



BAND COUNCIL RESOLUTION # 90

NOTE: The words "From our Band Funds" must appear in all resolutions requesting expenditures from Band Funds.

The Council of the SIX NATIONS Band of Indians,
(Name of Band)
in the SIX NATIONS Indian Agency,
(Name of Agency)
in the Province of ONTARIO at a meeting, held at OHSWEKEN
(Name of Province in full) (Name of Place)
this First day of June A.D. 19 67
(In Full) (Month)

Do HEREBY RESOLVE: That the Regulations of the Six Nations of the Grand River Public Health Act, Annex (a) to P.C. 2050, 25 August, 1900, be adopted as a Health By-Law of the Six Nations under Section 80 of the Indian Act with amendments as in Resolution No. 6, passed by the Six Nations Council on April 6, 1967, as per attached By-Law, numbered as 22.

Richard Isaac (Chief)
Clarence Jomier (Councillor) Frank W. Morton (Councillor) Wm. R. Longboat (Councillor)
Louise St. Louis (Councillor) John Carter (Councillor) Ransom Jomier (Councillor)
Ed Williams (Councillor) Thomas Baker (Councillor) Mrs. Mina Bunker (Councillor)
Rena Hill (Councillor) George Boudry (Councillor)

FOR HEADQUARTERS USE ONLY

1. TRUST ACCT	2. CURRENT BALANCES		3. Expenditure \$	4. Authority Indian Act Sec.	5. Source of Funds	
	A. Capital \$	B. Revenue \$			<input type="checkbox"/> Capital	<input checked="" type="checkbox"/> R
6. Recommended Date _____ Authorized Officer _____			7. Approved Date _____			

LOCAL BOARD OF HEALTH

1. Organization:

1. There shall be a local Board of Health on the Reserve of the Six Nations Indians of Grand River composed of -
The Elected Chief Councillor,
Three Elected Council members,
The Superintendent of the Six Nations Agency (or his representative), and the Medical Officer designated by him as the Health Officer (or his representative) shall be requested to attend all meetings of the Board of Health.
2. The Board of Health shall appoint a competent person as Secretary of the Board whose duties will be defined by the Board of Health.
3. The appointments of members of the Board of Health shall be made at the first regular general Council Meeting following a general election; and any vacancy arising from any cause shall be filled at the first meeting thereafter of the Council but if for any reason appointments are not made at the proper dates, the same shall be made as soon as possible thereafter.

11. Duties and Powers:

4. The Board shall hold regular meetings once monthly or at such other times as designated by the Board at a time and place to be fixed by resolution of the Board. Special meetings may be called by any member of the local Board by giving notice, through the Secretary, to other members of the Board.
5. The Elected Chief Councillor will automatically be the Chairman of the Board of Health. The event of his inability to attend any meeting, one of the members of the Board shall be elected to preside as chairman of the Board for that meeting.
6. A majority of the members of the Board shall constitute a quorum.
7. The proceedings of every Board of Health meeting shall be recorded by the Secretary. These minutes will be read, discussed, and approved as the first order of business at the subsequent monthly meeting of the Board.
8. (1) The Board of Health may under the authority of Section 80(a) of the Indian Act of 1951, prepare for submission to Council, By-Laws to provide for the health of the residents of the Reserve. Such By-Laws shall not be inconsistent with any of the provisions of the Indian Health Regulations (1953) made Established under authority of Section 72 of the Indian Act of 1951.

(2) In the event of any conflict between
(a) any section of the Indian Health Regulations or
(b) any B-Law passed by the Council of the Six Nations
The regulations will prevail.
9. It is the duty of the Local Board to Supervise, ensure the carrying out of all By-Laws pertaining to Public Health, and to execute, do and provide all such acts, matters and things as are necessary for that purpose.
10. Whenever the Board of Health shall direct that any matter or things shall be done by any person or persons, such Board of Health may also in default of its being done by the person or persons, direct that such matter or thing shall be done at the expense of the person in default and may recover the expense thereof with costs by action in any court of competent jurisdiction.
11. Where information is given in writing to the Board of Health by any person of conditions affecting, or which might affect the physical, mental or social well-being of any resident of the Reserve, The Board shall forthwith take all necessary steps to investigate the validity of the complaint, and, if justified, to make recommendations to the appropriate authority to have the cause of the complaint remedied.
12. The Council may vote such sums of money as are deemed necessary by the Board for carrying on it's work.
13. The Treasurer of the Six Nations Council shall, upon demand, pay out of any moneys of the Board he may have in his hands. The amount of any order given by any two members of the Board for Services performed under their direction by virtue of the By-Law.

