

Royal Gazette

Part II Regulations under the Regulations Act

Printed by the Queen's Printer

Halifax, Nova Scotia

Vol. 27, No. 21

October 31, 2003

Contents

Act	Reg. No.	Page
Advisory Council on the Status of Women Act Advisory Council on the Status of Women Regulations	177/2003	655
Chartered Accountants Act Chartered Accountants By-laws – amendment	173/2003	646
Electrical Installation and Inspection Act Electrical Code Regulations – amendment	174/2003	647
Health Act Bakeries and the Manufacture of Bakery Products (City of Halifax) Regulations	175/2003	649
Health Authorities Act Replacement of Corporate By-laws (Capital District Health Authority) Regulations	176/2003	655
Insurance Act Insurance Agents Licensing Regulations – amendment	172/2003	644

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N.S. Reg. 172/2003

Made: October 10, 2003

Filed: October 15, 2003

Insurance Agents Licensing Regulations

Order in Council 2003-416 dated October 10, 2003
Amendment to regulations made by the Governor in Council
pursuant to subsection 5(3) of the *Insurance Act*

The Governor in Council on the report and recommendation of the Minister responsible for the *Insurance Act* dated August 28, 2003, and pursuant to subsection 5(3) of Chapter 231 of the Revised Statutes of Nova Scotia, 1989, the *Insurance Act*, is pleased to amend the regulations respecting insurance agent licensing approved by the Governor in Council by Order in Council 93-461A dated May 31, 1993, in the manner set forth in Schedule "A" attached to and forming part of the report and recommendation, effective on and after January 1, 2006.

Schedule "A"**Amendments to the Regulations Respecting the Licensing of Insurance Agents
made pursuant to subsection 5(3) of Chapter 231 of the
Revised Statutes of Nova Scotia, 1989, the *Insurance Act***

1 Section 1 of the regulations respecting the licensing of insurance agents approved by the Governor in Council by Order in Council 93-461A on May 31, 1993, is amended by adding the following clauses immediately after clause (ba):

(bb) "CAIB Program" means the Canadian Association of Insurance Brokers educational program;

(bc) "CIP Program" means the Chartered Insurance Professionals educational program offered by the Insurance Institute of Canada;

2 The regulations are further amended by adding the following Sections immediately after Section 2:

General insurance agent licensing

3 (1) A general insurance agent shall be licensed, subject to any limits and conditions prescribed by the Superintendent pursuant to subsection 36(3) of the Act, as a Level I, Level II or Level III general insurance agent.

(2) An individual shall not be issued a license as a Level I general insurance agent unless the individual

(a) has passed any qualification examinations prescribed by the Superintendent; and

(b) has successfully completed

(i) Part I of the CAIB Program, or

(ii) CIP Program courses C11, C12, C14, and C71,

or equivalent courses or experience acceptable to the Superintendent; and

(c) works under the supervision of a Level II or Level III general insurance agent or, if the individual is not resident in Nova Scotia, under the supervision of a general insurance agent holding an equivalent license in the province where the individual and supervising agent are resident.

(3) A general insurance agent who supervises a Level I general insurance agent is responsible for overseeing the professional conduct and business activities of the Level I general insurance

agent and must review and sign all applications for insurance completed by the Level I general insurance agent.

(4) An individual shall not be issued a license as a Level II general insurance agent unless the individual

(a) has previously been issued a license as a Level I general insurance agent, or has equivalent qualifications acceptable to the Superintendent; and

(b) has successfully completed

(i) Parts II and III of the CAIB Program, or

(ii) CIP Program courses C72, C13, C33, and C35,

or equivalent courses or experience acceptable to the Superintendent.

(5) An individual shall not be issued a license as a Level III general insurance agent unless the individual

(a) has previously been issued a license as a Level II general insurance agent, or has equivalent qualifications acceptable to the Superintendent; and

(b) has successfully completed

(i) the CAIB Program, or

(ii) the CIP Program,

or equivalent courses or experience acceptable to the Superintendent.

4 An individual who is licensed as a general insurance agent on December 31, 2005, is deemed to be licensed, subject to any limits and conditions prescribed by the Superintendent pursuant to subsection 36(3) of the Act,

(a) as a Level I general insurance agent, if the individual has held a license as a general insurance agent for 1 to 4 years;

(b) as a Level II general insurance agent, if the individual has held a license as a general insurance agent for 5 to 9 years; or

(c) as a Level III general insurance agent, if the individual has held a license as a general insurance agent for 10 or more years.

