

**Report on the work of inspectors of foods for the year 1912-13 / being a report by A.W.J. MacFadden.**

**Contributors**

MacFadden, Arthur William James, 1869-  
Royal College of Surgeons of England

**Publication/Creation**

London : H.M.S.O., 1914.

**Persistent URL**

<https://wellcomecollection.org/works/pqcz2vc8>

**Provider**

Royal College of Surgeons

**License and attribution**

This material has been provided by This material has been provided by The Royal College of Surgeons of England. The original may be consulted at The Royal College of Surgeons of England. where the originals may be consulted. Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>

P.C. 10  
FOR OFFICIAL USE.

# EXTRACT

FROM THE ANNUAL REPORT OF THE  
MEDICAL OFFICER  
OF  
THE LOCAL GOVERNMENT BOARD

For 1912-13.

---

REPORT ON THE  
WORK OF INSPECTORS OF FOODS

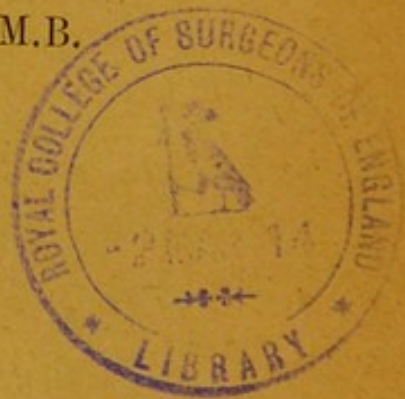
For the Year 1912-13.

---

BEING

A REPORT BY

A. W. J. MACFADDEN, M.B.



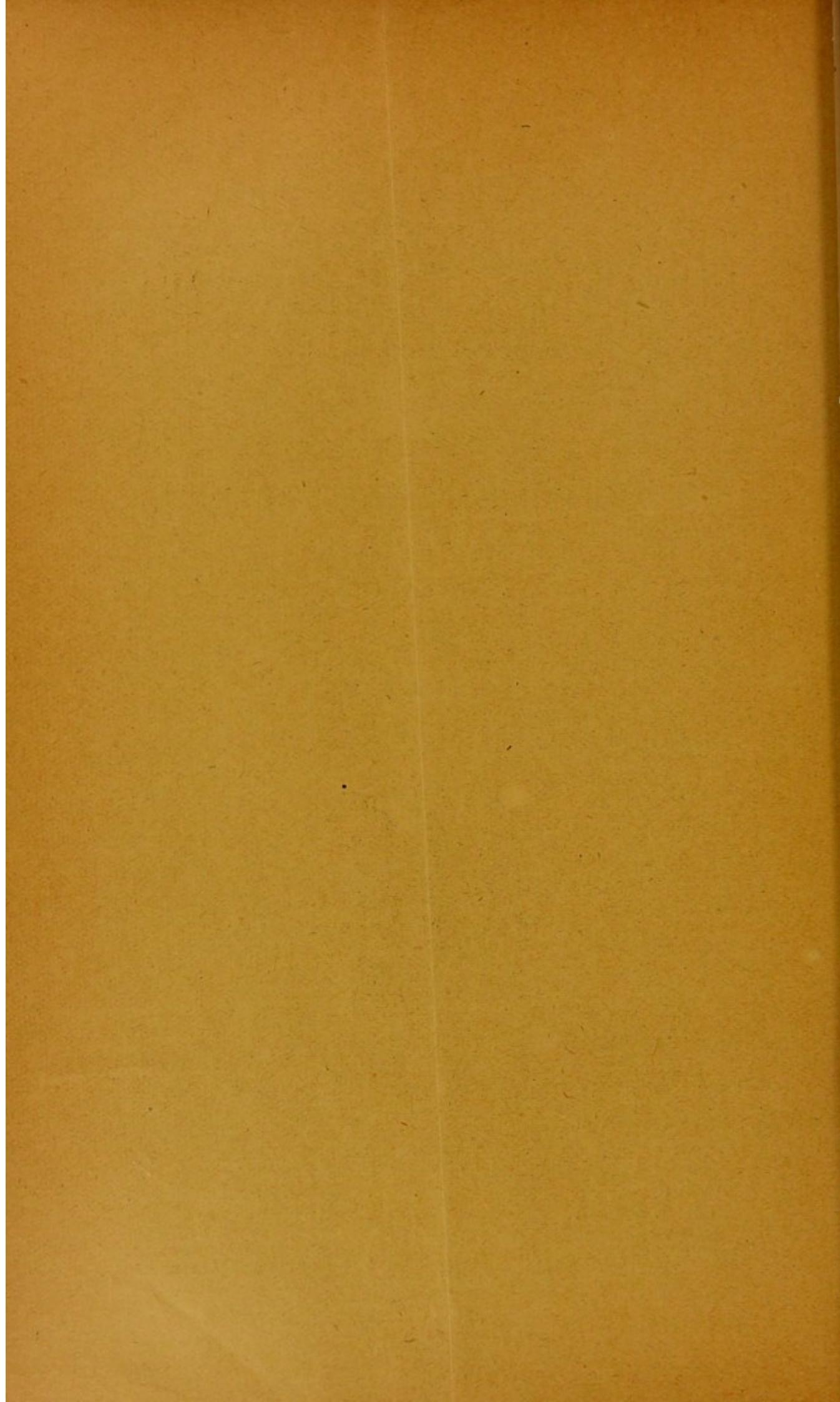
LONDON:  
PRINTED UNDER THE AUTHORITY OF HIS MAJESTY'S  
STATIONERY OFFICE  
By DARLING AND SON, LTD., BACON STREET, E.

To be purchased, either directly or through any Bookseller, from  
WYMAN AND SONS, LIMITED, 29, BREAMS BUILDINGS, FETTER LANE, E.C.,  
and 54, ST. MARY STREET, CARDIFF; or  
H.M. STATIONERY OFFICE (SCOTTISH BRANCH),  
23, FORTH STREET, EDINBURGH; or  
E. PONSONBY, LIMITED, 116, GRAFTON STREET, DUBLIN;  
or from the Agencies in the British Colonies and Dependencies,  
the United States of America, the Continent of Europe and Abroad of  
T. FISHER UNWIN, LONDON, W.C.

1914.

*Price Twopence.*





*With Dr. MacFadden's compliments.*

LOCAL GOVERNMENT BOARD,  
WHITEHALL,  
LONDON, S.W.

WILLIAM H. HARRISON'S COMMISSION

JOHN HARRISON, Esq.,  
Secretary,  
Washington, D.C.



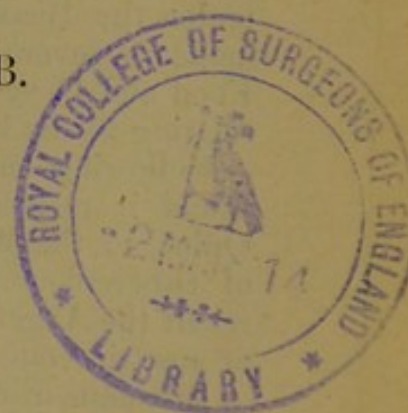
EXTRACT  
FROM THE ANNUAL REPORT OF THE  
MEDICAL OFFICER  
OF  
THE LOCAL GOVERNMENT BOARD  
For 1912-13.