SIX NATIONS RESERVE
SANITATION CODE FOR EATING AND DRINKING ESTABLISHMENTS

In these regulations:-

- (A) "Eating Establishments" shall mean restaurant, coffee shop, cafeteria, short order cafe, luncheonette, tavern, sandwich stand, soda fountain, and all other eating and drinking establishments, as well as kitchens or other places in which food or drink is prepared for sale elsewhere.
- (B) "An Itinerant Eating or Drinking Place" shall mean any eating or drinking place operating temporarily in connection with any fair, carnival, exhibition, etc.
- (C) "Proprietor" shall mean any person who conducts an eating or drinking place.
- (D) "Employee" shall mean any person employed or working in an eating or drinking place who does or who may come in contact with food or drink served or provided and shall include the proprietor and any member of his family who handles the said food and drink.
- (E) "Common Use" or "In Common Use" shall mean the use of an article or thing by more than one person without its being thoroughly cleansed and sterilized after each use.
- (F) "Single Service" shall mean a utensil is to be used once only and then discarded.
- (G) The word "Person" shall mean "Person", "Firm", "Corporation" or "Association".

SECTION 2:

It shall be unlawful for any person to operate an eating or drinking place on the Six Nations Reserve who does not possess an unrevoked certificate or permit issued under the authority of the Six Nations Council. Such certificate or permit shall be posted in a conspicuous place. Only persons who comply with the requirements of these regulations shall be entitled to receive and retain such a certificate or permit.

Any person conducting an itinerant restaurant shall also be required to secure a permit.

SECTION 3:

Inspection of Restaurants

At least once every six months the Health Authority so appointed by the Six Nations Council shall inspect every eating and drinking establishment located within the Six Nations Reserve. In case the Health Authority discovers a violation of any item of sanitation, the Authority shall make a second inspection after a lapse of time as deemed necessary for the defect(s) to be remedied, and the second inspection shall be used in determining compliance with the requirements of these regulations. Any violation of the same item of these regulations on such second inspection shall call for immediate suspension of the permit to operate.

The person operating the restaurant shall upon request, permit the approved Health Authority access to all parts of the establishment.

SECTION 4:

Sanitation Requirements for Eating and Drinking Establishments

Item (1) - Floors:

The floors of all rooms in which food or drink is stored, prepared, or served, or in which utensils are washed, shall be of such construction as to be easily cleaned, shall be smooth, and shall be kept clean and in good repair.

Item (2) - Walls and Ceilings:

Walls and ceilings of all rooms shall be kept clean and in good repair. All walls and ceilings of rooms in which food or drink is stored or prepared shall be finished in light color. The walls of all rooms in which food or drink is prepared or utensils are washed shall have a smooth, washable surface up to the level reached by splash or spray.

Item (3) - Doors and Windows:

When flies are prevalent, all openings into the open air shall be effectively screened and doors shall be self closing.

Item (4) - Lighting:

All rooms in which food or drink is stored or prepared or in which utensils are washed shall be well lighted.

Item (5) - Ventilation:

All rooms in which food or drink is stored, prepared or served, or in which utensils are washed, shall be well ventilated. Ventilation equipment, equipment supplementary to windows and doors, such as cooking range exhaust fans and stove hoods, shall be provided as necessary. Grease filters should be used in stove hoods to prevent the collecting of grease and other food by-products on the sides of the exhaust ducts, exhaust fan blades, on building walls, etc. Filters should be replaced or cleaned regularly to minimize fire hazards.

Item (6) - Toilet Facilities:

Every eating and drinking establishment shall be provided with adequate and conveniently located toilet facilities for its employees. Toilet rooms should not open directly into any room in which food, drink or utensils are handled or stored. The doors of all toilet rooms should be self closing. Toilet rooms shall be kept in a clean condition, in good repair, and well lighted and ventilated. Hand washing signs shall be posted in each toilet room used by employees. Where earth privies or earth closets are used, they shall be separate from the restaurant building, and shall be constructed and operated in conformity with the standards of the Division of Public Health Engineering, Department of National Health and Welfare, Canada.

There shall be provided for employees, toilets separate for each sex and at least one toilet room and one hand washing facility for customers of each sex of any restaurant designed to seat 25 or more customers,

Item (7) - Water Supply:

Running water under pressure shall be easily accessible to all rooms in which food is prepared or utensils are washed, and the water supply shall be adequate, and of a safe, sanitary quality.

Item (8) - Lavatory Facilities:

Adequate and convenient hand washing facilities shall be provided, including hot and cold running water, soap and approved sanitary towels. The use of a common towel is prohibited. No employee shall resume work after using the toilet room without first washing his or her hands.

