1 Department of Agriculture

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- 3 Adopted Permanent Rules Relating to Self-Service Beverage
- 4 Dispensing into Multi-Use Bottles

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- 6 Rules as Adopted
- 7 1550.3100 APPLICABILITY.
- 8 For the purposes of inspection or licensing by the
- 9 commissioner of agriculture, parts 1550.3100 to 1550.3170 apply
- 10 to the mixing, self-service dispensing, labeling, and sale of
- 11 new multi-use beverage bottles and the cleaning of used beverage
- 12 bottles.
- 13 1550.3110 BUILDINGS AND PREMISES.
- 14 Self-service beverage dispensing equipment must be located
- 15 within an establishment licensed and inspected for the sale of
- 16 food for human consumption.
- 17 1550.3120 BOTTLES AND BOTTLE CLOSURES.
- 18 Subpart 1. New bottles. New bottles must be dispensed in
- 19 a sanitary manner with the closures attached and in a manner
- 20 that will prohibit replacement of returned bottles into the
- 21 bottle dispenser, or provided with tamper-evident seals.
- 22 Subp. 2. Multi-use bottle standards. Multi-use bottles
- 23 must be made of food grade material, be brand and product use
- 24 specific, and approved as refillable for beverages.
- Subp. 3. Potentially hazardous foods. Multi-use bottles
- 26 must not be used in dispensing potentially hazardous foods.
- Subp. 4. Refilling. Multi-use bottles being refilled must
- 28 have the name, address, and zip code of the responsible firm
- 29 owning the beverage equipment. The filling of bottles other
- 30 than those specifically provided by that firm is prohibited.
- 31 Subp. 5. Labeling. Bottles must be labeled to include:
- 32 A. net contents;
- B. name, address, and zip code of the responsible
- 34 firm;

- 1 C. cleaning instructions for bottle and closure on
- 2 refillable containers; and
- D. warning statement against misuse of the container.
- 4 Subp. 6. Separate adhesive label. The responsible firm
- 5 must provide for the convenience of the consumer a separate
- 6 adhesive label for each beverage dispensed that provides the
- 7 following information:
- 8 A. product identity; and
- 9 B. list of ingredients in descending order of
- 10 predominance.
- 11 Subp. 7. Bottle closure. A bottle closure must be made of
- 12 food grade material and attached to the bottle before sale to a
- 13 customer.
- 14 1550.3130 BEVERAGE DISPENSING EQUIPMENT.
- 15 Subpart 1. General requirements. All equipment,
- 16 containers, and utensils used in the handling, storage, mixing,
- 17 and transfer of syrup and beverage must be smooth, impervious,
- 18 corrosion resistant, nontoxic, and in good repair.
- 19 Subp. 2. Cleaning and sanitizing. Dispensing units must
- 20 be constructed, installed, and located so as to permit adequate
- 21 cleaning and sanitizing. Equipment and utensils must be
- 22 maintained in a clean and sanitary condition.
- Subp. 3. Instructions. Complete instructions for the
- 24 beverage dispensing operation must be in full view of the
- 25 customer.
- Subp. 4. Filling of bottles. A food-grade single service
- 27 disposable paper or plastic funnel or similar sanitary device
- 28 must be supplied from a sanitary dispenser and used for filling
- 29 of bottles.
- 30 Subp. 5. Contamination-free transfer. The system must
- 31 include a contamination-free transfer process which cannot be
- 32 bypassed by the consumer while dispensing beverages. Beverages
- 33 may be filled by an establishment employee or by the customer.
- 34 Subp. 6. Labeling. Each individual dispensing unit at the
- 35 dispensing head must be conspicuously labeled to at least

- 1 include the product identity, artificial flavor, yellow #5
- 2 artificial color, and name and function of preservative when
- 3 present. Fruitades or drinks must have a complete list of
- 4 ingredients.
- 5 Subp. 7. Measurement of net contents. Net contents may be
- 6 measured in the filled bottle by any of the following methods:
- 7 A. an accurate metering device located at each
- 8 dispenser;
- B. a bottle calibrated with a fill line;
- 10 C. a height-fill gauge provided to the customer at
- 11 the dispensing unit; or
- D. any other method or device which will demonstrate
- 13 an accurate net contents.
- 14 1550.3140 SIGN.
- A sign must be posted conspicuously within the immediate
- 16 dispenser area directing consumers for health reasons to use a
- 17 single service funnel or other sanitary device which has been
- 18 provided when serving themselves, not to contact the beverages
- 19 directly, and not to consume beverages on the premises.
- 20 Establishments dispensing for consumer product promotion by
- 21 store personnel is not prohibited.
- 22 1550.3150 BOTTLE WASHING.
- Subpart 1. New bottles. New beverage bottles, if suitably
- 24 protected at the container manufacturing facility and during
- 25 transportation and storage, need not be washed or rinsed before
- 26 use.
- Subp. 2. Multi-use bottles. Multi-use bottles returned
- 28 for refilling must be washed and sanitized before refilling by
- 29 means of at least a semiautomatic bottle washer located as part
- 30 of the beverage dispensing equipment
- 31 "Washed" means free from physical, chemical, and microbial
- 32 substance discernible by ordinary sight, touch, or smell and
- 33 free from insects, vermin, and debris. "Sanitize" means the
- 34 effective bactericidal treatment of the cleaned interior surface
- 35 of the bottle by a process which is effective in destroying

- 1 microorganisms, including pathogens.
- 2 Subp. 3. Bottle washer. A bottle washer must contain
- 3 instructions for its use.
- 4 1550.3160 EQUIPMENT SINK.
- 5 A three-compartment, adequate-sized equipment sink for the
- 6 washing of dispensing equipment must be provided with properly
- 7 plumbed hot and cold running water. Equipment sinks must be
- 8 National Sanitation Foundation (NSF) approved or the equivalent.
- 9 1550.3170 CUSTOMER HAND-WASH SINK.
- 10 A facility for handwashing must be provided in the
- 11 establishment with properly plumbed hot and cold running water,
- 12 soap, and single service towels or a suitable air drying
- 13 device. Handwashing-sinks-must-be-National-Sanitation
- 14 Foundation-(NSF)-approved-or-the-equivalent: