

1550.1810 SYRUP AND BASE HANDLING EQUIPMENT.

Subpart 1. **General.** Syrups and base shall be prepared in a sanitary manner. Every precaution shall be taken to prevent the contamination of syrups and base during the preparation and subsequent storage. Syrup tanks shall be constructed of stainless steel or other suitable nontoxic, noncorrosive material. The tanks shall be free from defects, self-draining, and shall be of such construction so as to be easily flushed, cleaned, and sanitized. Syrup or base tanks shall be kept covered if syrup room air is not treated to control air purity.

Subp. 2. **Satisfactory compliance.** This part is deemed to be satisfied when:

A. All syrup tanks, pipe lines, filters, and other apparatus employed in the preparation of acidified syrups are in a clean, sanitary condition and are of sanitary, nontoxic, and acid resistant construction. No syrup tanks, pipes, filters, apparatus, or equipment employed in the preparation of acidified syrups, base, or beverages which are constructed of galvanized iron, lead, zinc, copper, or brass-lined materials shall be installed after adoption of these rules.

B. Syrup tanks are free from recesses and constructed so that all parts may be easily cleaned and sanitized.

C. Syrup, base, and other ingredients are mixed by mechanical means in such a manner as to prevent contamination of the syrup or base.

D. Liquid sugar storage tanks and lines may be constructed of stainless steel, plain steel coated with a suitable nontoxic resin, or glass lined, plastic, glass, other suitable materials, or any other metal which will not contribute metallic ions greater than that established for potable drinking water to the finished beverage.

Statutory Authority: *MS s 31.10; 31.101*

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