Item (9) - Construction of Utensils and Equipment:

All multi-use utensils and all show and display cases or windows, counters, shelves, tables, refrigerating equipment, sinks and other equipment shall be so constructed as to be easily cleaned and shall be kept in good repair.

Item (10) - Cleansing and Care of Utensils and Equipment:

All multi-use eating and drinking utensils shall be thoroughly cleaned and effectively subjected to an approved bactericidal process after each usage. All multi-use utensils used in the preparation of serving of food and drink shall be thoroughly cleaned and effectively subjected to an approved bactericidal process immediately following the day's operation. Drying clothes, if used, shall be clean and shall be used for no other purpose. No article, polish or other substance containing any cyanide preparation or other poisonous material shall be used for the cleaning or polishing of utensils.

"By Approved Bactericidal Process" is meant the application of any method or substance for the destruction of disease producing organisms and all other organisms so far as practicable and which is effective and does not adversely affect the equipment or the food or drink or the health of the customer.

Satisfactory compliance would include either:-

- (a) Soil removal by warm water and detergents and immersion for a least two minutes in clean hot water at 170° F. or for half minute in boiling water, that is water at 212° F. or:-
- (b) Soil removal by warm water and detergents and immersion for a least two minutes in a lukewarm chlorine bath containing at least 50 parts per million of chlorine if hypochlorites such as Javex, Chlorox are used or a concentration of equal bactericidal strength if chloramines such as Roccal are used. The original bath should be made up at a strength of 100 parts per million and should be changed when chlorine strength drops below 50 parts per million, A minimum of two sinks or suitable containers will be required to carry out either (a) or (b) procedures.

Item (11) - Storage and Handling of Utensils and Equipment:

After bactericidal treatment, utensils shall be stored in a clean, dry place, protected from flies, insects, dust and other contamination, and shall be handled in such a manner as to prevent contamination as far as practicable. Single service utensils shall be purchased only in sanitary containers, shall be stored therein in a clean dry place until used, and shall be handled in a sanitary manner.

Item (12) - Disposal of Wastes:

All wastes shall be properly disposed of, and all garbage and trash shall be kept in suitable receptacles in such a manner as not to become a nuisance.

Item (13) - Refrigeration:

All readily perishable food and drink shall be kept at or below 50°F. except when being prepared or served. Waste water from refrigeration equipment shall be properly disposed of.

Item (14) - Wholesomeness of Food and Drinks:

All food and drink shall be clean, wholesome, free from spoilage and so prepared as to be safe for human consumption. All milk, fluid milk products, ice cream and other frozen deserts served shall be from approved sources. The term "Food and Drink" shall include condiments, dressings and sauces.

Item (15) - Storage, Display and Serving of Food and Drink:

All food and drink shall be so stored, displayed and served as to be protected from dust, flies, vermin, deprecation and pollution by rodents or other animals, unnecessary handling, droplet infection, overhead leakage and other contamination. No animals shall be kept or allowed in any room in which food or drink is prepared or stored. All means necessary for the elimination of flies, roaches, and rodents shall be used.

All frozen articles should not be subjected to thawing and refreezing, and should be adequately wrapped to prevent freezer burns.

Item (16) - Cleanliness of Employees:

All employees shall wear clean outer garments and shall keep their hands clean at all times while engaged in handling food, drink, utensils or equipment. Employees should not expectorate or use tobacco in any form in room in which food is prepared.

Item (17) - Miscellaneous:

The premises of all restaurants and food service establishments shall be kept clean and free of litter or rubbish.

Item (18) - Disease Control:

No person who is affected with any disease in a communicable form or is a carrier or such a disease shall work in any restaurant or store where food and drink is stored or prepared. No employee afflicted with open cuts, infected sores, sore throat, etc. shall be allowed to handle food, drink utensils or equipment.

Item (19) - Procedure when Infection Suspected:

When suspicion arises as to the possibility of transmission of infection from any restaurant or food service employee, the inspecting authority is authorized to require any or all of the following measures:-

- (1) The immediate exclusion of the employee from all restaurants and food service establishments.
- (2) The immediate closing of the restaurant concerned until no further danger of disease outbreak exists.
- (3) Adequate medical examination of the employee and associates with such laboratory examination as may be required.

SANITATION CODE FOR ITINERANT EATING AND DRINKING PLACES

SIX NATIONS INDIAN RESERVE

In this code, unless stated otherwise:-

"An Itinerant Eating or Drinking Place" shall mean any eating or drinking place operating temporarily in connection with any fair, carnival, exhibition, etc. and includes:-

"Vending Vehicles" to mean any lunch wagon, motor car, truck, push cart or any type of vehicle operating as an Eating or Drinking Place.