---

REPORT ON THE  
WORK OF INSPECTORS OF FOODS  
For the Year 1912-13.

---

BEING  
A REPORT BY  
A. W. J. MACFADDEN, M.B.



LONDON:  
PRINTED UNDER THE AUTHORITY OF HIS MAJESTY'S  
STATIONERY OFFICE  
By DARLING AND SON, LTD., BACON STREET, E.

To be purchased, either directly or through any Bookseller, from  
WYMAN AND SONS, LIMITED, 29, BREAMS BUILDINGS, FETTER LANE, E.C.,  
and 54, ST. MARY STREET, CARDIFF; or  
H.M. STATIONERY OFFICE (SCOTTISH BRANCH),  
23, FORTH STREET, EDINBURGH; or  
E. PONSONBY, LIMITED, 116, GRAFTON STREET, DUBLIN;  
or from the Agencies in the British Colonies and Dependencies,  
the United States of America, the Continent of Europe and Abroad of  
T. FISHER UNWIN, LONDON, W.C.

1914.

*Price Twopence.*



## EXTRACT FROM THE REPORT OF THE MEDICAL OFFICER.

TO THE RIGHT HONOURABLE JOHN BURNS, M.P.,  
PRESIDENT OF THE LOCAL GOVERNMENT BOARD.

SIR,

I HAVE the honour to submit a record of the work carried out in the Board's Medical Department in 1912-13.

\* \* \* \* \*

### *Work of Inspectors of Foods.*

The work which has been carried out during the year in the Food Inspection Branch of the Medical Department is reported on by Dr. MacFadden, on page 274. The inspectors of food have continued to keep under observation the arrangements for the examination and control of imported foods at port sanitary districts under the Board's food regulations, and inquiries have also been made in several districts as to the administration of the Sale of Food and Drugs Acts and the provisions of the Public Health Acts relating to the inspection of food.

Following on inquiries made by one of the inspectors, the Board found it necessary to make representations, through the Foreign Office, to the Argentine Government in regard to the occurrence of tuberculous lesions in meat imported from Argentina. As a result the Argentine authorities took steps to improve the inspection of meat intended for export from that country.

In commenting on several outbreaks of bacterial food poisoning which occurred during the year, Dr. MacFadden draws attention to the necessity for exercising care in slaughterhouses and places where food is prepared, to prevent contamination of the meat with intestinal contents. Dr. MacFadden also refers to the fact that, sometimes, when a death has occurred as a result of food poisoning, the stomach and other organs of the deceased person have been sent to an analyst for chemical examination. It would be of advantage if medical officers of health could make arrangements with the coroner for their district whereby, when the circumstances of a death reported to him suggest in any way the possibility of its having been due to food poisoning, examination of the stomach and intestines and of any incriminated food material could be carried out jointly by an analyst and a competent bacteriologist.

In recent years manufacturers have adopted to an increasing extent what are styled "improved" methods of food preparation, among which the bleaching of flour and the addition to flour of so-called chemical improvers are very important from the point of



view of the consumer. In my report for last year, I pointed out that legislation appeared to be necessary to deal with practices of this nature, and this view receives confirmation from the failure, referred to on p. 283, of a county council to secure a conviction in proceedings taken in respect of a sample of flour bleached with peroxide of nitrogen. The steady growth of these practices of food sophistication cannot be viewed without considerable apprehension, and the Board are promoting legislation empowering them, in cases where the circumstances require it, to make regulations defining certain articles of food in any matter affecting their nature, substance, or quality, and to set up the administrative machinery necessary to secure proper observance of such regulations.

\* \* \* \* \*

I have the honour to be,

Sir,

Your obedient Servant,

ARTHUR NEWSHOLME.



## APPENDIX A, No. 14.

REPORT by DR. A. W. J. MACFADDEN on the WORK of  
INSPECTORS of FOODS during the YEAR 1912-13.

The report now submitted on the work of the Inspectors of Foods is arranged under the following headings:—

1. Work in special relation to the Public Health (Regulations as to Food) Act, 1907.
  2. Local arrangements for food inspection.
  3. Bacterial food poisoning.
  4. Work in relation to the Sale of Food and Drugs Acts.
  5. Rules adopted by Conference on Methods of Analysis : Paris, 1910.
- Addenda : Circular and Regulations, 1912.

1. WORK IN SPECIAL RELATION TO THE PUBLIC HEALTH  
(REGULATIONS AS TO FOOD) ACT, 1907.

*Foreign Meat Regulations.*

Improvement continues to be maintained in the character as regards soundness and freedom from disease of meat imported from abroad. In regard to boxed meat great improvement has taken place in its general appearance and the method employed in packing it compared with meat of a similar kind imported before the Regulations took effect. At that time this meat, whether in the form of scraps, or cuts of a larger and more definite form, was commonly so packed as to present a solid mass which it was quite impossible either to identify or to examine on arrival without thawing out the meat. Box meat now consists of various well defined cuts which are separately frozen before being placed in the packing case so that each piece is separately removable for examination on arrival in this country.

*Chinese pork and bacon.*—The quantity of pork imported from China during the year has been less than in any year since the commencement of this trade in 1909. Only one large cargo of pig carcasses, numbering 1,040, arrived from that country. These were landed at Liverpool and carefully examined there. The character of these pigs was reported to be in every way the best that had so far been received from China. One carcass was condemned on account of pyæmia and five heads on account of abscesses.

Included in the same cargo were 223 cases of Chinese bacon and hams. The pieces of bacon were well cut, but the hams were roughly cut and appeared to require much trimming. All were well packed in large well-made wooden boxes. The consignment was in sound condition on arrival with the exception of some of the contents of four boxes in which the skin surface of the meat was pitted and presented a wet and slimy appearance. This condition was found to be due to the action of a common and harmless mould. In two samples examined somewhat excessive amounts of boric acid were found.

A trial consignment, consisting of 50 pig carcasses, arrived in the port of London from Shanghai. On examination it was found that the carcasses had been dressed in the Shanghai Municipal slaughter-



house in a most unsatisfactory manner, and it was obvious from their appearance that they had not been properly inspected at the time of slaughter. As the neck had not been opened to expose the glands in that region, and the animals had been frozen without skewering, it was necessary to thaw out the carcasses before they could be properly examined on arrival at the port. Eight were seized on account of tuberculosis and three on account of hæmorrhagic adenitis.

*Siberian tongues.*—During the early part of 1913 several consignments of ox tongues from Asiatic Siberia arrived in Bermondsey and the City of London which on examination were found to contain a large number of tongues showing lesions of foot and mouth disease. In these districts out of a total of 85,170 tongues examined, 7,700 were condemned. The Board of Agriculture and Fisheries were informed of the occurrence.

In view of the laxity displayed in the examination of these tongues in Russia, whereby a large amount of extra work was thrown on the staffs of the sanitary authorities concerned, the Board asked the Foreign Office to draw the attention of the Russian Government to the matter.

*Argentine beef affected with tuberculosis.*—During the early part of 1912 frequent reports were received from the Medical Officer of Health for the City of London as to the seizure of chilled Argentine beef in the Central Meat Markets on account of the occurrence of tuberculous lesions associated with glands in various parts of the meat. Many of these lesions were of a gross nature and with the exercise of reasonable care should have been discovered during examination of the meat in Argentina. Inquires were made into the matter by Dr. Low, and as a result representations were made through the Foreign Office to the Argentine Government. The Argentine authorities immediately took steps, by the appointment of additional inspectors and by other measures, to ensure a more thorough inspection of meat intended for shipment to this country.

