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cant was not liable for license fee and kept no restaurant without a license prior to the date fixed in his application; but no such license shall in any case extend beyond the 30th day of April next following the date of the issuance thereof.

SEC. 4. Every person, firm, or corporation licensed to keep a restaurant shall immediately post the said license, or cause it to be posted, and at all times kept posted in a conspicuous place within the premises where such restaurant is thereby authorized to be kept. Any person who shall violate the provisions of this section, or who, not being properly licensed, shall cause or permit any paper or document purporting to be a license to be or remain posted as aforesaid, shall on conviction be fined not less than \$10 nor more than \$100 for each offense.

SEC. 5. It shall be the duty of every keeper of a restaurant to at all times keep the premises wherein such restaurant is located, clean and in a proper hygienic and sanitary condition; all utensils, appliances, vessels, receptacles, refrigerators, pantries, rooms, and any other place or thing whatsoever, which is or are used for the purpose of storage, preparation, cooking, or serving of foods, must at all times be kept in a clean, wholesome, and sanitary condition; no decayed, decaying, unwholesome, or impure food of any kind whatsoever shall be kept, sold, offered for sale, or served in any such restaurant. Every person who shall violate any of the provisions of this section shall on conviction thereof be fined not less than \$25 nor more than \$200 for each offense.

SEC. 6. It shall be the duty of the commissioner of health, and he is hereby authorized and empowered, from time to time to inspect and examine all premises wherein restaurants are conducted, for the purpose of ascertaining whether this article and all ordinances of the city of Chicago Heights and the laws of the State of Illinois, relative to the keeping of restaurants, are being complied with at such place; and it shall be his duty to cause all such ordinances and laws to be strictly enforced. It shall be the duty of every keeper of a restaurant to permit such inspections to be made, and, when required, to furnish samples of any foods kept, sold, offered for sale, or served in such restaurant, which samples shall be examined or analyzed by or under the direction of said commissioner of health, and a record of each such examination or analysis shall be made and kept on file in his office.

SEC. 7. Any license so granted may be revoked by the mayor by notice in writing, whenever it shall appear to his satisfaction that the person so licensed shall have violated the provisions of any law of the State of Illinois, or of this or any other ordinance of the city of Chicago Heights relative to the keeping of restaurants, or any condition of the bond aforesaid.

SEC. 8. Any person, firm, or corporation who shall hereafter keep a restaurant at any place within the city of Chicago Heights without having first procured a license, as hereinbefore provided, shall be fined not less than \$25 nor more than \$200, and a further sum of \$25 for each and every day such person, firm, or corporation, shall persist in such violation after conviction for the first offense.

#### **Bakeries—License—Sanitary Regulation. (Ord. Sept. 8, 1915.)**

SECTION 1. Any place used for any process of mixing, compounding, or baking, for sale or for purposes of a restaurant, bakery, or hotel, any bread, biscuits, pretzels, crackers, buns, rolls, macaroni, cake, pies, or any food product of which flour or meal is a principal ingredient shall be deemed a bakery for the purposes of this chapter: *Provided*, That licensed restaurants in which any of the foregoing food products are mixed and baked for consumption in such restaurant only, on or in ordinary restaurant kitchen stoves or ranges, and kitchens or rooms in dwellings where any of the said food products are mixed and baked in an ordinary kitchen stove or range, shall not be considered bakeries.

SEC. 2. No person, firm, or corporation shall establish, maintain, or operate any bakery without first having been licensed so to do by the city. Every person, firm, or corporation establishing, maintaining, or operating any bakery shall annually, on the 1st day of May of each year, pay a license fee of \$5 for a license for each bakery so maintained, which license shall be issued for a period ending with the 30th day of April following: *Provided, however,* That upon furnishing proof to the city clerk that the applicant did not maintain a bakery without a license prior to the date of his application, a license may be issued for the unexpired license period, and in such case the license fee shall be \$5 for any such unexpired period which is greater than six months and \$2 for any such unexpired period which is equal to or less than six months.

SEC. 3. Any person, firm, or corporation desiring to establish, maintain, or operate a bakery, as defined in this chapter, shall make application in writing to the commissioner of health for a license so to do. Such application shall set forth the name and residence of the applicant, if an individual, and the names and residences of the principal officers of the applicant, if a corporation, together with the location of the place for which such license is desired.

