

**4630.2800 FOOD SERVICE.**

The kitchen shall be kept clean. All food service equipment and utensils shall be so designed and of such material and construction as to be smooth, easily cleanable, and durable, and shall be in good repair. The food contact surfaces of such equipment and utensils shall be nontoxic, corrosion-resistant, relatively nonabsorbent, and easily accessible for cleaning. Equipment which meets the National Sanitation Foundation standards will comply with these provisions. All equipment shall be so installed and maintained as to facilitate the cleaning thereof, and of all adjacent areas. Food-handling procedures which will minimize the possibility of food contamination shall be practiced.

**Statutory Authority:** *MS s 144.71 to 144.76*

**History:** *17 SR 1279*

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