Although inquiries have been made in other districts very few instances have been noticed elsewhere of the discovery of tuberculous conditions in Argentine meat. A case occurred in Lancaster in January, 1913, where the Medical Officer of Health seized a piece of Argentine beef exposed for sale, in which the popliteal gland was shown experimentally to be affected with tuberculosis. The vendor was prosecuted and fined £5 and costs.

The fact that so large a number of quarters of Argentine beef showing tuberculous lesions have been discovered in the Central Meat Markets is probably due to the special facilities which exist there for the inspection of meat during the process of cutting up.

*Foot and Mouth Disease in Ireland.*—Owing to the occurrence of foot and mouth disease in Ireland during 1912, the importation of cattle from that country was temporarily prohibited by Order of the Board of Agriculture and Fisheries. Subsequently the Order was modified by allowing cattle to be slaughtered within a period of 10 days at certain prescribed ports in this country.

As a result of these special conditions a large amount of extra work was thrown upon the food inspecting staffs at the ports concerned.

When visiting Holyhead in November, 1912, Dr. Hancock found that in order to cope with the situation the railway company had converted an old building into a slaughterhouse, and that large numbers of cattle were being slaughtered there. The urban district



council had licensed the building for use as a slaughterhouse, although it was in many ways unsuitable for the purpose, but had made no provision for the inspection of the meat of animals slaughtered there. The Board brought the facts to the notice of the district council, pointing out the desirability of appointing a whole-time properly qualified meat inspector to deal with the inspection of meat in the district and of the foods imported there. The slaughtering of cattle at Holyhead has since been discontinued and the council have now appointed an assistant surveyor to enable the inspector of nuisances (who is also surveyor) to devote more time to the inspection of foods.

*Treatment of refrigerated meat by formaldehyde.*—Inspectors of foods have periodically taken samples of refrigerated meat treated by the formaldehyde process. During the year samples were taken from eight cargoes arriving from Argentina. In all but one case it was found on analysis that the importers had maintained the improvement noted last year in regard to the amount of formaldehyde taken up by the meat. In one case the amount found indicated that an excessive quantity of formalin had been used in the process and the attention of the importers was drawn to the matter.

*Determination of differences.*—During the year only one case arose where the Board were asked to exercise their powers under Article XVII. of the Foreign Meat Regulations. In this instance a firm of meat importers appealed against a notice served on them by the port of London sanitary authority, requiring certain boxes of frozen beef to be re-exported on the ground that the meat contravened the provisions of Article I. (i) (E) of the Foreign Meat (Amending) Regulations, 1909. Both parties expressed their willingness to accept my personal decision in the matter. I examined samples from the consignment, which consisted of what are known in the trade as "stripped loins." The meat was packed in such a way as to be readily examined and identified even in the frozen state. I gave it as my opinion that the meat did not infringe the requirements of the Regulations, and the notice requiring re-exportation was thereupon withdrawn.

#### *Examination of Imported Milk for Tubercle Bacillus.*

In continuation of the sampling of imported milk carried out in previous years, 42 samples of milk arriving from the Continent were taken by inspectors of foods in the months November to February inclusive. The samples were taken from consignments arriving from Normandy *via* Cherbourg. All the milk imported appears to have been pasteurised and tubercle bacillus was not found in any of the samples taken.

#### *Milk and Cream Regulations.*

Under the powers of the Public Health (Regulations as to Food) Act, 1907, the Board have during the year issued the Public Health (Milk and Cream) Regulations, 1912.\* These Regulations came into force on 1st October, 1912, with the exception of Article V. (1), the operation of which was postponed until the following January in order that traders might have ample opportunity to make any necessary alterations in their price lists, advertisements, &c.

The Regulations are designed to secure that no preservative shall be added to milk, or to cream containing less than 35 per cent. by

\*[See Addendum p. 285.]



weight of milk fat, at any stage from the place of production to that of delivery to the purchaser. In the case of cream containing over 35 per cent. of milk fat, the addition of boric acid, borax or a mixture of these preservative substances, or of hydrogen peroxide, is not prohibited by the Regulations, but is subject to a system of declaration which is required to be followed by all persons dealing with such cream for the purpose of sale for human consumption. By this system (Part II. of the Regulations) it is intended that preserved cream as an article of commerce shall in all stages be differentiated from cream to which no preservative has been added. Further, Article IV. (a) prohibits the addition of any thickening substance to cream or preserved cream.

Except as regards Part III., which deals with imported milk and cream, the duty of administering the Regulations has been placed upon those authorities in England and Wales who are local authorities under the Sale of Food and Drugs Acts. This has been done in order that the arrangements for sampling and other administrative machinery already possessed by those authorities might be available for administering the Regulations. Apart from this, however, work under the Regulations is independent of Sale of Food and Drugs Acts administration.

The powers which the Regulations confer on local authorities and their officers enable close supervision to be exercised over the milk and cream trade in regard to the use of preservatives, and if active steps are taken by local authorities to ascertain the practices in this respect of traders in their districts it is anticipated that attempts to evade the requirements of the Regulations will be of comparatively rare occurrence. A heavy penalty is provided under the Regulations for wilful contravention of these requirements. While visiting districts in connexion with other matters inspectors of foods have taken the opportunity of conferring with the medical officer of health of the district and other officers concerned as to the most suitable methods of carrying out the work under the Regulations.

#### *Secret Preservatives for Milk and Cream.*

In his report on analyses and methods of detection of certain proprietary substances sold as preservatives for milk, cream, &c.,\* Dr. Monier-Williams referred to a margarine preservative which consisted almost wholly of sodium fluoride. Since the publication of this report the Board's attention has been drawn to the sale of similar preservatives containing fluorides of potassium or sodium not only for margarine but also for milk, cream and butter. These preservatives have been extensively advertised among margarine manufacturers and those engaged in the dairy trade by means of circulars marked private and confidential, of which the following issued by the same firm that was responsible for the introduction of "mystin" as a milk preservative is an example:—

"PRIVATE AND CONFIDENTIAL.

"Dear Sir,

"WE beg to inform you confidentially that we have produced  
"a NEW MILK PRESERVATIVE which is the most efficient that  
"has ever been discovered, and which we intend to designate.

"SUFFECTUS M.

---

\* Food Reports, No. 17. Wyman & Sons, Ltd., price 2d.



"A series of comparative tests has proved that SUFFECTUS has  
 "50 per cent GREATER EFFICIENCY THAN BORON COMPOUNDS.  
 "It also differs from other preservatives in the following respects:—

"1. It is unique.

"2. WE GUARANTEE that it does *not* contain—

a. Formaline.

b. Borax or Boracic Acid.

c. Peroxide of Hydrogen.

d. Benzoic acid.

e. Salicylic acid.

f. Any preservative that is mentioned in the text books.

"An important point is that, though inimical to bacteria,  
 "SUFFECTUS is absolutely non-toxic, in other words it has no  
 "deleterious effect on the human tissue. A quantity of SUFFECTUS  
 "sufficient to preserve eight gallons of milk may be drunk with  
 "half-a-pint of milk with perfect impunity.

