State Department of Health.

The health officer of a local health district who receives a report of a disease listed in Regulation 1 from his reporting officer shall immediately forward the facts contained therein together with such related information as he may have available to the health officer of the local health district where the disease was believed to have been contracted and the health officer of the local health district wherein the home address of the ill or infected person is situated. If either of the said health districts is not located in New Jersey the health officer shall forward this information in writing to the State Department of Health. (R.S. 26:4-24)

REGULATION 11.—Specimens to be submitted for laboratory examination

In every case of illness which there is reason to believe may be diphtheria, pulmonary tuberculosis or typhoid fever, it shall be the duty of the attending physician or, if there be no physician in attendance, then of the nurse, or other person in attendance, to take suitable specimens forthwith from the person suspected of being infected, or to permit the health officer having jurisdiction, or his representative, to take such specimens. These specimens shall be immediately submitted by the person taking the same to a laboratory approved by the State Department of Health for such examination. (R.S. 26:4-50, 59)

REGULATION 12.—Establishment of isolation or quarantine by health officers

Upon receiving a report of a communicable disease listed in Regulation 1, it shall be the duty of the health officer, to establish immediately by written order such isolation, quarantine, or other restrictive measures required by law or regulation, or as may be necessary to prevent or control disease. Such order shall remain in force until terminated by written permission of the health officer. (R.S. 26:4-2(d), 36, 37, 71.1-71.5)

REGULATION 13.—Health Officer to determine necessity for and conditions of quarantine

When a person has been exposed at home or elsewhere to a person ill with a communicable disease listed in Regulation 1, the health officer may, at his discretion, refrain from quarantining or quarantine such exposed person under conditions he may specify; providing such period of quarantine shall not exceed the maximum period of incubation of the disease to which such person was exposed.

REGULATION 14.—Removal of person ill, infected with, or exposed to a communicable disease

After isolation or quarantine of any person ill, infected with, or exposed to a communicable disease listed in Regulation 1 shall have been established, such person shall not leave the apartment or premises where he is isolated, nor shall any other person remove such person, or permit him to be removed, unless permission shall first have been granted in writing by the health officer.

REGULATION 15.—Right of entrance and inspection

No person shall interfere with or obstruct the entrance to any building, apartment, or vessel by any inspector or officer of the State or local health authorities in the discharge of his official duties; nor shall any person interfere with or obstruct the inspection or examination of any occupant of such building, apartment, or vessel by any State or local medical inspector in the discharge of his duties.

REGULATION 16.—Disinfection of discharges of persons ill with communicable diseases

It shall be the duty of the physician in attendance on any case known or suspected by him to be a case of communicable disease listed in Regulation 1 to instruct immediately the nurse or other person in attendance in regard to the disinfection and disposal of bodily discharges. It shall be the duty of the nurse or other person in attendance to carry out such instructions until further or different instructions have been given by the health officer.

REGULATION 17.—Health officer to make an investigation of certain reportable diseases

It shall be the duty of the health officer, as soon as a person ill with a disease listed in Regulation 1 is reported to the officer designated to receive such reports,

to make an investigation when necessary, in order to protect the public health, for the purpose of ascertaining the source of the infection, securing such information as may be requested by the State Department of Health, and giving all necessary directions to prevent or control the spread of the disease.

REGULATION 18.—Cleansing and disinfection

(a) The physician, nurse, or other attendant upon a case of communicable disease listed in Regulation 1, after attending such case, shall take such precautions and practice such methods of cleansing or disinfection of his person or garments as will prevent the conveyance to others of infective material from the patient, or as may be required by law or regulation.

(b) Adequate cleansing and disinfection of premises, furniture and belongings, when deemed necessary by the health officer, or required by this Code or other law, shall immediately follow the recovery, death, or removal of a person ill or infected with a communicable disease. Such cleansing and disinfection shall be performed upon the order and under the direction of the health officer.

(c) It shall be the duty of the patient, upon convalescence or recovery from any communicable disease, and of the nurse or other persons in attendance on such patient, throughout the course of the disease as well as at its termination, to cleanse and, when necessary, to disinfect their persons and garments.

REGULATION 19.—Posting placards

When a communicable disease listed in Regulation 1 exists in any house or apartment, the health officer may post or cause to be posted upon such house, in plain view, near the entrance thereof, or upon the door of the apartment in which the case is isolated, a placard stating the existence therein of the communicable disease, and the name of such disease.

REGULATION 20.—Interference with placards

No person shall interfere with or obstruct the posting of any placard by any health official in or on any place or premises, nor shall any person conceal or mutilate any such placard or remove it except by permission of the health officer.

It shall be the duty of the occupant of the premises where a placard has been posted to notify the health officer immediately of any interference with or removal of such placard.

REGULATION 21.—Preventing the spread of communicable diseases listed in Regulation 1 in institutions

It shall be the duty of the superintendent or person in charge of any hospital, or other institution or dispensary, in which there is a person ill with any communicable disease, to take such precautions as will prevent the spread of infection.

REGULATION 22.—Prevention of spread of infection by persons ill or infected with communicable diseases

Persons advised that they are ill or infected with a communicable disease listed in Regulation 1 shall not contact others in such a manner as to cause or contribute to, promote or make possible the spread of such disease. Those responsible for the care, custody or control of persons ill or infected with a communicable disease shall not permit such persons to violate this regulation.

REGULATION 23.—Needless exposure to communicable diseases forbidden

A person shall not expose or permit the visiting, association or contact of any person under his care, custody, or control with any individual ill or infected with

a communicable disease listed in Regulation 1, or with discharges of any kind from such individual.

A person shall not needlessly expose himself, or visit, or come in personal contact with any individual ill or infected with a disease listed in Regulation 1, or with discharges of any kind from such individual or in any manner cause or contribute to, promote, or make possible the spread thereof.

REGULATION 24.—Exclusion from school of cases of communicable diseases

It shall be the duty of the principal or other person in immediate charge of any public, private, or Sunday school to exclude therefrom any child or other person suspected to be ill with a communicable disease listed in Regulation 1 until a statement is presented by the health officer that such child or other person is not likely to transmit infection. (R.S. 26:4-6)

REGULATION 25.—Exclusion from schools and gatherings of persons ill or infected with a communicable disease

Persons ill or infected with a communicable disease listed in Regulation 1 are prohibited from attending any public, private, or Sunday school, or any public or private gathering; nor shall the personal or bed clothing of any person ill or infected with a communicable disease be sent to a public laundry except under such conditions as may be prescribed by the health officer.

REGULATION 26.—Exclusion from schools and gatherings of persons living in or visiting households where communicable diseases exist

Every person living in or visiting a household, at the time when a communicable disease listed in Regulation 1 exists therein, may be excluded from every public, private, or Sunday school, and from every public or private gathering, for such time and under such conditions as may be prescribed by the health officer having jurisdiction over the place where that person resides; provided that in the application of this regulation the health officer may waive or decrease the period of exclusion if he has satisfactory information that the exposed person may have acquired immunity either by an attack of the disease or otherwise.

REGULATION 27.—Isolation, quarantine or surveillance of persons ill with or exposed to smallpox

A health officer having jurisdiction over a person ill with smallpox shall remove or cause such person to be removed to a suitable hospital, or to be isolated effectually.

Persons vaccinated after exposure to smallpox, at the discretion of the health officer and under conditions prescribed by him, shall be quarantined or kept under surveillance until the reaction at the site of the vaccination observed on the twelfth day establishes evidence of immunity to the satisfaction of the health officer.

Any person exposed to the risk of contracting smallpox by proximity to a case or suspected case of the disease, who refuses to be vaccinated shall be quarantined at his own expense for at least twenty-one days from the date of his last exposure.

REGULATION 28.—Hospitalization or isolation and restriction on visiting of persons ill or infected with communicable diseases

It shall be the duty of the health officer promptly to remove, or cause to be removed, a person ill with a communicable disease listed in Regulation 1 to a hospital, or to see that such case is effectually isolated if in the judgment of such health officer this is necessary.

When such hospitalization or isolation is established it shall be strictly maintained until terminated by order of the health officer.

No person, except the physician and nurse or other person in attendance upon the patient, or duly authorized representatives of the State Department of Health or local board of health, shall be permitted to come in contact with or visit a person hospitalized or isolated in accordance with the provisions of this regulation, except by permission of the health officer.

REGULATION 29.—Maximum period of incubation of certain communicable diseases

For purposes of this Code, the maximum period of incubation of the following communicable diseases is hereby declared as follows:

| | |
|----------------------------------------------------------|---------|
| Diphtheria | 7 days |
| Measles (rubeola) | 14 days |
| Meningococcal meningitis | 7 days |
| Pertussis (whooping cough) | 14 days |
| Poliomyelitis | 14 days |
| Salmonellosis (other than typhoid fever) | 14 days |
| Smallpox | 21 days |
| Streptococcal sore throat, including scarlet fever | 7 days |

REGULATION 30.—Minimum period of isolation and quarantine

The minimum period of isolation and quarantine of persons who are isolated or quarantined because of illness or infection with the following communicable diseases shall be as follows:

Isolation for Patient

Quarantine for Contacts

CHICKENPOX (VARICELLA)

| | |
|----------------------------------------------------|------------------|
| Until seven days after the appearance of the rash. | No restrictions. |
|----------------------------------------------------|------------------|

DIPHtheria

Until two successive cultures from the nose and two from the throat taken not less than twenty-four hours apart beginning at least seven days after cessation of drug therapy, if used, are found to be free from virulent diphtheria bacilli by a laboratory approved by the State Department of Health for such examination.

Twenty-four hours after satisfactory isolation of patient has been established, contacts may be released when one culture from the nose and another from the throat are found to be free from virulent diphtheria bacilli by a laboratory approved by the State Department of Health for such examination.

If satisfactory isolation of patient has not been established, members of household shall be quarantined until the period of isolation of the last case in the household has been terminated and the release culture standards described above have been met.

Isolation for Patient

Quarantine for Contacts

GERMAN MEASLES (RUBELLA)

No restrictions.

No restrictions.

MEASLES (RUBEOLA)

As soon as fever and catarrhal symptoms of the eyes, nose, and throat are detected and until seven days after appearance of rash.

Household contacts under eighteen years, who have not had measles, shall be quarantined from the seventh to the fourteenth day after exposure.

MENINGOCOCCUS MENINGITIS

Until seven days after onset, or for the duration of fever, if longer.

Household contacts under eighteen years shall be quarantined for seven days.

MUMPS

Until seven days after onset and all swelling of the salivary glands has subsided.

No restrictions.

PERTUSSIS (WHOOPIING COUGH)

Until twenty-one days after onset of the paroxysmal cough.

No restrictions.

POLIOMYELITIS (INFANTILE PARALYSIS)

For seven days after onset or for the duration of fever, if longer.

Intimate home contacts under the age of eighteen years shall be quarantined for fourteen days.

SCARLET FEVER (INCLUDING STREPTOCOCCAL SORE THROAT)

In uncomplicated cases, until clinical recovery, or not less than seven days. Patients with complications resulting in purulent discharges shall be isolated as long as discharges persist.

Home contacts under the age of eighteen years shall be quarantined for seven days.

SMALLPOX (VARIOLA)

Until fourteen days after onset of illness and until all lesions are healed.

Home contacts and other persons exposed to the risk of contracting smallpox by proximity to a case or suspected case of the disease shall be vaccinated and quarantined until vaccination is successful or until evidence of protection is established to the satisfaction of the local health officer. Persons released from quarantine shall be kept under observation for not less than twenty-one days from the date of last exposure. Contacts who refuse to be vaccinated shall be quarantined for at least twenty-one days from the date of last exposure and until discharged by the local health officer.

TYPHOID FEVER

Until clinical recovery and until three successive, authentic, fresh specimens of feces and urine taken at intervals of not less than seven days, beginning at least seven days after termination of specific drug therapy, have been reported negative for *Salmonella typhosa* by a laboratory approved by the State Department of Health for such examination. Recovered cases shall submit, commencing ninety days after discharge from isolation, at least four authentic, fresh stool specimens not less than three months apart. If any of the specimens in this period are positive for *Salmonella typhosa*, the individual shall come under the regulations governing carriers.

Family contacts need not be quarantined unless employed as food handlers. Family contacts who are food handlers shall not be employed as such during period of contact, and until two cultures of authentic, fresh specimens of feces and urine collected not less than twenty-four hours apart have been reported negative for *Salmonella typhosa* by a laboratory approved by the State Department of Health for such examination..

SALMONELLOSIS OTHER THAN TYPHOID

Until clinical recovery and until three successive, authentic, fresh specimens of feces and urine taken at intervals of not less than seven days, beginning at least seven days after termination of specific drug therapy, have been reported negative for *Salmonella paratyphi*, *Salmonella schottmuelleri*, and other *Salmonella* organisms by a laboratory approved by the State Department of Health for such examination.

Family contacts need not be quarantined unless employed as food handlers. Family contacts who are food handlers shall not be employed as such during period of contact and until two cultures of authentic, fresh specimens of feces and urine collected not less than twenty-four hours apart have been reported negative for *Salmonella paratyphi*, *Salmonella schottmuelleri*, and other *Salmonella* organisms by a laboratory approved by the State Department of Health for such examination.

REGULATION 31.—Supervision of cases of typhoid fever and other *Salmonella* infections

It shall be the duty of the health officer when a person is ill or infected with typhoid fever within his jurisdiction to keep such case under supervision until clinical recovery and until three successive, authentic, fresh specimens of the intestinal discharges and urine taken at intervals of not less than seven days, beginning at least seven days after termination of specific drug therapy, have been found to be free from *Salmonella typhosa*, said examination to be made in a laboratory approved by the State Department of Health for such examinations.

A health officer shall require persons who have been ill with typhoid fever to submit, commencing ninety days after clinical recovery, at least four authentic,

fresh specimens of intestinal discharges not less than three months apart, to a laboratory approved by the State Department of Health for such examinations. If any of the specimens in this period are positive for *Salmonella typhosa*, the individual shall be considered a carrier of the causative agent of typhoid fever.

It shall be the duty of a health officer when a person is ill or infected with Salmonellosis (other than typhoid fever) within his jurisdiction to keep such person under supervision until clinical recovery and until three successive, authentic, fresh specimens of intestinal discharges and urine taken at intervals of not less than seven days, beginning at least seven days after termination of specific drug therapy, have been found to be free from *Salmonella paratyphi* and *Salmonella schottmuelleri* and other *Salmonella* organisms, said examination to be made in a laboratory approved by the State Department of Health for such examination. (R.S. 26:4-50)

REGULATION 32.—Sale of foods forbidden in certain cases

When a person is ill with any communicable disease which may be transmitted through food, or who is infected with the causative agent of any such disease on any dairy or other premises where food intended for sale or distribution is manufactured, packed, stored, or otherwise handled, such food shall not be sold or distributed from such dairy or other premises unless a written permit for the sale or distribution of such foods shall have been issued by the health officer or by a representative of the State Department of Health.

REGULATION 33.—Destruction of foods in certain cases

Food intended for sale or distribution, which is manufactured, packed, stored, or otherwise handled on any premises upon which a person ill or infected with a disease transmissible by food worked or was permitted to work, visit, board, or otherwise frequent, may be destroyed or ordered destroyed by the health officer or by the State Department of Health if such food is considered so contaminated as to be liable to cause disease; or the food may be ordered to be treated in a manner that will eliminate contamination. (R.S. 26:4-3)

REGULATION 34.—Handling of food forbidden in certain cases

Persons ill or infected with a communicable disease which may be transmitted through food are prohibited from working in any establishment where food intended for sale or distribution is manufactured, packed, stored, or otherwise handled.

Persons who reside, board, lodge or visit in a household where they may come in contact with any person ill or infected with a communicable disease which may be transmitted through food are prohibited from working in any establishment where food intended for sale or distribution is manufactured, packed, stored, or otherwise handled unless permission is granted by the health officer or the State Department of Health.

Persons employed in any establishment where food intended for sale or distribution is manufactured, packed, stored, or otherwise handled may be required to submit to a physical examination for the purpose of ascertaining whether or not they are ill or infected with a communicable disease, whenever in the judgment of a health officer or the State Department of Health such examination may be necessary.

REGULATION 35.—Determination of diagnosis

The health officer or an authorized representative of the State Department of Health, who has reason to believe that a person is ill or infected with a communicable disease, may order such person to submit to a medical examination and,

if necessary, to furnish specimens for examination in a laboratory approved by the State Department of Health.

REGULATION 36.—Employment of laboratories and use of test reports

A health officer, local board of health, their representatives or a physician in the performance of his duties for a medical milk commission, shall only employ for laboratory services required by regulations of this chapter, a laboratory which complies with the provisions for certification and standards for laboratories contained in Chapter IV of the State Sanitary Code.

A health officer or local board of health shall not accept for use laboratory reports required by this Chapter, or Chapter VII, Regulation 42 from a laboratory that does not comply with the regulations of Chapter IV, provided that a laboratory report indicating the existence of disease may be accepted subject to confirmation by an approved laboratory.

REGULATION 37.—Inoculation with living microbiological agents

The use of living microbiological agents, other than vaccine virus or B.C.G. vaccine, in the inoculation of human beings is hereby prohibited until full and complete data regarding the methods of use, including a specimen of the living microbial agents and other agents employed therewith, and full account of the details of preparation, dosage, and administration, shall have been submitted to the State Department of Health and permission granted by the Department in writing for the use of the same.

CHAPTER III
ANIMALS AND BIRDS:
IMPORTATION, QUARANTINE, AND HERD
TESTING PROGRAM

REGULATION 1.—Importation of dogs; certification requirements

Dogs shall not be brought into this State excepting when in transit or for breeding, laboratory, or exhibition purposes unless accompanied by a health certificate issued by a licensed veterinarian of the state or nation of the dog's origin indicating that the dog is free from rabies and other communicable disease and has not recently been exposed to any such disease. This certificate shall also state the breed, sex, age, point of origin, point of destination, the name and post office address of the consignee or owner and the consignor or seller and if the dog has been vaccinated, the type and date of vaccination.

The owner or his authorized agent shall, upon arrival of the dog at its destination in this State, immediately forward the above-mentioned certificate to the health officer or board of health of the municipality or district wherein the dog is located and that health officer or Board, upon review and notation thereof, shall forward the same to the State Department of Health. (R.S. 26:4 Article 7)

REGULATION 2.—Reporting of cases of rabies in animals

It shall be the duty of all veterinarians or persons owning or having an interest in, or having in their possession or under their care or control, or having knowledge of any dog, cat, or other animal, affected with rabies, or suspected of being affected with rabies, to forthwith notify the person designated by the board of health having jurisdiction over the place in which such animal is located, to receive

such reports, by telephone, telegraph or in person, if practicable, and also in writing, signed by the person making the same, which report shall state where such animal may be found and shall contain, if possible, a description of the animal, the location of the animal, and the name and address of the owner. (R.S. 26:4-79, 80, 81)

REGULATION 3.—Transportation of quarantined animals

Animals confined by quarantine established by provisions of R.S. 26:4-84, as the result of the presence of rabies in any area within this State, shall not be transported from a quarantined area unless permission therefor shall be granted by the health officer of the municipality or district in this State into which such animal or animals are to be transported under conditions which may be prescribed by the Department. In the event the destination of a quarantined animal is beyond the boundaries of this State, permission must be obtained from the State Department of Health.

REGULATION 4.—Importation of birds of the psittacine family; certification requirements

Birds of the psittacine family shall not be brought into this State excepting when in transit unless accompanied by a certificate issued by the state or nation of origin or an authorized agency of that state or nation indicating such birds have not been transported from an area of that state in which psittacosis exists and that it has no reason to believe that such birds may be infected with or recently exposed to such disease.

The importation of birds of the psittacine family from an area declared to be infected with psittacosis by the United States Public Health Service or an authorized agency of the state of origin may be permitted for scientific research or other purposes only upon prior approval therefor having been granted by the New Jersey State Department of Health under conditions as may be prescribed by that Department.

REGULATION 5.—Quarantine and transportation of quarantined birds of the psittacine family

(a) Whenever a case of psittacosis exists among birds within the jurisdiction of a local board of health, or there is danger of the transmission of psittacosis from that jurisdiction, the local board of health shall establish adequate bird quarantine procedures.

The right of the State Department of Health to establish bird quarantine procedures for any area of the State wherein psittacosis exists, or danger exists of the spread of that disease, shall not be considered as limited or otherwise affected by the provisions of this Regulation.

(b) Quarantined birds shall not be transported from a quarantined area unless permission therefor shall be granted by the health officer of the municipality or local health district in this State into which such birds are to be transported under conditions which may be prescribed by the Department. In the event the destination of quarantined birds is beyond the boundaries of this State, permission must be obtained from the State Department of Health.

REGULATION 6.—Records required in dealers of birds of the psittacine family

Dealers in birds of the psittacine family shall keep a record for at least two years of each transaction relating to such birds. This record shall include the names and addresses of sellers and purchasers of these birds, the time when and

proof of the manner in which they were transported, and certificates required in Regulation 4 of this Chapter. Such record shall be available to inspection by authorized representatives of a board of health or the State Department of Health.

REGULATION 7.—Herd testing program

On and after April 1, 1958 milk may not be used or sold within New Jersey unless obtained from dairy animals free of brucellosis as determined by satisfactory blood tests or such other tests as are approved by the State Department of Health provided that animals which are the natural offspring of a brucellosis free herd and which have never been moved from the herd of origin may, for practical purposes, be considered free of brucellosis until they are old enough to be tested in accordance with the regulations of the State Department of Health. The tests shall be administered in accordance with standards approved by the State Department of Health and shall be subject to review and final acceptance by that Department. (R.S. 24:10-15 (6))

**CHAPTER IV
LABORATORIES**

REGULATION 1.—Laboratory inspection, standards and reports

(a) Laboratories required by statute and those regulations of Chapter II and VII of the State Sanitary Code to be approved by the State Department of Health, shall comply with all the provisions of this chapter. (R.S. 37:1-23; 26:4-49.2)

(b) All laboratories shall comply with Regulations 10 and 11 of this chapter.

(c) All laboratory premises, equipment, supplies and records shall be made available to inspection and reinspection by authorized representatives of the State Department of Health.

(d) Reports of laboratories other than those referred to in (a) above which perform bacteriological or other sanitary tests associated with potable water, milk or other foods, for a health officer or a local board of health shall be based upon and confined to laboratory examinations performed in accordance with methods and techniques acceptable to the State Department of Health.

REGULATION 2.—Certification of certain laboratories

The laboratories designated by Regulation 1 (a) of this chapter shall make application for and obtain a certificate of approval from the Department. This certificate shall be posted in a conspicuous place at the entrance to the laboratory. Certificates of approval shall be subject to revocation for cause.

Notice of issuance of certificates of approval to laboratories and disapproval of laboratories shall be forwarded to the board of health of the municipality or district wherein the laboratory is located within 10 days of such approval or disapproval.

REGULATION 3.—Application for certification generally; certain exceptions

(a) Application for certification shall be made on a form supplied by the Department. Certificates of approval expire at the end of each calendar year. Application for renewal of certificates shall be submitted to the Department on or before November first. Initial requests for a certificate or requests for a certificate following invalidation of a previous certificate may be submitted at any time.

(b) Laboratories other than those conducted by a board of health shall not be

eligible to apply for a certificate until they have been established for at least one year.

(c) A laboratory other than that conducted by a board of health shall not be eligible to apply for an initial certificate until it shall have obtained the signed endorsement of at least ten physicians attesting to the fact that they desire the facilities of such laboratory and other evidence as may be desired by the State Department of Health.

REGULATION 4.—Personnel requirements; change in personnel

(a) A supervisor who may be designated as "Director," "Bacteriologist-in-Charge," "Serologist-in-Charge," or "Chemist-in-Charge" shall be in charge of the laboratory applying for a certificate.

(b) The supervisor shall meet the following minimum qualifications:

He shall possess a doctorate degree in philosophy, science, public health or medicine, or be licensed to practice medicine in the State of New Jersey, with adequate experience in laboratory procedures, or

He shall have graduated from a college or university of recognized standing with at least a Bachelor's degree in bacteriology, biology, or allied sciences, shall possess a public health laboratory technician license issued by this Department, and shall have had four years of acceptable laboratory experience, two of which shall have been spent in a public health laboratory, or its equivalent, preferably having served as assistant bacteriologist or assistant serologist.

He shall be a person of known integrity and professional ability who shall be capable of conducting a laboratory in which satisfactory standards of work are maintained at all times and he shall possess such personal qualifications as: ability to exercise meticulous care in technique, good judgment, sense of responsibility, ability to cooperate with and supervise the work of others.

(c) Supervisors shall be present and direct the activities of the laboratory during its operating hours. In the absence of the supervisor, the person next in charge shall meet the full qualifications of the office of supervisor.

(d) Loss of services of a supervisor in charge of a laboratory shall automatically invalidate a certificate of approval of the Department and shall immediately be reported to the State Department of Health. Upon invalidation of a certificate of approval under such circumstances the Department, upon application therefor, may grant permission to a laboratory to perform services for a local board of health or a health officer for such period of time and under such conditions as it may prescribe.

REGULATION 5.—Laboratory quarters, location and equipment

(a) The laboratory shall be housed in well lighted, properly ventilated and adequately spaced quarters, to provide for the type of work for which a certificate is requested. Laboratories shall not be located in living quarters unless there are provisions for separate entrance, and plumbing fixtures and other facilities used for laboratory purposes are separate from those for household purposes.

(b) The laboratory shall be equipped with gas, electricity, and hot and cold running water. The minimum equipment shall consist of the following apparatus, meeting the requirements for the tests to be conducted: Autoclave, dry air sterilizer, constant temperature 37° incubator, microscope, centrifuge, constant temperature water bath and refrigerator. All necessary glassware, lamps, burners, reagents, stains, antigens and sera must be of recognized standard and good

quality and available at all times for the various tests for which a certificate is requested.

(c) The laboratory shall be equipped with an adequate reference library.

(d) Laboratory animals shall be kept in adequate sanitary quarters maintained separate from the rooms in which laboratory tests are conducted.

REGULATION 6.—Laboratory methods

(a) Serologic tests for syphilis shall be performed in the manner as prescribed by the latest recommendation of their authors and approved by the State Department of Health.

(b) Serologic evaluation shall be: Specificity: Standard of specificity (per cent of negative sera reported as negative) shall be at least 99 per cent as obtained by the control laboratory.

Sensitivity: Standard of sensitivity (per cent of positive sera reported as positive) shall not be more than 10 per cent below that obtained by the control laboratory.

(c) Modification of existing methods or new methods must be approved by the State Department of Health before they may be applied. The test for such approval is their ability to produce results the equivalent of standard tests now approved by the Department.

(d) The laboratory shall obtain a high degree of accuracy, 80-90%, in identification of bacteriological specimens submitted for examination in any diseases for which the laboratory is to receive or has received a certificate.

(e) Animal brains examined for rabies and found to be Negri-negative shall have a suitable portion thereof inoculated into mice in those instances where there is a record of a bite or intimate human or animal contact.

REGULATION 7.—Records

(a) Laboratories applying for a certificate must show facilities for keeping complete laboratory results. All such records (except negative serology records) shall be kept on file for at least one year. Positive slides referable to communicable diseases shall be retained for at least three months.

(b) Records shall be kept up to date and open to inspection by authorized representatives of the State Department of Health.

REGULATION 8.—Ethical considerations

(a) The laboratory shall conform to ethical professional practice. Public announcements of the laboratory shall be strictly limited to cover only tests for which a certificate is granted and shall be so worded as not to give the impression of general coverage of procedures not listed on the certificate.

(b) Reports shall be confined to laboratory findings; pertinent data may be added when required to interpret properly the examination results.

REGULATION 9.—Reporting by laboratory supervisors

Laboratory supervisors shall:

(a) immediately report results of laboratory examinations of specimens of humans, animals, or birds indicating or suggesting the existence of communicable diseases to the State Department of Health, to the physician or veterinarian sub-

mitting the specimen and, excepting results pertaining to venereal diseases, simultaneously forward a copy thereof to the health officer having jurisdiction where the patient is located.

(b) immediately report results of laboratory examinations of specimens of persons being considered for release from isolation or quarantine from any disease listed in Chapter II, Regulation 1 of the State Sanitary Code, whether said report be positive or negative, to the physician submitting the specimen and simultaneously forward a copy thereof to the health officer having jurisdiction where the patient is located.

(c) promptly report to the State Department of Health the results of comparative and evaluation examinations made of specimens which may be sent to the laboratory by the Department.

REGULATION 10.—Inspection and registration concerning handling of live microorganisms or viruses pathogenic for humans, animals, or birds

(a) Laboratories or other places where live microorganisms or viruses pathogenic for humans, animals, or birds are handled, cultivated or kept shall be subject to inspection and reinspection at any time by authorized representatives of the State Department of Health.

(b) The Director of a laboratory or person in charge of any other place where live microorganisms or viruses pathogenic for humans, animals, or birds are handled, cultivated or kept shall, on forms provided by the State Department of Health, register such laboratory or place with the Department between the dates of March 1, 1954 and April 1, 1954. Such laboratories or other places established on or after April 1, 1954 shall register with the Department prior to handling, cultivating, keeping, selling, transporting or otherwise disposing of live microorganisms or viruses covered by this Regulation.

Laboratories or other places required to be registered under the provisions of this Chapter shall promptly forward all information requested by the Department.

(c) Registration requirements do not apply to laboratories maintained by official governmental agencies, voluntary general hospitals, those physicians licensed to practice medicine and surgery in this State, those veterinarians licensed to practice veterinary medicine in this State, or manufacturers of biologics licensed by the United States Government.

