

**CHAPTER 1545**  
**DEPARTMENT OF AGRICULTURE**  
**MEAT, FISH, AND POULTRY INDUSTRY**

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**MEAT AND MEAT PRODUCTS****1545.0145 TRANSPORTATION OF MEAT.**

The following specifications shall apply to all vehicles used to transport meat or meat products for sale unless the vehicle is used to transport meat or meat products which are packaged, protected, and transported as outlined in part 1545.0180.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0150 MEAT COMPARTMENT.**

The meat compartment must be completely enclosed and have floors, walls, and ceilings which are constructed of smooth, impervious, tight fitting material that is designed to facilitate cleaning. The meat compartment must be kept in proper sanitary condition at all times when so used and must be thoroughly cleaned after each daily operation.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0160 UNWRAPPED MEAT OR MEAT PRODUCTS.**

Vehicles which are in compliance with the vehicle requirements of these rules may be used to transport meat or meat products which are not wrapped or packaged provided that the product is properly hung on hooks or is stacked on clean smooth racks. Unwrapped meat or meat products transported under provisions of parts 1545.0145 to 1545.0190 must be properly segregated and protected from other items of the load which might contaminate the product. Unwrapped meat or meat products shall not be allowed to come in contact with the floor or tailgate surface of a vehicle.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0170 CARRYING PRODUCT EXPOSED TO ELEMENTS.**

All meat and meat products must be securely wrapped or packaged if lugged or carried from a vehicle to a destination which necessitates carrying the product exposed to the elements outside of buildings, over public sidewalks, streets, or alleys or through the customer area of a retail or wholesale market.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0180 MEANS OF TRANSPORTATION.**

Meat and meat products which are securely wrapped or packaged in a manner which will maintain proper temperature of the product and will provide complete protection of the product against contamination from dust, flies, vermin, and other substances which might injuriously affect it may be transported by parcel post, express, common carrier, bus, train, automobile, or other recognized means of transportation. The

containers and packages of meat and meat products being transported under the provisions of these rules shall be maintained in proper sanitary condition during all phases of shipment.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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#### **1545.0190 REFRIGERATED TEMPERATURE.**

The refrigerated temperature of meat and meat products being transported must be maintained in accordance with sound operating practices which will maintain proper quality and condition of the product.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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#### **1545.0200 USE OF TENDERIZING SOLUTIONS.**

Meat tenderizing solutions consisting of water, salt, monosodium glutamate, papain, or other ingredients approved by the commissioner of agriculture may be applied or injected into primal cuts or consumer cuts of beef provided all treated beef cuts shall be branded, stamped, or labeled with a term specifying the specific tenderizing solution applied such as "dipped in a solution of papain" or "treated with a solution of papain and bromelin" in addition to all other required labeling during all stages of processing, storage, transportation, and sale. Treatment of the product shall not result in a gain in weight of more than three percent above the weight of the untreated product.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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#### **1545.0210 USE OF WORD "FRESH" IN PRODUCTS.**

The word "fresh" shall not be used in selling, advertising, or on labels of any meat product which contains any sodium nitrate, sodium nitrite, potassium nitrate, potassium nitrite, or which has been salted or frozen for preservation.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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#### **1545.0220 LABELING OF GRADED MEAT.**

No person, as defined in Minnesota Statutes, section 31.01, subdivision 2, shall advertise, label, or sell any meat or meat product as "prime," "choice," "select," "commercial," "standard," or "utility" unless the meat or meat product so advertised, labeled, or sold is derived from meat which actually bears the USDA federal meat grading stamp designating such grade.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11; 31A.08*

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**1545.0230 PRIMAL CUTS TERMS ON GROUND OR CHOPPED MEAT PRODUCTS.**

Terms such as "ground chuck," "chopped chuck," "ground round," "chopped round," "ground sirloin," "chopped sirloin," and similar terms which indicate that ground or chopped meat product is derived from a primal cut or other specific portion of a carcass shall not be used as the name of meat products displayed for sale except that these terms may be used on packages for retail sale if the retailer:

A. maintains records identifying the source and amounts of primal cuts and of ground meat sold that was processed from these primal cuts; and

B. retains these records for review on the premises for six months.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0250 HANDLING OF INEDIBLE PRODUCTS.**

Inedible products including but not limited to hides, pelts, animal food, game heads, feathered game, or poultry shall not be placed in or stored in the same cooler or freezer room with any meat product intended for human consumption unless: such inedible products are segregated from products intended for human consumption during storage; such inedible products are stored in watertight containers with watertight covers including plastic type bags or other methods approved by the commissioner of agriculture, and such containers are clearly labeled with the words "inedible" or "animal food."

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0260 RESTRICTED USE OF SEASONINGS IN MEAT PRODUCTS.**

Soluble seasonings consisting of spice extractives having a distinct red color (principally those including extract of paprika) shall not be used in fresh or frozen meat products including but not limited to hamburger, ground beef, fabricated steaks, cubed beef, and meat patties because of the color-enhancing properties of the seasoning. These soluble spice extracts may be used in the formulation of cured sausage and other meat food products, provided the amount used shall be controlled so that the color of the finished product will not be significantly different from that of products prepared with the same ingredients but without the soluble spice extract. This requirement is not intended to restrict the use of paprika as a natural spice in those products where it is considered to be a normal ingredient.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0270 FAT LIMIT IN SAUSAGE.**

"Frankfurters," "wieners," "vienna," "bologna," "garlic bologna," "knockwurst," and similar sausages which are prepared from one or more kinds of meat, meat by-products, poultry products, and other permitted ingredients shall not contain more than 30 percent fat in the finished product.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0280 SAMPLES TAKEN FOR EXAMINATION.**

Samples of meat or meat products or the ingredients of meat products which are manufactured or prepared in any licensed establishment may be taken for examination as often as and in the amounts deemed reasonably necessary by the department for the efficient and proper conduct of inspection. Such samples may be obtained without cost to the department.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0290 MEAT, POULTRY, AND FISH PRODUCTS SOLD BY WEIGHT.**

Except for immediate consumption on the premises where sold or as one of several elements comprising a ready-to-eat meal sold as a unit for consumption elsewhere than on the premises where sold, all meat, meat products, poultry (whole or parts), and all fish and seafood except shellfish, offered or exposed for sale or sold as food, shall be offered or exposed for sale and sold by weight. When meat, poultry, fish, or seafood is combined with or associated with some other food element or elements to form either a distinctive food product or a food combination, such food product or combination shall be offered or exposed for sale and sold by weight. The quantity representation shall be either the total weight of the product or combination of the separate weight of each of the several elements of the product or combination; provided, that for ready-to-cook, whole carcasses, stuffed poultry, ready-to-cook stuffed poultry roasts, rolls, bars, and logs, and ready-to-cook stuffed poultry products designated by terms of similar import, the label must show the total net weight of the poultry product and in proximity thereto, a statement specifying the minimum weight of poultry in the product.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0300 LABELING GROUND BEEF PRODUCTS.**

Ground beef products intended as food for human consumption in sandwich, package, bulk, or patty form which use "ground beef" or "chopped beef" as the name of the product or as part of the name of the product shall contain no meat or meat products other than meat or meat products which comply with Minnesota Rules.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**History:** *27 SR 260*

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**1545.0310 LABELING HAMBURGER PRODUCTS.**

Hamburger products intended as food for human consumption in sandwich, package, bulk, or patty form which use "hamburger" or "burger" as the name of the product or as part of the name of the product shall contain no meat or meat product other than meat or meat products which comply with Minnesota Rules.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**History:** *27 SR 260*

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**1545.0320 LABELING FRESH MEAT MIXES, MIXTURES, OR PATTIES WHICH CONTAIN EXTENDERS OR OTHER ADDITIVES.**