"In further proof of its absolute innocuousness, a series of  
 "experiments has been made with mice, particulars of which are  
 "enclosed herewith. SUFFECTUS is tasteless and odourless and its  
 "presence—

"CANNOT BE DETECTED BY ANALYSIS.

"By the use of SUFFECTUS M. THE LIFE OF MILK IS  
 "PROLONGED BY 48 HOURS.

"By the use of SUFFECTUS C. cream which is turning sour  
 "is instantly restored to its original sweetness and  
 "efficiently preserved.

"Yours faithfully,

—————"

Another circular in almost identical terms deals with "F.B. (fresh butter)" and "F.C. (fresh cream)" preservatives intended for use in butter and cream respectively, and the circulars are accompanied by an account of comparative feeding experiments with Suffectus and "boric compound" upon two mice, the results being apparently greatly in favour of Suffectus.

Samples of these preservatives were obtained and submitted to analysis in the Board's laboratory. The active agent in all of these was found to be potassium fluoride.

"Suffectus M." (for milk) consisted of an aqueous solution of potassium fluoride (18.2 per cent.) with a small proportion of potassium carbonate. "F.C." (for cream) was a white powder containing 37.2 per cent. of potassium fluoride together with 50.5 per cent. of milk sugar, and "F.B." (for butter) contained 39.8 per cent. of potassium fluoride and 51.5 per cent. of common salt.

If added to milk, cream or butter in the proportions directed in the circulars, the milk would contain 0.02 per cent., the cream 0.16 per cent. and the butter 0.40 per cent. of potassium fluoride.

Two other fluoride preservatives to which the Board's attention has been drawn are sold to margarine manufacturers and others under the name "Purit" and "Extra Purit."

"Purit" was found to consist largely of sodium fluoride and "Extra Purit" of a mixture of sodium fluoride and sodium benzoate.

The circulation of advertisements such as the one given above indicates an increasing tendency on the part of preservative makers to induce manufacturers of food products to make use of preservatives which are likely to escape detection unless specially looked for. The



statements in such advertisements are obviously intended to convey the impression to food manufacturers that the preservative in question is absolutely innocuous.

It is satisfactory to note that proceedings have already been instituted in several cases in respect of the use of preservatives containing fluoride, and there should be no difficulty, having regard to the wide powers given to local authorities under the Milk and Cream Regulations, 1912, in suppressing the use of such substances as far as milk and cream are concerned.

## II. LOCAL ARRANGEMENTS FOR FOOD INSPECTION.

During the latter part of the year under review Dr. Macewen has been conducting an investigation in various parts of the country into the methods of meat inspection adopted, and during the course of his inquiry has visited numerous boroughs and urban and rural districts. His inquiries have emphasised the unsatisfactory position referred to in last year's report in regard to arrangements for the inspection of meat in certain districts, notably in rural districts.

The experiences of inspectors of foods and examination of the annual reports of medical officers of health indicate that the attention given to the work of food inspection varies enormously in different districts. It is sometimes stated as a reason for the small quantity of meat found to be diseased in a particular district that the quality of meat habitually sold in the district is very high. It is open to doubt, however, whether this reason adequately explains the almost negligible amounts of diseased meat found in such districts. It is more often due in part to lack of sufficient knowledge of the technical questions involved in meat inspection, on the part of some local inspectors, who for this reason refrain from displaying any avoidable activity in this part of their duties. In many cases also the inspector is prevented by other duties from devoting sufficient time and attention to meat inspection. Difficulties of this kind are greatly aggravated in many instances by the existence of a number of slaughterhouses scattered in various parts of the district. It is only by attention to the examination of carcasses at the time of slaughter that meat inspection can be satisfactorily performed, and it is obvious that the multiplication of places where slaughtering is carried out adds to the difficulty of maintaining adequate supervision. In certain cases it has been found that activity in the matter of food inspection has apparently been discouraged by the local authority. Reference may be made to one instance of this kind inquired into by Dr. Macewen. In 1911 an urban district council sent a circular to the local butchers, drawing their attention to the provisions of the Public Health Act, 1875, relating to the seizure of diseased or unsound food, and intimating that in the case of any future seizure of meat by the inspector of nuisances to which his attention had not been called by the butcher the council would institute legal proceedings. The council, further announced that they would regard "stripping" as *prima facie* evidence that the carcass had been affected with tuberculosis to the knowledge of the butcher. Early in the present year the inspector of nuisances reported that he had seized a carcass which was badly affected with tuberculosis, and had been partially "stripped." Part of the carcass had been made into sausages which had been sold, and the inspector asked the sanitary committee's permission to prosecute the butcher in whose shop the diseased meat had been found, but permission was



refused. The butcher had paid considerably less for the beast, which was blind, than a sound animal of the same weight would have been worth, and as he had been present at its slaughter, and had assisted in dressing the carcass it is improbable that he did not know of its diseased condition. Having regard to the warning which the council had given the butchers, the decision of the committee not to prosecute in such a case as this must be regarded as very unsatisfactory, and could hardly fail to weaken the local inspector's authority in dealing with the exposure for sale of unsound meat. In view of the fact that in this case the butcher in question was an ex-chairman of the sanitary committee, the farmer from whom he bought the beast was a member of the council, and the chairman of the sanitary committee had a brother who was a butcher in the town, it was particularly important that the council should not have taken any action which would appear to have given undue weight to the interests of the meat trader.

#### *Inspection of Food for Export.*

In December, 1912, the Board were informed through the Foreign Office that the certification of foods of animal origin exported from this country to Argentina was no longer required. The memorandum issued by the Board on the subject was thereupon withdrawn.

The system of certification in respect of meat food products exported from this country to the United States and Philippine Islands has been kept under supervision. Inspectors during the year have visited firms for which a system of certification had been established, and have conferred with the certifying officers as to the sufficiency of the arrangements made for complying with the requirements of the Board's memorandum.

### III.—BACTERIAL FOOD POISONING.

Since the issue of the memorandum on food poisoning by the Board in 1911 several outbreaks have been reported to them.

One of the most serious of these took place in Chorley and its neighbourhood in May, 1912. Dr. Hamill visited the district and found that the number of cases which had occurred was 131 in the borough of Chorley, 88 in the rural district of Chorley and 22 in the urban district of Adlington. The outbreak was traced to the consumption of pork pies, and pork and seasoning purchased in a cooked state from a shop in the borough. As the food material remaining on the occurrence of the outbreak had been destroyed a satisfactory bacteriological examination could not be made. Professor Delépine, however, found an organism of the bacillus enteritidis group and an organism of the proteus group in the organs of the one fatal case.

Both in this outbreak and in another which occurred at Hindley the remainder of the incriminated material was destroyed, in the latter case, it is alleged, on the advice of a medical man. It cannot be too strongly impressed upon the officers of local authorities and upon the public generally that it is of the utmost importance to retain for bacteriological examination any food material suspected to have caused definite illness. In many cases reported to the Board omission of this precaution has rendered it impossible for a satisfactory investigation of the outbreak to be made.

Another serious outbreak occurred in October in the Openshaw district of Manchester, the number of persons affected being 163.