3 Section 10 of the regulations is amended by

(a) striking out "Section 2" in subsection (1) and substituting "Sections 2, 3, and 4,"; and

(b) striking out "Section 2 of these regulations" in subsection (2) and substituting "Sections 2, 3, and 4".

4 Section 11 of the regulations is renumbered as subsection 11(1) and the following subsection is added immediately after subsection (1):

(2) Every general insurance agency shall have a Level III general insurance agent in charge.

N.S. Reg. 173/2003

Made: October 10, 2003

Filed: October 15, 2003

Chartered Accountants By-laws

Order in Council 2003-423 dated October 10, 2003
Amendment to by-laws made by the Institute of Chartered Accountants
and approved by the Governor in Council
pursuant to Section 25 of the *Chartered Accountants Act*

The Governor in Council on the report and recommendation of the Minister of Service Nova Scotia and Municipal Relations dated September 12, 2003, and pursuant to Section 25 of Chapter 154 of the Acts of 1900, the *Chartered Accountants Act*, is pleased to approve the making by the Institute of Chartered Accountants of Nova Scotia of amendments to the by-laws of the Institute approved by the Governor in Council by Order in Council dated November 23, 1964, in the manner set forth in Schedule "A" attached to and forming part of the report and recommendation, effective on and after October 10, 2003.

Schedule "A"**Amendments to By-laws
The Institute of Chartered Accountants of Nova Scotia**

We, Robert L. Bean, CA, and Robert E. Caswill, CA, respectively President and Executive Director of the Institute of Chartered Accountants of Nova Scotia, do hereby certify over the corporate seal of the said Institute that annexed hereto is a copy of the amendments to the By-laws of the said Institute duly approved by Resolution passed by a two-thirds majority of the members of the said Institute present at a regularly convened meeting thereof held on the 9th day of June, 2003, whereof the Notice calling the same contained a copy of the proposed amendments and stated that the same would be submitted to the meeting for consideration, the said amendments having been duly submitted to the meeting by the Council of the Institute as required by Section 25 of Chapter 154 of the Acts of Nova Scotia 1900 as amended.

sgd: *Robert L. Bean*
Robert L. Bean, CA
President

sgd: *Robert E. Caswill*
Robert E. Caswill, CA
Executive Director

Halifax, NS
2 July 2003

**Amendments to the By-laws of the Institute of Chartered Accountants
of Nova Scotia made pursuant to Section 25 of Chapter 154 of the
Acts of 1900, the *Chartered Accountants Act***

- 1 By-law 68(2) of the by-laws of the Institute of Chartered Accountants of Nova Scotia approved by the Governor in Council by Order in Council dated November 23, 1964, is amended by repealing clause (a) and substituting the following clause:
 - (a) provide minimum coverage in the amount of
 - (i) \$250 000 for each practising member or \$1 000 000 for each firm having 4 or more practising members, whichever is less, and
 - (ii) if a practising member provides audit or review services pursuant to the *Public Accountants Act*, any additional amount of coverage that may be prescribed by the Public Accountants Board of Nova Scotia; and

- 2 By-law 51(2) of the by-laws is amended by striking out “Uniform Final Examination” and substituting “uniform evaluation (“UFE”)”.
 - 3 By-law 55 of the by-laws is amended by striking out “Board of Examiners” and substituting “Board of Evaluators”.
 - 4 By-law 59(2) of the by-laws is amended by
 - (a) striking out “Uniform Finals” and substituting “uniform evaluation (“UFE”)”; and
 - (b) striking out “Board of Examiners” and substituting “Board of Evaluators”.
 - 5 By-law 70(3)(b) of the by-laws is amended by adding “in whole” following “waived”.
-

N.S. Reg. 174/2003

Made: October 10, 2003

Filed: October 15, 2003

Electrical Code Regulations

Order in Council 2003-424 dated October 10, 2003

Amendment to regulations made by the Fire Marshal and approved by the Governor in Council pursuant to subsection 6(1) of the *Electrical Installation and Inspection Act*

The Governor in Council on the report and recommendation of the Minister of Environment and Labour dated September 16, 2003, and pursuant to subsection 6(1) of Chapter 141 of the Revised Statutes of Nova Scotia, 1989, the *Electrical Installation and Inspection Act*, is pleased to approve the making by the Fire Marshal of amendments to the *Electrical Code Regulations* approved by the Governor in Council by Order in Council 1999-470 dated October 6, 1999, to make the regulations consistent with changes to the Act made by Chapter 6 of the Acts of 2002, the *Fire Safety Act*, in the manner set forth in Schedule “A” attached to and forming part of the report and recommendation.