When additives or extenders such as textured vegetable protein, soya flour, isolated soy protein, soy protein concentrate, cereal, flour, nonfat dry milk, or similar products are used as permitted ingredients in fresh meat products intended as food for human consumption, their presence as an ingredient shall be declared as part of the name of the product or shall be declared as a qualifying statement contiguous to the name of the product or shall be declared in compliance with federal laws and regulations applicable thereto. The name of each additive or extender shall be shown on the product label if the product is in package form or on a placard easily readable by the purchaser if the product is sold or displayed in bulk form. Such products shall be labeled or placarded to show all other mandatory labeling information including a list of ingredients in order of descending predominance.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**STANDARDS OF IDENTITY FOR MEATS****1545.0360 BEEF.**

"Beef" is meat derived from cattle nearly one year of age or older.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0370 VEAL.**

"Veal" is meat derived from young cattle one year or less of age.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0380 MUTTON.**

"Mutton" is meat derived from sheep nearly one year of age or older.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0390 LAMB.**

"Lamb" is meat derived from young sheep one year or less of age.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0400 PORK.**

"Pork" is meat derived from swine.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0410 VENISON.**

"Venison" is flesh derived from deer.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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**1545.0770** [Repealed, 27 SR 260]

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#### **STANDARDS OF IDENTITY FOR LARD**

##### **1545.0780 LARD.**

"Lard" is the rendered fresh fat from hogs in good health at the time of slaughter, is clean, free from rancidity, and contains, necessarily incorporated in the process of rendering, not more than one percent of substances other than fatty acids and fat.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

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##### **1545.0790 LEAF LARD.**

"Leaf lard" is lard rendered at moderately high temperatures from the internal fat of the abdomen of the hog excluding that adherent to the intestines and has an iodine number not greater than 60.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**Published Electronically:** *August 28, 2002*

**1545.0800 NEUTRAL LARD.**

"Neutral lard" is lard rendered at low temperatures.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**Published Electronically:** *August 28, 2002*

**LABELING PREPACKAGED RETAIL MEAT CUTS DISPLAYED FOR SALE****1545.0810 SPECIES OF MEAT.**

The species of meat shall be declared on each retail meat cut label and shall be the leading term of the name of the product.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**Published Electronically:** *August 28, 2002*

**1545.0820 PRIMAL, SUBPRIMAL, OR WHOLESALE MEAT CUT.**

The primal, subprimal, or wholesale meat cut from which the retail meat cut is derived shall be declared on the product label as part of the name of the product and shall be declared immediately following the species of meat.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**Published Electronically:** *August 28, 2002*

**1545.0830 NAMES OF PRIMAL, SUBPRIMAL, OR WHOLESALE MEAT CUTS.**

Names of primal, subprimal, or wholesale meat cuts are:

- A. beef: chuck, rib, loin, round, shank, plate, brisket, and flank;
- B. pork: shoulder, loin, and leg;
- C. veal: shoulder, rib, loin, leg, breast, and shank;
- D. lamb: shoulder, breast, shank, rib, loin, and leg.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**Published Electronically:** *August 28, 2002*

**1545.0840 EXCLUSIONS.**

The provisions of part 1545.0810 do not apply to side pork, bacon, ham, Canadian style bacon, or salt pork. The provisions of part 1545.0820 do not apply to ground meat, cubed meat, cube steak, meat for stew, cutlets, soup bones, neck bones, hocks, feet, spare ribs, side pork, jowl, bacon, ham, Canadian style bacon, or salt pork.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**Published Electronically:** *August 28, 2002*



**1545.0850 NAME OF THE RETAIL MEAT CUT.**

The name of the primal cut on the label shall be followed by a name which accurately describes the retail cut derived therefrom. For example: "beef plate;" "pork loin;" "veal leg;" "short ribs;" "blade roast;" "sirloin roast;" "beef loin;" "pork loin;" "beef round;" "sirloin steak;" "sirloin roast;" "tip steak;" "beef round steak;" "beef chuck roast;" "beef rib steak."

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**Published Electronically:** *August 28, 2002*

**1545.0860 FANCIFUL OR DISTINCTIVE NAMES OR TERMS.**

Fanciful or distinctive names or terms including, but not limited to, "Family," "His and Hers," "Manhattan," "Premium," "Sandwich," "Bronco," "Penthouse," "Charcoal," "Ranch," "Texas," "Dinner," "Minute," "Pan," "Hollywood," "Delmonico," "New York," "California," "Bread and Butter," "Saratoga," "Boston," and "English," shall not be used as the name or as part of the name of a retail meat cut on a primary or price meat cut label or on a placard used to identify retail meat cuts displayed for sale.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**Published Electronically:** *August 28, 2002*

**1545.0870 MEAT CUT IDENTIFICATION REQUIREMENTS.**

The meat cut identification requirements of parts 1545.0820 to 1545.0880 shall be considered as having been met if the retail meat cut label complies with the meat cut definitions and nomenclature of chapter II of the Uniform Retail Meat Identity Standards of the National Livestock and Meat Board, provided that identification of ground beef products shall be as required by Minnesota rules; and provided further that special or distinctive names for pretended retail meat cuts are not permitted. If a specific name from the Uniform Retail Meat Identity Standards is used to identify a retail meat cut, it must conform to the cut listed therein.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**Published Electronically:** *August 28, 2002*

**1545.0880 PLACARDS.**

Placards, if used to identify unpackaged meat cuts shall not include fanciful names prohibited by part 1545.0860.

**Statutory Authority:** *MS s 31.10; 31.101; 31.11*

**Published Electronically:** *August 28, 2002*

**ANIMAL, POULTRY, AND RABBIT SLAUGHTERING,**

**PACKING, AND PROCESSING****1545.0890 SCOPE.**

The following specifications shall apply in all licensed slaughtering, dressing, and processing plants unless operations are of such limited volume or character that all items do not apply in which cases all applicable requirements shall be enforced.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.0900 MINIMUM REQUIREMENTS.**

Minimum requirements for all licensed slaughtering, dressing, and processing plants shall include separate facilities for the following operations: receiving or holding animals, rabbits, or poultry to be slaughtered; slaughtering; eviscerating, cutting, wrapping, and packaging.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.0910 SMALL SCALE OPERATIONS.**

Notwithstanding the provisions of parts 1545.0900 and 1545.1000, where the operations are conducted on a limited scale, the slaughtering and dressing including the removal of hides, pelts, and feathers may be permitted in the same room in which eviscerating, cutting, wrapping, and packaging is done, provided:

- A. each individual operation otherwise shall meet sanitation requirements;
- B. operations are segregated to permit their conduct in a sanitary manner;
- C. a sufficient time lag is allowed between each type of operation so that proper sanitation can be provided or the size of the processing room is large enough to permit all operations to be conducted at the same time without any possibility of contaminating the dressed poultry or meat.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.0920 LAVATORIES, UTENSIL CLEANING, TOILET FACILITIES.**

All slaughtering operations shall include convenient hand-washing equipment consisting of a lavatory with hot and cold running water, soap, and sanitary towels and separate washing facilities for adequate cleaning of knives and other equipment. Approved toilet facilities are to be provided for all permanently located slaughtering operations in which hired labor is employed.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.0930 PROTECTION OF CARCASSES AND DRESSED MEAT.**

All slaughtering shall be done in such a manner as to comply with sanitation requirements that will adequately protect the carcass from contamination.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.0940 TRANSPORTATION OF CARCASSES.**

When animal carcasses are transported from the place of slaughter to the place in which chilling, cutting, and other processing will be done, they shall be given proper protection from dust, filth, insects, vermin, or other contamination in a closed vehicle or other approved, enclosed transportation.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.0950 PROTECTION OF DRESSED MEAT AND POULTRY.**