Many of the cases were of a very severe character and three of these died. The meat suspected in this outbreak was pig's belly, pig's cheek, pig's feet and other portions of pig. In this outbreak also none of the more strongly suspected material (in this case pig's stomach and intestines) could be obtained for examination, only one small portion of pig's cheek being available of the meat left over from the suspected food eaten by the persons affected. This specimen yielded negative results, but examination of blood and faeces from the patients and of *post mortem* specimens from the deceased persons showed clearly that the outbreak was due to bacilli of the Gartner group which were in all probability derived from the meat consumed. The suspected food materials were all obtained from one pork butcher, and it seems likely from the circumstances reported that most of the cooked material which he had sold on a certain date had become infected on his premises by contact with stomach and intestines from a diseased pig. The frequency with which suspicion is being attached to contamination of healthy meat with intestinal material from a diseased animal, especially the pig, as the probable source in certain cases of food poisoning, points to the importance of seeing that the arrangements in slaughter houses and places where food is prepared are such as to prevent contamination of the meat with intestinal material.

Inspectors visiting slaughterhouses in the course of local or special inquiries have in many cases found the preparation of sausages, brawn and similar products being carried on in the slaughterhouse itself. It is obvious that adequate protection of meat products from contamination of the kind above referred to cannot be ensured in such circumstances, and that food prepared in places where these conditions prevail must be liable to contamination with infectious material from any diseased animal which may be slaughtered in such close proximity to it.

In the Manchester outbreak it is of interest to note that several infants at the breast whose mothers were affected suffered from symptoms of food poisoning during the outbreak. In one case where a somewhat older child died, the evidence appears to point to the possibility of infection having been received indirectly through contamination by the infected mother of the child's bread and milk.

An outbreak involving 57 people occurred after a school tea in a village in the St. Austell rural district in July, 1912. In this case the medical officer of health was of opinion that the food causing the outbreak had become infected by flies, which were very numerous at the time.

In certain cases reported to the Board it has been found that when a death has occurred as a result of food poisoning the stomach and other organs of the deceased person have been sent for chemical examination to an analyst. It is of course important from the point of view of a coroner's inquest that any doubt as to whether or not death was due to deliberate poisoning should be settled by an examination of this kind. If, however, the cause of death has been bacterial food poisoning it is unlikely that any light will be thrown on the occurrence by an analysis of this kind, and it would be of advantage if arrangements were made in cases where the circumstances did not exclude the possibility of food poisoning being the cause of death, for a joint examination to be made by an analyst and a competent bacteriologist.



During the year under review a report was in preparation by Dr. W. G. Savage, on the subject of bacterial food poisoning and food infections. This report has now been issued by the Board.\*

#### IV.—WORK IN RELATION TO THE SALE OF FOOD AND DRUGS ACTS.

Inspectors of foods have visited a number of districts during the year and made detailed investigations into local methods of administration of the Sale of Food and Drugs Acts, and have conferred with the officers concerned with a view to increasing the efficiency of the work carried out under these Acts.

Following on the death, or proposed termination of the appointment, of the public analyst, local inquiry was also made in certain districts as to the arrangements proposed to be made by the local authority for filling the vacancy.

In former reports mention has been made of the disadvantages which have been found to exist in districts where sampling is done by police officers. Further illustration of these disadvantages was found by Dr. Hamill during his inquiry into the methods of administration in the county of Kent. Here the control of administration is in the hands of the committee of the county council, which annually draws up a list of the foodstuffs to be sampled during the year and the number of samples to be taken. In this way the police act as executive officers only, and under existing arrangements receive no technical guidance on the subject of food adulteration, knowledge of which is so necessary for the successful administration of the Acts.

The county council have under consideration a scheme under which it is proposed to place the control of the administration in the hands of the county medical officer of health, to appoint a whole-time public analyst and assistants, to equip a county laboratory, and to appoint specially qualified sampling officers.

Such a scheme possesses obvious advantages over the arrangements at present in force and should greatly increase efficiency in the administration of the Acts.

Reports received from the borough of Kendal for the first and second quarters of 1912 showed that no samples were submitted to the public analyst during those quarters. It appeared from the reports that of late a considerable number of samples had been sent for examination elsewhere than to the public analyst. Following a visit by Dr. Coutts the Board wrote to the town council pointing out that they had no legal authority to pay for analyses of samples collected under the Sale of Food and Drugs Acts when such analyses were not made by the public analyst.

The question of seasonal and other variations in the composition of milk has received close attention during the year. Dr. Monier-Williams has been engaged on a detailed investigation on the subject in the north-eastern counties, and during the coming year he will extend his investigations to other milk-producing centres.

When visiting Glossop Dr. Coutts found that it was the practice of certain farmers and purveyors of milk to use on their cans brass labels bearing the words "partly skimmed milk." This is said to be described to their customers as "standard" milk, *i.e.*, let down to the presumptive standard of the Board of Agriculture and Fisheries Sale of Milk Regulations. Some samples of this product were found

\* Food Reports, No. 18.—Wyman & Sons, Ltd., Fetter Lane, E.C. Price 6d.



to be milk of very good quality, *e.g.*, 4.2 per cent. fat, 4.8 per cent. fat, 3.9 per cent. fat, &c. If a purchaser asks the meaning of the "skim milk" label the reply is that the milk is good milk or "standard" milk, but that the label is on to afford protection against the Food and Drugs inspector. Such milk is sold at the price of full cream milk. In a case where proceedings were taken against the vendor of a sample of milk deficient in fat to the extent of 26 per cent., obtained by means of an agent, the magistrates condemned the "sneaking way" in which the sample had been purchased. The inspector, in hiding, heard his agent ask for "milk," but the defendant denied this, and the magistrates decided that there was a conflict of evidence and dismissed the case. Milk sold by this vendor had been found similarly deficient in fat on two previous occasions. Where elaborate devices as those referred to above are employed by milk vendors it is obvious that detective methods must be resorted to by inspectors to obtain evidence which will lead to the conviction of offenders.

The Board of Agriculture and Fisheries have issued Regulations which now require skimmed milk to contain at least 8.7 per cent. of solids not fat. These Regulations will tend to put a stop to the practice of selling adulterated milk as separated milk.

#### *Food Definitions.*

Since the issue in 1911 of the reports prepared in this sub-department dealing with the bleaching and "improving" of flour, the question of the legality of these practices has engaged the attention of a number of local authorities under the Sale of Food and Drugs Acts. In 1912 the Lanarkshire County Council instituted proceedings under section 6 of the Sale of Food and Drugs Act, 1875, in respect of a sample of flour reported by the public analysts to have been bleached with peroxide of nitrogen, and after a lengthy hearing the sheriff gave judgment against the county council. In doing so he indicated that however desirable it might be to prohibit processes of food preparation which might in certain circumstances produce noxious results such operations did not necessarily involve an offence against the Sale of Food and Drugs Acts. The view he took of the case before him was that adequate proof had not been tendered of deleterious results due to bleaching the sample in question, and that the prosecution was based on apprehended evils rather than on proved deterioration. The county council entered an appeal against this judgment, but withdrew it as they were advised that in view of the sheriff's finding on the facts the practice of bleaching flour was not one which could be dealt with under the Sale of Food and Drugs Acts.