Within 10 days after the receipt of such application, it shall be the duty of the commissioner of health to make or cause to be made an examination of the place described in such application for the purpose of ascertaining whether the location, lighting, ventilation, sanitary arrangements, and equipment of such bakery conform to the provisions of this chapter. If the proposed bakery conforms to the provisions of this chapter, the commissioner of health shall transmit such application to the mayor, with his approval thereof, whereupon the mayor shall issue, or cause to be issued, to such applicant, upon payment to the city clerk of the license fee hereinbefore provided, a license authorizing such applicant to keep, conduct, or maintain a bakery at the place described in such application for and during the period of such license.

SEC. 4. If at any time during the term of such license the commissioner of health shall certify to the mayor that the provisions of this chapter have not been or are not being complied with, or that the public health or the health of the persons employed in any such bakery is endangered by its maintenance, the mayor may revoke the license thereof.

SEC. 5. Every such license granted under the provisions of this chapter shall be posted in a conspicuous place in the bakery for which such license is issued.

SEC. 6. Every place used as a bakery shall be kept in a clean and sanitary condition as to its floors, side walls, ceilings, woodwork, fixtures, furniture, tools, machinery, and utensils. All parts of the bakery shall be adequately lighted at all times, and shall be ventilated by means of windows or skylights or air shafts or air ducts or mechanical apparatus, if necessary, so as to insure a free circulation of fresh air at all times. Such ventilating, construction, and equipment shall be of such character that a complete change of air in all parts of the bakery may be made at least four times each hour: *Provided, however,* That it shall not be necessary to ventilate at such time or in such manner that the process of mixing or rising of dough shall of necessity be interfered with or prevented.

SEC. 5. [sic]. The floor of every place used as a bakery, if below the street level, shall be constructed of concrete, cement, asphalt, or other impervious material, or of tile laid in cement, which floor may, if desired, be covered with a hardwood floor, having tight joints; if above the street level, the floor may be of hardwood with tight joints or may be of any impervious material, as above provided. The angles where the floor and wall join shall be made and maintained so as to be ratproof.

SEC. 6. [sic]. Every bakery shall be kept reasonably free from flies, and the doors, windows, and other openings of every such bakery shall, from the 1st day of April to the 1st day of December, be fitted with self-closing wire screen doors and wire window screens.

SEC. 7. The side walls and ceilings shall be well and smoothly plastered, tiled, or sheathed with metal or wood sheathing, and shall be kept in good repair. If made of mill construction with smooth surfaces, such walls and ceilings need not be sheathed or plastered. All walls and ceilings shall be kept well painted with oil paint, or lime washed and calcimined, and all woodwork shall be kept well painted with oil paint.

SEC. 8. Every such bakery shall be provided with adequate plumbing and drainage facilities, including well ventilated water-closets and impermeable wash sinks on iron supports. No water-closet compartment shall be in direct communication with a bakery.

SEC. 9. No person shall sleep in any bakery, or in the rooms where flour or meal used in connection therewith, or the food products made therein are handled or stored. If any sleeping places are located on the same floor as the bakery, they shall be well ventilated, dry, and sanitary. No domestic animals, except cats, shall be permitted in a bakery or place where flour or meal is stored in connection therewith, and suitable provisions shall be made to prevent nuisances from the presence of cats.

SEC. 10. All workmen and employees while engaged in the manufacture or handling of bakery products in a bakery shall provide themselves with slippers or shoes and a suit of washable material which shall be used for that purpose only. These garments shall at all times be kept clean.

SEC. 11. Cuspidors of impervious material shall be provided and shall be cleansed daily. No employee or other person shall spit on the floor or side walls of any bakery or place where food products of such bakery are stored.

The smoking, snuffing or chewing of tobacco in any bakery is prohibited. Plain notices shall be posted in every bakery forbidding any person to use tobacco therein or to spit on the floor of such bakery.

SEC. 12. No person who has consumption, scrofula or venereal diseases or any communicable or loathsome skin disease shall work in any bakery, and no owner, manager or person in charge of any bakery shall knowingly require, permit, or suffer such a person to be employed in such bakery.

SEC. 13. All rooms for the storage of flour or meal for use in connection with any bakery shall be dry and well ventilated, and every bakery and room used for the storage of materials and food products in connection therewith shall be so arranged that the shelves, cupboards, trays, troughs, bins, cases and all other appliances for handling and storing the same can be easily removed and cleaned. If the floor of any such bakery or room is below the adjacent street level, no such materials or products shall be stored nearer to such floor than 1 foot.

