

(f) Every building, basement, cellar or other place occupied or used for the preparation, manufacture, packing, canning, sale or distribution of food, shall have a convenient lavatory and shall be supplied with soap, water and towels maintained in a sanitary condition.

All persons, firms, or corporations, operating canning factories affected by this sub-title, shall be subject to the following additional rules and regulations which are hereby made the law of this State:

(g) All rooms in which fruits, vegetables, or by-products thereof are packed and preserved, and in which manufacturing is actually carried on, shall be provided with smooth, water-tight floors, made of concrete or wood, which can be properly cleansed, except when the factory is built over flowing water of sufficient volume to carry away all waste liquids, an open floor may be permitted in the discretion of the Board.

(h) Adequately equipped wash stations and places where employees may change their clothing and hang the clothes not in use, shall be provided for male and female employees.

(i) Separate toilet rooms shall be maintained for male and female employees.

(j) Living quarters, if provided by the canner, shall have waterproof roofs and tight board floors, and shall be provided with ample light and ventilation, and provision shall be made therein for the proper separation and privacy of sexes. And ample supply of pure drinking water shall be furnished within reasonable distance of the living quarters.

(k) Adequate drainage shall be provided to lead all waste liquids outside and away from the building.

(l) No litter, drainage or waste matter of any kind shall be allowed to collect in and around the buildings, and the surroundings shall be kept in a clean and sanitary condition.

(m) Occupants of living quarters provided by the canner shall be required to keep the same in a clean and sanitary condition.

(n) Employees are prohibited from smoking or spitting in any room in the cannery where foods are being prepared for canning.

(o) Female employees who work where foods are being prepared for canning shall wear clean aprons or dresses made of washable fabrics and shall also wear clean, washable caps over the hair.

(p) Employees with infected wounds on the hands or arms are prohibited from handling food products, or the containers in which they are placed, before such containers are sealed or capped. Clean cuts, which are not infected, shall be covered with rubber cots securely fastened.

An. Code, sec. 177D. 1914, ch. 678.

204. Whenever any person, firm or corporation shall violate any of the provisions of this sub-title, the said State Board of Health of Maryland shall cause the person, firm or corporation so violating to be prosecuted before any Justice of the Peace in any County of this State where such offense is committed, or before any Committing Magistrate in the City of Baltimore, provided, that the accused shall have the right of trial by