Dressed meat and poultry must be adequately covered and properly protected from dust, filth, insects, vermin, or other contamination at all times while being transported.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.0960 ADDITIONAL SPECIFICATIONS.**

Additional detailed specifications that are requirements in all licensed slaughter, dressing, and processing plants wherever applicable are contained in parts 1545.0970 to 1545.2040.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.0970 BUILDINGS.**

The building in which the operations are conducted shall be of sound construction, in good repair, and maintained in a sanitary condition at all times, free of rodents, insect pests, and other vermin. Approval will not be granted for the construction or installation of any new slaughtering, packing, or processing operations below grade level.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.0980 OUTSIDE OPENINGS.**

The doors, windows, skylights, and other outside openings of the plant except receiving rooms and feeding rooms shall be protected by properly fitted screens or other suitable devices against the entrance of flies and other insects. Outside doors except in receiving rooms and feeding rooms shall be so hung that not over one-fourth inch clearance remains when closed. Screen doors shall open toward the outside of the

building. Doors shall be provided with self-closing devices where necessary to prevent the entry of vermin into processing and storage rooms.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.0990 ROOMS AND COMPARTMENTS.**

Rooms, compartments, or receptacles used for edible products shall be separate and distinct from inedible products departments and from rooms where live poultry, rabbits, and animals are held or slaughtered. Separate rooms shall be provided when required for conducting processing operations in a sanitary manner; and all rooms shall be of sufficient size to permit the installation of the necessary equipment for processing operations and the conduct of such operations in a sanitary manner.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1000 ROOMS FOR SEPARATE OPERATIONS.**

The plant shall have separate rooms for each of the following operations depending upon the various types of operations conducted but in no case shall the receiving or feeding of live poultry, rabbits, or animals or killing operations be permitted in rooms in which eviscerating operations are performed:

- A. The receiving and feeding of live poultry, rabbits, or animals.
- B. Killing, scalding, and roughing operations.
- C. Pinning, finishing, and chilling and packing operations for dressed poultry, rabbits, or animals.
- D. Evisceration operations. Final pinning of dressed poultry and chilling and packaging of edible products may be performed in this room; openings in walls for conveyor lines are permissible.
- E. Inedible products departments.
- F. Refuse rooms. Separate refuse rooms or other equally adequate facilities shall be required in eviscerating plants and in other plants where accumulations of refuse occur.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1010 COOLERS AND FREEZERS.**

Coolers and freezers of adequate size and capacity shall be provided to reduce the internal temperature of dressed poultry, rabbits, or animals and ready-to-cook poultry prepared and otherwise handled in the plant to 36 degrees Fahrenheit within 24 hours unless other cooling facilities are available.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1020 REFUSE ROOMS.**

Refuse rooms shall be entirely separate from other rooms in the plant, shall have tight fitting doors, and be properly ventilated.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1030 STORAGE AND SUPPLY ROOMS.**

The storage and supply rooms shall be in good repair, kept dry, and maintained in a sanitary condition.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1040 BOILER ROOM.**

The boiler room shall be a separate room, if necessary, to prevent its being a source of dirt and objectionable odors entering any room where dressed poultry, rabbits, or animals or edible products are prepared, processed, handled, and stored.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1050 TOILET ROOMS.**

Toilet rooms shall not open directly into rooms where poultry, rabbit, or animal products are exposed; they shall have self-closing doors and shall be mechanically ventilated.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1060 FLOORS, WALLS, AND CEILINGS.**

The floors, walls, ceilings, partitions, posts, doors, and other parts of all compartments shall be of such material, construction, and finish as will make them susceptible of being readily and thoroughly cleaned.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1070 FLOORS.**

All floors, except those in receiving rooms and feeding rooms and floors which are kept dry, shall be constructed of hardened concrete or of tile laid closely together with impervious joint material or of other similar impervious material and kept in good repair. The floors in killing, ice-cooling, ice-packing, and eviscerating rooms shall be graded to permit runoff with no standing water. In new construction and renovated plants the pitch shall be not less than one-fourth inch per foot to drains. In new construction the junction of the wall with the floor shall be covered on a radius of not less than two inches, and the window

ledges shall be set at an angle of approximately 45 degrees. All upper horizontal surfaces shall be kept to a minimum.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1080 CEILINGS AND WALLS.**

Ceilings and walls in rooms and compartments where exposed edible products are processed, handled, or stored shall have tiled, enameled, or other smooth surface impervious to moisture. Cooler and freezer rooms shall have interior surfaces impervious to moisture so as to permit thorough cleaning.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1090 BLOOD DISPOSAL.**

Adequate facilities shall be provided for the disposal of blood in a sanitary manner. When bleeding troughs are used they shall be long enough to catch the blood during the bleeding process and shall be cleaned daily. Such troughs shall be installed so as to pitch at least one-half inch per foot toward a smooth metal catch basin or basins, of sufficient capacity for a day's operation at peak production or shall be flushed continuously.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1100 DRAINING AND PLUMBING.**

There shall be an efficient draining and plumbing system for the plant and premises.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1110 DRAINS AND GUTTERS.**

All drains and gutters shall be properly installed with approved traps and vents. The drainage and plumbing system must permit the quick runoff of all water from plant buildings and surface water around the plant and on the premises. All such water shall be disposed of in such a manner as to prevent a nuisance or health hazard.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1120 SEWERAGE AND PLANT WASTES.**

The sewerage system shall have adequate slope and capacity to remove readily all wastes from the various processing operations and to minimize and if possible to prevent stoppage and surcharging of the system.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1130 GREASE TRAPS.**

Grease traps which are connected with the sewerage system shall be suitably located but not near any edible products department or in any area where products are unloaded from or loaded into vehicles. To facilitate cleaning, such traps shall have inclined bottoms and be provided with suitable covers.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1140 TOILET SOIL LINES.**

In new construction, toilet soil lines shall be separate from house drainage lines to a point outside the buildings, and drainage from toilet bowls and urinals shall not be discharged into a grease catch basin.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1150 TRAPS FOR FLOOR DRAINS.**

All floor drains shall be equipped with traps constructed so as to minimize clogging, and the plumbing shall be installed so as to prevent sewerage from backing up and from flooding the floor.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1160 FLOOR DRAINAGE LINES.**

Floor drainage lines shall be of metal and at least four inches in diameter and open into main drains of at least six inches in diameter and shall be properly vented to the outside air.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1170 VALLEY OR GUTTER DRAINS.**

In new construction, valley or gutter drains shall have concave bottoms or the junctions of the sides and the bottoms shall be coved.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **1545.1180 REFRIGERATORS EQUIPPED WITH DRAINS.**

Where refrigerators are equipped with drains, such drains shall be properly trapped and shall discharge through an air gap into the sewer system. All new installations and all replacement of refrigerators equipped with drains shall meet these requirements.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1190 WATER SUPPLY.**

The water supply shall be ample, clean, and potable with adequate pressure and facilities for its distribution in the plant and its protection against contamination and pollution. The provisions of parts 1545.1190 to 1545.1220 shall be considered as having been met if the water supply complies with the specifications set forth in section VII of the Manual of Water Supply Sanitation of the Minnesota Department of Health, which standards have been adopted by the commissioner of agriculture.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1200 HOT WATER.**

Hot water at a temperature not less than 180 degrees Fahrenheit shall be available for sanitation purposes.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1210 LOCATION OF HOSE CONNECTIONS.**

Hose connections with steam and water mixing valves or hot water hose connections shall be provided at convenient locations throughout the plant for cleaning purposes.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1220 REFUSE ROOMS.**

The refuse rooms shall be provided with adequate facilities for washing cans and other equipment in the rooms, and the rooms, cans, and equipment shall be cleaned after each day's use.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1230 LAVATORY ACCOMMODATIONS.**