Since this case was decided there have been indications that millers are acting as though they regarded the process of bleaching flour as legitimate. The practice of adding so-called improvers to flour would also seem to be a rapidly growing one.

It is matter for concern that food materials should be liable to admixture with foreign substances of questionable wholesomeness and of no utility from the point of view of the consumer, merely for the purpose of securing trade advantages. This is especially so when an article of food is concerned like flour on which the bulk of the nation depends to a large extent for its nutrition. In such a case the community cannot afford the risk involved in any addition to or alteration of the food material which may at all impair its nutritive qualities. The harmlessness of such additions should not be taken



for granted as the imperfection of available methods of investigation do not always enable a harmful result to be definitely established. The relation which may exist between apparently very minute alterations in the nature of staple food materials and the production of great and far reaching changes in nutrition has been strikingly demonstrated in recent investigations into certain obscure disorders of metabolism, of which the disease known as beri-beri may be taken as an example, and the time has arrived for taking a wider view than has hitherto been customary of the danger to health which may arise from the sophistication of food stuffs.

With this object in view and with a view also of placing on a more definite basis matters relating to composition and purity of food materials the Board are taking steps to promote legislation enabling them to make further provision for securing the purity of articles of food and to prevent misdescription of them.

*Conference on Methods of Analysis, Paris, 1910.*

In my report for the year 1910-11 reference was made to the International Conference for the Unification of Methods of Analysis of Alimentary Substances which took place at Paris in 1910, Dr. Buchanan and Dr. Monier-Williams being included amongst the British delegates. As a result of the Conference a series of rules dealing with the methods of expression of analytical results was drawn up and adopted by the Conference.

The British delegates, while pointing out that they had no power to enforce the observance of these rules, were in agreement with the other members of the Conference as regards the practical advantage that would be secured by their general adoption in published scientific documents, and in particular their use in reporting on analyses of foods which are the subject of international commerce. A translation of the rules adopted by the Conference was accordingly attached as an appendix to my report on the work of Inspectors of Foods for the year 1910-11, with the object of bringing them to the notice of all concerned.

The British delegates did not see their way to accept a further proposition that a standing international office should be established to consider questions connected with the "unification" of analytical methods, but agreed that the French Government should be requested to formulate a scheme for the purpose, and communicate it for consideration to the Governments represented at the Conference. A second Conference was held at Paris in October, 1912, with the object, firstly, of concluding a Convention giving effect to the series of rules above-mentioned, and, secondly, of discussing a draft scheme prepared by the French Government for the establishment of a standing international office. At this Conference the British Government was not represented, it being considered in regard to the first question, that the action already taken to bring these useful rules to the notice of analysts and others concerned sufficed, and that it was impracticable for Great Britain to enter into an international agreement to make their use obligatory; and, in regard to the second question, that the work of official international standardisation of methods of analysis, however desirable on theoretical grounds, would entail serious practical disadvantages in relation to the laws and practices of this country in controlling the purity of food by chemical examination. Up to the end of the year 1912 the countries that had formally adhered to the Con-



vention in regard to the rules were France, Denmark, Portugal, Norway, Mexico, Uruguay and Argentina, while that dealing with the formation of a standing international office had been signed by France, Portugal, Mexico, Uruguay and Argentina.

---

### ADDENDUM A.—CIRCULAR 1912.

---

CIRCULAR LETTER (MILK AND CREAM, No. 1) TO SALE OF FOOD  
AND DRUGS ACTS AUTHORITIES.

REGULATIONS UNDER THE PUBLIC HEALTH (REGULATIONS AS TO  
FOOD) ACT, 1907.

LOCAL GOVERNMENT BOARD,  
WHITEHALL, S.W.,  
6th August, 1912.

SIR,

I AM directed by the Local Government Board to advert to the Public Health (Regulations as to Food) Act, 1907 (7 Edw. 7, c. 32), under which the Board are empowered to make regulations authorising measures to be taken for the prevention of danger arising to public health from the importation, preparation, storage and distribution of articles of food or drink (other than drugs or water), intended for sale for human consumption. In connection with the powers thus conferred the Board have for some time had under consideration and inquiry the danger to health which may be entailed by the addition of preservatives and other foreign substances to milk and cream and the importance of controlling such additions, and they have now made Regulations under that Act entitled "The Public Health (Milk and Cream) Regulations, 1912." Copies of an Order containing these Regulations are enclosed.

In making these Regulations due regard has been had to representations which the Board have received from local authorities under the Sale of Food and Drugs Acts, from representatives of the trades affected and from others concerned.

The Regulations are designed to secure that no preservative shall be added to milk, or to cream containing less than 35 per cent. by weight of milk fat, at any stage from the place of production to that of delivery to the purchaser. In the case of cream containing over 35 per cent. of milk fat, the addition of boric acid, borax or a mixture of these preservative substances, or of hydrogen peroxide, is not prohibited by the Regulations, but is subject to a system of declaration which is required to be followed by all persons dealing with such cream for the purpose of sale for human consumption. By this system (Part II. of the Regulations) it is intended that preserved cream as an article of commerce shall in all stages be differentiated from cream to which no preservative has been added. Further, Article IV. (a) prohibits the addition of any thickening substance to cream or preserved cream.

It will be seen that except as regards Part III. the duty of administering the Regulations has been placed upon those authorities in England and Wales who are local authorities under the Sale of Food and Drugs Acts.



Existing arrangements for the collection and examination of milk samples under the Sale of Food and Drugs Acts, can readily be extended so as to enable the Council to receive such reports from the public analyst as are requisite. Arrangements will be required for the periodical examination of samples of cream for the purpose of ascertaining whether the requirements of the Order are being duly complied with.

In the case of any contravention of the Regulations steps should be taken to ascertain the circumstances in which the default has arisen, with a view to any necessary action. Article VI. requires that before the local authority institute proceedings against any person for contravention of any of the Regulations in Part II. of the Order, the local authority shall afford him an opportunity of furnishing an explanation and shall consider such explanation and all the circumstances of the case. It should be observed that the proceedings here in question are those authorised by the Public Health (Regulations as to Food) Act, 1907, and the enactments referred to in the notice at the foot of the Order.

It will be desirable that the Medical Officer of Health should be instructed to exercise general supervision over the action taken in pursuance of these Regulations, and that the officer of the Council who directs sampling under the Sale of Food and Drugs Acts should be instructed to confer with the Medical Officer of Health and with the Public Analyst as to the details of procedure necessary to secure the observance of the Regulations in the area over which the Council has supervision.

The Regulations will as regards their main provisions take effect on and after October 1st next, and as regards Article V (1) on January 1st, 1913. The Board are anxious to secure uniformity in the administration of the Regulations and will be glad to have their attention drawn to any cases of difficulty which may hereafter arise.

Copies of the Regulations and of this Circular are enclosed for transmission to the Medical Officer of Health and Public Analyst.

The Regulations and this Circular will be placed on sale, so that copies may shortly be obtained, either directly or through any bookseller, from Messrs. Wyman and Sons, Limited, Fetter Lane, London, E.C.

I am, Sir,

Your obedient Servant,

H. C. MONRO,

Secretary.

The Town Clerk,

or

The Clerk to the County Council.

