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immediately before engaging in the mixing of the ingredients entering into the composition of ice cream, or its subsequent freezing and handling, shall thoroughly wash his or her hands, and keep them cleanly during such manufacture and handling. All persons shall be dressed in clean outer garments while engaged in the manufacture and handling of ice cream.

SEC. 4. No urinal, water-closet, or privy shall be located in the rooms mentioned in the preceding section, or so situated as to pollute the atmosphere of said rooms.

SEC. 5. All vehicles used in the conveyance of ice cream for sale or distribution shall be kept in a cleanly condition, and free from offensive odors.

ART. II.—SECTION 1. Ice cream kept for sale in any shop, restaurant, or other establishment shall be stored in a covered box or refrigerator. Such box or refrigerator shall be properly drained and cared for, and shall be kept tightly closed, except during such intervals as are necessary for the introduction or removal of ice cream or ice, and they shall be kept only in such locations and under such conditions as shall be approved by the board of health.

ART. III. Every person engaged in the manufacture, storage, transportation, sale, or distribution of ice cream, immediately on the occurrence of any case or cases of infectious disease, either in himself or in his family, or amongst his employees, or within the building or premises where ice cream is manufactured, stored, sold, or distributed, shall notify the Brockton board of health, and at the same time shall suspend the sale and distribution of ice cream until authorized to resume the same by the said board of health. No vessels which have been handled by persons suffering from such disease shall be used to hold or convey ice cream until they have been thoroughly sterilized.

ART. IV.—SECTION 1. All cream, milk, or skimmed milk employed in the manufacture of ice cream shall, before use, be kept at a temperature not higher than 50° F.

SEC. 2. No person, by himself or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall, in the city of Brockton, sell, exchange, or deliver any ice cream which contains more than 500,000 bacteria per cubic centimeter.

SEC. 3. No old or melted ice cream, or ice cream returned to a manufacturer from whatever cause, shall again be used in the preparation of ice cream.

Ice—Sale of Polluted, Forbidden. (Reg. Bd. of H., May 1, 1913.)

CHAP. XIX.—SECTION 1. No person, by himself or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall, in the city of Brockton, sell, exchange, or deliver, or have in his custody or possession with intent to sell, exchange, or deliver, any ice from polluted sources, or ice which upon chemical or bacteriological examination shows evidence of sewage contamination, either by presence of sewage bacteria or of excessive ammonia (free or albuminoid), or of nitrites, or which is visibly polluted or soiled by dirt, or ice in or upon which there is any visible foreign matter.

Hotels, Restaurants, and Boarding Houses—Sanitary Regulation of. (Reg. Bd. of H., May 1, 1913.)

CHAP. XX. A hotel within the meaning of these regulations is any inn or lodging house of three or more rooms where transient guests are fed or lodged for pay in this city. The term "restaurant" as used in these regulations also includes lunch counters.

SECTION 1. The inspector of the board of health is hereby authorized to enter any hotel or restaurant at all reasonable hours to make such inspection as may be necessary; and it is hereby made the duty of every person in the management or control of such hotel or restaurant to afford free access to any and all parts of the same and render all aid and assistance necessary to enable the inspector to make a full, thorough,