Schedule “A”

I, Robert Cormier, Fire Marshal for the Province of Nova Scotia appointed under the *Fire Prevention Act*, and as defined in clause 2(f) of Chapter 141 of the Revised Statutes of Nova Scotia, 1989, the *Electrical Installation and Inspection Act*, pursuant to subsection 6(1) of the *Electrical Installation and Inspection Act*, do hereby amend the *Electrical Code Regulations* approved by the Governor in Council by Order in Council 1999-470 dated October 6, 1999, in the manner set forth below, effective on and after the date of the Order in Council approving the amendments.

sgd: *R. J. Cormier*
Robert Cormier
Fire Marshal

Halifax, Nova Scotia
September 15, 2003

**Amendments to the *Electrical Code Regulations*
made pursuant to subsection 6(1) of Chapter 141 of the
Revised Statutes of Nova Scotia, 1989, the *Electrical Installation and Inspection Act*.**

- 1 Clause 2(c) of the *Electrical Code Regulations* made by the Fire Marshal and approved by the Governor in Council by Order in Council 1999-470 dated October 6, 1999, is amended by striking out “1998” and substituting “2002”.

- 2 Section 2 of the regulations is further amended by adding the following clause immediately after clause 2(h):
- (ha) “final inspection” means an inspection performed by an inspection department to ensure that an electrical installation, an alteration or addition to an electrical installation, or a communications cabling installation has been completed and conforms to the Code, the Act and these regulations and is safe and free of any fire or shock hazards;
- 3 Section 7 of the regulations is amended by
- (a) striking out the heading immediately before Section 7 and substituting “**Permits and inspections**”;
- (b) renumbering Section 7 as subsection 7(1);
- (c) adding the following subsections immediately after subsection 7(1):
- (2) A contractor shall notify the inspection department when electrical or communications cabling work is ready for inspection, and upon notification the inspection department shall complete all necessary inspections as required by the Act and these regulations.
- (3) In addition to other requirements under the Act and these regulations, a contractor shall notify the inspection department when electrical or communications cabling work is ready for a final inspection, and upon notification the inspection department shall perform a final inspection and issue a final inspection report.
- (4) Subsection (3) does not apply to an industrial, commercial or other establishment for which a maintenance permit under subsection 8(2) has been issued to the contractor.
- (5) An inspection department that issues a maintenance permit of the kind described in subsection 8(2) to a contractor for an industrial, commercial or other establishment shall, at least once in the year for which the permit is issued, perform a limited inspection of the establishment, with the scope of the inspection to be determined by the inspection department.
- 4 (1) Subsection 8(2) of regulations is amended by striking out “A permit” and substituting “A maintenance permit”.
- (2) Subsection 8(3) of the regulations is repealed.
- 5 The regulations are further amended by
- (d) striking out the heading immediately before Section 10 and substituting “**Requirements of inspection departments**”; and
- (b) adding the following headings and Sections immediately after Section 10:

Inspection procedures of inspection department

10A (1) Upon request by the Chief Inspector, an inspection department shall provide, in a manner determined by the Chief Inspector, a written report outlining its inspection procedures for review and approval by the Chief Inspector.

(2) An inspection department shall only follow those inspection procedures that are currently approved.

Inspector qualifications

10B An inspection department shall ensure to the satisfaction of the Chief Inspector that an inspector in its employ

- (a) has at least the minimum qualifications required, as set by the Chief Inspector in consultation with the inspection department;
 - (b) performs inspections consistent with their qualifications; and
 - (c) has upgrade and refresher training as required.
-

N.S. Reg. 175/2003

Made: February 26, 1980

Filed: October 15, 2003

Bakeries and the Manufacture of Bakery Products (City of Halifax) Regulations

Order in Council 80-248 dated February 26, 1980
Regulations made by the Board of Health for the City of Halifax
and approved by the Governor in Council
pursuant to clause 11(1)(a) and Section 26 of the *Health Act*

The Governor in Council on the report and recommendation of the Minister of Health dated the 2nd day of January, A. D., 1980, and pursuant to Section 26 and Section 11, particularly clause (a) of subsection (1) thereof, of Chapter 247 of the Revised Statutes of Nova Scotia, 1967, the *Health Act*, is pleased to approve the Regulations Respecting Bakeries and the Manufacture of Bakery Products in the City of Halifax, made by the Board of Health for the City of Halifax, on the 18th day of June, A. D., 1979, in the form attached to and forming part of the report and recommendation as Schedule "A".

Schedule "A"**Regulations Respecting Bakeries and the Manufacture of
Bakery Products in the City of Halifax**

BE IT ENACTED by the Board of Health for the City of Halifax, under the authority of Chapter 247 of the revised Statutes of Nova Scotia, the *Health Act*, as follows:

1 In these regulations, unless the context otherwise requires

- (a) "Act" means the Health Act as amended and includes any regulations made thereunder;
- (b) "bakery" includes any building, premises, room or place in which any bread, biscuits, pies, cakes, crackers, buns, rolls, or any food products of which flour or meal is the principal ingredient, is produced, mixed, compounded or baked, to be sold for human consumption, provided however, that these regulations shall not apply to restaurants where the food products hereinbefore mentioned are produced, mixed, compounded, or baked for consumption in such restaurant only, and are not sold for consumption elsewhere;
- (c) "City" means the City of Halifax;
- (d) "Board" means the Board of Health for the City of Halifax;
- (e) "Director" means the Director of the Atlantic Health Unit;
- (f) "employee" means a person who is employed in a bakery and includes an operator;
- (g) "operator" means a person who by himself or by his agent owns or operates a bakery and without restricting the generality of the foregoing, includes a person who is assessed for the bakery on the Assessment Roll of the City;

- (h) "Public Health Inspector" means a certified Public Health Inspector appointed by the Minister of health for the Province of Nova Scotia;
- (i) "utensil" means any article or any equipment used in the preparation, service or storage of food products.

- 2 No person shall open, operate, maintain, or advertise a bakery except in accordance with these regulations.
- 3 No person shall open, operate, maintain, or advertise a bakery in the City unless there is, in respect of such bakery, a license which is in force and is not suspended.
- 4
 - (1) An application for a license shall be made to the Board of Health.
 - (2) A license shall be issued by the Board of Health upon receipt of a written recommendation from the Director indicating that the bakery conforms to these regulations and to the Act.
 - (3) A license issued by the Board pursuant to these regulations shall not be transferable.
 - (4) A license shall be exhibited at all times in a prominent place located within the premises in respect of which it was issued and shall be so located as to be clearly visible to members of the general public.
 - (5) The date of issue, the date of coming into force and the expiry day shall be marked on every license.
 - (6) A license shall come into force on the date of its issue by the Board.
 - (7) A license shall expire on the 32st day of December next following the date of issue, and on application shall be renewed annually by the Board upon receipt of a written recommendation from the Director indicating the establishment continues to conform to these regulations and to the Act.
 - (8) The fee for a license or a renewal of license is \$10.00 (ten dollars) payable to the City with the application.

Personnel

- 5
 - (1) The operator shall have at the commencement of employment of each employee in a bakery a certificate dated and signed by a qualified medical practitioner of the Province of Nova Scotia stating that the employee has had a medical examination and that the person is free from any communicable diseases and tuberculosis infection.
 - (2) The operator shall keep the certificate referred to in subsection (1) in his possession while the employee is employed in the bakery.
 - (3) The certificate referred to in subsection (1) shall be produced at the request of the Public Health Inspector.
 - (4) The certificate for any employee shall be surrendered by the operator to the employee when his employment is terminated.
 - (5) No person who has any communicable disease as defined in the Act or any communicable skin disease shall work in any bakery, and no person who owns, manages or is in charge of any bakery shall require or permit such person to work in his bakery.
 - (6) While working in the bakery, all employees shall wear a suit of clothes of washable material and shall wear adequate head covering over their hair. These garments shall be worn in the bakery only and shall be clean at all times.
 - (7) Before beginning work and immediately after visiting a toilet all employees shall wash their hands and arms in warm water using liquid or powdered soap and a single-service towel for drying.