SEC. 14. Every bakery shall be kept clean at all times and free from rats, mice and ermin and from all matter of an infectious or contagious nature.

SEC. 15. No new bakery shall be hereafter established in any room, basement or cellar in which the clear height between the finished floor and ceiling is less than 8 feet 6 inches or in any room or place, the floor of which is more than 5 feet below the street, sidewalk or alley level adjacent to the building, or in any room or place which is not so naturally lighted by means of windows, doors or skylights, that on clear days a book or paper printed with double long primer type can be read between the hours of 10 o'clock a. m. and 2 o'clock p. m. in all parts of the bakery, which are used in mixing or handling bakery products.

If any new bakery hereafter established has its floor above, at, or not more than 3 feet below the adjacent street or alley level, no window opening by which it is ventilated shall be less than 3 feet above such street or alley level; if the floor of any such bakery is more than 3 feet below the adjacent street or alley level, no such window opening shall be less than 18 inches above such street or alley level.

In new bakeries hereafter established no water-closet compartments shall be connected with the bakery by a vestibule connection.

SEC. 16. If any bakery which is now being maintained and operated shall be vacated, discontinued or unused for a period of more than six consecutive months and shall thereafter be reopened and reestablished as a bakery, such bakery shall be considered a new bakery for purposes of this chapter.

SEC. 17. The commissioner of health and the authorized inspectors and employees of the department of health shall have the right at all times to enter to make such inspection and such record of the condition of any bakery as they may deem necessary, and if such inspection shall disclose a lack of conformity with the provisions of this chapter, the commissioner of health may require such changes, alterations or renovations as may be necessary to make such bakery comply with the provisions of this chapter.

SEC. 18. Any person, firm or corporation who shall hereafter establish, maintain or operate any bakery, without first procuring a license so to do, shall be fined not less than \$25 nor more than \$200 for each offense and a separate offense shall be regarded as committed each day on which such person, firm or corporation shall maintain or operate any bakery without a license as aforesaid.

Any person, firm or corporation who violates or fails to comply with any other provision of this chapter shall be fined not less than \$5 nor more than \$100 for each offense and a separate offense shall be regarded as committed each day on which such person, firm or corporation shall continue any such violation or failure.

#### **Meat and Meat Products, Fish, and Poultry—Sale of—License. (Ord. Aug. 2, 1915.)**

SECTION 1. No person shall carry on, engage in, or conduct the business of keeper of what is commonly or generally known as a meat market, or place where any fresh, salted or dried meat, poultry, fish, game, and sausage are kept or offered for sale without first having obtained a license as hereinafter provided.

SEC. 2. No person shall carry on, engage in, or conduct the business of keeper of what is commonly or generally known as a delicatessen store, or place where smoked, salted or dried meats, sausage, and other like articles of food are dealt in without first having obtained a license as hereinafter provided: *Provided*, That any person or corporation licensed under the general ordinances of the city to sell or dispose of milk or cream in and from any store shall be exempt from the provisions of this section.

SEC. 3. No person shall carry on, engage in, or conduct the business of poulterer or keeper of a place at which poultry, either alive or dressed, is chiefly dealt in or kept or offered for sale, nor shall any person carry on, engage in, or conduct the business of fishmonger or keeper of a place at which fish or shell fish, or either or both of them, are chiefly dealt in, without first having obtained a license as hereinafter provided.

SEC. 4. Any person desiring to carry on, engage in, or conduct the business of keeper of a meat market as described in section 1 shall make application in writing to the mayor for a license so to do, stating in such application the name and residence of the applicant and the place at which it is intended or desired to carry on or conduct such business. Such application shall be accompanied by a report or certificate from the commissioner of health stating whether the place in which such applicant proposes to carry on such business is in a sanitary condition and is a fit place in which to carry on such business. If such report or certificate shall be to the effect that such place is a fit place and in sanitary condition in which to carry on the business as proposed, the mayor upon payment by such applicant to the city clerk of the license fee as hereinafter fixed shall issue or cause to be issued to such applicant a license attested by the city clerk authorizing such applicant to carry on the business of keeper of a meat market at the place designated in such application for and during the period of such license.