#### ADDENDUM B.—REGULATIONS, 1912.

##### THE PUBLIC HEALTH (MILK AND CREAM) REGULATIONS, 1912.

To the several Local Authorities in England and Wales for the time being authorised to appoint an analyst for the purposes of the Sale of Food and Drugs Acts, 1875 to 1907 ;—

To Officers of Customs and Excise ;—

To the Principal Chemist of the Government Laboratories ;—

To Medical Officers of Health ;—

To Public Analysts ;—

To Dairymen, and to Wholesale and Retail Dealers in Milk and Cream ;—

And to all others whom it may concern.



Whereas by Section 1 of the Public Health (Regulations as to Food) Act, 1907, it is enacted as follows :—

- “(1) The power of making regulations under the Public Health Act, 1896, and the enactments mentioned in that Act, shall include the power of making regulations authorising measures to be taken for the prevention of danger arising to public health from the importation, preparation, storage, and distribution of articles of food or drink (other than drugs or water) intended for sale for human consumption, and, without prejudice to the generality of the powers so conferred, the regulations may—
- “(a) provide for the examination and taking of samples of any such articles ;
  - “(b) apply, as respects any matters to be dealt with by the regulations, any provision in any Act of Parliament dealing with the like matters, with the necessary modifications and adaptations ;
  - “(c) provide for the recovery of any charges authorised to be made by the regulations for the purposes of the regulations or any services performed thereunder ;
- “(2) For the purposes of regulations made under this Act, articles commonly used for the food or drink of man shall be deemed to be intended for sale for human consumption unless the contrary is proved.

\* \* \* \*

And whereas We, the Local Government Board, are empowered by Regulations made under the Public Health Act, 1896, and the enactments mentioned in that Act, to provide for the Regulations being enforced and executed by the Officers of Customs and Excise, as well as by other Authorities and Officers, and subsection 2 (a) of Section 1 of the Public Health Act, 1896, requires that the Regulations shall be subject to the consent, so far they apply to the Officers of Customs and Excise, of the Commissioners of Customs and Excise ;

And whereas in the exercise of Our powers under the Public Health (Regulations as to Food) Act, 1907, We, by the Public Health (First Series : Unsound Food) Regulations, 1908, made Regulations in relation to articles of food ;

And whereas, for the prevention of danger arising to public health, it is expedient that such Regulations as are herein-after set forth be made in relation to Milk and Cream ;

And whereas the Commissioners of Customs and Excise have signified their consent to the said Regulations, so far as they apply to the Officers of Customs and Excise :

Now therefore, We, the Local Government Board, by this Our Order, and in the exercise of the powers conferred upon Us by the Public Health Act, 1875, the Public Health (London) Act, 1891, the Public Health Act, 1896, and the Public Health (Regulations as to Food) Act, 1907, and of every other power enabling Us in that behalf, do make the following Regulations, that is to say :—

## PART I.

### *Interpretation.*

ARTICLE I.—In these Regulations, unless the contrary intention appears :—



- (a) The expression "preservative substance" means any substance, preparation, or solution which when added to milk or cream is capable of retarding the onset of sourness or decomposition, or is capable of neutralising acidity (sourness) in milk or cream, and the expression "thickening substance" means sucrate of lime, gelatine, starch paste, or any other substance which, when added to cream, is capable of increasing its thickness :

Provided that neither cane nor beet sugar shall be regarded as a preservative or as a thickening substance ;

- (b) The expression "milk" includes separated, skimmed, condensed and dried milk ;
- (c) The expression "cream" means that portion of milk rich in milk fat which has risen to the surface of milk on standing and has then been removed, or which has been separated from milk by centrifugal force ;
- (d) The expression "preserved cream" means cream containing 35 per cent. or more by weight of milk fat, to which has been added—
- (i) boric acid, borax or a mixture of those preservative substances, or
  - (ii) hydrogen peroxide ;
- (e) The expression "seller" includes any person who exposes or offers for sale, or has in his possession for the purpose of sale ;
- (f) The expression "foreign" used in relation to milk, cream, or preserved cream means brought from a place situate elsewhere than in the United Kingdom, the Channel Islands, or the Isle of Man ;
- (g) The expression "Local Authority" means any local authority authorised to appoint an analyst for the purposes of the Sale of Food and Drugs Acts, 1875 to 1907, and the expression "public analyst" means an analyst so appointed ;
- (h) The expression "Unsound Food Regulations" means the Public Health (First Series : Unsound Food) Regulations, 1908 ;
- (i) Other expressions have the same meaning, *mutatis mutandis*, as in the Unsound Food Regulations.

#### *Commencement of Regulations.*

ARTICLE II.—Subject as provided in sub-division (1) of Article V. hereof these Regulations shall come into operation on the First day of October, One thousand nine hundred and twelve.

### PART II.

#### *Prohibition of preservatives in milk.*

ARTICLE III.—(1) No person shall add, or order or permit any other person to add, any preservative substance to milk intended for sale for human consumption.

(2) No person shall sell, or expose or offer for sale, or have in his possession for the purpose of sale, any milk to which any preservative substance has been added in contravention of the provisions of sub-division (1) of this Article.



*Restriction on the use of preservatives in cream.*

ARTICLE IV.—(1) No person shall add, or order or permit any other person to add—

- (a) any thickening substance to cream or preserved cream ;
- (b) any preservative substance to cream containing less than 35 per cent. by weight of milk fat ;
- (c) to cream containing 35 per cent. or more by weight of milk fat any preservative substance other than—
  - (i) boric acid, borax or a mixture of those preservative substances ; or
  - (ii) hydrogen peroxide ;

in any case in which the cream is intended for sale for human consumption.

(2) No person shall sell, or expose or offer for sale, or have in his possession for the purpose of sale, any cream to which any thickening substance or any preservative substance has been added in contravention of the provisions of sub-division (1) of this Article.

*Declaration of preservatives in cream.*

ARTICLE V.—(1) Every seller of preserved cream shall in every advertisement, price list, or trade list which is used in connection with the sale of preserved cream for human consumption, describe that article as preserved cream, and in no such document shall any words be contained which might imply that the preserved cream is cream to which a preservative substance has not been added.

The provision in this sub-division of this Article shall come into operation on the First day of January, One thousand nine hundred and thirteen.

(2) No seller of preserved cream shall deposit for sale in any place, or dispatch or deliver to any purchaser, or to any other person, any receptacle containing preserved cream intended for human consumption unless the receptacle is labelled in the manner prescribed in the Schedule to these Regulations, and unless, in the case of preserved cream containing boric acid, borax or a mixture of those preservative substances, the amount of those substances calculated as boric acid ( $H_3BO_3$ ) is accurately stated as not exceeding the limit specified on the label in the manner prescribed in the said Schedule :

Provided that if in any public refreshment room, restaurant, shop, or other public premises preserved cream is delivered to a purchaser or other person for consumption on the premises, the receptacle containing the preserved cream shall not be required to be labelled in accordance with the foregoing provisions if there is placed in a conspicuous position in every room on the premises in which customers are served with refreshments a notice, printed in large and easily legible type, indicating that the cream supplied for consumption on the premises is preserved cream, or if a statement to that effect is conspicuously made on every bill of fare exhibited to customers, or if by some other adequate means similar intimation is publicly given.

*Powers and duties of Local Authority.*

ARTICLE VI.—The Local Authority shall enforce and execute the Regulations in this Part of this Order, and for this purpose shall authorise the making of inquiries and the taking of any other steps which may seem to them to be necessary for securing the due observance of the Regulations in their District :



Provided that before the Local Authority institute proceeding against any person for a contravention of any of the Regulations in this Part of this Order the Local Authority shall afford him an opportunity of furnishing an explanation in writing or otherwise as they may appoint, and shall duly consider any such explanation and all the circumstances of the case.

### *Samples.*

ARTICLE VII.—Any of the officers named in Section 13 of the Sale of Food and Drugs Act, 1875, may under the direction of the Local Authority appointing him procure for examination, in accordance with the provisions of Section 14 of that Act (as amended by subsequent legislation), so far as the same may be applicable, samples of milk or cream or preserved cream, or of any article resembling milk or cream, or of any substance which appears to be intended for addition to milk or cream; and the owner or occupier of any premises on which there is deposited milk or cream or preserved cream intended for sale, or for preparation for sale, for human consumption, or the person having the custody thereof, shall afford to the officer or to any officer of the Local Government Board all reasonable facilities for entering the said premises for the purpose of taking samples or making inquiries or for any other purpose of the Regulations in this Part of this Order.

## PART III.

### *Restrictions on importation.*

ARTICLE VIII.—No person shall import into England or Wales:—

- (a) any foreign milk to which any preservative substance has been added;
- (b) any foreign cream to which any thickening substance has been added;
- (c) any foreign cream containing less than 35 per cent by weight of milk fat to which any preservative substance has been added;
- (d) any foreign cream containing 35 per cent. or more by weight of milk fat to which has been added any preservative substance other than—
  - (i) boric acid, borax or a mixture of those preservative substances; or
  - (ii) hydrogen peroxide;
- (e) any foreign preserved cream which is not contained in a vessel or receptacle duly labelled in the manner prescribed in the Schedule to these Regulations.

### *Powers and duties of Officers of Customs and Excise.*

ARTICLE IX.—(1) The Officers of Customs and Excise shall enforce and execute the Regulations in this Part of this Order and for this purpose shall, in accordance with directions given by the Treasury after consultation with Us, take samples of consignments of imported milk or cream or articles resembling milk or cream.

(2) When any Officer of Customs and Excise takes a sample in pursuance of subdivision (1) of this Article he shall divide it into not less than three parts, and send one part to the importer and one part to the Principal Chemist of the Government Laboratories and retain one part for future comparison.



(3) In any proceeding under this Part of this Order the certificate of the Principal Chemist of the Government Laboratories of the result of the analysis shall be sufficient evidence of the facts therein stated unless the defendant require that the person who made the analysis be called as a witness, and the defendant shall not be entitled to require the person who made the analysis to be called as a witness unless he shall, at least three clear days before the return day, give notice to the prosecutor that he requires his attendance, and deposit with the prosecutor a sum sufficient to cover the reasonable costs and expenses of his attendance, which costs and expenses shall be paid by the defendant in the event of his conviction.

(4) If in any case the Officer of Customs and Excise is of opinion that an offence has been committed under this part of this Order, he shall communicate to Us for Our information the name of the importer and such other information as he possesses or may obtain as to the destination of the consignment.

#### PART IV.

##### *Determination of Differences.*

ARTICLE X.—(1) If a difference arises in relation to any subject matter of, or to anything done under, these Regulations, the difference may, on the application of all the parties affected, be referred to Us for determination.

(2) It shall be at Our option to determine any such difference as arbitrators or otherwise; and, if We elect to determine the difference as arbitrators, the provisions of the Regulation of Railways Act, 1868, respecting arbitrations by the Board of Trade, and the enactments amending those provisions shall apply, as if they were re-enacted in these Regulations, and in terms made applicable to Us, and to the determination of the difference.

(3) Where We elect to determine any such difference otherwise than as arbitrators, We may by Our Order determine the difference, and Our determination shall be final and conclusive.

(4) Every Order made by Us in pursuance of this Article shall have effect as if the Order were enacted in these Regulations.

##### *Powers to be Cumulative.*

ARTICLE XI.—All powers given by these Regulations shall be deemed to be in addition to, and not in derogation of any other powers conferred by Regulations under the Public Health (Regulations as to Food) Act, 1907; and those other powers may be exercised in the same manner as if these Regulations had not been made.

##### *Short Title.*

ARTICLE XII.—These Regulations may be cited as "The Public Health (Milk and Cream) Regulations, 1912."

---



## SCHEDULE.

## REGULATIONS WITH RESPECT TO THE LABELLING OF PRESERVED CREAM.

1. Every receptacle containing preserved cream shall be labelled by the attachment thereto of an adhesive label, in this Schedule referred to as the "declaratory label."

2. Every declaratory label shall be in the form and contain the information indicated in Label I. or Label II. set out in this Schedule, as the case may require. Such information shall be printed in black type, of not less size than that shown in the said Label I. or Label II., upon a white ground in the centre of the declaratory label, and nothing else shall be printed on the declaratory label; except that in every case in which Label I. is used the maximum amount per cent. of boric acid ( $H_3BO_3$ ) contained in the preserved cream shall be stated in figures on the declaratory label.

LABEL I.

**PRESERVED CREAM  
CONTAINING  
BORIC ACID  
NOT EXCEEDING  
PER CENT.**

LABEL II.

**PRESERVED CREAM  
(PEROXIDE).**

3. The size of the declaratory label shall be determined as follows:—

Capacity of Receptacle.						Size of Label.		
						Inches.		Inches.
Not exceeding 1 pint	...	...	...	...	...	$\frac{3}{4}$	by	$1\frac{3}{4}$
Exceeding 1 pint	...	...	...	...	...	3	by	5

4. The declaratory label shall be so attached to the receptacle that the whole of the label shall be visible and clearly legible, and the declaratory label shall not be overlapped by any other label or otherwise obscured.

5. The declaratory label shall not be affixed either over the mouth of the receptacle or beneath the receptacle.

6. Where on any receptacle containing preserved cream or on any wrapper or package in which such receptacle is enclosed, there appears any reference by label (other than the declaratory label) or otherwise to preserved cream contained therein, the preserved cream shall in every case be described as "preserved cream," the words "preserved" and "cream" being set out in letters of the same size.

7. No receptacle containing preserved cream shall bear or shall have attached on any label a trade description within the meaning of the Merchandise Marks Act, 1887, which shall be false or in any way likely to mislead a purchaser as to the presence or utility of the preservative substance or as to the declaratory label or as to the Regulations.

Given under the Seal of Office of the Local Government Board this First day of August, in the year One thousand nine hundred and twelve.

(L.S.) JOHN BURNS,  
President.

H. C. MONRO,  
Secretary.

NOTICE.—The Public Health Act, 1896, provides by sub-section (3) of Section 1 that if any person wilfully neglects or refuses to obey or carry out, or obstructs the execution of, any regulation made under any of the enactments mentioned in that Act he shall be liable to a penalty not exceeding one hundred pounds, and, in the case of a continuing offence, to a further penalty not exceeding fifty pounds for every day during which the offence continues.

The power of making regulations under the Public Health Act, 1896, and the enactments mentioned in that Act is enlarged by the Public Health (Regulations as to Food) Act, 1907.

Date of publication in the London Gazette, 2nd August, 1912