Construction

- 6 (1) The doors, windows and other openings in the bakery leading to the outdoors shall be properly screened against flies, insects, and rodents. Where the structure of the building would make installation of screen doors impractical, outside doors shall be equipped with self-closing apparatus.
- (2) All rooms used for the storage of flour or meal, food or food products shall be
- (a) dry and clean;
 - (b) so arranged that the shelves, cupboard trays, cases and all other appliances for handling and storing the same can be easily removed and cleaned;
 - (c) equipped with shelves at least six (6) inches above the floor;
 - (d) arranged so that pallets used in the storage of bakery products are at least eighteen (18) inches from any wall;
 - (e) free from flies, insects, rates, mice and vermin.
- (3) Lighting shall be minimum of fifty (50) [foot] candles on all working surfaces and minimum of thirty (30) foot candles in all other areas taken from a height of thirty (30) inches from the floor.

Pesticides

- 7 (1) No pesticides shall be sprayed in a bakery during the hours that the bakery is in operation or open to serve the public.
- (2) The use of pesticides in a mechanical apparatus that emits an insecticidal spray on a timed basis is prohibited within a bakery.
- (3) Insecticidal strips or fly trapping devices shall not be placed directly over areas within a bakery where bakery products are being prepared, baked, cooled or displayed for sale.
- (4) After pesticides are used in a bakery, all surfaces where bakery products are prepared, stored, displayed, served or consumed shall be washed thoroughly of all pesticide residue prior to operation of the bakery or opening of the bakery for normal business.

Equipment and operation

- 8 (1) All utensils for serving or preparing food shall be cleaned and sanitized each time before being used.
- (2) All utensils shall be pre-rinsed or pre-scraped to remove gross food particles and soils.
- (3) The equipment and facilities for the cleaning and sanitizing of utensils shall consist of
- (a) commercial type of mechanical equipment so designed and operated that all utensils cycled through it are adequately cleansed and sanitized; or
 - (b) manual equipment consisting of
 - (i) at least three sinks of non-corrodible metal or porcelain of sufficient size to ensure thorough cleansing and sanitizing, and
 - (ii) ~~and~~ [an] indicating thermometer in proper working order attached to the sanitizing sink to show temperature at which utensils are being sanitized,
 - (iii) draining racks ~~or~~ [of] non-corrodible material; and
 - (c) an ample supply of potable hot and cold water.

- (4) Where manual equipment is used, utensils shall be
- (a) washed in the first sink, containing detergent solution which is
 - (i) capable of removing grease and food particles, and
 - (ii) maintained at a temperature of at least 43 degrees Celsius (110 degrees Fahrenheit);
 - (b) rinsed in the second sink in clean water at temperature not lower than 43 degrees Celsius (110 degrees Fahrenheit); and
 - (c) sanitized in the third sink, by one of the following methods:
 - (i) immersion in water at a temperature of at least 77 degrees Celsius (170 degrees Fahrenheit) for at least two minutes, or
 - (ii) immersion in chlorine solution of not less than 100 parts per million of available chlorine at a temperature of not less than 43 degrees Celsius (110 degrees Fahrenheit) for at least two minutes, or
 - (iii) immersion in a solution containing a quarternary ammonium compound having a strength of at least 200 parts per million at a temperature of not less than 43 degrees Celsius (110 degrees Fahrenheit) for at least two minutes, or
 - (iv) immersion in a solution containing not less than twenty-five parts per million of available iodine at a temperature not lower than 43 degrees Celsius (110 degrees Fahrenheit) for at least two minutes.
- (5) (a) Where chemical sanitizing is employed to sanitize utensils the operator shall use suitable testing equipment and shall make tests often enough to ensure that the correct amount of chemical is in solution.
- (b) The sanitizing solution shall be completely changed often enough to prevent soiling of the utensils.
- (6) Where mechanical equipment is used the operator shall ensure that it
- (a) effectively disinfects all surfaces of utensils in accordance with the bacterial standards prescribed in subsection (8) of Regulation [Section] 8;
 - (b) is so constructed, designed and maintained that
 - (i) wash water is clean at all times, and maintained at a temperature not lower than 60 degrees Celsius (140 degrees Fahrenheit) and not higher than 71 degrees Celsius (160 degrees Fahrenheit), and
 - (ii) utensils are rinsed at a temperature of at least 82 degrees Celsius (180 degrees Fahrenheit) for at least 10 seconds, or
 - (iii) utensils are subjected to a disinfecting solution at such a strength and for such time as prescribed in clause (c) of subsection (4) of Regulation [Section] 8;
 - (c) is so constructed that conveyors in machines are accurately timed to provide time cycles that ensure exposure to disinfecting solutions as prescribed in clause (c) of subsection (4) of Regulation [Section] 8; and
 - (d) is provided with thermometers attached one to the wash tank to indicate the temperature of the water in the wash tank and one to the rinse line of the machine to indicate accurately the

temperature of the rinse water to which the utensils are exposed; such thermometers shall be located so as to be easily legible.

