

1550.1320 SATISFACTORY COMPLIANCE FOR PERISHABLE SUPPLIES AND PRODUCTS.

Refrigerated storage facilities shall be considered satisfactory when the following conditions are met:

A. perishable supplies and products under refrigeration are stored in a sanitary manner to prevent spoilage and bacterial growth and are protected from contamination and adulteration;

B. refrigeration facilities are clean and free of mold and objectionable odors;

C. refrigeration facilities are adequate to promptly cool and keep perishable supplies and products at temperatures of 45 degrees Fahrenheit or below;

D. supplies and products are stored off the floor if the product container is not moisture-proof;

E. supplies and products in storage are covered or kept intact in their original containers;

F. supplies are rotated so that the oldest are used first, and are arranged in an orderly, easily accessible manner;

G. refrigeration facilities are equipped with a temperature indicating or recording device. This device should be accurate so that its reading is within plus or minus two degrees Fahrenheit of the internal product temperature;

H. transportation facilities keep readily perishable products at or below 45 degrees Fahrenheit; and

I. drain pipes in the floors of refrigeration facilities or rooms leading into a sewage disposal system are provided with traps and are protected from backflow.

Statutory Authority: *MS s 31.10; 31.77*

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