Modern lavatory accommodations and properly located facilities for cleaning utensils and hands shall be provided.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*



**1545.1240 ADEQUATE LAVATORY AND TOILET ACCOMMODATIONS.**

Adequate lavatory and toilet accommodations including, but not being limited to, running hot and cold water, soap, and towels shall be provided. Such accommodations shall be in or near toilet and locker rooms and also at such other places in the plant as may be essential to the cleanliness of all personnel handling products.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1250 COVERED CONTAINERS.**

Sufficient covered metal containers shall be provided for used towels and other wastes.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1260 HAND-WASHING FACILITIES.**

An adequate number of hand-washing facilities serving areas where dressed poultry, rabbits, or animals and edible products are prepared shall be operated by other than hand-operated controls or shall be of a continuous flow type which provides an adequate flow of water for washing hands.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1270 SANITARY SIGNS.**

Durable signs shall be posted conspicuously in each toilet room and locker room directing employees to wash their hands before returning to work.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1280 ADEQUATE TOILET FACILITIES.**

Adequate toilet facilities shall be provided with respect to the number of employees in the plant.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1290 LIGHTING AND VENTILATION.**

There shall be ample light, either natural or artificial or both, of good quality and well distributed, and sufficient ventilation for all rooms and compartments to insure sanitary conditions.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1300 LIGHTING REQUIREMENTS.**

All rooms in which poultry, rabbits, or animals are killed, eviscerated, or otherwise processed shall be considered as having sufficient light if at least 30 foot-candles of light intensity are provided on all working surfaces except that at the grading and inspection stations, where such light intensity shall be of 50 foot-candles. In all other rooms there shall be provided at least five foot-candles of light intensity when measured at a distance of 30 inches from the floor.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 6, 2013*

**1545.1310 VENTILATION.**

All rooms shall be adequately ventilated to eliminate objectionable odors and minimize moisture condensation.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1320 EQUIPMENT AND UTENSILS.**

Equipment and utensils used for the preparation, processing, or otherwise handling any product in the plant shall be suitable for the purpose intended and shall be of such material and construction as will facilitate their thorough cleaning and insure cleanliness in the preparation and handling of products. Insofar as it is practical, equipment and utensils shall be made of metal or other impervious material. Trucks and receptacles used for handling inedible products shall be of similar construction and shall be conspicuously and distinctly marked and shall not be used for handling any edible products.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1330 BATTERIES.**

Batteries shall be constructed entirely of metal and have metal dropping pans so as to permit proper and complete washing and cleaning. Batteries that are not made entirely of metal shall be replaced with metal batteries whenever replacement becomes necessary.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1340 REFUSE CONTAINERS.**

Metal refuse containers with covers shall be provided, and such containers shall be kept covered.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1350 SCALDING EQUIPMENT FOR POULTRY PROCESSING PLANTS.**

Scalding equipment, tank or spray type, shall be made of metal and have smooth surfaces and be of such construction as to permit proper and complete washing and cleaning.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1360 SCALDING TANKS.**

The scalding tanks when used shall be so constructed as to prevent contamination of potable water lines and to permit water to enter continuously at the rate of one-fourth gallon per bird per minute and to flow out through an overflow.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1370 OVERFLOW OUTLETS IN SCALDING EQUIPMENT.**

The overflow outlets in scalding equipment shall be of sufficient size to permit feathers and water to be carried off.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1380 OVERFLOW, DRAW-OFF VALVES, AND SEDIMENT BASIN DRAIN.**

The overflow, draw-off valves, and sediment basin drain shall discharge into a floor or valley drain or onto the floor in close proximity to a floor or valley drain.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1390 MECHANICAL PICKERS.**

When necessary, safety guards shall be installed around moving machine parts of mechanical pickers. Such guards shall be of such construction as not to be difficult or laborious to remove or to keep clean. Sheet metal or metal grills fastened down with sufficient bolts and wing nuts are preferable.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1400 WAX FINISHING.**

When wax dipping is used, metal troughs shall be provided to catch the wax removed from the dipped poultry. Acceptable facilities and methods shall be employed in reclaiming the wax.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1410 ICE CHILLING VATS.**

Chilling vats or tanks used for chilling dressed poultry, rabbits, or animals, and all replacements thereof, and all chilling vats or tanks used for chilling ready-to-cook poultry, rabbits, or animals shall be made of metal or other hard-surfaced impervious material.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1420 ICE SHOVELS.**

Ice shovels shall be smooth-surfaced and made of metal.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1430 GRADING AND PACKING BINS.**

Where grading bins are used for poultry, rabbits, or animals, they shall be of sufficient number and capacity to handle the grading adequately without the use of makeshift bins, and all dressed poultry, rabbits, or animals shall be kept off the floor. Grading bins may be made of metal or enameled wood and shall be constructed and maintained in such a manner as to allow easy and thorough cleaning. All replacements of such bins, however, shall be of metal.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1440 EQUIPMENT AND UTENSILS USED IN KILLING, ROUGHING, PINNING, CHILLING, AND PACKING ROOMS.**

Except as otherwise provided in parts 1545.1320 to 1545.1560, all equipment and utensils used in killing, roughing, pinning, chilling, and packing rooms shall be of metal or other impervious material and constructed so as to permit proper and complete cleaning.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1450 CONVEYORS.**

Any conveyors used in the plant shall be of metal or other acceptable material and of such construction as to permit thorough and ready cleaning and easy identification of viscera with its carcass and so designed as will present each carcass or all parts thereof in a way that will permit adequate and efficient inspection.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1460 OVERHEAD CONVEYORS AND TRACKS.**

Overhead conveyors and tracks shall be so constructed and maintained that they will not allow grease, oil, or dirt to accumulate on the drop chain or shackle which shall be of noncorrosive metal.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1470 NONMETALLIC BELT-TYPE CONVEYORS.**

Nonmetallic belt-type conveyors used in moving edible products shall be of waterproof composition.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1480 [Repealed, 27 SR 260]**

**Published Electronically:** *August 28, 2002*

**1545.1490 DISTANCE FROM FLOOR TO TOP OF TRACK OR RAIL.**

The distance from the floor to the top of the track or rail used in a slaughter house for the suspension and movement of cattle carcasses shall not be less than ten feet.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1500 TABLES.**

Inspection, eviscerating, and cutting tables shall be made of metal and have coved corners and be so constructed and placed to permit thorough cleaning.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1510 PLANTS LACKING CONVEYORS.**

In plants where no conveyors are used, each carcass shall be eviscerated in an individual metal tray of seamless construction.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1520 WATER SPRAY WASHING EQUIPMENT.**

Water spray washing equipment with sufficient water pressure to thoroughly and efficiently wash carcasses shall be used for washing carcasses inside and out.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1530 WASTE RECEPTACLES.**

Watertight metal receptacles shall be used for entrails and other waste resulting from preparation of eviscerated poultry, rabbits, or animals.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1540 TRUCKS AND RECEPTACLES FOR DISEASED CARCASSES.**

Watertight trucks and receptacles for holding or handling diseased parts of carcasses shall be so constructed as to be readily and thoroughly cleaned.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1550 FREEZING ROOMS.**

Freezing rooms shall be adequately equipped to freeze ready-to-cook poultry, rabbits, or animals solid in less than 60 hours. Freezing rooms shall be equipped with floor racks or pallets and fans to insure air circulation.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1560 COOLING RACKS.**

Cooling racks shall be made of metal and be readily accessible for thorough washing and cleaning. All replacements of cooling racks shall be made of metal.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1570 EQUIPMENT ACCESSIBILITY.**

All equipment shall be so placed as to be readily accessible for all processing and cleaning operations.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1580 ACCESSIBILITY OF MECHANICAL PICKERS.**

