

**1550.3130 BEVERAGE DISPENSING EQUIPMENT.**

Subpart 1. **General requirements.** All equipment, containers, and utensils used in the handling, storage, mixing, and transfer of syrup and beverage must be smooth, impervious, corrosion resistant, nontoxic, and in good repair.

Subp. 2. **Cleaning and sanitizing.** Dispensing units must be constructed, installed, and located so as to permit adequate cleaning and sanitizing. Equipment and utensils must be maintained in a clean and sanitary condition.

Subp. 3. **Instructions.** Complete instructions for the beverage dispensing operation must be in full view of the customer.

Subp. 4. **Filling of bottles.** A food-grade single service disposable paper or plastic funnel or similar sanitary device must be supplied from a sanitary dispenser and used for filling of bottles.

Subp. 5. **Contamination-free transfer.** The system must include a contamination-free transfer process which cannot be bypassed by the consumer while dispensing beverages. Beverages may be filled by an establishment employee or by the customer.

Subp. 6. **Labeling.** Each individual dispensing unit at the dispensing head must be conspicuously labeled to at least include the product identity, artificial flavor, yellow #5 artificial color, and name and function of preservative when present. Fruitades or drinks must have a complete list of ingredients.

Subp. 7. **Measurement of net contents.** Net contents may be measured in the filled bottle by any of the following methods:

- A. an accurate metering device located at each dispenser;
- B. a bottle calibrated with a fill line;
- C. a height-fill gauge provided to the customer at the dispensing unit; or
- D. any other method or device which will demonstrate an accurate net contents.

**Statutory Authority:** *MS s 34.09*

**History:** *11 SR 1989*

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