REGULATION 11.—Sale, transportation or other disposal of live microorganisms or viruses pathogenic for humans, animals, or birds

Live microorganisms or viruses pathogenic for humans, animals, or birds shall not be sold, knowingly transported or otherwise disposed of in viable form without written permission of the State Department of Health, excepting: (a) such products manufactured and clearly identified, as required by law, by manufacturers of biologics licensed by the United States Government and in compliance with Federal Postal and other regulations, or (b) diseased tissue, exudate, or other specimens which are enroute to laboratories for the sole purpose of laboratory examination as an aid in diagnosis or control of disease and which are transported in compliance with Federal Postal regulations or under conditions as may be prescribed by the Department and sent by physicians licensed to practice medicine and surgery in this State, by veterinarians licensed to practice veterinary medicine in this State or by licensed health officers of this State in the performance of their official duties.

CHAPTER V
PREPARATION, HANDLING, TRANSPORTATION,
BURIAL AND DISINTERMENT OF DEAD HUMAN BODIES

REGULATION 1.—Disposition of bodies generally; emergencies

The person or persons responsible for the burial or cremation or other lawful disposition of a dead human body shall not allow the same to remain unburied or uncremated in the State of New Jersey for a period longer than forty-eight hours unless embalmed by arterial and cavity injection or kept refrigerated at 45°F or below or unless authorized by the State Commissioner of Health under conditions prescribed by him during the existence of an emergency declared by the Governor.

A person shall not bring an unembalmed body into the State of New Jersey more than forty-eight hours after death unless authorized by the State Commissioner of Health during an emergency as prescribed above.

The requirements of this regulation shall not apply to bodies held as anatomical or pathological material or for purposes of criminal investigation.

REGULATION 2.—Disposition of body dead of certain communicable diseases

The person or persons responsible for the burial or cremation of a human body dead of cholera, plague, smallpox, typhus fever, or yellow fever shall not allow the same to remain without burial or other lawful disposition for a period longer than twenty-four hours after death unless said body is thoroughly embalmed and disinfected. If said body is to be buried or lawfully disposed of within twenty-four hours after death without embalming, said body, before removal from the place of death, shall be placed in a tight covered casket which shall not thereafter be opened.

If a body dead of any of the diseases set forth in this regulation remains unburied for more than twenty-four hours after death or is not otherwise lawfully disposed of within twenty-four hours after death, said body, after being thoroughly embalmed and disinfected, shall be placed in a tight casket which shall be kept tightly covered and unopened; provided, however, that this shall not be construed to prevent the encasement of such body in a casket so constructed that the decedent may be viewed through glass or other transparent material and; provided, further, that the body after embalming is not touched or handled by anyone other than a funeral director, his employee, or a person acting under official authority.

REGULATION 3.—Preparation of body dead of a communicable disease

In the preparation for burial or transportation of a body dead of any communicable disease, the funeral director, the embalmer and assistants shall take due care to prevent any spread of infection in the handling of such body during transportation, in preparation and during embalming, and after contact with such body, shall disinfect their hands and remove any soiled clothing. All instruments, gloves, coverings and utensils used in embalming or in handling the body shall be disinfected immediately after being used. All fluids or other matters removed from such body in the process of embalming shall be disinfected before final disposition.

REGULATION 4.—Notification to be given Health Officer by Funeral Director

It shall be the duty of the funeral director in charge of a human body dead from diphtheria, meningococcal meningitis, poliomyelitis, streptococcal sore throat in-

cluding scarlet fever or any of the diseases listed in Regulation 2 of this Chapter to notify promptly the local Health Officer or local Board of Health of the municipality or district in which the funeral is to be held. Such notice shall include the name of the deceased person, the cause of death and the time and place at which it is proposed to hold the funeral.

REGULATION 5.—Permit requirements for certain public funerals

No public funeral shall be held of any person who has died of any disease referred to in Regulation 4 of this Chapter unless a permit therefor shall first have been secured from the Health Officer or the local Board of Health of the municipality or district in which such funeral is to be held.

REGULATION 6.—Transportation of certain bodies in sealed casket

A person shall not convey or aid in conveying to a common carrier to be transported across or within this State, and a common carrier shall not accept for transportation or transport into or within this State, the body of a person who has died of any of the diseases referred to in Regulation 2 of this Chapter, unless the body is enclosed in a hermetically sealed casket and a license for such transportation has been first obtained in writing from the State Department of Health. (Section 26: 6-23, Revised Statutes.)

REGULATION 7.—Transportation of bodies generally

A human body dead from causes other than those included in Regulation 2 of this Chapter shall not be transported by common carrier unless embalmed by arterial and cavity injection, and enclosed in a leak-proof casket, or a leak-proof box, provided, that embalming shall not be required if destination can be reached within twenty-four hours after death and; provided, further, that this regulation shall not apply to disinterred bodies.

This regulation shall not be construed to prevent the moving of the body of any person who has died on the property of or as a result of the activities of a common carrier, to a funeral director's establishment or the home of the deceased without embalming or encasing.

REGULATION 8.—Necessity of transit permit

A dead human body shall not be transported out of the State by common carrier unless accompanied by a transit permit of the form adopted by the State Department of Health. (Section 26: 6-26, Revised Statutes.)

REGULATION 9.—Disinterments; when allowed; permits

A dead human body shall not be disinterred or removed from any grave, tomb or burial place except by direction of a competent court of this State, or upon permit being given therefor by the local board of health having jurisdiction in the locality where the body is interred or entombed. (Section 26: 6-37, Revised Statutes.)

REGULATION 10.—Acceptance of disinterred body for transportation

A common carrier shall not accept for transportation or transport a disinterred human body unless the body is enclosed in a metal or metal-lined case sealed by heat or by use of a metal or rubber gasket, provided that a metal or metal-lined sealed case shall not be required for a body from which no fluid or offensive odor emanates.

CHAPTER VI

RADIATION

* * *

Definitions

Lead equivalent. The thickness of lead affording the same protection under the specified conditions, as the material in question.

Milliroentgen (mr). One one-thousandth of a roentgen.

Primary radiation. Radiation coming directly from the tube target.

Stray radiation. Radiation not serving any useful purpose. It includes direct radiation and secondary radiation.

Useful beam. That part of the primary radiation which passes through the aperture, cone, or other collimator.

Roentgen (r). The International Unit of quantity or dose of X-rays or gamma rays. That quantity of x- or gamma radiation such that the associated corpuscular emission per 0.001293 g. of air, produces, in air, ions carrying 1 e.s.u. of quantity of electricity of either sign.

e.s.u. The electrostatic unit (e.s.u.) of charge which is repelled with a force of 1 dyne by an equal charge 1 centimeter distant.

* * *

REGULATION 1.—Application of chapter

(a) X-ray machines and all other sources of radiation shall be shielded, transported, handled, used and kept in such manner as to prevent all users thereof and all persons within effective range thereof from being exposed to excessive dosage of radiation. Owners or users of sources of radiation shall not expose themselves or permit others within effective range to be exposed contrary to regulations which may be promulgated by the State Department of Health relative to sources of radiation.

(b) Every incident of exposure to radiation in violation of the aforementioned regulations or of this Chapter shall be considered a separate offense.

CHAPTER VII

PRODUCTION, DISTRIBUTION AND SALE OF CERTIFIED MILK, CREAM AND SKIM MILK

REGULATION 1.—Definitions

As used in this and other chapters of the State Sanitary Code the term:

(a) Certified milk shall mean milk produced in compliance with the laws of this State, including the provisions of this Chapter, rules and regulations of the

State Department of Health, and such methods and standards as may be established by a medical milk commission so empowered by law and shall include certified milk which may have been pasteurized, homogenized, and/or modified, in accordance with practices approved by the State Department of Health and the certifying medical milk commission.

(b) Certified cream shall mean cream produced from certified milk.

(c) Certified skim milk shall mean skim milk produced from certified milk.

REGULATION 2.—Production of certified milk

(a) All dairies producing certified milk shall comply with the laws of this State, including the State Sanitary Code, all of the provisions of this Chapter and such methods and standards as may be established by a medical milk commission with which it is under contract.

(b) All certified milk shall be produced on dairies in accordance with a uniform written agreement between a medical milk commission established and operating in accordance with the laws of this State and a dairyman or dairymen, which agreement shall require compliance with the provisions of this chapter.

REGULATION 3.—Distribution and sale of certified milk, cream and skim milk

No person shall distribute or sell, or have in possession with intent to distribute or sell, as certified milk, certified cream or certified skim milk, any milk, cream, or skim milk, which has not been produced as defined by the provisions of Regulation 1.

REGULATION 4.—Qualifications and duties of personnel designated by medical milk commissions

Before milk may be certified by a medical milk commission it must have designated a licensed veterinarian, a physician licensed to practice medicine and surgery, a chemist, a bacteriologist, a sanitary inspector licensed as Sanitary Inspector Grade I by this State or possessing such license or the equivalent thereof in another state, a secretary, and such other persons as it may consider necessary to enforce the provisions of this chapter and regulations of the commission.

Duties of the personnel to be designated are as follows:

(a) Veterinarian

A Veterinarian shall have supervision over the physical condition of all animals constituting the dairy herd except that he shall not perform the tuberculin tests unless authorized so to do by the Federal and State Bureaus of Animal Industry and shall perform such other duties required by this chapter relating to his office.

(b) Physician

The physician shall have charge of the medical examination of all persons engaged in the production and handling of certified milk, certified cream and certified skim milk and shall perform such other duties required by this chapter relating to his office.

(c) Chemist

The chemist shall make all chemical analyses of milk samples required by this chapter.

(d) **Bacteriologist**

The bacteriologist shall make all bacteriological analyses of milk samples required by this chapter.

(e) **Sanitary Inspector**

The sanitary inspector shall supervise and be responsible for the sanitary condition of the entire dairy premises including the dormitories.

(f) **Secretary**

The secretary shall attend the meetings of the medical milk commission, keep a careful record of its proceedings, perform all duties as required by the provisions of this chapter and such other duties as may be assigned him by said commission.

REGULATION 5.—Exclusion of insects, vermin and animals from dairy buildings

All necessary measures shall be taken to prevent insects, vermin, and animals other than animals of the dairy herd from entering dairy buildings where milk is handled or processed or dairy animals are housed.

REGULATION 6.—Construction of stables, milking stables, and milking parlors

All stables, milking stables or milking parlors shall be so constructed as to facilitate prompt and easy removal of waste products and provide proper shelter for dairy animals.

REGULATION 7.—Surface of walls and ceilings of milking stables or parlors

The inside surfaces of the walls of all interior construction shall be smooth with tight joints. The surfaces of ceilings shall be smooth and tight. Horizontal and slanting surfaces which might harbor dust shall be avoided as far as possible.

REGULATION 8. Drinking and feed troughs

Drinking troughs and other water containers shall be drained and cleaned each day and feed troughs and mixing floors shall be kept clean.

REGULATION 9.—Stanchions and throat latches

Stanchions, when used, shall be constructed of metal tubing or hard wood. Unless dairy animals are cleaned immediately before milking, throat latches shall be provided to prevent them from lying down between the time of cleaning and the time of milking.

REGULATION 10.—Ventilation

Each cow shall be provided with a minimum of 600 cubic feet of air space and each goat shall be provided with a minimum of 100 cubic feet of air space.

REGULATION 11.—Windows

A sufficient number of windows shall be installed and so distributed as to provide satisfactory light and a maximum of sunshine; at least four square feet of window area shall be provided for each six hundred cubic feet of air space.

REGULATION 12.—Bedding

Dusty, wet, moldy or unclean materials shall not be used for bedding or absorbent purposes.

REGULATION 13.—Cleansing of stables or milking parlors and disposition of manure

Soiled bedding and manure of dairy animals kept in stanchions or stalls shall be removed at least twice daily and the floors shall be swept and kept free of refuse. Such cleaning and sweeping shall be done at least one hour before milking time. Milking parlors shall be kept clean at all times.

REGULATION 14.—Quarantine and isolation stables

An appropriate building or buildings shall be available for quarantine and isolation of diseased dairy animals and the same shall be a building or buildings separate and apart from all other dairy buildings or enclosures. Said buildings shall be provided with sufficient light, ventilation and drainage and so constructed, located and maintained as to prevent the spread of infectious diseases amongst the herd. The interior and surroundings of such buildings shall be maintained in a sanitary condition.

REGULATION 15.—Separate milk house

Milk houses shall be kept clean at all times and shall be located in a building or buildings separate and apart from stables, milking stables and dwelling places.

REGULATION 16.—Operations permitted in milk houses

Milk houses shall not be used for purposes other than the handling or processing of certified milk or its cream or skim milk and the cleansing, sterilizing and storing of milk utensils which are in use. No parts of buildings housing such activities shall be used for dwelling or lodging purposes.

REGULATION 17.—Construction of milk houses

Milk houses shall be so constructed and arranged as to provide separate rooms for the bottling and handling of milk, washing and sterilization of bottles and utensils, and heating plant.

The floors of bottling, washing, and sterilizing rooms shall be watertight and shall drain to properly trapped drain pipes.

The walls and ceilings shall be smooth and kept well painted. The walls should be constructed of non-absorbent material to a height of at least five feet.

REGULATION 18.—Bottling room and washing and sterilizing room

A bottling room shall be held to mean any room in a milk house or milk plant in which milk is exposed or bottled. The bottling room shall be used for no purpose other than the bottling and processing of certified milk and shall be kept scrupulously clean and free from odors.

The washing and sterilizing room shall be held to mean any room in a milk house or milk plant where any bottles, apparatus or utensils used in the handling of certified milk are cleansed and sterilized. The washing and sterilizing room shall be used for no purpose other than the cleaning and sterilizing of milk bottles and the apparatus and utensils used in handling of certified milk.

REGULATION 19.—Cleansing facilities for bottles and utensils

Washing and sterilizing rooms shall have an abundant supply of hot and cold water and adequate apparatus for the cleansing of milk bottles and utensils used in the production, processing, separation and handling of certified milk.

REGULATION 20.—Milk receiving room

A milk receiving room is any room or building located at or near the milking stables used for the purpose of a central collecting room for milk brought from

the stables or milking parlors. Such room shall conform to the same rules of construction, maintenance, and cleanliness as applied to the milk and bottling room in a milk house or milk plant, and shall not be directly connected with the stable.

REGULATION 21.—Utensils

All utensils shall be so constructed as to be easily cleaned. Small top or hooded milking pails shall be used. The milking pail should preferably have an elliptical opening five by seven inches in diameter. The hood of this pail should be so convex as to make the entire interior of the pail visible and accessible for cleaning. Sterilizers and coolers shall be provided with recording thermometers.

REGULATION 22.—Dormitories

Dormitories or other residences in which employees live on dairy premises shall be constructed and operated according to plans approved by the medical milk commission. Adequate bathroom facilities shall be provided for all employees living on the dairy premises.

REGULATION 23.—Quarantine quarters

Proper quarantine and isolation facilities shall be provided for sick employees living on dairy premises.

REGULATION 24.—Toilet rooms

Adequate and convenient toilet rooms shall be provided having a sufficient number of lavatories equipped with hot and cold running water, nail brushes, soap or detergent, and clean individual towels. These rooms shall be kept clean at all times and outside openings shall be properly screened. All doors opening into toilet rooms shall be provided with self-closing devices.

REGULATION 25.—Pastures or paddocks

Pastures or paddocks for dairy animals shall not be crossed by a contaminated stream and shall be located a sufficient distance from offensive conditions that dairy animals will suffer no bad effects therefrom. Pastures should be free from infectious agents and deleterious plants and shall be of such character that they will furnish sound and nutritious food for the animals.

REGULATION 26.—Make-up of herd

Only animals receiving the same supervision as those of the certified herd shall be kept in the same barn or be allowed to come in contact with said herd.

REGULATION 27.—Cleaning of dairy animals

Each dairy animal in the certified herd shall be cleaned before each milking.

REGULATION 28.—Clipping

Long hair shall be clipped from the udders and flanks of dairy animals and the tails shall be kept clean.

REGULATION 29.—Cleaning of udders

Udders and teats of dairy animals shall be thoroughly washed and dried with a clean cloth immediately before milking and shall be clean at the time of milking. In no case shall one cloth be used on more than four udders.

REGULATION 30.—Feeding

(a) A well balanced ration shall be used and all changes of food shall be made slowly. The first few feedings of grass, alfalfa, ensilage, green corn, or other green feeds shall be given in small rations and increased gradually.

(b) All foodstuffs shall be stored in a compartment separate from the stable. Dusty foodstuffs shall not be brought into a milking stable or milking parlor until after milking is completed.

REGULATION 31.—Tuberculin and brucellosis testing

All dairy animals shall be tested for tuberculosis and brucellosis in accordance with tests and procedures acceptable to the State Department of Health.

REGULATION 32.—Reporting of tests

The results of all tests made of dairy animals shall be reported to and filed by the secretary of the medical milk commission under contract with the owner of the dairy animal tested.

REGULATION 33.—Disinfection of stables

Immediately following the removal of reactors or other diseased animals from a stable or other exposed structure or area on a dairy premises, the same shall be disinfected under the supervision of the sanitary inspector of the medical milk commission.

REGULATION 34.—Identification of animals

Each dairy animal, except purebred registered cattle, in each of the certified herds, shall be labeled or tagged with a permanent identification number or mark.

REGULATION 35.—Herd records

A record shall be kept of each animal in the herd which shall show the date of entrance to and the date of departure from the herd, date of breeding, date of calving and the results of tuberculin tests, tests for brucellosis and physical examinations. These records shall be kept by the owner of the herd who shall be responsible for their accuracy and copies thereof shall be kept by his medical milk commission's veterinarian.

REGULATION 36.—Physical examination of animals

The veterinarian designated by a medical milk commission shall make a careful physical examination of all animals in the dairy herd at regular intervals not exceeding one month and shall report examination results immediately in writing to the secretary of the medical milk commission.

REGULATION 37.—Isolation, quarantine and permanent removal of diseased animals

Dairy animals having tuberculosis, brucellosis, rheumatism, inflammation of the uterus, severe diarrhea, or diseases of the udder or producing abnormal milk, or dairy animals that for these or other causes may be a menace to the health of the herd or the consumers of their milk, shall be effectively isolated or quarantined under the direction of the veterinarian so designated by a medical milk commission in a manner acceptable to the State Department of Health. Said dairy

animals shall not be restored to the herd until permission has been given by that veterinarian after their careful physical examination and if necessary a bacteriological examination has been made excepting that dairy animals diagnosed as having tuberculosis or brucellosis shall be promptly and permanently excluded from the dairy premises.

REGULATION 38.—Isolation or quarantine of dairy animals by the dairyman

The dairyman having knowledge or suspecting that a dairy animal or dairy animals under his care or control are ill or infected with any of the diseases or

physical signs listed in Regulation 37, shall effectively isolate or quarantine said animals and immediately notify by telephone or telegraph the secretary of the medical milk commission and its veterinarian of his findings and action taken.

REGULATION 39.—Isolation of emaciated dairy animals

Dairy animals emaciated from chronic diseases or from any other cause that may endanger the purity or nutritious quality of the milk shall be removed immediately from the certified herd.

REGULATION 40.—Milk production cause for removal from certified herd

Regardless of the cause therefor, cows producing less than three quarts of milk daily and goats producing less than one-half pint of milk daily shall be removed from the certified herd.

REGULATION 41.—Pre-employment examinations

Every person to be employed on a dairy premise shall be examined by a physician designated by the medical milk commission before the person may begin work. No person shall be employed or approved by the aforementioned commission for employment unless satisfactory evidence of recent successful vaccination or immunity against smallpox is presented, and who upon examination is found not to be ill or infected with a disease transmissible through milk or a milk product.

REGULATION 42.—Duties of physicians designated by medical milk commissions

The duties of a physician designated by a medical milk commission shall be to:

(a) Obtain authentic fresh specimens of feces, nose and throat cultures and other necessary specimens from persons at the time of their pre-employment examination and submit said specimens for examination to a laboratory approved by the State Department of Health.

(b) Visit dairy premises designated by a medical milk commission at intervals of not less than once a week for the purpose of determining the existence of a communicable disease on the premises. At that time he shall examine the nose, throat, ears and exposed skin surface of each employee and when clinical symptoms warrant or abnormal discharges are found, obtain specimens from such employee, and submit the same for examination to a laboratory approved by the State Department of Health.

(c) Visit the dairies and make complete physical examination of the employees referred to in (b) above at intervals not exceeding six months. Laboratory specimens need not be taken at this time unless conditions indicate the same are necessary.

(d) Isolate or quarantine persons known or suspected to be ill or infected with, or exposed to, a disease transmissible through milk or a milk product in such manner as to protect other employees and the milk supply from possible infection.

(e) Immediately report diseases to the officer designated by the local board of health as required by the provisions of Regulation 4, Chapter II of the State Sanitary Code and forward a copy of that report to the secretary of the medical milk commission.

(f) Upon discovery of a person known or suspected to be ill or infected with a communicable disease on dairy premises immediately examine all employees of the dairy.

REGULATION 43.—Reporting of diseases by secretary of the medical milk commission

It shall be the duty of the secretary of the medical milk commission upon receiving notice of diseases suspected to be contagious on a dairy to notify at once the health officer or the local board of health of each municipality where milk of that dairy is sold and the State Department of Health of the names of the persons affected, the nature of the disease and the restrictive measures that have been established to prevent the transmission of the infection.

REGULATION 44.—Employee records

Records of each employee showing name, address, date of employment, date of leaving employment, results of physical examinations by physician, and the results of examination of cultures and other laboratory tests shall be maintained by the employing dairy on the dairy premises.

REGULATION 45.—Clothing and personal cleanliness of employees handling or processing milk

(a) The hands, body and clothing of persons handling or processing milk shall be clean.

(b) The hands of milkers shall be clean and dry during the milking of each cow.

(c) Clean overalls, jumper and cap shall be worn during the handling or processing of milk and shall be used for no other purposes. When not in use these clothes shall be kept in a clean place, protected from dust and dirt. Complete change of this clothing shall be provided at least three times per week.

REGULATION 46.—Lavatory facilities

Lavatory facilities for employees which shall include hot and cold water, soap or detergent, and clean individual towels shall be located:

(a) in the milk house or milk plant separate and distinct from apparatus or facilities used in handling certified milk or cleaning milk utensils;

(b) in or convenient to milking stables or milking parlors.

REGULATION 47.—Practices prohibited dairy employees

Dairy employees shall not:

(a) Use tobacco in any form when handling or processing milk.

(b) Permit any part of their body to come in contact with milk intended for sale or other distribution.

(c) Touch anything with their hands when milking excepting the clean seat of the milking stool, the clean milk pail, and the cleaned teats of the dairy animals.

(d) Spit upon or within the confines of stables, milking parlors, milk houses, or the milk plant.

REGULATION 48.—Foremilk

The first three streams of milk from each teat shall be rejected. Such milk shall be drawn into a strip cup and such milk shall not be poured upon the floor or in the gutters of the milking stable or milking parlor, nor shall such milk be distributed for human consumption.

REGULATION 49.—Milk prohibited distribution for human consumption

Milk from dairy animals known or suspected of having any of the diseases or

physical signs listed in Regulation 37 or milk which has an unnatural appearance or is in any other way abnormal shall not be distributed for human consumption.

REGULATION 50.—Dirty or contaminated milk

Milk contaminated or exposed to contamination in any manner shall not be distributed for human consumption.

REGULATION 51.—Certain milk not to be certified or sold as certified milk

(a) Milk obtained from dairy animals during a period of forty-five days before and seven days after parturition or such longer period as is necessary to render the milk colostrum-free shall not be certified or sold as certified milk.

(b) Milk obtained from cows producing less than three quarts daily or from goats producing less than one-half pint daily shall not be certified or sold as certified milk.

REGULATION 52.—Restricted use of milking stables or milking parlors

(a) Dairy animals shall not be permitted to calve or kid in the milking stables or milking parlor and shall not be returned to the milking stable while the uterine discharges are putrid or purulent and under no circumstances before the seventh day following parturition.

(b) Milk shall promptly be removed from milking stables or milking parlors and shall not be strained therein.

REGULATION 53.—Persons prohibited entrance to milk handling or processing rooms

Persons other than dairy employees or inspecting officials shall be prohibited entrance to all rooms or enclosures on dairy premises wherein milk is being handled or processed.

REGULATION 54.—Milk cooling

Adequate sanitary equipment shall be provided for cooling milk. After milking, the milk shall be immediately cooled and maintained at a temperature below 50°F. except during the process of pasteurization or separation. Milk shall not be allowed to freeze at any time.

REGULATION 55.—Sealing of bottles

Milk, after being cooled and bottled, shall be sealed immediately. Such seal shall include a hood constructed in such fashion that it covers the lip of the bottle and permits ready detection of tampering.

REGULATION 56.—Container labels

(a) All containers used in the distribution of raw milk that has been certified shall have attached thereto or placed thereon a certificate or seal bearing the name of the medical milk commission certifying that milk, and the word "Certified" in plain legible form in addition to the information required by paragraph 30 of R.S. 24:10-16 relating to raw milk.

(b) All containers used in the distribution of certified milk, certified cream and certified skim milk that has been pasteurized shall bear the word "Pasteurized" and the date of pasteurization in addition to the information specified in (a) of this regulation.

REGULATION 57.—Transportation of milk

Milk containers in transit shall be kept free from dust and dirt. Vehicles, trays

and crates shall be kept clean. All certified milk, certified cream and certified skim milk shall be delivered to the consumer within 48 hours after the close of the day of production.

REGULATION 58.—Bacterial counts

Certified raw milk shall contain not more than a 10,000 bacteria count per milliliter or more than a 10 coliform count per milliliter when delivered. Certified pasteurized milk shall contain not more than 500 bacteria count per milliliter nor more than a count of 1 coliform per milliliter when delivered. In case a count exceeding the above is found, daily counts shall be made, and if legal counts are not restored within ten days, the certificate shall be suspended, but if in the judgment of the medical milk commission such action is necessary, the certificate may be revoked immediately. Bacterial counts shall be made at least once each week.

REGULATION 59.—Collection of samples

Certified milk, certified cream and certified skim milk samples shall be obtained by a representative of the medical milk commission for examination.

REGULATION 60.—Determination of milk temperature

Temperature of milk shall be determined by a standardized thermometer graduated in the Fahrenheit scale.

REGULATION 61.—Determination of taste and odor of milk

The taste and odor of the milk shall be determined immediately after the plates have been prepared and placed in the incubator.

REGULATION 62.—Fat standards

The fat standard for certified milk shall be four per cent; provided, however, that certified milk of a fat content of not less than three and five-tenths per cent may be sold if the fat content is stated upon the cap.

The fat standard for certified cream shall be not less than twenty per cent.

The fat contents of certified milk and certified cream shall be determined at least once each month.

REGULATION 63.—Examination and sampling methods and techniques

Methods and techniques used in the collection of samples and the performance of biological and chemical examinations shall be acceptable to the State Department of Health.

REGULATION 64.—Employment of laboratories and use of test reports

(a) A physician in the performance of his duties for a medical milk commission, a health officer or local board of health shall only employ for laboratory services required by Regulation 42 of this Chapter, a laboratory which complies with the provisions for certification and standards for laboratories contained in Chapter IV of the State Sanitary Code.

(b) Other representatives of a medical milk commission shall not utilize any laboratory test report or reports in connection with duties required of them under the provisions of this chapter after the secretary of the medical milk commission is advised by the State Department of Health that the laboratory in which such test or tests were made is unacceptable for performing such tests.

REGULATION 65.—Records of bacteriological and chemical tests

The results of all bacteriological and chemical tests shall be filed by the medical milk commission secretary and copies forwarded to the producer.

REGULATION 66.—Restrictions on use of equipment

Equipment used in the handling or processing of certified milk, certified cream or certified skim milk shall not be used for any other class of milk.

REGULATION 67.—Reports to the state department of health

The secretary of each medical milk commission certifying to milk produced or sold in this State shall upon request of the Commissioner of Health of the State of New Jersey submit to the Department of Health:

(a) Monthly reports showing the results of all examinations made by the physician, the veterinarian, the bacteriologist, the chemist and the sanitary inspector.

(b) Reports of all tuberculin tests.

(c) Reports of all tests for brucellosis.

(d) Semi-annual reports showing the names of municipalities in New Jersey in which the certified milk is distributed.

REGULATION 68.—Records available for inspection

Duplicates of all records of physical examinations of employees, records of dates of employment and discharge of employees and the character of work performed by them, together with the herd records and such other records as may pertain to the supervision of the production and handling of milk and the certificate from the commission shall be filed at the dairy in charge of the manager. Such records shall be open to inspection by the representatives of the Department of Health of the State of New Jersey and by health officials of the municipalities in which the milk is sold or distributed. The original records on file with the secretary of the medical milk commission shall be open to inspection by the same authorities.



STATE
Department of Health

OF THE
State of New Jersey

•
RULES AND REGULATIONS FOR THE
PREPARATION AND SUBMISSION
OF DESIGNS

For
SEWER SYSTEMS AND SEWAGE
TREATMENT WORKS
and
WATER SUPPLIES AND WATER
TREATMENT WORKS

•
TRENTON, NEW JERSEY
1949

ABSTRACT OF LAWS

Relating to

PUBLIC WATER AND SEWERAGE SYSTEMS

R. S. 45:8-15. *Employment of licensed professional engineers, registered architects or land surveyors on certain public work.* Hereafter no county, city, town, township, village, borough or other municipal corporations or other political subdivisions in the state shall engage in the construction or maintenance of any public work involving professional engineering for which plans, specifications and estimates have not been made by, and the construction and maintenance supervised by a licensed professional engineer or a registered architect, nor shall any county, city, town, township, village, borough or other municipal corporation or other political subdivision in the state employ any person to perform work involving land surveying except a licensed land surveyor.

R. S. 58:12-3. *Pollution of waters by sewage prohibited.* Except under such conditions as shall be approved by the department, no person, corporation or municipality shall build any sewer, drain or sewerage system from which it is designed that any sewage or other harmful and deleterious matter, solid or liquid, shall flow into any of the waters of this state, or build, cause to be built or operate any plant for the treatment of sewage or other polluting substance from which the effluent is to flow into any such waters, or, after the date specified in the notice provided for by section 58:12-2 of this title, permit any sewage or other polluting matter to flow into such waters from any sewer, drain or sewerage system under its control. Before the building of any plant for the treatment of sewage or other polluting substance as aforesaid, any new plans therefor shall be submitted to the department.

R. S. 58:11-2. *Approval of source of supply by department of health.* Every person intending to furnish water for potable purposes shall submit to the department a detailed report containing all information regarding the source from which such supply is to be derived, and until such source has been approved by the department said person shall not distribute such water to any consumer for potable purposes.

R. S. 58:11-3. *Approval of plans of water purification plants.* No plant for the purification of water intended for potable use shall be constructed or operated until detailed plans and specifications thereof shall have been submitted to and approved by the department.

R. S. 58:11-10. *Approval of proposed changes and improvements in water and sewerage systems: exception.* No work upon the construction of changes, improvements, extensions or alterations to any water purification or treatment plant, sewer system or plant for the purification or treatment of sewage or industrial wastes shall be begun until detailed plans and specifications therefor have been submitted to and approved by the state department of health, but the provisions of this section shall not be deemed to apply to changes, improvements, extensions or alterations to any sewer system or plant for the purification or treatment of sewage or industrial wastes located

within the territory over which the Passaic valley sewerage commissioners have jurisdiction.

R. S. 58:10-17. *Permits required for locating factories.* No factory, workshop or place for the manufacture of materials or goods shall be located or established on any watershed in this state above the point at which any public supply of potable water is taken, unless the person responsible for the operation of such factory, workshop or place shall have obtained from the department a written permit to so locate or establish the same.

R. S. 58:11-18.10. *Definitions.* As used in this act (article):

(a) "Public water treatment plant" means any structure or structures by means of which water prior to discharge into a public water supply system is subjected to the addition of a substance or substances in order to enhance the safeness of the water used for potable or domestic purposes.

(b) "Public sewage treatment plant" means any structure or structures by means of which domestic wastes are subjected to any artificial process in order to remove or so alter constituents as to render the wastes less offensive or dangerous to the public health, comfort or property of any of the inhabitants of this state before the discharge of the plant effluent into any of the waters of this state; this definition includes plants for the treatment of industrial wastes as well as a combination of domestic and industrial wastes.

(c) "Public water supply system" means a system comprising structures which operating alone or with other structures result in the derivation, conveyance (or transmission) or distribution of water for potable or domestic purposes to consumers in twenty or more dwellings or properties; this definition does not include a public water treatment plant.

(d) "Superintendents or operators" means all persons under any local titles or other designations who are now or shall hereafter be in direct general charge of public water treatment plants, public sewage treatment plants or public water supply systems and who are responsible for and supervise the condition, operation and effectiveness of the structures comprising the said plants or systems and who are responsible for the safeness or quality of the effluents discharged or delivered from said plants or said systems and who are experienced in the operation of the structures and have knowledge of the methods and controls used in the treatment of water or sewage or the deliverance or conveyance of water for potable or domestic purposes.

R. S. 58:11-18.12. *Appointment; continuance in office; validity of licenses unaffected.* No municipality, corporation or person shall appoint any person as superintendent or operator in charge of any public water treatment plant or of any public sewage treatment plant or of any public water supply system, or permit any person to discharge the duties of superintendent or operator of any such plant or system who is not a holder of a license issued by the department under the provisions of this act.

RULES AND REGULATIONS

The State Department of Health of the State of New Jersey, pursuant to the authority vested in it by Chapter 177, Laws of 1947, as amended by Chapter 444, Laws of 1948, hereby establishes the following rules and regulations for employment in the administration of R. S. 58:12-3, 58:11-2, 58:11-3, 58:11-10 and 58:10-17. All prior rules and regulations in these matters adopted on various dates by the Department of Health of the State of New Jersey are hereby rescinded.

STATE DEPARTMENT OF HEALTH OF THE STATE OF NEW JERSEY

DANIEL BERGSMA, M.D., M.P.H.
State Commissioner of Health

Dated: April 1, 1949.

Filed with the Secretary of State: April 1, 1949.

INSTRUCTIONS To Applicants and Engineers:

These Rules and Regulations are minimum general and specific requirements. They are intended to apply to the usual, not the exceptional conditions. They are subject to amendment and the State Commissioner of Health reserves the authority to specify more or less stringent requirements in any case as in his judgment may be in the interest of the public health.

Applicants and/or engineers are advised to confer with the Department's engineers before proceeding with a design, and, in general it is advisable to submit a preliminary plan and report before designing in detail.

Applicants are urged to read the abstracts of laws contained in this booklet.

GENERAL

Applications:

Applications for the approval of plans and specifications shall be submitted on forms provided by the Department. Applications are to be signed by the proper municipal officials, by the owner or owners, or by the proper official (with title) of the corporation; or, if signed by an authorized agent, shall be accompanied by a certified copy of the authorization. Applications by individuals or corporations shall be approved by the municipality whose water or sewerage works may be affected.

Number of Plans to be Submitted:

Plans and specifications for sewer extensions, two sets.
Plans and specifications for sewer systems, sewage treatment plants and water treatment plants, three sets.
One set will be stamped and returned to the applicant.

(If preliminary plans are submitted for examination, one set shall be forwarded to the Department.)

SEWER SYSTEMS AND SEWAGE AND INDUSTRIAL WASTES TREATMENT PLANTS

Sewer System on Separate Plan:

The Department will approve plans for new sewerage systems only when designed upon the separate plan, in which all water from roofs, cellars, streets, and other areas is to be excluded.

By-passes:

No by-passes which may allow raw or partially treated sewage to be discharged from sewers or treatment plants shall be installed, except by special permission of the Department. The provision of by-passes to protect plant equipment is considered good policy in some instances.

Information Required:

1. A general map of entire project.
2. Profiles of all sewers proposed.
3. Details of construction of manholes, flush tanks, siphons, and other sewer appurtenances.
4. Specifications for sewer lines and appurtenances.
5. General and detail plans for treatment plants.
6. Specifications for treatment plants and appurtenances.
7. A comprehensive report upon the proposed system by the designing or consulting engineer.
8. Estimate of costs.

1. Map or General Plan:

(1-a). Details

The plans shall be drawn to standard scales and shall show the entire area of the project. In case there are more than one sheet they shall be bound together and a small index map supplied, showing by number the area and districts covered by the various sheets. A general plan shall accompany each application in the case of a new sewer system or any extension or modification of any existing sewer system unless such general plan has already been submitted.

The plan shall show all existing or proposed streets and the surface elevations at all street intersections where sewer lines are proposed.

The plans also shall show clearly the location of all existing sewers, either "separate" or "combined" (so indicated), the location of the treatment works, and the location of existing and proposed sewer outlets or overflows, the true or the magnetic meridian, the boundary lines, title, date and scale. The elevations of the highest known freshets or tides at the outlets and site of the treatment plant shall be given. Any area from which sewage is to be pumped shall be indicated clearly.

(1-b). Symbols

Sewers to be built at present and sewers to be constructed later shall be shown by standard conventions. Existing sanitary sewers and combined sewers shall be

shown by special designations. All topographical symbols and conventions used are to be the same as those of the United States Geological Survey.

(1-c). Elevations

Elevations of the surfaces of streets should be placed outside the street lines opposite their respective positions in the street. The elevations of sewer inverts shall be shown at street intersections, ends of lines, and wherever a change of grades occurs. The elevations of sewers shall be written close to the point to which they refer, parallel with the sewer lines and between the street lines. The elevations of the surfaces shall be shown to the nearest 0.1 foot; those of the sewer inverts to the nearest 0.01 foot.

(1-d). Distances. Grades and Sizes

The horizontal distance and stationing between manholes, grades in per cent and sewer sizes shall be shown on all proposed sewer lines. Arrows shall be drawn to indicate the direction of flow.

(1-e). Sewer Appurtenances

All sewer appurtenances, such as manholes (manhole numbers), lampholes, flush tanks, siphons, pumping stations, etc., shall be designated on the plans by suitable symbols and referenced by a legend near the title.

2. Profiles:

Profiles of all sewers shall be submitted.

Upon the profiles shall be shown all manholes (manhole numbers), lampholes, flush tanks, siphons, pumping stations, and, in the case of stream crossings, elevations of stream beds and normal flow lines. Figures showing the sizes and gradients of sewers; surface elevations, sewer inverts, etc., should be shown at or between each manhole.

Profiles of sewer lines shall be drawn to such standard scales as to show clearly the structural features of the sewers. Scales shall be shown upon each sheet.

On each sheet of profiles shall be given, under the title, an index of the streets appearing on that sheet. Profile sheets shall be numbered consecutively.

With the profiles for sewer extensions shall be included a key map showing all existing sewer lines within a distance of two blocks of the district to be sewerred as well as the proposed sewer lines.

3. Details of Construction of Manholes, etc.:

Detail drawings of all sewer appurtenances, such as manholes, lampholes, flush tanks, inspection chambers, siphons, pumping stations, etc., shall accompany the general sewer plans.

The detail plans shall be drawn to standard scales so as to show clearly the nature of the design and all details.

4. Specifications for Sewers:

Complete specifications shall accompany the plans. Specifications may be omitted with plans for sewer extensions, provided that these extensions are to be constructed in accordance with specifications complying with these rules and regulations and already filed and approved; and, provided further, that reference (including date of approval) to the filed specifications be made on the application blank.

5. General and Detail Plans for Treatment Plants:

The plans for treatment plants shall include a general plan showing the boundaries of reserve area for future extensions and all building within 500 feet of plant property; and, detail plans of the various units and structures which comprise a plant.

The detail plans shall show longitudinal and transverse sections sufficient to explain the construction of each unit. They also shall show the distribution and drainage systems, details of automatic devices, sizes and depths of stone, gravel, or sand used as filtering material and all other information required for the clear understanding of the plans.

6. Specifications for Treatment Plants and Appurtenances:

Specifications covering all sanitary features shall accompany the plans.

7. The Engineer's Report:

A report by the designing or consulting engineer shall accompany all plans, except those for sewer extensions, and shall give all data upon which the design is based including:

Information concerning sewer systems:

(a). The nature and extent of the area which it is proposed to include within the present system of sewerage, and of the area which it is planned shall ultimately drain into the system, including sections not within the municipal limits.

When sewage from an adjacent district or municipality is to be discharged into the proposed lines or system, or when an adjoining municipal or district system will be utilized as an outlet for the proposed lines or entire system, a copy of the contract relative to such transfer of sewage shall be forwarded with the plans and specifications.

(b). The population to be served, both present and estimated for ten and twenty-five years hence, with computations and curves.

(c). The estimated per capita daily flow of sewage to be cared for.

(d). The total and per capita water consumption of the district to be served at the present time.

(e). The allowance made for infiltration in the sewers.

(f). The estimated daily flow of sewage, including infiltration.

(g). The character of the sewage (whether domestic or industrial wastes or process waters, and in case of the latter, the nature and approximate quantity of the same stated in specific terms); also a breakdown of all quantities.

(h). Method of flushing or periodically cleaning the sewers.

(i). That portion of the system to be built at the present time.

(j). The minimum grades of sewers for each size used.

(k). If there are sections which cannot drain into the system, the extent of such sections and the probable future disposition of the sewage from those sections.

(l). Distance of sewer outlet from shore and maximum and minimum depths of water at outlet.

Information concerning treatment plants:

(a). The character of the sewage to be treated and the method of treatment adopted.

(b). A description of the units of plants, with rates and capacities.

(c). If disinfection is to be used, the name of the disinfecting agent, the method of application, and the quantity to be used per million gallons of sewage.

(d). The nature and uses of the body of water into which the effluent will discharge, with reference, in the case of inland streams, to the run-off during dry weather, and, in the case of tidal waters, to the tidal prism, end of tide and tide meets.

(e). The final disposal of sludge and screenings.

(f). All conditions peculiarly characteristic of the locality and which in any way affect the design of the plant.

(g). Special devices used in connection with the treatment plant.

(h). Special methods of maintenance or operation of the plant.

(i). The results expected from the treatment processes.

(j). Provisions made for reserve units in tanks, filters, pumping plants, pipe lines, etc.

SEWERAGE—SPECIFIC REQUIREMENTS**Capacity:**

All sanitary sewers, including outfalls, shall be designed to carry twice the estimated average flow twenty-five years hence when flowing half full. For sewers other than circular in cross sections, the data to be submitted shall include the geometrical shape, dimensions and hydraulic characteristics of the proposed sewer.

Materials and Minimum Grades:

Sewers shall be designed with such hydraulic slope as will give a mean velocity of not less than two feet per second when flowing full or half full, based on Kutter's

formula with $n=0.013$ for glazed tile, concrete, brick, segmental block or cast-iron; and, with $n=0.011$ for asbestos cement pipe or enamel lined pipe.

| Pipe Diameter | Fall in feet per 100 feet of sewer | |
|---------------|------------------------------------|-----------|
| | $n=0.013$ | $n=0.011$ |
| 8" | .40 | .24 |
| 10" | .29 | .18 |
| 12" | .22 | .14 |
| 15" | .16 | .10 |
| 18" | .12 | .08 |
| 20" | .10 | .07 |
| 21" | .095 | .063 |
| 24" | .080 | .060 |
| 27" | .067 | .046 |
| 30" | .058 | .040 |
| 36" | .046 | .031 |

Sewers crossing streams or to be located within ten (10) feet of a stream embankment or otherwise where unusual strength is indicated, shall be of cast-iron.

When grades lower than those specified above are proposed, an explanation and reasons for the use of such grades should be included in the engineer's report.

Inverted Siphons:

Inverted siphons shall be in duplicate and provision shall be made for flushing them. A velocity of 3.0 feet per second should be maintained and flow control gates in chambers should be provided.

Joints:

Joints in sewer lines constructed of vitrified tile shall be formed by a fibre packing and bitumastic compound poured hot. Standard manufactured joints for asbestos cement pipe may be used. Joints for cast-iron pipes should be made by fibre packing and lead or lead compound poured hot.

Manholes:

Manholes are to be provided at the ends of each sewer line and at intersections and at all changes in grade or alignment. Distances between manholes shall not exceed 500 feet for sizes 24 inches or less. A drop pipe shall be provided for lateral sewers entering manholes above the manhole invert wherever the difference in elevation is two feet or more.

Pumping Stations:

Raw sewage should be screened before pumping. At least two pumps or ejectors each designed to handle total peak flows shall be provided; if more than two pumps are provided their capacities shall be such that, upon the failure of the largest pump, the others will handle the peak flows. When pumping stations are located at sewage treatment plants the design shall provide for stage pumping, preferably by the use of variable speed pumps so as to eliminate, as far as practical, surges of flow through the

treatment plants. Pumps shall be installed in dry wells. Wet and dry wells shall be provided with adequate means of entrance, ventilation and drainage. Dry wells shall provide sufficient space for accessibility for repair and removal of pumps. An auxiliary source of power should be provided for electrically driven pumps. Electric motors shall be located so as to be protected from flooding, and, the motors and electrical power equipment should not be installed in subsurface chambers. Automatic sound alarms operating independently of the station power shall be installed to give warning of high water, power failure or breakdown. Adequate light, ventilation and a fresh water supply should be provided at all pumping stations. Pump specifications shall include complete standard repair tools and accessories.

General Requirements for Sewage and Industrial Waste Treatment Plants:

An operating building, suitable for the purpose shall be provided. The building shall be heated, ventilated and lighted. Office space, workshop, laboratory, toilet facilities and storage should be provided. Means for continuous measuring, indicating and recording of the sewage flow shall be installed. Water supply, complete operating tools, and required laboratory equipment shall be provided. The plant layout shall be designed with a view toward ease of operation, safety, and accessibility, including hand-rails, walkways, ladders, stairs, lights, paths and roadways.

Basis of Design of Sewage Treatment Plants:

All sewage treatment plants shall be designed to provide for the estimated sewage flow and population ten (10) years hence. Plans for sewage treatment plants to serve new sewer systems will be examined on the basis of minimum average flow of 100 gallons per capita per day, to which shall be added the volume of industrial wastes and any other special contributions such as may be expected from various types of institutions and establishments including boarding schools, laundries, hospitals, etc. Plans for sewage treatment plants to serve an existing sewer system will be examined upon the aforesaid basis including gauging of the sewage flow existing at the time of the design.

Outfalls:

1. Outfalls shall discharge below low water elevation. Manholes will be required on outfalls if extending more than 500 feet.
2. Ocean outfalls at bathing beaches along the Atlantic Coast shall be at least 1,000 feet in length from the mean low water mark.

As to Treatment Methods and Processes:

1. Screening

All sewage treatment plants and pumping stations should be provided with sewage screens.

1.1. Bar Screens

(a). Bars shall be spaced so that the maximum clearance between bars is not greater than one and one-half (1½) inches nor less than one (1) inch.

(b). The screening chamber shall be designed to provide a velocity of not less than two (2) feet per second and not more than three (3) feet per second.

(c). Means shall be provided at the top of bar screens to permit drainage of screenings.

(d). Satisfactory containers for removal of screenings shall be provided.

(e). Screen chambers located below ground shall be provided with an adequate access opening and hoists, to facilitate removal of screenings.

(f). Screen chambers shall be ventilated.

(g). A satisfactory method of screening shall be provided for operation when mechanical cleaning devices are out of order.

(h). Operation of mechanical cleaning devices should be continuous or automatically controlled by the increase in depth of sewage or through a time clock.

1.2 Shredders or Macerators

(a). Emergency means shall be provided for screening and/or removal of screenings as provided in 1.1.

(b). Motors shall be of the type suitable for operation in a damp atmosphere if placed below ground.

1.3 Fine Screens

Fine screening will not be approved as a sole method of treatment.

(a). Screens shall be mechanically operated and have guaranteed total capacity, with any one unit out of service, equal to the design flow.

(b). The width of slots or openings shall not exceed one-sixteenth (1/16) of an inch.

2. SEDIMENTATION**2.1 Single Story Sedimentation Tanks (without separate sludge digestion)**

Single story sedimentation tanks without separate sludge digestion tanks will not be permitted except by special permission of the Department. When this method of treatment shall have been approved by the Department the following shall apply:

(a). Two or more units shall be provided.

(b). The capacity of settling tank units, exclusive of sludge capacities, shall be at least eight (8) hours, based on average flow. The total sludge capacities of all units shall be two (2) cubic feet per capita.

(c). The depth below the water line shall be not less than six (6) feet, nor more than twelve (12) feet.

(d). Hopper bottoms shall be provided with slopes not less than sixty degrees (60°) to the horizontal.

(e). Scum boards shall be provided at inlet and outlet ends of each unit. The design of inlets and outlets should provide for uniform distribution.

(f). When sludge is to be removed by gravity the

minimum pipe size shall be eight (8) inches diameter and the minimum discharge head four (4) feet. If sludge is to be removed by pumping the minimum pipe size shall be six (6) inches diameter. Individual valves shall be provided to control the flow from each hopper.

(g). Means for dewatering all units shall be provided.

2.2. Single Story Sedimentation Tanks with Separate Sludge Digestion Tanks

(a). The detention period, based on average flow, shall be not less than three (3) hours unless otherwise specified elsewhere in the requirements of these rules and regulations dealing with particular treatment methods.

(b). Sludge storage space in digestion tanks shall be not less than three (3) cubic feet per capita in unheated tanks, nor less than two (2) cubic feet per capita in heated tanks, unless otherwise specified elsewhere in the requirements of these rules and regulations dealing with particular treatment methods.

(c). Mechanical sludge and scum collection and removal from the sedimentation tanks are recommended; in any case, means for the complete removal of sludge from settling tanks shall be provided.

(d). The overflow from sludge digestion tanks shall be treated.

(e). Other requirements—same as for single story sedimentation tanks without separate sludge digestion.

2.3 Imhoff Tanks

(a). The detention period shall be not less than two and one-half (2½) hours based on average flow.

(b). Baffled inlets and outlets shall be provided in flowing-through compartments, and the slope of the walls of such compartments shall not be less than one (1) horizontal to one and one-quarter (1¼) vertical; slots shall be not less than eight (8) inches wide with an overlap of at least eight (8) inches.

(c). The inlets and outlets shall be so designed as to equally distribute the sewage flow among and through the tanks.

Means shall be provided to prevent sedimentation in reversible open channels and drains to tank (s) shall be provided for unused portions of such channels.

(d). For more than one sludge digestion hopper full width openings in division walls shall be provided, as well as means for the reversal of flow.

(e). In tanks twenty-five (25) feet or more in depth, a minimum capacity of 1.75 cubic feet per capita shall be provided in a sludge digestion compartment; if less than twenty-five (25) feet in depth, two (2) cubic feet per capita is required. The capacity of a sludge digestion compartment is to be measured from a plane eighteen (18) inches below the point where the sloping walls of the flowing-through compartment would meet if extended. The floor of a sludge digestion hopper shall have a slope of at least one and one-half (1½) horizontal to one (1) vertical.

(f). When sludge is to be removed by gravity the minimum pipe size shall be eight (8) inches diameter

and the minimum discharge head four (4) feet. If sludge is to be removed by pumping the minimum pipe size shall be six (6) inches diameter. Individual valves shall be provided to control the flow from each hopper.

3. CHEMICAL COAGULATION AND SEDIMENTATION

3.1 Consideration of Method

This method of sewage treatment shall be considered as a degree of treatment intermediate between what are commonly known as sedimentation, and sedimentation and oxidation. In no case shall it be considered as a substitute for oxidation.

3.2 Supervision and Operation

Sewage treatment works using the method of chemical coagulation, or, using the method of chemical coagulation along with other methods of treatment, shall be approved only when the applicant (owner; and, in case of a municipality or other governmental authority, the elective official or authorized body) by formal action advises the Department that the proposed works will be under skilled technical supervision at all times and that the works will be adequately manned twenty-four (24) hours per day.

3.3 Requirements

(a). Coagulants shall be applied to the sewage in liquid form proportional to the sewage flow.

(b). Mixing Chambers: A chamber or mixing tank for the rapid and thorough mixing of the sewage and coagulant(s) shall be provided. The detention period shall be not less than one (1) minute based on average flow. A means for thorough mixing consisting of power-driven paddles, propellers or diffused air shall be provided.

(c). Flocculation Tank: Two or more flocculation tanks providing a detention period of between twenty (20) and thirty (30) minutes shall be provided. Diffused air or paddles shall provide continuous agitation of the full content of the tanks. Slow rotary motion should be provided for in the flocculation tanks in order to keep all floc in suspension. Independent controls for each tank shall be provided.

(d). Sedimentation Tanks: Sedimentation shall be provided by two or more tanks having a detention period of not less than two (2) hours, based on average flow. Mechanical means for sludge removal shall be provided in such tanks. Short-circuiting shall be prevented by proper baffling. Independent controls of mechanical equipment for each tank shall be provided.

Strainers: Mechanical strainers or filters as an adjunct to sedimentation tanks in the chemical coagulation method shall not be considered as a substitute for a method of oxidation.

(e). Sludge Digestion: Sludge storage space in digestion tanks shall be not less than six (6) cubic feet per capita in unheated tanks, nor less than four (4) cubic feet per capita in heated tanks.

(f). Drains shall be provided to dewater all tanks.

(g). Equipment:

1. Adequate automatic control of pumps shall be provided.

2. An auxiliary source of power for the electrically driven mechanism shall be provided.

3. Devices shall be installed to give warning of breakdown of mechanical equipment.

4. The automatic control of apparatus feeding chemicals for coagulation shall include equipment to provide variation in chemical dosage with variation in sewage flow.

5. Detailed information, including capacity, construction and operation of the proposed equipment, shall be submitted.

(h). Manufactured Chemical Coagulants: Where it is desired to manufacture the coagulants, such as ferric chloride or sulphate, at the sewage plant, the equipment used shall be contained in an entirely separate unit. Laboratory facilities shall be provided for the determination of the strength of the manufactured coagulant.

4. SPRINKLING (OR TRICKLING) FILTERS—"Low" or "STANDARD RATE"

4.1 General

(a). Sprinkling filters shall be preceded by efficient sedimentation.

(b). The minimum effective depth of filtering medium at any point in the filter shall be not less than six (6) feet and the maximum depth shall be not more than nine (9) feet. The effective depth shall be the distance from top of the medium to the top of underdrains. The effective volume shall be that volume that complies with the aforesaid effective depth.

(c). The filtering medium shall be from one (1) inch to two (2) inches in size, free of fines and flats.

(d). Means for the complete flooding of filters by sections are desirable.

(e). Underdrain ventilation shall be provided.

(f). When the average 5-day biochemical oxygen demand of the raw sewage exceeds 325 parts per million, sprinkling filter treatment is not desirable unless primary sedimentation is supplemented by an additional method of treatment, such as chemical coagulation.

(g). The volume of sewage to be treated by sprinkling filter shall not exceed 630,000 gallons per day per acre per foot of depth.

(h). The average rate of application of sewage during the dosing period shall not exceed either of the following:

1. 1,100 gallons per minute per acre per foot when the average 5-day biochemical oxygen demand of the raw sewage is equal to or less than 215 parts per million.

$$2. \frac{215}{\text{5-day biochemical oxygen demand raw sewage}} \times 1,100$$

gallons per minute per acre per foot when the 5-day average biochemical oxygen demand of raw sewage is greater than 215 parts per million.

4.2 Fixed Nozzles

- (a). Twin dosing siphons shall be provided and they shall have a common nozzle field.
- (b). Half nozzles or equal shall be provided at the sides of filter beds.

4.3 Rotary or Traveling Distributors

- (a). Filter retaining walls shall not extend more than three (3) inches above the filtering media.
- (b). Valves shall be provided to permit cutting out of service of any filter unit.
- (c). Bleeders should be provided at the ends of distributing arms.

4.4 Secondary Tanks

- (a). Sprinkling filters shall be followed by duplicate settling tanks. The detention period, based upon the average daily flow, shall be not less than one (1) hour. Mechanical means for sludge and scum collecting shall be provided; also, means for dewatering shall be provided.
- (b). Sludge disposal from secondary tanks:
1. If separate sludge digestion tanks are provided, the sludge from the secondary tanks shall be discharged thereto, and extra volume of not less than one-half ($\frac{1}{2}$) cubic foot per capita shall be provided in the sludge digestion tanks.
 2. If separate sludge digestion tanks are not provided, the sludge from the secondary tanks shall be discharged to glass-covered drying beds and the extra area provided therefor shall be not less than one-quarter ($\frac{1}{4}$) square foot per capita; otherwise, the matter of secondary tank sludge disposal shall be considered as a separate problem at each installation.
 3. If sludge pumping is necessary, the piping and pumping equipment shall be a permanent installation.

5. "HIGH CAPACITY" OR "HIGH RATE" SPRINKLING OR TRICKLING FILTERS

5.1 The designing engineer's report should show, in addition to the data specified under "The Engineer's Report" in these rules and regulations, the following:

- (a). Estimated minimum, maximum and average flow.
- (b). Estimated minimum, maximum and average biochemical oxygen demand of raw sewage.
- (c). Estimated volume and strength of returns.

5.2 Biochemical oxygen demand reduction to be accomplished through a primary tank will be considered as thirty per cent (30%) to thirty-five per cent (35%).

5.3 Primary tanks shall be in duplicate, as a minimum, mechanically cleaned, have a combined detention period of not less than two and one-half ($2\frac{1}{2}$) hours and an overflow rate generally of not more than approximately 800 gallons per square foot per day. Detention periods and overflow rates will be based on the average volume of raw sewage plus any returns.

5.4 Controlled recirculation shall be provided to maintain a continuous minimum rate of discharge on a filter of not less than ten (10) million gallons per acre per day. Recirculation shall be such that the application to the

filters generally will not exceed approximately 1.8 pounds of biochemical oxygen demand per cubic yard of filter medium.

5.5 The number and capacity of recirculating pumps shall be such that the above conditions will be met if the pump(s) of largest capacity for each point of return are out of service.

5.6 Filter medium shall be from two (2) to four (4) inches, free of fines and flats.

5.7 Means for adequate circulation of air through the underdrains of filters shall be provided.

5.8 Filter depths of five (5) feet to nine (9) feet are recommended.

5.9 Secondary tanks shall be of the mechanically cleaned type and be in duplicate, as a minimum. The detention period, including recirculation, shall be at least two and one-half ($2\frac{1}{2}$) hours and the overflow rate generally shall not exceed approximately eight hundred (800) gallons per square foot per day. Continuous sludge removal shall be provided for in the design.

5.10 Intermediate settling tanks for use between filters in two stage filtration may be one-half the capacity of the primary and secondary tanks.

5.11 Sludge digestion capacity of not less than three (3) cubic feet per capita in heated tanks shall be provided. If unheated tanks are proposed the digestion capacity shall be at least 4.5 cubic feet per capita.

5.12 Sludge drying beds shall provide an area of not less than 1.5 square feet per capita if open beds are used; the area may be reduced fifty per cent (50%) if glass-covered beds are used.

5.13 Means for draining all tanks shall be provided.

6. INTERMITTENT SAND FILTERS

- (a). At least two filters shall be provided.
- (b). If preceded by efficient sedimentation and if the effective size of sand is between .3 and .5 millimeters with a uniformity coefficient less than 3.5, the rate shall not be greater than 150,000 gallons per acre per day.

(c). The minimum depth of sand shall be two and one-half ($2\frac{1}{2}$) feet. The sand shall be free from clay and loam.

(d). The minimum depth of the gravel or the stone over the entire floor of a bed and underdrains shall be six (6) inches. Gravel or stone shall not be mounded over the underdrains. Underdrains may be laid on boards in valleys dug in the floor of the bed, provided that sufficient material be excavated so that at least six (6) inches of the stone or gravel be placed on each side of the underdrains. The stone or gravel shall be graded from one and one-half ($1\frac{1}{2}$) inch size on the bottom and around the underdrains to one-quarter ($\frac{1}{4}$) inch size to form the mat or bearing surface for the sand layer.

(e). Muslin, cheesecloth or burlap covered joints are required on underdrains; the joints are to be spaced approximately one-quarter ($\frac{1}{4}$) inch apart. Tar paper or other waterproof material shall not be used.

(f). The maximum spacing of the underdrains shall not exceed eight (8) feet; lateral tile underdrains shall be not less than four (4) inches in diameter.

(g). No ventilators or manholes shall be constructed in sand beds.

(h). When the width of a sand filter exceeds twenty-five (25) feet, more than one distributor shall be provided.

(i). A dosing tank or its equivalent shall be provided. Detention periods conducive to septicity shall be avoided in the design of dosing tanks.

(j). The rate of filtration where intermittent sand filters are employed, following chemical coagulation and sedimentation units, shall not exceed 400,000 gallons per acre per day.

(k). The rate of filtration where intermittent sand filters are employed following standard sprinkling or trickling filters, high rate sprinkling or trickling filters or activated sludge units shall not exceed 500,000 gallons per acre per day.

7. ACTIVATED SLUDGE

7.1 A preliminary sedimentation tank having a detention period of not more than one (1) hour based on the average flow, and divided into two or more units shall be provided.

7.2 A skimming tank or equivalent should be provided if the sewage contains excessive oil or grease.

7.3 If the sewage is very stale preaeration of the settled sewage, before the returned activated sludge is mixed with it, is recommended.

7.4 Aeration

(a). A six (6) hour detention period, based upon one hundred and twenty-five per cent (125%) of average flow, shall be provided as the minimum; if the raw sewage is known to be exceptionally strong, the detention period shall be increased proportionately or preaeration shall be provided.

(b). Surface mechanical aeration alone is not recommended.

(c). Aeration capacity shall be at least 1.5 cubic feet per gallon plus the capacity for reaeration of returned sludge. Reaeration of returned sludge is recommended.

(d). As a minimum, two blowers shall be provided, each with a capacity equal to the maximum requirements.

(e). The air pressure should be five (5) to ten (10) pounds per square inch. The air should be filtered, and, air output should be metered.

7.5 Means shall be provided for measuring the amounts of returned and "wasted" activated sludge.

7.6 Primary settling tanks shall provide a minimum detention period of two hours based upon the average flow. For upward flow tanks the vertical rise should be from one (1) to two (2) inches per minute. An average overflow rate of approximately 1,000 gallons per day per square foot is recommended.

7.7 Sludge Digestion

The digestion capacity for activated sludge alone shall be six (6.0) cubic feet per capita without heat and four (4.0) cubic feet with heat. If the excess activated sludge is returned to the preliminary sedimentation tank and

the combined sludge digested, five (5.0) cubic feet per capita of digestion capacity shall be provided without heat and three and one-half (3.5) cubic feet with heat.

7.8 Supernatant liquors from digestion tanks should not be returned to the raw sewage.

7.9 Drains shall be provided to dewater all tanks.

8. DISINFECTION

8.1 General

(a). Chlorinating devices shall be of the solution feed type, installed in duplicate or with duplicate essential parts.

(b). Chlorinating devices shall be placed in separate rooms with outside entrance only. Provisions for heating during the winter season are required.

(c). The chlorine contact period in tanks or their equivalent, shall be at least one-half (½) hour, based on the average sewage flow. Contact tanks shall be baffled.

(d). Provisions shall be made for the thorough mixing of the disinfectant and the sewage before discharge to the chlorine contact tank.

(e). Scales shall be provided for determining loss of weight of chlorine, and, a suitable comparator for measuring residual chlorine shall also be provided.

(f). If hypochlorite feeders are provided, duplicate solution tanks (crops) each having forty-eight (48) hours storage capacity are required.

8.2 Chlorinator Capacities

Capacities shall be provided to give the following dosage, based on average sewage flow.

(a). Tank effluents, up to thirty (30) parts per million available chlorine.

(b). Sprinkling filter effluents, followed by secondary sedimentation, up to eighteen (18) parts per million available chlorine.

(c). Sand bed effluents, up to twelve (12) parts per million available chlorine.

(d). High rate sprinkling filters, up to twenty (20) parts per million available chlorine.

(e). Activated sludge plant effluents, up to fifteen (15) parts per million available chlorine.

9. SLUDGE DIGESTION

9.1 General

(a). The Department does not examine plans as to fire and explosive hazards, heat controlling equipment, or safety devices.

(b). Supernatant liquor should be returned to the raw sewage except at activated sludge plants.

(c). Means for sludge recirculation are recommended.

(d). The minimum diameter of all sludge pipes shall be eight (8) inches for gravity flow and six (6) inches for sludge pumping.

(e). A fresh water hydrant near sludge digestion tanks is recommended.

9.2 Summary of Minimum Volumes in Cubic Feet per Capita

(also see under each treatment process)

| Process | Heated Tanks | Unheated Tanks |
|--------------------------------------------------------------|--------------|----------------|
| Single Story Sedimentation | 2 | 3 |
| Chemical Coagulation and Sedimentation | 4 | 6 |
| Secondary Sedimentation (following sprinkling filters) | 0.5 | 0.5 |
| High Rate Sprinkling Filtration | 3 | 4.5 |
| Activated Sludge | 4 | 6 |

10. SLUDGE DRYING

10.1 Beds—General

- (a). Sludge lines should be installed so as to permit draining after each application of sludge.
- (b). The effective depth of filter medium shall be at least twelve (12) inches above top of underdrains.
- (c). The top six (6) inches of filter medium shall be sand, placed upon graded gravel or crushed stone. The sand used shall have an effective size between 0.30 and 0.50 millimeters and a uniformity coefficient not greater than 5.0.
- (d). Underdrains should be spaced not more than eight (8) feet apart on centers.
- (e). Surrounding walls should be of such height as to contain maximum application of sludge.
- (f). Sludge drying bed effluents are to be treated.

10.2 Minimum Area Required (Open Beds)

- (a). For Imhoff, hopper bottom tanks, and separate sludge digestion tanks one and one-half (1.5) square feet per capita, except with the chemical coagulation process in which case the minimum area shall be two (2.0) square feet per capita.
- (b). For secondary treatment with trickling filters (standard or high rate) see under treatment method.
- (c). For digested activated sludge, two (2.0) square feet per capita.

10.3 For glass-covered sludge drying beds, one-half (½) of the above areas will be required.

11. VACUUM FILTRATION

Vacuum filters shall be in duplicate unless storage for thirty (30) days' accumulation of sludge is provided. Duplicate installations shall include duplicate appurtenances, including conditioning equipment, conveyors, etc.

Capacity should be sufficient to process the sludge so that there will be no accumulation from day to day. The engineer's report shall give complete data upon filter capacity, sludge volume to be handled, conditioning method and equipment, chemical storage and disposal of sludge cake.

WATER SUPPLIES AND WATER TREATMENT PLANTS

Information Required—General:

1. See page 2 re: applications and number of plans and specifications to be submitted.
2. A general plan of the institution, municipality or district supplied.
3. If a surface supply, a map of the watershed; if from wells or collecting galleries, a map showing their location.
4. General and detailed plans of water treatment plants.
5. General and detailed plans of wells and collecting galleries.
6. Specifications for treatment plants, wells and collecting galleries, and their appurtenances.
7. A comprehensive report upon the proposed works by the designing or consulting engineer.
8. Estimate of costs.

Specifications:

Complete specifications shall accompany the plans.

Maps to be Submitted:

(a). Surface Supplies

A small scale map showing all details that may influence the quality of the water at the intake, such as sewage treatment plants, industrial plants, roads, etc.

(b). Wells and Collecting Galleries

A large scale map showing the location of the wells or galleries, the dwellings, septic tanks, cesspools and streams within five hundred (500) feet of the well field or galleries, the storm and sanitary sewer lines—with type of construction—passing over or near the wells and galleries, and other sanitary features, shall be submitted.

General and Detail Plans of Treatment Plants:

Plans for treatment works shall include: a general plan upon which the reserve areas, or future extensions, shall be shown; the general layout of the various units of the processes, together with the piping system, surface elevations of the various units, and the normal elevation and the highest known flood water elevation of the stream.

The detail plans shall show, if the water is from a surface source, details of the intake pipe, crib, screen, etc., and complete details of each unit of the works, including mixing chambers, collecting and piping systems, methods applying chemicals, rate controllers, loss of head gauges, washing arrangements, pumps, special devices, etc., and size and depth of stone, gravel and sand used for filtering material.

General and Detail Plans of Wells and Collecting Galleries:

The general plan shall show the layout of the plant together with the pipe lines and land reserved for future development or the protection of the supply, the surface elevations and the elevations of the various units of the plant. The plan for the galleries, and, if the wells are adjacent to a stream, for the wells, shall show the low water and maximum high water elevations of the stream if tidal, and if the stream is not tidal, the normal elevation and highest known flood water elevations. The location and type of construction of the toilets at the plant shall be shown, together with the location and type of construction of the sewer lines leading from them.

The detail plans for the wells shall show the depth, size and construction of each well, including the depths of casings and the type of strainer and seals to be used, wellheads and head seals, sampling taps, the location of the ground strata through which the well is driven, the details of the pumping station, including equipment, collecting basins, special devices, etc., and all pipe lines with appurtenances at the well field and pumping station together with the connections to the water distribution system.

The detail plans for collecting galleries shall show the depth, size and construction of the galleries, all details such as manholes, size of pipes, valves, etc. The plans shall show the details of the pumping station including pumping equipment, and all pipe lines with appurtenances at the galleries and pumping station, together with the connections to the water distribution system, and, a sampling tap.

The Engineer's Report:

A report by the designing or consulting engineer shall accompany all plans for a new water supply, or any extension or modification of any water supply, or water treatment works. The report shall contain the following information:

(a). Water Consumption and Population

The present population to be served should be stated and the estimated population to be served and water consumption ten (10) and twenty-five (25) years hence, with computations and curves.

(b). The Source of Supply

If from a surface source, the results of the chemical and bacteriological examinations of the raw water shall be included. The area, population and a description of the watershed shall be given, the sources of pollution, including privately and publicly owned sewage treatment plants discharging effluents into the source of supply and plants discharging industrial wastes, and the protective measures to be installed or enforced for the protection of the supply, such as patrol, fishing and bathing regulations, etc. If from an underground source, information shall be given upon the various strata and, based on the results of analysis, or other valuable information regard-

ing water from similar sources, the probable quantity and quality of the supply.

(c). Description of Pumping Equipment

A description shall be given of the pumping equipment, the method of connecting the pumps with well, suction lines, etc.

(d). Treatment

The method of treatment and a description of the units of the system must be given together with the rate of operation of each unit of the system; if chemicals are to be applied the nature and quantity to be used of each, with the description of the appliances for adding the same to the water. A description should be given of all conditions peculiarly characteristic of the water or locality which in any manner affect the design or operation of the system; a description of all special appliances used and any special methods of maintenance or operation of the plant.

General Requirements for Well Supplies:

(a). Subsurface construction shall be such as to prevent the entrance of contaminating material, through casing joints, to the well structure. The annular space between the excavation line and the outside of the well casing should be filled in such a manner as to prevent surface water or shallow ground water from running down the outside of the casing and thence into the well or into the water-bearing strata.

(b). The wellhead and top of casing shall be so designed as to permit placing an adequate seal to prevent contamination from surface sources.

(c). Sampling taps shall be provided on the discharge from each well.

(d). Detailed drawings of the casing work will be required.

Water Treatment Plants**1. General**

(a). A flow recording device shall be installed.

(b). A laboratory is desirable and may be required for large plants. Laboratory procedures will be specified by the State Department of Health, according to the character of the treatment plant designed.

(c). Sampling taps shall be provided so that samples at each step in the treatment process can be obtained.

(d). The return to the system of any water used for cooling purposes, etc., which might in any way become contaminated, will not be permitted.

2. Filtration**Surface Supplies.****2.1 Slow Sand**

(a). At least two units are required, each capable of supplying the entire demand. If more than two are proposed, this requirement is waived, provided that when

one filter is out of service, the other units are of sufficient size to supply the necessary amount of water at the proper rate.

(b). The rate shall not exceed 3,000,000 gallons per acre per day.

(c). The effective size of the sand shall be between .25 and .40 millimeters, the uniformity coefficient not over 2.0.

(d). The depth of sand shall be not less than thirty-six (36) inches.

(e). At least twelve (12) inches of graded gravel shall be placed over underdrains.

(f). Enclosures for filters are desirable and will be required in northern sections of the State.

(g). Disinfection as a post-treatment is required.

2.2 *Rapid Sand*

(a). At least two units are required, each capable of supplying the entire demand. If more than two are proposed, this requirement is waived provided that when one filter is out of service, the other units are of sufficient size to supply the necessary amount of water at the proper rate.

(b). The rate shall not exceed 125,000,000 gallons per acre per day.

(c). Rate controllers and loss of head gauges are required.

(d). The effective size of the sand shall be between .30 and .50 millimeters, with a uniformity coefficient not over 1.6.

(e). The depth of sand shall be not less than thirty (30) inches.

(f). At least twelve (12) inches of graded gravel are required over underdrains.

(g). Coagulation and sedimentation shall precede filtration, the coagulation basin to have a minimum of four (4) hours detention. A baffled mixing tank shall precede the settling basin.

(h). Disinfection as a post-treatment is required.

3. *Iron Removal*

Plans for iron removal will be examined as to sanitary features only, the Department exercising no jurisdiction over the "attractiveness" of water supplies.

4. *Disinfection*

(a). The building housing the chlorinating equipment shall be heated.

(b). Chlorinating equipment shall be in duplicate or spare parts shall be provided to guarantee no interruption in the delivery of a properly chlorinated water.

(c). Scales shall be provided for determining the loss of weight of chlorine.

(d). If hypochlorite feeders are provided duplicate storage tanks will be required, each to have a capacity of forty-eight (48) hours supply of hypochlorite solution.

* * *

Regulations Governing Cold Storage and Refrigerating Warehouses and Places

Any person, firm or corporation desiring to operate or to continue to operate a cold storage warehouse shall make application in writing to the State Director of Health for that purpose, stating the location of his plant or plants. On receipt of the application the State Director of Health shall cause an examination to be made into the sanitary condition of said plant or plants, and, if found by him to be in a sanitary condition and otherwise properly equipped for the business of a cold storage warehouse, he shall cause a license to be issued authorizing the applicant to operate such cold storage warehouse or warehouses for and during the period of one year. The license shall be issued upon the payment by the applicant of a license fee of ten dollars to the State Department of Health for each warehouse.

1. No warehouse will be considered to be properly equipped unless the rooms in which foods are to be stored can be held at temperatures sufficiently low to preserve such foods without decomposition. The temperatures of the rooms in which foods are stored must not be allowed to rise above the maximum point at which foods can be so preserved.

2. Articles of food intended for cold storage shall, when they are offered for or placed in storage, be enclosed in boxes, barrels, crates or other packages sufficiently strong and tight to prevent them from being injured by careless handling, unless the articles are of such character that it is impracticable to pack them in containers.

3. When articles of food contained in packages are placed in cold storage, each package shall be legibly marked with the words "Cold Storage" and with the word "Received" followed by the month, day and year, when said articles were placed in storage. The word "Delivered" followed by the month, day and year, when such articles are taken from storage, shall be stamped upon foods or packages before being removed therefrom.

When articles of food not contained in packages are placed in cold storage or removed therefrom, each individual article must be marked in the above manner.

All letters or figures must be in plain type not less than three-eighths of an inch in height.

The word "Received" may be written Rec'd and the word "Delivered" may be written Del'd. Figures separated by hyphens may be used to indicate dates and will be regarded as sufficient date if following the word "Rec'd" or "Del'd" as the case may be. The last two figures of the number indicating the year when such foods were placed or taken from storage may be used, e. g.

or successive days, as indicated in the following table:

| Temperature | TABLE | |
|-------------|---------|---------|
| | Group 1 | Group 2 |
| 50 F. | 20 days | 30 days |
| -100 F. | 10 days | 20 days |
| -200 F. | 6 days | 12 days |

Regulation 22. Marking of containers. The boxes or other containers of pork, to be subjected to the required refrigeration for the destruction of trichinae, shall be marked when received with the words "Cold Storage" and with the word "Received" followed by the month, day and year when placed in cold storage and with a lot number assigned to the pork and, when so refrigerated and released to the owner, with the word "Delivered" followed by the month, day and year, together with the words "Refrigerated for the destruction of trichinae at" followed by the temperature and the number of days the pork was held under such temperature.

Regulation 23. Issuance of certificates regulated. A certificate certifying that the pork had been kept at the required temperature and number of days for the destruction of trichinae shall be executed in duplicate by the permittee and the original issued to the owner of the pork at the time of the release of each lot or part of lot of pork refrigerated in accordance with the provisions of Regulation 21. The

Regulations Governing Cold Storage and Refrigerating Warehouses and Places

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"Received July 5, 1916," may be written

Cold Storage

Rec'd. 7-5-16

or "Delivered August 5, 1916," may be written

Del'd. 8-5-16

Whenever tags or labels are used on which dates are to be marked, they must be securely fastened to the articles to which they are affixed.

4. Articles of food held at low temperatures during the process of manufacture will not be regarded as being held in cold storage within the meaning of this act, and such articles need not be dated.

5. When articles of food have been kept in cold storage twelve calendar months, report of such fact shall be made to the State Department of Health by the persons having custody of such articles, and such articles shall be held in cold storage by such persons until they have been inspected by the agents of the State Department of Health and released by order of said Department.

6. For the purpose of facilitating the removal of articles of food from cold storage before the expiration of the statutory period of twelve calendar months, persons operating cold storage warehouses shall notify the owners of all articles of food stored by them of the date when such articles will have been in storage twelve months, at least fifteen days before such twelve months have elapsed.

7. Until further notice the following classification of foods shall be used by persons operating cold storage warehouses in making monthly reports of articles of food held in cold storage:

| | |
|--------------|-----------------------------|
| Eggs, case | Game |
| Eggs, broken | Meat, fresh |
| Butter | Fish |
| Cheese | Edible fats |
| Poultry | Miscellaneous milk products |

Shell eggs are to be reported in terms of cases and dozens, all other articles to be reported as packages, and, in so far as the same is practicable, by weight.

8. Requests for permission to store food for a longer period than twelve calendar months must be made by the owners thereof to the State Department of Health, upon blanks which will be furnished by the Department upon application. Such requests shall include statements of the kind and amounts of food and the length of extension desired. Before such requests are granted the articles of food to which they refer must be inspected by representatives of the Department of Health of the State of New Jersey. Requests should, therefore, be made at least two weeks before the statutory time limit for storage has expired.

9. No materials in a state of decomposition or putrefaction, or in any other condition which renders them unfit for food, or in any condition which may cause deterioration in other food products, shall be placed in cold storage in the same room or inclosure with articles intended for use as food.

10. When articles of food, held in cold storage, are removed from the packages in which they were contained and placed in other packages, the date of original entry into cold storage of such articles shall be placed upon the containers into which they have been transferred; and if articles of food which have been placed in cold storage on different dates are packed in the same container, the date of storage of the article longest stored shall be placed upon the container to which such articles have been transferred.

11. Any article of food, if intended for use other than human consumption shall be plainly and legibly labeled or marked with the words "Not for Human Consumption" in letters not less than one inch in height.

12. All rooms in which food products are stored shall be provided with smooth, water-tight floors which can be readily cleansed. Floors must be kept in a clean condition at all times.

13. The sidewalls and ceilings of all rooms shall be of smooth material, free from crevices and must be kept clean at all times.

14. Waste materials must not be permitted to accumulate in or around buildings, but must be removed daily. Receptacles in which refuse material, resulting from sorting or repacking of eggs, can be placed shall be provided. Such receptacles shall contain a suitable denaturant while in use.

15. Adequate toilet facilities shall be provided for employees; if possible these toilets should be provided with flush closets and urinals. All toilets must be kept clean at all times.

16. No employer shall require, permit or allow any person to work in a cold storage warehouse, who is affected with any communicable disease.

17. The license granted by the State Department of Health to operate a cold storage warehouse shall be framed and displayed in the warehouse.

18. Special rooms in cold storage warehouses may be used for the temporary storage of foods providing the door or doors of the rooms intended for such use are plainly marked "For temporary storage only." For the purpose of this regulation "Temporary Storage" shall be held to mean the holding of foods for periods of time less than thirty days.

19. All foods placed in temporary storage shall be plainly marked, stamped or tagged, either upon the container in which they are packed or upon the article of food itself, with the word "Received" or its abbreviation, followed by marks indicating the day, month and year when placed therein and no further marking shall be required while such goods remain in such temporary storage.

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AUTHORITY 24:2-1 REVISED STATUTES

REGULATIONS GOVERNING THE CERTIFICATION OF THE REFRIGERATION
OF PORK BY OPERATORS OF COLD STORAGE WAREHOUSES IN REFERENCE
TO THE CONTROL OF TRICHINOSIS

Regulation 20. Operators of cold storage warehouses in which foods are held at temperature of 5°F. or less may apply to the State Department of Health for special permission to issue certificates certifying the refrigeration of pork at the required temperature and for the periods of time necessary for the destruction of trichinae.

Regulation 21. The temperatures and periods of time necessary for the destruction of trichinae shall be based upon the size of the pieces or packages of pork. Pork in group 1 shall consist of pieces not exceeding six inches in depth, or stored as solidly frozen blocks not exceeding six inches in thickness. Pork in group 2 shall consist of pieces or layers or contents of barrels or containers, the thickness of which exceeds six inches, but is not in excess of twenty-seven inches. Pork in group 1 and group 2 to be refrigerated for the destruction of trichinae shall be subjected to a temperature of 5° F., or minus 10° F., or minus 20° F. for not less than the corresponding number of successive days, as indicated in the following table:

TABLE

| <u>Temperature</u> | <u>Group 1</u> | <u>Group 2</u> |
|--------------------|----------------|----------------|
| 5° F. | 20 days | 30 days |
| -10° F. | 10 days | 20 days |
| -20° F. | 6 days | 12 days |

Regulation 22. Marking of containers. The boxes or other containers of pork, to be subjected to the required refrigeration for the destruction of trichinae, shall be marked when received with the words "Cold Storage" and with the word "Received" followed by the month, day and year when placed in cold storage and with a lot number assigned to the pork and, when so refrigerated and released to the owner, with the word "Delivered" followed by the month, day and year, together with the words "Refrigerated for the destruction of trichinae at" followed by the temperature and the number of days the pork was held under such temperature.

Regulation 23. Issuance of certificates regulated. A certificate certifying that the pork had been kept at the required temperature and number of days for the destruction of trichinae shall be executed in duplicate by the permittee and the original issued to the owner of the pork at the time of the release of each lot or part of lot of pork refrigerated in accordance with the provisions of Regulation 21. The duplicate certificate shall be retained by the permittee and kept on file. The certificate shall be in the following form:

"(NAME AND ADDRESS OF REFRIGERATING COMPANY)

TO _____
Name of Owner

Address

Lot No. _____

Certificate No. _____

This is to certify that the pork consisting of

_____ weighing _____ lbs.,
(describe types of cut of meat)
contained in _____, and constituting
(number and type of container)
_____ lot above indicated, has
insert "the full" or "part of"
been kept at

_____ DEGREES TEMPERATURE FOR _____ DAYS

for the destruction of trichinae in accordance with the
Regulations adopted by the Board of Health of the State
of New Jersey.

DATED _____ 19 _____

Name of Refrigerating Co.

BY _____ "

Regulation 24. Records to be kept. The permittee shall
assign to each lot of pork, when received for refrigeration
for the destruction of trichinae, a distinguishing lot
number for the purpose of identification and shall keep an
accurate record of such lot number and shall make and keep
a record of (1) date of receipt, (2) the name and business
address of owner, (3) the number and type of containers
constituting the lot together with the types of cut of meat
and the weight, (4) the temperature and number of days kept
under such temperature for the destruction of trichinae
and (5) the number of certificates issued for said lot.
These records shall be kept by the permittee at his place
of business for at least one year, and shall be open for
inspection to authorized representatives of the Department
of Health.

REGULATIONS GOVERNING FROZEN FOOD LOCKER PLANTS, ADOPTED BY THE
STATE BOARD OF HEALTH ON SEPTEMBER 11, 1945.

It was on motion voted that the following regulations governing frozen food locker plants under the existing Cold Storage Act be adopted. It was reported that these regulations have been drawn to clarify the storage of foods in the freezing and storage of foods in frozen food locker storage plants, and further that these regulations have been approved by an association of operators of locker storage plants in this State:

Any person, firm or corporation desiring to operate or continue to operate a locker plant shall make application in writing to the State Director of Health for that purpose, stating the location of his plant or plants. On receipt of the application the State Director of Health shall cause an examination to be made into the sanitary condition of said plant or plants, and, if found by him to be in a sanitary condition and otherwise properly equipped for the business of locker plant, he shall cause a license to be issued authorizing the applicant to operate such locker plant or plants for and during the period of one year.

Definitions:

A "locker plant" is a building or establishment in which space in individual lockers is rented for the storage of frozen food articles, and where food articles are chilled, aged, processed or otherwise prepared and sharp frozen for locker storage and including the following rooms: chilling, aging, sharp freezing, and locker storage room or rooms.

A "locker" is an individual section or compartment in a locker storage room of a locker plant or branch locker storage plant, which is rented by a person, firm or corporation for the purpose of storing food for their own use.

A "branch locker storage plant" is a building or establishment for the storage of food processed at the home plant under locker plant conditions. Frozen foods shall be so protected during transportation from a locker or cold storage plant to branch lockers or cold storage plants as to prevent defrosting of the food.

A "locker storage room" is a room or rooms where the temperature is maintained at zero degrees with a five degree tolerance.

"Sharp or quick-frozen food articles" means food articles which have been frozen in a room, pit or cabinet where the temperature remains below 0° Fahrenheit until the foods have been completely frozen.

"Chilling and/or aging rooms" means rooms for the chilling and aging of foods at temperatures above freezing but under 40° F.

Regulations:

1. The refrigeration system for a locker plant or branch locker

- storage plant shall be equipped with adequate and reliable automatic controls for the maintenance of uniform temperatures as required in the various rooms (as given under Definitions above) and shall be of adequate capacity to provide these temperatures under peak load conditions in the normal operation of the plant with extreme conditions of outside temperature.
2. Each locker plant shall have thermometers so placed as to be readily accessible to public view in the various low temperature rooms.
 3. All food products offered for storage shall be placed in clean containers or wrappings suitable for freezing and proper storage, and clearly marked with the date of storage. Persons or firms operating locker or locker storage plants shall not place in a locker storage plant or allow to be received for processing, chilling, freezing, or storage in a locker or locker storage plant, any food articles in a state of decomposition or putrefaction, or in any other condition which renders them unfit for food, or in any condition which may cause deterioration in other food products.
 4. When articles of food, held in a locker plant, are removed from the packages in which they were contained and placed in other packages, the date of original entry into the locker plant of such articles shall be placed upon the containers into which they have been transferred; and if articles of food which have been placed in a locker or locker storage plant on different dates are packed in the same container, the date of storage of the article longest stored shall be placed upon the container to which such articles have been transferred.
 5. Any article of food, if intended for use other than human consumption shall be plainly and legibly labeled or marked with the words "Not for Human Consumption".
 6. All rooms in which food products are stored shall be provided with smooth, water-tight floors which can be readily cleansed. Floors must be kept in a clean condition at all times.
 7. The sidewalls and ceilings of all rooms shall be of smooth material, free from crevices and must be kept clean at all times.
 8. Waste materials shall not be permitted to accumulate in or around buildings in an insanitary manner. Waste materials shall be placed in clean metal containers.
 9. Adequate toilet facilities shall be provided for employees. All toilets shall be kept clean at all times.
 10. Adequate lavatory facilities shall be provided. All persons engaged in handling foods shall be required to wash hands before handling food after visiting toilet.
 11. No employer shall require, permit or allow any person to work in a cold storage warehouse, who is afflicted with any communicable disease.
 12. The license granted by the State Department of Health to operate a locker plant shall be displayed in the plant.

CHAPTER 199, P. L. 1954

AND

STANDARDS FOR THE CONSTRUCTION
OF SEWERAGE FACILITIES FOR
REALTY IMPROVEMENTS



New Jersey State Department of Health
Trenton 7, N. J.

STANDARDS FOR THE CONSTRUCTION OF SEWERAGE
FACILITIES FOR REALTY IMPROVEMENTS

Pursuant to the authority vested in the State Commissioner of Health under the provisions of Chapter 199, P. L. 1954, the following Standards for the Construction of Sewerage Facilities for Realty Improvements are hereby promulgated this seventh day of December, 1954.

NEW JERSEY STATE DEPARTMENT OF HEALTH

A handwritten signature in cursive script that reads "Daniel Bergsma".

DANIEL BERGSMA, M.D., M.P.H.,
State Commissioner of Health.

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CHAPTER 199, P. L. 1954

AN ACT to protect the public health by regulating the installation or erection of potable water supply and sewerage services upon certain realty improvements within this State and providing for the enforcement thereof.

BE IT ENACTED by the Senate and General Assembly of the State of New Jersey:

1. This act shall be known and may be cited as "The Realty Improvement Sewerage and Facilities Act (1954)."

2. As used in this act, unless the context clearly indicates otherwise, the following words shall have the following meanings:

(a) "Approved potable water supply" means water supply which has been approved by the State Department of Health, pursuant to Title 58 of the Revised Statutes, or any other law.

(b) "Approved sewer system" means a sanitary sewer system which has been approved by the State Department of Health pursuant to Title 58 of the Revised Statutes, or any other law.

(c) "Water supply system" means any installation or structure designed to provide domestic or potable water supply.

(d) "Sewerage facilities" means any installation or structure designed to provide for the collection and disposal of sewage.

(e) "Realty improvement" means any proposed new residence or other building the useful occupancy of which will require the installation or erection of a water supply system or sewerage facilities, other than one which is to be served by an approved water supply and an approved sewerage system.

(f) "Board" or "board of health" means the board of health of any municipality or the boards, bodies or officers in such municipality lawfully exercising any of the powers of a board of health under the laws governing such municipality, and includes any consolidated board of health or county board of health created and established pursuant to law.

(g) "State Department" means the State Department of Health.

(h) "Professional engineer" means a person licensed to practice professional engineering in this State.

3. No building permit for the construction of a realty improvement shall be issued by any municipal or other authority in this State nor shall the construction of any realty improvement be begun until the board of health having jurisdiction shall have certified that the proposed water supply system and sewerage facilities for the proposed realty improvements are in compliance with the provisions of this act and the standards for construction of such water supply and sewerage facilities promulgated by the State Department as herein provided and those established by local ordinances, where such local ordinances prescribe higher standards than those promulgated by the State Department.

4. Any board of health which has in its employ a licensed health officer or sanitary inspector of the first grade licensed by the State Department or a professional engineer shall issue certifications as provided in section 3 of this act if such health officer, sanitary inspector or professional engineer certifies to the board that the application and accompanying engineering data are in compliance with this act and the standards for construction hereinbefore referred to.

A board of health not having personnel as described above may issue such certification, if an applicant for certification files with the board a certificate made by a professional engineer stating that the proposed water supply system and sewerage facilities are in compliance with this act and said standards for construction.

5. Application for certification shall be in writing and shall be made on a formal application blank when such blanks are provided by the board, and each application shall include such engineering data as shall be prescribed by said standards for construction.

Copies of all applications and the accompanying engineering data for certifications to cover 50 or more realty improvements shall be filed with or mailed to the State Department on the date on which application is made to the board.

Copies of all certifications by boards of health covering 50 or more realty improvements shall be mailed to the State Department by the board issuing the same on the date of issue.

6. The board of health shall issue or deny certification within 15 days after receiving an application for certification except that, in case the board finds the data submitted by an applicant incomplete, the time for acting thereon shall be extended by 15 days beyond the date of submission of adequate supplementary or amendatory data. Denial of certification shall be supported by a statement of the reasons for such action.

7. The State Department may revoke any certification covering 50 or more realty improvements; provided, that such action is taken within 15 days of the date of certification by the board of health; and provided, that such action is supported by a statement of the reasons therefor. If after revocation of any certification by the State Department, or denial of certification by the board, in any such case, such application is amended or supplemented, a copy thereof shall be filed with or mailed to the department on the date of its submission.

8. If any change in the physical conditions of any lands of a realty improvement, which will materially affect the operation of the water supply system or sewerage facilities covered by any certification issued under this act, shall be made after certification, the certification shall become null and void and a new certification shall be obtained before construction shall proceed. If 50 or more realty improvements are covered by such a valid certificate a copy of the application for a new certificate shall be mailed to the State Department on the date upon which it is submitted to the board.

9. In case any certification is denied by the board of health or is revoked by the State Department, a hearing shall be held thereon before the board or the State Department, as the case may be, within 15 days after request therefor is made by the applicant and upon such hearing the board of health or the State Department, as the case may be, shall affirm, alter or rescind its previous determination and take action accordingly within 15 days after the date of such hearing.

10. A board of health shall have power to make, or cause to be made, such inspections and tests as may be necessary to carry out the purposes of this act and its authorized representatives shall at all times have the right to enter upon lands of realty improvements for said purposes.

11. No septic tank, tile field, seepage pit or system or structure designed to provide sewerage facilities to any realty improvement shall be covered from view until the same has been inspected by an authorized representative of the board of health and permission to cover the same has been given by the board or its authorized representative.

12. Copies of any ordinances, which have been or shall be adopted by any municipality, establishing requirements equivalent to those required by this act and minimum standards for construction equivalent to those promulgated or to be promulgated by the State Commissioner of Health under this act, shall be filed with the State Department within 10 days after the effective date of this act or within 10 days after the adoption thereof, whichever shall be later.

13. There shall be appointed biennially an advisory committee to draft and recommend standards for the construction of water supply systems and sewerage facilities for realty improvements in order to insure their safety, adequacy and propriety for the purposes for which they are to be installed. One member of such committee shall be appointed by the Commissioner of Conservation and Economic Development from his department, 1 member shall be appointed by the State Commissioner of Health from his department and 1 member shall be appointed by the State Commissioner of Health from each list of 3 persons submitted by each of the following associations, namely:

New Jersey Association of Real Estate Boards,
New Jersey Health Officers Association,
New Jersey Society of Professional Engineers,
New Jersey State League of Municipalities,
New Jersey Home Builders Association,
New Jersey Institute of Municipal Attorneys, and
New Jersey Title Insurance Association.

In event that any of said associations shall fail to submit a list of such names within 10 days after written request to it by the State Commissioner of Health, the State Commissioner of Health may make the appointment according to his own discretion.

14. Such draft of recommended standards shall be submitted to the State Commissioner of Health who, having given due consideration to the same, shall promulgate standards for the construction of water supply systems and sewerage facilities for realty improvements in order to insure their safety, adequacy and propriety for the purposes for which they are to be installed, which standards shall constitute the minimum requirements to be met by applicants for certifications under this act. The standards shall specify the engineering data required to be submitted with applications for certification which shall include a plan of the land to be used for the realty improvement, elevations of existing and proposed physical features, reasonable details on surface and subsurface soil conditions, and, details of the type of construction and the physical features of the proposed water and sewerage facilities, and shall specify minimum requirements for the construction or erection of proposed water supply systems and sewerage facilities. Amendments of standards for construction shall be made in the manner prescribed for the establishment of the original standards and the advisory committee shall be consulted on all proposed amendments.

15. In case the State Commissioner of Health shall not concur in any of the advisory committee's recommendations as to the standards for construction or any amendments thereof or supplements thereto, and shall promulgate standards not in accord with the committee's recommendations, the committee may appeal to the State Public Health Council thereon and shall be entitled to a hearing before the Council. After such hearing the Council shall make appropriate recommendations to the State Commissioner of Health who shall in turn make such changes, if any, in the standards for construction promulgated by him, as he deems in the interest of the public health.

16. No person or corporation shall construct or install any water supply system or sewerage facilities for a realty improvement, which are not in accordance with the provisions of the application or any amendment thereof or supplement thereto, made for any certification on which a certification shall be issued as herein provided, and any person or corporation violating any provisions of this section shall be subject to the penalties and remedies hereinafter provided for, which may be recovered and enforced by the board of health having jurisdiction in the municipality in which such violation shall occur.

17. Any person or corporation violating any provision of this act shall be liable to a penalty of \$200.00 for each offense and an additional penalty of \$25.00 for each day of continuance of violation after notice of the violation shall have been given to such person or corporation by the board of health having jurisdiction in the municipality in which such

violation occurs, to be collected and enforced by summary proceedings for the collection of penalties pursuant to the "Penalty Enforcement Law."

18. The board of health having jurisdiction in the municipality in which any violation of any provision of this act occurs shall have the right to order all further work in and about any water supply system or sewerage facilities, which is being erected or installed in violation of this act, to be stopped forthwith, except such work as shall be necessary to remedy such violation, and, thereafter, to continue such work without any violation of any of the provisions of this act, and after the issuance of any such order and the service of a copy thereof upon any person connected with or working in and about the erection or installation of any such water supply system or sewerage facilities, or any part thereof, no further work shall be done thereon except as aforesaid and any person or corporation who, after having been served with a copy of such an order, shall do any work or cause or permit any work to be done in or about the same, except such as is hereinbefore provided, shall be liable to a penalty of \$200.00 to be collected and enforced by summary proceedings for the collection of penalties pursuant to the "Penalty Enforcement Law."

19. In case any water supply system or sewerage facilities or any part thereof is about to be, or is, or has been, erected or installed after the effective date of this act in violation of any of the provisions of this act as aforesaid, such erection or installation is hereby declared to be a nuisance and the board having jurisdiction in the municipality in which the realty improvement is situate, may institute a civil action for an injunction to prohibit the further violations of this act in any court of competent jurisdiction, which court shall have power to order an abatement of such nuisance, and to prevent its further maintenance, and any further violation of this act, by injunction or otherwise according to the practice of said court.

20. This act shall take effect September 1, 1954.

Approved July 28, 1954.

STANDARDS FOR THE CONSTRUCTION OF SEWERAGE
FACILITIES FOR REALTY IMPROVEMENTS PROMULGATED BY
THE STATE COMMISSIONER OF HEALTH, DECEMBER 7, 1954

SECTION 1
DEFINITIONS

1.1. The words, terms or phrases listed below for the purposes of these Standards shall be defined and interpreted as follows:

Administrative Authority. An Administrative Authority is the board of health.

Alter. Alter shall mean and include replacing or repairing any portion of an existing individual sewage disposal system.

Authorized Agent. An authorized agent is a licensed health officer, sanitary inspector, plumbing inspector, or any other properly qualified and licensed person who is delegated to function within specified limits as the agent of the Administrative Authority.

Approved. Approved shall mean accepted or acceptable under applicable specifications stated or cited in these Standards, or accepted as suitable for the proposed use under procedures and powers of administration delegated in these Standards.

Building Sewer. The building (house) sewer is the pipe extending from the outer wall of the building, or as defined in the plumbing code, to the septic tank or approved place of disposal other than a public sewer and the lines to all parts of the system except those classified as distribution lines.

Certification. Certification by the board of health is a written statement, certifying that the proposed sewerage facilities for the proposed realty improvement are in compliance with the provisions of Chapter 199, P. L. 1954 and these Standards.

Cesspool. A cesspool is a covered pit with open-jointed lining into which raw sewage is discharged, the liquid portion of which is disposed of by seepage or leaching into the surrounding porous soil, the solids or sludge being retained in the pit.

Commercial Standards 177-51. Commercial Standards 177-51 refers to the Commercial Standards for Bituminous-Coated Metal Septic Tanks (Single Compartment Residential), a voluntary standard of the trade published by the United States Department of Commerce in cooperation with the National Bureau of Standards.

Construct. Construct shall mean and include building or installing a new individual sewage disposal system or enlarging an existing individual sewage disposal system.

Disposal Area. The disposal area is considered as the entire area used for underground dispersion of the liquid portion of sewage. It may consist of a seepage pit or a disposal field (see definition) or a combination thereof.

Disposal Bed. A disposal bed consists of a shallow area from which the entire earth contents have been removed, and the excavation partially filled with a satisfactory filtering material in which distribution lines have been laid and the entire area covered with top soil and a suitable vegetative growth.

Disposal Field. A disposal field is used for dispersion of the liquid portion of sewage into the ground as near the surface as possible. A disposal field may consist of disposal trenches, a disposal bed or a combination thereof.

Disposal Trench. Disposal trenches are shallow ditches with vertical sides and flat bottoms partially filled with a satisfactory filtering material in which a single distribution line has been laid, covered with top soil and a suitable vegetative cover.

Distribution Box. A distribution box is a water-tight structure which receives sewage from a septic tank and distributes such sewage in equal portions to two or more pipe lines leading to the disposal area.

Distribution Lines. Distribution lines consist of a series of open-jointed or perforated pipe used for the dispersion of sewage into disposal trenches or disposal beds.

Dosing Tank. A dosing tank is a water-tight receptacle located between a septic tank and a disposal area equipped with an automatic siphon device designed to discharge sewage intermittently into the distribution lines in amounts proportioned to the capacity of such lines and to provide adequate rest periods between such discharges.

Dry Well. A dry well is a covered pit with open jointed lining through which drainage from roofs, basement floors or area-ways may seep or leach into the surrounding soil.

Expansion Attic. An expansion attic is that part of a house left unfinished but designed to be finished as a bedroom or bedrooms by subsequent improvement and accessible by permanent stairways or designed so that stairways may be installed.

g/d. g/d is the abbreviated form for gallons per day (24 hours).

Grade. Grade is the slope or fall of a pipe line or the ground surface. It may be expressed as fall or drop per foot, per 100 feet, or in per cent.

Grease Trap. A grease trap is a device in which the grease present in sewage is intercepted, congealed by cooling, and from which it may be skimmed from the surface of the liquid waste for disposal.

House Sewer. See Building Sewer.

Individual Sewage Disposal System. An individual sewage disposal system is a sub-surface sewage disposal system designed and constructed to treat sewage in a manner that will retain most of the settleable solids in a water-tight tank and to discharge the liquid portion to an adequate disposal area.

Industrial Waste. Industrial wastes are liquid wastes free of fecal matter resulting from the processes employed in industrial establishments.

Invert. An invert is the floor, bottom or lowest portion of the internal cross section of a closed conduit, used in these Standards with reference to the pipes or fittings conveying sewage.

Locate. Locate shall mean designating the site or place of an individual sewage disposal system.

Main Vent. See Vent Stack.

Multiple Compartment Tanks. Multiple compartment tanks are septic tanks containing more than one settling compartment or chamber in series.

Percolating Area. The percolating area is that portion of soil utilized in a disposal area as the effective disposal media for sewage.

Person. Person includes corporations, companies, associations, societies, firms, partnerships and joint stock companies as well as individuals.

Professional Engineer. A person licensed to practice professional engineering in this State.

Realty Improvement. Any proposed new residence or other building the useful occupancy of which will require the installation or erection of a water supply system or sewerage facilities, other than one which is to be served by an approved water supply and an approved sewerage system.

Sanitary Sewage. Sanitary sewage is any liquid waste containing animal or vegetable matter in suspension or solution or the water-carried wastes resulting from the discharge of water closets, laundry tubs, washing machines, sinks, dishwashers or any other source of water carried waste of human origin or containing putrescible material.

Sanitary Sewer. A sanitary sewer is a pipe which carries sewage and to which storm, surface and ground waters are not intentionally admitted.

Scum. Scum is a mass of sewage solids floating at the surface of sewage and bouyed up by entrained gas, grease or other substances.

Seepage Pit. A seepage pit is a covered pit with open jointed lining through which septic tank effluent or laundry waste may seep or leach into the surrounding soil.

Septic Tank. A septic tank is a water-tight receptacle which receives the discharge of sewage from a building sewer or part thereof, and is designed and constructed so as to permit settling of settleable solids from the liquid, digestion of the organic matter by detention, and discharge of the liquid portion into a disposal area.

Siphon. A siphon is a hydraulically operated device designed to rapidly discharge the entire contents of a dosing tank between predetermined hydraulic levels.

Trap. A trap is a fitting or device so designed and constructed as to provide, when properly vented, a liquid seal which will prevent the back passage of air without materially affecting the flow of sewage or waste water through it.

Vent Stack. A vent stack is a vertical vent pipe installed within a building for the purpose of providing circulation of air to and from any part of a building plumbing system.

Water Course. A water course is any stream, body of water drained by a stream, dry ditch, or any depression that will permit drainage into any waters of the State.

Waters of the State. The waters of the State include the ocean and its estuaries, all springs, streams and bodies of surface or ground water whether natural or artificial.

SECTION 2

GENERAL REQUIREMENTS

2.1 *Design.*—The design of an individual sewage disposal system shall take into consideration location with respect to wells or other sources of water supply, topography, existing individual sewage disposal systems on adjacent properties, water table, soil characteristics, available area, expected volume of sewage and shall comply with these and other provisions of these Standards regarding design.

2.2 *Volume of Sanitary Sewage.*—Each unit of the disposal system shall be designed to adequately treat the estimated volume of sanitary sewage to be discharged from the premises to be served. The volume of sewage flow shall be based on the estimated contributory population and the resultant expected daily quantities of sewage determined from the following table:

| <i>Source</i> | <i>Gallons Per Person Per Day</i> |
|-------------------------------------------------|-------------------------------------------|
| 1. Cottages, seasonal occupancy | 50 |
| 2. Single family dwellings | 75 |
| 3. Multiple family dwellings (apartments) | 50-75 |
| 4. Rooming houses | 40 |
| 5. Boarding houses* | 50 |
| a. For each non-resident boarder | 10 |
| 6. Hotels* | |
| a. Without private baths | 50 |
| b. With private baths | 60 |
| 7. Motels and tourist cabins | 25 |
| 8. Trailer camps* | |
| a. With central sanitary facilities | 35 |
| b. With individual sanitary facilities | 50 |
| 9. Restaurants | |
| a. Sanitary waste only, per patron | 4.5 |
| b. Kitchen waste only, per patron | 5.0-7.5 |
| 10. Camps* | |
| a. Barracks type | 50 |
| b. Cottage type | 40 |
| c. Day camps (no meals served) | 15 |
| 11. Day schools | |
| a. No cafeteria or showers | 5 |
| b. With cafeteria and no showers | 15 |
| c. With cafeteria and showers | 20 |
| 12. Boarding schools* | 75 |
| 13. Day workers: Office, Industrial, etc. | 15 |
| 14. Hospitals (depending on type) | 150-250 |
| 15. Institutions other than hospitals | 75-125 |
| 16. Picnic Grounds | |
| a. Toilet only | 5 |
| b. Toilet and showers | 10 |
| 17. Swimming pools and bath houses | 10 |
| 18. Club houses* | |
| a. With resident members | 60 |
| b. For each non-resident member | 25 |
| 19. Self-service laundries | 50 gals./wash |

* Includes kitchen waste @ 10 gallons/person/day. If laundry wastes are anticipated estimated flows shall be increased by 35 to 50 gallons per wash.

When more than one use will occur, the multiple usage shall be considered in determining total flow. Small industrial plants maintaining a cafeteria and/or showers; club houses or hotels maintaining swimming pools and/or laundries are typical examples of multiple uses.

Usages other than those listed above shall be considered in relation to established flows from known or similar installations.

2.3 *Type of System.*—The type of system to be installed shall be determined on the basis of location, topography, soil permeability, and ground water elevation. The system shall consist of a septic tank discharging its effluent to a suitable subsurface disposal area as hereafter described, except as it may be modified in accordance with Section 2.6.

2.4 *Type of Wastes.*—The system shall be designed to receive all sanitary sewage from the building served unless otherwise approved by the Administrative Authority. Laundry wastes may be discharged into a seepage pit if approved by the Administrative Authority. Drainage from basement floors, footings or roofs shall not enter the individual sewage disposal system but may be discharged to a suitably located dry well. Industrial wastes shall not be discharged into individual sewage disposal systems without special approval of the Administrative Authority.

2.5 *Limitations.*—When the volume of flow and other factors controlling the disposal area for a single installation are such that the total length of distribution lines will be greater than 2,400 feet or the total percolating area of seepage pits will be more than 3,600 square feet, a sewage treatment plant approved by the State Department of Health pursuant to law shall be provided.

2.6 *Alternate Design.*—Where a system as prescribed in Section 2.3 cannot be expected to function satisfactorily, and where an alternate design, meeting the conditions established in Section 3.2 and substantially complying with the Standards promulgated herein is proposed, such design may be approved by the Administrative Authority.

2.7 *Drainage.*—The individual disposal system shall be located in an area where no surface or subsurface (ground) water will accumulate. Provisions shall be made to minimize the flow of surface water over the area.

2.8 *Grading.*—Individual sewage disposal systems shall not be installed until all rough grading of the premises adjacent to the site of the sewage disposal installation has been completed in a manner that will permit proper functioning of the sewage disposal system to be installed.

2.9 *Backfilling.*—Backfill shall be earth similar to that found at the site and free of large stones, broken masonry, stumps or other waste construction material. Machinery used for the purpose of backfilling shall not be allowed within five feet of any part of the individual sewage disposal system.

2.10 *Individual Service.*—The use of an individual sewage disposal system by more than one property, dwelling, commercial unit or other premises is prohibited unless such property, dwelling, commercial unit or other premises is constructed, designed and located in such manner that it is most impractical or impossible to construct separate individual sewage disposal systems for the same pursuant to the provisions of these Standards. Permission may be granted by the Administrative Authority for joint use of an individual sewage disposal system only if these facts are established to its satisfaction and assurance is given that only one person will be responsible for the maintenance and operation of said system.

2.11 *Discharge of Effluents.*—Individual sewage disposal systems shall not be designed, constructed or located in a manner that will permit the discharge of an effluent onto the surface of the ground or into any watercourse.

2.12 *Sanitary Sewer.*—Individual sewage disposal systems or other means of private sewage disposal shall not be approved where a sanitary sewer is available within 100 feet of a building.

2.13 *Wells.*—Sanitary sewage or the effluent from any individual sewage disposal system shall not be discharged into any abandoned well or any well constructed for the purpose of sewage disposal.

SECTION 3

LOCATION

3.1 *General.*—Location and installation of each individual sewage disposal system and every part thereof shall be such that with reasonable maintenance it will function in a satisfactory manner and will not create a nuisance or source of foulness nor discharge into any of the waters of the State. In determining a suitable location for the system, consideration shall be given to the size and shape of the lot, slope, natural and adjusted drainage, depth to ground water, potential pollution of existing and future water supplies and the possible expansion of the system.

3.2 *Distances.*—The minimum distance for location of the various component parts of the disposal system shall comply with the following table:

| COMPONENT | MINIMUM DISTANCE | | | | | | |
|----------------------|-------------------------------|-----------------------------------|-----------------|---------------|--------------------|---------------------|-------------------|
| | Well or Suction Line (a) Feet | Water Supply Line (Pressure) Feet | Stream (a) Feet | Dwelling Feet | Property Line Feet | Disposal Field Feet | Seepage Pits Feet |
| Building sewer | 50 | 10 | (b) | .. | .. | .. | .. |
| Septic tank | 50 | 10 | 25 | 10 | 10 | .. | .. |
| Distribution box .. | 50 | 10 | 25 | 10 | 10 | .. | .. |
| Disposal field | 100(c) | 10 | 25 | 15 | 10 | .. | .. |
| Seepage pit | 100(c) | 10 | 25 | 20 | 10 | .. | 20 |
| Dry well | 50 | .. | .. | 10 | 5 | 20 | 20 |
| Cesspool (d) | 150 | 25 | 50 | 20 | 15 | 15 | 15 |

- (a) Where coarse soil formations are encountered, the distance from any water supply or stream may be increased by the Administrative Authority.
- (b) 10 feet if constructed of cast iron with tight joints or 50 feet if vitrified tile or similar type piping is used.
- (c) This distance may be reduced to a minimum of 50 feet when the well is provided with an outside water-tight casing to a depth of 50 feet or more, or said casing extends to and is sealed into an impervious stratum separating the water-bearing stratum from the layer of soil used for sewage disposal.
- (d) To be used only with special approval of the Administrative Authority.

3.3 *Soil.*—The disposal area shall be located and constructed in soil having adequate permeability, as determined in accordance with the provisions of Section 9. The soil shall also provide proper support for each component of the system. In cases where fill becomes necessary, such fill shall be compacted or allowed to settle to the satisfaction of the Administrative Authority.

3.4 *Flooding.*—No part of the sewage disposal system shall be constructed in ground subject to surface flooding or where ground water may interfere with satisfactory percolation of sewage.

3.5 *Area Reserved for Sewage Disposal.*—The area to be used for sewage disposal shall be selected and maintained so that it is free from encroachments by driveways, accessory buildings, additions to the main building, and trees or shrubbery whose roots may cause clogging of any part of the system.

3.6 *Drainage.*—The ground surface over and adjacent to disposal areas shall have sufficient slope to prevent the accumulation of surface or subsurface water.

SECTION 4

BUILDING SEWER

4.1 *Size.*—The building sewer shall be of such size to serve the connected fixtures as required by the Administrative Authority's plumbing code but in no case less than four inches.

4.2 *Material.*—Building sewers shall be constructed of cast iron, vitrified tile, cement, asbestos cement, bituminous pressed fiber or of a type approved in writing by the Administrative Authority, provided cast iron shall be used where the building sewer will be located under driveways.

4.3 *Joints.*—All pipe joints in the building sewer or any other part of the system not part of the disposal area shall be made water-tight and protected against damage by roots.

4.4 *Foundations.*—The building sewer shall be laid on a firm foundation satisfactory to the Administrative Authority.

4.5 *Grade.*—The building sewer shall have a minimum grade of not less than $\frac{1}{4}$ inch per foot unless otherwise authorized by the Administrative Authority.

4.6 *Alignment and Grade.*—The building sewer shall be laid in a continuous grade and as nearly as possible in a straight line. Drop manholes may be installed if found necessary. Horizontal bends, where required, shall not be greater than 45°.

4.7 *Ventilation.*—The building sewer shall be ventilated through the vent stack or main vent, and no trap shall be installed in the building sewer.

4.8 *Depth.*—The depth of the invert of the building sewer shall be determined by the elevation of the disposal area.

4.9 *Grease Traps.*—The use of grease traps shall be limited to installations from which large quantities of grease can be expected to be discharged and there is reasonable assurance that they will be cleaned frequently. They shall be installed in a separate line serving that part of the plumbing system into which the grease will be discharged. Traps so installed shall be located and constructed in a manner that will reduce the temperature of sewage to permit congealing or separation of grease. They shall also be located and constructed in a manner that will permit easy access for cleaning.

SECTION 5

SEPTIC TANKS

5.1 *Capacities.*—Septic tanks shall have the following minimum capacities:

(a) When serving single family dwelling units having up to six bedrooms they shall have capacities as shown below. Expansion attics shall be considered as additional bedrooms.

| NUMBER OF BEDROOMS | Liquid Capacity of Tank | RECOMMENDED INSIDE DIMENSIONS | | | |
|-----------------------|-------------------------------|-------------------------------|---------|-----------------|----------------|
| | | Length | Width | Liquid Depth | Total Depth |
| | | Ft. In. | Ft. In. | Ft. In. | Ft. In. |
| 1 | 500 | 6-0 | 3-0 | 4-0 | 5-0 |
| 2 | 600 | 7-0 | 3-0 | 4-0 | 5-0 |
| 3 | 750 | 7-6 | 3-6 | 4-0 | 5-0 |
| 4 | 850 | 7-9 | 3-9 | 4-0 | 5-0 |
| 5 | 900 | 8-0 | 3-6 | 4-4 | 5-6 |
| 6 | 1,000 | 8-0 | 4-0 | 4-4 | 5-6 |

(b) When serving installations other than single family dwellings, capacities shall be 1½ times (150%) the daily flow determined from Section 2.2 or 1½ times (150%) the estimated flow approved by the Administrative Authority up to flows of 2,000 g/d, but in no case shall the capacity be less than 500 gallons. Septic tank volumes for flows between 2,000 g/d and 6,000 g/d may be equal to $2,250 + .375 Q$ where Q is equal to the flow in gallons per day. Capacity of septic tanks for flows over 6,000 g/d shall be at least ¾ (75%) of the daily flow.

5.2 *Garbage Disposal.*—Where domestic garbage grinder units are installed or contemplated the liquid capacity of the septic tank, exclusive of air space, shall be at least 50 per cent greater than the requirements of Section 5.1.

5.3 *Multiple Compartments.*—Where multiple compartment tanks are used, the following shall be required:

(a) The total capacity of multiple compartment tanks shall not be less than 750 gallons. The first compartment shall have a liquid capacity of two-thirds ($\frac{2}{3}$) the required total tank capacity as determined from Section 5.1.

(b) Not more than two compartments shall be provided in tanks having liquid capacities of from 750 gallons to 1,200 gallons.

(c) Tanks having liquid capacities of over 1,200 gallons may be provided with more than two compartments.

5.4 *Construction.* (a) Septic tanks shall be water-tight and constructed of sound and durable materials not subject to excessive corrosion, decay, frost damage or to cracking or buckling due to settlement or backfilling. Covers shall be designed and constructed so as not to be damaged by any load which may be placed on them. Septic tanks constructed of metal or any other material which may be floated or shifted by water or ground cave-in shall be filled with water immediately after being set in their proper position.

(b) Poured-in-place concrete tanks shall not be less than six inches in thickness.

(c) The base of sectional prefabricated or block constructed tanks shall be cast in one piece and of sufficient size to extend beyond the outer side of the side and end walls of the tank. Such tanks shall not be placed or constructed until 48 hours after the base has been poured. The inside and outside walls of cinder or concrete block tanks shall be water-proofed in a manner acceptable to the Administrative Authority.

5.5 *Foundations.*—Septic tanks shall be constructed on a foundation satisfactory to the Administrative Authority.

5.6 *Materials.*—Septic tanks may be constructed of the following:

- (a) Poured-in-place concrete.
- (b) Precast reinforced concrete.
- (c) Concrete block or equal.
- (d) Cinder block or equal.
- (e) Prefabricated metal.
- (f) Material approved by the Administrative Authority.

Prefabricated metal tanks shall conform to the Commercial Standards 177-51 of the U. S. Department of Commerce.

5.7 *Ventilation.*—Ventilation shall be provided through the building sewer as required in section 4.7.

5.8 *Length.*—Rectangular tanks shall have an inside length of at least twice the inside width. The inside length shall not be less than six feet. All flow shall be directed lengthwise.

5.9 *Diameter of Circular Tanks.*—Circular tanks shall have an inside diameter of not less than 52 inches.

5.10 *Inlets and Outlets.*—Inlet and outlet connections of each tank or compartment shall be arranged so as to obtain effective retention of scum and sludge. Inlet baffles are not required but when provided shall be a pipe tee, not less than four inches in diameter with the bottom opening extending at least six inches below the surface of the liquid, or as required by Commercial Standard 177-51 for metal tanks. The invert elevation of the inlet shall be not less than one inch above the invert elevation of the tank outlet or the outlet of the first compartment. The inverts of the inlets and outlets of subsequent compartments may be at the same level.

Outlet connections of the tank and of each compartment thereof, shall be provided with a tee not less than four inches in diameter or a durable baffle equivalent in size. They shall be permanently fastened in place with the bottom opening extending at least twelve inches below the liquid level or as required by Commercial Standard 177-51 for metal tanks. Inlet tees or baffles where used and outlet tees or baffles shall extend to not less than one inch below the inside top of the tank. The top of all tees or baffles shall be extended to comply with Section 5.12 and in no case shall be less than eight inches above the invert of the outlet.

5.11 *Multiple Outlets.*—Where the inside width of the septic tank exceeds five feet, multiple outlets constructed in the same manner as provided in Section 5.10 shall be installed as follows:

| <u>Inside Width of Tank</u> | <u>Number of Outlets</u> |
|-----------------------------|--------------------------|
| 5 to 7 feet | 2 |
| 8 to 12 feet | 3 |

Any change in the type of outlets shall be as approved by the Administrative Authority.

5.12 *Scum Storage*.—The space between the liquid surface and the top of the scum retaining device on the outlet shall be not less than 15% of the total required liquid capacity.

5.13 *Access Openings*.—Each compartment shall be provided with an access opening. In single compartment tanks, the access opening shall be located over the inlet. In multiple compartment tanks, access openings shall be located over each inlet and outlet. Access openings shall be at least 16 inches square or 16 inches in diameter and shall be constructed in a manner that will prevent the entrance of surface water. When the top of the septic tank is more than 18 inches below finished grade the access openings shall be extended to between 18 inches and 12 inches below finished grade.

5.14 *Backfill*.—Backfill around septic tanks shall be made in thin layers thoroughly tamped in a manner that will not produce undue strain on the tank. Settlement of backfill may be done with the use of water, provided the material is thoroughly wetted from the bottom upwards and the tank is first filled with water to prevent floating.

SECTION 6

DOSING TANKS

6.1 *General*.—Dosing tanks shall be provided where there are over 600 lineal feet of distribution lines.

6.2 *Capacity*.—Dosing tanks shall have sufficient capacity to distribute sewage equally to all parts of the distribution system at 2 to 3 hour intervals. Sufficient capacity shall be considered as equivalent to 75% of the interior volume of the distribution lines. Where 4 inch distribution lines are used, a capacity of $\frac{1}{2}$ gallon per lineal feet shall be provided.

6.3 *Siphons*.—Siphons shall be automatic and shall be of an alternating type when the total length of distribution lines is over 1,200 feet. Alternating siphons shall discharge to separate disposal areas.

6.4 *Construction*.—Dosing tank construction shall conform to the provisions of Section 5.4.

6.5 *Foundations*.—Dosing tank foundations shall conform to the provisions of Section 5.5.

6.6 *Materials*.—Materials used shall be in conformity with the provisions of Section 5.6.

6.7 *Ventilation*.—Dosing tanks shall be constructed in a manner that will permit venting the disposal area.

6.8 *Inlets and Outlets*.—Inlets shall be above high water elevation and outlets shall conform with the requirements of the manufacturer of the siphon.

6.9 *Access Openings*.—Each dosing tank or compartment thereof shall be provided with an access opening located so as to facilitate repair or adjustment of the siphon. Such opening shall conform to the provisions of Section 5.13 except that the opening or openings shall be over the siphon or siphons.

6.10 *Pump in Lieu of Dosing Tank*.—A wet well and a pump or ejector may be substituted for a dosing tank provided the other requirements of this section are complied with and the pump or ejector is designed to handle sewage.

SECTION 7 DISTRIBUTION BOX

7.1 *General.*—A distribution box shall be installed between septic tanks and disposal fields or seepage pits. If only one seepage pit is used, no distribution box is required.

7.2 *Connecting Pipe.*—The pipe connecting the septic tank and distribution box shall conform to the provisions of Section 4.

7.3 *Construction.*—Distribution boxes shall be water-tight and constructed of concrete or other durable material. They shall be designed to accommodate the necessary distribution lines leading therefrom and to provide equal distribution to such lines by means of baffles or other acceptable methods.

7.4 *Access.*—Distribution boxes shall be provided with a means of access. In the case of small boxes, this may be a removable top. If the top of the distribution box is more than 18 inches below finished grade, the access opening shall be extended to between 18 inches and 12 inches below finished grade.

7.5 *Distribution Lines.*—Each distribution line shall be connected separately to the distribution box. The inverts of all outlet lines shall be rigidly set at the same level. The invert of the inlet shall be at least one inch above the invert of the outlet.

SECTION 8 DISPOSAL AREAS

8.1 *General.*—The disposal area to be provided shall be determined by the results of percolation tests performed in accordance with the provisions of Section 9, type of soil available, drainage conditions or by other related data that may be required by the Administrative Authority.

8.2 *Type of Disposal Area Permitted.*—The disposal area shall consist of a disposal field constructed in accordance with Section 10 or seepage pit constructed in accordance with Section 13, or a combination thereof.

8.3 *Location.*—Disposal area shall be located as designated in Section 3.

8.4 *Summer Use.*—The percolating area may be 75% of the areas required by Sections 11, 12 and 13, if the individual sewage disposal system is to be used only from May 15 to October 15 and the Administrative Authority so approves.

SECTION 9 DETERMINATION OF SOIL CHARACTERISTICS

9.1 *General.*—The quality of soil available as percolation media shall be determined from the results of tests as herein prescribed, type of underlying soil, drainage conditions or by other related data that may be required by the Administrative Authority.

9.2 *Percolation Tests and Reports.*

(a) At least one percolation test shall be performed at the site of each disposal area. More than one test will be required where the soil structure may vary or large disposal areas

are required. Preliminary tests for large tracts involving more than one disposal system may be made in the amount of one per acre or as prescribed by the Administrative Authority.

(b) Percolation tests shall be performed as prescribed in this Section by a licensed professional engineer, health officer, sanitarian or other person who may be approved by the Administrative Authority to perform such tests.

(c) Percolation tests shall not be made in test holes which have been allowed to remain open to the atmosphere for periods over three days or in frozen ground. Tests shall not be made in filled ground unless the soil has been compacted or allowed to settle to the satisfaction of the Administrative Authority. Where a fissured soil formation is encountered, tests shall be made under the direction of the Administrative Authority.

(d) Percolation tests shall be performed in accordance with the following procedure:

Step 1. Prepare a test hole having horizontal dimensions of 8 inches to 12 inches terminating in the soil at the depth intended to be used for disposal purposes. Establish a fixed point at the top of the hole from which all measurements shall be taken. Fill the hole with water and allow all of this water to drain into the soil.

Step 2. Fill the hole to a depth of approximately seven inches. At a five to thirty minute time interval, depending on the rate of fall, record the drop in water level in inches during the time interval selected. Immediately refill the hole to the original depth of approximately seven inches, and repeat the test using the same time interval and method. Repeat this procedure until the distance that the water has fallen in the time interval selected becomes approximately equal.

Steps 3 and 4 shall follow immediately.

Step 3. Remove any silt accumulation or debris remaining in the hole.

Step 4. Refill the hole to a depth of seven inches as quickly as possible and record the time required for only six inches of the water to seep away. This time divided by six will be the percolation rate in minutes per inch.

The time required for the percolation test may be shortened by having the holes filled with water several times during the day previous to testing. The testing procedure may then start at Step 2, after any accumulated silt has been removed. If a reasonable number of tests as outlined in Step 2 do not indicate the soil to be sufficiently saturated, additional soaking of the soil may be necessary and Step 2 repeated. In any event, the percolation test shall be performed as outlined in Step 4.

(e) Reports shall be furnished to the Administrative Authority indicating the results of each percolation test in minutes per inch, the date of the test, effect of recent rain or lack of rain, the apparent moisture of the soil prior to the test, the depth to ground water when encountered, number of preliminary tests made to determine apparent saturation, the type or types of soil encountered, together with the thickness of each layer and all other factors affecting percolation test results.

9.3 *Sub-soil and Ground Water Determination.*

(a) The Administrative Authority may require additional information relative to soil structure and ground water elevations adjacent to or below the proposed disposal area.

(b) The number of test borings or pits shall be as specified by the Administrative Authority but not numbering less than one test boring or pit for each individual sewage disposal system proposed except for preliminary consideration of tracts wherein a number of such disposal systems are proposed, in which case at least one test shall be made for each five acres or fraction thereof.

(c) The depth of test borings or pits shall be 10 feet below the bottom of the proposed seepage pit or 15 feet below the bottom of the proposed disposal field or to solid rock when encountered within the foregoing depth requirements.

(d) Reports of the type, nature and depth of the soils found and the depth to ground water shall be furnished to the Administrative Authority. Samples of soil removed shall be carefully preserved when required by the Administrative Authority.

SECTION 10

MINIMUM CONSTRUCTION REQUIREMENTS FOR DISPOSAL FIELDS

10.1 *Disposal Fields.*—Disposal fields may consist of disposal trenches as described in Section 11, or a disposal bed as described in Section 12.

10.2 *Standard for Disposal Field Construction.*—Disposal trenches shall be constructed in accordance with Section 11 and disposal beds in accordance with Section 12.

10.3 *Filter Material.*—Filter material shall cover the distribution lines and extend the full width of the trench or bed, shall not be less than six inches deep beneath the bottom of the distribution line, and shall extend at least two inches above the top of the line and as further required in Section 11.4. The filter material shall be washed gravel, crushed stone, slag, or clean bank-run gravel ranging in size from $\frac{1}{2}$ to $2\frac{1}{2}$ inches, free of fines, dust, ashes or clay. The filter material shall be covered by untreated paper or by a 2-inch layer of salt hay or straw as the laying of the distribution lines progress. Use of waterproof paper for this purpose is prohibited.

10.4 *Distribution Lines.*—Distribution lines shall be constructed true to line and grade with open joints or perforations, except that at least one tight joint at each bend or other fitting shall be provided to prevent slippage. Bell-and-spigot pipe shall be laid with $\frac{1}{2}$ inch open joints at two foot intervals and the bottom of each joint shall contain a minimum of cement mortar to maintain an even flow line. Agricultural tile shall be laid on grade boards securely nailed to stakes driven into the undisturbed earth forming the trench bottom. Openings between joints shall be $\frac{1}{8}$ inch to $\frac{1}{2}$ inch with the upper half of the joint covered with asphalt-treated paper not less than three inches wide. Perforated tile, bituminized-fibre or asbestos cement or equally adequate pipe may be used provided a sufficient number of clear openings extending through the entire thickness of the pipe are available to permit complete distribution of sewage into the disposal area. Any section of pipe laid with tight joints, except fittings as required above, shall not be considered in determining the percolating area.

10.5 *Depth.*—Distribution lines shall not be laid at depths of greater than 24 inches below finished grade unless authorized by the Administrative Authority. Where more suitable soil is located at 2 to 5 feet below the ground surface the bottom of the trench may be deepened at 6 to 10 foot intervals into the aforesaid soil provided said excavations are filled with filter material as provided in Section 10.3. The top of distribution lines shall not be less than 9 inches below finished ground surface.

10.6 *Excavation.*—Excavation for disposal beds or trenches may be made by machinery provided that the adjacent soil will not be compacted and the provisions of Section 2.8 are met. No excavating machinery shall be permitted in the excavation. When an excavation is carried below the required depth, it shall be brought up to the proper elevation with filter material as specified in Section 10.3.

10.7 *Water Table.*—Disposal fields shall not be constructed in areas, where the ground water may be less than four feet below the bottom of the trench or bed unless experience has

indicated that disposal fields being of similar nature and size and having equal volumes of sewage have functioned satisfactorily for a reasonable period of time.

10.8 *Fill*.—When disposal fields are built up by fill to a depth of two feet or more, the area of such fill shall extend at least twenty feet beyond the limits of the disposal field and the fill shall be of earth having a percolation value at least equal to that of the ground in which the disposal field is constructed.

10.9 *Impervious Formations*.—Disposal fields shall not be constructed over impervious ground formations where such formations are less than ten feet below the finished ground surface unless experience has indicated that disposal fields in the immediate area, being of similar nature and size and handling equal volumes of sewage, have functioned satisfactorily for a reasonable period of time.

10.10 *Sloping Ground*.—When distribution lines must be laid at different elevations in order to meet the slope requirements of Section 11.5, the change in elevations shall be accomplished by use of distribution boxes as required by Section 7 or by a vertical pipe and fittings of the same size as the distribution piping, provided the upper fitting is a "T" branch, with a plugged top terminating six to twelve inches below finished ground surface and the lower fitting is a 90° bend. Tight joints shall be used in all such fittings.

10.11 *Backfill*.—Backfill over disposal trenches or beds shall not be tamped and no grading machinery shall be permitted to pass over the area. The surface may be rolled by a hand type roller for the purpose of completing a lawn.

SECTION 11 DISPOSAL TRENCHES

11.1 *Percolating Area*.—The percolating area of disposal trenches shall be considered as the total bottom area of the disposal trench system in square feet, except that any section of trench containing pipe laid with tight joints other than fittings as required in Section 10.4 shall not be considered in determining the percolating area.

11.2 *Minimum Percolating Area (Individual Dwellings)*.—The minimum required percolating area per bedroom shall be determined from the following table provided that in no event shall the total bottom trench area be less than 150 square feet for each dwelling unit.

| Percolation Test Min. Per Inch | Minimum Bottom Trench Area Square Feet Per Bedroom | Percolation Test Min. Per Inch | Minimum Bottom Trench Area Square Feet Per Bedroom |
|-----------------------------------|-------------------------------------------------------|-----------------------------------|-------------------------------------------------------|
| 2 min. or less | 55 | 14 | 115 |
| 3 | 60 | 15 | 120 |
| 4 | 65 | 16 | 125 |
| 5 | 70 | 17 | 130 |
| 6 | 75 | 18 | 135 |
| 7 | 80 | 19 | 140 |
| 8 | 85 | 20 | 145 |
| 9 | 90 | 21 to 25 | 170 |
| 10 | 95 | 26 to 30 | 190 |
| 11 | 100 | 31 to 35 | 215 |
| 12 | 105 | 36 to 40 | 240 |
| 13 | 110 | over 40 | Not acceptable |

11.3 *Minimum Percolating Area (Other Than Individual Dwellings)*.—The percolating area shall be the same as that considered in Section 11.1. The minimum required percolating area shall be determined from the following table with the estimated daily sewage flow

determined from Section 2.2, provided that in no event shall the total bottom trench area be less than 150 square feet.

| Percolation Test Min. Per Inch | Minimum Bottom Trench Area Sq. Ft. Per Gal. Per Day | Percolation Test Min. Per Inch | Minimum Bottom Trench Area Sq. Ft. Per Gal. Per Day |
|-----------------------------------|--------------------------------------------------------|-----------------------------------|--------------------------------------------------------|
| 2 min. or less | 0.39 | 14 | 0.77 |
| 3 | 0.43 | 15 | 0.80 |
| 4 | 0.46 | 16 | 0.83 |
| 5 | 0.49 | 17 | 0.87 |
| 6 | 0.52 | 18 | 0.90 |
| 7 | 0.55 | 19 | 0.93 |
| 8 | 0.58 | 20 | 0.96 |
| 9 | 0.61 | 21 to 25 | 1.12 |
| 10 | 0.64 | 26 to 30 | 1.28 |
| 11 | 0.67 | 31 to 35 | 1.44 |
| 12 | 0.71 | 36 to 40 | 1.60 |
| 13 | 0.74 | over 40 | Not acceptable |

11.4 *Size and Spacing.*—Size and minimum spacing requirements of disposal trenches shall conform to the following table:

| Time Required for Water to Fall One Inch (Minutes) | Maximum Width of Trench at Bottom (Inches) | Depth of Stone Under Distrib. Lines (Inches) | Min. Dist. Bet. Distrib. Lines (Feet) | Rec. Dep. of Trench to Bottom (Inches) | Percolating Area Per Ft. of Trench (Sq. Ft.) |
|----------------------------------------------------------|--------------------------------------------------|----------------------------------------------------|---------------------------------------------|-------------------------------------------------|-------------------------------------------------------|
| Less than 5 min. | 18 | 6 | 6.0 | 20 to 30 | 1.5 |
| 5 to 20 min. | 24 | 8 | 6.0 | 22 to 32 | 2.0 |
| 20 to 40 min. | 30 | 10 | 7.5 | 24 to 34 | 2.5 |

11.5 *Disposal Trench Construction.*—Disposal trenches shall be constructed in accordance with the following table:

- Minimum lines per field2
- Maximum length per line100 ft.
- Minimum diameter of distribution lines4 inches
- Preferred slope of distribution lines2" to 4" in 100 ft.
- Maximum slope distribution lines6" in 100 ft.
- Minimum width of trench bottom18 inches
- Minimum distance between distribution lines6 ft.
- Minimum percolating area per dwelling150 sq. ft.

SECTION 12 DISPOSAL BEDS

12.1 *General.*—Disposal beds shall consist of an area in which the entire earth contents have been removed, filter material as required in Section 10.3 placed in the excavation, and distribution lines installed at a depth not greater than 24 inches below finished grade.

12.2 *Percolating Area.*—The percolating area of disposal beds shall be considered as the total bottom area in square feet.

12.3 *Minimum Percolating Area (Individual Dwellings).*—The minimum required percolating area per bedroom shall be determined from the following table provided that in no event shall the total bottom area be less than 180 square feet for each dwelling unit.

| Percolation Test Min. Per Inch | Minimum Bottom Area Sq. Ft. Per Bedroom | Percolation Test Min. Per Inch | Minimum Bottom Area Sq. Ft. Per Bedroom |
|-----------------------------------|--------------------------------------------|-----------------------------------|--------------------------------------------|
| 2 min. or less | 70 | 14 | 139 |
| 3 | 77 | 15 | 144 |
| 4 | 82 | 16 | 150 |
| 5 | 88 | 17 | 156 |
| 6 | 84 | 18 | 162 |
| 7 | 99 | 19 | 167 |
| 8 | 106 | 20 | 173 |
| 9 | 110 | 21 to 25 | 202 |
| 10 | 115 | 26 to 30 | 231 |
| 11 | 121 | 31 to 35 | 259 |
| 12 | 127 | 36 to 40 | 288 |
| 13 | 133 | over 40 | Not acceptable |

12.4 *Minimum Percolating Area (Other Than Individual Dwellings).*—The minimum required percolating area shall be determined from the following table with the estimated daily sewage flow determined from Section 2.2, provided that in no event shall the total bottom area be less than 180 square feet.

| Percolation Test Min. Per Inch | Minimum Bottom Area Sq. Ft. Per Gal. Per Day | Percolation Test Min. Per Inch | Minimum Bottom Area Sq. Ft. Per Gal. Per Day |
|-----------------------------------|-------------------------------------------------|-----------------------------------|-------------------------------------------------|
| 2 min. or less | 0.47 | 14 | 0.92 |
| 3 | 0.51 | 15 | 0.96 |
| 4 | 0.55 | 16 | 1.00 |
| 5 | 0.58 | 17 | 1.04 |
| 6 | 0.62 | 18 | 1.08 |
| 7 | 0.66 | 19 | 1.12 |
| 8 | 0.70 | 20 | 1.15 |
| 9 | 0.74 | 21 to 25 | 1.34 |
| 10 | 0.77 | 26 to 30 | 1.54 |
| 11 | 0.81 | 31 to 35 | 1.73 |
| 12 | 0.85 | 36 to 40 | 1.92 |
| 13 | 0.89 | over 40 | Not acceptable |

12.5 *Depth of Filtering Material.*—A minimum of 12 inches of filtering material shall be provided under the distribution lines.

12.6 *Disposal Bed Construction.*—Disposal beds shall be constructed in accordance with the following table:

- Minimum lines per field2
- Maximum length per line100 ft.
- Minimum diameter of distribution lines4 inches
- Preferred slope of distribution lines2" to 4" in 100 ft.
- Maximum slope distribution lines6" in 100 ft.
- Minimum distance from edge of bed to nearest distribution
line3 ft.
- Minimum distance between distribution lines4 ft.
- Minimum percolating area per dwelling180 sq. ft.

SECTION 13 SEEPAGE PITS

13.1 *General.*—Seepage pits shall be used only when preceded by a septic tank except as otherwise provided in Section 2.4. They may be permitted in lieu of or as a supplement to a disposal field where conditions warrant their use. Because of the health hazard involved in the possible pollution of underground water supplies seepage pits shall not be constructed unless extreme care is exercised in the selection of location and depth.

13.2 *Percolating Area.*—The percolating area shall be considered as the previous bottom and side areas of the excavation below the elevation of the inlet. The probable efficiency of the pit shall be judged on the basis of percolation tests performed at depths required by Section 9.

13.3 *Minimum Percolating Area (Individual Dwellings).*—The minimum required percolating area shall be determined from the following table provided that in no event shall the area be less than 110 square feet for each dwelling unit.

| Percolation Test Min. Per Inch | Minimum Area Square Feet Per Bedroom | Percolation Test Min. Per Inch | Minimum Area Square Feet Per Bedroom |
|-----------------------------------|--------------------------------------------|-----------------------------------|--------------------------------------------|
| 2 min. or less | 44 | 14 | 87 |
| 3 | 48 | 15 | 90 |
| 4 | 51 | 16 | 94 |
| 5 | 55 | 17 | 98 |
| 6 | 58 | 18 | 101 |
| 7 | 62 | 19 | 104 |
| 8 | 66 | 20 | 108 |
| 9 | 69 | 21 to 25 | 126 |
| 10 | 72 | 26 to 30 | 144 |
| 11 | 75 | 31 to 35 | 162 |
| 12 | 79 | 36 to 40 | 180 |
| 13 | 83 | over 40 | Not acceptable |

13.4 *Minimum Percolating Area (Other Than Individual Dwelling).*—The minimum required percolating area shall be determined from the following table with the estimated daily sewage flow determined from Section 2.2, provided that in no event shall the area be less than 110 square feet.

| Percolation Test Min. Per Inch | Minimum Area Sq. Ft. Per Gal. Per Day | Percolation Test Min. Per Inch | Minimum Area Sq. Ft. Per Gal. Per Day |
|-----------------------------------|------------------------------------------|-----------------------------------|------------------------------------------|
| 2 min. or less | 0.29 | 14 | 0.58 |
| 3 | 0.32 | 15 | 0.60 |
| 4 | 0.35 | 16 | 0.62 |
| 5 | 0.37 | 17 | 0.65 |
| 6 | 0.39 | 18 | 0.68 |
| 7 | 0.41 | 19 | 0.70 |
| 8 | 0.44 | 20 | 0.72 |
| 9 | 0.46 | 21 to 25 | 0.84 |
| 10 | 0.48 | 26 to 30 | 0.96 |
| 11 | 0.50 | 31 to 35 | 1.08 |
| 12 | 0.53 | 36 to 40 | 1.20 |
| 13 | 0.56 | over 40 | Not acceptable |

13.5 *Construction.*—Seepage pits shall be constructed within an excavation affording adequate working space and shall be constructed of stone, brick, cinder or concrete block, or similar material laid dry with open joints where the permeable strata has been penetrated, except that if the seepage pit is not of circular construction or if the surrounding ground is subject to cave-in, all horizontal joints shall be mortared in such a manner as to prevent structural failure. All joints in impervious strata, and in all cases above the inlet shall be made water-tight.

13.6 *Backfill.*—The space between the excavation and seepage pit wall shall be back-filled with at least 3 inches of coarse gravel or filter material prescribed in Section 10.3. Where cinder or concrete blocks are laid with core openings exposed, the space between the excavation and seepage pit wall shall be backfilled with at least 6 inches of 2½ inch crushed stone or similar material.

Backfill above the permeable strata and inlet shall be thoroughly compacted by hand or mechanical tamping methods. The use of heavy machinery or water for this purpose is prohibited.

13.7 *Covers.*—If the upper layers of masonry are not drawn in to provide a smaller diameter opening than the diameter of the pit, a reinforced concrete cover shall be provided. Access openings as specified in Section 5.13 shall be provided.

13.8 *Bottom.*—The bottom of the pit shall be filled with coarse gravel to a depth of one foot unless the bottom is in a gravel or sand formation. The bottom shall not be less than two feet above the maximum ground water elevation unless special permission is granted by the Administrative Authority.

13.9 *Impervious Formations.*—The bottom of any seepage pit shall be at least eight feet above any impervious formation unless experience has indicated that seepage pits in the immediate area being of similar nature and size and handling equal volumes of sewage, have functioned satisfactorily for a reasonable period of time.

SECTION 14

CESSPOOLS

14.1 *Use.*—The installation and use of cesspools for disposal of sewage is permissible only if a health hazard will not result therefrom. Special approval to make such an installation shall be obtained from the Administrative Authority.

14.2 *Construction.*—The construction of cesspools shall comply with the applicable provisions of Section 13.

14.3 *Location.*—Cesspools shall be located in accordance with the requirements established in Section 3.2.

14.4 *Minimum Capacity.*—The liquid capacity of cesspools shall be double the capacities required for septic tanks in Section 5.

14.5 *Percolating Area Required.*—In determining the percolating area, only the side wall area of that part of the excavation in pervious formation up to the elevation of the inlet shall be used. The effectiveness of the unit shall be determined by the required percolating area in Sections 13.3 and 13.4. In no case shall the capacity of the unit be less than required in Section 14.4.

SECTION 15

REQUIREMENTS FOR CERTIFICATION

15.1 *Basic Engineering Data Required.*—The application for certification for 10 or less realty improvements fronting an existing "Street," as defined in Section 2 of the Municipal Planning Enabling Act of 1953, and not involving the building of any new streets, shall be made in writing, and upon a formal application form when provided by the board and contain the following data:

(a) A sketch showing the property to be served, the location of the sewerage facilities proposed, the location and depth of the percolation test holes, the location of any source of potable water supply and any drainage right-of-way, as defined in Section 2 of the Municipal Planning Enabling Act of 1953, on the same or adjoining premises.

(b) The number of bedrooms, including expansion attics for single family dwellings or the estimated sewage flow for buildings other than single family dwellings.

(c) A description of the type of sewerage facilities proposed.

(d) Results of the percolation tests.

(e) Results of subsoil and ground water determinations if required by the board of health.

15.2 *Additional Engineering Data Required.*—For realty improvements not falling within the classification covered in 15.1 the following additional engineering data shall be submitted:

1. A plan of the realty improvement showing the following:

(a) Lots with their dimensions.

(b) Contours of original grades.

(c) Proposed elevations of the final grading shown at lot corners or any contemplated change of slope.

(d) Drainage right-of-way and any contemplated diversion thereof affecting the realty improvement.

(e) Storm sewers.

(f) Location and depth of all private and public water supplies within 500 feet of the realty improvement if available.

(g) Location of percolation test holes.

(h) Location of subsoil test holes, if required by the board.

2. Results of subsoil and ground water determinations.

15.3 *Fifty or More Realty Improvements.*—Copies of all applications and the accompanying engineering data for certifications to cover 50 or more realty improvements shall be filed with or mailed to the State Department of Health, Bureau of Public Health Engineering, Trenton, New Jersey, by the applicant on the date on which application is made to the board

RABIES CONTROL ACT

Chapter 151 - P. L. 1941

Rules and Regulations Governing the
Sanitary Conduct and Operation of
Kennels, Pet Shops, Dog Shelters and Dog Pounds

Effective November 1, 1941

- 1 - All kennels, pet shops, shelters and pounds shall be so located, constructed, arranged and conducted that they are not a nuisance and so that dogs kept in these establishments cannot come in contact with other dogs.
- 2 - Rooms containing animals shall be kept clean, well ventilated and free from foul odors.
- 3 - Clean, dry, comfortable quarters for each animal shall be provided.
- 4 - An adequate supply of clean, fresh water shall be available at all times.
- 5 - Facilities for segregation of dogs shall be provided. Diseased dogs or dogs which have been exposed to disease, females in season, ill-tempered dogs and all dogs which have had contact with a known or suspected rabid animal shall be segregated. Quarters used for segregation shall be thoroughly disinfected before re-use.
- 6 - Any person operating or employed at a kennel, pet shop, shelter or pound who observes an animal which he suspects of being rabid shall at once notify by telephone or telegraph the executive officer of the local Board of Health or the State Department of Health.
- 7 - Dog shelters and dog pounds shall be provided with facilities for humane destruction of animals and proper disposition of carcasses.
- 8 - Beginning January 1, 1942, there shall be kept at each kennel, pet shop and shelter a record of all dogs received and/or disposed of. Such record shall state the date each dog was received, description of dog, license number, breed, age and sex; name and address of person from whom acquired; date disposed of and name and address of person to whom sold or otherwise transferred. These records shall be kept at the licensed premises for twelve months after the date the dog is removed from the establishment and shall be available to any agent of the municipal government, the local Board of Health or the State Department of Health.
- 9 - Any person who violates or who fails or refuses to comply with the above Rules and Regulations shall be liable to a penalty as prescribed in Chapter 151, Laws of 1941.

The State Department of Health of the State of New Jersey pursuant to the authority vested in it by Chapter 177, Laws of 1947, hereby establishes the following Regulation. All prior Rules and Regulations in this matter adopted by the State Department of Health of the State of New Jersey are hereby rescinded.

STATE DEPARTMENT OF HEALTH OF THE STATE OF NEW JERSEY

BY:

Daniel Bergsma, M.D., M.P.H.
State Commissioner of Health

Effective Date: November 20, 1953

Filed with the Secretary of State: November 18, 1953

* * * * *

WHEREAS, Tularemia and Plague in rabbits are diseases that may be transmitted to humans, and,

WHEREAS, Regulation of the importation of rabbits is necessary to prevent the spread of such diseases and protect public health,

IT IS HEREBY ORDERED,

1. Hereafter rabbits may only be imported or otherwise received in this State from November 15 to March 1, the period of least ectoparasite harborage.
2. Prior to importing or otherwise receiving rabbits in this State a permit shall first have been obtained from the Division of Fish and Game of the Department of Conservation and Economic Development. Said permit shall indicate with respect to rabbits being shipped into this State, their place of origin, point of shipment, route of shipment, point of destination in this State and anticipated date of arrival.

RULES AND REGULATIONS

* * *

The State Department of Health of the State of New Jersey pursuant to the authority vested in it by Chapter 177, Laws of 1947 hereby establishes the following Rules and Regulations for the administration of Revised Statutes 24:2-1 and 24:14-2. All prior Rules and Regulations in these matters adopted on various dates by the Department of Health of the State of New Jersey are hereby rescinded.