When used in the plant, mechanical pickers shall be so installed as to be accessible for thorough cleaning and removal of the accumulation of feathers.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1590 PREMISES.**

The premises shall be kept free from refuse, waste materials, and all other sources of objectionable odors and conditions.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1600 CLEANING OF ROOMS AND COMPARTMENTS.**

Rooms, compartments, or other parts of the plant in which products are handled and kept shall be kept clean and in sanitary condition.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1610 DISPOSAL OF OFFAL.**

All feathers, blood, offal, birds, rabbits, or animals or parts of poultry, rabbits, or animals too severely damaged to be salvaged, and all discarded containers and other materials shall be completely disposed of daily. A separate closed storage room vented to the outer air with a concrete floor shall be provided for the offal if not disposed of immediately following slaughter. Such offal cans shall be removed from the slaughter room to the storage room as soon as slaughtering is completed.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1620 WINDOWS, DOORS, LIGHT FIXTURES.**

All windows, doors, and light fixtures in the plant shall be kept clean.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1630 DOCKS AND ROOMS.**

All docks and rooms shall be kept clean and free from debris and unused equipment and utensils.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1640 RECEIVING DOCKS AND ROOMS CONSTRUCTION.**

Live poultry, rabbit, or animal receiving docks and receiving rooms shall be of such construction as to readily permit their thorough cleaning.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1650 FEEDING ROOM FLOORS.**

Floors in feeding rooms shall be cleaned with such regularity as may be necessary to maintain them in a sanitary condition.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1660 KILLING, ROUGHING, PINNING ROOM.**

The killing, roughing, and pinning room shall be kept clean and free from offensive odors at all times.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1670 WALLS, FLOORS, EQUIPMENT, UTENSILS.**

The walls, floors, and all equipment and utensils used in the killing, roughing, and pinning room shall be thoroughly cleaned after each day's operation.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1680 KILLING ROOM FLOORS.**

The floors in the killing, roughing, and pinning room shall be cleaned frequently during roughing and finishing operations and be kept reasonably free from accumulated blood, hides, feathers, bristles, manure, water, and dirt.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1690 TOILET AND LOCKER ROOM SANITATION.**

All equipment in the toilet and locker room as well as the room itself shall be kept clean, sanitary, and in good repair.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1700 COOLER AND FREEZER ROOMS.**

Cooler and freezer rooms shall be free from objectionable odors of any kind and shall be maintained in a sanitary condition (including, but not being limited to, the prevention of drippings from refrigerating coils onto products).

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*



**1545.1710 CLEANING OF EQUIPMENT AND UTENSILS.**

Equipment and utensils used for preparing or otherwise handling any product shall be kept clean and in a sanitary condition and in good repair.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1720 BATTERIES AND HOLDING PENS.**

Batteries, dropping pans, and holding pens shall be cleaned regularly and the manure removed from the plant daily.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1730** [Repealed, 27 SR 260]

**Published Electronically:** *August 28, 2002*

**1545.1740 SCALDING TANKS.**

Scalding tanks shall be completely emptied and thoroughly cleaned as often as may be necessary but not less frequently than once a day.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1750 ICE SHOVELS.**

Ice shovels shall be kept clean, free of corrosion, and shall be stored off the floor.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1760 KILLING ROOM EQUIPMENT AND UTENSILS.**

All equipment and utensils used in the killing, roughing, and pinning rooms shall be thoroughly washed and cleaned after each day's operation. The chilling and packing room and equipment and utensils used therein shall be maintained in a clean and sanitary condition.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1770 GRADERS AND BINS.**

Graders' and packers' gloves and grading bins shall be washed daily and used only for grading or packing, as the case may be.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1780 CHILLING VATS OR TANKS.**

Chilling vats or tanks not being used in a continuous flow system shall be emptied and rinsed after each use. All tanks shall be thoroughly cleaned once daily.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1790 DEFROSTING TANKS.**

When frozen poultry, rabbits, or animals are to be defrosted in water, adequate facilities (tanks, vats, or racks) shall be provided, including continuous running tap water of sufficient volume to thaw such poultry, rabbits, or animals. Such poultry, rabbits, or animals shall not be thawed in still water, and the thawing tanks shall be emptied and rinsed after each use. The tanks shall be thoroughly cleaned once daily. If water is heated, it shall not be heated above 70 degrees Fahrenheit. Thawing tanks shall be equipped with properly installed overflow pipes to discharge over a floor drain or a valley drain. Where mechanical devices are not used for removing thawed carcasses from thawing, tanks shall be of a size as will enable employees to remove poultry, rabbits, or animals without getting inside the tanks.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1800** [Repealed, 27 SR 260]

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**1545.1810** [Repealed, 27 SR 260]

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**1545.1820** [Repealed, 27 SR 260]

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**1545.1840** [Repealed, 27 SR 260]

**Published Electronically:** *August 28, 2002*

**1545.1850** [Repealed, 27 SR 260]

**Published Electronically:** *August 28, 2002*

**1545.1860 SEGREGATION OF OPERATIONS.**

The pinning and finishing operations shall be performed in a part of the room that is away from the killing and roughing operations.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1870 ISOLATION OF KILLING OPERATION.**

Blood from the killing operation shall be confined to a relatively small area and kept from being splashed about the room.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1880 FINISHING DRESSED POULTRY.**

In finishing and cleaning dressed poultry, the carcass shall be singed, feed shall be removed from the crop, and the fecal material in the cloaca shall be removed by venting, and such operations shall be completed prior to chilling and packaging of such dressed poultry. This part applies to poultry processing plants only.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1890 HEAD CLEANLINESS.**

The head of each dressed poultry carcass shall be washed thoroughly to remove feed from the mouth and blood from the head and mouth. This part applies to poultry processing plants only.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1900 FINAL CLEANING.**

In the final washing the carcass shall be passed through a system of sprays providing an abundant supply of fresh clean water either under pressure or scrubbing action. This part applies to poultry processing plants only.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1910 ISOLATION OF PACKAGING AND GRADING OPERATION.**

Dressed poultry may be graded and packaged in the killing, roughing, pinning, chilling, and packing room; however, such poultry shall be graded and packed in an area of the room which is well isolated from the killing and roughing operation. This part applies to poultry processing plants only.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1920 EVISCERATING ROOM FLOORS.**

The floors in the eviscerating room shall be kept clean and reasonably dry during eviscerating operations and free of all refuse.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1930 PLANT SANITATION.**

Plant operation shall be conducted in such a manner as will result in sanitary processing, proper inspection, and wholesome properly prepared ready-to-cook poultry, rabbits, or animals.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1940 PACKAGING EQUIPMENT.**

Mechanized packaging equipment shall be maintained in good sanitary condition.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1950 PROMPT OFFAL REMOVAL.**

All offal resulting from the eviscerating operation shall be removed as often as necessary to prevent the development of a nuisance.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1960 CONTAINER LINERS.**

Paper and other material used for lining barrels or other containers in which products are packaged shall be of such kinds as do not tear readily during use, but remain intact when moistened by the product. Wooden containers to be used for packaging poultry, rabbits, or animals shall be fully lined except when the individual birds, rabbits, or animals to be packaged therein are fully wrapped.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1970 PROTECTION OF PRODUCTS.**

Protective coverings shall be used for the product in the plant and as it is distributed from the plant, as will afford adequate protection for the product against contamination by any foreign substance (including, but not being limited to, dust, dirt, and insects), considering the means intended to be employed in transporting the products from the plant.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1980 PACKAGE CONTAINERS SANITATION.**

Containers to be used for packaging dressed poultry, rabbits, or animals and ready-to-cook poultry, rabbits, or animals shall be clean, free from objectionable substances or odors, and of sufficient strength and durability to adequately protect the product during normal distribution. Dressed and ready-to-cook poultry, rabbits, or animals, other than that which is to be ice packed, shall be adequately drained to remove ice and free water prior to packing and packaging.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.1990 REFUSE HANDLING.**

Refuse may be moved directly to loading docks only for prompt removal.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.2000 CLEANLINESS AND HYGIENE OF PERSONNEL.**

All employees coming in contact with dressed poultry, rabbits, or animals, exposed edible products or edible products handling equipment shall wear clean garments and shall keep their hands clean at all times while thus engaged.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.2010 INFECTIONS AND OPEN SORES.**

Hands of employees handling dressed poultry, rabbits, or animals or edible products or edible products handling equipment shall be free of infected cuts, boils, and open sores at all times while thus engaged.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

**1545.2020 HAND WASHING.**

Every person after each use of toilet or change of garments shall wash his or her hands thoroughly before returning to duties that require the handling of dressed poultry, rabbits, or animals or edible products or containers therefor or edible products handling equipment.