- (7) All utensils shall be air dried. The use of drying towels is prohibited.
- (8) No utensils, after washing and sanitizing, shall have a bacterial plate count of greater than 100 colonies when tested in accordance with the standard plate test, utilizing the swab technique.
- (9) After cleansing and sanitizing, utensils shall be kept in such place and manner as to prevent contamination.
- (10) A lavatory basin equipped with hot and cold running water, plus a soap dispenser, liquid or powdered soap and single-service towels, shall be located in the mixing and baking area, and for the use of the employees only.
- (11) Refrigeration space shall be
 - (a) maintained at a temperature not higher than 5 degrees Celsius (40 degrees Fahrenheit);
 - (b) provided with an accurate functioning thermometer located within such refrigeration space so as to be clearly visible and at the same time give an accurate finding of the temperature;
 - (c) kept clean and all interior surfaces, racks and trays shall be thoroughly cleaned at least once a week.
- (12) All foodstuffs susceptible to spoilage and the actions of harmful organisms must be kept in a refrigerated space.

Sanitary facilities

- 9 (1) (a) Each washroom shall be equipped with
- (i) a basin,
 - (ii) an adequate supply of potable hot and cold water,
 - (iii) a constant supply of liquid or powdered soap in a suitable dispenser,
 - (iv) clean single-service disposable towels in a suitable dispenser,
 - (v) a suitable receptacle for used towels and waste material.
- (b) Each toilet room shall be equipped with a toilet in good working order and a supply of toilet paper in a suitable dispenser.
- (2) Washroom and toilet room may form one room.
- (3) Every washroom and toilet room shall be
- (a) in an accessible location on the bakery premises;
 - (b) provided with mechanical ventilation for the removal of odours, and vented to the outside;
 - (c) provided with lighting of not less than 30 foot candles;
 - (d) kept clean, sanitary and in good repair.
- (4) All wash basins and toilet facilities shall be maintained in a clean and sanitary condition.

- (5) All washrooms shall be equipped with a full length, self-closing door.

Prohibited

10 No person shall within a bakery

- (1) smoke;
- (2) permit any live animals or birds, except a guide dog accompanying a blind person;
- (3) keep or permit the keeping of impure, unmarked, or deleterious material;
- (4) expose or permit the exposure of any bakery product from the time of production to the time it is offered for sale to the purchaser, to dust or other contamination;
- (5) handle any wrapped or unwrapped bakery products with unclean hands or permit such handling;
- (6) permit unwrapped bakery products to be handled by driver, delivery man, grocer, or other dealers.

11 A Public Health Inspector may at any time take away any bakery product and cause the same to be tested for the purpose of determining if it contains an impure or deleterious material.

12 All bakery products before leaving a bakery must be wrapped or covered by paper, cellophane or such materials so that dust cannot collect or other contamination occur.

Vehicles

13 Vehicles from which bakery products are delivered or sold shall

- (a) not be passenger vehicles;
- (b) not be used for any other purpose;
- (c) be equipped with receptacle in which bakery products must be carried and delivered; such bakery products shall not be carried by hand;
- (d) be kept clean and in good repair;
- (e) be approved by the Public Health Inspector.

Penalty

14 Each person who contravenes or fails to comply with any provision of these regulations is guilty of an offence and is liable on summary conviction to a fine as prescribed in the Health Act.

15 A copy of these regulations shall be posted in a convenient place in every bakery, for inspection by the employees of such bakery.

16 The Board's former regulations respecting Bakeries and the Manufacture of Bakery Products in the City of Halifax are hereby repealed.

I hereby certify that the foregoing Regulations Respecting Bakeries and the Manufacture of Bakery Products in the City of Halifax were duly passed at a duly convened meeting of the Board of Health for the City of Halifax, held on the 18th day of June, 1979.