STATE DEPARTMENT OF HEALTH OF THE STATE OF NEW JERSEY

By:

Daniel Bergsma

Daniel Bergsma, M.D., M.P.H.
State Commissioner of Health

Effective Date: April 6, 1953

Filed with the Secretary of State: April 2, 1953

* * *

The State Department of Health hereby condemns all oyster, clam and mussel growing areas or other places from which oysters, clams or other shellfish are or may be taken, at all times of the year except when otherwise noted, in:

1. All of the water of the State lying west and north of Raritan Bay.
2. Raritan Bay:
 - (a) all that portion of the water of the State in Raritan Bay lying west of a line extending from the water tank at Union Beach, N.J., in a northwesterly direction to the black buoy "C 3" off Conaskonk Point thence to the cupola at Red Bank, Staten Island, N.Y.
 - (b) all that portion of the water of the State in Raritan Bay lying north of a line beginning at the inshore flashing light "Green, 58 ft." located on the Government Pier at Leonardo, N.J. on the end of the inshore pier spur, situated approximately one mile from shore, to Compton Creek Channel red buoy "N 4" and all the water of the State in Raritan Bay lying east of a line beginning at Compton Creek Channel red buoy "N 4", thence to black buoy "C 1" off Point Comfort, thence to Perth Amboy Channel red buoy "N 16".
 - (c) all that portion of the water of the State in Raritan Bay lying south of a line located 1,000 feet out from any portion of mean high water mark or any shoreline of Raritan Bay, extending from the line described in 2 (a) of these regulations to the Government Pier at Leonardo, N.J.

(d) all that portion of Raritan Bay lying within 1,000 feet of any part of the Government Pier at Leonardo, N.J.

(e) all that portion of Raritan Bay lying within a radius of one-half mile from the outer end of the sewer outfall line at Keansburg, N.J.

3. Sandy Hook Bay:

(a) all that portion of Sandy Hook Bay lying north of a straight line extending in an easterly direction from the north end of the Government Pier at Leonardo to Sandy Hook Lighthouse.

(b) all that portion of Sandy Hook Bay lying within 1,000 feet of any part of the Government Pier at Leonardo, N.J.

(c) all that portion of Sandy Hook Bay lying south of a straight line extending from the northerly corner of Waterwitch Bulkhead to Sandy Hook, intersecting the northernmost point of Plum Island (Island Beach).

(d) all that portion of Sandy Hook Bay lying south of a line extending 1,000 feet out from any portion of the mean high water mark on any shoreline of the Bay, extending in an easterly direction from the Government Pier at Leonardo to the westerly side of the Dredged Channel at Waterwitch; and extending thence along the southerly border of the Dredged Channel to the Railroad Bridge at Highlands, N.J.

(e) all that portion of Sandy Hook Bay lying within a radius of one-half mile from the outer end of the steamboat pier at Atlantic Highlands, N.J.

4. Shrewsbury River:

(a) all that portion of the Shrewsbury River lying north of the Railroad Bridge at Highlands, N.J.

(b) all that portion of the Shrewsbury River lying between a line situated at a distance of 500 feet north of the Seabright Bridge southward to a straight line extending from the northerly end of Monmouth Parkway, Monmouth Beach to the south-easterly end of Bingham Avenue, Rumson, N.J. and tributaries thereof.

(c) all that portion of the Shrewsbury River lying south and east of a line extending in a northeasterly direction from Sands Point to the northwesterly point of Raccoon Island, including Pleasure Bay and tributaries thereof.

(d) all that portion of the Shrewsbury River lying south of Goose Neck Bridge, including Parker Creek, Oceanport Creek, and tributaries thereof.

5. Navesink River:

(a) all that portion of the Navesink River lying west of a straight line extending from Guyon Point to Louis Point and tributaries thereof.

6. Shark River:

(a) all that portion of the Shark River lying east of a straight line extending from the corner of the Bulkhead at the westerly end of South Concourse to the southerly end of Windsor Court.

7. Sea Girt Inlet:
 - (a) all of Sea Girt Inlet (Wreck Pond) and tributaries thereof.
8. Manasquan River:
 - (a) all of Debbie's Creek and the mouths and tributaries thereof.
 - (b) all of Lake Louise and Cook's Creek.
9. Upper Barnegat Bay: (Bay Head)
 - (a) all that portion east of a straight line extending from Stony Point to Perch Hole Point, and including that portion lying east and north of the entrance to the Bay Head-Manasquan Canal, and all tributaries thereof.
10. Metedeconk River:
 - (a) all that portion lying to the westward of a straight line drawn due south from the easternmost point of Wardell Neck, and tributaries thereof, including all of the dredged basins at Wardell Neck.
11. Toms River:
 - (a) all that portion lying to the westward of a straight line between the abutments of the Railroad Bridge which formerly crossed the River at Island Heights, and tributaries thereof.
12. Forked River:
 - (a) all of Forked River from the mouth to the head of tidewater, and tributaries thereof.
13. Manahawkin Creek, Cedar Creek Channel and Manahawkin Bay:
 - (a) all that portion lying west of a straight line extending in a northeasterly direction through the westernmost ice breaker on the highway bridge, beginning opposite the furthest extending point of land 200 yards south of the Bridge, and extending to a point 100 yards north of the Bridge, thence bearing in a northerly direction to the east point at the mouth of Cedar Creek, thence bearing in a northwesterly direction to the west point at the mouth of Cedar Creek, and tributaries thereof. to
 - (b) all of Manahawkin Creek and tributaries thereof.
14. Cedar Run Creek and Cedar Run Cove:
 - (a) all of cedar Run Creek and tributaries thereof.
 - (b) all that portion of Cedar Run Cove lying on the northerly and westerly side of a line extending, at a distance of 100 feet from any dock, wharf, or bulkhead, from the mouth of Cedar Run Creek to a point 100 feet from the northernmost end of the bulkhead at the end of Cedar Run Road.

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14.1 West Creek

(a) all that portion of West Creek and its tributaries lying north and west of a line drawn from the southeast point of the mouth of Upper Thorofare, directly east across the creek to New Jersey Department of Conservation and Economic Development Light Pole #2, (Flashing Red #41A) on the east bank of West Creek.

15. Tuckerton Creek:

(a) all of Tuckerton Creek from the mouth to the head of tidewater, and tributaries thereof.

16. Oyster Creek, Leeds Point:

(a) all of Oyster Creek from the mouth to the head of tidewater, and tributaries thereof.

17. Conover Creek, Galloway Township, Atlantic County:

(a) all of Conover Creek from the mouth to the head of tidewater, and tributaries thereof.

18. Reed Bay, Gull Island Thorofare, Middle Thorofare:

(a) all that portion lying in the inland waterway channel between the channel stakes, from Meadow Cut to Absecon Channel.

19. Absecon Bay, Absecon Channel and Absecon Inlet:

(a) all that portion of Absecon Bay situated southeast of a straight line extending from the northerly bank of the mouth of Jonathan Thorofare to the westernmost point of Zippler's Island, and including all of Gop Channel and Wills Thorofare and tributaries thereof.

(b) all of Absecon Channel, Mankiller Bay, Point Thorofare and Absecon Inlet, and all tributaries to Absecon Channel and Absecon Inlet lying southeast of Mankiller Island, including Black Hole and the Atlantic City Basins.

(c) EXCEPTING that those portions in Absecon Bay and Absecon Channel lying between a straight line extending from the northerly bank of the mouth of Jonathan Thorofare to the westernmost point of Zippler's Island, including all of Gop Channel and Wills Thorofare and tributaries thereof, and a straight line extending from Point Bar Point to Debs Point, shall not be condemned during the period from December 1, to March 31, both inclusive.

20. Absecon Creek:

(a) all of Absecon Creek from the mouth to the head of tidewater, and tributaries thereof.

21. Beach Thorofare, Great Thorofare, Clam Thorofare and Jonathan Thorofare:

(a) all of Beach Thorofare from Absecon Channel on the north to Risley Channel on the south and all tributaries thereof, including West or Ventnor Canal and Inside Thorofare.

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(b) all of Jonathan Thorofare, Duck Thorofare, Newfound Thorofare, Clam Thorofare and Great Thorofare, and tributaries thereof.

22. Lake Bay, Shelter Island Bay, and waters to the south thereof:

(a) all that portion of Lake Bay southeast of a straight line extending from the northernmost point of Whirlpool Island on the south to the southernmost point of Horserace Island, and all tributaries lying to the east and south thereof.

(b) all that portion of Lake Bay within a distance of 500 feet of the mean high water mark on any shore or dock on the north and west sides of the Bay between Horserace Island and Lake Channel.

(c) all of Shelter Island Bay and waters lying to the south and east, including the Straits and Lone Cedar Channel southward to the Margate Bridge.

23. Patcong Creek:

(a) all of Patcong Creek from the mouth to the head of tidewater.

24. Bass Harbor and Ship Channel:

(a) all that portion of Bass Harbor between the southerly entrance into Ship Channel and a point 1,000 feet east of the Bridge crossing Bass Harbor.

(b) all that portion of Ship Channel lying northwest of a straight line extending through the center abutment of the Somers Point-Ocean City highway bridge from a point 1,000 feet southwest of the bridge to the shore at a point 500 feet east of the easterly point of the mouth of Bass Harbor.

25. Rainbow Channel, Ocean City:

(a) all that portion lying south of a straight line extending from the south end of the Margate City-Ocean City Bridge to the easternmost point of the nearest large Rainbow Island.

(b) all that portion lying east of a straight line drawn from the southeasterly point of the easternmost Rainbow Island southward to the easternmost point of the next large island.

26. Back Thorofare:

(a) all of Back Thorofare from Rainbow Channel in the north to Peck Bay on the south, and all tributaries on the eastward side thereof.

27. Ludlam Thorofare:

(a) all of Ludlam Thorofare and all tributaries on the eastward side, from the easterly point of the entrance of the Thorofare into the main body of Ludlam Bay, on the north, to Townsend Channel, on the south.

28. Hereford Inlet:

(a) all that portion of Hereford Inlet lying west of a line extending from a point situated 1,000 feet from the shore due east of the Hereford Coast Guard Station to the southeast point of Nummy Island.

29. Grassy Sound Channel; North end:

(a) all of Grassy Sound Channel from Hereford Inlet to a straight line drawn due east from the southerly point of the mouth of Cresse Thorofare and tributaries thereof.

30. Beach Creek:

(a) all of Beach Creek from its northerly end to its entrance into Grassy Sound, and tributaries thereof.

31. Cresse Thorofare and Old Turtle Thorofare:

(a) all of Cresse Thorofare and Old Turtle Thorofare from Grassy Sound Channel to and including Tempe Creek, and tributaries thereof.

32. Grassy Sound and Grassy Sound Channel:

(a) all of Grassy Sound and Grassy Sound Channel and tributaries thereof, from Cresse Thorofare on the north to Jarvis Sound on the south, and all waters lying to the eastward thereof; including Sunset Lake.

(b) EXCEPTING that those portions of Grassy Sound and Grassy Sound Channel, excluding the tributaries to the eastward thereof, lying between the southerly point of the mouth of Cresse Thorofare and the southerly point of Southern Thorofare, being the southernmost Thorofare leading from Grassy Sound Channel into Richardson Sound, shall not be condemned during the period from October 16 to May 30, both inclusive.

33. Post Creek and Ottens Harbor:

(a) all of Post Creek and all of Ottens Harbor and tributaries thereof.

34. Richardson Channel:

(a) all of Richardson Channel from the mouth to its entrance into Richardson Sound, and tributaries thereof.

35. Lower Thorofare:

(a) all that portion on the eastern side of the midline of Lower Thorofare from a point 500 feet north of the fish wharves to a point 500 feet south of the wharves.

36. Cape May Harbor, Cold Spring Inlet, and Cape Island Creek:

(a) all of Cape May Harbor southwest of a straight line extending from the western side of the mouth of Upper Thorofare to the Southwest Bulkhead of Cold Spring Inlet.

(b) all of Cape Island Creek and tributaries thereof.

37. Maurice River:

(a) all of Maurice River from the mouth to the head of tidewater, and tributaries thereof.

38. Cohansey River:

(a) all of Cohansey River from the mouth to the head of tidewater, and tributaries thereof.

**Department of Health
of the
State of New Jersey**

**Law and Regulations Governing the Manufacture, Handling, Sale
and Distribution of Ice Cream, Sherbets and Ices.**

Title 24, Chapter 2, Article 1, Revised Statutes

Title 24, Chapter 10, Article 7, Revised Statutes

Title 24, Chapter 17, Article 1, Revised Statutes

24:10-58. "Ice Cream" defined; standards. For the purpose of this article "ice cream" is defined as any frozen sweetened milk product which is agitated during the process of freezing and includes every frozen milk product which contains more than five per cent by weight of total milk solids or skim milk solids and which in any manner simulates the texture or characteristics of ice cream, no matter under what coined or trade name it may be sold.

Ice cream shall be made from a combination of one or more of the following ingredients, viz.: cream, milk, condensed milk, sweetened condensed milk, dried milk, skimmed milk, condensed skimmed milk, sweetened condensed skimmed milk or dried skimmed milk, and with or without one or more of the following ingredients: butter, water, sugar, flavor, stabilizer, harmless color which does not conceal damage or inferiority, any one or all of which ingredients shall be wholesome, edible material. The finished products shall contain not less than ten per cent of butter fat by weight except when fruits or nuts or both are used for flavoring when it shall contain not less than eight per cent of butter fat by weight.

24:10-59. "Custard ice cream"; "French ice cream"; "French custard; "frozen custard"; standards. For the purpose of this article "custard ice cream," "French ice cream," "French custard," and "frozen custard" shall conform to the definition and standards hereinbefore defined for "ice cream" no matter under what trade or coined name it may be sold or offered for sale and furthermore it shall contain not less than five dozen clean wholesome egg yolks or the equivalent of such egg yolks in any wholesome form for each ninety pounds of finished products, and without the addition of artificial coloring.

24:10-60. "Sherbet" defined; standards. For the purpose of this article "sherbet" is defined as any frozen sweetened fruit flavored product containing five per cent or less by weight of total milk solids or skim milk solids, the process of manufacture of which is similar to the process of manufacture of ice cream, no matter under what trade or coined name it may be sold or offered for sale.

Sherbet shall be made from milk or milk products including ice cream mix with one or more of the following ingredients, viz.: sugar, water, stabilizer or harmless color which does not conceal damage or inferiority, and fruit or fruit flavoring material, and the finished product (except vanilla and chocolate flavors) shall contain not less than thirty-five hundredths of one per cent of harmless organic acid as determined by titration with standard alkali and calculated as lactic acid and derived in whole or in part from the fruit or fruit flavoring material, or by the addition of citric, tartaric or lactic acid.

24:10-61. Sherbet to be distinctly marked. Sherbet when sold or offered for sale under any coined or trade name shall be plainly and distinctly marked as "a sherbet" in addition to the coined or trade name designated and in juxtaposition thereto.

24:10-62. "Ice" and "fruit ice" defined; standards. For the purpose of this article "ice" or "fruit ice" is defined as any frozen sweetened fruit flavored product, the process of manufacture of which is similar to the process of manufacture of ice cream no matter under what trade or coined name it may be sold or offered for sale.

It shall contain no milk solids whatsoever, and shall be made from one or more of the following ingredients, viz.: sugar, water, stabilizer, harmless color, which does not conceal damage or inferiority, fruit or fruit flavoring material and the finished product shall contain not less than thirty-five hundredths of one per cent of harmless organic acid as determined by titration with standard alkali and calculated as lactic acid and derived in whole or in part from the fruit or fruit flavoring material or by the addition of citric, tartaric or lactic acid.

24:10-63. "Imitation ice cream," "ice cream substitute," and "coated imitation ice cream" defined. For the purpose of this article "imitation ice cream," "ice cream substitute" or "coated imitation ice cream" is defined as any frozen sweetened product containing milk solids, manufactured in a manner similar to the process of manufacturing ice cream, and which contains less than the percentage of butter fat as adopted in section 24:10-58 of this title for ice cream and more than five per cent of total milk solids or skim milk solids.

24:10-64. "Ice cream plant" defined; exceptions. For the purpose of this article an "ice cream plant" shall mean any place, premises or establishment where ice cream, sherbet, fruit ice, ice or similar frozen products are manufactured, prepared or processed for distribution or sale, but the term shall not be construed to include such establishments as hotel kitchens where ice cream, sherbet or ice is produced and consumed only on the premises.

24:10-65. Sale of adulterated products and imitation ice cream prohibited. No person by himself or by his agent, servant or employee shall sell, offer or expose for sale or have in his possession with intent to sell, ice cream, custard ice cream, French ice cream, French custard, frozen custard, sherbet, ice or fruit ice, including coated ice cream and the coating thereof,

which is adulterated within the meaning of this article, or sell, offer or expose for sale or have in his possession with intent to sell, any imitation ice cream, ice cream substitute or coated imitation ice cream as defined in section 24:10-63 of this title.

24:10-66. When products deemed adulterated. Ice cream, custard ice cream, French ice cream, French custard, frozen custard, sherbet, ice and fruit ice shall be deemed to be adulterated within the meaning of this article:

First. If it contains boric acid, formaldehyde, saccharin or any other added substance or compound that is deleterious to health.

Second. If it contains salts of copper, iron, ochres or any coloring substance deleterious to health, but this paragraph shall not be construed to prohibit the use of harmless coloring matter when not used for fraudulent purposes.

Third. If it contains any deleterious flavoring matter or flavoring matter not true to name.

Fourth. If it contains any fats, oils, or paraffin other than milk fats added to or blended or compounded with it, but the coating of coated ice cream may contain cocoa butter or coconut oil or both; chocolate ice cream may contain cocoa butter.

Fifth. If it is an imitation ice cream, ice cream substitute or coated imitation ice cream as defined in section 24:10-63 of this title.

Sixth. If it is offered for sale from any container, compartment or cabinet which contains any article other than ice cream, custard ice cream, French ice cream, French custard, frozen custard, sherbet, ice or fruit ice.

Seventh. If it falls below the standards of any of them fixed for the particular product by the definition thereof contained in this article or is falsely labeled or labeled contrary to the provisions of this article.

24:10-67. Sanitary requirements for ice cream plants. Every ice cream plant shall be maintained and operated with strict regard for the purity and wholesomeness of the ice cream, sherbet and ice produced therein. The entire establishment and its appertaining premises including fixtures, furnishings, machinery, apparatus, implements, utensils, receptacles and all equipment used in the production, keeping, storing, handling or distribution shall be maintained and operated in a clean sanitary manner.

All equipment and utensils used in the production of ice cream, custard ice cream, French ice cream, French custard, frozen custard, sherbet, ice and fruit ice shall be cleaned by washing with a solution of at least one per cent alkali, scrubbed inside and out with suitable brushes, then rinsed with warm water, then scalded with hot water or steam. If any other method is used, such method shall result in the same degree of cleanliness as the method described.

The clothing, habits and conduct of the employees shall be conducive to and promote cleanliness and sanitation.

There shall be proper suitable and adequate toilets and lavatories and equipment for cleansing, constructed, maintained, and operated in a clean and sanitary manner.

24:10-68. Licensing of operators of ice cream plants to sell or distribute; registration of products; annual license fee. Every person operating a plant for the manufacture of ice cream, sherbet, ices or fruit ices intended for sale and distribution within this state shall, before the first day of July in each year, apply to the state department for a license to sell or distribute such products within this state and register with the department each brand or product produced or manufactured or sold in or from such plant.

At the same time such application for a license and registration is filed, the applicant shall pay to the department an annual license fee as follows: For each ice cream manufacturer producing or distributing annually within this state not in excess of ten thousand gallons, five dollars; in excess of ten thousand gallons and not in excess of twenty-five thousand gallons, ten dollars; in excess of twenty-five thousand gallons and not in excess of fifty thousand gallons, twenty-five dollars; in excess of fifty thousand gallons and not in excess of one hundred thousand gallons, fifty dollars; in excess of one hundred thousand gallons, one hundred dollars.

24:10-69. Form of application; affidavit. The application for a license and registration shall be made on a form to be supplied by the state department. The application shall have attached thereto the affidavit of the person or some member or officer of the association, partnership, or corporation applying therefor, stating that the facts set forth therein are true and correct.

24:10-70. Issuance of license; expiration. Upon approval of the application for a license and registration and of the sanitary conditions of the ice cream plant and upon payment of the required license fee, the state department shall issue to each applicant a license or certificate of registration which shall expire June thirtieth of each year.

24:10-71. Revocation of license; renewal; suspension of license. Upon evidence duly ascertained by the state department, or furnished to the department by any local board of health, that the licensee licensed under the provisions of this article is violating any of the rules, regulations or statutes as hereinbefore provided, the state department shall, upon hearing and proof of allegation, revoke the license of such licensee.

No such license shall be renewed or restored until the department is satisfied that all of the provisions of this article are strictly complied with.

The state department, when in its judgment the protection of the public health warrants, may before hearing, suspend such license pending the hearing in which event it shall be unlawful for the licensee whose license is thus suspended to engage in the business for which the license was granted during such period of suspension.

24:10-72. Illegal sale and distribution of products. It shall be illegal for any person to sell or distribute any ice cream, sherbet, ices or fruit ices in this state unless such products have been manufactured in a plant, the owner or operator of which is licensed under the provisions of this article to sell or distribute such products in this state.

24:10-73. Use of license moneys for enforcement. The state department may, for the purpose of providing funds to defray the cost of the enforcement of this article, use so much of the moneys received for licenses as stated in section 24:10-68 of this title, as is necessary for such enforcement.

24:17-1. Penalties. Any person who shall violate any provision of this subtitle, or any rule or regulation of the state department made pursuant thereto, or who shall refuse to comply with any lawful order or direction of the department, shall be liable to the following penalties, unless otherwise specifically provided:

- a. For each first offense a penalty of fifty dollars;
- b. For each second offense a penalty of one hundred dollars.
- c. For each third and every subsequent offense a penalty of two hundred dollars.

Regulations Governing the Preparation and Handling of Ice Cream, Frozen Custards, Sherbets and Ices

Adopted September 15, 1936, under Authority contained in Chapter 231, Laws
of 1909. Title 24, Chapter 2, Article 1, Revised Statutes.

1. No person affected with any communicable disease, or any venereal disease, and no person who is a "carrier" of a communicable disease, or who shall care for any person so affected, shall handle or prepare ice cream, frozen custards, sherbets or ices.

2. Every person while preparing ice cream, frozen custards, sherbets or ices shall be clean of person, wear clean, washable outer clothing, which shall be used for that purpose only; such operator shall avoid contact with any substance that may contaminate the ice cream, frozen custards, sherbets or ices.

3. Ice cream, custards, sherbets and ices shall be handled and packed in a manner whereby they will be protected at all times from contamination. The hands of employees shall not come in direct contact with these products. In cases where such products are wrapped by hand, the wrapper shall be placed over the product before handling.

4. No part of any room or rooms in which ice cream, frozen custards, sherbets or ices are prepared and handled shall be used as a dwelling, nor shall any such room or rooms be directly connected with laundries or sleeping rooms.

5. Milk, cream and milk products shall have been pasteurized before use in preparation of ice cream, frozen custards and sherbets.

6. Places where ice cream, frozen custards, sherbets or ices are manufactured shall be of sufficient size as to allow ample space for the placement of machinery. Machinery and equipment shall be so placed that the floor and walls can be properly cleaned. Sufficient floor room shall be available for workmen, as well as adequate room for cleaning and storage of apparatus, cans and utensils.

7. The portion of the room or rooms in which ice cream freezers are installed shall have tight and impervious floors, and such floors shall be maintained in a tight and impervious condition. Such floors shall be so constructed that there will be no accumulation of waste liquids.

8. The sidewalls and ceilings of all rooms in which ice cream, frozen custards, sherbets and ices are prepared shall be of a suitable impervious material, which shall be smooth and tight, cleanable and clean.

9. Rooms in which ice cream, frozen custards, sherbets or ices are prepared, shall be properly lighted and ventilated.

10. All establishments in which ice cream, frozen custards, sherbets and ices are prepared shall be provided with an abundant supply of pure hot and cold water.

11. Waste liquids shall be conducted to a point outside the building and disposed of in a manner which will not create a nuisance.

12. Apparatus, containers, equipment and utensils used in the handling, storage, processing or transporting of ice cream, frozen custards, sherbets or ices shall not be used for any other purpose and shall be of such material and construction as to enable them to be readily cleaned. Cans or other receptacles which are badly worn or rusted on the inside surfaces, or in such a condition that they cannot be readily cleaned shall not be used to contain ice cream, frozen custards, sherbets or ices.

13. All apparatus, utensils, equipment and containers used in the manufacturing, handling, storage and transportation of ice cream, frozen custards, sherbets and ices shall be cleaned after each use by washing with a solution of at least 1% alkali, scrubbed inside and out with suitable brushes, rinsed with warm water and then scalded with hot water or steam. Such apparatus, utensils, equipment and containers shall again be sterilized just prior to use. If any other method is used, such method shall result in the same degree of cleanliness as the method described. No cloths of any kind shall be used to wipe off the interior of the freezer or containers after sterilization.

14. Containers and utensils, after cleaning, shall be stored in an orderly manner on suitable racks of non-rusting material.

15. Milk pipes and pipe fittings shall be constructed of approved metal with smooth interior surfaces and of a type which can be easily cleaned with a brush and shall be so connected that leakage will not occur. The amount of milk piping in use should be reduced to a minimum. All pipes shall be disconnected and cleaned daily.

16. Surface coolers shall be provided with suitable covers of smooth metal, except when such coolers are maintained in a separate room used for no other purpose.

17. Toilet facilities shall be provided for use of employees, but no water closet or privy shall communicate directly with any room used for handling ice cream, frozen custards, sherbets or ices, or with any room in which utensils are washed or stored. If privies are provided, they shall be at least fifty feet from the ice cream plant and so constructed and maintained that flies cannot gain access to the excremental matter contained therein, and such excremental matter shall be prevented from flowing over or upon the surface of the ground. Every privy or other receptacle for human excrement located within one hundred feet of any stream, the waters of which are used for drinking or domestic purposes, shall be provided with a water-tight vault. Toilet rooms and privies shall be kept clean, well ventilated and in good repair, and toilet rooms shall have self-closing doors.

18. All ice cream plants shall be provided with suitable sinks at which employees may wash their hands, and soap and clean individual towels shall be provided convenient to wash sinks. Employees shall wash their hands before beginning to work and after visiting the toilet, and shall keep their hands clean at all times while engaged in the handling of ice cream, frozen custards, sherbets or ices.

19. The general sanitary conditions of all ice cream plants and their immediate surroundings shall be such as to insure a safe supply of ice cream, frozen custards, sherbets and ices.

CIRCULAR MAY 1918
COUNTER TYPE ICE CREAM FREEZERS

20. The term "Counter Ice Cream Freezer" as hereinafter used shall include the counter type freezing machine or similar types usually operated in retail establishments.

In addition to the requirements governing all ice cream manufacturing plants, counter ice cream freezers shall be installed in such a way that they shall not be subject to contamination by dirt, dust, flies or handling by customers. Whenever such counter freezer is installed in a room which is a drug, confectionery or other food establishment, to which the public has access, such freezer shall be enclosed in a tight glass or other enclosure which shall extend at least two feet above the highest point of such freezer, which enclosure shall have a tight dust-proof top; such enclosure shall be on the three sides nearest to the place or places where the public ordinarily come. No such freezer shall be installed or operated beneath transoms, nor within twelve feet of outside doors unless it be enclosed on all four sides and top with a dust-proof enclosure. The enclosures herein required need not cover hardening and storage compartments, provided they are otherwise maintained in a sanitary manner.

BRUCELLA REGULATIONS

The following regulation relative to the sale of raw milk was adopted by the New Jersey State Department of Health after consultation with the Advisory Committee on Animal Diseases Transmissible to Man.

It is felt that in the greatest majority of cases, the testing will be at no expense to the individual cattle owner. The protection of the Public Health demands such action in order to lower the incidence of Undulant Fever contracted by consumption of brucella infected raw milk.

Dated: November, 1949

WHEREAS, The disease Brucellosis affects both cattle and man, and

WHEREAS, The disease in humans, called Undulant Fever, is known to be contracted in a proportion of the cases by the ingestion of raw milk from cattle that are so infected with Brucellosis (Bang's Disease), and since the hazard to the consuming public of such infection occurring through the ingestion of such infected milk in the raw state does exist,

THEREFORE, BE It Resolved, that the State Department of Health does hereby require that any producer or distributor or retailer of raw milk for sale to the ultimate consumer in the raw state must possess evidence of a negative official brucella blood test for each animal in the herd excepting official calf-hood vaccinates under two (2) years of age. Herd additions must possess a negative official brucella blood test conducted within thirty (30) days prior to addition or must originate from a herd in which all animals have been negative within ninety (90) days or must originate from an accredited brucellosis free herd. Blood samples for such tests to be acceptable to the State Department of Health must be collected by an accredited private practicing veterinarian or by a veterinarian employed by the State Department of Agriculture or by the United States Bureau of Animal Industry, must have been conducted within one year prior to the effective date of this regulation and on an annual basis thereafter; provided that all blood samples so collected must be tested in an official State or Federal laboratory and further provided that when deemed necessary evidence of such test may be required at more frequent intervals by the State Commissioner of Health.

RULES AND REGULATIONS

The State Department of Health of the State of New Jersey, pursuant to the authority vested in it by Chapter 177, Public Laws of 1947, as amended by Chapter 444, Laws of 1948, hereby establishes the following standards of maximum permissible bacterial content of milk, cream and milk products.

STATE DEPARTMENT OF HEALTH OF THE
STATE OF NEW JERSEY

Daniel Bergsma, M.D., M.P.H.
State Commissioner of Health

Dated: April 20, 1949.

Filed with the Secretary of State: April 20, 1949.