**Statutory Authority:** *MS s 31.54*

**History:** *17 SR 1279*

**Published Electronically:** *August 28, 2002*

**1545.2030 USE OF TOBACCO PROHIBITED.**

Neither smoking nor chewing of tobacco shall be permitted in any room where exposed edible products are prepared, processed, or otherwise handled.

**Statutory Authority:** *MS s 31.54*

**Published Electronically:** *August 28, 2002*

#### **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*

**Published Electronically:** *August 28, 2002*

### **FISH**

#### **1545.2050 FISH UNFIT FOR HUMAN FOOD.**

Fish unfit for human food, whether parasitic or not, which are offered for sale for animal food must be denatured or identified so as to prohibit their use for human food. Denaturing must be accomplished either by cutting the fish in two immediately behind the abdominal cavity or by dyeing the fish with methyl violet. The strength of the dye solution used may not be less than one part of dye to 5,000 parts of water.

**Statutory Authority:** *MS s 31.11*

**History:** *9 SR 693*

**Published Electronically:** *August 28, 2002*

#### **1545.2060 PACKING BOXES AND CONTAINERS OF DENATURED FISH.**

All packing boxes and containers containing denatured fish shall bear thereon in a conspicuous manner in bold face type not less than one-half inch in height the statement "for animal food only." Such statement shall be printed or form a part of the main label affixed to or stamped on such packing boxes or containers or shall be stamped on the same end or side of such packing boxes or containers that such main label is affixed or stamped thereon.

**Statutory Authority:** *MS s 31.10; 31.101*

**Published Electronically:** *August 28, 2002*

**1545.2070** [Repealed, 9 SR 693]

**Published Electronically:** *August 28, 2002*

**1545.2080** [Repealed, 27 SR 260]

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**1545.2090** [Repealed, 27 SR 260]

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1545.2100 [Repealed, 27 SR 260]

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**1545.2830** [Repealed, 27 SR 260]

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### FISH PROCESSING ESTABLISHMENTS

#### 1545.2840 DEFINITIONS.

Subpart 1. **Applicability.** For the purposes of parts 1545.2840 to 1545.3120 the following words, phrases, names, and terms shall be construed respectively to mean.

Subp. 2. **Commissioner.** "Commissioner" means the commissioner of the Minnesota Department of Agriculture.

Subp. 3. **Department.** "Department" means the Minnesota Department of Agriculture.

Subp. 4. **Fish.** "Fish" means any completely aquatic, water-breathing craniate vertebrates having the limbs (when present) developed as fins with a body commonly covered with scales or plates.

Subp. 5. **Fish processing establishment.** "Fish processing establishment" means the premises, buildings, structures, and equipment (including, but not limited to, machines, utensils, and fixtures) employed or used with respect to the processing of fish or fish products.

Subp. 6. **Fish processing or processing.** "Fish processing" or "processing" means any operation or combination of operations in an establishment whereby fish or fish products are cut, fabricated, cured, salted, heat treated, packed, repacked, dried, smoked, or reprocessed for sale at wholesale as food for human consumption.

Subp. 7. **Fish product.** "Fish product" means any article of food or any article intended for or capable of being used as human food which is derived or prepared in whole or in substantial and definite part from any portion of any fish.

Subp. 8. **Inspector.** "Inspector" means an inspector of the department.

Subp. 9. **Minnesota condemned or any authorized abbreviations.** "Minnesota condemned" or any authorized abbreviations thereof means the fish or fish product so marked or so identified is unsound, unhealthful, unwholesome, or otherwise unfit for human food.

Subp. 10. **Minnesota rejected or any authorized abbreviation.** "Minnesota rejected" or any authorized abbreviation thereof means equipment, utensil, room, or compartment so marked or so identified has been declared unclean or otherwise unsatisfactory for use by an inspector and shall not be used in any fish processing operation while so marked or so identified.

Subp. 11. **Minnesota retained or any authorized abbreviations.** "Minnesota retained" or any authorized abbreviations thereof means the fish or fish product or any other article so marked or so identified is held for further examination by an inspector to determine its disposal.

**Statutory Authority:** *MS s 28A.10*

**Published Electronically:** *August 28, 2002*

#### **1545.2850 PERMITS.**

After July 1, 1964, no person shall process fish in Minnesota for sale at wholesale without first obtaining a permit therefor from the commissioner. Applications for permits shall be made on forms provided by the commissioner who shall cause the place to be inspected before granting a permit. On finding that the applicant maintains a proper place and equipment, the commissioner shall issue a permit to the applicant. Permits shall expire on June 30, following their issue.

**Statutory Authority:** *MS s 28A.10*

**History:** *17 SR 1279*

**Published Electronically:** *August 28, 2002*

#### **1545.2860 RENEWAL OF PERMITS.**

Permits shall be renewed annually on July 1. Applications for renewal of permits shall be filed on or before June 30. The commissioner may cause the place to be inspected before granting renewal of a permit. On finding that the applicant maintains a proper place and equipment, the commissioner shall reissue a permit to the applicant.

**Statutory Authority:** *MS s 28A.10*

**History:** *17 SR 1279*

**Published Electronically:** *August 28, 2002*

#### **1545.2870 REVOCATION OF PERMIT, NOTICE; REINSTATEMENT.**

After giving the person to whom a permit has been issued at least seven days notice of the date and place of hearing and an opportunity to be heard, the commissioner may by order revoke any permit when the person to whom a permit has been issued fails to comply with any of the provisions of parts 1545.2840 to 1545.3120. Such notice may be given either by personal service upon the person to whom a permit has been issued or by mailing the same to the person by registered mail. The commissioner may reinstate any permit when the person who originally held the permit has complied with the provisions of these parts.

**Statutory Authority:** *MS s 28A.10*

**History:** *17 SR 1279*

**Published Electronically:** *August 28, 2002*

#### **1545.2880 INSPECTIONS AND CORRECTIVE ORDERS.**

The commissioner shall at such times as the commissioner deems necessary cause any fish processing establishment or place of business where fish are processed to be inspected and shall make such order as is

necessary to correct insanitary conditions in any such plant. Each order shall specify the time within which it shall be complied with and such order shall be served in person or by registered mail. The commissioner or any of the commissioner's representatives or inspectors may enter any plant or any place of business in which fish processing operations are being conducted at any reasonable hour for inspection purposes. Free access to every part of the premises shall be offered, and aid and assistance necessary to enable the person making the inspection to make a thorough and complete examination shall be given.

**Statutory Authority:** *MS s 28A.10*

**History:** *17 SR 1279*

**Published Electronically:** *August 28, 2002*

#### **1545.2890 TAGGING INSANITARY EQUIPMENT, UTENSILS, ROOMS, OR COMPARTMENTS.**

When in the opinion of an inspector any equipment, utensil, room, or compartment at a fish processing establishment is unclean or its use would be in violation of any of these rules the inspector may attach a Minnesota rejected tag or notice thereto. No equipment, utensil, room, or compartment so tagged shall again be used until made acceptable and approved for use by an inspector. Such tag or notice so placed shall not be removed from any equipment, utensil, room, or compartment by anyone other than an inspector.

**Statutory Authority:** *MS s 28A.10*

**History:** *17 SR 1279*

**Published Electronically:** *August 28, 2002*

#### **1545.2900 CONDITIONS OF PREMISES.**

The premises of the fish processing establishment shall be free from conditions objectionable to food processing operations. Such conditions include, but are not limited to, the following: strong offensive odors; litter, waste, and refuse within the immediate vicinity of the plant buildings or structures; excessively dusty roads, yards, or parking lots; and poorly drained areas.

**Statutory Authority:** *MS s 28A.10*

**Published Electronically:** *August 28, 2002*

#### **1545.2910 BUILDINGS AND STRUCTURES.**

The fish processing establishment buildings and structures shall be properly constructed and maintained in a sanitary condition, including, but not being limited to, the requirements in parts 1545.2920 to 1545.2970.

**Statutory Authority:** *MS s 28A.10*

**Published Electronically:** *August 28, 2002*

#### **1545.2920 LIGHTING.**

There shall be sufficient light consistent with the use to which the particular portion of the building is devoted and to permit efficient cleaning. All rooms in which fish are processed shall be considered as having sufficient light if at least 30 footcandles of light intensity are provided on all working surfaces except that

belts and tables on which picking, sorting, or trimming operations are carried on shall be provided with at least 50 footcandles of light intensity. In all other rooms there shall be provided at least five footcandles of light intensity when measured at a distance of 30 inches from the floor.

**Statutory Authority:** *MS s 28A.10*

**Published Electronically:** *August 28, 2002*

**1545.2930 VENTILATION.**

If practicable there shall be sufficient ventilation in each room and compartment thereof to prevent excessive condensation of moisture and to ensure sanitary and suitable processing and operating conditions. If such ventilation does not prevent excessive condensation, the commissioner may require that suitable facilities be provided to prevent the condensate from coming in contact with equipment used in processing operations and with any ingredient used in the manufacture or production of a processed product.

**Statutory Authority:** *MS s 28A.10*

**Published Electronically:** *August 28, 2002*

**1545.2940 WASTE DISPOSAL AND PLUMBING SYSTEM.**

There shall be an efficient waste disposal and plumbing system. All drains and gutters shall be properly installed with approved traps and vents and shall be maintained in good repair and in proper working order.

**Statutory Authority:** *MS s 28A.10*

**Published Electronically:** *August 28, 2002*

**1545.2950 ROOFS AND OTHER PARTS OF BUILDINGS AND STRUCTURES.**

Roofs shall be weather tight. The walls, ceilings, partitions, posts, doors, and other parts of all buildings and structures shall be of such materials, construction, and finish as to permit their efficient and thorough cleaning. The floors shall be constructed of tile, concrete, or other equally impervious material, shall have good surface drainage, and shall be free from openings or rough surfaces which would interfere with maintaining the floors in a clean condition.

**Statutory Authority:** *MS s 28A.10*

**Published Electronically:** *August 28, 2002*

**1545.2960 ROOMS AND COMPARTMENTS.**

Each room and each compartment in which any processed products are handled, processed, or stored shall be so designed and constructed as to ensure processing and operating conditions of a clean and orderly character; shall be free from objectionable odors and vapors; and shall be maintained in a clean and sanitary condition.

**Statutory Authority:** *MS s 28A.10*

**Published Electronically:** *August 28, 2002*

**1545.2970 EXCLUSION OF DOGS, CATS, AND VERMIN.**

Every practical precaution shall be taken to exclude dogs, cats, and vermin (including, but not being limited to, rodents and insects) from the rooms in which processed products are being prepared or handled and from any rooms in which ingredients (including, but not being limited to, salt, sugar, spices, flour, syrup, and fishery products) are handled or stored. Screens or other devices adequate to prevent the passage of insects shall, where practical, be provided for all outside doors and openings. The use of poisonous cleansing agents, insecticides, bactericides, or rodent poisons shall not be permitted except under such precautions and restrictions as will prevent any possibility of their contamination of the processed product.

**Statutory Authority:** *MS s 28A.10*

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**1545.2980 WATER SUPPLY.**

The water supply shall be ample, clean, and potable with adequate pressure and facilities for its distribution in the plant and its protection against contamination and pollution. The provisions of parts 1545.2980 and 1545.2990 shall be considered as having been met if the water supply complies with the specifications set forth in section VII of the Manual of Water Supply Sanitation of the Minnesota Department of Health, which standards have been adopted by the commissioner of agriculture or the specifications set forth in section X of the Manual of Water Supply Sanitation for Small Surface Water Supply Installations of the Minnesota Department of Health, which standards are hereby adopted by the commissioner of agriculture for private surface water supplies for all fish processing plants.

**Statutory Authority:** *MS s 28A.10*

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**1545.2990 HOT WATER.**

Hot water at a temperature not less than 180 degrees Fahrenheit shall be available for sanitation purposes. Hot water for cleaning rooms and equipment shall be delivered under pressure to sufficient convenient outlets and shall be of such temperature as to accomplish a thorough clean up.

**Statutory Authority:** *MS s 28A.10*

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**1545.3000 FACILITIES.**

Each fish processing establishment shall be equipped with adequate sanitary facilities and accommodations, including, but not being limited to those listed in parts 1545.3010 to 1545.3050.

**Statutory Authority:** *MS s 28A.10*

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**1545.3010 TOILET ROOMS.**

There shall be a sufficient number of adequately lighted toilet rooms ample in size and conveniently located. Such rooms shall not open directly into rooms or compartments in which processed products are

being manufactured, produced, or handled. Toilet rooms shall be adequately screened and equipped with self-closing doors and shall be provided with mechanical ventilation.

**Statutory Authority:** *MS s 28A.10*

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#### **1545.3020 LAVATORIES.**

Conveniently located hand-washing facilities (lavatories) shall be provided for employees and inspectors. Each lavatory must be supplied with hot and cold running water, soap, and an ample supply of sanitary towels in suitable dispensers and a suitable receptacle for used towels. The use of a common towel is prohibited. Lavatories shall be directly connected to the drainage system.

**Statutory Authority:** *MS s 28A.10*

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#### **1545.3030 CONTAINERS FOR PROCESSED PRODUCTS.**

Containers intended for use as containers for processed products shall not be used for any other purpose.

**Statutory Authority:** *MS s 28A.10*

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#### **1545.3040 PRODUCT OR MATERIAL CREATING OBJECTIONABLE CONDITION.**

No product or material which creates an objectionable condition shall be processed, handled, or stored in any room, compartment, or place where any processed product is manufactured, processed, or handled.

**Statutory Authority:** *MS s 28A.10*

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#### **1545.3050 FACILITIES FOR CLEANING.**

Suitable facilities for cleaning (brooms, brushes, mops, clean cloths, hose, nozzles, soaps, detergent, sprayers, and steam pressure hose and guns) shall be provided at convenient locations throughout the fish processing establishment.

**Statutory Authority:** *MS s 28A.10*

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#### **1545.3060 EQUIPMENT.**

All equipment used for receiving, washing, segregating, picking, processing, packaging, or storing any processed products or any ingredients used in manufacture or production thereof shall be of such design, material, and construction as will enable the examination, segregation, preparation, packaging, and other processing operations applicable to processed products in an efficient, clean, and sanitary manner and permit easy access to all parts to ensure thorough cleaning and effective bactericidal treatment. Insofar as is practicable all such equipment shall be made of corrosion-resistant material that will not adversely



affect the processed product by chemical action or physical contact. Such equipment shall be kept in good repair and sanitary condition.

**Statutory Authority:** *MS s 28A.10*

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#### **1545.3070 OPERATIONS AND OPERATING PROCEDURES.**

All operations in the receiving, transporting, holding, segregating, preparing, processing, packaging, and storing of processed products and ingredients used as aforesaid, shall be strictly in accord with clean and sanitary methods and shall be conducted as rapidly as practicable and at temperatures that will not tend to cause any material increase in bacterial or other microorganic content or any deterioration or contamination of such processed products or ingredients.

**Statutory Authority:** *MS s 28A.10*

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#### **1545.3080 MECHANICAL ADJUSTMENTS.**

Mechanical adjustments or practices which may cause contamination of foods by oil, dust, paint, scale, fumes, grinding materials, decomposed food, filth, chemicals, or other foreign materials shall not be conducted during any manufacturing or processing operation.

**Statutory Authority:** *MS s 28A.10*

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#### **1545.3090 REMOVAL AND SEGREGATION OF CERTAIN PRODUCTS.**

All processed products which are not manufactured or prepared in accordance with the requirements of these parts or are not fit for human food shall be removed and segregated prior to any further processing operation.

**Statutory Authority:** *MS s 28A.10*

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#### **1545.3100 INGREDIENTS.**

All ingredients used in the manufacture or processing of any processed product shall be clean and fit for human food.

**Statutory Authority:** *MS s 28A.10*

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#### **1545.3110 METHODS AND PROCEDURES.**

The methods and procedures employed in the receiving, segregating, handling, transporting, and processing of ingredients in the plant shall be adequate to result in a satisfactory processed product. Such methods and procedure include, but are not limited to, the following requirements:

A. Containers, utensils, pans, and buckets used for the storage or transporting of partially processed food ingredients shall not be nested unless rewashed before each use.

B. Containers which are used for holding partially processed food ingredients shall not be stacked in such a manner as to permit contamination of the partially processed food ingredients.

C. Packages or containers for processed products shall be clean when being filled with such products, and all reasonable precautions shall be taken to avoid soiling or contaminating the surface of any package or container liner which is or will be in direct contact with such products. If, to assure a satisfactory finished product, changes in methods and procedures are required by the commissioner, such changes shall be effectuated as soon as practicable.

**Statutory Authority:** *MS s 28A.10*

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#### 1545.3120 HEALTH OF PERSONNEL.

In addition to such other requirements as may be prescribed by the commissioner with respect to persons in any room or compartment where exposed ingredients are prepared, processed, or otherwise handled, the following shall be complied with. No person affected with any communicable disease (including, but not being limited to, tuberculosis) in a transmissible stage shall be permitted. Infections or cuts shall be covered with rubber gloves or other suitable covering. Clean, suitable clothing shall be worn. Hands shall be washed immediately prior to starting work and each resumption of work after each absence from the work station. Spitting and the use of tobacco are prohibited. All necessary precautions shall be taken to prevent the contamination of processed products and ingredients thereof with any foreign substance (including but not being limited to perspiration, hair, cosmetics, and medicament).

**Statutory Authority:** *MS s 28A.10*

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### FISH SMOKING ESTABLISHMENTS

#### 1545.3130 DEFINITIONS.

Subpart 1. **Applicability.** For the purpose of parts 1545.3130 to 1545.3170 the following words, phrases, names, and terms have the meanings given them in this part.

Subp. 2. [Repealed, 25 SR 1241]

Subp. 3. **Commissioner.** "Commissioner" means the commissioner of the Minnesota Department of Agriculture.

Subp. 4. **Department.** "Department" means the Minnesota Department of Agriculture.

Subp. 5. **Fish.** "Fish" means any completely aquatic, water-breathing craniate vertebrates having the limbs (when present) developed as fins, with a body commonly covered with scales or plates.

Subp. 6. **Fish product.** "Fish product" means any article of food or any other article intended for or capable of being used as human food which is derived or prepared, in whole or in substantial and definite part, from any portion of any fish.

Subp. 7. **Fish smoking establishment.** "Fish smoking establishment" means the premises, building, structures, and equipment (including, but not limited to, machines, utensils, and fixtures) employed or used with respect to the smoking of fish or fish products.

Subp. 8. **Smoked fish.** "Smoked fish" means product obtained by subjecting fresh fish, frozen fish, dried fish, or cured fish to the direct action of the smoke either of burning wood, wood sawdust, or of similar burning material.

**Statutory Authority:** *MS s 28A.10; 31.101*

**History:** *25 SR 1241*

**Published Electronically:** *August 28, 2002*

#### **1545.3140 PERMITS.**

No person shall smoke fish for sale in Minnesota without first obtaining a permit therefor from the commissioner. Applications for permits shall be made on forms provided by the commissioner, who shall cause the fish smoking establishment to be inspected before granting a permit. On finding that the applicant maintains a proper establishment and equipment all in conformity to this rule and other applicable state laws and rules, the commissioner shall issue a permit to the applicant. Permits shall expire on June 30, following their issue.

**Statutory Authority:** *MS s 28A.10*

**History:** *17 SR 1279*

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#### **1545.3150 PERMITS GRANTED TO ESTABLISHMENTS NOT LOCATED IN MINNESOTA.**

The commissioner may issue a permit to smoke fish for sale in Minnesota to a fish smoking establishment located outside Minnesota. Application for the permit must be made on forms provided by the commissioner and must include a statement or letter to the commissioner from the appropriate state department of agriculture or the public health authority in the area certifying that the applicant maintains facilities and processing procedures in compliance with parts 1545.3130 to 1545.3170. Permits issued under this part expire on June 30, following their issue. Application for renewal of a permit issued under this part must be in accordance with part 1545.3160 and include the statement or letter required by this part.

**Statutory Authority:** *MS s 28A.10; 31.101*

**History:** *25 SR 1241*

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#### **1545.3160 RENEWAL OF PERMITS.**

Permits shall be renewed annually on July 1. Application for renewal of permits shall be filed on or before June 30. The commissioner may cause the fish smoking establishment to be inspected before granting renewal of a permit. On finding that the applicant maintains a proper fish smoking establishment and equipment, the commissioner shall reissue a permit to the applicant.

**Statutory Authority:** *MS s 28A.10*

**History:** *17 SR 1279*

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#### **1545.3170 FACILITIES AND EQUIPMENT.**

No person shall operate a fish smoking establishment unless it conforms to the requirements of Minnesota rules relating to fish processing establishments, parts 1545.2840 to 1545.3120; provided, however, that compliance with these parts does not excuse failure to comply with all applicable sanitary ordinances, laws, rules, and regulations of city, county, state, federal, or other agencies having jurisdiction over such plants and operations.

**Statutory Authority:** *MS s 28A.10*

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**1545.3180** [Repealed, 25 SR 1241]

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**1545.3190** [Repealed, 25 SR 1241]

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**1545.3200** [Repealed, 25 SR 1241]

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**1545.3210** [Repealed, 25 SR 1241]

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**1545.3220** [Repealed, 25 SR 1241]

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**1545.3230** [Repealed, 25 SR 1241]

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**1545.3240** [Repealed, 25 SR 1241]

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**1545.3250** [Repealed, 25 SR 1241]

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**1545.3260** [Repealed, 25 SR 1241]

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**1545.3270** [Repealed, 25 SR 1241]

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**1545.3280** [Repealed, 25 SR 1241]

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**1545.3290** [Repealed, 25 SR 1241]

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**1545.3300** [Repealed, 25 SR 1241]

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**1545.3310** [Repealed, 25 SR 1241]

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**1545.3320** [Repealed, 25 SR 1241]

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**1545.3330** [Repealed, 25 SR 1241]

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**1545.3350** [Repealed, 25 SR 1241]

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