Dated at Halifax, Nova Scotia, this 16th day of July, 1979.

sgd: *G. I. Blennerhassett*
G. I. Blennerhassett
Secretary, Board of Health

N.S. Reg. 176/2003

Made: October 16, 2003

Filed: October 17, 2003

Replacement of Corporate By-laws (Capital District Health Authority) Regulations

Order in Council 2003-427 dated October 16, 2003

Regulations made by the Governor in Council
pursuant to subsection 84(1) of the *Health Act*

The Governor in Council on the report and recommendation of the Minister of Health dated September 25, 2003, and pursuant to subsection 84(1) of Chapter 6 of the Acts of 2000, the *Health Authorities Act*, is pleased to revoke the corporate by-laws adopted by the Queen Elizabeth II Health Sciences Centre and the Nova Scotia Hospital and replace them with the corporate by-laws of the Capital District Health Authority made pursuant to Section 22 of the Act, effective on and after November 1, 2003.

N.S. Reg. 177/2003

Made: October 16, 2003

Filed: October 17, 2003

Advisory Council on the Status of Women Regulations

Order in Council 2003-432 dated October 16, 2003

Regulations made by the Governor in Council
pursuant to Section 7 of the *Advisory Council on the Status of Women Act*

The Governor in Council on the report and recommendation of the Minister responsible for the *Advisory Council on the Status of Women Act* dated September 16, 2003, and pursuant to Section 7 of Chapter 3 of the Revised Statutes of Nova Scotia, 1989, the *Advisory Council on the Status of Women Act*, is pleased, effective October 16, 2003, to

- (a) repeal the regulations made by the Governor in Council by Order in Council 81-442 dated April 7, 1981; and
- (b) make regulations in the form set forth in Schedule "A" attached to and forming part of the report and recommendation.

Schedule "A"**Regulations Respecting the Advisory Council on the Status of Women
made by the Governor in Council pursuant to Section 7
of Chapter 3 of the Revised Statutes of Nova Scotia, 1989
the *Advisory Council on the Status of Women Act*****Citation**

1 These regulations may be cited as the *Advisory Council on the Status of Women Regulations*.

Definitions

2 In these regulations

- (a) "Act" means the *Advisory Council on the Status of Women Act*;
- (b) "Chair" means the member of the Council elected by the Council to preside over meetings of the Council;
- (c) "Council" means the Advisory Council on the Status of Women established pursuant to the Act;

- (d) “Executive Director” means the Executive Director appointed pursuant to the Act;
- (e) “Minister” means the member of the Executive Council who is charged by the Governor in Council with the administration of the Act.

Chair

- 3**
- (1) There must be a Chair of the Council.
 - (2) The Chair must be a person who is a member of the Council and who has been elected to serve as Chair by a majority of the members of the Council.
 - (3) If the Council is unable to elect a Chair, the Minister must appoint the Chair.
 - (4) The term of office of the Chair is 2 years.
 - (5) A person may hold the office of Chair for an unlimited number of terms but may not hold the office of Chair for consecutive terms.
 - (6) The election of a Chair must be held at the last Council meeting of each fiscal year during which the current Chair’s term expires.
 - (7) If the Chair is unable to perform the duties of Chair, another Council member may be elected by a majority of the members of the Council to serve as Chair for the balance of the term.
 - (8) Despite the prohibition on consecutive terms in subsection (5), a Chair elected pursuant to subsection (7) is eligible to be re-elected as Chair for one term immediately following the expiration of their partial term.
 - (9) The Chair must
 - (a) chair the meetings of the Council;
 - (b) act as the liaison between the Minister and the Council for purposes of the duties of the Council as provided in subsection 4(1) of the Act;
 - (c) advise the Executive Director of services required by the Council;
 - (d) represent the Council at conferences, meetings or other forums;
 - (e) act as spokesperson for the Council;
 - (f) carry out such other duties as assigned by the Minister.

Committees

- 4**
- (1) The Council may strike such committees as are required from time to time.
 - (2) The chair of a committee must be a member of the Council and must be elected to serve as the committee chair by a majority of the members of the committee.
 - (3) With the approval of the chair of a committee, a person who is not a member of the Council may participate on the committee on a volunteer basis.

Meetings

- 5**
- (1) The Council must hold not more than 5 meetings in each year.
 - (2) The quorum for any meeting of the Council is a majority of the members of the Council.