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1545.2040 TEMPERATURES AND COOLING AND FREEZING PROCEDURES.

Temperatures and procedures which are necessary for cooling and freezing dressed and ready-to-cook poultry, rabbits, or animals, including all edible portions thereof, shall be in accordance with sound operating practices which ensure the prompt removal of the animal heat and as will maximize the preservation of the quality and condition of the poultry, rabbits, or animals.

Statutory Authority: MS s 31.54

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