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- WHEREAS, The bacterial count of milk is an accepted index of the sanitary quality of such product and a high bacterial count indicates that the milk has either come from diseased udders, has been milked or handled under insanitary or undesirable conditions or has not been properly cooled and stored in order to limit such bacterial growth and this high count, therefore, is an indication of improper handling and contamination. It is known that high count, however, does not necessarily mean that disease organisms are present and a low count does not necessarily mean the disease organisms are absent. It is likewise known that this multiplication and increase in the numbers of bacteria present, however, does enhance the likelihood of disease transmission if disease organisms were present originally. Therefore, since improper handling and the allowing of milk to remain warm enough to permit such growth, and consequent high count, thus increases the likelihood of disease transmission, and
- WHEREAS, The Department of Health deems it advisable as an aid in the determination of safe and unsafe supplies of milk, to set the maximum permissible bacterial content of milk, cream and milk products, and
- WHEREAS, These regulations set the maximum permissible bacterial standards for the production and distribution of such milk, cream and milk products, it is desirable to state that these regulations have been set in order to further aid both the industry and the State Department of Health in assuring the consuming public of the safety of the

product they purchase. These regulations are subject to amendment and the State Commissioner of Health reserves the authority to specify more or less stringent requirements in any particular case where, in his judgment, such requirements may enhance the public health. The official examination of such milk and milk products will be made by the State Department of Health or local health department laboratories in order to determine the compliance with the bacterial standards so set, and

WHEREAS, A series of meetings of the Local Health Officers' Association, representatives of the milk industry, and the Commissioner of Health, were held to discuss and determine the standards to be set, and

WHEREAS, The standards of the departments of health of the larger cities of this State, adjoining states and the United States Public Health Service, are similar to these standards, now therefore,

BE IT RESOLVED, That the maximum permissible bacterial standards of milk, cream and milk products are as follows and are hereby made part of the rules and regulations of the Department of Health of the State of New Jersey.

BACTERIAL STANDARDS - AGAR PLATE

MILK, SKIM OR WHOLE

| <u>RAW</u> | <u>Maximum Permissible Number of Bacteria per c.c.</u> |
|--------------------------------------------------------------------------------------------------|------------------------------------------------------------|
| (a) blended or individual bulk can sample taken at receiving station or at source of production. | 150,000 |
| (b) from any consumer package prepared by producer or distributor. | 150,000 |
| (c) sampled after processing. | 400,000 |

PASTEURIZED

| | |
|-------------------------------------------------|--------|
| (d) sampled either in bulk or consumer package. | 30,000 |
|-------------------------------------------------|--------|

CREAM

| <u>RAW</u> | |
|--------------------------------------------------------------------|---------|
| (a) sampled after processing at the plant where separation occurs. | 250,000 |

| | |
|--------------------------------------------------------------------------------------------------------------------------|---------|
| (b) sampled after separation and shipment either in tank car or by rail tank car or by tank truck to distributing plant. | 500,000 |
|--------------------------------------------------------------------------------------------------------------------------|---------|

CREAM - cont.

PASTEURIZED

Maximum Permissible Number
of Bacteria per c.c.

(c) sampled either in bulk or consumer
package.

100,000

ICE CREAM, ICE CREAM MIX, FROZEN CUSTARD, SHERBETS AND ICES

(a) sampled after processing and production and
released as finished product.

100,000

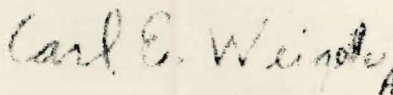
These bacterial standards are to be determined by the Standard Agar Plate Test as set forth in the "Standard Methods for the Examination of Dairy Products" of the American Public Health Association or any other method approved and acceptable to the State Department of Health.

F & D

The State Department of Health of the State of New Jersey pursuant to the authority vested in it by Chapter 177, Laws 1947 hereby establishes the following Regulation for the administration of Title 24, Chapter 10, Revised Statutes of New Jersey. All Rules and Regulations in this matter adopted prior to July 1, 1950 by the Department of Health of the State of New Jersey are hereby rescinded.

STATE DEPARTMENT OF HEALTH OF THE STATE OF NEW JERSEY

BY:



Carl E. Weigele, M.D., M.P.H.
Deputy State Commissioner of Health

Effective Date: Immediately

Filed with the Secretary of State: July 5, 1950

* * * * *

WHEREAS, It is necessary to trace shipments of milk to insure that only approved sources of milk are used for distribution and sale in New Jersey, and there is a break in the continuity of records of some shipments,

THEREFORE, Be It Resolved, that the shipping tag attached to, and the bill of lading accompanying each shipment of fluid milk moving into a plant approved by this Department shall specify the classification of the milk in transit.

F & D

The State Department of Health of the State of New Jersey pursuant to the authority vested in it by Chapter 177, Laws 1947 hereby establishes the following Regulation for the administration of Title 24, Chapter 10, Revised Statutes of New Jersey. All Rules and Regulations in this matter adopted prior to July 1, 1950 by the Department of Health of the State of New Jersey are hereby rescinded.

STATE DEPARTMENT OF HEALTH OF THE STATE OF NEW JERSEY

BY:



Carl E. Weigele, M.D., M.P.H.
Deputy State Commissioner of Health

Effective Date: Immediately

Filed with the Secretary of State: July 5, 1950

* * * *

WHEREAS, There is a constant shifting of producers from one plant to another, and some of these producers may have previously been delivering to plants not approved by this Department,

THEREFORE, Be It Resolved, that any plant holding a permit from this Department shall not engage additional producers until such producers' farms have been approved by the State Commissioner of Health.

REGULATIONS GOVERNING THE PURCHASE AND SALE OF ENRICHED WHITE
FLOUR AND UNENRICHED WHITE FLOUR ADOPTED BY THE BOARD OF HEALTH
OF THE STATE OF NEW JERSEY, SEPTEMBER 10, 1946

1. All flour, excepting that sold under a certificate as provided in Section 4 of Chapter 86 of the laws of 1946, intended for sale for human consumption in New Jersey shall be held in containers which are marked in a plain and conspicuous manner with the words, "Enriched Flour" and with the name and address of the manufacturer, packer, or distributor.

2. All flour sold to distributors, bakers or other processors under the proviso contained in Section 4 of Chapter 86 of the laws of 1946, which allows the sale of unenriched flour under certain conditions, shall be held in containers which are marked in a plain and conspicuous manner with the words, "Unenriched Flour", and the name and address of the manufacturer, packer, or distributor.

3. All persons purchasing flour which has not been enriched and which is to be resold or used as outlined in the proviso contained in Section 4 of Chapter 86 of the laws of 1946 shall furnish a certificate to the seller on the form adopted by the Board of Health of the State of New Jersey, and this certificate shall be kept on file by the seller for a period of two years. The purchaser shall keep a copy of each certificate for a period of two years.

4. One certificate shall be furnished the seller by the purchaser covering all the flour purchased from him during the first half of the calendar year and one new certificate shall be furnished the seller by the purchaser for each following six-month period. Certificates issued during the first six months of the year shall expire on June 30th and certificates issued during the last six months of the year shall expire on December 31st.

Under authority contained in Section 24:2-1 of the Revised Statutes, the following regulations governing the preparation, aging, labeling, distribution and sale of cheese in New Jersey were adopted by the State Board of Health on January 9th, 1945: -

1. DEFINITIONS

The term "cheese" as used in these regulations shall mean:

(a) "Cheddar cheese" as referred to in this section shall mean the cheese commonly known by that term and shall include the stirred type, Colby cheese, washed curd cheese, American cheese, Swiss cheese, store cheese, and similar types.

(b) "Processed cheese" as referred to in this section shall mean cheese, cheese foods or cheese spreads made from the various types of cheddar cheese mentioned above, which have been mixed, blended, heated, melted, and thereafter poured into moulded packaged forms.

(c) "Soft cheese" as referred to in this section shall mean cheese commonly referred to as cottage cheese, creamed cottage cheese, cream cheese, Neufchatel cheese, farmer cheese, Mozzarella, Scarmoza, fresh Ricotta, and similar types of cheese.

2. PASTEURIZATION OR AGING

No person manufacturing cheese or handling cheese as a wholesaler, jobber, assembler or broker in the State of New Jersey, and no person obtaining cheese from outside the State of New Jersey, shall offer for sale, sell or distribute any cheddar cheese, processed cheese or soft cheese in the State of New Jersey unless the same has been treated in one of the following ways:

(a) By manufacturing the cheese from milk or milk products which have been pasteurized in accordance with the provisions of Title 24 of the Revised Statutes of New Jersey, or in a manner acceptable to the Department of Health.

(b) By subjecting the cheese to a heat treatment during the process of manufacturing which in the opinion of the Department of Health is equivalent to pasteurization.

(c) By subjecting the cheese to an aging process whereby it has been kept for at least sixty (60) days after manufacture at a temperature not lower than 35 degrees Fahrenheit.

3. LABELING

(a) Cheese which has been manufactured from pasteurized milk or milk products, or which has been subjected to a heat treatment equivalent to pasteurization as qualified above, shall bear a label indicating the name of the manufacturer, the place of manufacture, the word "pasteurized", and the common name of the cheese.

Page Two

(b) Cheese which has been subjected to an aging process as hereinbefore provided shall bear a label indicating the name of the manufacturer, the place of manufacture, the date of manufacture, and the common name of the cheese.

(c) In the case of blended cheese of the cheddar type which is made by mixing different lots of aged cheese and which has not been pasteurized or given an equivalent heat treatment, a statement on the label made by the manufacturer that all of the cheese in the blend is at least sixty (60) days old may be used in lieu of the date of manufacture.

(d) All labels referred to above must be affixed by the manufacturer of such cheeses at the place of manufacture, and no person shall offer for sale, sell or distribute in the State of New Jersey any cheese which has not been labeled in accordance with these requirements, provided however, that where cheese is re-packaged or divided into wholesale cuts, the name and address of the packer or distributor may appear upon the package in lieu of the name and address of the manufacturer, and further provided that where cheese is manufactured or packaged for a distributor, the name and address of the packer or distributor may appear in lieu of the name and address of the manufacturer.

These regulations shall become effective as follows: pasteurization or aging of cheddar cheese and processed cheese, as described in paragraph 2, on April 1st, 1945; labeling of cheddar cheese and processed cheese, as described in paragraph 3, on April 1st, 1945; and pasteurization and labeling of soft cheese, on January 1st, 1946.

STATE DEPARTMENT OF HEALTH

TRENTON, NEW JERSEY

REGULATIONS

GOVERNING ESTABLISHMENTS WHERE CIDER IS PREPARED OR BOTTLED

1. Apples shall be properly sorted to remove unsound material before pressing into cider.
2. Apples shall be washed in clean, uncontaminated water before pressing into cider.
3. The floors of rooms where cider is prepared and bottled shall be of smooth, impervious material which can be readily cleaned, and such floors shall be thoroughly cleaned at the end of each working day.
4. The side walls and ceilings of rooms where cider is prepared and bottled shall be of tight material and shall be kept in a clean condition at all times.
5. Suitable washing vats provided with hot and cold water shall be installed, for the proper cleaning of utensils, pressing cloths, filtering cloths and containers. Only clean containers shall be used for the distribution and sale of cider.
6. Pressing cloths and filtering cloths shall be thoroughly cleaned at frequent intervals.
7. Cider presses, equipment and utensils shall be thoroughly cleaned after use.
8. An adequate supply of uncontaminated water shall be provided.
9. Only clean outer garments shall be worn by persons engaged in the preparation and bottling of cider.
10. Flush toilets or privies shall be fly tight and shall be kept in a reasonably clean condition.
11. Suitable facilities shall be provided where employees may wash their hands. Soap and clean towels shall be provided.
12. The exterior surroundings of cider plants shall be kept in a clean and orderly condition.
13. The name of the article and the name and address of the manufacturer, packer or distributor shall appear upon all packages in which cider is distributed or sold.
14. If a preservative is used in cider the presence of such preservative shall be stated upon the label or upon the container in clear legible type.

Rules and Regulations
of the
State Department of Health of the State of New Jersey
Controlling the
Fluoridation of Public Water Supplies

WHEREAS, the State Department of Health of the State of New Jersey, under date of June 25, 1951, pursuant to Chapter 177, Laws of 1947, established Rules and Regulations for employment in controlling the fluoridation of Public water supplies; and

WHEREAS, the said Rules and Regulations included the following provision:

"These basic requirements are to be considered as minimum and, they are subject to amendment or supplement as the State Commissioner of Health may deem in the interest of public health."; and

WHEREAS, the said Department of Health, from its experience in employment of said Rules and Regulations, is of the opinion that said Rules and Regulations should be amended; therefore

THE STATE DEPARTMENT OF HEALTH OF THE STATE OF NEW JERSEY hereby amends the Rules and Regulations, dated June 25, 1951, for employment in controlling the fluoridation of public water supplies to read as set forth herein below.

STATE DEPARTMENT OF HEALTH OF THE STATE OF NEW JERSEY

BY:

Daniel Bergsma

Daniel Bergsma, M.D., M.P.H.
State Commissioner of Health

Effective Date: June 22, 1953

Filed with the Secretary of State: June 19, 1953

* * * * *

WHEREAS, facts relative to the marked reduction in dental caries brought about by the presence of fluoride in water supplies have been accumulating for years, and

WHEREAS, nature provided an excellent demonstration in New Jersey by yielding natural artesian well water with one part per million of fluoride in one community and water with little or no fluoride in the surrounding communities and the children who live in the community with fluoride in the water have excellent, strong teeth with relatively few caries and the children living in the surrounding communities with no fluoride in the water have the usual high percentage of fillings, caries or missing teeth, and

WHEREAS, the presence of the proper amount of fluoride in public water supplies has been definitely established as advantageous in the control of dental caries, and

WHEREAS, it is apparent that the application of fluoride to public water supply systems can be effectively controlled within reasonable limits, subject to established standards for application and control,

THEREFORE the State Department of Health of the State of New Jersey approves the fluoridation of public water supplies for the partial control of dental caries subject to the following Rules and Regulations herewith established.

Policy

The fluoridation of public water supplies for the partial control of dental caries is recognized by the New Jersey State Department of Health as an established method of water treatment subject to the approval of the Department as provided by R.S. 58:11-1 et seq.

The Department recognizes that it is the technical objective of the fluoridation process to maintain a fluoride ion concentration of at least one part per million, not more than one and four tenths (1.4) parts per million, in the water delivered to consumers.

The Department will issue permits for the construction and operation of plants for the fluoridation of public water supplies pursuant to the law and the rules and regulations herein established.

Applications

Application for the approval of plans and specifications for plants for the

fluoridation of public water supplies shall be made on the form currently provided by the Department for this purpose.

Endorsements: Applications should be accompanied by formal endorsement of fluoridation of the water supply by the Local Board of Health of each municipality, the public water supply of which is to be fluoridated, the Local Medical Society, and the Local Dental Society. (It is suggested that these endorsements be obtained as a preliminary procedure prior to the preparation of professional engineering data.)

Plans and Specifications

Detailed plans and specifications and an engineer's report describing fully the proposed methods of treatment and all equipment and appurtenances incident thereto shall be submitted to and approved by the Department before fluoridation of a public water supply. Plans and specifications shall be prepared by an engineer licensed as prescribed by law to practice professional engineering in New Jersey and these engineering data shall be prepared in accordance with "Rules and Regulations for the Preparation and Submission of Designs for Sewer Systems and Sewage Treatment Works and Water Supplies and Water Treatment Works", dated April 1, 1949.

Equipment

- Feeding:
1. Fluorine compounds shall be added at as many points in water supply systems as are necessary to insure that all water being distributed to the consumer will have the proper concentration of fluoride ion.
 2. Equipment for the feeding of fluorine compounds may be of the solution or dry feed type depending upon the compound to be used and the size of the installation.
 3. Feeding equipment which permits wide variations in the amount of fluorine compound added will not be approved.
 4. Equipment which has not been demonstrated to the full satisfaction of the Department may be approved experimentally and subject to such special conditions as the Department may prescribe.

- Safety:
1. Respirators of a type approved by the U. S. Bureau of Mines shall be provided for all persons handling dry fluorine compounds.
 2. Rubber gloves shall be provided for all persons handling fluorine compounds.
 3. Adequate means for the control of dust shall be provided where dry fluorine compounds are to be handled. If dust collecting or mechanical equipment is deemed necessary for specific feeders, such equipment shall be required.
 4. Powdered or granulated fluoride compounds used in the fluoridation process shall be dyed or tinted in such manner that they will or may not be confused with any other compound or substance used at the water plant.
 5. Rooms in which fluorine compounds are to be stored or handled shall be secured against entrance by unauthorized persons.
 6. Waste liquids or sludge containing fluorine compounds shall be disposed of by such means as may be approved by the Department.

Supervision

Any person holding a license issued by the Department to operate public water supply systems or public water treatment plants will be given instruction by the Department in order that he may be adequately informed in the supervision of fluoridation of the public water supply for the operation of which he is responsible. The instruction will include training relating to the treatment method, the control and maintenance of equipment, handling precautions, legal obligations of the operator, field tests, record keeping and reporting.

Operation

1. The operator shall notify the Local Board of Health and the State Department of Health as required by R.S. 58:11-7 in case of any operating difficulties affecting the continuity of operation or the dosage rate of fluoridation.
2. The operator shall make field tests for fluoride ion concentration by means of a suitable field kit at intervals to be specified by the Department for each installation. These field tests are to be considered a means for estimating and they are designed primarily as a ready guide for dosage control. They are to be considered as a supplement to, not a substitute for, laboratory control.

3. The licensed operator shall keep accurate records on fluoridation. These records shall include, as a minimum, the following:

- (a) Delivery dates and quantities of fluorine compound purchased.
- (b) Maximum and minimum rates of application.
- (c) Daily weight of fluorine compound used.
- (d) Daily volume of water treated.
- (e) Results of field tests.
- (f) Results of laboratory tests.

4. Operating records shall be submitted to the Department monthly.

Laboratory Control

Laboratory determinations of the fluoride ion concentration of the water before and after fluoridation, including water from distribution systems, shall be made on a regular schedule to be prescribed in each instance by the Department. The laboratory determinations shall be in accordance with the current edition of "Standard Methods for the Examination of Water and Sewage" published by the American Public Health Association. Laboratory determinations may be made locally by the water department or company if adequate facilities are available or they may be contracted for with a commercial laboratory. The Department will make occasional laboratory determinations and it will reject local or commercial laboratory facilities or determinations if it finds them inadequate or unreliable.

The number of laboratory determinations which may be specified at the time fluoridation of any water supply is initiated may be reduced if experience in checking the fluoride ion concentration indicates that a reduction in the number of such determinations is reasonable.

Amendments

These basic requirements are to be considered as minimum and, they are subject to amendment or supplement as the State Commissioner of Health may deem in the interest of public health.



State of New Jersey
DEPARTMENT OF HEALTH

TRENTON 7

IN REPLY REFER TO _____

There are transmitted herewith copies of the "Minimum Rules and Regulations for Adequate Trained Personnel and Proper Appliances for Lifesaving and Resuscitation at Swimming Places Operated for Profit" and a resolution regarding the same, adopted by the Department of Health of the State of New Jersey at a meeting held on May 13, 1947, pursuant to Chapter 172, P.L. 1946, which follows:

CHAPTER 172

An Act to require the provision of adequate trained personnel and proper appliances for life-saving and resuscitation at swimming pools or public swimming places operated directly or indirectly for profit and providing penalties for the violation thereof.

Be It Enacted by the Senate and General Assembly of the State of New Jersey:

1. Every person operating a swimming pool or public swimming place, directly or indirectly, for profit shall provide adequate trained personnel and proper appliances for life-saving and resuscitation at all times when the pool is open to the public. C.26:4A-1.
To provide
life-saving
appliances, etc

2. The State Department of Health may establish reasonable rules and regulations to carry out the provisions of this act. C.26:4A-2
Rules and
Regulations.

3. Any person who violates any of the provisions of this act shall be liable to a penalty of fifty dollars (\$50.00) for the first offense and one hundred dollars (\$100.00) for each subsequent offense, to be recovered in any action at law brought by and in the name of the State Department of Health or the local board of health of the municipality within which the violation occurred. C.26:4A-3
Penalty

4. This act shall take effect immediately.

Approved April 25, 1946.

WHEREAS, Chapter 172, P. L. 1946 (R. S. C. S. 26:4A-1 et seq.) adopted on April 25, 1946 provides, in part, as follows:

"Every person operating a swimming pool or public swimming place, directly or indirectly, for profit shall provide adequate trained personnel and proper appliances for life-saving and resuscitation at all times when the pool is open to the public.

"The State Department of Health may establish reasonable rules and regulations to carry out the provisions of this act.";

and

WHEREAS, Since the phase of swimming place control covered by this law is a new activity of the Department of Health of the State of New Jersey, technical data relating thereto was solicited from various state and municipal agencies and from other organizations which might have had experience in formulating or enforcing standards for lifesaving and resuscitation at swimming places; and

WHEREAS, Officials of the various agencies to whom inquiries had been directed, particularly the American Red Cross, Young Men's Christian Association and the Boy Scouts of America, offered excellent cooperation which resulted in the formulation of proposed rules and regulations according to the several philosophies underlying water safety practice, which proposed rules and regulations were used as a basis for discussion at a public hearing given by the Director of Health of the Department of Health of the State of New Jersey on December 20, 1946; and

WHEREAS, In the aforesaid public hearing on December 20, 1946, various bathing place owners and operators outlined their criticisms, suggestions and needs, and petitioned the aforesaid Director of Health to hold in abeyance adoption of rules and regulations pending the receipt from them of jointly prepared criticisms and suggestions; and

WHEREAS, The suggestions of the aforesaid petitioners have been received; and

WHEREAS, At the request of the aforesaid Director of Health, the Attorney General of the State of New Jersey, through Theodore Backes, Esquire, Deputy Attorney General, under date of August 7, 1946, advised, in part, as follows:

"The first question propounded by you is, whether this act applies to the bathing beaches along natural bodies of water; particularly the north Atlantic coast, where a charge is made.

"In my opinion, it does not.

"Your next inquiry is, whether camp swimming pools or bathing places where a blanket charge is made for all of the camp facilities, even though they are operated by Y.M.C.A.'s, Boy Scouts of America, and other such agencies, are covered by the act.

"Generally speaking, I should say that the Y.M.C.A.'s, the Boy Scouts, and other similar charitable organizations, are not conducted for profit, and therefore are not subject to the provisions of the act.

"You also ask whether hotels are in the same category as charitable institutions.

"They are not. They are conducted for profit, and if they have a swimming pool or swimming place for their guests, they are subject to the act, and will be subject

to such rules and regulations as your Department may prescribe.

"You have also asked about the Knights of Columbus and country clubs.

"The Knights of Columbus, I am sure, is not an association or organization conducted for profit. Whether it is a purely charitable organization such as the Y.M.C.A. I have no definite knowledge. Country clubs usually are conducted for profit, and where this is so the act of 1946 applies.";

and

WHEREAS, The Department of Health of the State of New Jersey is obligated to exercise the duties imposed upon it by the provisions of the aforesaid Chapter 172, P. L. 1946; has solicited technical data and information relative thereto from parties affected by the law or having a knowledge of the phase of swimming pool control covered by this law; has received considerable data and cooperation toward arriving at reasonable standards; has caused to be prepared proposed rules and regulations; has held a public hearing to discuss and receive criticism of the proposals; and has given due consideration to all data available in view of the criticisms, suggestions and desires of all persons who have concerned themselves therewith; and

WHEREAS, The Department of Health of the State of New Jersey, at a meeting held on the thirteenth day of May, A. D., one thousand nine hundred and forty-seven, is of the opinion that minimum standards based on the data available at this time, are both necessary and desirable but should be sufficiently flexible to provide a maximum protection to the public at a minimum restraint on business; therefore

BE IT RESOLVED, By the Department of Health of the State of New Jersey, at a meeting held on the thirteenth day of May, A. D., one thousand nine hundred and forty-seven, subject to amendment or supplement, from time to time as required, the following minimum rules and regulations be and are herewith adopted in accordance with the provisions of Chapter 172, P. L. 1946:

MINIMUM
RULES AND REGULATIONS FOR ADEQUATE
TRAINED PERSONNEL AND PROPER APPLI-
ANCES FOR LIFESAVING AND RESUSCITATION
AT SWIMMING PLACES OPERATED FOR PROFIT

As to Proper Appliances:

1. Suitable poles, shepherd's crooks, flutter boards, surfboards, throwing ring buoys, swimming rescue buoys, and/or other equipment or appurtenances shall be conveniently located around the periphery of the pool, along shore line of the swimming place or on boats or rafts, preferably at lifeguard stations, so that access by the lifeguards to every part of the pool or bathing place can be obtained with a minimum of confusion and effort. This equipment shall be so mounted for immediate use by the lifeguards and so marked and protected that it will not be used promiscuously.

(It is not the purpose of the Department to require unnecessary or superfluous appurtenances or equipment. As a guide to pool owners or operators, however, the providing of the following, in the absence of specific requirements for the place, will be considered as prima facia evidence of satisfying the requirements in so far as the above-mentioned equipment is concerned:

- a. For swimming pools having a minimum dimension of less than thirty feet, at least one pole (or shepherd's crook), having a length of greater than one-half such dimension, constructed of strong light weight material, preferably bamboo properly wound or painted spruce, and at least one throwing ring buoy (15 to 18 inches in diameter) with fifty (50) feet of 1/4 inch manila or equal line shall be provided; and an additional pole and buoy shall be provided for each 100 feet of shore line exceeding 150 feet.
- b. For swimming pools having a minimum dimension of thirty feet or more, at least two poles (or shepherd's crooks) described above and two throwing ring buoys shall be provided and an additional pole and buoy shall be provided for each 100 feet of shore line exceeding 250 feet. For every swimming pool having a minimum dimension of more than 100 feet, in addition to the throwing ring

buoys and poles, at least two swimming rescue buoys (diamond or torpedo type is acceptable) equipped with 100 to 300 feet (sufficient to reach any point in the pool) of trail line (1/8 inch specially prepared stout cotton, or equal) shall be provided and one additional swimming rescue buoy shall be provided for each 200 feet of shore line exceeding 400 feet.

- c. For bathing beaches (at inland ponds, lakes or streams), at least one pole (or shepherd's crook) described above and one throwing ring buoy shall be provided for each 300 feet of shore line.* If bathing or swimming is permitted more than 100 feet from shore at least one swimming rescue buoy described above shall be provided on shore for 300 feet of shore line* and at least one boat** not less than 12 feet in length equipped with two sets of oars and oar locks, one pole, one throwing ring buoy and one swimming rescue buoy, shall be provided for each 600 feet of shore line.*

*Shore line shall be construed to mean only that part of the boundary line of the lake, pond or stream which is to be used by the bathers paying the fees for bathing or swimming.

**If because of the shape or nature of a bathing area adequate coverage can be effected by tower(s) or raft(s), or similar devices for the lifeguards, these may be considered satisfactory in lieu of boats(s).)

2. For outdoor bathing places in addition to the above, one set of grappling irons (or equivalent), suitable for the particular place, shall be provided and ready for use.
3. Lifeguard stations shall be located around the periphery of the pool, along the beach or water front or in the water and convenient to areas reserved for special purposes. Towers, stools or other suitable structures or appurtenances (including rafts and boats) shall be provided at the lifeguard stations and so marked and protected that they shall be used only by lifeguards. The

structures shall be so installed that observation by the lifeguard shall not be obstructed.

(As a guide, the location of lifeguard stations shall be such that the distance from the station to the most remote part of the bathing area to be covered by the station, shall satisfy the following formula:

$$\frac{x}{20} + \frac{3y}{5} < 67.6 \text{ in which}$$

x = the distance in feet to be traversed on land.

y = the distance in feet to be traversed on water.)

At bathing places of such shapes or dimensions that effective lifeguard stations cannot be established along the shore line, towers in the water, rafts, or boats shall be used to insure proper coverage of the bathing areas.

4. First aid kit containing aromatic ammonia, tincture of iodine or equivalent antiseptic, individually compressed sterile gauze, absorbent cotton, surgeons' plaster and bandages of various widths shall be provided.
5. Two or more woolen blankets and a stretcher or equivalent shall be provided.
6. Bathing areas over 3 feet deep and other dangerous or special purpose areas shall be so marked and adequately delineated.
7. These rules and regulations together with other rules applicable to the particular bathing place shall be posted in at least one prominent place on the premises.
8. For indoor pools and for night bathing, adequate lighting shall be provided so that the lifeguards can observe all parts of the

bathing area and appurtenances without being blinded by glare.

As to Adequate Trained Personnel:

1. There shall be at least one Qualified Lifeguard on duty during the whole time covered by the admission charge or while the bathing place is open to the public. When more than four lifeguards are required, at least one of every four shall be a Qualified Lifeguard.

(It is the opinion of the Department that when the pool is not open to the public or during the periods not covered by the admission fee, solo bathing should not be permitted and bathing without lifeguard protection should be discouraged.)

2. There shall be a lifeguard for every 150 persons using the bathing area; or for every 7500 square feet of bathing area; or for every 300 front feet of shore line of the bathing area; or for each area reserved for special purposes, such as diving, non-swimming and swimming during the time covered by the admission charge or the time when the bathing place is open to the public. The total number of lifeguards required will normally be governed by whichever of the above factors indicates the largest number. In specific instances when adequate coverage of the bathing area(s) can be effected, the number of persons using the bathing area will be used as a guide as to the total number of guards required.
3. A lifeguard on duty shall be identified by distinguishing apparel, emblems or signs and shall be at, or convenient to, his station.
4. The names and classifications of lifeguards on duty shall be posted in a prominent place on the premises.
5. A Qualified Lifeguard shall:

-5-

- a. Be at least 18 years of age;
 - b. Have available at the bathing place a fully executed* medical examiner's form indicating that he is in sound physical condition and capable of withstanding the physical effort required of him; (*Exocuted within six months)
 - c. Hold a current "Instructors" rating of the American Red Cross, "Leader Examiners" rating of the Y.M.C.A. or equivalent rating of the Boy Scouts of America or of any agency recognized by the Department of Health of the State of New Jersey.
6. A "lifeguard" shall be either a "Qualified Lifeguard" or shall:
- a. Be at least 16 years of age;
 - b. Have available a fully executed* medical examiner's form indicating that he is in sound physical condition and capable of withstanding the physical effort required of him; (*Executed within 6 months)
 - c. Hold a "Senior Lifeguard" rating of the American Red Cross or equal.

(The Department reserves the right to require additional precautions, equipment, and lifeguards at any particular place if the nature of the place is such that adequate protection is not obtainable by adhering to these rules and regulations.)