"Proprietor" shall mean any person who conducts an Eating or Drinking Place.

"Employee" shall mean any person employed or working in an Eating or Drinking Place who does or who may come in contact with food or drink served or provided and shall include the Proprietor any any member of his family who handles the said food and drink.

"Common Use" or "In Common Use" shall mean the use of an article or thing by more than one person without its being thoroughly cleansed and sterilized after each use.

"Single Service" shall mean a utensil is to be used once only and then discarded.

SECTION "A"

"Certification"

- (1) It shall be unlawful for any person to operate an "Itinerant Eating or Drinking Place" on the Six Nations Reserve who does not possess an unrevoked certificate or permit issued under the authority of the Six Nations Council. Such certificate or permit shall be posted in a conspicuous place. Only persons who comply with the requirements of this code shall be entitled to receive and retain such a certificate or permit.

SECTION "B"

"Wholesomeness of Food and Drink"

- (1) All food and drink in or about any Itinerant Eating or Drinking Place" shall be clean, wholesome, free from spoilage and so prepared as to be fit and safe for human consumption.
- (2) Food or drink served to any person and not wholly consumed by him shall not thereafter be served in any form as human food but shall be discarded.

SECTION "C"

"Storage of Food and Drink"

- (1) No food shall be kept, sold or offered for sale outside in any street or public place unless raised from the ground to a height sufficient to prevent animals gaining access; and such foods shall be kept covered, to protect from dust, dirt and flies.

(2) "Refrigeration"

All perishable foods shall be kept at or below 50° F. No meats shall be stored in direct contact with ice, melted ice water, shelves or walls.

SECTION "D"

"Serving of Food and Drink"

- (1) All liquid refreshments shall be served to the public in original containers or by means of single service utensils.
- (2) The re-use of single service utensils is prohibited.
- (3) Straws shall not be supplied to the public unless adequately protected from dust, dirt and unnecessary handling.

SECTION "E"

"Washing and Sterilizing of Utensils"

- (1) All utensils for the serving and preparation of food shall be cleansed and subjected to bactericidal treatment each time before use. Proper cleansing and bactericidal treatment shall include - as a minimum:-
 - (a) Immersion in a clean detergent solution at a temperature of not less than 110° F. - "1 Basin"
 - (b) Immersion for at least one minute in clean water containing not less than 100 parts per million of chlorine. "1 Basin"
Javex, Chlorox or equivalent products may be used to prepare this solution.
 - (c) Clean, fresh towels shall be used for drying.

SECTION "F"

"Water Supply"

(1) Quality and Source:

An adequate supply of hot and cold water shall be provided at all times for drinking, cooking and cleansing purposes.

- (2) When water is transported, the containers shall be used for no other purpose and shall be kept adequately covered.
- (3) No proprietor or employee of an eating or drinking place shall provide or expose for common use, or allow for common use, any cup, glass or other receptacle, for drinking purposes.

SECTION "G"

"Cleanliness of Employees"

- (1) Every employee shall wear clean garments and shall keep their hands clean at all times while engaged in handling food, drink, utensils or equipment.
- (2) Clean and adequate toilet facilities shall be provided for employees.

- (3) Adequate and convenient hand washing facilities, apart from kitchen sinks and utensil washing basins, shall be provided for employees.
- (4) The use of a common towel is prohibited.
- (5) No person knowing or having reasonable cause to believe that he or she is affected with any communicable disease, open and pussy wounds, colds or sore throat shall seek or have cause to be employed in food handling duties.

SECTION "H"

"Garbage Disposal"

- (1) In or about every "Eating Place" there shall be provided in a suitable location a sufficient number of garbage or refuse receptacles of water tight construction, made of non-absorbent materials and provided with tight fitting covers, and all garbage and refuse shall be kept therein pending its removal.
- (2) Garbage containers shall be washed frequently.
- (3) Garbage and refuse shall be moved frequently to prevent the development of a nuisance.
- (4) Waste water and kitchen liquid wastes shall not be disposed of in other than a sewer outlet or an approved soakage pit.

SECTION "I"

- (1) Grounds and Equipment shall be maintained in a reasonable state of cleanliness at all times.

SCOPE OF THESE REGULATIONS

- (1) Every proprietor who operates an eating or drinking place as an "Itinerant Facility" other than in accordance with this code shall be guilty of an offence against this code and shall be liable for "immediate closure"